


*Consumer acceptability: positioning  
a product for maximum volume or  
maximum liking in a niche*



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FMMG

# *NRI expertise*

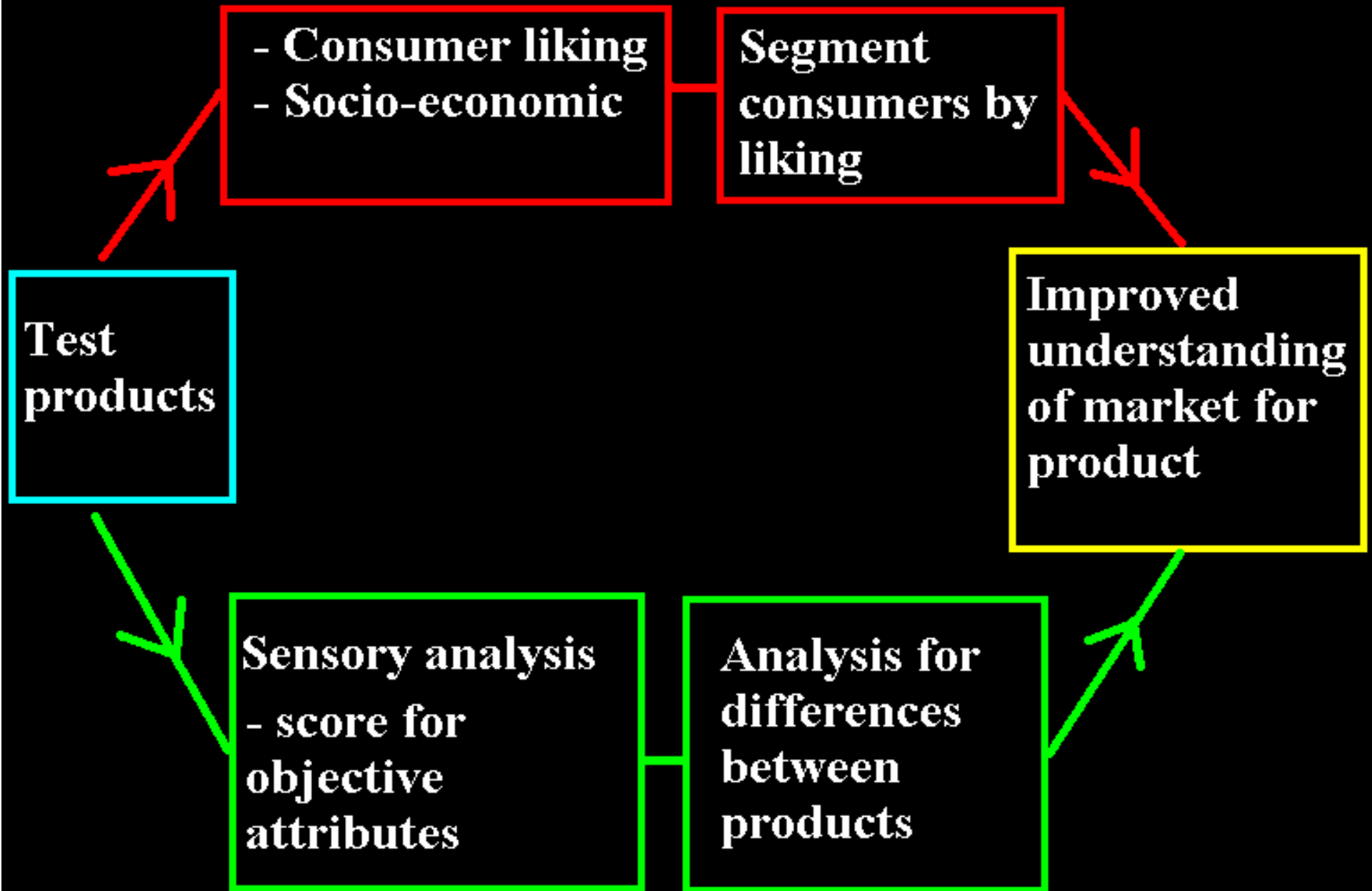
Sensory and consumer testing in:  
UK, Malawi, Ghana, Tanzania, Nigeria,  
and Zimbabwe  
Many products & commodities

# *applications*



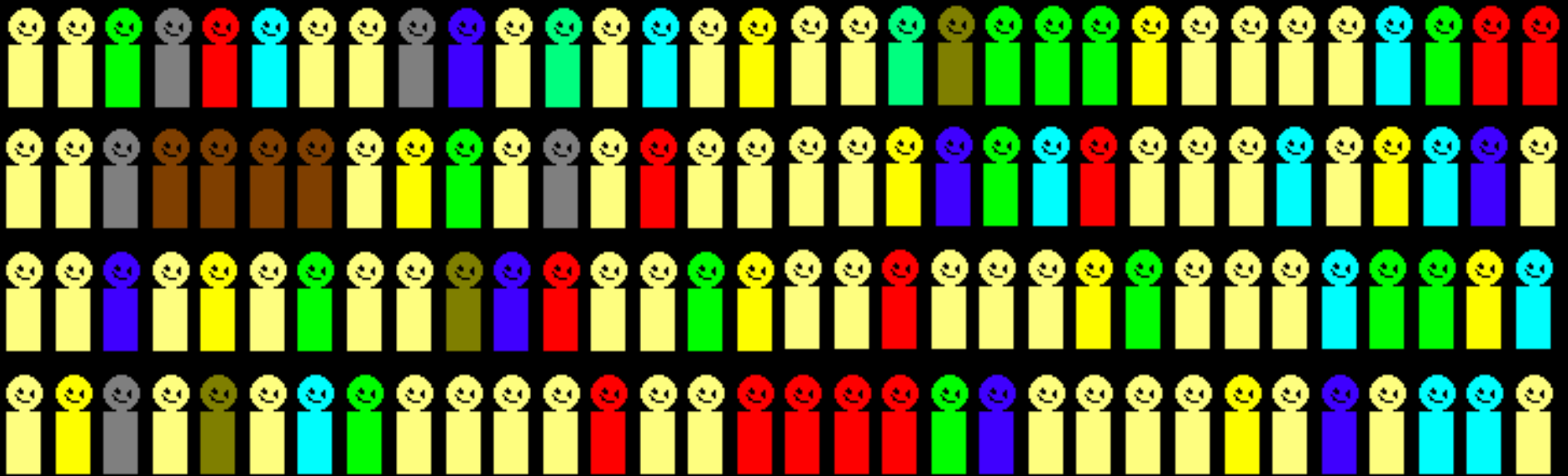
- Consumer acceptability
- Product development
- Plant breeding
- Market orientation - reaching majority and niche consumers
- Important in helping development projects to reach the poor.

# *Experimental approach*



# *Consumer testing*

**Consumer liking**  
**Demographic**  
**Socio-economic interview**



# *Data analysis*



## Consumer results

- Cluster analysis
- ANOVA
- Internal perception mapping

# *Sensory profiling*

**Trained panellists test product  
under controlled conditions  
(random coding, lighting,  
temperature etc)**



**Trained panellists**

# *Data analysis (cont)*



## Sensory results

- ANOVA
- Perception maps (principal component analysis)



# *Application: Liking of fufu in Nigeria*

- Fermented cassava product traditionally sold as a wet paste but is highly perishable
- CPHP project developed a dried product with improved shelf life and easier to market.
- Little information on consumer liking

## *Fufu samples tested*

- Traditional wet
- Modified wet - grated roots and used less water
- Dried traditional
- Dried modified
- Two commercial dried samples (Ava & Olu-Olu)

## *Location of fufu consumer testing*

- 300 consumers interviewed
- 100 each at Abeokuta, Ibadan and Lagos

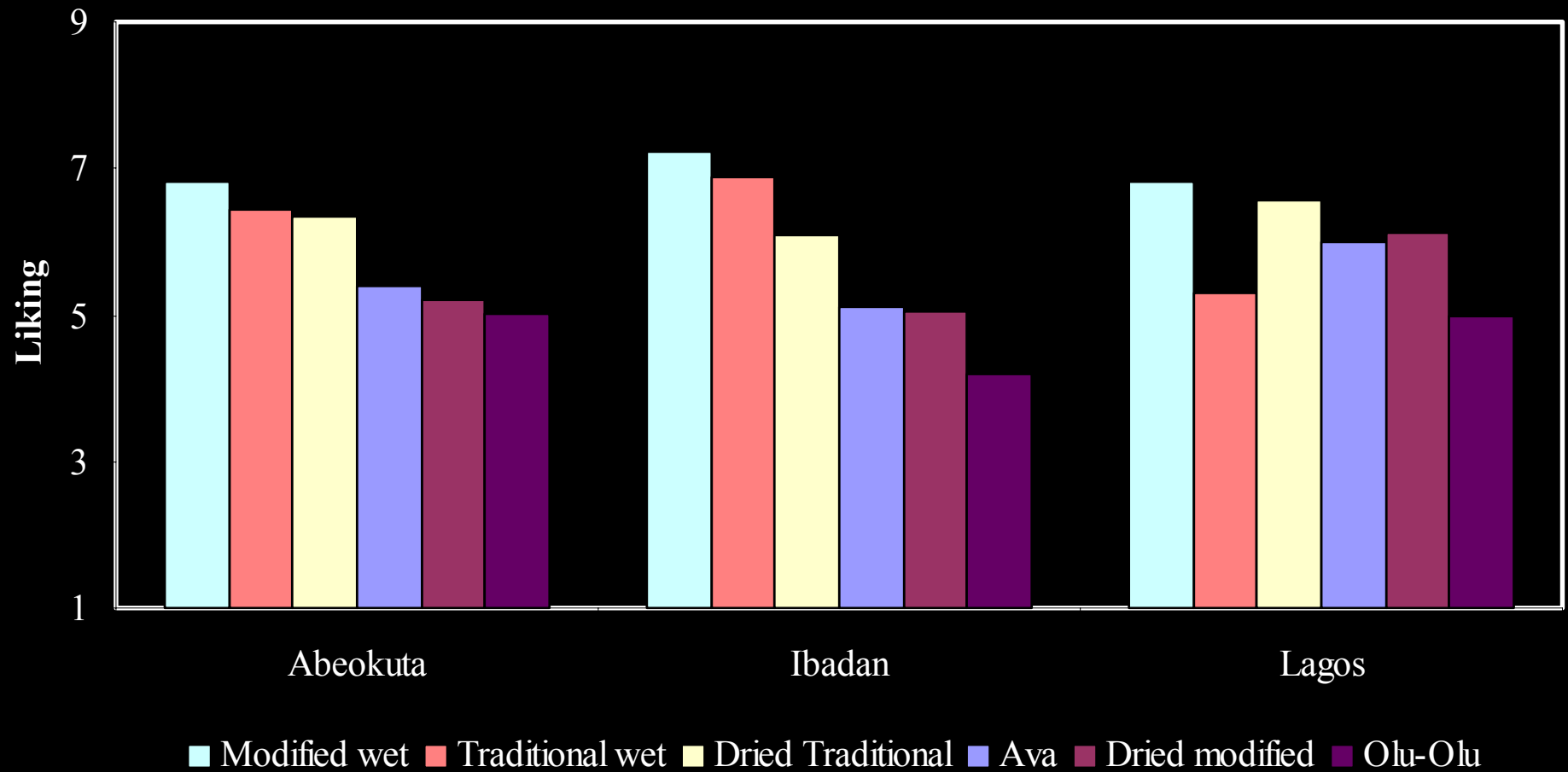
## *Results: Consumer profiles*

- Gender - 63% male, 37% female;
- Age - 49% 20 to 29 yrs, 27% 30 to 39 yrs, 17% 40 to 49 yrs;
- Education - 82% had secondary or above education;
- Ethnic group - Yoruba (86%), Igbo (8%) and Hausa (6%).

## *Consumer profiles (continued)*

- Eating - 13 to 35% ate fufu every day
- Place of eating - 48% to 65% (home), 10% to 23% (street food), 5% to 20% (work).
- Method of purchase differed - Abeokuta (92% cooked), Lagos (52% cooked, 29% wet), Ibadan(71% flour, 13% wet).

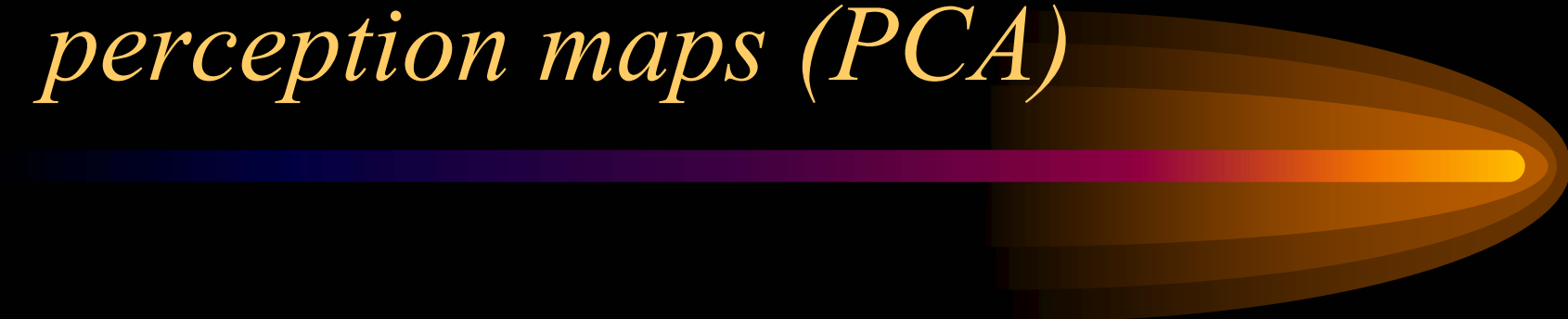
# Consumer liking



# *Consumer liking analysis*

- Gender - female (5.6) liking significantly less than males (6.0)
- Age - liking increased with age from 5.7 to 6.2
- Ethnic group, how often they ate fufu or they type they usually purchased had no effect on liking

# *A digression to illustrate perception maps (PCA)*



PCA is a multivariate technique

- Very useful for summarising complex data
- Makes the data easier to understand
- Is a mathematical solution and does not require an underlying statistical model



# *Example using perception of Great Britons*

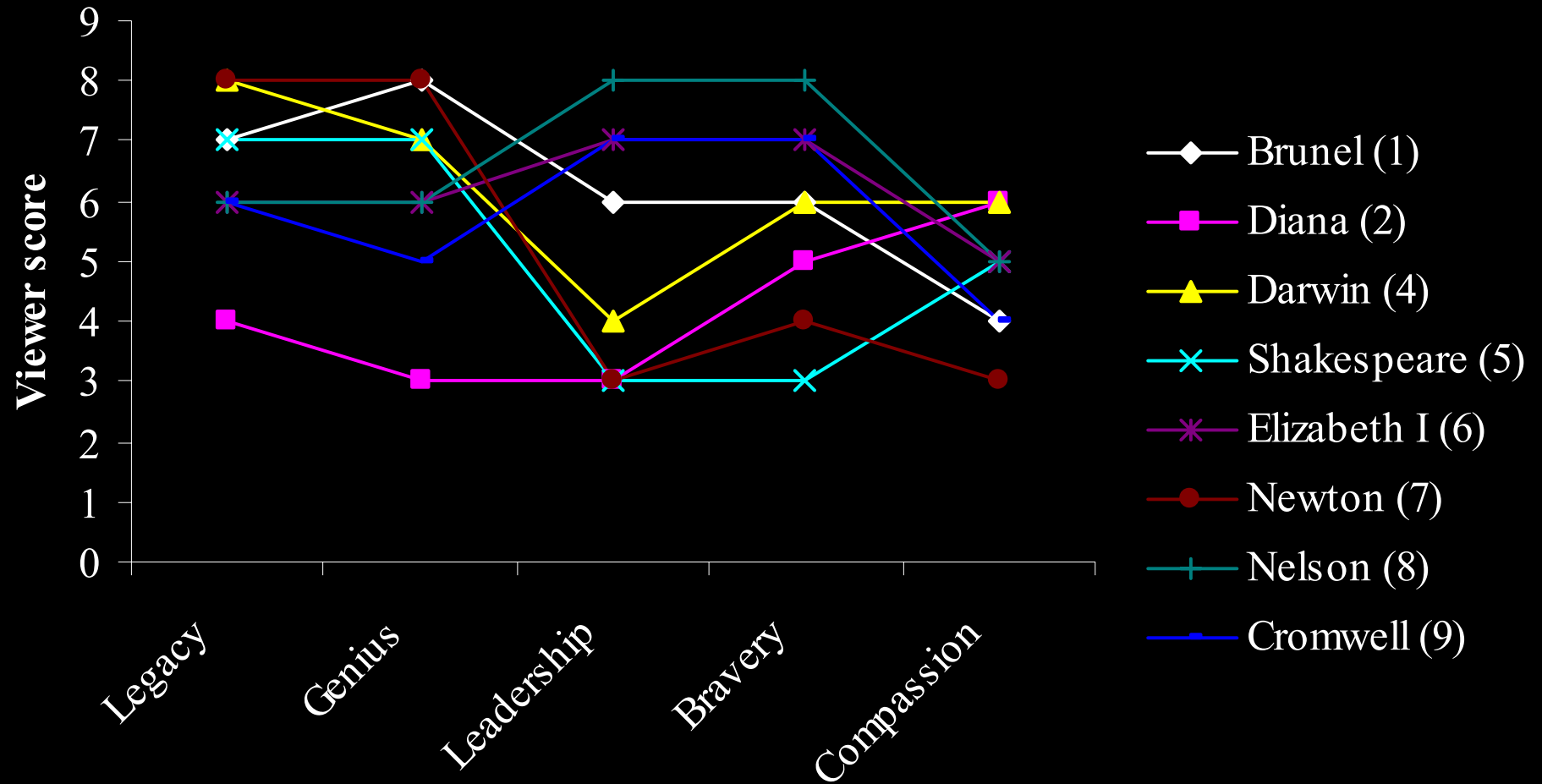
Great Briton	Viewer scores				
	Legacy	Genius	Leadership	Bravery	Compassion
Brunel (1)	7	8	6	6	4
Diana (2)	4	3	3	5	6
Darwin (4)	8	7	4	6	6
Shakespeare (5)	7	7	3	3	5
Elizabeth I (6)	6	6	7	7	5
Newton (7)	8	8	3	4	3
Nelson (8)	6	6	8	8	5
Cromwell (9)	6	5	7	7	4

# *Great Britons*



- It is difficult to see trends just by looking at the numbers in the table
- Perhaps we can try plotting a line chart?

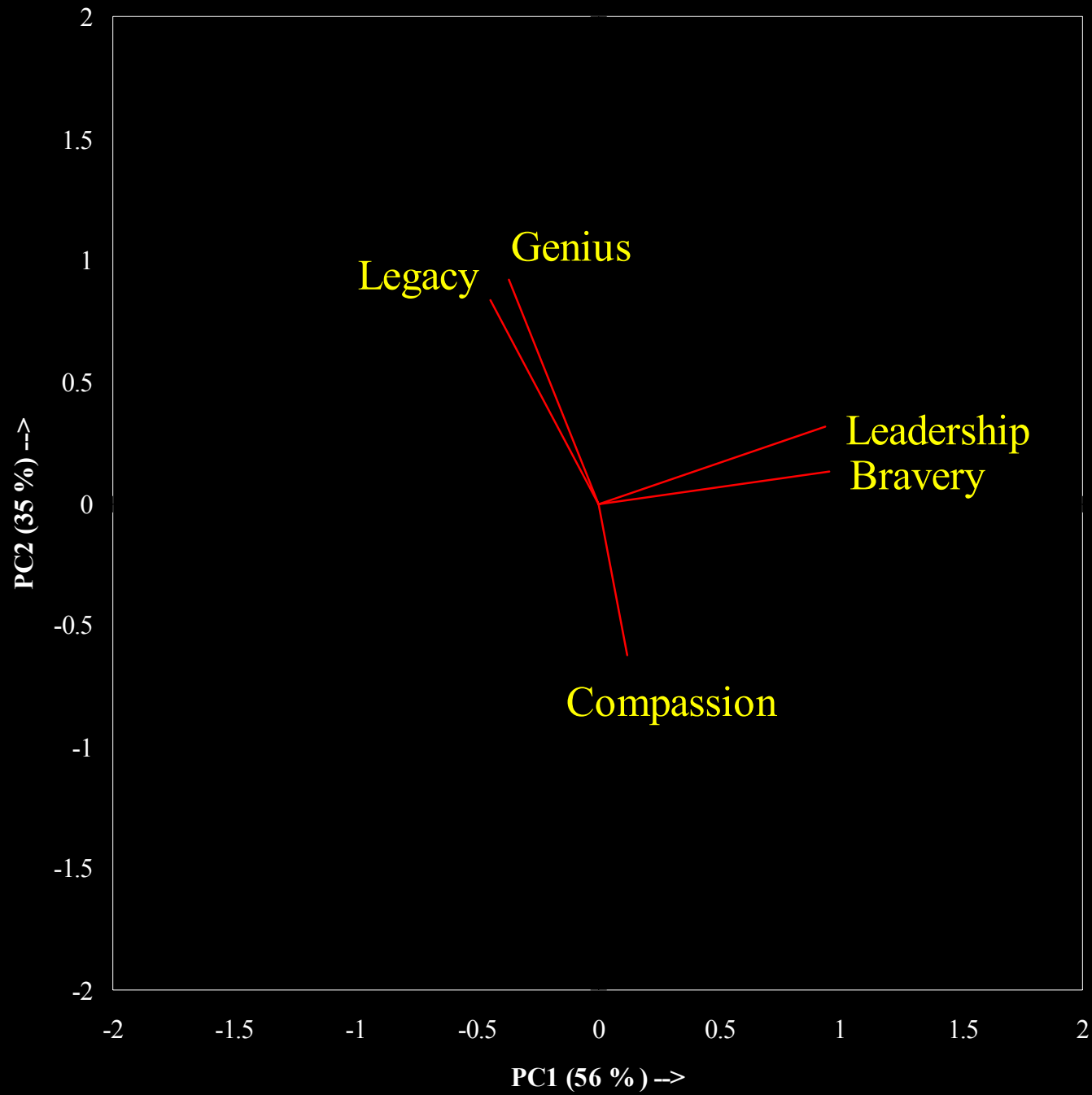
# Great Britons



# *Great Britons*



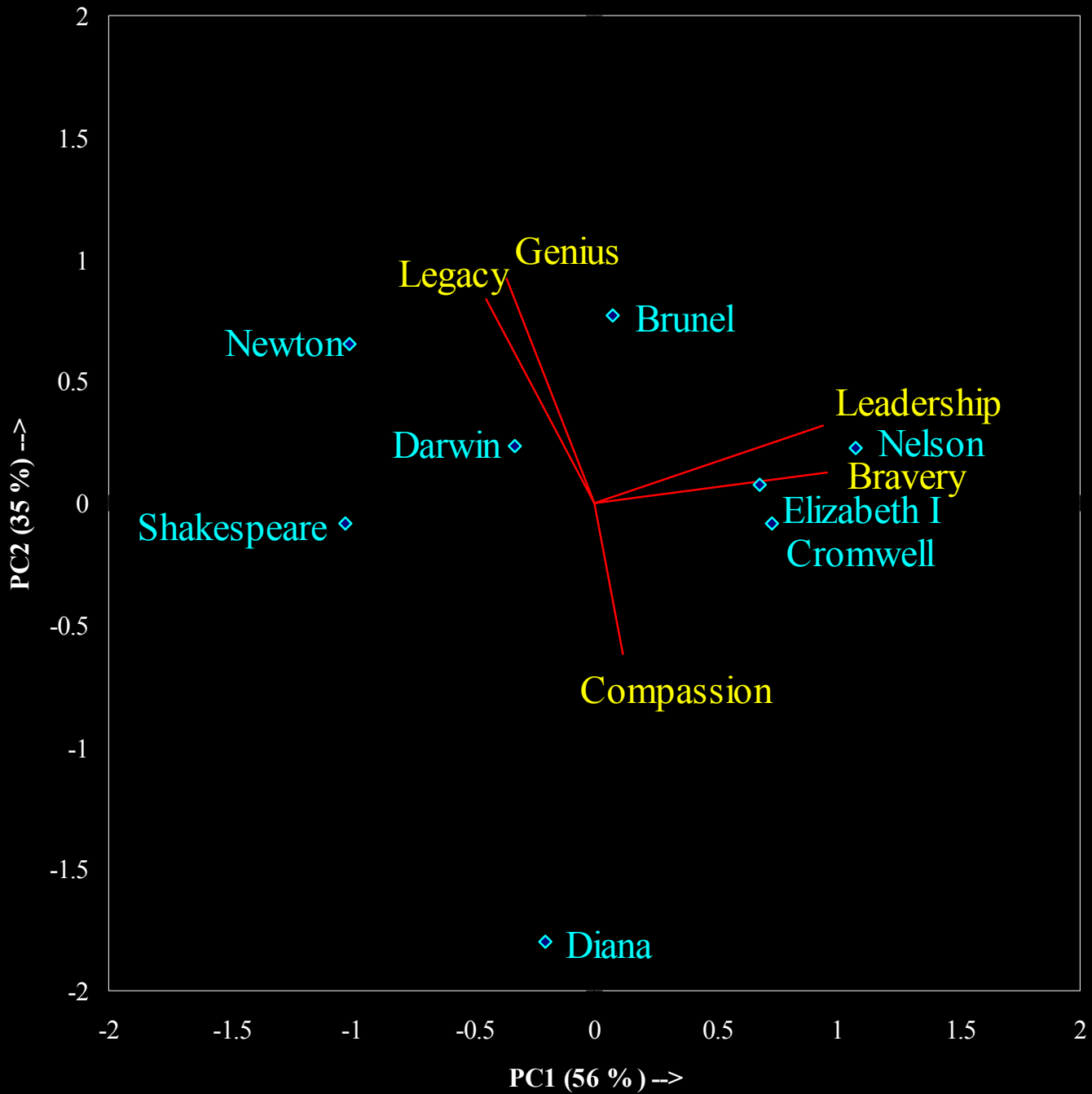
- The line chart is not much clear either.
- This is where PCA is useful.



# *PCA of perception of Great Britons*



- We can see that the perception is three dimensional, i.e.,
- legacy/genius
- bravery/leadership
- compassion



## *Great Britons - PCA*

- We can now include the Great Britons and see how they relate.
- Elizabeth I, Nelson and Cromwell are perceived as brave and as leaders
- Brunel, Newton and Darwin are seen as geniuses and will leave a legacy
- Diana is compassionate
- Shakespeare is not brave or a leader

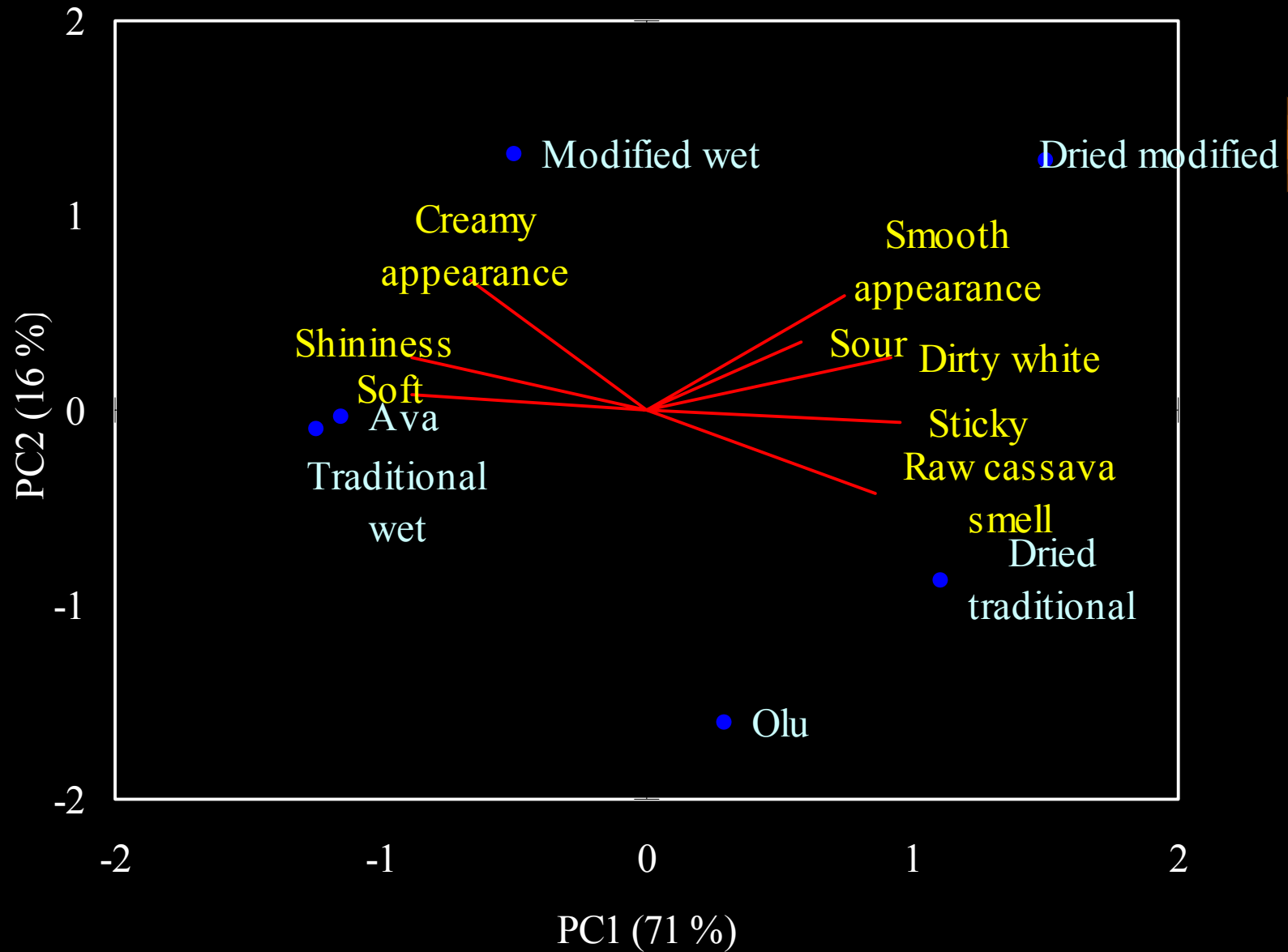




*And now, back to the main plot!*

7/7/2003

# Sensory (expert) panel



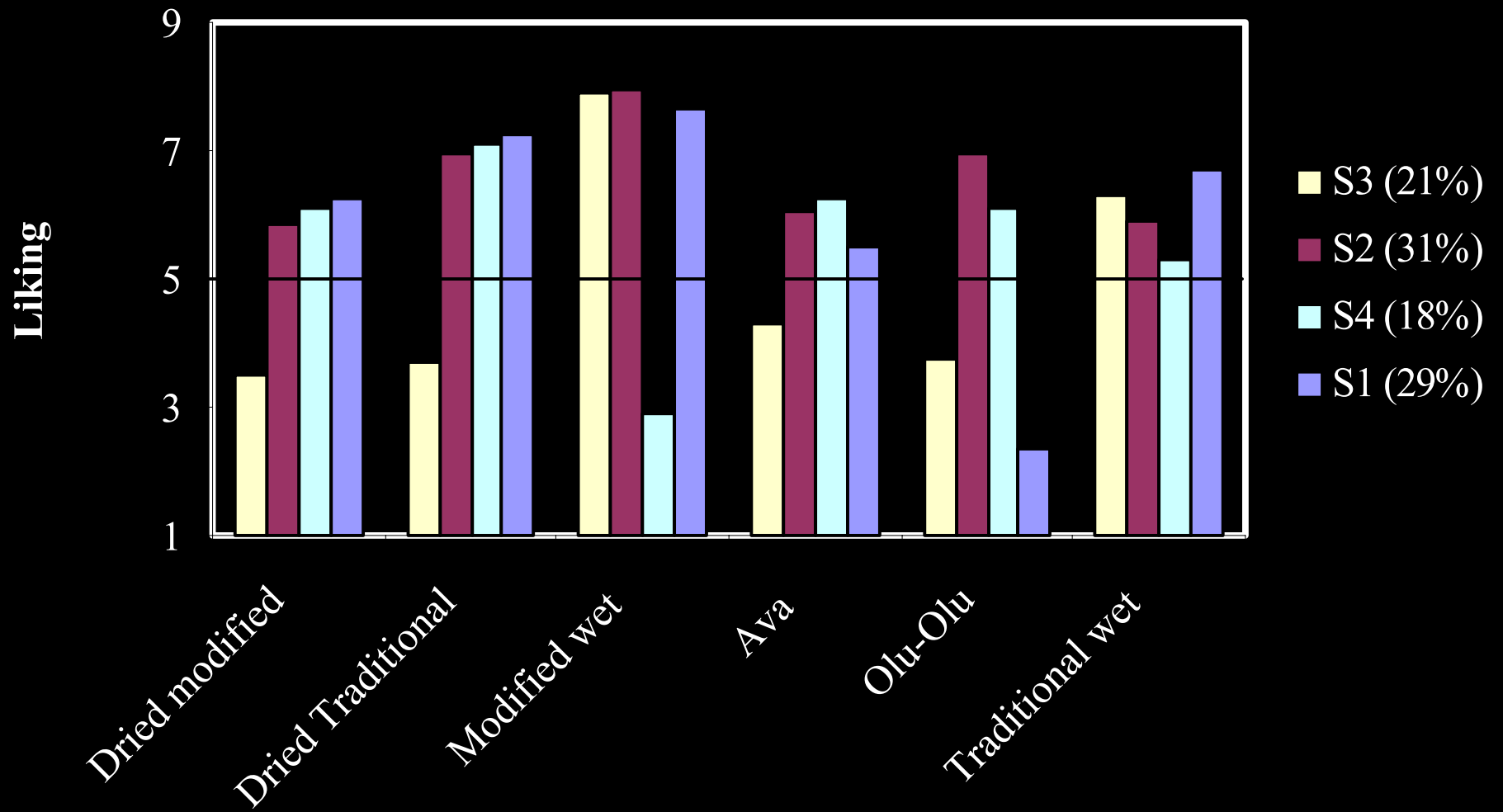
## *How experts perceive fufu*

- Sensory terms is two dimensional
- Fufu samples differ

# *Segmentation of consumers*

- Used cluster analysis to separate consumers into 4 segments who had similar liking
- The liking of the segments significantly differed

# Segment means

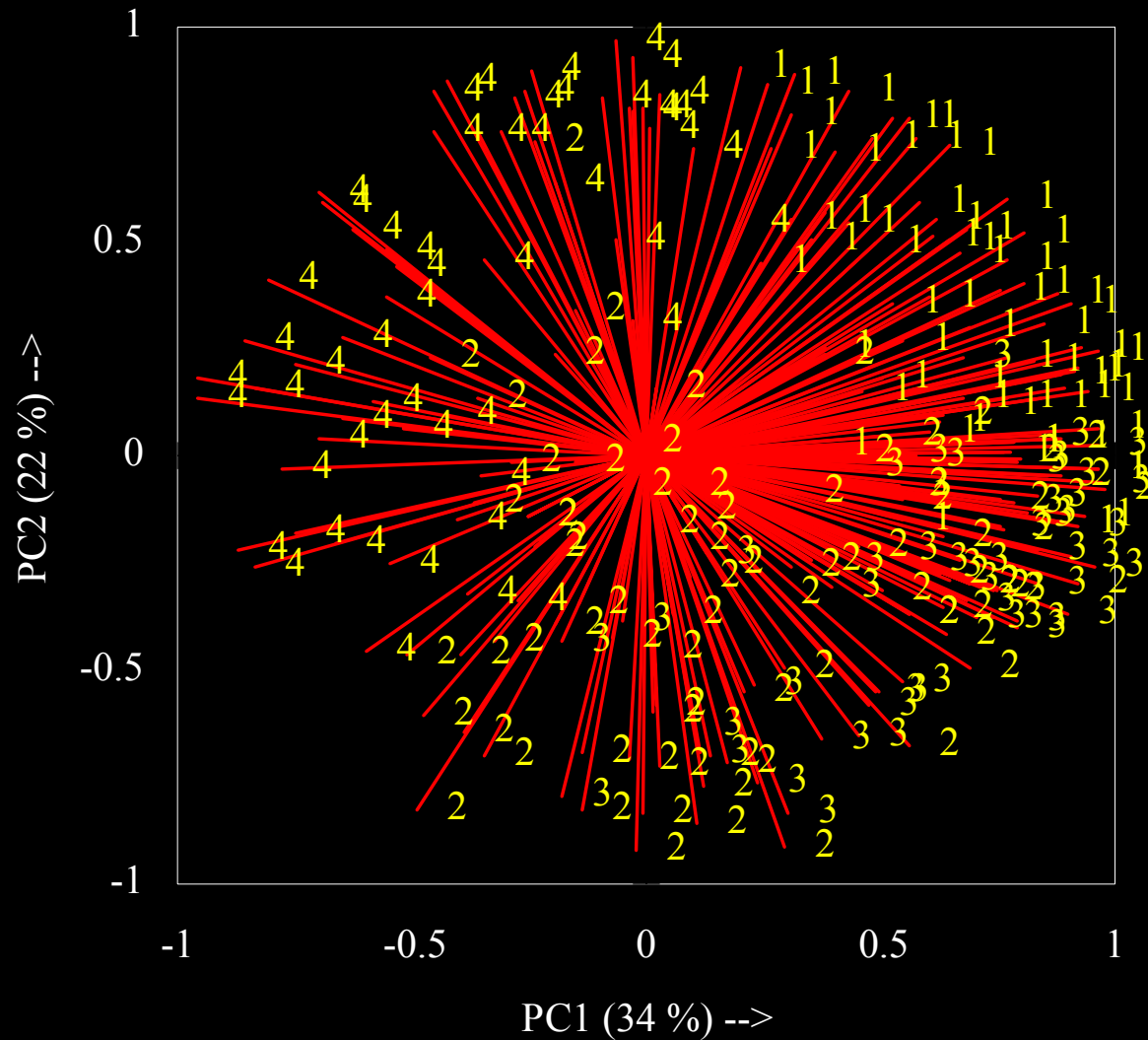


# *Segmentation of consumer*



- Segments are significantly different
- Have different likings

# *Individual consumer preferences*



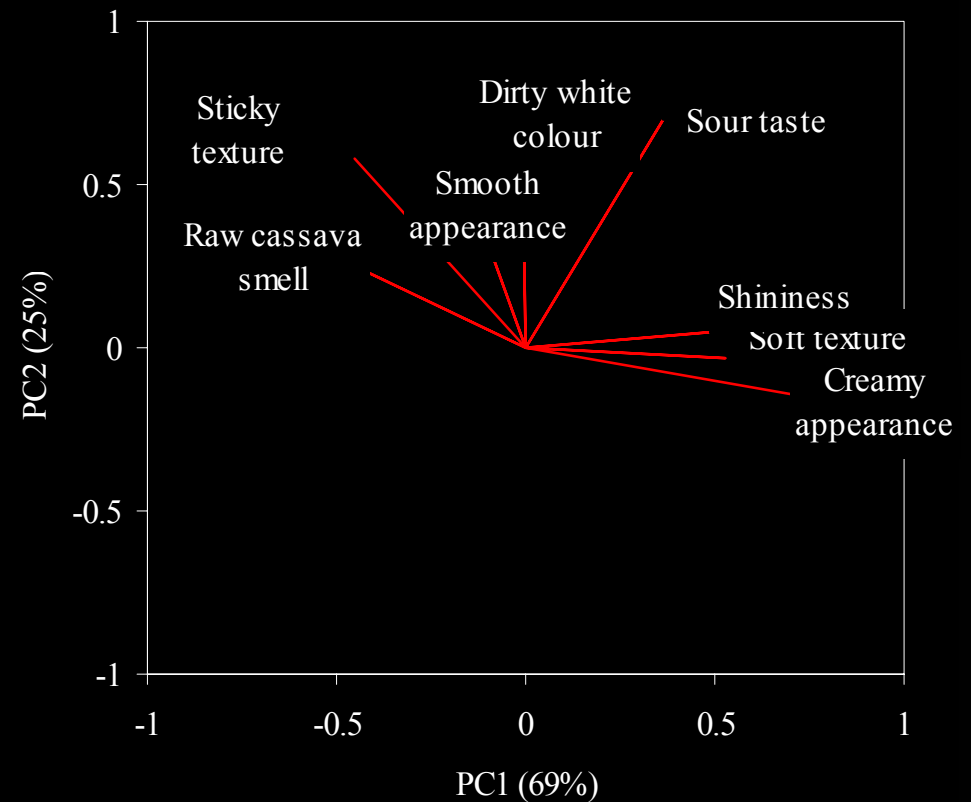
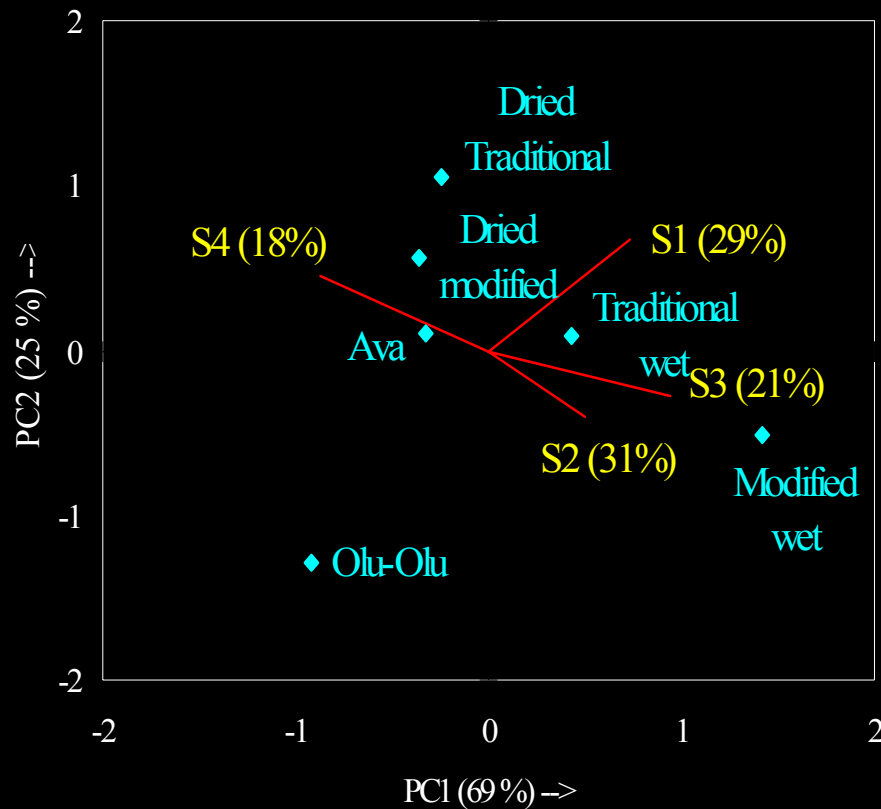
Numbers refer to  
consumer segment

## *PCA of individual likings*

- Each line represents an individual consumer
- The number donates the segment that that consumer is categorised as



# Internal perception mapping



# *Differences between consumer segments*

- S1 (29%) - male (68%), civil servant (49%), older (33), from Lagos (40%)
- S2 (31%) - male (74%), civil servant (49%), older (33), from Lagos (45%)
- S3 (21%) - female (69%), student (43%), younger (29), from Abeokuta (36%) and Ibadan (38%) and purchase in the flour form
- S4 (18%) - male (69%), civil servant (40%) and student (40%), older (33) and from Abeokuta (39%) and Lagos (42%) and purchase more in the cooked form

No difference with ethnic group, education, how often they ate  $77/100^3$ , or other food types purchased.

## *Summary*

- Consumers liked the modified wet product but disliked the commercial
- The dried samples were also preferred
- Consumers were divided into four segments
- All segments liked the traditional wet product
- One niche group (21% and female) did not like the new dried product who were ones already consuming flour. Why?

# *Conclusions*

- New approach is useful and uses the ‘voice of the consumer’. Is an advance on traditional sensory methods.
- New product can penetrate market but existing buyers (female) of flour may require more persuading
- Why do segments differ? Could follow up with focus group interviews

- Technique shows competitive position of selected products and strengths and weaknesses
- Help with development of new and improved products