Atlantic meets Mediterranean

# **MARKET INNOVATION OVERVIEW**

PortugalFoods

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# CATEGORY: Dairy | COUNTRY: Morocco

Este documento foi elaborado no âmbito do projeto PortugalFoods Qualifica, com o objetivo de criar informação de alto valor acrescentado para as PME e restantes entidades do setor agroalimentar nacional, para que estas se possam posicionar estrategicamente no contexto do mercado global.

A informação contida neste documento provém do Observatório da PortugalFoods que, com recurso à plataforma Mintel, permite contribuir para a qualificação e sensibilização do setor agroalimentar, tanto ao nível do conhecimento sobre novos produtos e técnicas de produção, como ao nível do acompanhamento da evolução tecnológica e da evolução das preferências do consumidor.

A Mintel cataloga mais de 38 000 novos lançamentos de produto por mês, provenientes dos 86 mercados que monitoriza, analisando e categorizando todos os seus atributos, tais como os ingredientes, posicionamento e comunicação ao consumidor.

O Observatório da PortugalFoods constitui-se assim como uma ferramenta de grande importância para alicerçar o conhecimento das empresas do Setor Agroalimentar.

# A REGIONAL INTRODUCTION:

# DAIRY PRODUCTS IN EUROPE, MIDDLE EAST AND AFRICA

#### <u>CHESSE</u>

**Better-for-you and natural recipes:** Cheese brands are innovating around consumers' heightened interest in recipes with better-for-you features (eg high protein, digestive health) and with natural and clean-label ingredients.

#### **BUTTER**

**Naturalness should dominate:** Consumer interest in natural, organic and non-processed ingredients is booming. Butter brands have the opportunity to capitalise by cutting out artificial additives, exploring organic ingredients and celebrating the wholesomeness of recipes in marketing.

#### **DAIRY DRINKS**

**Balance health with indulgence:** Develop flavoured milks which are indulgent, yet low in sugar to attract consumers to the category. Brands can also look to nutrient fortification as a way to expand the consumer base.

#### YOGURT

**Highlight the benefits of eating yogurt:** Yogurt brands can appeal to consumers who are adopting preventative health measures during the COVID-19 pandemic by highlighting yogurt's links with immune health (eg high in probiotics, calcium and protein). Such claims must adhere to regulatory guidelines.





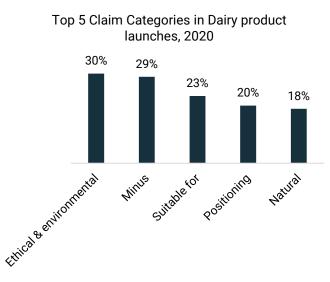
# DAIRY PRODUCTS IN MOROCCO

#### **Market Overview**

The Moroccan dairy sector is expected to grow from €1.63 billion in 2019 to €1.91 billion by 2024, at a CAGR of 3.2%. In volume terms, the sector is expected to increase from 1.11 billion Kg in 2019 to 1.13 billion Kg by 2024, registering a CAGR of 0.3%.

Per capita consumption of dairy in Morocco stood at 30.9Kg in 2019 and is expected to decline to 30.0Kg by 2024. Per capita expenditure stood at €45.3 in 2019 and is expected to reach €50.6 by 2024. (GlobalData, 2021)

#### **New Product Development Analysis**



The sub-category that registered the most launches in 2020 was the 'Fresh & Cream Cheese'. The 'Processed Cheese' sub-category saw a share of 12% of products.



This spreadable product is made with skimmed pasteurised cow's milk and retails in a partly recyclable 150g pack



This product is rich in calcium, contains 63% fat in dry matter, and is said to feature a fresh and unique flavour thanks to a generous cream content.



This pressed cooked cheese is made with French milk and retails in a 250g pack featuring the Facebook logo.

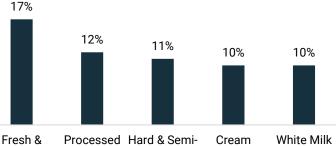




of food products launched in Morocco in 2020 were Dairy products.

Almost a third of the dairy products launched in 2020, in Morocco, featured the 'Eco-friendly Package' claim, from the 'Ethical & environmental' category. The 'Minus' category also saw a lot of activity, mainly due to the 'Low/No/Reduced Fat' claim. The 'Gluten Free' claim pushed the 'Suitable for' category.

#### Top 5 Sub-Categories in Dairy product launches

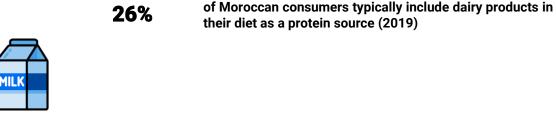


Hard Cheese

Cheese Cream Cheese



# THE MOROCCAN CONSUMER



15% of Moroccan consumers are trying to limit/moderate their consumption of dairy products (2019)

(GlobalData, 2021)

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# A GLOBAL LOOK INTO THE FUTURE

#### **CHESSE**

**Serious about sustainability:** Some consumers claim that environmental concerns have caused them to limit their consumption of cheese. Cheese brands need to address consumers' concerns by implementing and communicating on measurable, science-backed initiatives that help renew the resources they use and offset the environmental impact of their production.

#### **BUTTER**

**Fats can be part of a healthy lifestyle:** Consumer interest in foods with inherent nutritional benefits suggests that butters, spreads and oils producers should more overtly flag up the respective health benefits eg healthy omega-3 fats, antioxidant-rich Gac oil.

#### DAIRY DRINKS

**Explore the links between gut health and immunity:** Dairy drinks continue to innovate around digestive health benefits, but the COVID-19 outbreak has brought new significance to the link between digestive health and immunity. Brands are also innovating around other nutrients that support overall health eg vitamin D and protein.

#### YOGURT

**Cater to current health and diet trends:** Yogurt brands should adapt recipes to reflect current health trends, including plant-based recipes and low-sugar/high-protein formulations. This will enable brands to stay relevant with consumers' holistic health and wellness goals.

Para mais informações acerca do Observatório da PortugalFoods, por favor contactar

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MINTE