

### MAPP CENTRE - RESEARCH ON VALUE CREATION IN THE FOOD SECTOR DEPARTMENT OF MANAGEMENT AARHUS UNIVERSITY

# The effect of labeling on purchase probability of salt-reduced food products and the roles of guilt, taste expectations, and sense of conflict in choice

Abstract
The food industry is facing calls to reduce the amount of salt in its produ
municate salt-content reformulations to consumers. If FOP labels add vo
because of negative taste expectations or lack of trust, the industry show
crease consumers' likelihood of choosing salt-reduced products. We co
experiment is similarly effective in real life, we also test whether goal pr

	Each serving co Calories Sugars Fat 3.2g 11% 7% 5% of an adult's guideline Reduc	Saturates 1.4g 7% 3% daily amount	MED LOW MED HIGH MED   Calories Sugar Fat D.9g	ALTO AZÚCA Minista
Nutrient specific		pecific	Nutrient specific/Endorsement	

Typology of reductive labels and interpretive labels. The category of interpretive labels can be further divided into two types, depending on the level of evaluating/aggregation of information. This typology places our hypothetical label in the current typology.

# Methodology

### Study 1

Online choice experiment conducted in Denmark (N=1030)

Independent: Label, Socio demographics, Psycho demographics

Dependent: Choice of salt reduced food products between two kinds of salt labels and no label Multinomial logit models in Latent GOLD. To reduce the complexity we estimated a three-class solution for each product category. We derived clusters by classifying respondents into one of the three la-

### Study 2

In-store field experiment in Denmark (N=190) Independent: Label, Priming, Socio demographics, Psycho demographics Dependent: Choice of salt reduced food products

Experimental design: Between subject. Control, Label, Priming and Label/Priming group Analyses in SPSS 24. Effect of the experimental manipulations of salt-reduced product purchases on the participants recruited for the experiment. We also examined the effect on overall sales, according to scanner data.

## Results

tent classes.

**Study 1** The label "Complies with the Danish Food Administration's recommendations" on maximum salt content" has a positive impact on choice probability The label "Reduced salt content" has a negative effect on choice probability

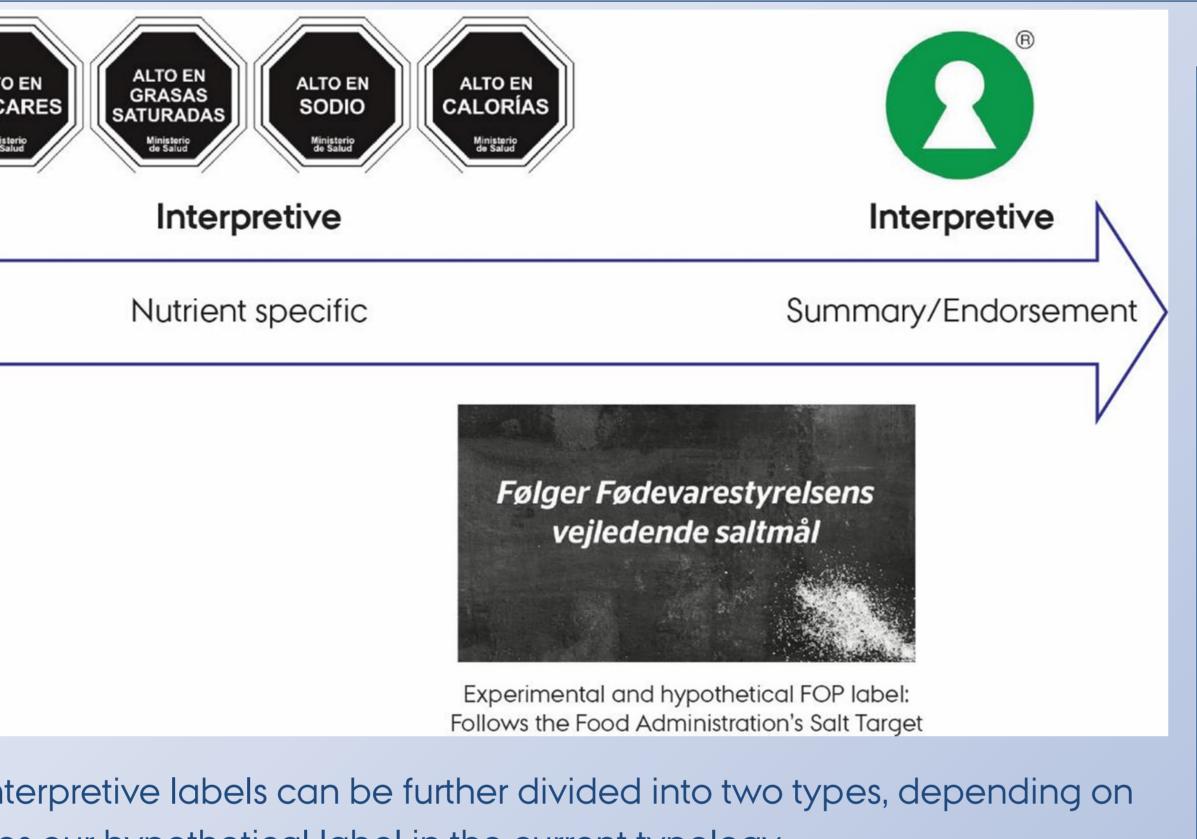
## Discussion

- when consumers' health goals were primed. This finding is somewhat in line with that of Ikonen et al. (2019), whose metatype of label (warning, "traffic light," or reduction) that lowers consumers' interest in hedonic products.
- they are primed and products carry a FOP salt label, it is not true for all type of products or for all type of consumers

The MAPP - Centre for Research on Customer Relations in the Food Sector carries out research on the development, marketing and distribution of foods and the societal impact of the food sector. It is a research centre at Aarhus University, Aarhus School of Business and Social Sciences. See more: www.mapp.au.dk

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ucts; it can do so by reformulating products or by differentiating them accordingly. It is not clear whether producers should use FOP labels to comalue to salt-reduced products by increasing perceptions of healthiness, food authorities can bolster their arguments for reformulation. However, if consumers react negatively and reject the products uld be careful about using FOP labels to communicate salt-content reformulations. The objective of this paper is to investigate whether differing versions of FOP salt-content labels increase or deonducted three studies; a choice experiment to determine the effects of two different salt-content labels, an in-store experiment to investigate whether the label that was most effective in the choice riming of consumers increases the effectiveness of the label, finally, we test in a web survey, the effects of two different salt-content labels on choice in four product categories, to determine whether FOP labels that reference salt affect psychographic measures such as guilt, sense of conflict, and taste expectations.



### Study 3

Between-subjects web choice experiment for four product categories (N=740) Independent: Label, Priming, Socio demographics, Psycho demographics Dependent: Choice of salt reduced food products, Guilt, Taste expectations Analyses in SPSS 24. Logistic regressions. Effect of the experimental manipulations of salt-reduced product choices and a univariate analysis of variance to test the betweensubjects effects of labeling and priming on guilt, acceptance, and sense of conflict.

Study 2 "Follows the Food Administration's Recommended Salt Targets" slightly shifted some of the sales toward salt-reduced products. The trend was significant or the hedonic category and only when both salt content labeling and priming were present.

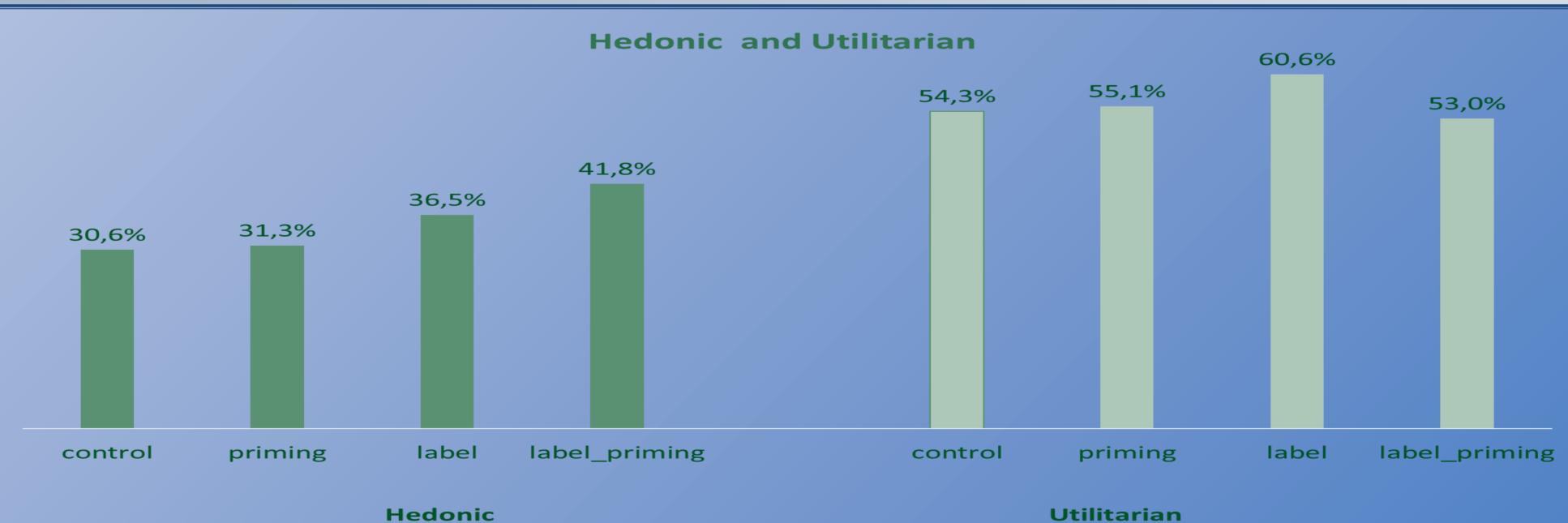
Across three studies, the authority-endorsed FOP salt-content label increased the purchase probability of salt-reduced products analysis shows that interpretive nutrient-specific FOP labels increase purchase probability for utilitarian products, but there is no

Ikonen, I., Sotgiu, F., Aydinli, A., Verlegh, P.W.J., 2019. Consumer effects of front-of-package nutrition labeling: An interdisciplinary meta-analysis. Journal of the Academy of Marketing Science. Ikonen et al. (2019) find that FOP nutrition labels that highlight product healthiness result in lower taste-expectation scores. Their Kahn, U., Dhar, R., Wertenbroch, K., 2004. A behavioural decision theory perspective on hedonic and utilitarian choice, in: Ratneshwar, S., Mick, D.G. (Eds.), Inside Consumption: Frontiers of Refindings contradict the findings of our study 3, where we found no change in taste expectation, except for the case of rye bread. search on Consumer Motives, Goals, and Desires, Okada, E.M., 2005. Justification effects on consumer choice of hedonic and utilitarian goods. Journal of Marketing Research These three studies have shown that although we have seen that consumers do choose more salt reduced food products when Symmank, C., Mai, R., Hoffmann, S., Stok, F. M., Renner, B., Lien, N., & Rohm, H. (2017). Predictors of food decision making: A systematic interdisciplinary mapping (SIM) review. Appetite

Bargh, J., 2002. Losing consciousness: Automatic Influences on consumer judgment, behavior, and motivation. Journal of Consumer Research Batra, R., Ahtola, O.T., 1991. Measuring the hedonic and utilitarian sources of consumer attitudes. Marketing Letters 2 Bettman, J.R., Luce, M.F., Payne, J.W, 1998. Constructive consumer choice processes. Journal of Consumer Research Cohen, D. A., & Babey, S. H. (2012). Contextual influences on eating behaviours: heuristic processing and dietary choices. Obesity Reviews, Gigerenzer, G., Gaissmaier, W., 2011. Heuristic decision making. Annual Review of Psychology

# **Theoretical Background**

- Theory on Hedonic/Utilitarian consumption where hedonic food products are fun, enjoyable, and pleasurable; utilitarian food products are functional, practical, and plain might explain differences in choice. When consumers purchase hedonic products, they may be less willing to choose salt-reduced products if they expect diminished taste (Batra and Ahtola, 1991; Kahn, 2004). Justification theory might explain consumers' higher likelihood of choosing salt-reduced products in the utilitarian category: Because hedonic (utilitarian) products tend to be perceived as relatively more discretionary, it is more difficult (easier) to justify the purchase of hedonic (utilitarian) products. Possible reasons for this justification difficulty are that (1) consumers have a sense of guilt associated with purchasing hedonic products, and (2) it is more difficult to argue for discretionary purchases in the hedonic category (Okada, 2005)
- Goal priming is an approach that can be used to activate people's latent goals; it can lead consumers to choose products consistent with their goals. Priming consumers to activate latent goals is an effective way of making them evaluate food products in relation to health goals (Bargh, 2002)
- **Decision theory** is being applied in an increasing number of publications that examine the predictors of decision-making within the food domain (Symmank et al., 2017). Within the food decision-making discipline, there is a consensus that food choices are mostly the consequence of heuristics, which only involves limited processing of the available information (Bettman et al., 1998; Cohen & Babey, 2012; Gigerenzer & Gaissmaier, 2011)



Study 2. We found that the purchase probability of a salt reduced product from the utilitarian category was significantly higher than from the hedonic category. The results are thus in line with the theory of hedonic and utilitarian foods. Difference between control and label\_priming in the hedonic category is significant at p=.05

> Study 3 Choice probability for salt-reduced products increases significantly when there is FOP saltcontent labeling on cake and cheese products. The salt-reduced label induced more guilt in respondents than the authority-endorsed label. We find no difference in taste expectations among the three manipulation groups, except for rye bread. Such increased guilt does not result in more healthy choices.

# References

Read more: Mørk, Lähteenmäki and Grunert (2019). Determinants of intention to reduce salt intake and willingness to purchase salt-reduced food products: Evidence from a web survey. Appetite (139/110-118)

Utilitarian