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# **United Kingdom**

## **Food Service - Hotel Restaurant Institutional**

2017

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## **Report Highlights:**

This report provides an overview of the UK foodservice industry and its various sub-sectors. It describes how the various sectors work and provides contact information for all the main groups within the industry. Healthy food options are the hottest trend in the HRI sector which remains receptive to new American products.

#### Post:

London

#### **Author Defined:**

#### **SECTION I - MARKET SUMMARY**

The hotel, restaurant and institutional (HRI) market is the UK's fourth largest consumer market following food retail, motoring, and clothing and footwear. The HRI market provides prepared meals and refreshments for consumption, primarily outside the home.

#### **State of the market:**

In 2016 the UK foodservice sector (food and beverage sales to consumers) was estimated to be worth £48.6 billion (\$63.2 billion). This was an increase of 0.9 percent on 2015. The food service sector is clearly an enormous market and is one that can provide many opportunities for prepared U.S. exporters.

The average UK consumers ate out twice per week in 2016. The average amount spent per outing is now £18.11 per person on dinner, £7.91 on lunch, £4.98 on breakfast and £3.94 on snacks per visit. People aged 18-29 tend to eat out the most.

Takeaways and fast food outlets have continued to do well with consumers opting for these types of meals rather than more expensive restaurants. Burgers remain the number one item on menus, but other trends are becoming more main stream such as Americana, world cuisines, healthy food and indulgence.

#### **Trends:**

Here is a snapshot of the major trends currently seen in the UK:

Menu trends – BBQ, North American, Mexican, South American, Vietnamese, Thai and SE Asian.

Americana remains popular – pulled pork, bbq, ribs, hotdogs etc.

Superfood dishes continue to be popular, dishes including seeds, salads, quinoa, vegetables etc.

Rice is appearing much more on menus. A dish containing rice can now be found on 75 percent of menus.

Provenance – Products marketed with a focus on the country of origin, how the product was cooked, farm names and references to smaller, family owned business' on labels and menus.

Personalization – whether it is choosing your own toppings, or building your own burger.

Premium products.

Street Food – Quality ingredients, seasonally sourced, quick food.

Cuisines that are showing early signs of growth are: Greek, Malaysian, Sri Lankan, Persian and Scandinavian.

Long term consumer trends to be taken into account are:

- Changing behavior of Millennials
- Eating on the move
- More demanding consumers
- Healthier eating
- Use of digital technology

More and more payments being made cash free, eg. with mobile phone based payment tools.

Airport dining is continuing to see high levels of growth. Following increased security at airports, consumers are at airports longer. Therefore, as a result, consumers are more likely to have a meal at the airport and buy drink products and snacks to take on the plane with them.

Fast food outlets with drive-thru's continue to see an increase in trade. Due to limited land, the majority of these are found outside city centers.

The UK has many large enclosed shopping malls attracting consumers who spend money on food and drink.

The most significant trend in recent years is the preference for "healthy eating". In spite of this, the UK's obesity rates are now the highest in Western Europe with an estimated 24 percent of the adult population now technically obese. Low fat, dairy free, sugar free, low carbs, low salt, nut free, organic are regularly seen on menus.

Independent pubs have not had the capital or resources to spend on advertising or creating new dining areas as the large chain pubs have done. Some of the big operators, such as Mitchells and Butlers Plc, Greene King Plc, and JD Wetherspoon, have continued to generate profits.

Fastest growing small brands in 2016 were:

Five Guys
Turtle Bay
Leon
Coast to Coast
MEATLiquor

Contemporary Chains that have developed in the last 10 years include: Benito's Hat, Byron, Burger &

Lobster, Franco Manca, Wahaca, Jamie's Italian, Gusto, Coast to Coast and Honest Burger's.

UK growth hot spots in 2016 – Glasgow, Leeds, Manchester, Liverpool, Birmingham, Bristol and London.

The way in which food is delivered by restaurants has changed over the years. Food used to be ordered directly from the restaurant, however, now there are middlemen such as Just East or Deliveroo provide quick delivery service for multiple restaurants. Increasingly, such delivery services are playing a more important role in the marketing landscape as they accumulate information about the final consumer.

#### What the future holds:

The trend towards more meals outside the home is expected to continue.

Smaller/Independent operators will continue to feel pressure and many are likely to be driven out of the market. Mid-level restaurants are facing stiff competition with consumers choosing to either downgrade to quick service restaurants or takeaways or upscale to high end restaurants.

Consumer demand for new foods is strong in the UK. The fastest growing business types are likely to be new fast food, street food, pop up restaurants, International cuisines and coffee shops and sandwich bars.

Consumer behavior does change with more people eating breakfast away from home. Also consumers are not ordering as many starters or desserts, so in most cases are just ordering a main course.

Many UK consumers cook non-British food at home on a regular basis.

Brexit has had an effect and is projected to increase the price of food prices in 2018 absent other mitigating effects.

#### Overview of the foodservice market in the UK in 2016

Number of Outlets and Meals			£ Billion		
Sector	Outlets	Meals	<b>Purchases</b>	<b>Purchases</b>	Sales
		<b>Billions</b>	Food	Food & Drink	Food & Drink

Restaurants	30,818	0.8	£2.2	£3.1	£11.7	
	*					
Quick Service	34,259	2.2	£2.7	£3.4	£13.0	
Pubs	42,240	0.8	£1.1	£1.6	£5.4	
Hotels	44,578	0.6	£1.7	£2.3	£9.7	
Leisure	20,234	0.5	£0.8	£1.0	£4.0	
<b>Staff Catering</b>	17,062	0.7	£0.9	£1.0	£2.3	
<b>Health Care</b>	32,331	1.0	£0.6	£0.7	£0.8	
<b>Education</b>	32,316	1.2	£0.7	£0.9	£1.4	
Services	3,070	0.3	£0.2	£0.2	£0.3	
Total 2016	258,834	8.02	£11.00	£14.22	£48.23	

Source: PeterBackman

## Advantages & Challenges to U.S. Products in the HRI Sector

Advantages	Challenges
Brand name recognition – there are many	Competition from many other ethnic restaurants all
American chain restaurants in the UK	popular in the UK, eg. Indian, Chinese, and
wanting to source American food products.	European.
There are a relatively small number of	Fluctuation in exchange rate and the 20 percent
specialist foodservice importers, capable	weakening of the British pound against the U.S.
and interested in importing from the United	dollar in 2017 can cause pricing difficulties.
States.	
The United States has a good brand image	EU import regulations and labeling/ingredient
in the UK.	requirements.
The country is English-speaking and is a	UK importers do not pay duty on EU origin goods.
natural gateway into the rest of Europe for	The importers of U.S. origin products pay 0-25
U.S. exporters.	percent in import duties on most products.
The United States is a popular destination	Need to change image of American food, which is
for UK tourists and familiarity with U.S.	associated with fast food.
products is widespread.	

#### **Market Structure**

The foodservice market is much more complex than the grocery retail market and is generally divided up into two distinct sectors: Profit and Cost.

### **Profit Sector:**

This is the area of the foodservice market in which the potential business gains are the main motivator. Pricing is flexible. In the profit sector, the majority of outlets can be classified as working within the hospitality industry, e.g., restaurants, fast food, pubs, hotels, and leisure venues.

#### **Cost Sector:**

Caterers within the cost sector traditionally do not derive substantial margins. Meal provision tends to be out of necessity, rather than as a result of a business opportunity being identified. Provision is governed by contract where pricing is controlled if not fixed, e.g., schools, hospitals, prisons, and specialist care homes.

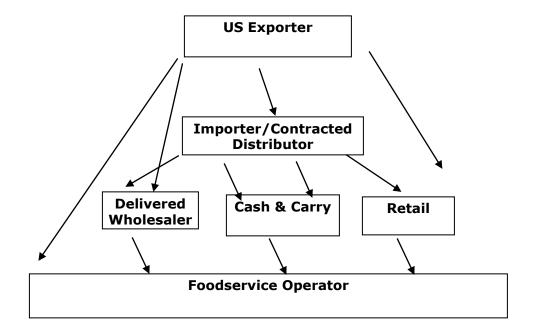
<b>Profit Sector</b>	Cost Sector
Restaurants	Staff Catering
Quick Service Restaurants	Education

Pubs Health Care Hotels Custodial (Prisons)

Leisure Welfare (Long term care facilities)

#### SECTION II – ROAD MAP FOR MARKET ENTRY

The following diagram shows the most common routes to market. Although there are many varied routes, the most common way for American products to enter is through an importer, due to their knowledge of the market, well-developed contacts, and distribution systems.



Over half of all food and beverage products sold to foodservice operators are through wholesalers. Larger operators will purchase from wholesalers, while smaller outlets are likely to buy from either cash and carries or retail stores.

Due to the large number of companies operating within the food service market, intermediaries skilled in fulfilling small orders efficiently play a pivotal role in the distribution of products.

Aramark, Bidfood Foodservice, Brakes, Compass Group, Mitchells & Butler, Sodexho and Whitbread are among the largest food service companies in the UK. These companies can be categorized as follows:

**Operators** - Operating a foodservice outlet includes all the functions associated with both 'front' and 'back' of house, including kitchen operations and meal preparation. All of the operating functions can be undertaken by the owner. Foodservice operators include: Compass Group, Sodexho, Whitbread, McDonalds and Burger King.

**Delivered Wholesalers** - The catering market is predominately supplied in two main ways, either direct from a supplier or an intermediary or from a wholesaler. Currently, over half of all food sold to food service operators is delivered by wholesalers. Smaller operators, such as independent pubs, restaurants and hotels, may purchase from national or regional wholesalers, but given their small size and flexibility, they are more likely to source from regional producers. Examples of these are Bidfood, Brakes, Sodexho and Compass Group.

**Distributors** - Unlike the wholesalers, contract distributors do not normally take ownership of goods, but instead, offer a delivery service function. Operators choosing to contract a distributor for all parts of their estates include McDonalds, Burger King, Prêt Manger and Compass. 3663 and Brakes provide a contract distribution service, in addition to their delivered wholesaler service.

#### **Sub Sector Profiles**

#### **Restaurants**

The restaurants referred to in this sector, cover establishments where one would sit down to a meal. Eating in a restaurant is more likely to be a planned event for a specific purpose.

Discount vouchers are still used by most restaurant chains, but the discounts are not as big as they were a couple of years ago. So they still entice customers into the restaurant, but the customer ends up paying more.

Ethnic food is very popular in the UK, so restaurants offering food from all over the world are seen throughout the UK.

Key players include: Mitchells and Butler, Gondola Holdings (UK leading casual dining group operating Pizza Express, Ask, Zizzi, plus a number of smaller brands), Whitbread Restaurants and The Restaurant Group (one of the largest independent restaurants and pub restaurant groups owning Chiquito, Frankie and Bennies, Garfunkel's, Home Country, TRG Concessions and Brunning & Price).

#### **Quick-Service Restaurants**

Similar to cafes, quick-service restaurants offer a quick meal on the go, but lack the social element of a café. One in four consumers eats in a quick-service restaurant, because their children or grandchildren want to eat there. Fast food chains will continue to develop healthier alternatives to their standard offerings as consumers demand healthier options.

Quick service restaurants have performed well in the last 12 months with many consumers opting for this type of meal rather than a full service restaurant. Also, some of the fast food operators are opting for menu items outside their normal fare. For example, McDonalds has made a success of selling coffee, despite strong competition from the numerous specialist coffee shops.

Key players include: McDonald's, Burger King, Nandos, Eat, Domino's, KFC, Pizza Hut, Pret a Manger, Subway and Greggs Plc.

#### **Hotels and Resorts**

The majority of hotels trading in the UK are small independent businesses, mostly run by families; however, this is changing as a number of larger chained operators have entered the market. Each hotel is counted as one outlet, even though there might be several foodservice components within it, e.g., a restaurant, bar, room service, and leisure. A decline in public spending and the general public's price consciousness owing to the credit crunch has seen an increased demand for budget accommodation.

Hotels, especially those in London and the South-east, have done well in recent years.

Key players include: Hilton, Holiday Inn, Marriott, Intercontinental, and The Savoy Group.

#### **Pubs**

Places with good service and a relaxed atmosphere are key expectations when eating in a pub. Low prices and price promotions are also critical and are one of the main differences between restaurants and pubs. Forty percent of UK consumers eat in a pub once a month or more. Eating in a pub is primarily a social event with friends. Pubs are seen to offer a convenient option compared to a restaurant or eating at home.

Independent British pubs remain under threat; in the early 1970's, Britain had 75,000 pubs. In 2017, there are now less than 50,000. Increased business rates are the latest thing to hit the struggling pub trade. The Campaign for Real Ale (CAMRA) has called for a £5,000 reduction in business rates for every pub in England.

An improved food offering was noted by pub operators to be a driving force in growth turnover at pubs. Twenty-three percent of licensees say that food makes up more than 50 percent of sales.

Total Pub market value - £21.55bn

Total number of pubs - 47, 548

Pub's share of total eating out market - 24.7%

Proportion of licensees predicting growth turnover in next 12 months - 59%

Overall the pub market is expected to see turnover growth increase by 2% annually over the next 3

years. Closures will continue but at a slower rate. The number of outlets is expected to be about 45,000 in 2020.

Pub companies and breweries will increase their market share while independently owned pubs are expected to decline in number.

Key players include: Scottish & Newcastle, JD Wetherspoon, Punch Taverns, Enterprise Inns, Greene King and Admiral Taverns.

#### **Leisure Parks**

This category includes everything from visitor attractions, such as museums, zoos, and theme parks. A breakdown would include:

Entertainment Theatres, cinemas, sports stadiums and gambling establishments

Clubs Health clubs and fitness centers, sport and social clubs

Caterers Events caterers, mobile caterers

On Board Travel Airline catering, ferry catering, rail catering, bus and coach catering

While UK public is still visiting these establishments especially with the increased holidays in the UK, consumers are not spending as much money on food. They prefer to take their own snacks to cinemas rather than buying food there. Bingo halls and Bowling Alleys have seen an increase in food sales as consumers tend to make a night of it and buy food as part of the evening. Health Clubs are one area where consumers are spending more money on food and drink as the importance of health is growing.

Key players include: Odeon Cinemas, Living Well Fitness, David Lloyd, Gala and Mecca.

#### **Specialist Coffee Shops**

The UK branded coffee shop market has shown huge growth in recent years, however, it is suggested by some that the UK could soon be close to saturation point. There are currently 22,728 coffee outlets in the UK with 445 new stores opening in 2016. Costa Coffee, the number one specialist coffee chain has 2,121 outlets, followed by Starbucks with 898 outlets and Caffé Nero with 650 outlets. These three chains alone account for 53 percent of the branded market. There is now one coffee shop for every 3,000 people in the UK. Ten years ago there were just 10,000 outlets in the UK.

The UK coffee shop market is robust with established coffee consumption patterns. Coffee shop visitors drink an estimated 2.3 billion cups of coffee per year in coffee shops. Costa is the number one seller of specialty coffee selling an estimated 149 million cups per year followed by McDonalds selling 126 million cups per year. Consumers are becoming more knowledgeable and are choosing more artisan and premium coffees.

The coffee shop sector consists of outlets that serve hot and cold beverages, but no alcohol. They also serve snack foods, such as cakes, sandwiches, soups and salads, although serving food is not their main line of business. Coffee shops are seen to offer quick meals for time pressured consumers and are also a good place to meet friends. Coffee shops are associated more with daytime dining. Forty eight percent of consumers choose coffee shops as a place to eat while out shopping. Forty three percent of consumers will drink specialty coffees such as lattés or cappuccinos when visiting coffee shops, compared to 1

percent of consumers who drink specialty coffees in the home. Coffee shops are increasingly being chosen as the place to meet, rather than the traditional pub.

Key players include: Costa, McDonalds, Starbucks, Eat, Pret A Manager and Caffé Nero.

### **Staff Catering**

These include trolley services, as well as areas where full meals are sold, e.g., self-run canteens, contracted canteens, national government canteens, off-shore catering.

#### **Education**

This includes all food and drinks served in schools of all levels from nurseries to universities. In recent years, guidelines have been changed so that meals served are more healthy and nutritious. The leading contract school caterers are Compass's Scolarest Division, Initial Catering Services, and Sodexho.

#### **Health Care**

Meals counted in the health care sector include those served to patients, staff and visitors and include: hospitals, nursing homes and care homes. As with the educational sector, nutritional needs are under scrutiny in this area.

#### Custodial

This includes police stations, fire stations, the armed forces, and prisons. The vast majority of the catering for the armed forces is managed by the Ministry of Defense but it hires the defense divisions of Sodexho, Compass Group and Aramark to run the operations.

#### Welfare

This includes meals on wheels, luncheon clubs and day care centers. Meals on wheels is the delivery of food at lunchtime to pensioners. With the aging population and more pensioners living on their own, there has been considerable growth in this area.

The following table shows the number of specific types of restaurants in the UK – figures from 2016.

Type of Restaurant	Number of	Number of Chained	Number of
1	Outlets	Restaurant Groups	Independent
			Restaurants
British/Cosmopolitan	3,325	622	2,703
Italian / Spanish	1,430	370	1,061
French	851	290	562
Sub Total European	5,607	1,281	4,325
Chinese / Oriental	5,263	277	4,986
Indian / Pakistani	4,521	241	4,281
Mediterranean	978	88	890
Sub Total Ethnic	10,762	606	10,157
In-Store	2,694	2,522	172
Specialist Roadside			
Restaurants	167	166	0

Pub Restaurants	7,093	6,488	606
Pizza / Pasta	2,834	1,336	1,499
Mexican / Tex-Mex /			
Caribbean	555	235	320
Themed	892	445	448
Specialist Menu / Other	215	72	142
Sub Total Concept	14,450	11,263	3,186
TOTAL Restaurants	30,818	13,151	17,668

Source: Peter Backman

#### SECTION III - COMPANY PROFILES

The following companies are some of the biggest players in the UK foodservice industry:

#### Aramark



Aramark Ltd. 250 Fowler Avenue

Farnborough Business Park, Farnborough

Hampshire, GU14 7JP Tel: +44 (0) 1252 529 000

E-Mail: <a href="mailto:enquiries@aramark.co.uk">enquiries@aramark.co.uk</a> Website: <a href="mailto:www.aramark.co.uk">www.aramark.co.uk</a>

Aramark is a leader in professional services providing award winning food services and facilities management. They work with healthcare institutions, universities and schools, stadiums judicial and arenas and businesses around the world. No. of sites: 800, Nine hundred employees, two hundred clients and 250,000 meals served per day.

#### **Brakes**



Brakes

Enterprise House, Eureka Business Park Ashford, Kent, TN25 4AG

Tel: +44 (0) 345 606 9090

E-Mail: customer.services@brake.co.uk

Website: www.brake.co.uk	
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Brakes is a market leader of delivered wholesale in the UK supplying frozen, chilled and grocery products to sectors across the foodservice industry.

#### **Compass Group**



Compass Group plc

Compass House, Guildford Street

Chertsey, KT16 9BQ

Tel: +44 (0) 189 555 4554

Website: www.compass-group.co.uk

The Compass Group is a leading foodservice company. They have over 60,000 employees in the UK and specialize in providing food, vending and related services to clients in over 90 countries. They have 3 million customers and serve over 1 million meals per day. They have six main sectors in which they work: Business & Industry, Fine Dining, Defense, Offshore and Remote Sites, Education, Healthcare and Seniors, and Vending. No. of sites: 7000.

Clients include: Café Ritazza, Upper Crust and Harry Ramsdens

### Bidfood



Bidfood

814 Leigh Road, Slough, SL1 4BD

Tel: +44 (0) 1494 55 5900

Email: advice\_centre@bidfood.co.uk

Website: www.bidfood.co.uk

Since becoming part of Bidvest in 1999, Bidfood has grown and developed to become the leading foodservice supplier. They were formally known as Bidvest Foodservice and 3663 First for Foodservice before that.

Bidfood operates as a foodservice wholesaler supplying fresh, frozen, ambient and non-food products to a whole range of customers. They include local authorities, NHS trusts, defense contractors, hotel and restaurant chains, as well as many independent operators. Bidfood operates a fleet of 850 temperature controlled vehicles out of 23 depots and 4 regional distribution centers in the UK.

#### **Mitchells & Butlers**



Mitchells & Butlers plc 27 Fleet Street Birmingham, B3 1JP Tel: +44 (0)121 498 4000

Website: www.mbplc.com

Mitchells & Butlers is the largest operator of restaurant, pubs and bards in the UK. They operate about 1,700 restaurants and pubs offering customers quality food, drink, entertainment and accommodation in prime locations across the country.

Clients include: All Bar One, Brown's Restaurants, Harvester Restaurants, Inn Keepers Lodge, Nicholson Pubs, O' Neills Pubs, Sizzling Pub Co and Toby's Carvery.

#### **Sodexho**



Sodexho UK Ltd 1 Southampton Row London, WC1B 5HA Tel:+ 44 (0) 20 7404 0110

Website: <u>uk.sodexho.com</u>

Sodexho has a good reputation with clients. They have 35,000 employees in the UK and Ireland and have more than 2,300 client locations across all market sectors, including the business and industry, education, healthcare, defense, and leisure sectors.

#### Whitbread PLC



Whitbread Group plc Whitbread Court

Houghton Hall Business Park Porz Avenue, Dunstable, LU5 5XE

Tel: +44 (0) 1582 424200

Website: www.whitbread.co.uk

Whitbread Plc is one of the UK's leading hospitality companies, managing top brands in hotels, restaurants and health and fitness clubs. They employ 50,000 people and have over 1,400 outlets across the UK.

Clients include: Premier Inn, Brewers Fayre, Beefeater, Costa Coffee, Table Table and Taybarns.

Top 15 Foodservice Operators in the UK in 2016.

Rank	Operator	Selected Brands	Main Sector

1	Mitchells & Butler	Sizzling Pubs, Vintage Inns, Harvester, Ember Inns, Toby Carvery, Crown Carveries, Castle, Nicholson's, O'Neill's, Alex, All Bar One, Miller & Carter, Browns, Innkeeper's Lodge, Oak Tree, Orchid Pubs, Premium Country Pubs	Pub Company
2	McDonalds	McDonalds	Quick Service Restaurant (QSR)
3	Whitbread	Premier Inn, Hub, Costa, Beefeater Grill, Table Table, Brewers Fayre, Taybarns	Pub, Hotel, Restaurant
4	Compass	Chartwells, ESS, Eurest, 14forty, Instore, The Jocky Club Catering, Keith Prowse, Levy Restaurants, Lime Venue Portfolio, Medirest, Payne & Gunter, Radish, Restaurant Associates, Roux Fine Dining, White Oaks	Contract Caterer
5	Yum! Brands	Pizza Hut, KFC, Taco Bell	Restaurant & QSR
6	Greene King	Belhaven Pubs, Eating Inn, Farmhouse Inns, Flame Grill, Greene King Local Pubs, Hungry Horse, Loch Fyne, Meet & Eat, Metropolitan, Spirit Pub Company, Old English Inns	Pub Company
7	JD Wetherspoon	JD Wetherspoon	Pub Company
8	Greggs Plc.	Greggs	QSR
9	Restaurant Brands International	Burger King	QSR
10	SSP	Upper Crust, Camden Food Co, The Pasty Shop, Millie's Cookies, Caffe Ritazza, Mi Casa Burritos, Delice de France, Whistlestop, The Beer House, Pumpkin, Breadbox, Sloe Bar, SOHO Coffee Co, Harry Ramsdens, City Bar & Grill, nam-po!, Starbucks, Burger King, M&S Simply Food	QSR
11	Sodexo	Sodexo, Be, Aspretto, Club Joules, Independents, Sodexo Prestige	Contract Caterer
12	Stonegate	Yates's, Slug and Lettuce, Missoula Montana, The Living Room, Scream, Missoula Bars, Bars & Venues, Great Traditional Pubs, Local Pubs, Classic Inns	Pub Company

13	Nandos Group Holdings	Nandos, Gourmet Burger Kitchen	Restaurant
14	The Restaurant Group	Frankie & Benny's, Chiquito, Coast to Coast, Garfunkel's, Home Counties Pub Restaurants, Brunning & Price, Filling Station, TRG Concessions	Restaurant
15	Domino's	Domino's	QSR

(Source: Peter Backman)

## Leading Chained Consumer Foodservice Brands by Number of Outlets 2016

Rank	Operator	Main Sector	<b>Global Brand Owner</b>	No. of Outlets
1	Enterprise Inns	Pubs	Enterprise Inns Plc	4,987
2	Punch Taverns	Pubs	Punch Taverns Plc	3,321
3	Subway	QSR	Doctor's Associates Inc.	2,260
4	Costa Coffee	Restaurants	Whitbread Plc	2,121
5	Marstons	Pubs	Marton's Plc	1,897
6	Greggs	QSR	Greggs Plc	1,743
7	McDonald's	QSR	McDonald's Corp	1,272
8	Admiral Taverns	Pubs	Admiral Taverns Ltd.	1,100
9	Star Pubs & Bars	Pubs	Heineken NV	904
10	Starbucks	QSR	Starbucks Corp	898
11	KFC	QSR	Yum Brands Inc.	857
12	Domino's	QSR	Dominos's Pizza Inc.	855
13	Pizza Hut	Restaurants	Yum Brands Inc.	759
14	JD Wetherspoon	Pubs	JD Wetherspoon Plc	750
15	Caffe Nero	QSR	Caffe Nero Group Ltd.	604

(Source: Euromonitor)

## SECTION IV - BEST PRODUCT PROSPECTS

U.S. products that do well in the UK foodservice industry are snack foods, fresh and dried fruit, nuts, salmon and seafood, cooking sauces, salad dressings, confectionery, dips and salsas, frozen foods, wine and beer.

The UK government is increasingly promoting healthy eating and healthy lifestyles. There are opportunities for U.S. products that are natural, wholesome and healthy.

The table below shows the best high value product prospects for the UK foodservice market:

Product Category	Total UK Imports 2016 (\$ million)	UK Imports From U.S. 2016 (\$ million)	Average Annual U.S. Import Growth (last 5 yrs)	U.S. Import Tariff Rate	Key Constraints to Market Development	Market Attractiveness for USA
Fish and Seafood HS: 03	4,173	118	+18.6%	0- 22%	Highly fragmented market.	U.S. #1 canned salmon supplier, developing interest in other products and species
Chocolate confectionery HS: 1806	1,952	39.1	+86.1%	8- 27%	EU common external tariff can be a hurdle for products with chocolate, sugar, dairy ingredients.	Europeans eat more chocolate than any other part of the World.
Vegetables & Fruit prepared in Vinegar HS:2001	157.8	0.8	+133%	0- 16%	Competition from Turkey, Netherlands and India	Food has long shelf life
Preserved fruit & nuts HS: 2008	587.2	34.3	+56.6%	7- 27%	Competition from EU, Thailand & South Africa	U.S. nut butters perceived as high quality, exotic preserved fruits of interest for gift/specialty trade
Fruit & Vegetable Juice HS: 2009	1,012	7.7	-6.5%	16- 23%	Competition from EU and Brazil	High focus on healthy living in UK. Juices now more popular than carbonated

						drinks
Sauces,	823.2	29.2	+35%	0-	Australia	UK wants
Condiments,				10%	starting to	authentic tex-
Seasonings					enter the	mex, BBQ
HS: 2103					market	sauces,
						marinades &
						salad dressings
Soft drinks					Domestic &	New U.S.
HS: 2202	1,239	7.7	+6.5%	0-	EU	concepts in
				10%	competition,	beverages
					strong brands,	always
					market	attractive, e.g.
					reaching	functional
					saturation	drinks
					Domestic &	U.S. micro-
Beer HS: 2203	729.5	27.7	+455%	0%	EU	brew beers,
					competition,	generally
					major brewers	unique beers
					located in EU	with a story.
Wine HS:	4,124.7	202.5	-10%	18-	Competition	UK #2 export
2204				25%	from EU,	market for U.S.
2204					Australia,	wine after
					Latin	Canada.
					America & S.	California wine
					Africa.	has 16%
						market share,
						other parts of
						United States
						should benefit
						in the future

## SECTION V – POST CONTACT AND FURTHER INFORMATION

If you have any questions or comments regarding this report or need any other assistance exporting to the United Kingdom, please contact the USDA office in London at the following address:

## **United States Department of Agriculture**

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Leading consultancy who specialize in the foodservice industry.

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UK trade association for information about the food and grocery chains.