Comforting confections

Introduction

Although there has been a recent increase in healthier eating, consumers continue to seek comfort in confectionery products. When it comes to compound-coated treats, gummies, chews and caramel products, choosing the right oil and fat ingredients is critical to achieving the taste, texture and mouthfeel consumers prefer. Meeting their expectations for nutrition without sacrificing performance is key to winning in the marketplace.

State of the industry

The pandemic has raised interest in healthier eating, but consumers are also seeking comfort in indulgence.



Confectionery sales reached \$36.7 billion in the US in 2020¹

Confectionery sales are projected to reach \$39.5 billion in the US by 2025¹

Most popular ways to enjoy chocolates and candy according to consumers²

78%
41%
In baked goods
33%
On ice cream

Health claims and perceptions

An overview



organic claims are most impactful in purchase decisions³



93% of people believe that candy can be part of a happy, balanced lifestyle²



confectionery products will have calorie information on the front of the pack by 2022²



pay close attention to the type of oil or amount of fat in the cookies they purchase—the smallest percentage of the population since 2015³



the amount of fat is more important to consumers than the type of oil³

when buying confectionery products²

46%

All-natural

Top ingredient-related attributes and claims sought by consumers

No artificial colors, flavors or sweeteners

Non-GMO

No high-fructose corn syrup

Sustainability & transparency

ingredient sourcing and production influences their chocolate and candy purchases²

This population increases to 48% with younger Millennials²

from⁴

38% of consumers
are very or extremely likely to

and Millennials³

This resonates most with Gen Z

of all consumers say that transparency in

of consumers
look for certifications and
claims when purchasing
chocolate and candy²



4 Innova Consumer Survey, 2020