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Food Authenticity, Technology and Consumer Acceptance

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The Issue

- Traceability and authenticity issues in food markets:
- Traceability: growing consumer interest in source of food
- Authenticity: misrepresentation, unlabelled substitution of ingredients
- - Collective industry reputation (e.g. fake Canadian ice wines)
 Food safety (melamine in milk China)

 - Substitution of cheaper ingredients (juice)
 - Mislabelling: consumer & environmental implications (e.g. fish species)
 - Challenge: provision of credible assurances to consumers (reputation effects)

- **Research Questions** Will consumers accept molecular tagging as a traceability technology (Vs
- Does acceptance differ across product category (apple juice Vs salami)?
- How does information affect consumer acceptance of a new technology (i.e. positive Vs neutral technology information, Vs information on the issue of adulteration)?

Headlines

- China's Fake Ice Wine Epidemic": "Sources estimate 80 percent of ice wine on sale may be fake, a sign of the dangers in a young but lucrative wine market (Wine Spectator, February 2011)
- "Counterfeit Icewine Puts Chill on Canadian Sales" (Wine Business Monthly, February 2005) "The Great Supermarket Fish Scam: Shoppers are 'Being Duped into Buying Mislabelled
- Species" (Mail online, April 2011) (UK)
- "Technology Offers Solution to Mislabelled Fish" (9-news.com, 28 Oct 2011) (USA)

Potential Technological Solution

EXPERIMENTAL TECHNOLOGY: Internal Molecular Tags (MT)

- Collaborative research initiative with food scientists (Univ of Saskatchewan and Univ of Guelph)
- Molecular tag: derived from oligosaccharides and oligonucleotides and added to a food product in trace amounts
- Becomes a unique identifier for the product and can assist in delivering stronger traceability and authenticity assurances
- > An alternative to external package-based (e.g. RFID) traceability systems

Data & Choice Experiment Design

Survey data gathered online across Canada in December 2010

- Sample representative of Canadian population by region (province), gender and education. Oversampling of older consumers and those with higher incomes
- Discrete choice experiments used to evaluate consumer acceptance of molecular tagging technology
- Two survey designs: apple juice (430 responses) and salami (433 responses)
- Four information treatments: information on the problem of adulteration Vs positive information about the technology

Technology Attribute Descriptions

- * Molecular tagging (MT) assurance that product is <u>authentic</u> and is not diluted or substituted with inferior material. This is inserted in the food product and is a secure form of identification that can not be removed or manipulated.
- Manipulated.

 * Radio frequency identification (RFID) traceability of product from farm to processing/packaging to retail shelf. This technology is attached to the package, as an external label, but could be removed.

 * RFID & MT strongest assurance that product is authentic (unadulterated) with the ability to provide full traceability of product from farm to retail shelf. The authenticity verification is provided through molecular tagging technology inserted into product, with traceability provided by an external label.
- Regular label on package no additional verification of authenticity or traceability claims

Choice Set Design (apple juice)

	LEVELI	LEVEL 2	LEVEL 3	LEVEL 4	
ATTRIBUTE					
Traceability Technology	Regular label	Radio Frequency Identification (RFID)	Molecular Tagging (MT)	MT & RFID	
Manufacturer	Store Brand	Major Brand			
Country of Origin	(Not identified)	Product of Canada	Product of U.S.A		
Price	\$XX	\$XX	\$XX	\$XX	

Example of a Choice Set (juice)

Option A	Option B	Option C		
Radio Frequency	Radio Frequency	I would not		
Identification	Identification	purchase either		
(RFID)	(RFID) &	product.		
	Molecular			
	Tagging (MT)			
Major Brand	Store Brand			
\$0.69/litre	\$1.09/litre			
Product of				
Canada				
	r.			
	Radio Frequency Identification (RFID) Major Brand \$0.69/litre Product of	Radio Frequency Identification (RFID) (RFID) (RFID) (RFID) (RFID) Molecular Tagging (MT) Major Brand Store Brand \$0.69/litre Product of Canada		

Analysis

- Tests for pooling data when scale parameters allowed to vary suggest that product-specific effects exist.
- Apple juice and salami data analysed separately
- Tests for pooling data across the information treatments show that adulteration information matters whereas positive technology information does not
- > Estimate pooled model for info treatments 1+2 and for 3+4 (apple juice); all information treatments pooled for salami
- Conditional Logit and Random Parameters Logit Models estimated

Apple Juice RPL Model: Info Treatments 3+4

No Adulteration Information

Variable	Coefficient	WTP (\$/litre)	Variable	Coefficient
Molecular Tagging (MT)	-0.208 (0.132)	-0.19 (0.136)	Nstdev.BuyNon e	2.109 (0.000)
RFID	-0.409 (0.002)	-0.37 (0.002)	Nstdev.USA	0.507 (0.111)
MT&RFID	-0.590 (0.000)	-0.53 (0.000)	Nstdev.Canada	0.828 (0.000)
Product of Canada	0.615 (0.000)	0.56 (0.000)		
Product of USA	0.062 (0.601)	0.06 (0.602)		
Major Brand	0.559 (0.000)	0.50 (0.000)	Log likelihood	-1123.306
BuyNone	-2.98 (0.000)	-2.70 (0.000)		
Price	-1.107 (0.000)			

Apple Juice RPL Model

	· unusio	CCCIIICICII	(\$/litre)	Turiubio	0000.0
	Molecular Tagging (MT)	0.238 (0.091)	0.29 (0.087)	Nstdev.BuyNone	2.227 (0.00)
	RFID	-0.021 (0.876)	-0.02 (0.877)	Nstdev.USA	0.006 (0.996)
	MT&RFID	0.063 (0.608)	0.08 (0.608)	Nstdev.Canada	0.862 (0.000)
	Product of Canada	0.903 (0.000)	1.11 (0.000)		
	Product of USA	0.299 (0.007)	0.37 (0.009)		
	Major Brand	0.478 (0.000)	0.59 (0.000)	Log likelihood	-1118.666
	BuyNone	-1.725 (0.000)	-2.22 (0.000)		
	Price	-0.813 (0.000)			

Info Treatments 1+2:

With adulteration Information

Coefficient	WTP (\$/litre)	Variable	Coefficient		Variable
0.238 (0.091)	0.29 (0.087)	Nstdev.BuyNone	2.227 (0.00)		Molecular
-0.021 (0.876)	-0.02 (0.877)	Nstdev.USA	0.006 (0.996)		Tagging (M RFID
0.063 (0.608)	0.08 (0.608)	Nstdev.Canada	0.862 (0.000)		MT&RFID
0.903 (0.000)	1.11 (0.000)				Product of
0.299 (0.007)	0.37 (0.009)			Canada Product of	
0.478 (0.000)	0.59 (0.000)	Log likelihood	-1118.666		Major Bran
-1.725 (0.000)	-2.22 (0.000)				BuyNone
-0.813					

Salami RPL

(All information treatments pooled)					
Variable	Coefficient	WTP (\$/100g)	Variable	Coefficient (\$/100g)	
Molecular Tagging (MT)	0.071 (0.485)	0.13 (0.182)	Nstdev.BuyNone	2.174 (0.000)	
RFID	-0.028 (0.770)	-0.05 (0.771)	Nstdev.USA	0.477 (0.035)	
MT&RFID	-0.040 (0.660)	-0.07 (0.660)	Nstdev.Canada	1.015 (0.000)	
Product of Canada	0.869 (0.000)	1.57 (0.000)			
Product of USA	0.219 (0.007)	0.40 (0.009)			
Major Brand	0.447 (0.000)	0.81 (0.000)	Log likelihood	-2323.272	
BuyNone	-1.647 (0.000)				
Price	-0.552 (0.000)				

Conclusions

- Initial consumer acceptance of the technology appears to be low, however, information matters.
- Highlighting the problems of adulteration reduces resistance more effectively than providing positive technology information
- The effects appear to be product specific across a juice product versus a processed meat product.
- Other proxy signals (country of origin, brand) resonate strongly with consumers and tend to have a larger impact on willingness-to-pay.

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