EXPERT SERIES WEBINAR

FRUIT & VEGGIE HACKS THAT MAKE HABITS STICK: At Retail, At Home & In Foodservice







ANY MYRDAL MILLER PBH Culinary & Foodservice Specialist

MODERATOR

ABOUT HAVE A PLANT® PROGRAMS

Have A Plant[®] Programs can help you achieve your strategic goals all while growing a healthier world. Now a part of The International Fresh Produce Association's <u>Foundation For Fresh Produce</u> (FFP), Have A Plant Programming remains committed to helping consumers live happier, healthier lives by creating compelling content and distributing science-based, consumer focused resources and food, nutrition and health influencer engagement throughout our social media channels.



TOGETHER, we will forge alliances, increase access, and grow appeal to increase fruit and vegetable consumption for a healthier world.





THE AWARD-WINNING HAVE A PLANT® MOVEMENT REACHES MILLIONS

The award-winning Have A Plant® Movement is a way to inspire lasting behavior change by tapping into the emotional connection consumers have to the fruit and vegetable eating experience.

Have A Plant[®] Programs are an undeniable resource for health & wellness professionals, given its trusted third-party credibility, breadth of nutrition and behavioral research, and strong consumer, influencer and industry reach.

3.86 Billion

social media impressions & traditional media impressions since the 2019 launch









Promoting excellence in agricultural public relations









Have A Plant[®] Programs deliver innovative research as well as unique fruit and veggie insights and communication tools.



fruitsandveggies.org/educational-resources







FRUIT & VEGETABLE CONSUMPTIO **INSIGHTS REPORT**





HAVE A PLANT INFLUENCER TOOLKI1 WINTER 2023

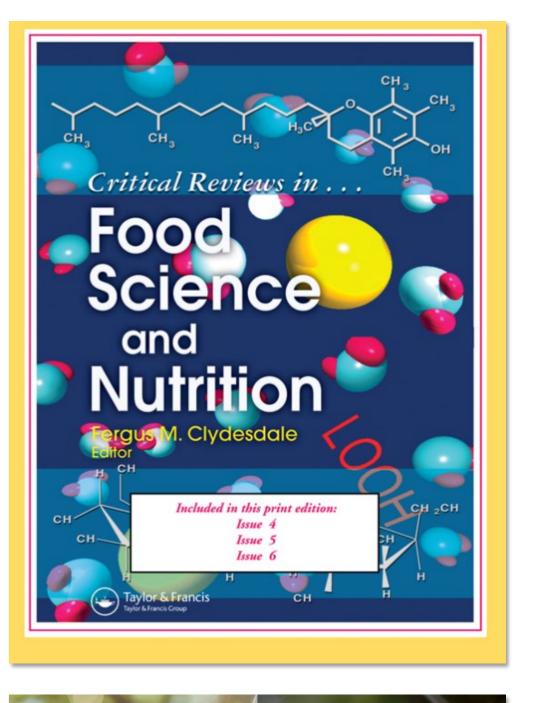
Food Rooted In **Better Health**

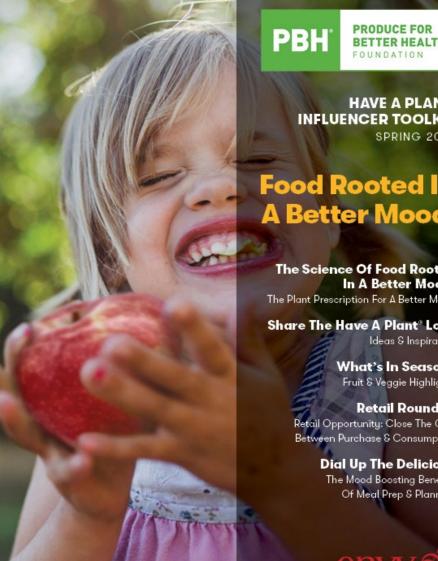
The Art & Science Of Fruit &

are The Have A Plant' Lo

Dial Up The l In Home & P

Del Monte Sponsored By





Sponsored By envy



HOUSEKEEPING

1 CPEU available through the Commission on **Dietetic Registration (CDR)**

the certificate of hours.





You will receive a link to attendance, the webinar recording and PDF of the presentation within 48-72

Type your questions and/or comments into the **Q&A** section located at the bottom of your screen at any time during the webinar.

TODAY'S PANELISTS

Sarah Kiel, RD **Yale Hospitality**





Beau Coffron Lunchbox Dad

Abbie Gellman, MS, RD Chef Abbie Gellman









Merchandising Convenience Nudges

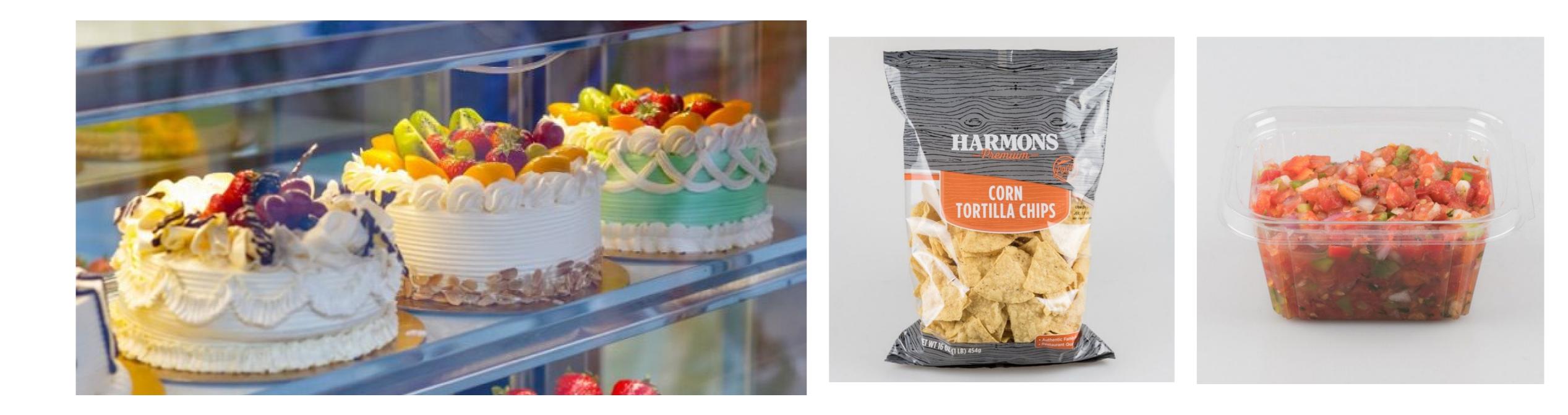


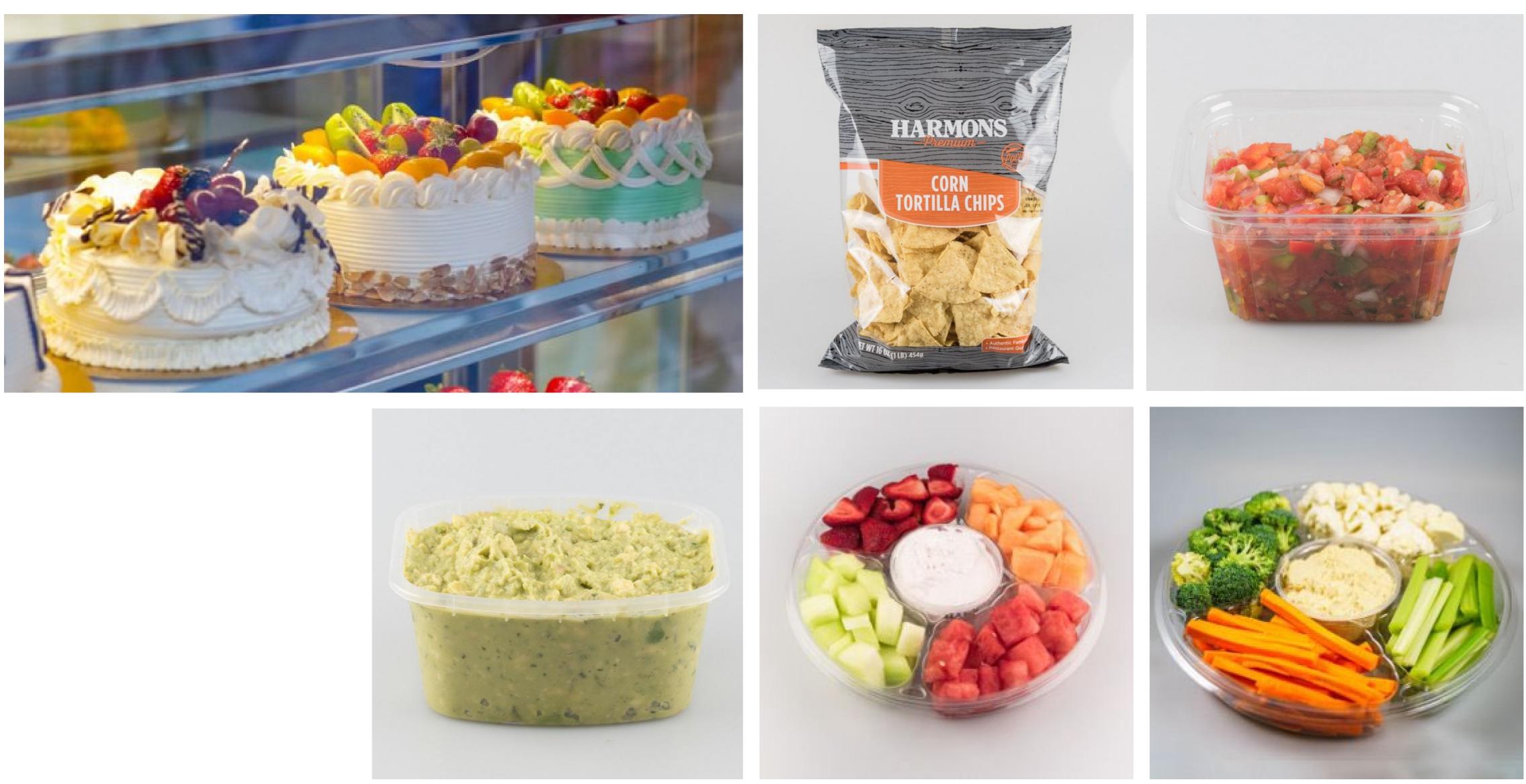


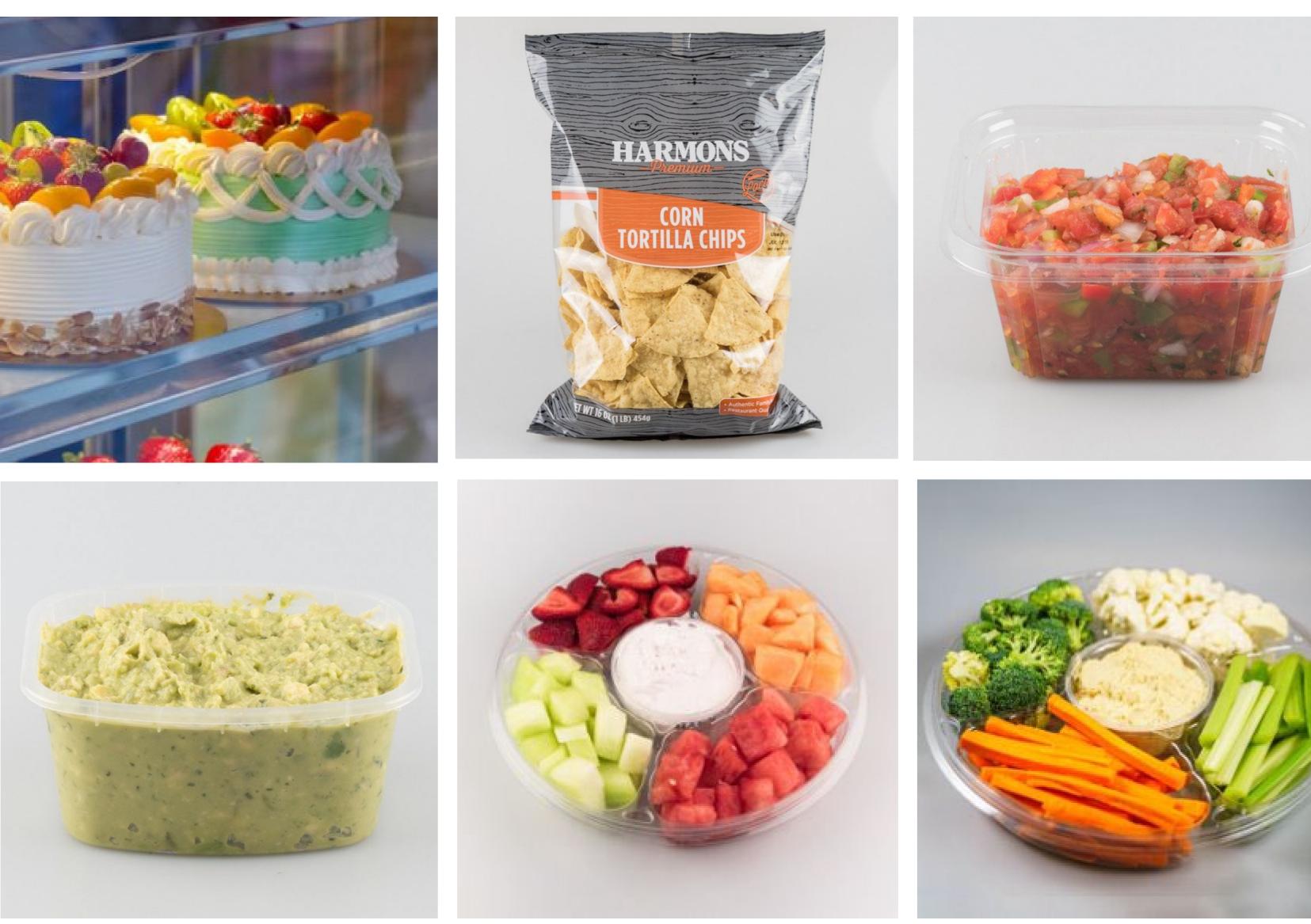










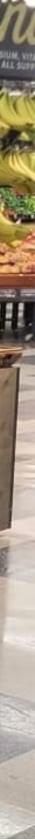










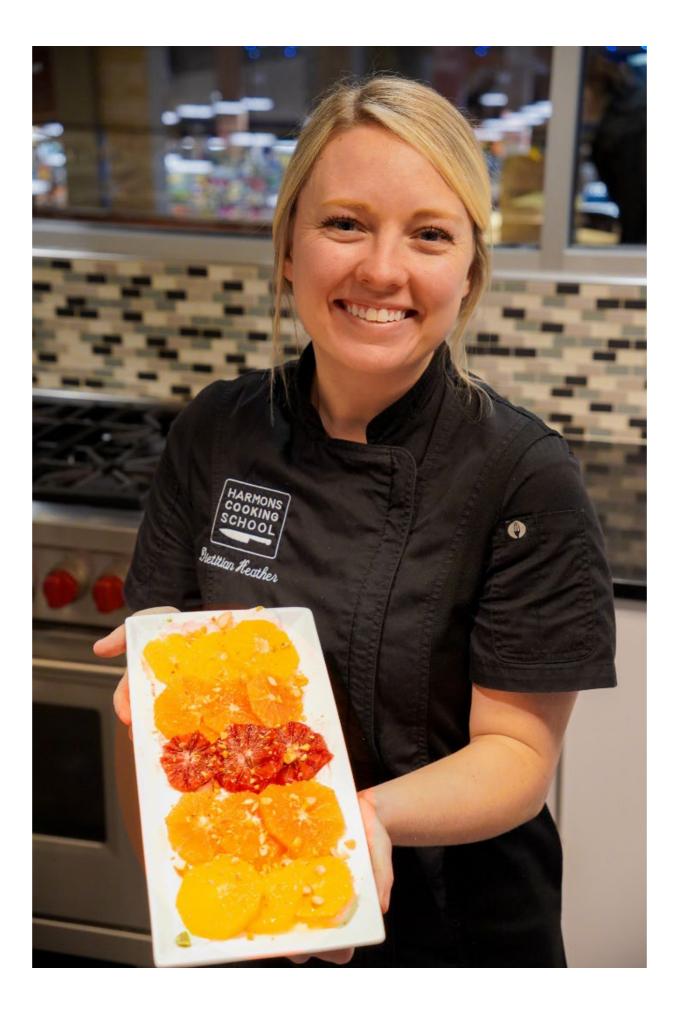


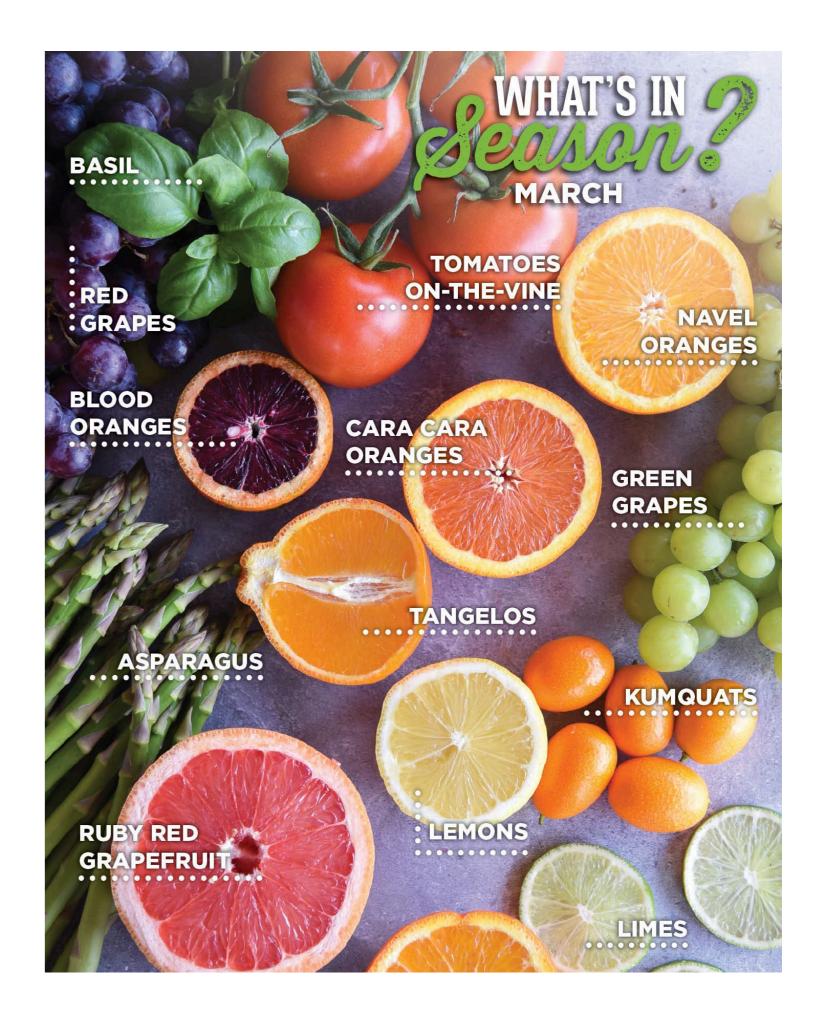














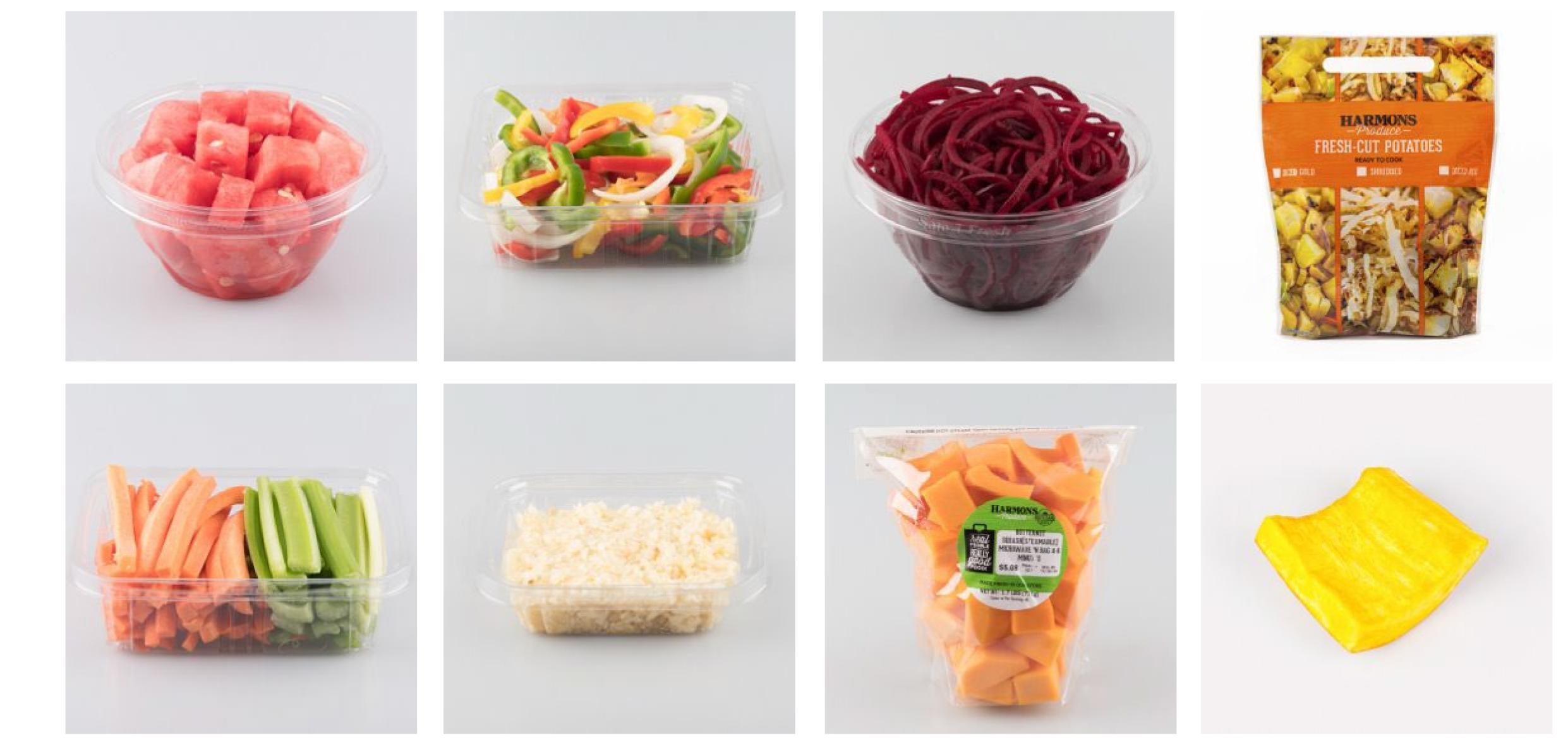
























Hack #1: Kids love dips

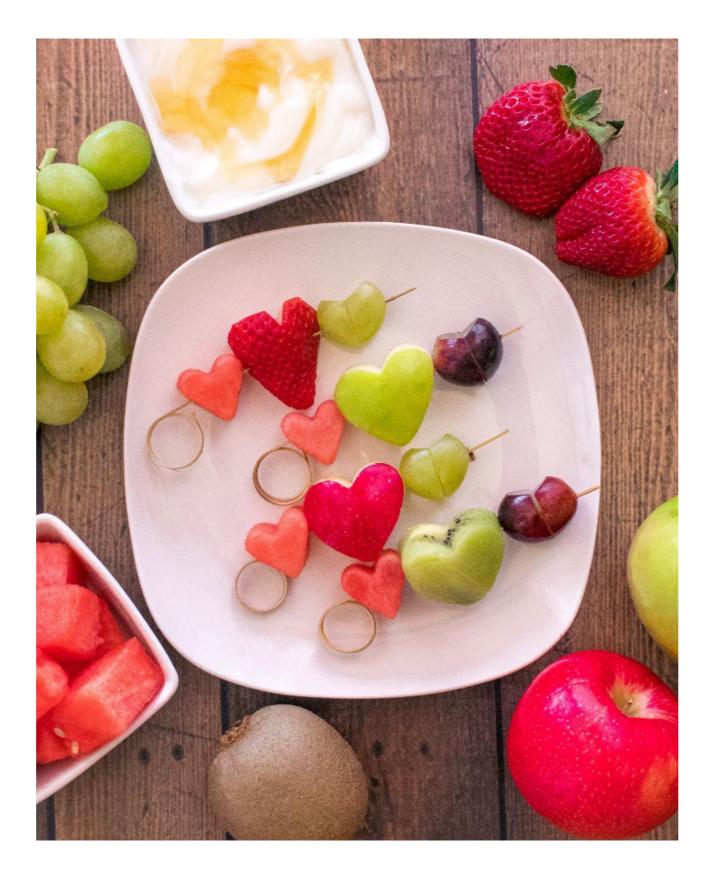


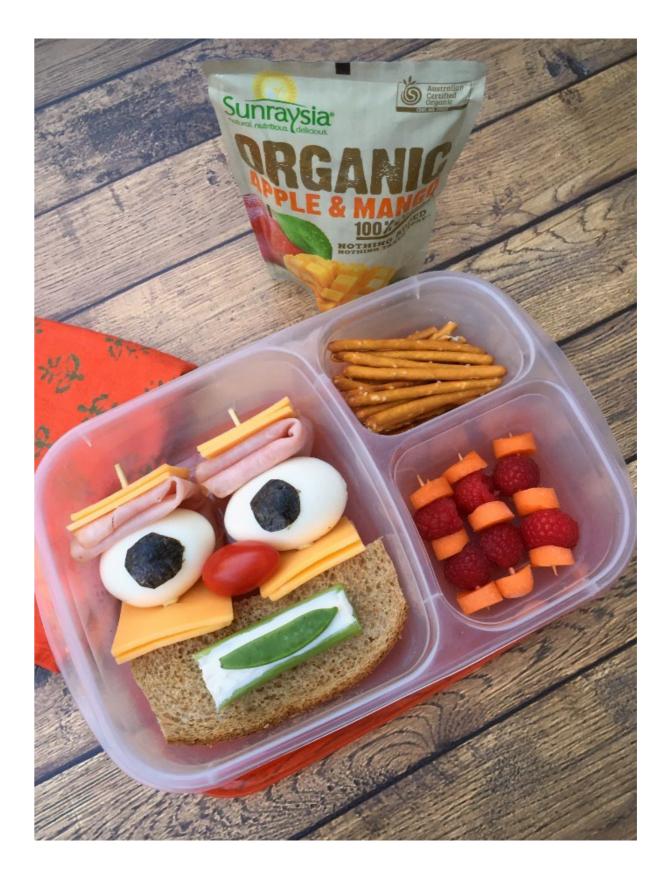




Hack #2: Everything is more fun on a stick







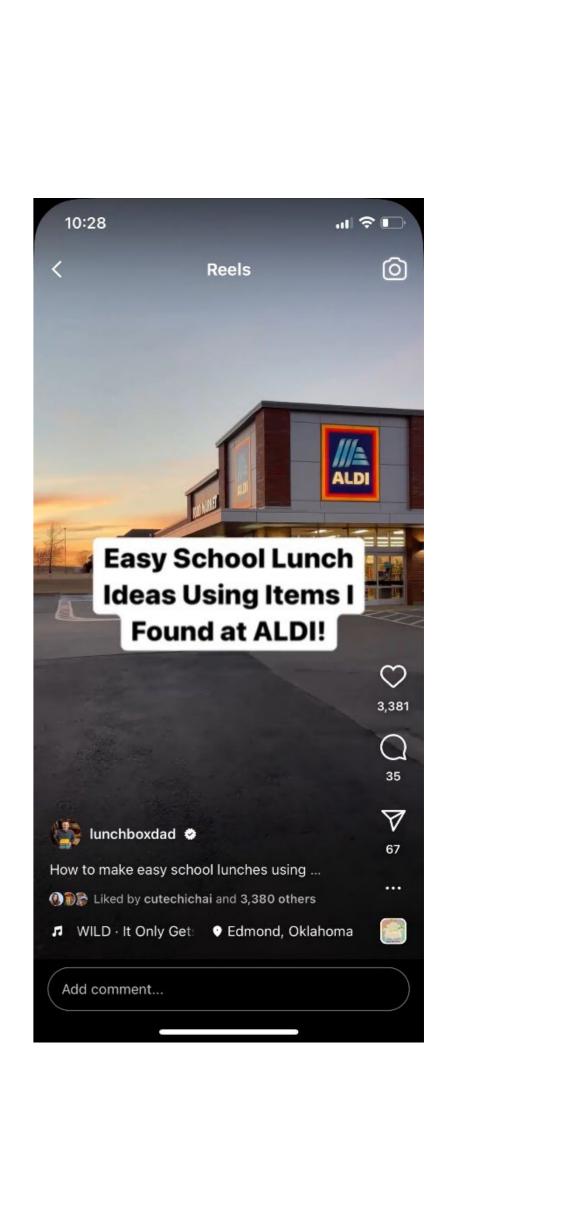
Hack #3: Savvy shopping ideas











Hack #4: Make fun shapes with produce





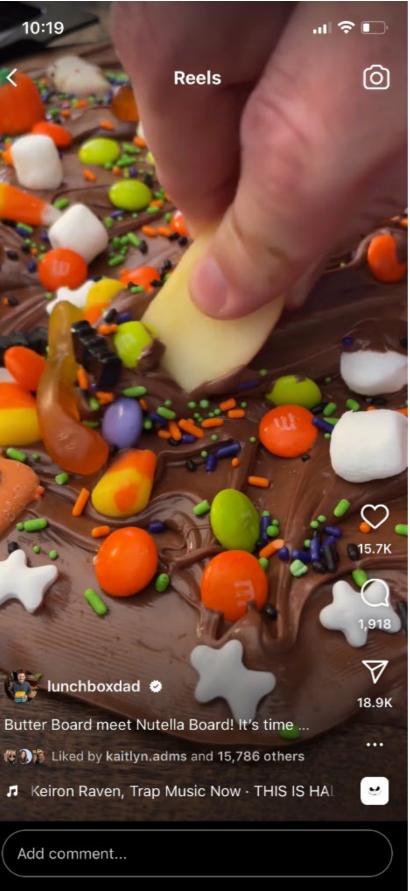


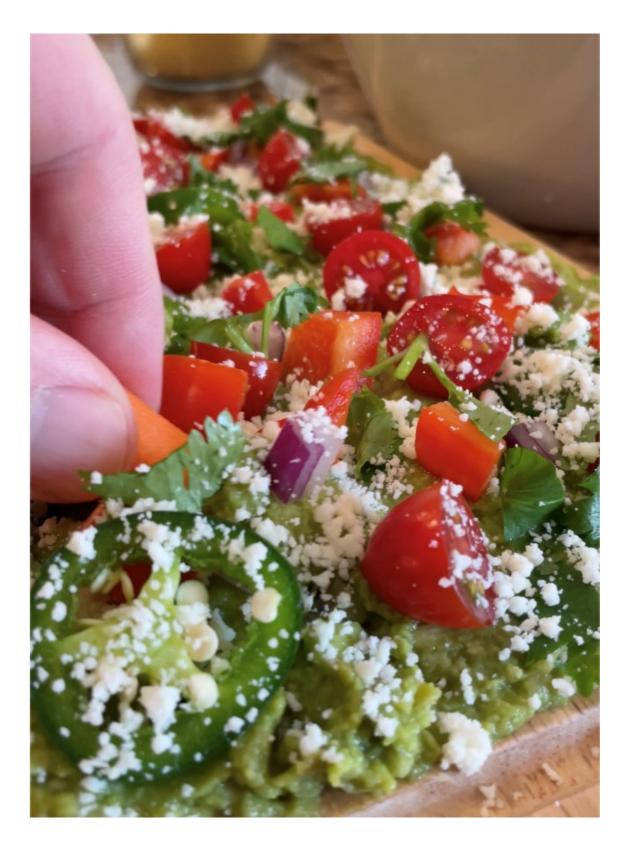


Hack 5: A twist on a viral social media recipe









"Success happens not by accident but by habits. If you want to change your life, change your habits." Craig Groeschel, NYT **Bestselling Author and** Leadership Expert

More Ideas: PBH Hacks to Habits Research

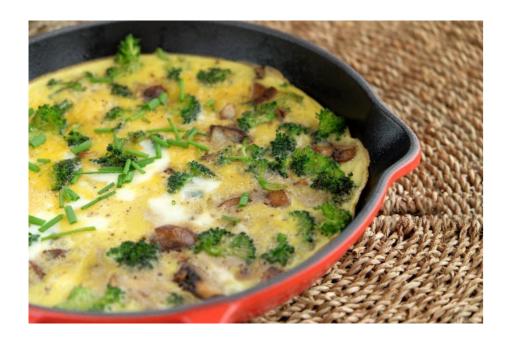


FOR HOME COOKS

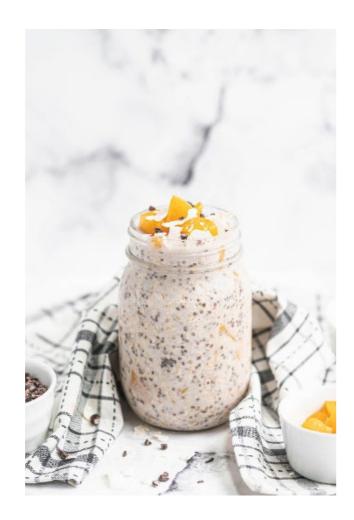


FORMULAS





























FORMULAS

Infinitely Swappable Formulas to Reduce Food Waste







SHEET PAN MEALS













APPLIANCES













BATCH COOKING

BEGINNER

- Cooking big pots of grains or legumes
- Make 2-3x amounts of dressings, sauces, dips
- Large pot of soup, stew, chili
- Chopping vegetables
- Portioning out protein sources (not necessarily cooking them)









MORE ADVANCED

- Freezing fruit
- Blanching/freezing vegetables
- Roasting large amounts vegetable
- Cooking whole chickens then splitting into different recipes/dishes
- Freeze fresh herbs in olive oil in ice cube trays





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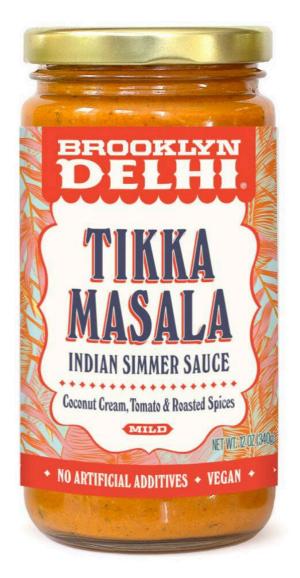
PANTRY as your PREP KITCHEN

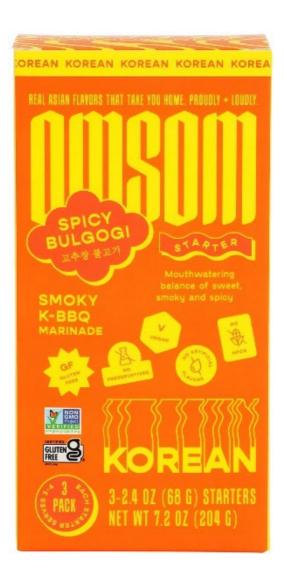






















FOR COLLEGE STUDENTS



Multi-Faceted Experiences for a Diverse Campus Community

Residential



Retail & Auxiliaries



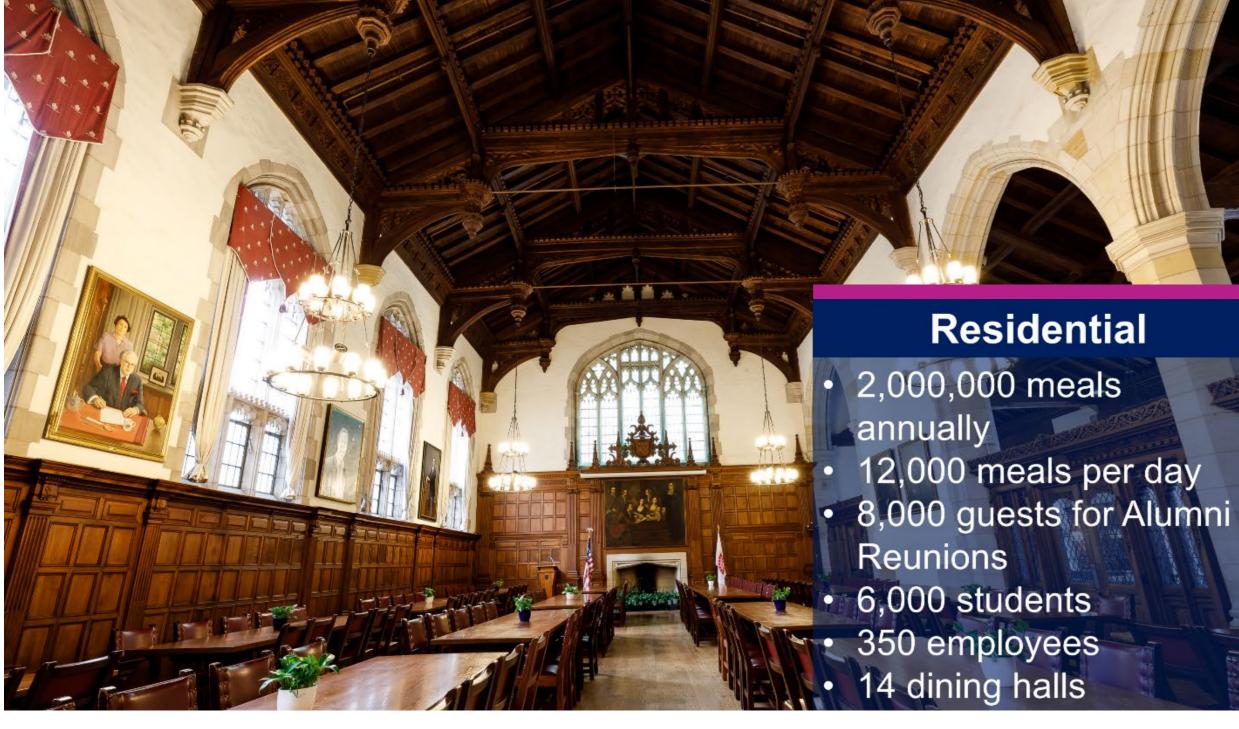
Student Center

Catering

















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Schwarzman Center

191,000 meals in first year post-renovation 2,000 meals per day 4 distinct platforms, Mediterranean- and plant-based inspiration



Yale HOSPITALITY

Ubiquity Variety & Flavor Fun





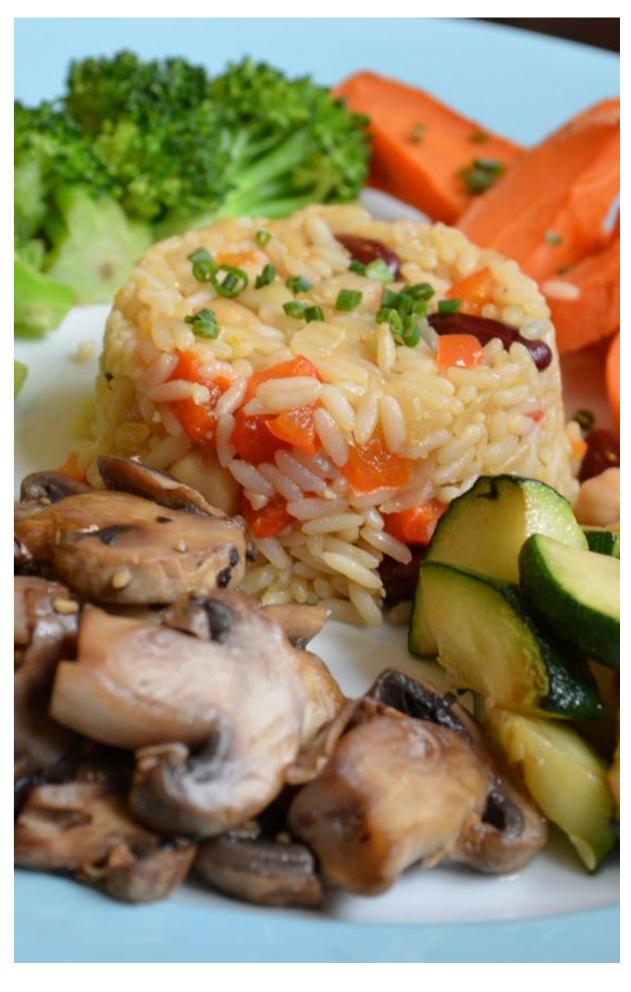




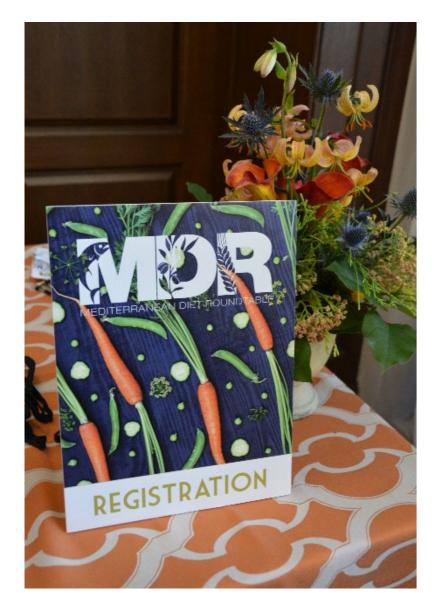
ubiquity



















variety *E flavor*





















variety *Eflavor*







Yale MACMILLA SAKELLAROPOULOS Hellenic Studie ORGANIC FARMS















10% MORE PRODUCE

in 2022 compared to 2019

2x more STARCHY VEG

than the Average American

3x more than the avg. American

DARK LEAFY GREENS

1 cup equivalent per transaction

Non-starchy RED & ORANGE VEG

3x more than the avg. American

ALL OTHER VEG

FRUIT 2x more than the avg. American

Yale HOSPITALITY



1.7 oz. MEAT & POULTRY

per transaction

150% ADDRE BEANS 2022 compared

to 2019

MEAT Only 15% of total meat and poultry consumption

20% MORE TOFU

2022 compared to 2019

RED MEAT

Yale HOSPITALITY







Show your support by joining the Have A Plant[®] community at <u>fruitsandveggies.org/jointhenetwork</u>

And don't forget to follow our social channels to keep up to date on all the insights and inspiration! #haveaplant



September is National Fruits & Veggies Month (NFVM) and each year we celebrate Have A Plant[®] during this monumental moment as a way to elevate fruit and vegetable consumption to a national priority.

Start planning for NFVM 2023 now! #NFVM2023

Looking For Additional FREE Continuing Professional Education Opportunities? <u>fruitsandveggies.org/educational-resources/webinars</u>

Visit PBH's on-demand catalog of webinars on various fruit and vegetable topics including:

- \bullet
- Managing Scientific Whiplash: The Evolution Of Dietary Fat & Cholesterol Research
- Spreading The Sustainability Story: Plant, Packaging, Planet & People Perspectives
- And Many More! \bullet



Hacks To Habits: Unpacking The Research For Retail, Foodservice & Communication Professionals



THANK YOU!

We live at the center of produce, partnership and passion.

WE ARE SO HAPPY YOU'RE WITH US!



