How foodservice latrons LIKE THEIR GUACAMOLE'S SPICE AND TEXTURE

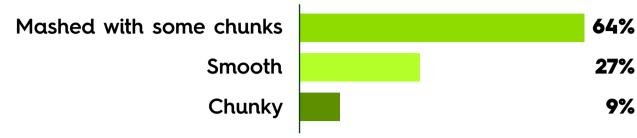
GUACAMOLE TEXTURE PREFERENCES

Texture and flavor are important to consumers. The majority of consumers prefer guacamole that is mashed with some chunks.

MALE CONSUMERS are more interested (31%) than FEMALE CONSUMERS (24%) in a smooth guacamole texture.¹



Guacamole texture preference:1



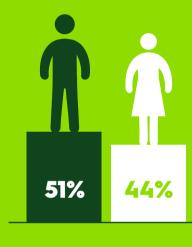
When compared to processed guacamole, fresh-prepared guac earned significantly higher ratings, particularly in flavor and texture.²

GUACAMOLE SPICINESS PREFERENCES¹

Consumers are mostly mixed about guacamole spiciness, but the majority either prefer spicy or moderate spiciness.



SEASONAL/UNIQUE GUACAMOLE INGREDIENT PREFERENCES



Bacon: 48%

68%

60%

60%

guacamole and show a preference over women for bacon (51% vs. 44% respectively).

Men also show higher interest in incorporating fruits such as apple

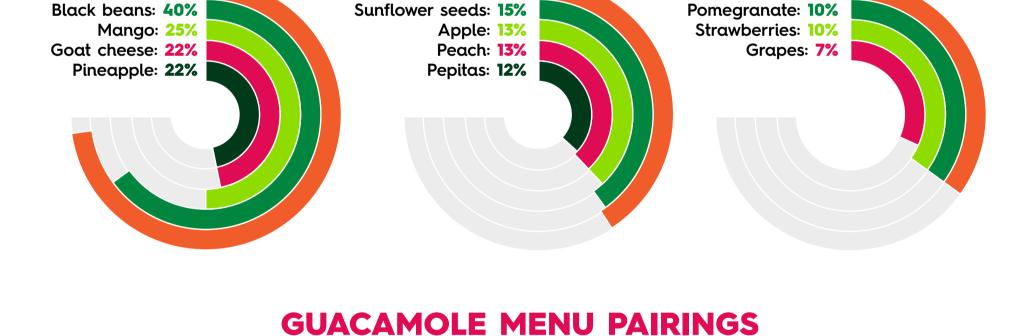
Men are more likely to be interested in unconventional ingredients in

(15%), pomegranate (12%), and strawberry (13%).¹

Mint: 10%

Consumer interest in seasonal/unique guacamole ingredients:1

Walnuts: 16%



Mexican dishes such as tacos, quesadillas, and burritos are typical items that consumers order with guacamole.

Typically ordered items including guacamole:1

55% 41% 40% 35% 30% 32% 28% 24% 13% 15%

Avocado is the Guacamole is the

Across all handheld segments:³

28%
of consumers

Wides

25%

preferred topping for

Consumer preference for avocados and guacamole on handhelds:3









Guacamole 14%





Guacamole 25%



3. AFM Handheld Research Study, July 2020.