

## **UK Consumer Insights 2024**

The findings of our bi-annual independent consumer research survey conducted by Globescan show that over half (54%) of UK seafood consumers now recognise the blue MSC ecolabel, continuing the upward trend in awareness of our programme for UK shoppers.





### **Attitudes to Ocean Sustainability**



Anxiety about the state of the world's oceans among seafood consumers is on the rise, with



94%

of respondents saying they were worried, up from 91% two years ago

42%

don't think their favourite seafood will be available in 20 years' time (up from 33% in 2022).

For those aged 18-34, the figure rises to 52%, showing greater concern among younger people

#### **Consumer Action and Diet**



21%

of UK adults surveyed say they eat the NHS-recommended two portions of seafood a week or more

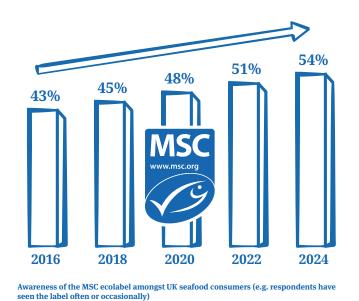


14%

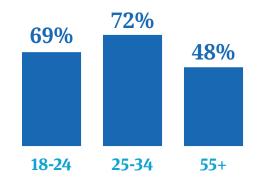


of UK seafood consumers said they have purchased more seafood with an ecolabel on the packaging over the past year, while 40% they would be willing to do so in the future

#### **MSC Awareness & Understanding**



Awareness of the blue MSC ecolabel was highest amongst 25-34 (72%) and 18-24 (69%) year olds, and lowest (48%) amongst those 55 and over



of seafood consumers have at least some 39% understanding of the MSC label, spontaneously associating it with either ocean sustainability or certification, up from 33% in 2022 and 25% in 2016



#### **Motivators for Purchase and Ecolabels**

UK seafood consumers say they would eat more seafood for the following reasons:



lower cost



if it was produced in a wav that doesn't harm the ocean

for health reasons

if there was greater availability



77% of UK seafood consumers agree supermarkets' and brands' claims about sustainability and environment need to be clearly labelled by an independent organisation

# Over half (55%)

of UK seafood consumers say seeing the blue MSC ecolabel would make them more likely to purchase a product, and 53% say that they are prepared to pay more for products that come from a certified sustainable fishery

