



CHILL OUT! Smoothies, Shakes and Frozen Drinks

Overview: The made-to order (MTO) frozen

beverage market

Frozen Beverages Heat Up

Carbonated beverage sales are fairly flat, but smoothies, once a novelty treat, have been revived as slightly betterfor-you (BFY) treats and functional, nutritious specialty drinks show up on more menus.

Smoothies Styles Split

As the market has evolved, smoothies have developed a split positioning: on one side, fruity frozen drinks are

infiltrating quick-service restaurants (QSRs); on the other, functional, vitaminboosted meal and snack replacements ride a wave of interest in BFY options like yogurt, juice and energy drinks.

Shakes Add in Indulgence

Shake formulations and recipes have moved beyond milk and ice cream to bring other dessert elements, like pie, cookies and cake batter into the mix.

Frozen Drinks to Watch

Other frozen beverages—lemonade, coffee, teas—add to a growing category of specialty beverages that support snacking and all-day eating opportunities in foodservice.

Frozen drinks rise on menus as soda fizzles

Despite slowing and declining menu presence of many traditional beverages, the total number of beverage types on menus has risen 3% over the past 4 years, fueled by growth in specialty beverages like smoothies and shakes.

Functional smoothies show 38% growth from Q4 2008 to Q4 2011, a sign of more BFY to come.

Beverage consumption patterns in restaurants

Regular soda still rules, but MTO frozen drinks can tap new consumer demands and a thirst for innovation.

Frozen beverages include a variety of non-alcoholic beverage types. As the market evolves, operators must continue to make clear distinctions among shakes, smoothies and other frozen beverages so consumers know how to use these beverages to meet their needs as a main meal component, dessert, healthy snack, etc.

Mintel finds usage by restaurant-goers for frozen beverages is moderate: 26% order shakes/malts, 19% order smoothies, and 10% order other frozen non-alcoholic beverages. With continuing growth in number of frozen beverages on restaurant menus, operators continue to give more consideration to premium MTOs as a way to encourage treatbased sales and to capture some snacking momentum.

Smoothies

An overflowing market means innovation is key.

QSRs getting a lot more smooth

60% of smoothies are found in QSR settings, which includes both smoothie-centric concepts as well as the many drive-thrus that have entered the smoothie market in the past 2-3 years. Fast-casual is a distant second at 23%, though places like Panera and Au Bon Pain have added more smoothies in recent years. With most smoothies menued at QSR and fast-casual, operators will need to develop ways to make their versions stand out.

Functional Smoothies in Growth Mode

Top 10 Drinks on

Cola

Tea

Coffee

Smoothie

Lemonade

Root Beer

Pepper Soda

Milk

TOTAL

Shake/Milkshake

Rank

1

2

3

4

5

6

8

9

10

Restaurant Menus

Lemon Lime Soda

% Change '08-'11

-1

-19

-12

8

9

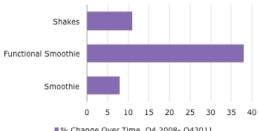
11

-7

6

0

3



% Change Over Time, Q4 2008- Q42011

Traditional Smoothies: A need to differentiate

Smoothies were once a specialty drink found mostly at stand-alone concepts like Jamba Juice and Smoothie King, but now the options and availability are overflowing. As more QSRs, fast-casuals and even full-service settings add smoothies, operators will need to differentiate with top quality ingredients, BFY additions, different flavors and interesting combinations.

Functional Smoothies: The BFY, the better

Health-minded snackers want satiety, health boosts and not empty calories.

Wellness Sells: Health-minded smoothies boost

A look at the health-promoting attributes of the top 6 nutritional boosts added to smoothies (both traditional and functional) finds that increased energy and metabolism are high on the list of functions. While some of these health claims are not scientifically proven, these WebMD descriptions reflect the accepted views:

- 1. Ginseng: Boosts immune system and lowers blood sugar
- 2. Gingko Biloba: Improves blood flow to the brain and improves circulation
- 3. Chromium Picolinate: Controls blood glucose levels and boosts metabolism
- 4. Echinacea: Fights colds and infections and builds immunity
- 5. Iron: Fights fatigue, improves blood and cell health
- 6. Calcium: Improves bone health, heart rhythm and muscle function

Jamba Juice has Fit 'n Fruitful smoothies with 14 essential vitamins and minerals. The concept also has Fruit & Veggie smoothies with a full serving of vegetables and two servings of fruit. The Berry UpBEET, a combines carrot, beet, broccoli, and lettuce juice.

Roxberry Juice's Smart Blends includes a Flu Fighter with orange juice, peaches, banana, orange sherbet, flu fighter shot and a vitamin C shot; Brain Power has raspberries, strawberries, banana, nonfat yogurt, and a brain shot.

Shakes: Blending in more indulgence as competition picks up

More bells and whistles keep customers interested in a classic treat

QSRs shaking up the market

While family/midscale dining venues menu nearly half of the shakes in foodservice (49%), QSRs are gaining market share (31%) and are upgrading to capture more snackers.

More Ways To Chill Out

A look at other frozen beverage styles to watch.

Top 10 other frozen drinks Excluding

smoothies and shakes

- 1. Slush/Frozen Drink
- 2. Latte
- 3. Coffee Frappe
- 4. Coffee
- 5. Non Alcoholic Cocktail/Mocktail Daiguiri
- 6. Lemonade
- 7. Non Alcoholic Cocktail/Mocktail Pina Colada
- 8. Tea
- 9. Cappuccino
- 10. Chai Tea

16 -25 Pineapple 17 Wild Berry -29

Piña Colada

Top 20 Smoothie Flavors

Banana & Strawberry

Rank Strawberry

Mango

Peach

Banana

Berry

Orange

Mocha

Vanilla

Açai

Banana & Berry

Banana & Chocolate

Raspberry

Chocolate

3

4

5

6

7

8

9

11

13

14

15

% Change '08-'11

5

-2

38

11

0

-20

-16

6

0

0

-29

-8

75

63

29

18 133 Pomegranate Cherry 25 20 Grape 25 **Smoothies For Health; Shakes For Indulgence**

Top 10 Smoothie Marketing Claims

1	Low Fat
2	Creamy
3	Low Calorie
4	Non-Alcoholic
5	High Protein
6	Classic
7	Real
8	Signature
9	Low Carb
10	Fat free

Top 10 Shake Marketing Claims

Ciairiis	
1	Thick
2	Creamy
3	Old-Fashioned
4	Classic
5	Premium
6	Rich
7	Original
8	Non-Alcoholic
9	Hand-Crafted
10	Homemade

Frozen Beverages: Styles and trends to watch

Smoothie Bowls keep the smoothie moniker, but sound more like yogurt bowls, like Planet Smoothie's Crazy Carnival Bowl—Sambazon açaí blended with mangos, raspberries, apple juice, topped with sliced banana and granola

The BFY. The Better

Tropical Smoothie's Triple Berry Oat blends strawberries, blueberries, cranberries, multi-vitamin, ground flax seed, whole grain oats, whey protein and Splenda.

Adult-only Versions

Red Robin had a recent LTO of a Grasshopper Shake: Mint Brownie Shake, spiked with vodka. Greene Turtle's Irish Float features stout rum and vanilla ice cream topped with chocolate syrup.



Foodservice From morning rush to close