Create Consumer-centric Values



Report Survey on Indian Food Habits

July, 2022

^{*} In the event that damages or other troubles occur to the user or a third party due to the reprint or citation, Intage India Pvt. Ltd/ Intage group shall not be liable for it.



^{*} The copyright of this report is owned by Intage India Pvt. Ltd./ Intage group.

Table of Contents

Contents	page
Research design	p.2
Summary	p.6
Detailed Findings	p.15
Consumers' Profile	p.16
General Food Habits in India	p.21
International cuisine consumption	p.36
Nutrient consciousness	p.41
Alcohol consumption	p.45
Appendix: Intage's Online Research Panel	p.48

Research design

Scope of the Research

Objective	To understand fo	To understand food habits in India								
Area		Delhi, Mumbai, Bangalore, Kolkata Lucknow, Indore, Kochi, and Guwahati								
Methodology	Online survey (INTAGE's Online Research Panel)									
Period of survey	June 2022	June 2022								
Criteria	Male and Female	Male and Female aged 20-49								
Number of Sample	600 samples									
	Achieved data w * The data is we				n (City x Ge	ender/Age)				
	Gender/Ages	20s	3	80s	40s					
	Male	100	1	.00	100					
Quota	Female	100	1	.00	100	_				
			Metro cities				T2 c	ities		
	Cities	Delhi	Mumbai	Bangalore	Kolkata	Lucknow	Indore	Kochi	Guwahati	
		100	100	100	100	50	50	50	50	

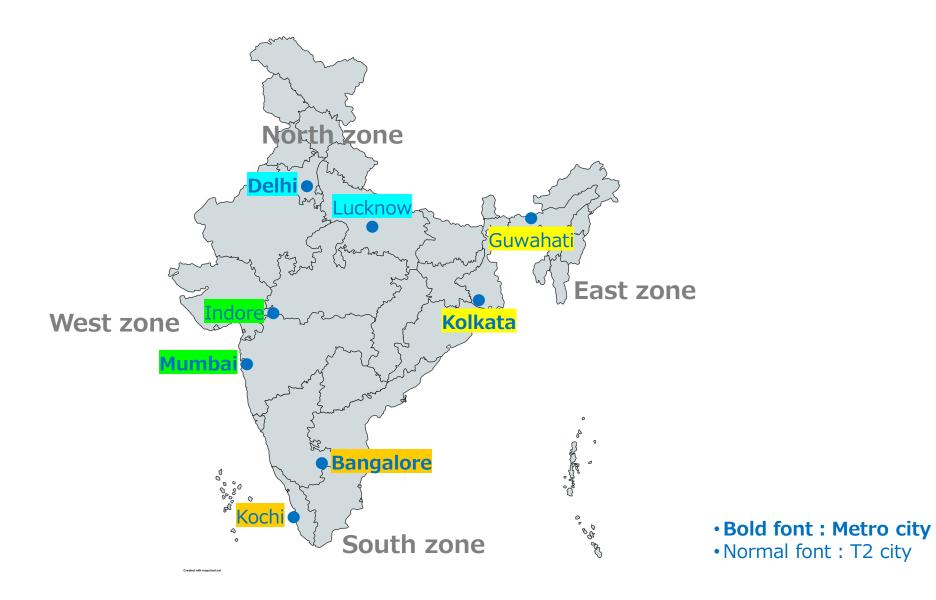
Details on weighted samples

Archieved		Male			TOTAL		
samples	20s	30s	40s	20s	30s	40s	TOTAL
Delhi	26	19	11	13	14	17	100
Mumbai	11	19	5	29	27	9	100
Bangalore	16	20	13	17	20	14	100
Kolkata	17	22	19	13	10	19	100
Lucknow	7	9	17	6	5	6	50
Indore	9	5	9	7	11	9	50
Kochi	6	2	16	8	5	13	50
Guwahati	8	4	10	7	8	13	50

Weighted		Male			TOTAL		
samples	20s	30s	40s	20s	30s	40s	TOTAL
Delhi	33	27	20	29	24	18	151
Mumbai	41	32	24	32	27	21	177
Bangalore	28	24	15	27	20	13	127
Kolkata	11	11	10	11	10	9	62
Lucknow	8	6	5	7	6	5	37
Indore	6	5	3	5	4	3	26 [*]
Kochi	1	1	1	1	1	1	6 *
Guwahati	3	2	2	3	2	2	14*

^{*}Sample size in the charts is the weighted number to represent the population. We have analyzed based on the original size which are 100 for Metro and 50 for Tier 2 cities.

Covered Cities in this survey



Summary

[Notes]

Definition of "Ready-to-eat food" in this survey: The food is prepared or cooked in advance. All that is required to do is to put hot water, boil or heat it and you can have it.

Summary – Frequency and food consumption

- Overall, more than 60% Indian consumers eat out/ take food away/ use food delivery service /have ready-to-eat food once a week or more. Frequency of 'To eat out' is the highest and they eat out almost once every 3 days.
- Indian consumers enjoy all the 4 situations mainly with their family. However, they take foods away when they are with friends too while to have RTE food is when being alone as well.
- → Indian consumers enjoy food with their family or friends mainly in all the situation. Only in having RTE food, there might be a need that it can also be something alone.



Summary – Food delivery and RTE food comparison

• Indian consumers are likely to order food delivery for dinner when they crave for some specific food or they have gatherings. On the other hand, ready-to-eat food is often consumed during breakfast and snack when they want to have something quickly and they feel tired.

→ Food delivery service should be something which could satisfy Indian consumers' cravings & special occasions with family/friends. Whereas ready-to-eat food could help them to have something quickly without any hassle from an aspect of

convenience.

To have food from delivery service

To have
Ready-to-eat food

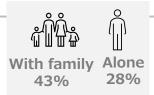
When to have

As dinner 54%

As snack 39%



As breakfast 51% As snack 50%



Occasions



When you are craving for some specific food 41%



When you have family or friends gathering 41%





When you want to have something quickly 42%



- When you feel tired 38%
- When you do not feel like cooking or preparing food 38%

'Get it ready quickly without any hassle'

Summary – Food delivery

M

- 90% of Indian consumers order by food delivery app. Almost all of them use Zomato and Swiggy, both of which are multinational restaurant aggregators. Pizza delivery apps such as Domino's and Pizza Hut comes on 3rd and 4th. Male 30s and female 20s are more likely to order pizzas via app.
- Except for Indian cuisine, Chinese is the most popular one via food delivery app. Only around 10% of them have ordered Japanese cuisine and Korean food as delivery. However, these are more popular in female 30s for Japanese, in female 20-30s for Korean.
- ⇒ Japanese cuisine and Korean cuisines are relatively popular among female 20-30s when they order via food delivery app.

To have food from delivery service	TOTAL		By gender & age No difference			
How to order	By App 90%	6				
	1. Zomato 95° 2. Swiggy 94°	Aggregator	→ No difference			
Via what app Base: Those who order by apps	3. Domino's 72° 4. Pizza Hut 60° 5. MCD 35°	%	Male 30s Female 20s	81% 70%	Pizza Hut 70% 68%	
International cuisines ordered via app	 Chinese Italian American/Thai 	52% 35% 17%	Female 20s	Japanese 7%	Korean 19%	
Base: Those who order by apps	7. Japanese 8. Korean	13% 9%	Female 30s Female 40s	20% 16%	19% 12%	

Summary – RTE food

- Instant noodles 'packet type' and 'cup type' are consumed the most in the past. Especially those who live in north part such as Delhi and Lucknow have higher consumption of them. As for the future intention, rice category such as 'instant Biryani' and 'instant fried rice' is high compared to their consumption in Delhi, Mumbai and Kochi.
- → Instant noodles (packet / cup type) are consumed the most among those who have had RTE foods before. However, rice category instant food such as biryani and fried rice might be in demand in the future.

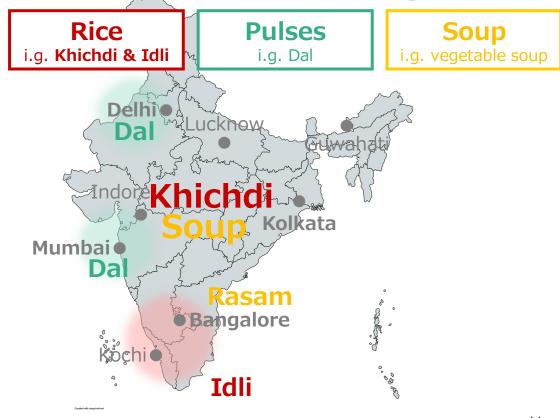
To have Ready-to-eat food	TOTAL		By city			
	1. Instant noodles (Packet type)	83%	Noodles —	→	Packet type	Cup type
Consumed RTE	2. Instant noodles (Cup type)	72% <i>\int</i>		Delhi	91	82
	3. Instant pasta	51%				
foods Base: those who have ever had	4. Instant upma	40%		Lucknow	83	79
ready-to-eat food.	5. Instant poha	38%				
	1. Instant noodles (Cup type)	53%			Biryani	Fried rice
RTE foods that	2. Instant noodles (Packet type)	51%		Delhi	55	46
they intend to try	3. Instant Biryani	48%	Rice	-		
in the future	4. Instant fried rice	47%	_	Mumbai	50	54
ase: those who have ever had ready-to-eat food.	5. Instant pasta/dessert	42%		Kochi	45	54

Summary – Dishes Indian mothers cook / what Indians have when feeling sick

- As for dishes cooked by mothers, there are 3 categories found in total; rice, pulses and curry. Biryani as rice category is mentioned the most all over the cities and pulses category is mainly found in around North to East zone.
- Regarding to dishes Indians have when feeling sick, 'khichdi' and soup are consumed across all the cities. Other than these, what they have differs depending on cities. But the associated dishes look light on their stomach and healthier than the other Indian foods.
- ⇒In general, it is said that India is famous for Indian curry. However, Indians prefer something light, not curry when feeling sick.

Dishes Indian mothers cook Rice **Pulses** Curry i.g. Chicken curry i.g. Chicken **Biryani** i.g. Dal and Rajma Delhi ucknow Guwahati Biryani Kolkata **Mumbai** Bangalore Kochi

What Indians have when feeling sick



Summary – Penetration of Japanese cuisine compared with Korean

- One fourth of Indian consumers has ever had Japanese cuisine, which is slightly higher than Korean cuisine. Future intention to have Japanese cuisine is 30% and especially female aged 30-40s have higher intention. (Among 16 international cuisines, Chinese is the most consumed in the past. Italian comes on second and Thai is on 3rd.) For Indian consumers, images/ associated dishes towards both cuisines are almost same.
- → Indian consumers do not usually have Japanese cuisine and Korean cuisine. Therefore, it seems that most of Indian consumers cannot tell differences between Jananese and Korean cuisine

consumers carmot ten ameren	ces between Japanese and Korean cui	311161				
	Japanese cuisine		Korean cuis	sine		
Ever Experience	24%	>	18%			
Ever Experience	7th out of 16 cuisines		8th out of 16 c	uisines		
Experience in 1 month	10% Female 30s-40s 15-17%	÷	9%	Female 20s-30s 16%		
Future intention	30%	\geq	26%	In general, it is not said that		
Images from pre-code question	•	Both of them was placed in 'less availability'. Specific images are healthy, hygienic, bland and expensive.				
Common association from open answers	Dishes: Noodle s Ingredient: chic l	, ,	sushi and rice ish Taste: spicy	Japanese cuisine with "spicy" might have mixed up these two cuisines.		
Characteristic association from open answers	Miso and Healthy		Kimchi and	Instant		

Summary – Nutrients consciousness

- Less than half of Indian consumers check nutrients on food package when buying food. Female check nutrients more than male. Protein, Vitamin A/C and iron are well known and proactively consumed. Especially protein is consumed by male 30s.
- Reasons for actively trying to take nutrients are to improve 'immune system' and 'physical strength' which are for their whole body. For immune system, female 40s is highly conscious about that.
- →The reason why female check nutrients more than male might be because they usually go to buy groceries and cook for their family.

Nutrients consciousness		TOTAL			By gender & age		
Whether or not checking nutrients on package	'I always che	eck nutrients 44%	on package'		Male 36% 20s 36% 30s 43% 40s 26%	Female 52% 20s 48% 30s 57% 40s 52%	
	Nutrients awaren	Nutrients awareness Actively taken one				Actively taken Protein	
Awareness of nutrients and actively taken ones	 Protein Vitamin C / Iron Vitamin A 	79% 70% 2. 69% 4.	Protein Vitamin C / Iron Fiber	67% 53% 46%	Male 20s 73% Male 30s 84% Male 40s 84%	Male 20s 62% Male 30s 72% Male 40s 62%	
Reasons for actively trying t take nutrients	' ' ' In improve physical strength 54%				Female Female Female	mmune system' e 20s 62% e 30s 60% e 40s 73%	

Summary –Alcohol consumption

- 67% of Indian consumers drink alcohol at the overall level. Drinking rate is higher in male than in female. Beer is consumed the most and whisky comes on the second. Wine is poplar among female as well.
- By city, there are more drinkers in metro cities than in T2 cities. Overall, beer is the most consumed alcohol in almost all the cities. However, only in Kolkata, whisky is consumed the most.
- → Male 30-40s living in metro cities drinks more than the other segments and they prefer beer and whisky.

Alcohol consumption	TOTAL		By gender	& age	By cit	:Y
Drinking rate	67%		O Male 72% 20s 60% 30s 84% 40s 75%	Female 62% 20s 60% 30s 66% 40s 61%	Delhi 75% Mumbai 68% Bangalore 62%	T2 cities 57% Lucknow 57% Indore 55% Kochi 55% Guwahati 65%
		66%	Male	Female	Other than Kolkata	Kolkata
Consumed alcohol category Base: Those who usually drink any of alcohols	3. Wine 4. Vodka	57% 48% 44% 34%	Beer Whisky 71% 69%	Beer Wine 59% 53%	Beer	Whisky 67%

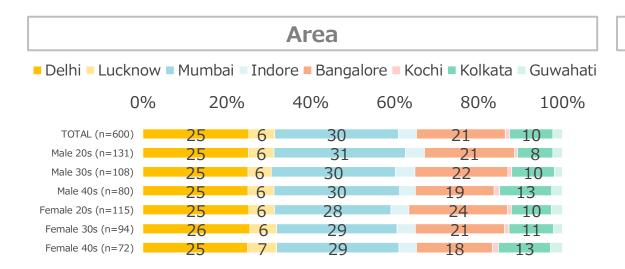
Detailed Findings

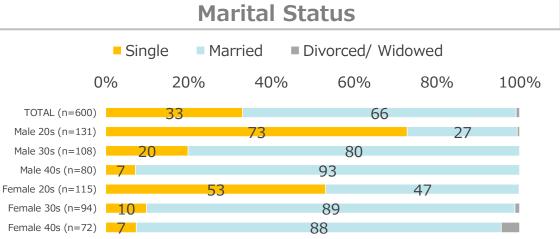
Consumers' Profile

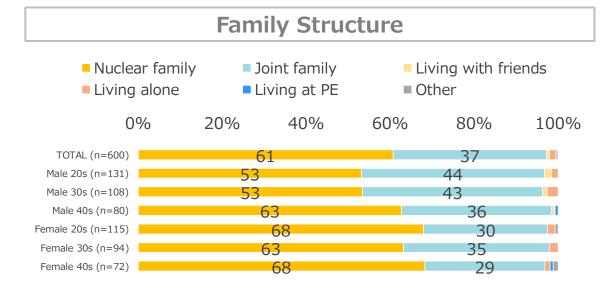
Profile 1

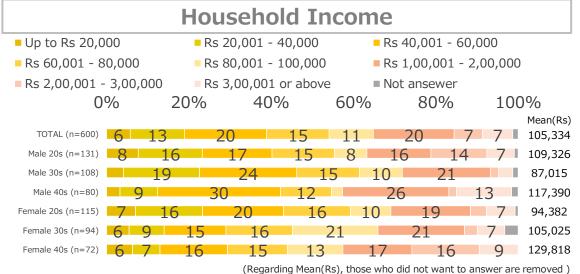


(*Values less than 5% are hidden)





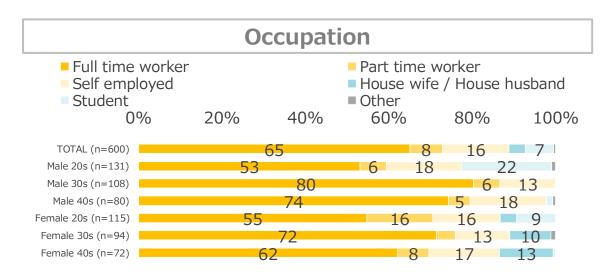


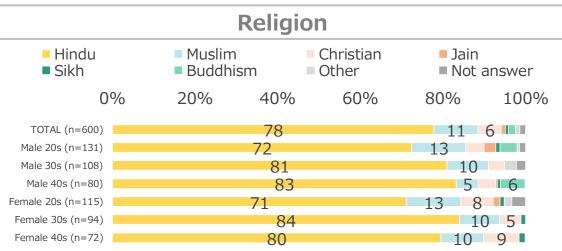


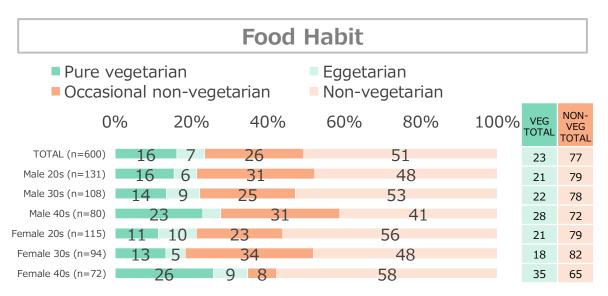
Profile 2

By Gender & Age

(*Values less than 5% are hidden)

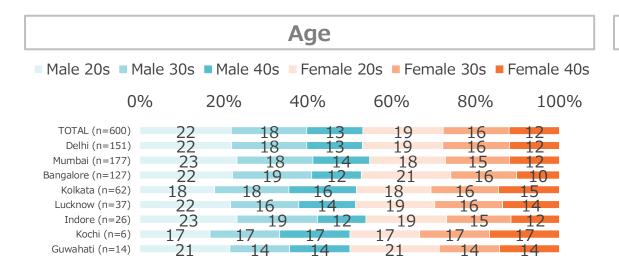


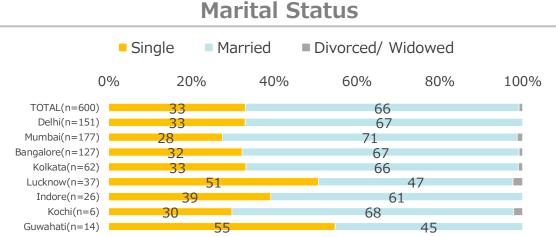


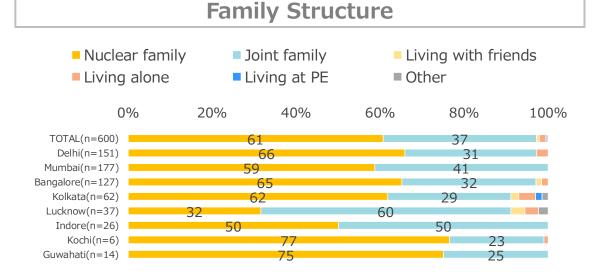


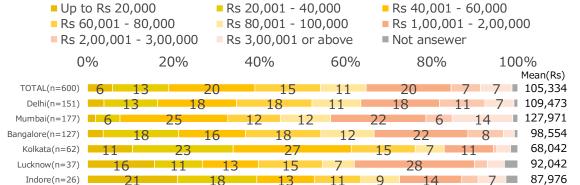
By City

(*Values less than 5% are hidden)









Kochi(n=6)

Monthly Household Income

*Samples in Kochi and Guwahati are 50s each before they are weighted

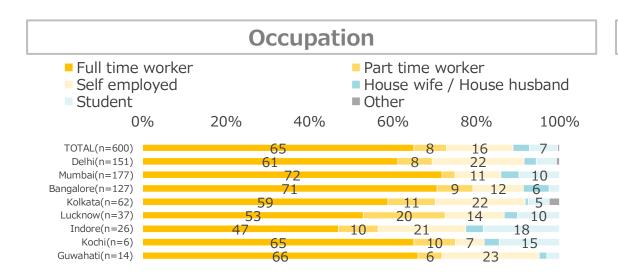
(Regarding Mean(Rs), those who did not want to answer are removed)

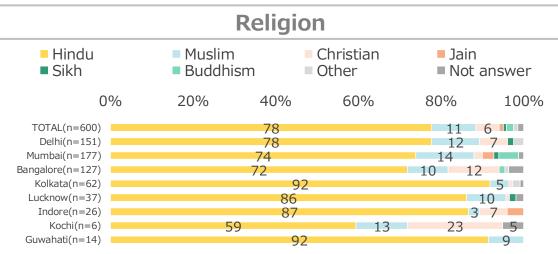
59,458

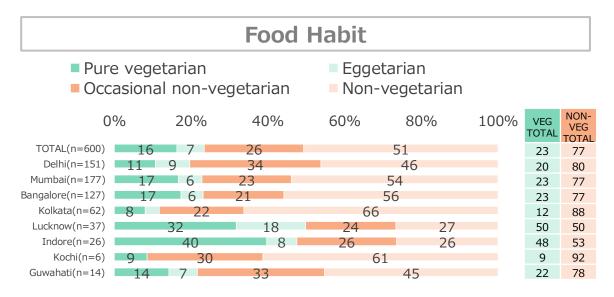
Profile 2

By City

(*Values less than 5% are hidden)







General Food Habits in India

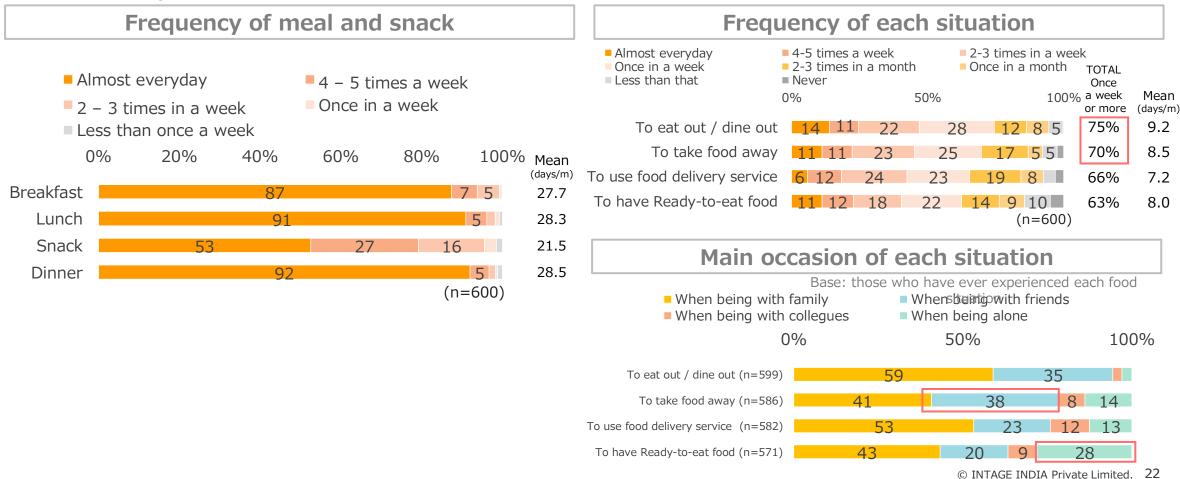
Overall

Frequency of each Meal / Situation

- Almost all Indian consumers have breakfast, lunch and dinner every day. As for snack, half of them have it everyday.
- Regarding to frequency of 'eat out' and take-away foods, more than 70% of them eat out / take food away once a week or more. Frequencies of food delivery service and RTE food is lower than the previous two situations.

• Overall, they enjoy all the 4 situations mainly with their family. However, they take foods away when they are with friends too while to have RTE food is when being alone as well.

(*Values less than 5% are hidden)

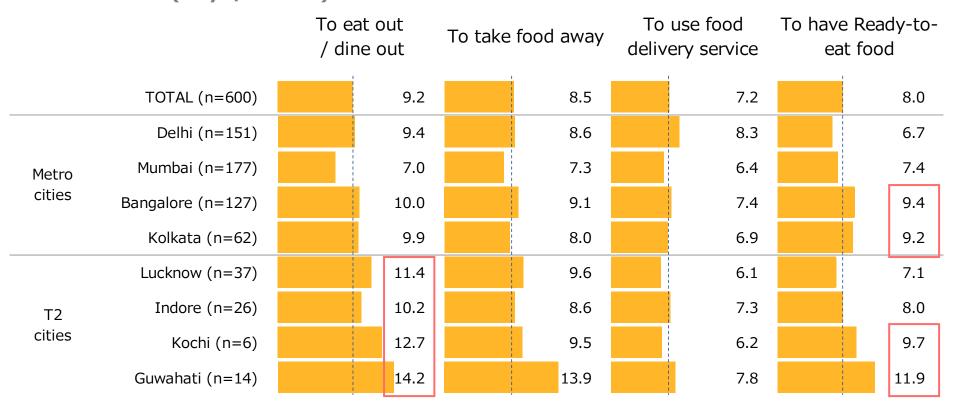


By City

Frequency of each situation

- Comparing by city, people in T2 cities tend to eat/ dine out more frequently than it in metro cities
- Mean of having RTE food is higher in South and East cities than in North and West cities.

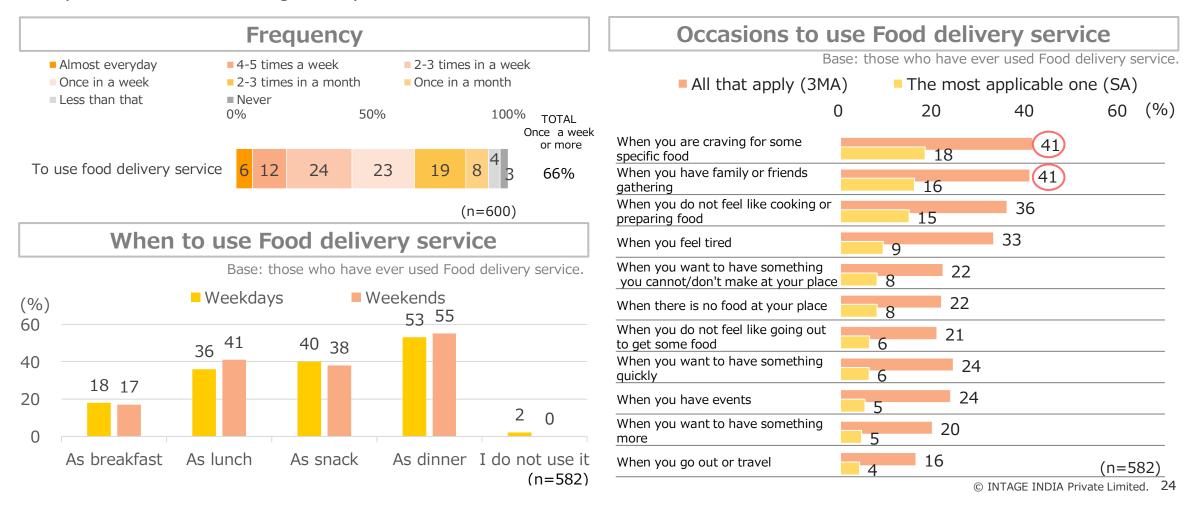
Score: Mean (days/month)



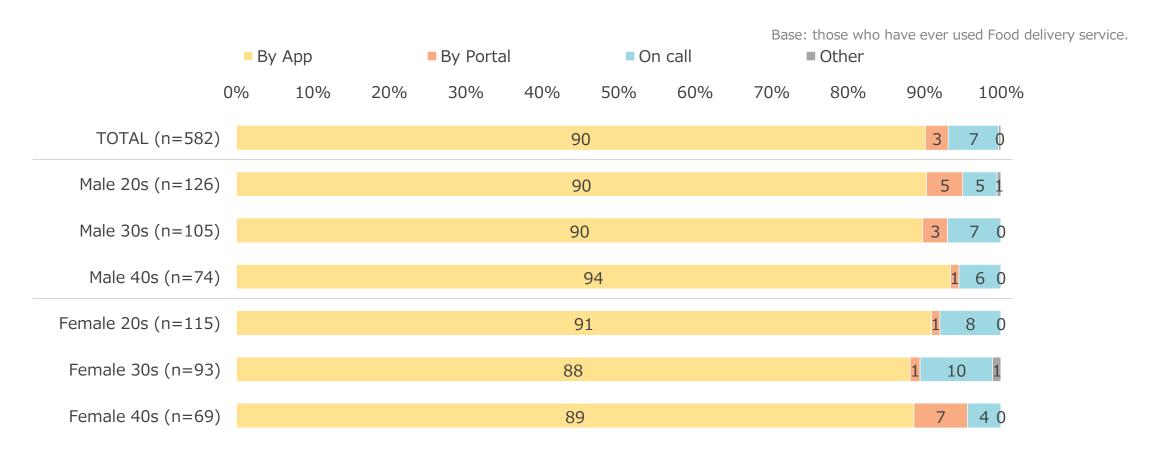


Food delivery - Frequency and Occasions

- 66 % of the Indian consumers order food delivery once a week or more and they do that in dinner time the most. There is not a big difference between weekdays and weekends.
- Food delivery service is more often used when they are craving for some specific food or have gatherings followed by when they do not feel like cooking or they feel tired.



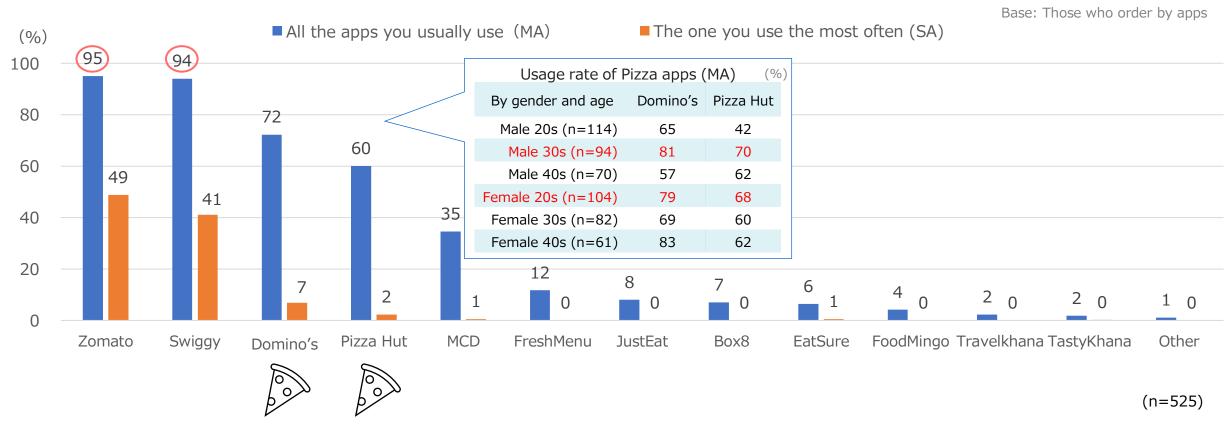
- 90% of Indian consumers use apps to order food delivery.
- There is not a big difference comparing by gender and age.





Food Delivery –Using Apps to order

- Almost all the Indian consumers have Zomato and Swiggy to order food delivery, both of which are multinational restaurant aggregators. Pizza delivery apps such as Domino's and Pizza Hut comes on 3rd and 4th.
- As for usage rate of the pizza apps by gender and age, it is higher in male 30s and female 20s so they are more likely to order pizzas via app.

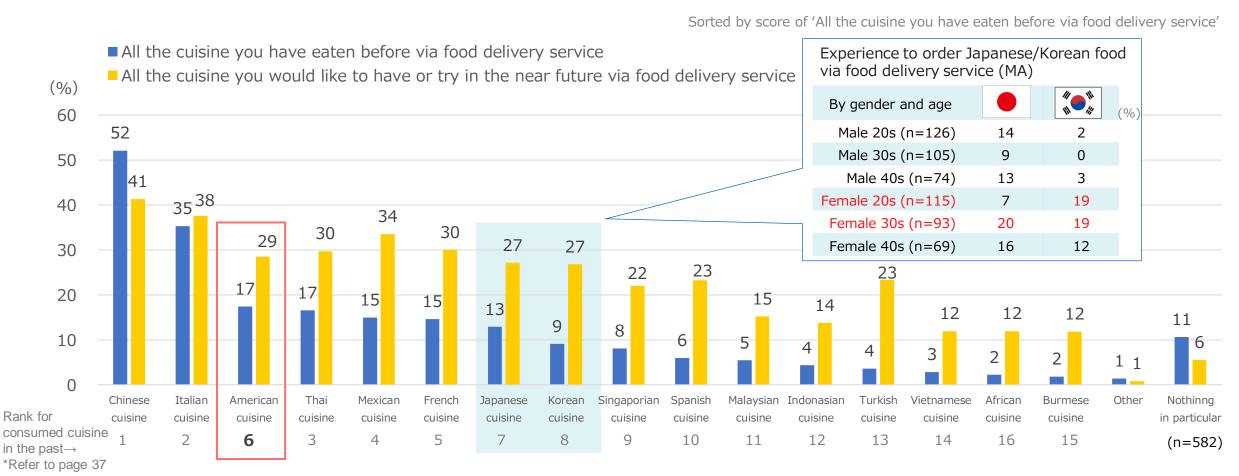




Food Delivery -International Cuisine consumption and intention

Overall

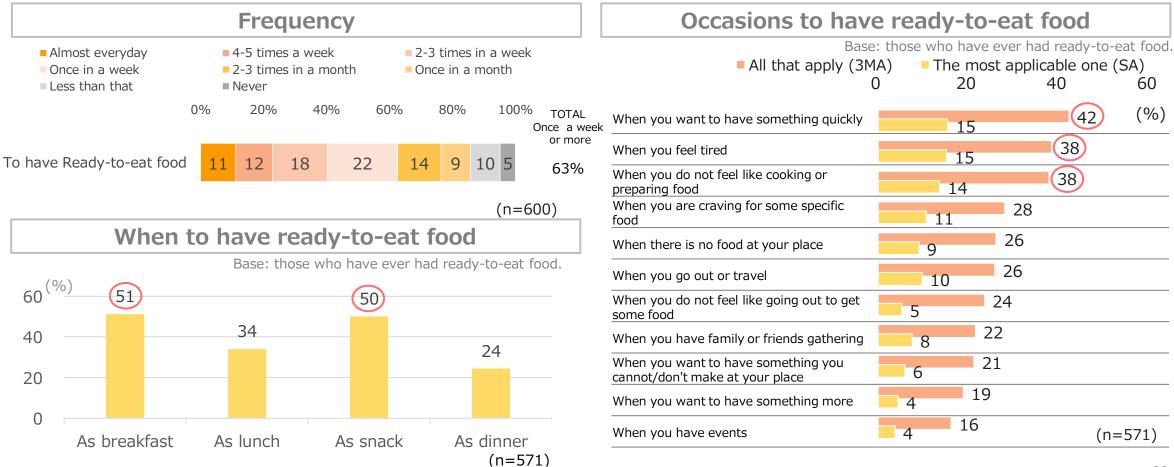
- International cuisine that they have ever ordered via food delivery service is Chinese on the first and Italian on the second. As for the 3rd, it is American cuisine, which was on 6th about consumed cuisine in the past. So American cuisine looks popular in food delivery.
- Around 10% of the Indian consumers have ordered Japanese cuisine and Korean food as delivery. Order rate is higher in female 30s for Japanese, in female 20-30s for Korean, in which segments each consumption in the past 1 month were high as well.





Ready-to-Eat Food -Frequency and Occasions

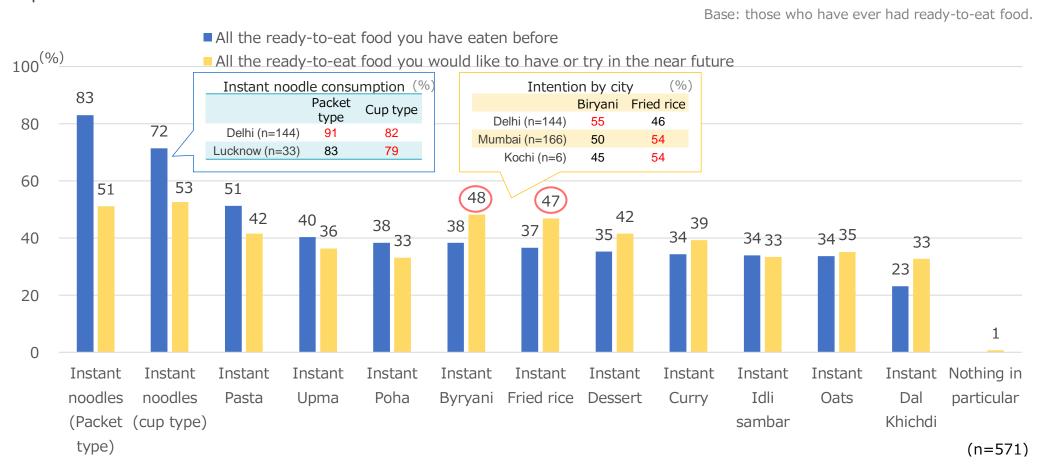
- 63% of the Indian consumers have RTE food once a week or more and half of them eat it as breakfast or snack.
- They have RTE food when they want to have something quickly, feel tired, or do not feel like cooking or preparing food. This means that they are more likely to have RTE in terms of convenience.





Ready-to-Eat Food -Food Experience and intention

- Instant noodles 'packet type' and 'cup type' are consumed the most among those who have ever had RTE food before. Especially those who live in north part such as Delhi and Lucknow have highly consumption of cup type noodles.
- As for the future intention, rice category such as 'instant Biryani' and 'instant fried rice' is high compared to their consumption.





Ready-to-Eat Food -Food Experience × when to eat RTE foods

• Those who have RTE foods as lunch are more likely to have instant curry and rice categories such as Biryani and fried rice. On the other hand, those who have it as snack have more noodles/pasta categories.



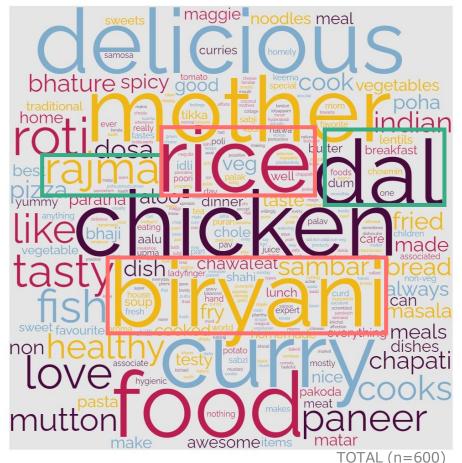
Dishes Indian mothers cook 1/2

Overall

• As for dishes cooked by mothers, there are 3 categories; 'curry', rice category dishes such as 'biryani' and pulses category dishes such as 'dal' and 'rajma'. Other than that, 'Chicken' was mentioned by itself and also along with other words such as 'chicken biryani', 'chicken curry' and so on.

• Overall, rice category dishes such biryani are associated more than bread dish such as roti when it comes to dishes by mother.

Q.What do you associate with "a dish your mother cooks"?





Biryani



Chicken curry



Dal and rice *Dal can be eaten both with rice and Indian bread depending on the cities.



Rajma curry -a kidnev bean curry

By City

Dishes Indian mothers cook 2/2

North

Delhi (n=100)

dellelous

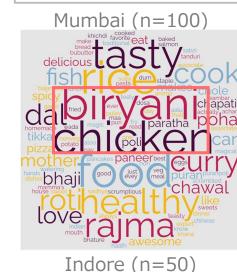
Lucknow (n=50)

• Overall, 'Chicken' & 'Biryani' across all the cities and zones are found as these are more common and predominant dishes their mother cooks the best for majority of them. On the other hand, pulses category dishes such as 'dal' and 'rajma' are mentioned mainly in North and East part. 'Fish' is mentioned a lot in Kochi and Kolkata, both of which are cities along with

chapati paneer Kolkata

sea or rivers.

West





South

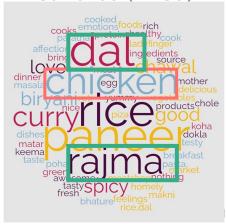




East





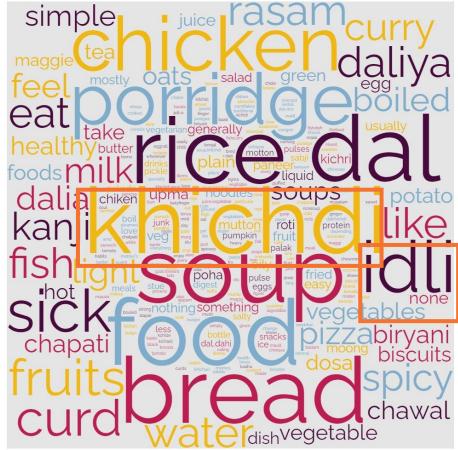


Foods/dishes when feeling sick 1/2

Overall

- As for dishes Indian consumers have when feeling sick, 'khichdi' and 'Idli' are associated often and they are all made of rice. Other than that, 'dal', 'soup' and 'bread' were mentioned.
- Overall, it seems that the associated dishes look light on their stomach and healthier for their body than the other Indian foods.

Q.What food/dish do you have when you feel sick?





Khichdi- like a porridge



Idli - a kind of rice cake



Dal *Dal can be eaten both with rice and Indian bread depending on the cities.



Vegetable soup

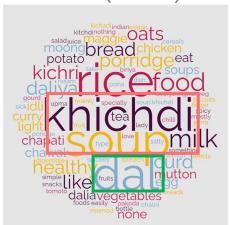
Foods/dishes when feeling sick 2/2

By City

- Overall, 'khichdi' and 'soup' are found across all the cities and zones.
- As characteristics by city and zones, 'dal' is had in Delhi and Mumbai whereas 'idli' and 'rasam' are consumed in South zone.

North

Delhi (n=100)

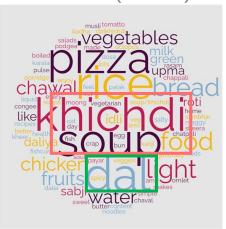


Lucknow (n=50)

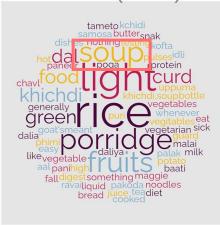


West

Mumbai (n=100)



Indore (n=50)

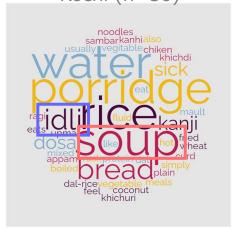


South

Bangalore (n=100)

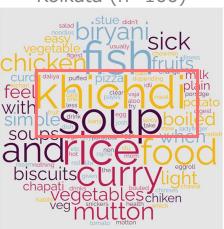


Kochi (n=50)

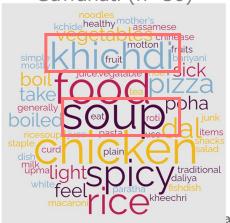


East

Kolkata (n=100)



Guwahati (n=50)



Images toward Japanese and Korean Cuisine – open answers

Overall

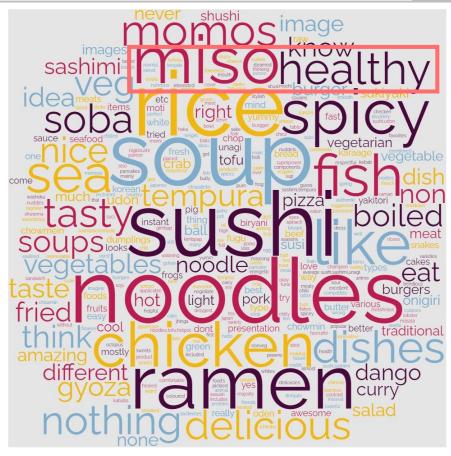
- 'Noodles', 'ramen', 'sushi', 'rice', 'chicken', 'fish' and 'spicy' are often mentioned in common about images towards Japanese and Korean cuisines.
- As differences between those cuisines, 'miso' and 'healthy' are popped up towards Japanese. 'Kimchi' and 'instant' come to their mind about Korean cuisine.

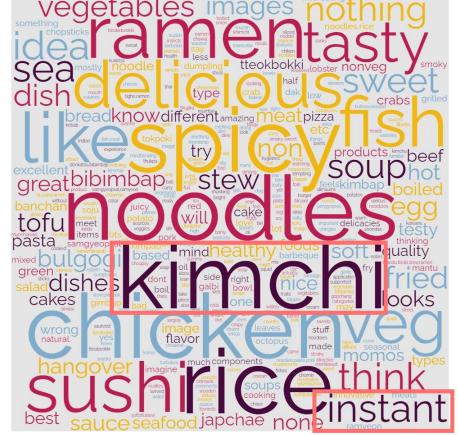
Images toward Japanese cuisine



Images toward Korean cuisine



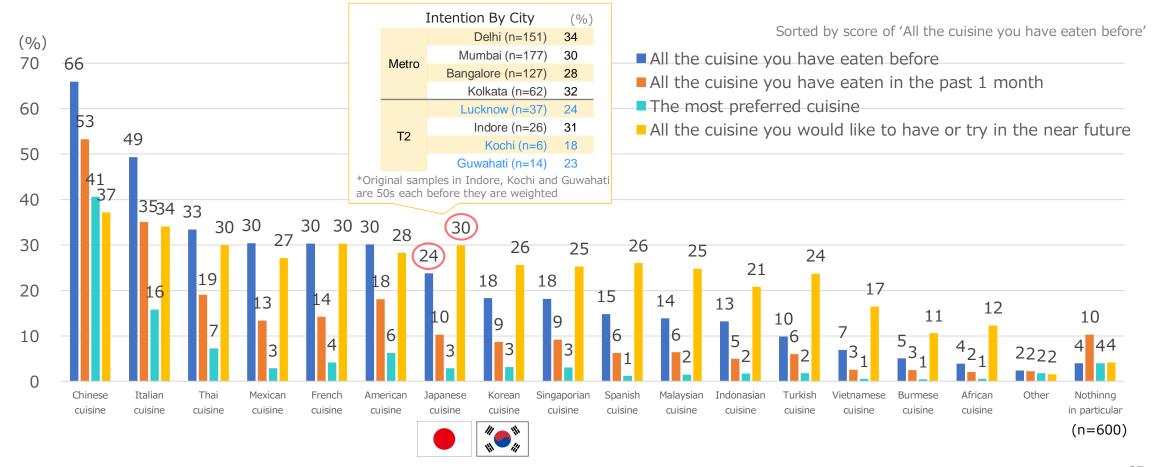




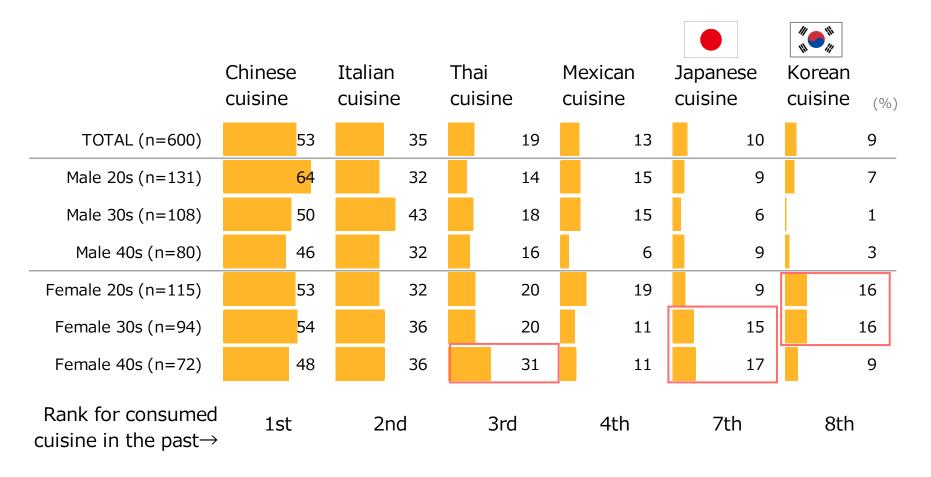
International cuisine consumption

International Cuisine Consumption

- Chinese cuisine is the most consumed one in the past. Italian comes on second and Thai is on 3rd.
- Consumption of Japanese cuisine is on the 7th and slightly higher than Korean. Future intention to have Japanese cuisine is 30%, which looks higher than the other countries considering the consumption rate. Also, it is more likely to be higher in Metro cities than T2 cities.



- By gender and age, Chinese cuisine and Italian cuisine were consumed in the last 1 month over all gender and age.
- On the other hand, there are differences by segments for Thai, Japanese and Korean. Thai was more consumed by female 40s, Japanese was by female 30-40s and Korean was by 20-30s.



International Cuisine future intention

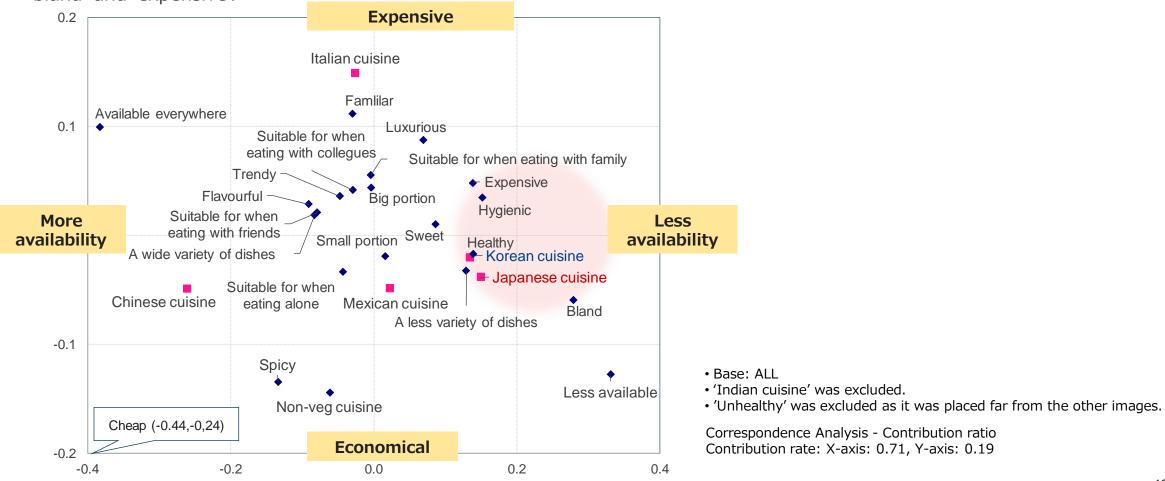
- Future intention toward Thai food is higher in male 30s and female 30-40s than in the other segments.
- Regarding to Korean cuisine, female 20s who consumed it in the past 1 month, has higher intention.
- As for Japanese cuisine, there is not big difference by gender and age.

	Chine cuisir		Italia cuisi		Thai		Mex cuis	ican ine	Japa cuisi	nese ne	Kore cuis	ean
TOTAL (n=600)		37		34		30		27		30		26
Male 20s (n=131)		31		31		21		23		27		24
Male 30s (n=108)		46		36		38		30		31		23
Male 40s (n=80)		32		29		23		36		30		11
Female 20s (n=115)		34		35		28		23		28		35
Female 30s (n=94)		44		40		37		23		32		28
Female 40s (n=72)		37		32		36		34		34		31
Rank for consumed cuisine in the past→		lst	2	2nd		3rd		4th		7th		8th

Overall

Images towards international cuisines

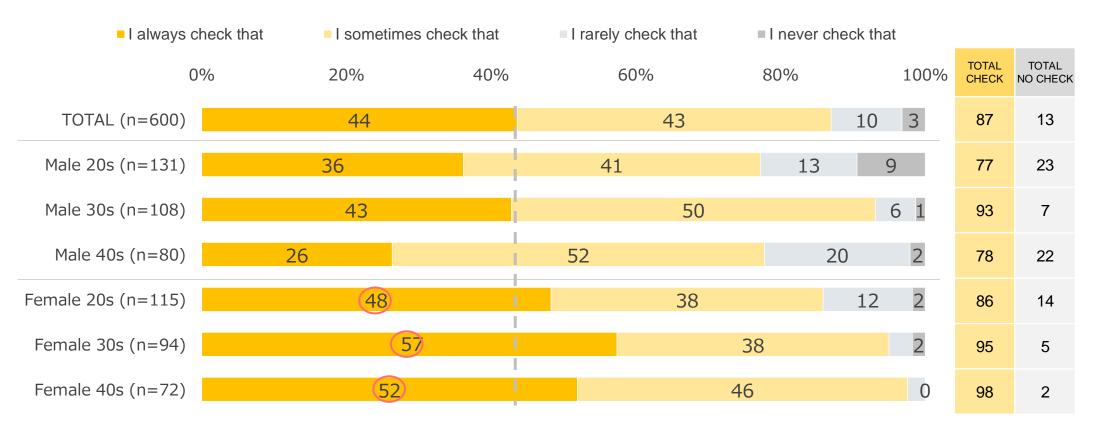
- ⇔ 'economical'.
- Japanese and Korean cuisine was placed in less availability and those images are almost the same; 'healthy', 'hygienic', 'bland' and 'expensive'.



Nutrient consciousness

By Gender & Age

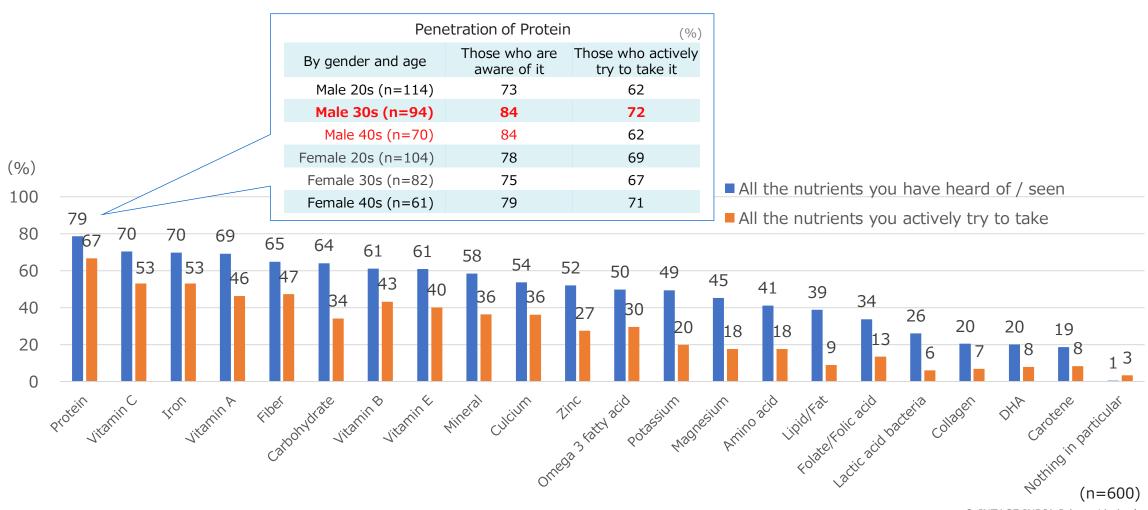
- 44% of the Indian consumers answered 'I always check nutrients on package' when buying food .
- Female is more conscious of nutrients than male.



Overall

Awareness of nutrients / proactively consumed ones

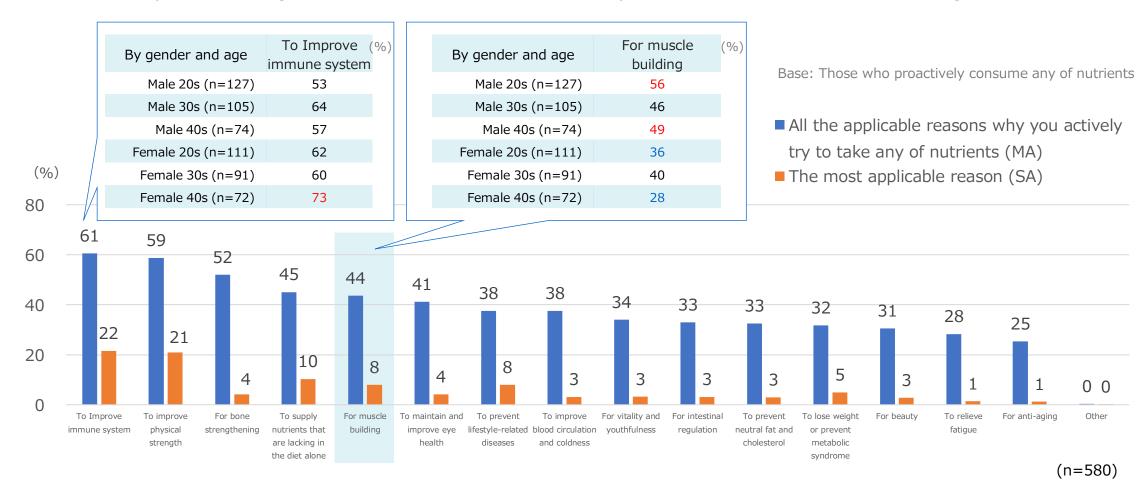
- Regarding to awareness of nutrients, 'protein', 'vitamin A/C' and 'iron' are well known.
- Almost 70% of them proactively consume 'protein'. Especially its score is prominent in male 30s.



Overall

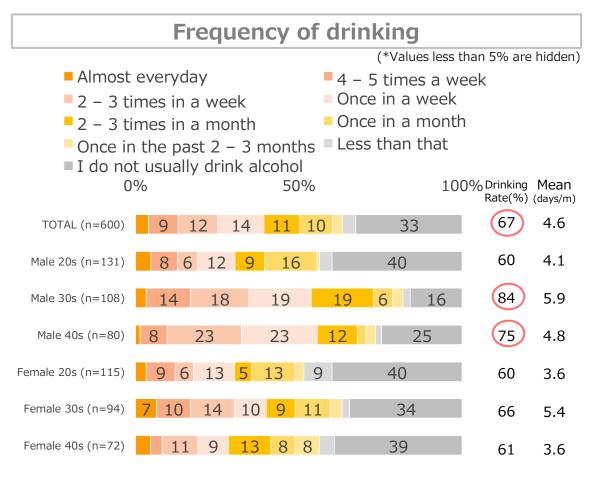
Reasons for proactively consuming nutrients

- Main reasons why Indian people proactively consume any of nutrients are to strengthen 'immune system' and 'physical strength', which seems that they feel good nutrients can lead to 'their whole-body health care'.
- As for immune system, it is higher in female 40s. Male is more likely to take nutrients for muscle building than female.



Alcohol consumption

- Overall, almost 70% of the Indian consumers drink alcohol. Male is likely to drink more than female and a drinking rate especially in male 30s is 84% which is the highest among all gender and age groups.
- As for consumed alcohol categories, beer is the highest. Whisky comes on second and wine is on the 3rd. By gender, male is more likely to have beer and whisky while female tend to have wine as well.



Consumed Alcohol categories

Base: Those who usually drink any of alcohols

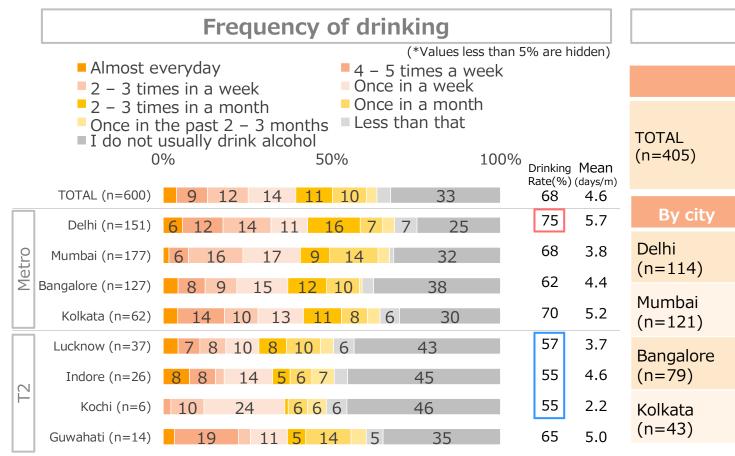
	Rank	(%)
TOTAL (n=405)	1.Beer 2.Whisky 3.Wine 4.Vodka 5.Rum	66 57 48 44 34

By gender and ages	Rank	(%)
Male 20s (n=79)	1. Beer 2. Whisky 3.Vodka	69 63 54
Male 30s (n=91)	1. Whisky 2. Beer 3.Wine	73 66 54
Male 40s (n=60)	1. Beer 2. Whisky 3.Wine	81 72 40

By gender and ages	Rank	(%)
Female 20s (n=69)	1. Wine 2.Beer 3.Vodka	61 58 49
Female 30s (n=62)	1.Beer 2.Vodka 3.Whisky	68 45 43
Female 40s (n=44)	1. Wine 2.Beer 3.Vodka	57 51 45

Alcohol consumption

- Drinking rates in metro cities are higher than the ones in T2 cities .
- In Kolkata, whisky is consumed more than beer. Rum comes on the 3rd.



Consumed Alcohol categories

Base: Those who usually have each drink alcohol

	Rank	(%)
TOTAL (n=405)	1.Beer 2.Whisky 3.Wine 4.Vodka 5.Rum	66 57 48 44 34

By city	Rank	(%)	By city	Rank	(%)
Delhi (n=114)	1.Beer 2.Whisky 3.Wine	59 54 43	Lucknow (n=21)	1.Beer 2.Whisky 3.Wine	58 52 50
Mumbai (n=121)	1.Beer 2.Whisky 3.Vodka	74 61 52	Indore (n=14)	1.Vodka 2.Beer 3.Whisky	72 71 57
Bangalore (n=79)	1.Beer 2.Wine 3.Whisky	70 64 54	Kochi (n=3)	1.Beer 2.Vodka 3.Rum/Wine	63 29 29
Kolkata (n=43)	1. Whisky 2.Beer 3. Rum	67 56 41	Guwahati (n=9)	1.Beer 2.Whisky 3.Wine	59 48 46

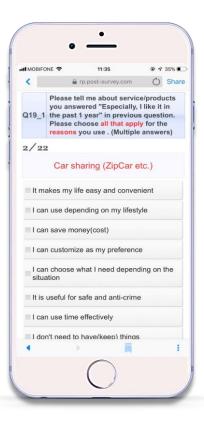
*Grey out: Samples in Indore and Kochi are less than 30s before they are weighted.

Appendix: Intage's Online Research Panel

Asian Panel (AP): INTAGE's Online Research Panel (Online Survey)

Asian Panel







Strong community with more than 9 millions users+ in Asia.



User-friendly interface. Quick access to the survey anywhere at anytime.



Fast & reasonable price for all processes



Various types of information can be collected (photo, video, etc.)



COVERAGE

Extensive coverage and detailed profiling for your Asian research needs. Our panels are always growing!

MARKET	PANEL SIZE
JAPAN	2,739,841
CHINA	4,091,768
KOREA	369,478
SINGAPORE	122,337
INDONESIA	1,907,299
THAILAND	1,549,855

MARKET	PANEL SIZE
VIETNAM	871,253
TAIWAN	415,749
HONG KONG	21,186
MALAYSIA	331,879
PHILIPPINES	555,703
INDIA	124,715

QUALITY CONTROL (1/2)

INTAGE applies the following standards to ensure quality data:



Recruitment and Registration

- Various channels
- Panel partner and media partner
- Double-opt-in process
- Human data checking
- **Blacklist**
- Filter vendors based on project run in the past and narrow them down



Feedback and Retention

- Engaging posts and discussions for respondents
- Variety of incentives per LOI and IR
- Periodic panel events to boost retention and engagement



Quality Check and Digital Fingerprinting

- Quality check surveys check response rate, quality score resulted by trap questions, and straight liners
- The digital fingerprint is automatically embedded on the respondent's browser to prevent them from joining the same survey

QUALITY CONTROL (2/2)



Panel Recruitment Management

- Maintain a representative online population by recruiting panelists through diverse routes: online advertising on local websites such as search engines, social networks, and online shopping sites
- Verify user's mobile phone and email address verification at the sign-up stage
- Analyze the access/usage log within one month after signing up

Detailed Panel Profiles

- 47 detailed profile questions at one-month/six-month/12month intervals
- Profiles are updated with the latest information every month, like smartphone model details

Panel Activity Management

- Increase loyalty to panel website/mobile app access and activities through Daily Quickpoll
- Increase activity by rewarding panelists who complete surveys
- Open monthly event for all panels and specific ages

Data Quality Management

- Conduct a Tutorial Survey which educates panelist on precautions in online survey responses
- Minimize bad samples by reviewing the survey logic
- Send the notice/alert email to bad samples. Eliminate the panelists after three flags

INTAGE Group

INTAGE Group is the Asia leading provider of market information and consumers' understanding, which has global capabilities with market access practice across 10+ countries that enables us to provide clients with the most complete and comprehensive view of market & consumers.









Thank you!



INTAGE INDIA Pvt. Ltd.

[Contact] info@intageindia.in