

# Attitudes & Usage Habits of Olive Oil Users in the U.S.

A national online survey conducted in February 2014 shows that **more than half (56%) of all olive oil users are Primary Users**, meaning they use olive oil <u>more</u> than any other cooking oil. By contrast, Secondary Users do use olive oil but use a different oil more often – usually vegetable oil (45%) or canola oil (39%) although olive oil is usually the next most used oil. Overall, once users enter the category they tend to use olive oil a lot!

## Usage Frequency

More than half (51%) of all users say their **usage of olive oil has increased** in the past year, and **one-third (33%) started using olive oil in just the last 3 years**. Additionally, **83% of all users say they used olive oil within the past week** and more than half (53%) say they used it in the last day or two.

#### Important Aspects to Purchasing Decision

## **User Profiles**

Primary Users better understand both the benefits and<br/>versatility of olive oil. They are more likely to answer<br/>knowledge questions correctly, and are more<br/>comfortable using olive oil for myriad cooking styles and<br/>a broad range of foods. Primary Users rely on Extra<br/>Virgin Olive Oil most often (78%) and are more likely to<br/>be long term and frequent users. They cite health<br/>benefits as a key driver of use, and are very likely to say<br/>their family eats healthy.Type (EVOO, Regular, Light, etc.)Type (EVOO, Regular, Light, etc.)Price/sale/promotionType (EVOO, Regular, Light, etc.)Price/sale/promotionPrice/sale/promotionFlavor/tasteBrand nameBrand nameCertified quality sealCertified quality seal

### Secondary Users are less confident making

substitutions, with 85% reporting they use the type of oil called for in a recipe. Forty-four percent of Secondary Users use regular Olive Oil and 21% say it is the type of olive oil they use most often. Secondary Users are more likely (37%) to have started using olive oil in the last 3 years. They rely on recommendations and are less likely to say their family eats healthy.

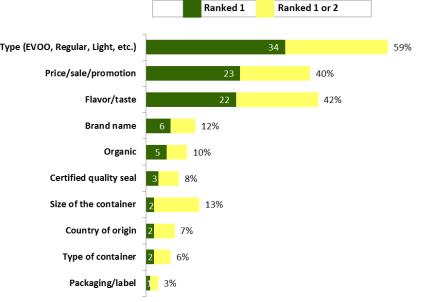
### **Knowledge**

Only 25% of all users feel very or extremely knowledgeable about olive oil. Users want more information, especially about:

- The difference between grades/types (44%)
- Which types are best for certain uses or cooking methods (46%)
- What to look for when buying (40%)
  - How to spot poor quality olive oils (46%)

Reported Uses (all users, unaided, all types)

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## **Biggest Misconceptions:**

sau

- 1. The color of olive oil is related to its quality (only 6% of users know this is false)
- 2. Light-tasting olive oil has fewer calories than other olive oils (only 16% of users know this is false)
- 3. Like wine, olive oil gets better with age (only 24% of users know this is false)
- 4. Extra virgin olive oil is for cold or raw use only (only 30% of users know this is false)

baking

vegetables

marinating drizzle

info@naooa.org www.aboutoliveoil.org recipe ingredient

sauces putties or cakes in pasta

skin or hair care