

The Food Retail System in China: Strategic Dilemmas and Lessons for Retail Internationalization/ Modernization

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"Globalizing Retail" Conference
July 17-18
University of Surrey

1. The issue

- Modern food retail formats achieved dramatic success in China.
- Our shopping study (n=1200, 6 cities) finds high penetration of all modern formats.
- The issue no longer modern format "adoption".
- It is their role and future growth.

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- Fresh food *half* of food expenditure.
 - BUT traditional formats dominate fresh.
 - *Wet markets*: 69% vegetables; 64% fish; 61% poultry; 43% meat; 20% fruit.
 - *Specialized stores*: 40% fruit; 35% bakery.
 - *Modern* :22% vegetables, 35% poultry, 33% fish, 37% fruit, 46% meat, 55% bakery.
Modern: 79% packaged/processed; 94% non-food.

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- If situation persists dramatic implications for the future direction of supermarkets in China.
 - Surprisingly, the issue largely ignored.
 - The general belief/working hypothesis :
 - China to follow the global model.
 - The fresh problem is temporary.
 - Reflects the transition stage.
 - These beliefs frame the China retail research.
 - Research often looks for supporting evidence.

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- We disagree and offer a dissenting view.
 - We don't know how fresh retail will evolve.
 - BUT ,it will be different than the familiar global development model.
 - This means supermarket retailing in China will be different.
 - Already we see a weak supermarket sector.
 - A weakening in the hypermarkets.
 - We discuss our evidence and reasons.

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- We conducted two related studies: consumer shopping and fresh supply practices .
 - We find:
 - Traditional formats *entrenched*.
 - Supermarkets *transfer* of fresh models failed.
 - Unable to reshape fresh *demand* .
 - Unable to reshape fresh *supply* .
 - Unable to use *transferred capabilities*.
 - Developed few *new capabilities*.
 - *Adapting* to the Chinese environment.

2. Outline of presentation

- ***Present Asia/China evidence:***
- show traditional format dominance persistent.
- ***Discuss demand side reasons*** for phenomenon.
 - Show ***limited*** likelihood of ***changes***.
- ***Discuss supply side reasons*** for phenomenon.
 - Argue ***limited*** likelihood of ***change***.
- ***Discuss implications/Prognosis***

3. Persistent situation or transitory?

3.1 The Hong Kong example

- Extensively researched.
- Situation continuously monitored.
- Highly developed. Supermarkets over 4 decades.
- Goldman et al study H.K. in 1995 and in 1999.
- Wet markets continued to dominate fresh sales.
- Supermarkets: investments, SARS, food scares.
- Wet markets: modernization.
- Still ,wet markets persist, highly important.

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- Coca Cola Retail Asia study(2005) :
 - ***Wet markets***: 47% of weekly fresh.
 - ***Supermarkets***: fruit (59%); vegetables (55%); meat (52%); poultry (39%) fish (33%).
 - Minor differences in ***age/income/ education***.
 - No expectation of further dynamics.
 - Is HK an example to the steady state?
 - Probably on the high side of modern performance.

3.2 Other developed Asian economies

- Taiwan, Singapore.
- Supermarkets exist for decades.
- Similar developments as in HK.
- Evidence
 - Weakness in fresh of modern formats.
 - Continued importance of traditional formats.
 - Coca Cola Retail study: similar statistics as HK.

***3.3 Cross sectional China evidence ***

- Cross sectional shopping data from 6 cities.
- Traditional formats Dominant all over China.
- Beijing/Shanghai: same patterns as other cities.
- Minor age and income differences.

4. The underlying reasons

4.1 Demand side

- Shopping patterns are the key.
- Reflect the ***traditional consumption System***
- Following we discuss:
 - Chinese consumption system.
 - Resultant shopping patterns.

4.1.1 The Chinese "consumption system":

- ***Cuisine traditional (89% : only Chinese dishes).***
- Main daily meal ***cooked at home (6.4 per week)***
- Traditionally defined meal ***preparation methods.***
- Traditionally defined ***roles*** for each ***fresh ingredient.***
- Unique, Chinese ***definition of "fresh".***
- ***Complex cuisine:*** fresh ingredients in each dish.
- Ingredients, meals, preparation ***culturally defined.***

4.1.2 The result: shopping patterns

- Shop ***frequently*** for fresh .
- 62% buy in wet markets at least daily .
- ***25.8 monthly*** wet market ***visits***.
- Buy ***small amounts*** in each shopping trip.
- same patterns ***across the 6 cities***.
- same across ***Socioeconomic segments***.
- Similar patterns in HK, Taiwan, and Singapore.
- Similar patterns in Chinese enclaves.

4.2 Perceptions :modern and traditional .

Based on our study :

- ***Supermarkets*** viewed as ***inferior*** on
 - Price
 - Variety
 - Depth/selection
 - Freshness
 - Accessibility
 - Service

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- ***Wet markets*** perceived as ***inferior*** on
 - Hygiene
 - Trusted supply sources
 - Climate control
 - Cleanliness
 - Shopping environment
 - Honesty
 - Opening hours
 - ***Price, freshness, selection*** are the important.
 - ***Food safety*** increasingly important.
 - ***But*** effect confined to ***meat***.

4.3 *Hypermarket response*

- *Two pronged approach:*
 - *Copy* wet market appearance, ambiance, merchandizing.
 - Change/shape fresh *supply arrangements*.
 - Transfer advanced supply concepts and methods.
- Copying did make hypermarkets *players* in fresh.
- Supermarkets mostly excluded from the fresh game.
- Hypermarkets lag in price, freshness, variety/depth/selection.
- The problem remains the supply arrangements.

5. Hypermarket Fresh Buying

5.1 Introductory comments

4.1.1 The study

- Interviews : ***buyers, suppliers, government.***
- The major /largest ***foreign/domestic*** hypermarket/supermarkets.

5.1.2 Earlier studies

- ***Our starting point*** : earlier supply studies.
 - Hu, Reardon, Rozelle, Timmer, Wang, Berdegue, Bi, Dong, Huang, Vorley, Gale; Cook, Shepherd, Zhang, Fu, Yang, Chen, Da Silva.
- Their reports largely optimistic.
- Believe hypermarkets are advancing.
- Modernizing traditional fresh supply practices.
- Moving them towards the modern arrangements.

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- Typical *summary statement* from Hu et al. 2004 , "***The Emergence of Supermarkets with Chinese Characteristics***". Development Policy Review (p.581).
 - "*in sum there are signs of the emergence of **innovative supermarket procurement systems**-with a shift away from the traditional wholesale system towards **use of large, centralized distribution centers, specialized/dedicated wholesalers** operating preferred supplier systems, joint venture with global logistics firms, new farmers' associations acting as intermediary organizations to resolve the issue of efficient aggregation of product over many small farmers, and **private standards for quality and food safety**" .*

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- *In fairness: these authors hedge these conclusions in the paper's last paragraph. But this statement is ad-hock, not explained/discussed and not compatible with the argumentation throughout the paper.*

5.1.3 Our findings

- Our conclusions different.
- Hypermarkets have operated over a decade.
- All experimented with new supply concepts.
- Most modern supply concepts were tried .
- The important issue is wide spread acceptance.
- We find hypermarkets have concluded that most are not viable .
- We find hypermarkets to be pessimistic about the prospects of changing fresh supply arrangements.

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- Hypermarkets do not believe
 - In *dramatic developments* in fresh supply system.
 - In their ability to *change and reshape* the system.

 - Their present focus ,instead ,is on
 - *Adapting* to the system.
 - Executing *minor improvements*.
 - *Avoid* bold moves and major investments.

5.2 Fresh buying practices

- ***Local wholesale markets (WM)***
 - Hypermarkets rarely buy there directly.
 - Mostly used as a supplementary mechanism.
- ***Direct contracts with growers***
 - Most did experiment, but abandoned.
 - Limited to fruit and pork .

- ***Specialized intermediaries.***

- The single most important development..
- Different from European “category managers”.
- Most small , weak financially and professionally.
- Impressive sourcing knowledge.
- Often source over most China
- Source opportunistically.
- Rely heavily on WM(in other provinces and local).
- Contractual arrangements exist but relatively unimportant
- Some integration to growing (tax, not quality or supply reasons)
- Most own/rent logistics infrastructures.
- Facilities often small, basic, low technology, low cost.
- Most are not “dedicated” they supply competing chains.
- Many sell in WM.

- ***Consignment/leasing***

- Many hypermarkets consigned all/parts of fresh.
- Lost control over prices, presentation and quality.
- Consequently, most dropped the practice.

- ***Fresh buying centralization***

- Varies across hypermarkets .
- Across fresh categories.
- Even centralized firms buy only "regionally".
- Most firms buy at the city level.

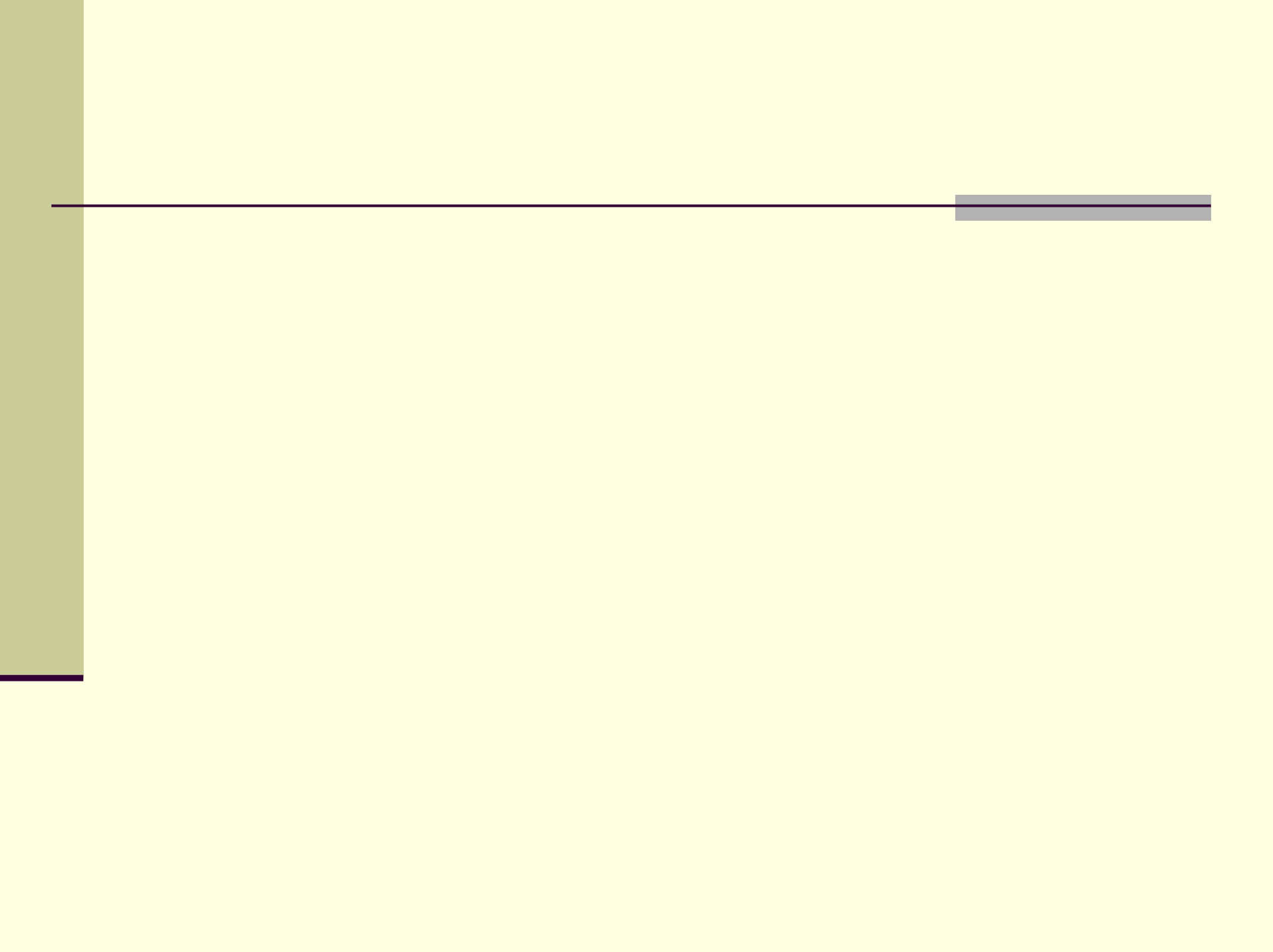
- ***Fresh distribution centers (DC)***

- Firms experimented with the concept(Carrefour, Century Lian -Hua, Trust Mart , Lotus)
- Others(Walmart, Auchan)considered the idea.
- All these rejected/abandoned the DC idea.
- Concluded concept not economically viable.
- Only 2 of the 15 firms interviewed (Hymall/Tesco; Wumart) report plans for a fresh DC.

5.3 China fresh business model

- What are the reasons for the limited progress?
- Is the current state transitory?
- The prospects for Western fresh supply model?
- The key : understanding the fresh business model.
- The key : fresh remains a low margin business.

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- The fresh business model elements :
 - ***Wet markets*** a simple, effective, low cost format.
 - Enjoying substantial tax and flexibility advantages.
 - Fit well existing demand and supply environments.
 - ***Hypermarkets*** unable to counteract these advantages.
 - Unable to get substantial scale/operation economics.
 - Wet markets' prices remain the reference price.
 - Consumers *unwilling* to pay premium
 - ***For product quality/safety.***
 - ***For shopping environment..***



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- Hypermarkets forced to adapt to the low margin/low price regime.
 - Report single digit gross margins (5-6% vegetables, 8% fruits, 10% meat).
 - Must match wet market prices.
 - Hypermarkets concluded: fresh not a contributor to profit.
 - Hypermarkets report: losing money on some fresh.
 - Fresh categories viewed as only store traffic generators.
 - The resultant strategy:
 - ***Avoid large moves, commitments and investments.***
 - ***Focus on adapting to the existing system.***
 - ***Introduce minor/marginal improvements.***

6. Implications

6.1 The Strategic Role of Supermarkets

- Supermarkets led fresh food transformations.
- Growers, wholesalers, government are facilitators.
- Supermarkets succeeded because they reshaped the environment to fit their systems.
 - Shaped consumer consumption and buying habits.
 - Restructured the supply arrangements.
 - Restructured growing and logistics

6.2 The China dilemma

- Only supermarkets can lead supply system change.
- Supermarkets lack motivation to lead .
- The transferred strategies do not work well.
- China needs new, innovative and risky solutions.
- Supermarkets pessimistic, unenthusiastic.
- Unwilling to commit, invest, take risks.

6.3 The future/ prognosis

- ***Scenario 1: consumption/shopping patterns remain unchanged.***
- Consumers require local fresh format ***near*** home.
- Hypermarkets are not the solution.
 - At present hypermarkets locate in inner city.
 - In the future will locate further from consumers.
- ***Option 1:*** modernized wet markets.
- ***Option 2:*** local “fresh focused” supermarket.

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- ***Scenario 2: dramatic changes in consumers' consumption/shopping.***
 - New definition of "fresh" (chilled, frozen, packaged)
 - Westernization of food preparation/eating.
 - The result: simpler, standardized assortment.
 - Willing to pay high premium for value added fresh items.

Discussion

- *Scenario 1* is more likely.
- *Option 2* is a general challenge .
- A growing dilemma in Europe/North America.
- many experiment with fresh-local formats.
- The issue is most pressing/visible in China.
- Some local governments in China prefer option 2.
- Naïve and not realistic position.

■ *The DC issue*

- Hypermarkets can operate without fresh DC.
- A fresh DC is a must for local supermarkets
- DC not viable in the low margin regime.
- Viability of local –fresh depends on solution.
- If not , only option is modernized wet markets.
- Wet market modernization will increase margins.
- Will start a value added increase process.