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OFFERING HORSE MEAT IN RESTAURANTS TO DEVELOP THE DEMAND

Céline VIAL^{1,2}, Maxime SEBBANE^{1,3}, Arnaud LAMY^{1,3}







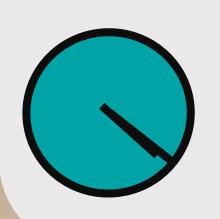


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Context:



Horsemeat consumption in France: a decrease (FranceAgriMer, 2015)



1% of red meat volume purchased in France (France Agri Mer, 2019)

Two-thirds of French people do not consume this meat (Cazes-Valette, 2015)

15% of them would be ready to consume horse meat if they had the opportunity, mainly with friends and relatives, or in restaurants

Aim: identifying obstacles and levers regarding the development of the horse meat offer in commercial catering

Methodology:



Literature review about horsemeat consumption, meat consumption determinants and the human-animal relationship



Qualitative interviews with chefs (n=12) in 2020 about their relationship with meat in general and their representations and knowledge about horse meat



Results:



Obstacles:

- Not appealing to many consumers / problem of acceptability
- High price
- Lack of recipes
- No teaching on this subject to chefs-in-training
- Chefs lack knowledge about the horse meat sector



Levers:

- Horse meat advantages: color, taste, adaptation to certain types of restaurants
- Chefs are:
- open to innovation and new produce
- interested in healthy menus, animal welfare, the environment, and local produce
- meat occupies an important place in general for them
- curious about the French breeding sector of draft horses for butchery

3 chef profiles:

Connoisseur (N = 2)

- Knowledge about the product, positive vision

- Regular or occasional consumers

- See some non-prohibitive limits to the use of this meat
- Apt to offer it or offering it on their menu

Pragmatic (N = 8)

- Variable and incomplete knowledge about the product

Rare consumers or non-consumers

- See important limits to the use of horse meat: moral, cultural, economic, technical (supply, conservation/maturation, know-how)

Reluctant (N = 2)

- Non-consumers or ex-consumers
- Affective link with the horse which is perceived as a pet
- Personally reluctant
- Limited knowledge about the product
- Reluctant to the offering of horse meat in restaurants

Conclusion

This research brings perspectives to the development of the horse meat market in France:

- Enhancing the nutritional, organoleptic and environmental qualities of horse meat -> can meet the current challenges of food sustainability
- Increasing the visibility and availability of the offer for consumption at home, but also in commercial catering to familiarize new potential consumers with this product -> overcoming the lack of knowledge of chefs regarding horse meat and the lack of a recipe index





