

WattsUp Trend Watch Reports

Trending Sweets & Snacks

At a recent expo in the USA, the latest trends in sweets and snacks highlighted a shift towards more exciting and bold options. As consumers cut back on mindless sweet treats, they're seeking snacks that offer unique and adventurous experiences. Freeze-dried candy, with its light and crispy texture, provides a refreshing alternative to traditional sweets, while building block candies blend playfulness with indulgence, appealing to both children and adults.

Snackable bites and balls continue as a popular choice for those seeking convenient, portioncontrolled options. These snacks not only satisfy cravings but also align with a growing interest in mindful snacking.

- The American confectionery & snacks market is expected to grow annually by 4.53% over the next four years. (tfp, 2024)
- 46% of UK eaters and buyers of sweets ate less sweets due to concerns about sugar intake. (Mintel, 2024)
- 45% of ANZ consumers claim to have cut back on treats in the past year. (Mintel, 2024)
- 72% of US consumers who snack agree they enjoy trying new snacks. (Mintel, 2024)

On the Shelves



Combining creativity and fun with Amos 4D Gummy Blocks. They can be used to build shapes similar to lego blocks. (USA)



Andersens Crazy Candy produce a unique assortment of freeze dried candies - including Peach Puffs. (USA)



Pickle Flavoured bites are hidden in every pack. You might get apple, lemon, watermelon or pickle. (USA)



Chupa Chups has launched a range of jelly belts and laces with sour apple and strawberry belts and strawberry laces. (USA)





On the Shelves





Inspired by flavours of SouthEast Asia - Ramen Popcorn from Nomad Snacks is rich in garlic, ginger, sesame, soy, herbs & spice. (USA)

Thai Red Spring Chicken Sausage Bombs from HECK are filled with Thai red curry, pesto or sriracha. (UK)



Harvest Snaps freeze-dried fruit snacks in four varieties with each free of added sugar, colour and preservatives. (US)



Brainiac Fruit Snacks are packed with Omega-3s, chonline and lutein and feature real fruits and veggies to deliver natural flavours & colours. (US)

Despite these adventurous trends, many consumers remain conscious of their health, particularly regarding sugar and salt intake.

Flavour trends are evolving, with a noticeable move towards bold and unconventional profiles. Sour and spicy combinations are particularly trending, resonating with consumers who crave a thrilling taste experience. This trend reflects a broader fascination with global cuisines, such as Korean, Indian, and Mexican, known for their rich and complex spice blends. Interestingly, pickleflavoured snacks have also become a quirky trend, catering to adventurous eaters. Whether it lasts - only time will tell!



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