

Outlet Index

Refine sales targeting strategy, drive listings, and increase market share with Outlet Index



Develop better brand distribution



More efficiently target distribution gaps



Enrich CRM and maintain accurate customer records



Ensure sales teams are optimizing time-infield and driving sales



Outlet Index supports your business by enabling you to:

Develop a profound understanding of the market

Attain a comprehensive understanding of the out-of-home (OOH) landscape in Italy through comprehensive coverage of Points of Consumption (PoC) classified by L1 and L2 GS1 standards.

Effective Channel segmentation & Mapping

Uncover how many bars, clubs & and restaurants are in each area against any regional split requested. Efficiently map client and prospect data to analyse channel coverage at both the total and micro-territorial levels.

Targeted Prospect Prioritization

Target new consumers based on their attractiveness potential, providing valuable insights to optimize acquisition strategies and focus resources on high-potential opportunities.

Stay current with your customer base

Keep your customer base current by cleansing and profiling lists with CGA's address information and segmentation. Update closure status to adjust call plans and remove non-opportunity outlets.

Identify your market penetration

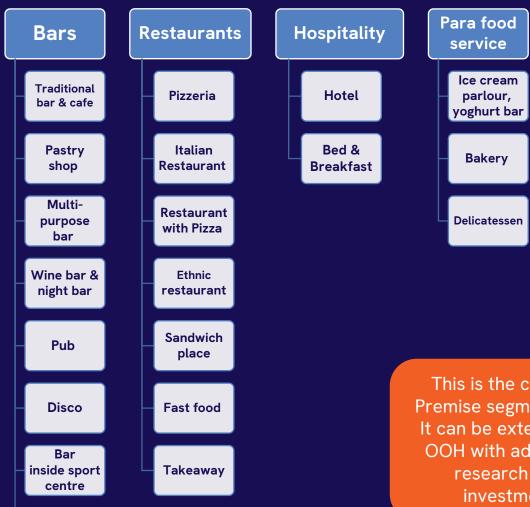
Enhance market penetration by mapping your dataset against the Outlet Index for a gap analysis. Identify growth opportunities beyond your current customer list and pinpoint strategic targets for further expansion and distribution.







The delivery includes CGA Nexus segmentation, applied and validated against each outlet



This is the core On Premise segmentation. It can be extended to OOH with additional research and investment

parlour,

Bakery



Bar inside cinemas, theatres, etc.

The Database is rich and full of innovative segmentations for every PoC

Structural information
NielsenIQ ID
Banner
L1 classification (GS1)
L2 classification (GS1)
Franchise
Name of the franchise
Michelin-starred restaurant
Travel
Tobacco license
Type of cuisine
Main consumption occasion
Type of opening hours
Opening hour 1
Closing hour 1
Opening hour 2
Closing hour 2
Seasonality
Reputation
Premiumness

Territory information
Address
City
Province
Region
ZIP
NielsenIQ área
City size
Coastal city
Distance from the beach (< 100m)
Mountain town
Historic city / city of art
Tourism Index of the city
Zone of the city
Income of people living in the catchment
area
Lifestyle Index of the catchment área
Population of the catchment área

Affinity and attractivity potential
Overall (Total PoC) potential index
PoC affinity vs Coffee
PoC attractivity potential vs Coffee
PoC affinity vs Confectionery
PoC attractivity potential vs Confectionery
PoC affinity vs Salty Snacks
PoC attractivity potential vs Salty Snacks
PoC affinity vs Beer
PoC attractivity potential vs Beer
PoC affinity vs Wine & Spirits
PoC attractivity potential vs Wine & Spirits
PoC affinity vs Soft Drinks
PoC attractivity potential vs Soft Drinks
PoC affinity vs Packaged Ice-Cream
PoC attractivity potential vs Packaged Ice-
Cream
PoC affinity vs Cuts&Cheese
PoC attractivity potential vs Cuts&Cheese



44%

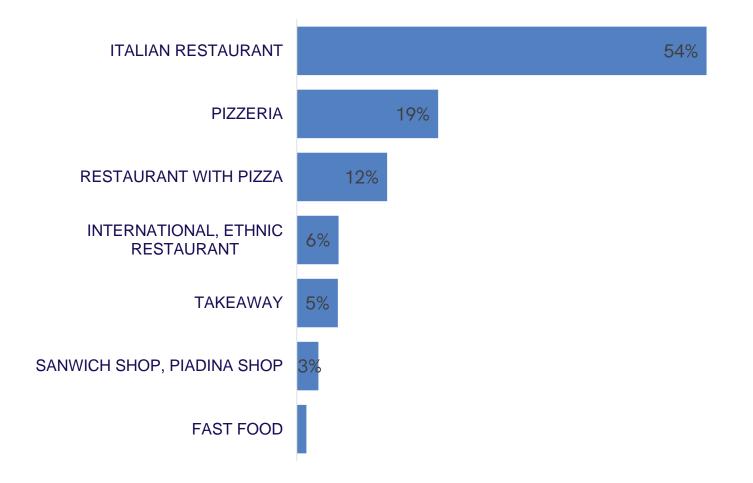
of Italian consumption points are in city centres

+16pp if there are wine bars and pre-evening clubs





An overview of restaurants in Italy









- 50% of Milan's restaurants are Italian restaurants.
- 57% of restaurants have dinner as their main dining occasion, 34% lunch.
- 2% of restaurants in Milan are high-end.







4,956Bars

- 50% of bars in Milan have breakfast as their ma in consumption occasion, 27% lunch, 16% after dinner, 7% aperitif.
- 42% are in suburban areas, 35% semi-central, 20% central.
- 60% of evening bars are in a semi-central area (vs. 35% average for bars)







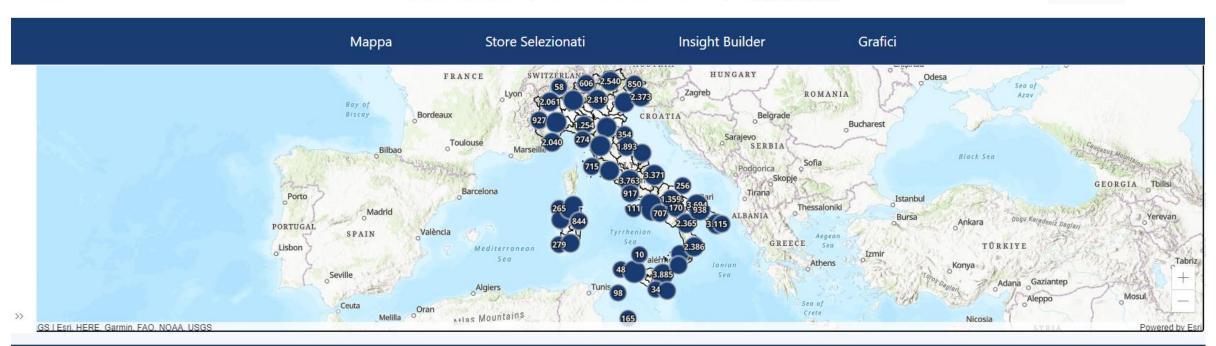
796Hospitality

- In central Milan 79% of accommodations are hotels, 21% are B&Bs.
- 5% of hotels in Milan are high-end.
- Two out of three premium hotels are in the central area.





The OOH guide is integrated into our TradeDimension 2.0 platform



Store Selezionati HORECA X osv TIPO DI CUCINA INSEGNA PRINCIPALE OCCASIONE DI CONSUMO TIPOLOGIA ORARIO DI APERTURA BAR BAR MULTIFUNZIONALE NO PRANZO 00:00:00 Barzilai ORARIO CONTINUATO 08:30:00 **GINROSA** BAR BAR MULTIFUNZIONALE NO PRANZO ORARIO CONTINUATO 07:30:00 21:00:00



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