

New Lodge Bakeware

8/1/2021

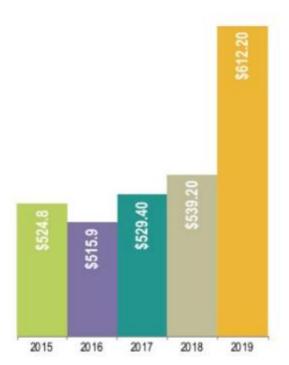


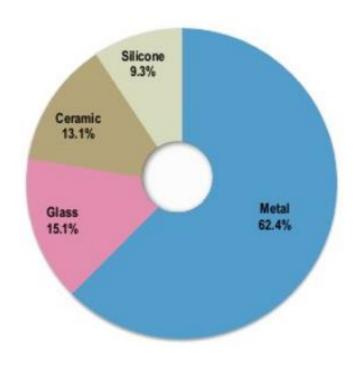


Bakeware Category Overview

Metal Bakeware
Retail Dollar Sales (in millions)*

Consumer Purchase Intent by Bakeware Type**





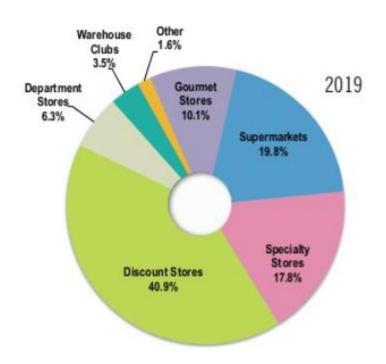
- → The metal bakeware category is \$612M and grew 13.5% in 2019.
- → Metal is the largest substrate in bakeware at a 62.4% share.

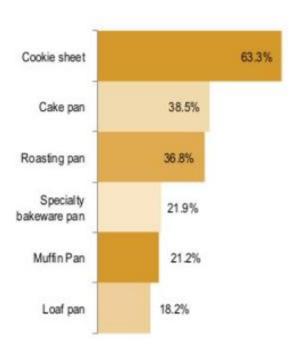


Bakeware Category Overview

Retail Dollar Share by Channel*

If you were planning to make a bakeware purchase in the next 12 months, which products would you be most likely to purchase? (choose two)





- Discount Stores, Supermarkets, Specialty and Gourmet stores are the top destinations for consumer bakeware purchases.
- Cookie sheets, cake pans, and roasting pans have the highest purchase intent.



Lodge Bakeware Strategy

1. Consumer Driven Product

- Offer the right products for cast iron baking
- Draw in new consumers and expand usage among current users

2. Brand Development

- Deliver a differentiated positioning
- Build brand awareness

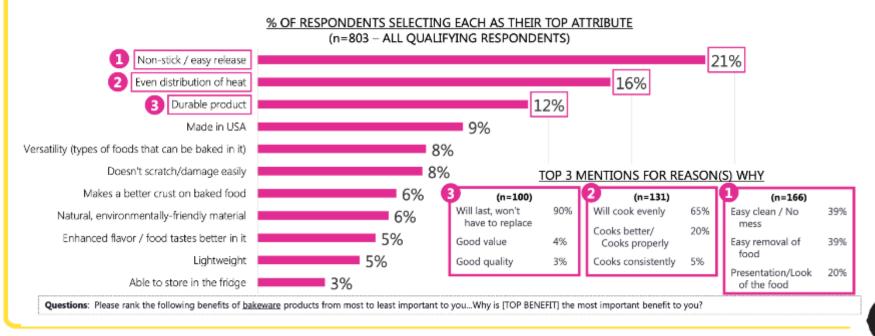
3. Channel Development

- Expand distribution (fill in gaps)
- Ensure right in-store placement



Bakeware Attributes | Features that Matter to Consumers

- Cast iron delivers on the most important features that consumers want in bakeware
- → Lodge will not compete on the non-stick feature, rather will highlight natural finish and ingredients (iron + oil) as the relevant differentiating proposition
- Lightweight is less important to consumers, however Lodge will utilize thin wall designs to minimize this potential barrier to purchase



Source: E2A Partners proprietary study 2019



Category Behaviors | Cast Iron Consideration

While overall category penetration is low, cast iron consideration is high across all types of foods baked

	Bread (n=274)	ALL Sweets / Baked Goods (n=310)	Cake (n=45*)	Muffins (n=42*)	Cookies (n=45*)	Cupcakes (n=44*)	Brownies (n=43*)	Pie (n=48*)	Pastries (n=39*)	Egg Dish (n=252)	Pizza (n=296)	Casserole (n=317)
Definitely/Probably would consider	65%	47%	39%	43%	35%	46%	50%	39%	81%	68%	55%	51%
Definitely would consider	47%	24%	16%	15%	20%	26%	19%	22%	53%	44%	36%	31%
Probably would consider	19%	23%	23%	28%	15%	21%	31%	17%	28%	24%	19%	19%
May consider	18%	21%	29%	27%	11%	25%	21%	24%	4%	15%	27%	27%
Probably Not	11%	22%	29%	24%	33%	21%	17%	23%	6%	13%	11%	17%
Definitely Not	5%	11%	2%	6%	21%	8%	12%	15%	10%	3%	7%	6%

Question: Would you consider using a cast iron (black, seasoned) [BAKEWARE TYPE, Q3.5] to bake [FOOD]?



Source: E2A Partners proprietary study 2019

Category Behaviors Cast Iron Pricing

 Consumers expect cast iron bakeware to cost more than traditional bakeware substrates, between \$15 and \$43 more

	Skillet (n=123)	Dutch oven (n=64*)	Rectangular/ Square baking dish (n=486)	Round cake pan (n=115)	Sheet pan (n=276)	Loaf pan (n=181)	Muffin pan (n=110)	Pie pan (n=93)	Seasonal/ Specialty pan (n=41*)	Other (n=86*)
Don't know / Not sure	32%	30%	39%	27%	31%	36%	36%	28%	34%	45%
Answering	68%	70%	61%	73%	69%	64%	64%	72%	66%	55%
MEAN AVERAGE PRICE	\$56	\$107	\$23	\$33	\$16	\$14	\$19	\$16	\$18	\$18

CAST IRON EXPECTATIONS										
COST MORE	56%	41%	67%	62%	77%	70%	72%	81%	62%	74%
AVERAGE MORE (\$)	+38	+43	+20	+21	+18	+15	+19	+18	+18	+22
COST THE SAME	38%	53%	31%	35%	21%	28%	25%	14%	36%	15%
COST LESS	6%	6%	2%	3%	3%	2%	3%	5%	2%	11%

Question: As best as you can remember, how much did that [MATERIAL, Q3.6]-[BAKEWARE TYPE, Q3.5] that you last used to bake [FOOD] cost? As best as you can remember, how much did that [MATERIAL, Q3.6]-[BAKEWARE TYPE, Q3.5] that you last used to bake [FOOD] cost? How much more? How much less?



Source: E2A Partners proprietary study 2019

Product Design Objectives

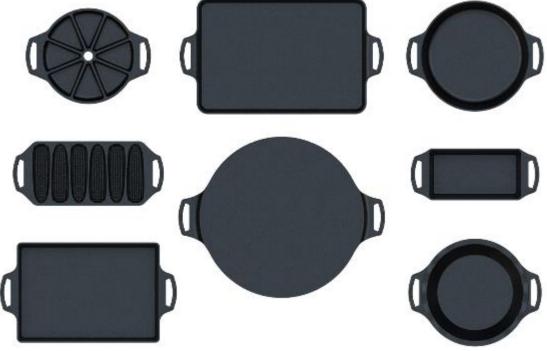
- Thoughtful design with consumer in mind
- Create category differentiation

Nod to Lodge cookware design language while creating bakeware's own relevant identity



New Lodge Cast Iron Bakeware

Introducing the Lodge Cast Iron Bakeware Collection, the only full line of American-made cast iron bakeware on the market.



- Reliable durability Each piece is made to last and won't dent, bend, or warp like other bakeware products
- ✓ Versatility There's no limit to what you can make in cast iron bakeware. From cookies and cakes to casseroles, pizza, and bread, the sky's the limit!
- Quality craftsmanship All Lodge cast iron cookware and bakeware is proudly made in the USA



Loaf Pan - 8.5" x 4.5"



→ Item #: BW8LP

→ Case Pack: 3

Baker's Skillet - 10.25"



- → Item #: BW10BSK
- **-** Case: 3
- → Packaging: Belly Band



Pie Pan - 9.5"



→ Item #: BW9PIE

→ Case: 3



Wedge Pan – 8 impressions



→ Item #: BW8WP

- Case: 3



Cornstick Pan – 6 impressions



→ Item #: BW6CRN

- Case: 3



Baking Pan - 15.5" x 10.5"



→ Item #: BW15BP

→ Case: 2



Pizza Pan – 15"



→ Item #: BW15PP

→ Case: 2



Casserole – 9" x 13"

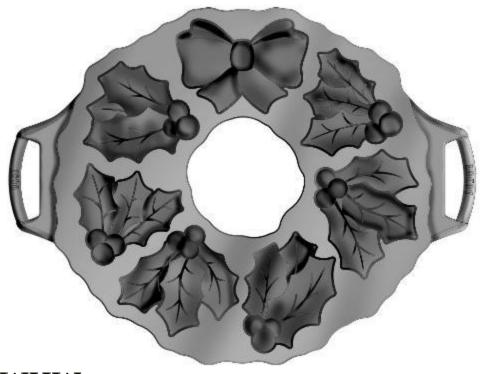


→ Item #: BW13C

→ Case: 2



Holiday Wreath – 7 Cakelets



→ Item #: BWHW

→ Case: 2



New Bakeware Assortment

Item	
Loaf Pan - 8.5" x 4.5"	
Baker's Skillet- 10.25"	
6 Stick Cornstick	
Pie Pan	
Wedge Pan	
Baking Pan (Jelly Roll) - 15.5" x 10.5"	
Casserole - 9" x 13"	
Pizza Pan - 15"	
Seasonal Pan (Holiday)	



Silicone Grips



Bakeware with Silicone Grips

Item	
Loaf Pan - 8.5" x 4.5"	
Baker's Skillet- 10.25"	
6 Stick Cornstick	
Pie Pan	
Wedge Pan	
Baking Pan (Jelly Roll) - 15.5" x 10.5"	
Casserole - 9" x 13"	
Pizza Pan - 15"	
Seasonal Pan (Holiday)	



Existing Bakeware discontinued

Item #	Item
L527C3	5 Cornstick Pan
L27C3	7 Cornstick Pan
L4LP3	Loaf Pan
L8CB3	Wedge Pan
P7A3	Aebleskiever
L7B3	Mini Cake Pan
L5P3	Muffin Pan

- All existing Lodge bakeware has been discontinued.





Thank You!

