



# SMART TECH, SMARTER SUPPLY

## CHICKEN MARKETING SUMMIT

July 28-30, 2025

DeSoto Savannah  
Savannah, Georgia

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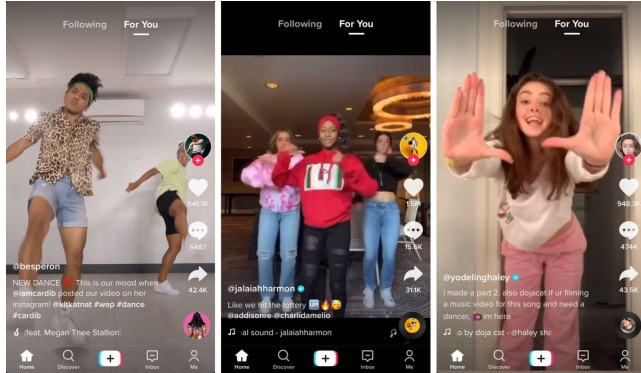
# Chicken 2030: The tech and trends shaping what's next

*Kevin Ryan, founder/CEO, Malachite Strategy and Research*

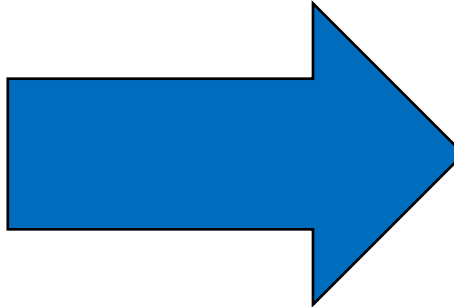


#ChickenMarketingSummit





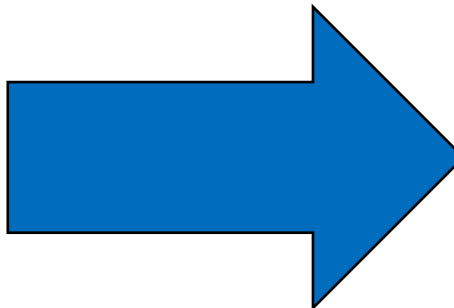
2018



2025



1975



2025

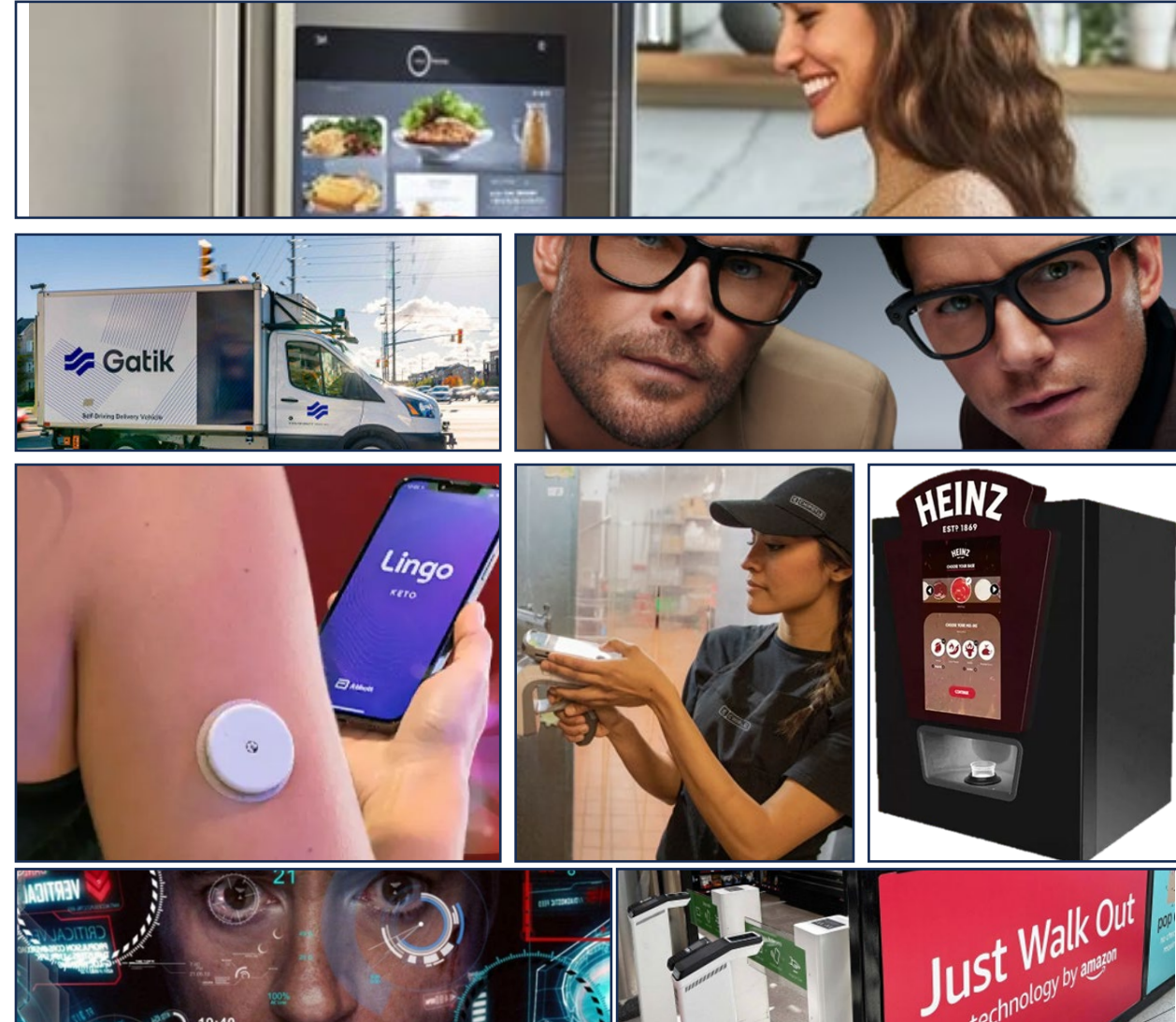


***“Technology always has unforeseen consequences, and it is not always clear, at the beginning, who or what will win, and who or what will lose...”***

**Neil Postman**



# 8 Tech Trends and Their Future Chicken Industry Possibilities

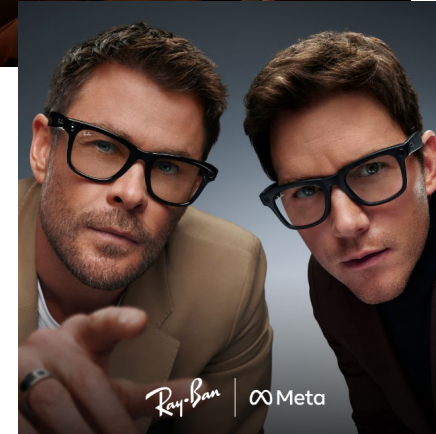




# Spatial Computing

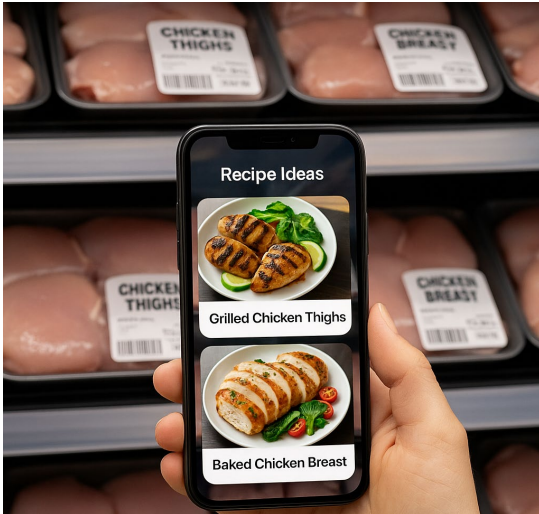
## *What it is Now?*

Today we have early examples of AR glasses, in-home furniture showcasing and make-up virtual try-ons. But the tech that allows the real and virtual worlds to collide has only just begun.



# Spatial Computing

## *Future Chicken Industry Possibilities*



### AR Recipe Matching

Point your phone at the case, and recipe ideas pop up based on what's in your home kitchen or the AI suggests cuts based on your dinner plan.



### Live-Prep Visuals in Foodservice

AR in glasses shows a demo of how the 'fire-grilled chicken bowl' is made, providing transparency and engagement.



### Augmented Prep Assistance

AR in glasses provides consumers a step-by-step cutting guide to prep chicken correctly. Similarly, AR glasses will guide recipe prep to ensure perfect results.



# Smarter Kitchens

## What it is Now?

*Kitchens today, both in the home and BOH, have significant tech but much of it consists of one-offs that are not integrated. While smart appliances might make for faster or more efficient cooking, they aren't revolutionary...yet.*





# Smarter Kitchens

## Future Chicken Industry Possibilities



### Smart Prep Surfaces

Counters, islands and trays that recognize foods and ingredients and guide next steps in prep.



### Zoned, Smart Refrigerators

Refrigerators will consist of zones that will optimize food freshness and help with prep. They will have modified atmosphere and UV. Other zones will have a vacuum assist for quick marination.



### BOH-FOH Orchestration

Tech stations that slow down or speed up cooking or holding based on sensors throughout BOH and FOH. A customer eating slower or a component taking longer than expected will automatically alert a cook or prep machine to alter timing.

# Wearable Tech

## What is it Now?

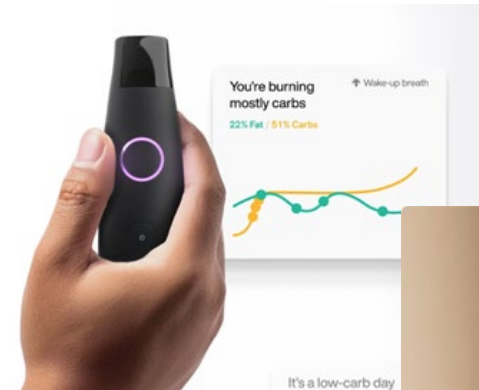
*Today we have rings, wristbands, and glucose monitors that track real-time health signals like sleep, metabolism, and activity. Most focus on fitness or generalized nutrition but they are often not connected to commerce, will that change?*

Lumen

Breathe into better  
metabolic health

Lumen is the world's first  
handheld metabolic coach.

Get Lumen



OURA

The revolutionary smart ring





# Wearable Tech

## Future Chicken Industry Possibilities

"You hit your step goal, here's \$2 off a grilled chicken bowl. Restaurant 200 feet ahead"



**Gamified Rewards**  
Wearables tied to coupons and geolocation

**Nutrition Missions X Deals**  
Wearables connected to grocery and delivery loyalty



You need to hit 100 grams of lean protein each day this week, Kroger has a \$2 off/lb on chicken breasts



**Metabolic Mode Menus**  
In-store kiosks that sync with your wearables and offer customized selections and suggestions based on your needs.

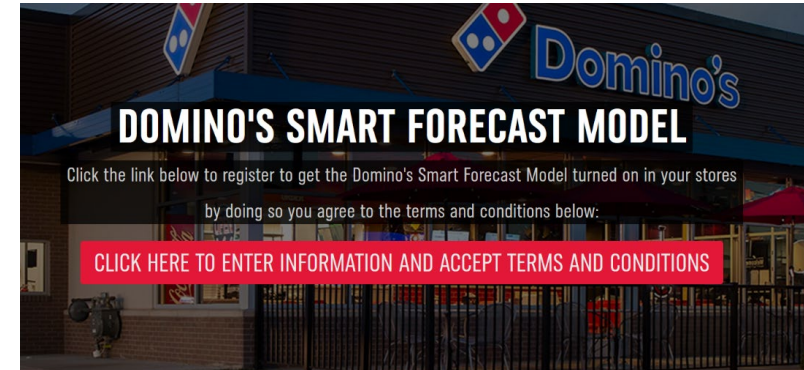
# Predictive AI

## What is it Now?

Predictive analytics uses data from multiple sources to forecast outcomes. Today, large companies use it to manage inventory or delivery, but we're still early. To date, it's not consumer-facing, but that could change.



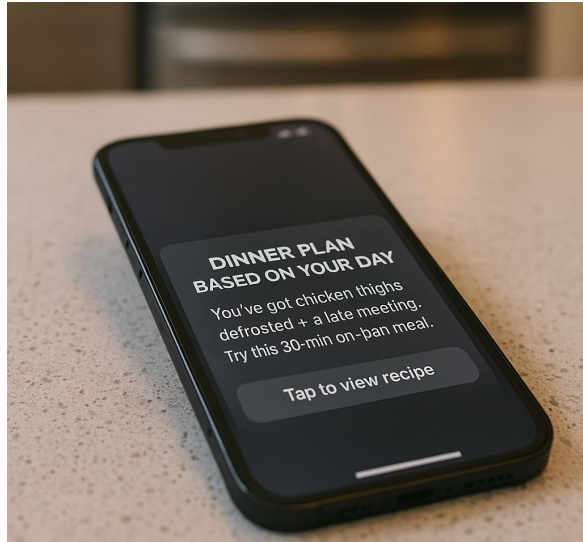
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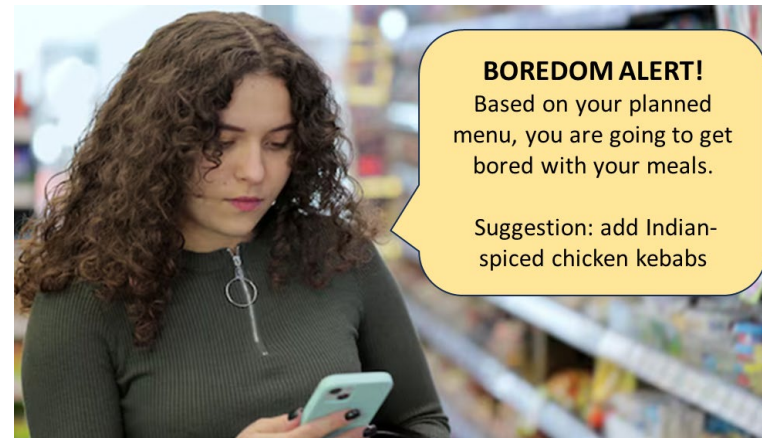
# Predictive AI

## Future Chicken Industry Possibilities



### Fridge & Calendar Sync Suggestions

Your fridge sees defrosted chicken thighs + your calendar shows a late meeting = "You'll be tired, try this one-pan recipe with what you have."



### Digital Twin Predictions

Your actions and your biology metrics train a digital twin. Your gut microbiome, continuous glucose monitoring, and boredom signals train your digital twin and influence the suggestions it makes in menus (including boredom alerts)



### FOH Predictive

A series of cameras, lidar and RFID scanners at store entrances scan incoming diners and app-order pickups. Each customer's presence is cross-referenced with regional trends, their loyalty app history, current weather, and even their emotional state to prepare automation in BOH.

# Autonomous Transport

## What is it Now?

*We are slowly starting to see more self-navigating vehicles across the supply chain, from trucks and drones to robots. However, as the technology becomes more common, how will it impact the chicken industry?*



**STARSHIP**





# Autonomous Transport

## Future Chicken Industry Possibilities



**Autonomous Replenishment Model**  
Offsite prep of hot and cold dishes for c-stores and micro-locations.  
Autonomous deliveries of fresh chicken items throughout the day/night coming from automated commissaries.



**Roving Grocery Fleets/ Home Delivery Bays**  
Stocked grocery vehicles allow consumers to shop in the moment without visiting a store.  
Additionally, groceries will be delivered autonomously via home delivery bays.



**Drone Meal Delivery**  
The weight requirements and speed of drone delivery is ideal for meals even more than grocery. 'Dark stores' will meet demand by fully automating meal production and delivery.

# AI Agents

## *What is it Now?*

The dream is for everyone to have their own version of Iron Man's Jarvis, an agent that can do things independently on your behalf. Today, only early examples exist, but billions of dollars are currently being spent to build them for tomorrow.



Amazon Nova



# AI Agents

## Future Chicken Industry Possibilities



### Kitchen Orchestration Agent

A BOH agent that schedules staff, syncs machines, and manages ingredient flow all on its own.



### Autonomous Merchandising Agent

Lives in the store's camera, inventory, and POS systems. Monitors shopper behavior, traffic flow, ambient conditions, and sell-through to dynamically adjust shelf layout, product prominence, and pricing.



### Home Kitchen Agent

Learns your schedule, dietary needs, fridge inventory, and cooking habits. Plans daily meals based on constraints suggests options, and orders needed ingredients autonomously.

# Real-Time Personalization

## *What is it Now?*

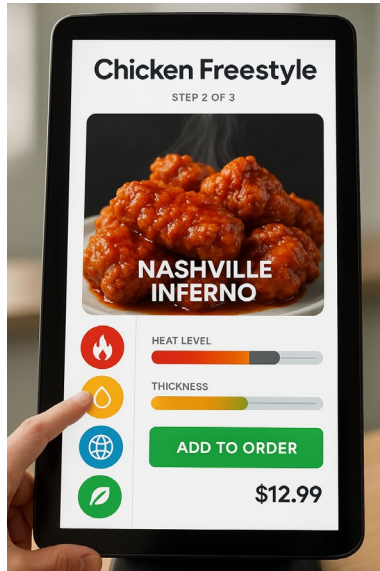
Consumers want the flavors they want, even if it isn't on the menu or not easy to replicate. Today we have early examples of how personalization could be done at scale: Coke Freestyle, Heinz Remix Sauce and Spicerr custom seasoning dispenser. But there is much more coming.





# Real-Time Personalization

## Future Chicken Industry Possibilities



### Chicken Freestyle Ordering

App or kiosk ordering that allows for alteration of heat/spice level, crunchiness, batter thickness, piece size, etc. Ordering can also be done based on AI assessment of previous ratings of experiences.



### At-Home Sauce Appliance

Appliances that make cooking or dipping sauces on-demand based on protein, craving, or functional data from wearables (e.g., post-workout).



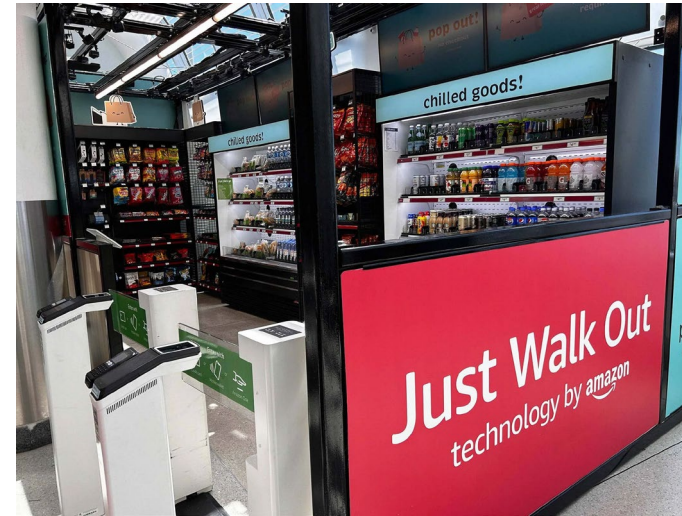
### In-Store/Online Personalized 'Flavor Station'

Customers choose their own marinade mixes which are automatically injected and mixed with pieces.

# Contextual Intelligence

## What is it Now?

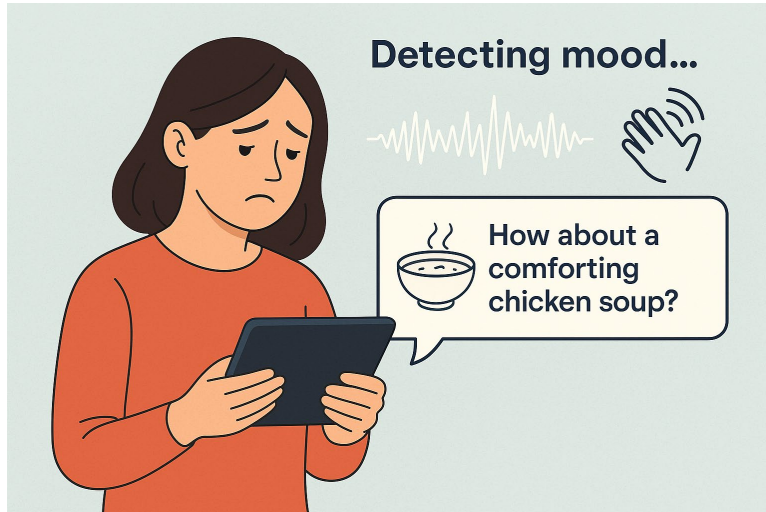
Computer vision has moved beyond just recognizing objects. Technology like 'just walk out' shopping, driver fatigue sensing in cars, and motion sensing for thermostats are already here. However, much more is on the way.





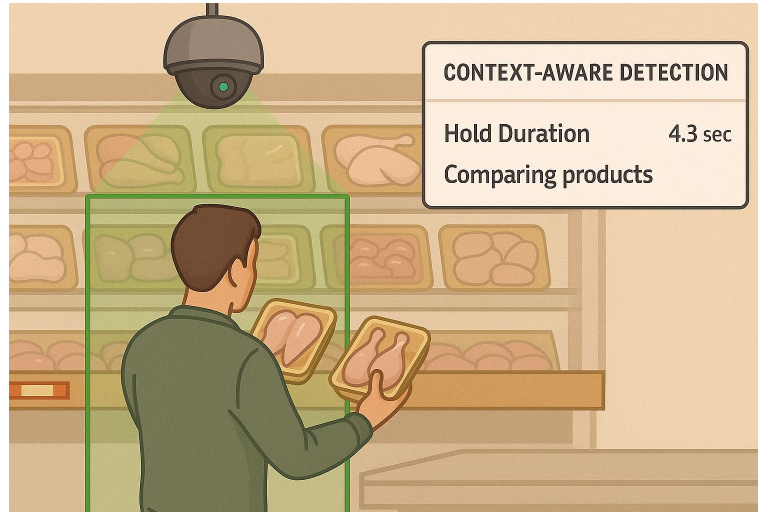
# Contextual Intelligence

## Future Chicken Industry Possibilities



### Mood-Sensing Recommendations

Smartphones and tablets will be able to sense your mood through voice, posture and gestures. Suggesting meals or orders.



### Shopping Analytics

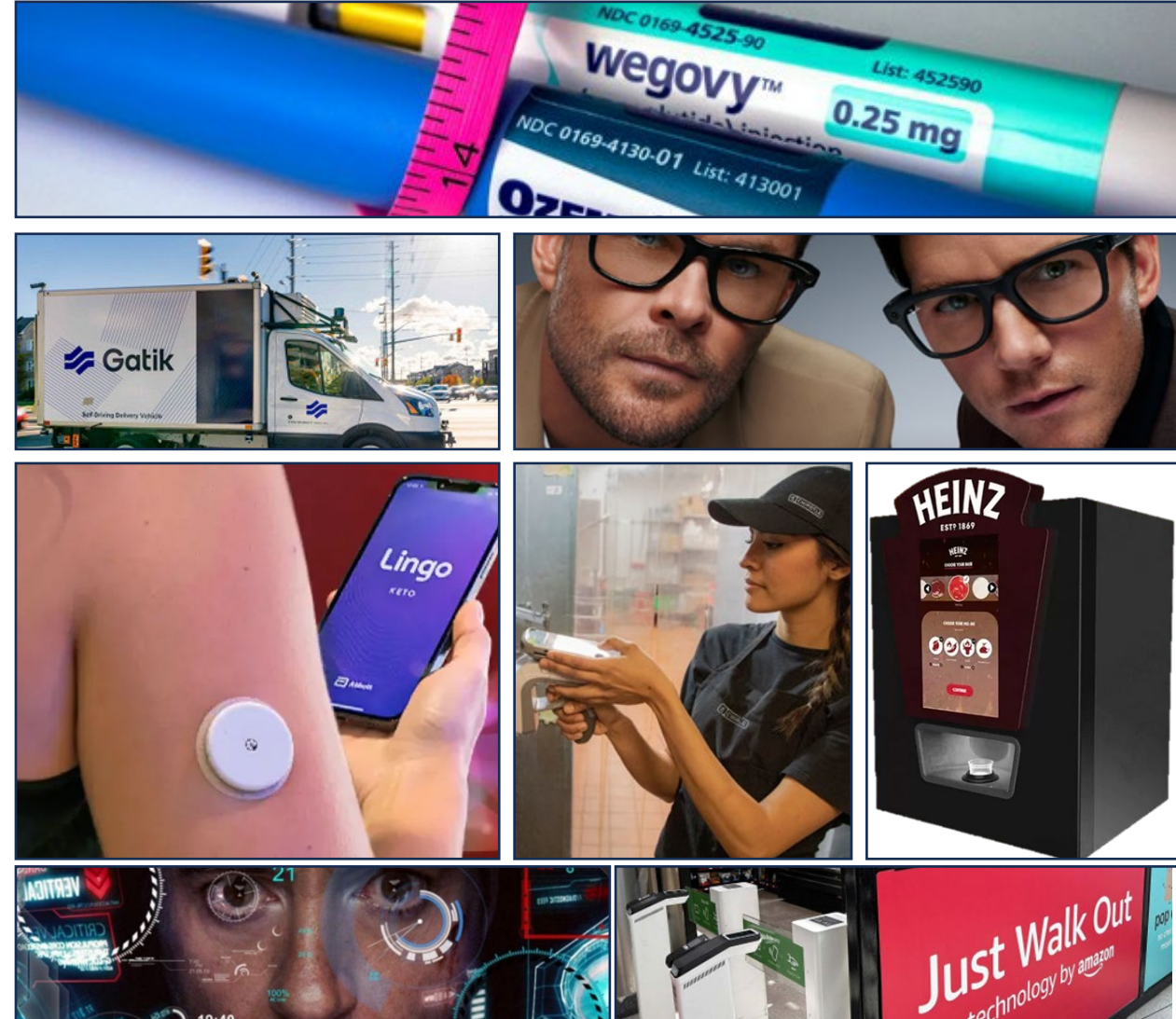
Camera systems will be able to track customer age, loyalty card data, and demographics and track dwell time in grocery aisles, decision time, and merchandising that draws trial and purchase.



### BOH Performance and Safety System

BOH cameras will be able to detect fatigue and repetitive strain issues before they occur, incorrect preparation procedures, and waste issues.

# 8 Tech Trends and Their Future Chicken Industry Possibilities





## Challenge

Do not judge today's  
technology by its current  
form but by its potential for  
tomorrow



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