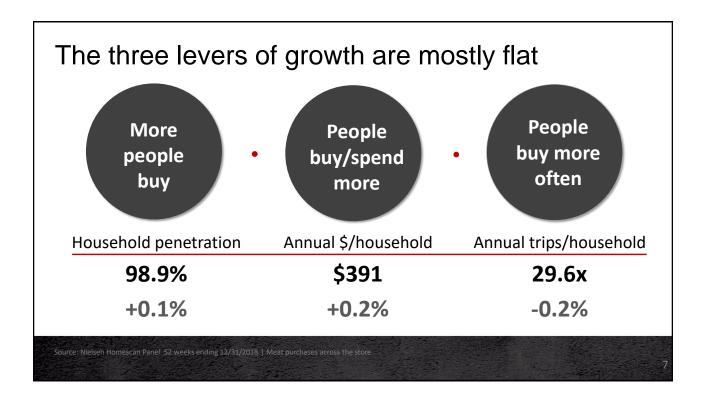


-0.5% \$ sales 3-yr CAGR		\$ ऑ -0.2%	Lbs ** +2.7%
	¥ -	+1.7%	+0.6%
	-	-3.9%	-1.8%
+0.6%	-	-1.3%	-0.5%
lbs sales 3-year CAGR	-	-0.1%	-2.4%







How we EAT

- To meat or not to meat
- Meal inspiration
- New ways of cooking

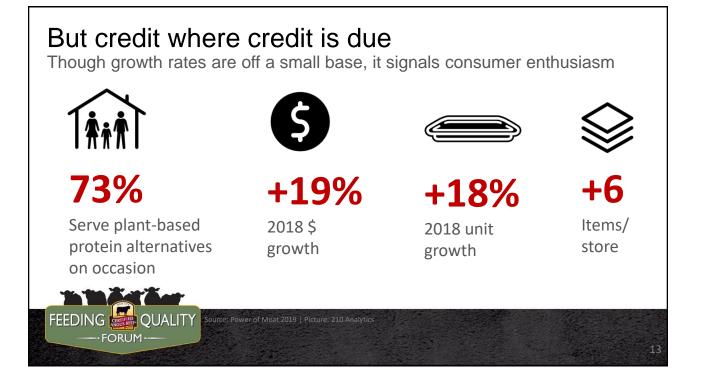
Eating meat is still the norm

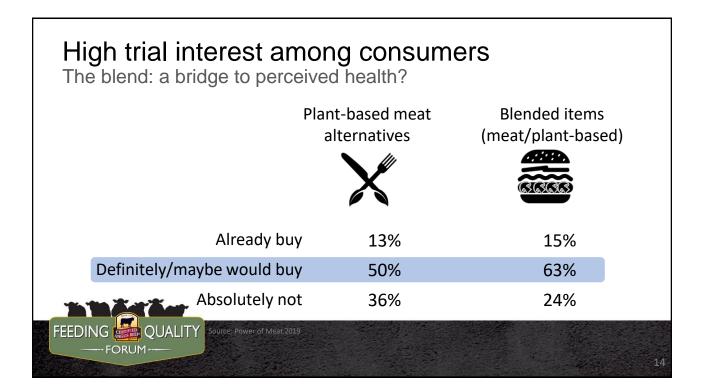
Flexitarian and vegan/vegetarian eating skews toward younger shoppers





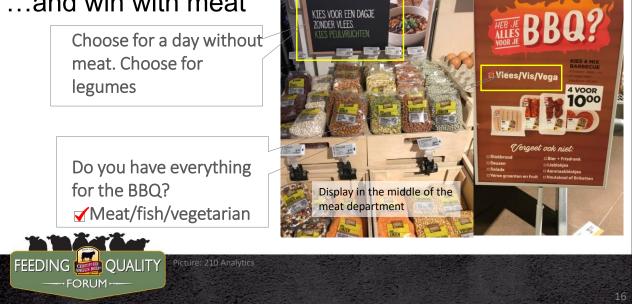








Mind set: embrace plant-based integration ...and win with meat



8



Can we win with blends?

Meat/meat & meat/plant-based





83% of shoppers buy just a handful of cuts/kinds



41%

Buy a handful of cuts/kinds and don't tend to try anything new or different

FORUM

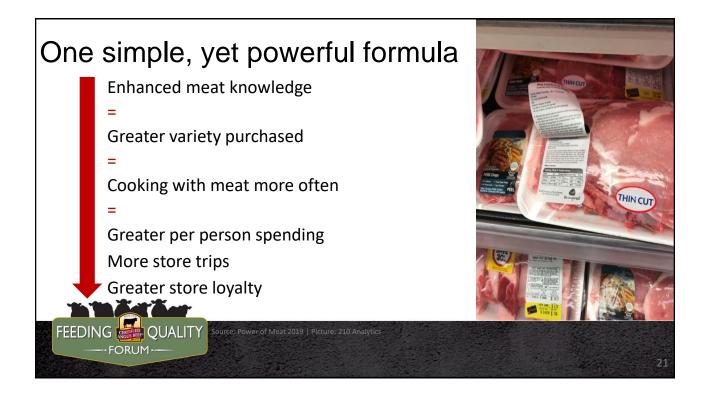
FEEDING QUALITY Source: Power of Meat 2019



Buy a handful of cuts/kinds, but willing to try new items, if advised



Buy an extensive variety of cuts/ kinds

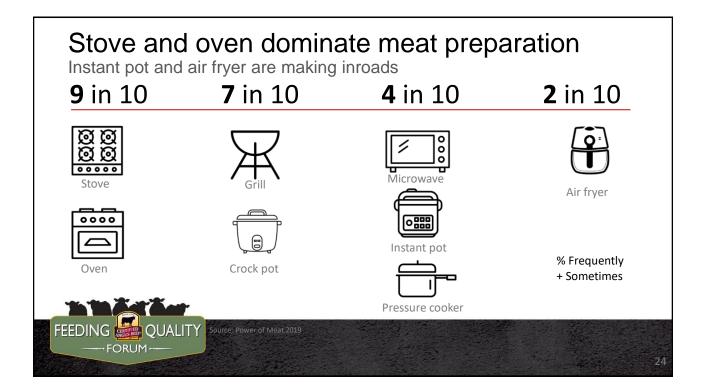


Sources of meal inspiration provides important clues

Helping shoppers break routine helps sales | Sources for non-routine vary widely

74%	47% Friends and family
/ 4/0	29% Facebook 39% Recipe websites
Routine meals I know	26% Pinterest
how/tend to	32% Cookbooks
cook	24% YouTube
	31% TV cooking shows
" Billing	14% Instagram 🜙
	wer of Meat 2019 Picture: 210 Analytics





25



The air fryer obsession

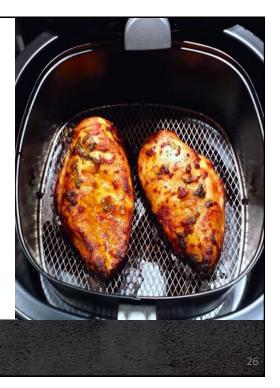
+1809% in Pinterest searches

If owned:

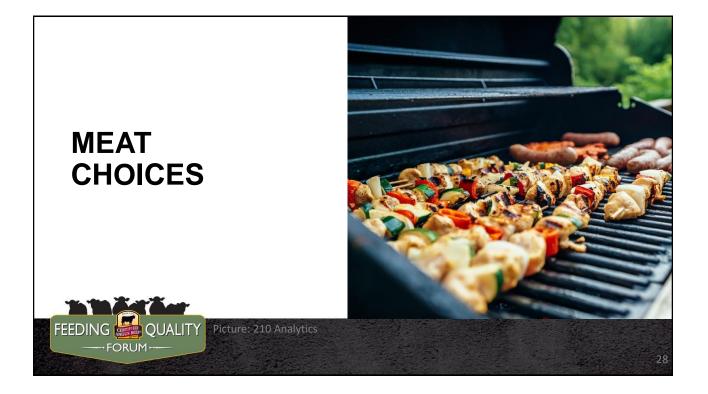
59%

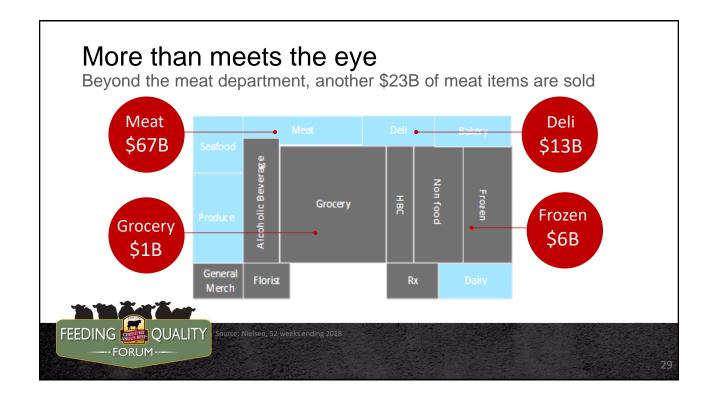
sometimes + frequently prepare meat/poultry in their air fryers



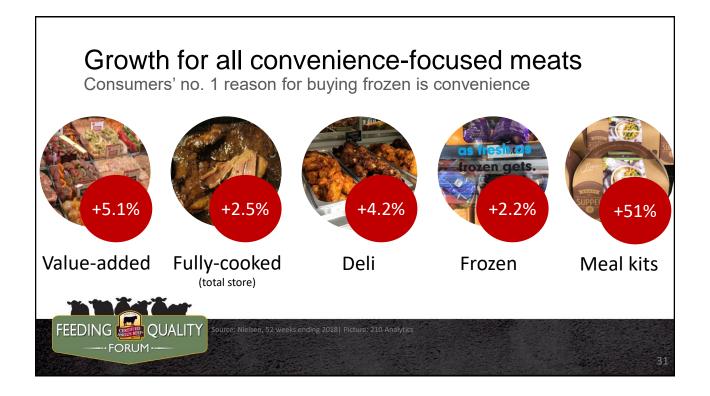




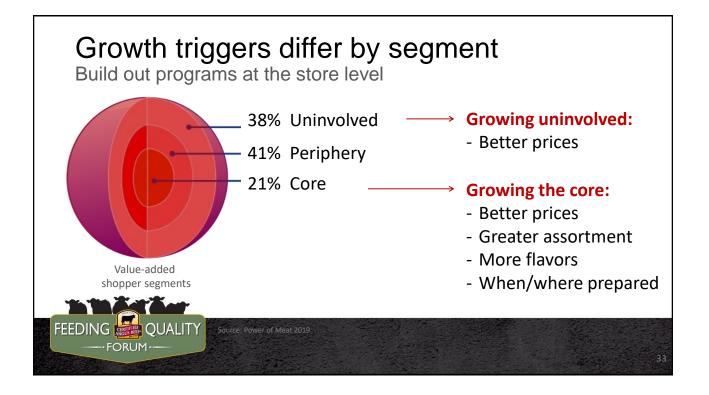








62%		\$ 🐔	Lbs 籠
of consumer buy		+3.6%	+0.5%
<u> </u>		+8.8%	+3.9%
9% of 2018 sales		+6.3%	+9.0%
+5.1%	M	+0.9%	+0.9%
\$ growth +3.4% lbs in 2018	Source: IRI, 52 weeks ending 2018	3] Picture: 210 Analytics	32

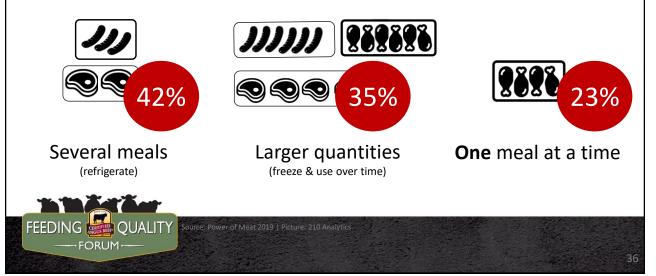






4 in 10 shoppers buy a few days at a time





The sad state of the American fridge....

Even if people have the best intention to cook...



Supermarkets continue to be a meat stronghold

But growth is in value and specialty, with declines for supermarkets and clubs

lle.	Supermarket	Supercenter	Limited assortment	Club	Organic/ specialty	Other
Primary store groceries	51%	34%	7%	5%	3%	1%
	55%	27%	5%	6%	4%	3%
Primary store meat/poult	-2 pts		+1 pts	-1 pt	+1 pts	
FEEDING QUALI	TY Source: Power of M	leat 2019 Picture: 210 An	alytics			38

Disruption is happening in 3 areas AROUND HERE . UE + VALUES Extreme value Extreme convenience Extreme experience Slowing people down Simplicity of operations Frictionless retail Great displays and Cost reduction Technology integration Create key items with WOW experiences Pain point elimination Develop a mentality pricing Consumer time-savings of trial and change FEEDING OUALITY Picture: 210 Analytics - FORUM --

Online not yet a primary way to buy meat/poultry

14% have tried it once/twice; 13% do so 1x/month; 12% weekly/every few weeks



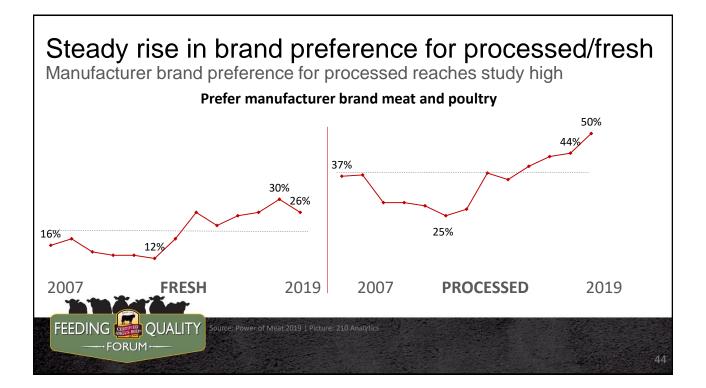
Meat trails, particularly fresh

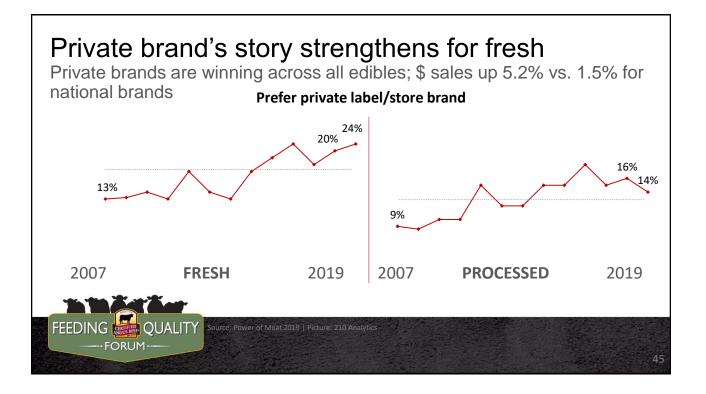
With a lot of trial (35%) and low ordering frequencies (47% 1x/month or less)





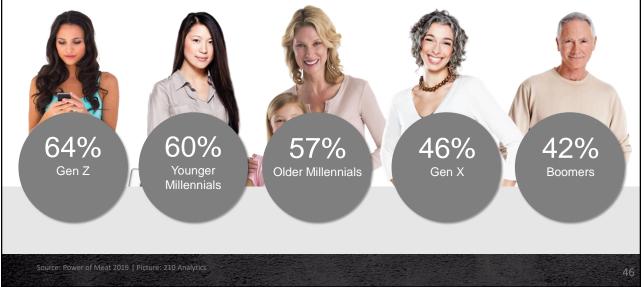




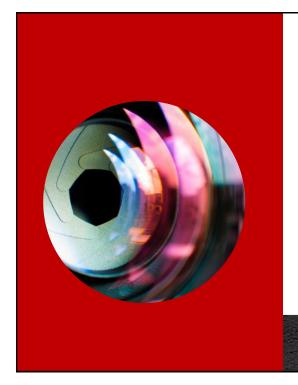


Outright brand preference drops as age rises

Aim to maintain the preferred status even as meat knowledge grows over time



47



How we live

- Better-for-me
- Better-for-the-animal
- Better-for-the-planet
- Better-for-the-farmer/worker

Growing influence of "want" versus "need"

Storewide, items with specialty/wellness positioning +14%; holistically natural +32%

80%

Look for at least one of the "better-for-...." options when buying meat/poultry Better-for-....

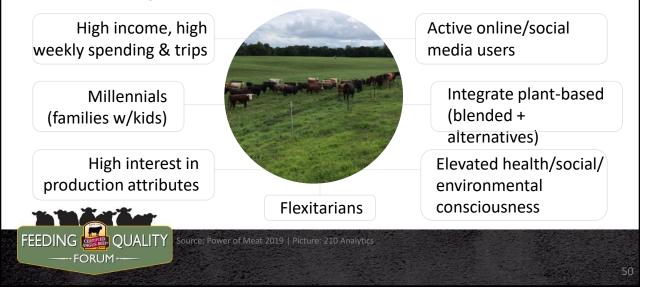
- 66% Me/my family
- **29%** The animal
- 28% The planet
- 26% The farmer/worker

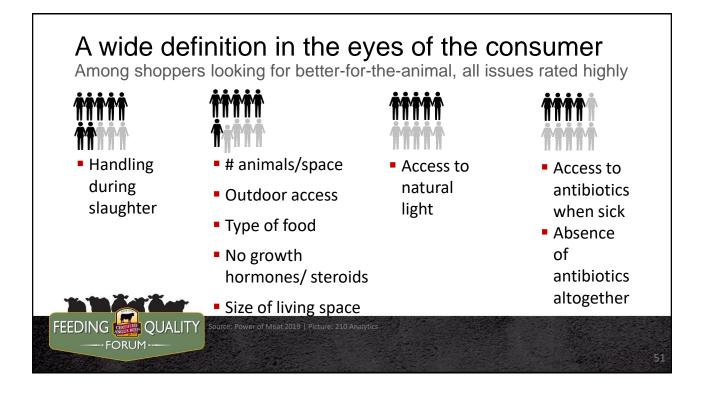




Better-for-the-animal

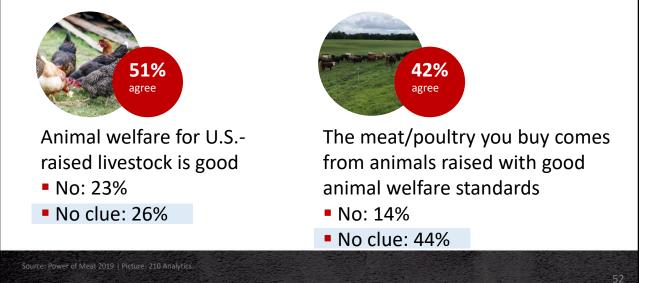
"Items featuring claims focused on livestock and production"





A shared opportunity to inform and educate

Transparency is the currency of trust with animal welfare as a differentiating angle





And on-pack and in-store education/information

A good life for all our chickens	7			leven ke dag ons			ize kipp	þe
"That's our mission every day"		Kippen per m² Leeftijd Uitloop	an Kip 16 47 dagen Geen	Cri Scharrelkip 12 56 dagen Overdekt 	Excellent 13 56 dagen Buiten	Biologisch 10 70 dagen Bulten	-	
		Store bra	nd	Free range	Exce	llent	Organic	
Chickens/se	quare meter	16		12	1	3	10	
	Age	47 days	;	56 days	56 c	lays	70 days	
Ability t	o go outside	None		Covered	Outs	side	Outside	

Picture: 210 Analytics

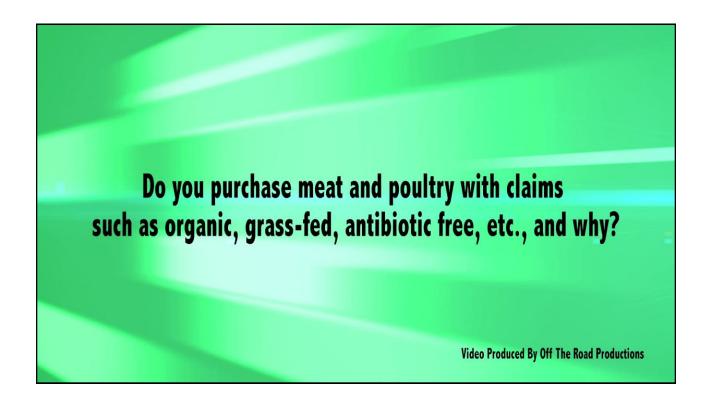
Basis Basis Basis Varken per 0,8 m ³ I varken per 0,8 m ³ minimaal 1 speelmateriaal gemiddeld 25 dagen bij moede I wax 24 uur transport	er gemidd	viees met teer Leven at, touw, strokoker eld 28 dagen bij moeder ur transport	Image: stro Image: stro
	Basic	1 star better life	Organic
	Dusite	I Star Better me	Organic
Pigs/meter	1/0.8m	1/1m	
Pigs/meter Days with mother			1/1.3m + outside



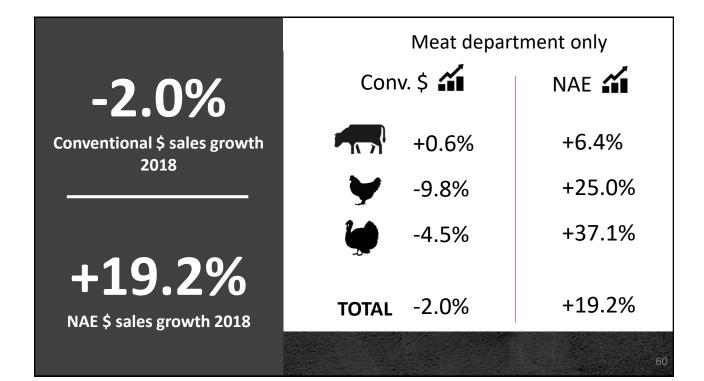
Shoppers link health and production attributes

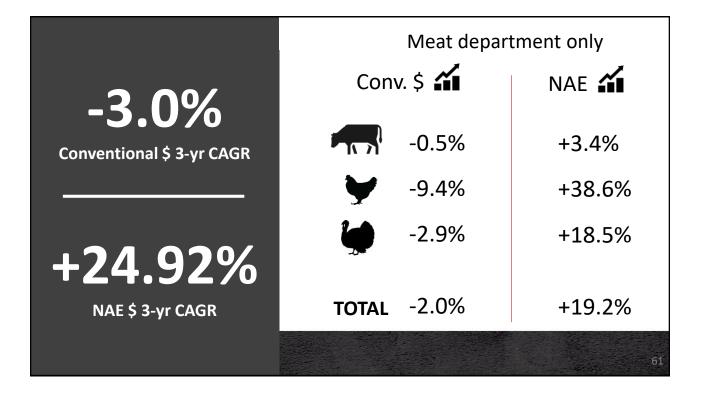
Majority of claims tied to the consumers'+ animals' health

				$\begin{tabular}{ c c c c c c c c c c c c c c c c c c c$
Humanely-raised	42%	5%	50%	3%
No antibiotics ever	12%	33%	49%	6%
Hormone-free	9%	25%	63%	3%
Free-range	32%	13%	51%	4%
Grass-fed	20%	18%	58%	4%
Organic	9%	31%	44%	15%
	210 Analytics			



FREE RANGE		\$	\$ 🖌	Lbs 🐔
USDA Aprilisi find	All natural	\$7.3B	+6.4%	+3.1%
USDA ORGANIC 17% OF S	Antibiotic free	\$4.9B	+3.1%	-4.2%
	Hormone free	\$3.4B	+5.2%	+4.1%
Meat with claims	Organic	\$950M	+13.1%	+4.2%
+4.8% +0.4%	Vegetarian fed	\$746M	+3.8%	+0.6%
No claim +2.6% -2.1%	Humanely raised	\$515M	+0.6%	-1.3%
.2.0/0 2.1/0	Grass fed	\$489M	+12.2%	+13.2%



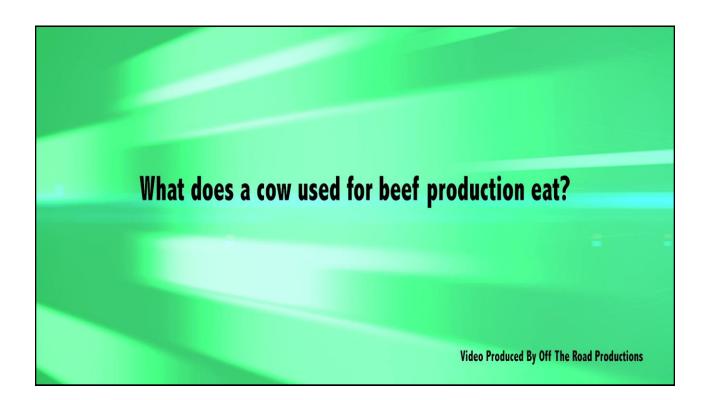


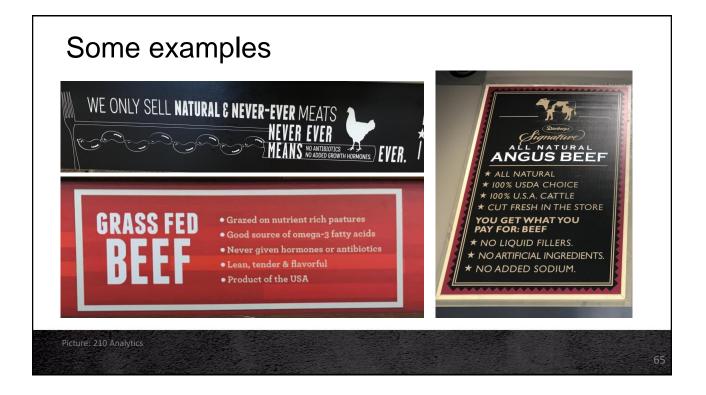
Shoppers are still looking for more

Can animal welfare + own health be the angle to increase household penetration?



But how much better could we do? Are we helping or hurting with our ...-fed, ...-raised, ...-finished and single-cow? amazon 100% Vegetarian Fed are you looking for O Deliver to Kristin - PITTSBURGH 15239 fresh 4 Results Filter ~ Wagyu Single Cow Burger (2 – 8oz. Patties), 1 lb **Ribeye Steak** 10 oz. \$999 fresh no added antibolitics 91% Lean Grass-fed Single Cow Burger (2 - 8oz. Patties), 1 lb · 100% grass fed no feedlots \$999 fresh Wagyu Single Cow Burger Ground Beef, 1 lb





Better-for-me is an interesting angle for meat

"Items you deem healthier or more nutritious than other options"

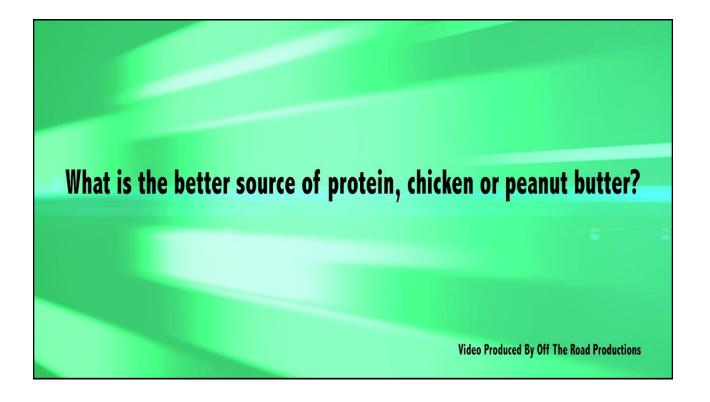


Approach focuses on leaner and moderation

Less focus on moderation; more on lean | +5.0% growth in \$ sales of lean meat

		Regularly	Never	
	 Leaner cuts 	53%	7%	
	 Limit second helpings 	33%	20%	
	 Smaller portion sizes 	22%	22%	
	• Other protein sources	21%	22%	
FEED	DING QUALITY Source: Power of Meat 2019 Picture: 2	10 Analytics		67





No, no no, they don't know

% failed to identify as a high protein source: **45%** Beef 58% Chicken 78% 58% **over**estimated **under**estimated 64% Pork peanut butter's chicken's protein protein delivery delivery FEEDING QUALITY Picture: 210 Analytics FORUM



