



FEEDING QUALITY

FORUM

Meat Perceptions and Realities: The Power of Meat

Anne-Marie Roerink | 210 Analytics

The rollercoaster ride continues into 2022

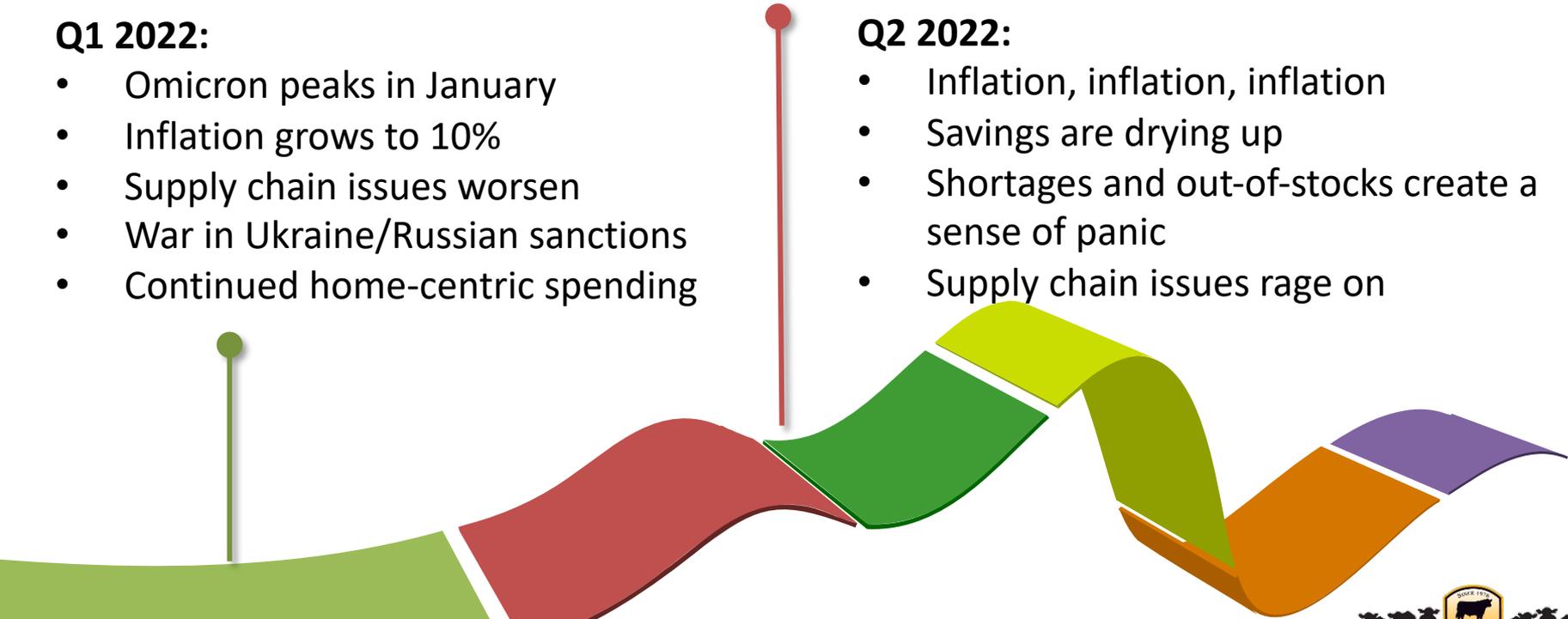
But new set of factors are adding to the list of disruptors

Q1 2022:

- Omicron peaks in January
- Inflation grows to 10%
- Supply chain issues worsen
- War in Ukraine/Russian sanctions
- Continued home-centric spending

Q2 2022:

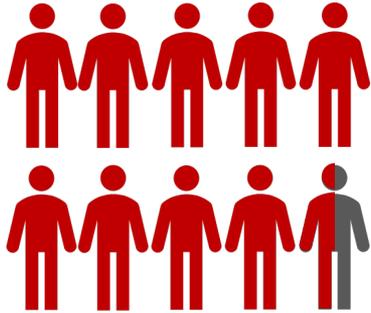
- Inflation, inflation, inflation
- Savings are drying up
- Shortages and out-of-stocks create a sense of panic
- Supply chain issues rage on



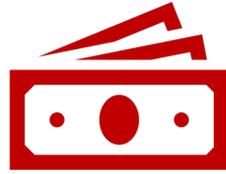
High inflation awareness and concern

Wide variety of measures that is starting to change sales trends

June 2022



96% of consumers say they are paying somewhere or a lot more for groceries



97%

Of people who noted higher prices are concerned about the level of inflation



81%

Of consumers have implemented cost-saving measures

- Measures include switching stores and buying less

Beef is right in the mix with other center-of-plate proteins

The typical switching doesn't work in today's world

Average price/unit



Total food/beverages

+11.9% in Q2 2022

+23.1% vs. Q2 '19

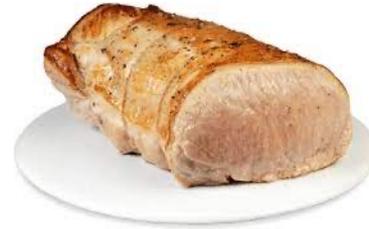


Beef ribeye

\$18.13

+0.3% vs. YA

+22.3% vs. 2019



Pork loin

\$6.40

+6.2%

+17.3%



Chicken breast

\$7.06

+23.0%

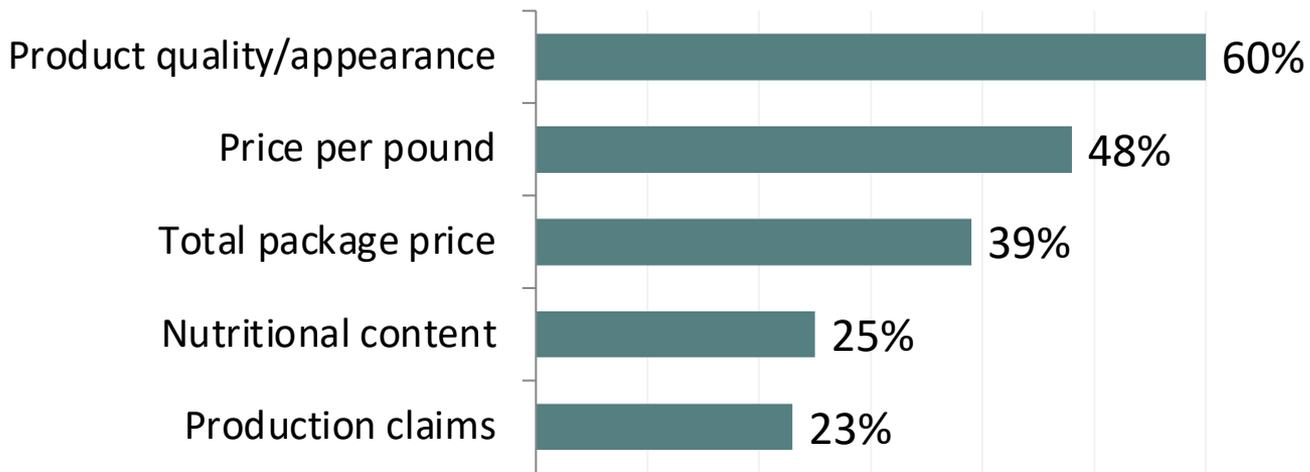
+33.0%

Source: IRI, Integrated Fresh, 13 weeks ending 6/26/2022

Value, not cheap, dominates the meat purchase

This is NOT a race to the bottom

Top 5 decision factors when purchasing meat/poultry; pick 3 only



38%

Of people want to
recreate
restaurant meals
at home

MEAT: STILL TOP DOG AT RETAIL



Meat is the biggest fresh perimeter department

Winning in meat is crucial: meat averages 15% of total store sales

Fresh departments' share to total fresh perimeter

					
2019 share	33.7%	30.4%	17.4%	15.8%	2.6%
2021 share	34.6%	30.1%	17.1%	15.2%	3.0%

Source: IRI, Integrated Fresh, MULO, % \$ growth versus YA, 52 w.e. 11/28/2021

Beef remains king of the castle

Tops in both dollars and pounds

Beef's share of fresh meat \$

- **2021: 54.9%**
- 2020: 54.9%
- 2019: 53.5%



Beef's share of fresh meat lbs

- **2021: 36.9%**
- 2020: 37.2%
- 2019: 36.7%

Pounds are still far ahead of 2019

Even though year-on-year total fresh meat and fresh beef are down

Fresh Meat

\$55.9B

+0.9% vs. YA | +23.8% vs. 2019



\$31B
+0.5% | +27.2%

14B

-7.3% vs. YA | +2.5%



5.2B
-8.6% | +3.2%

MEAT'S ROLE AND REPUTATION



Eating meat is the norm, even a little more so

The share of vegans/vegetarians has been around 5-7% for 17 years

Best description of how you eat today



Meat eater



Flexitarian



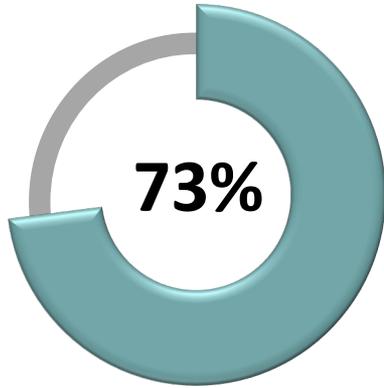
Vegetarian/vegan



Pescatarian

Three-quarters of shoppers feel meat belongs

Positive meat sentiment is much higher among older generations



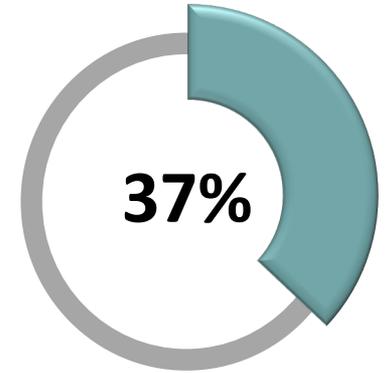
Meat/poultry
belong in a
healthy,
balanced diet



Gen Z:
54%



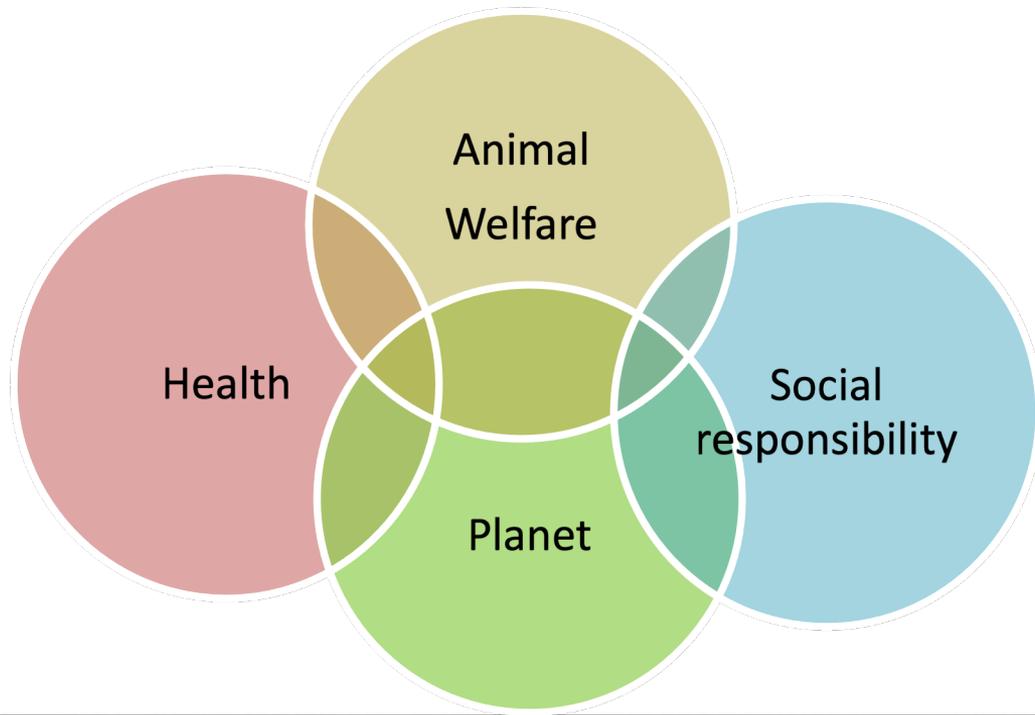
Boomers:
83%



Actively trying to
reduce
meat/poultry
consumption

The hot buttons?

Shout out to The Protein PACT for People, Animals and the Climate of Tomorrow



**Raising the question:
Can I do better?**

Is cultivated (lab-grown) meat the answer?



Nope, very much NOT a universal answer

Though not as negative as a few years ago

Willingness to try cultivated meat



40%

Not willing



31%

Neutral



29%

Willing

Willing...



Millennials
44%



Boomers
16%



Want to
reduce
meat/poultry
consumption
46% willing

Are plant-based meat alternatives the answer?



Nope, very much NOT a sustained answer

Some perspective: refrigerated meat vs. plant-based alternatives \$

L-52

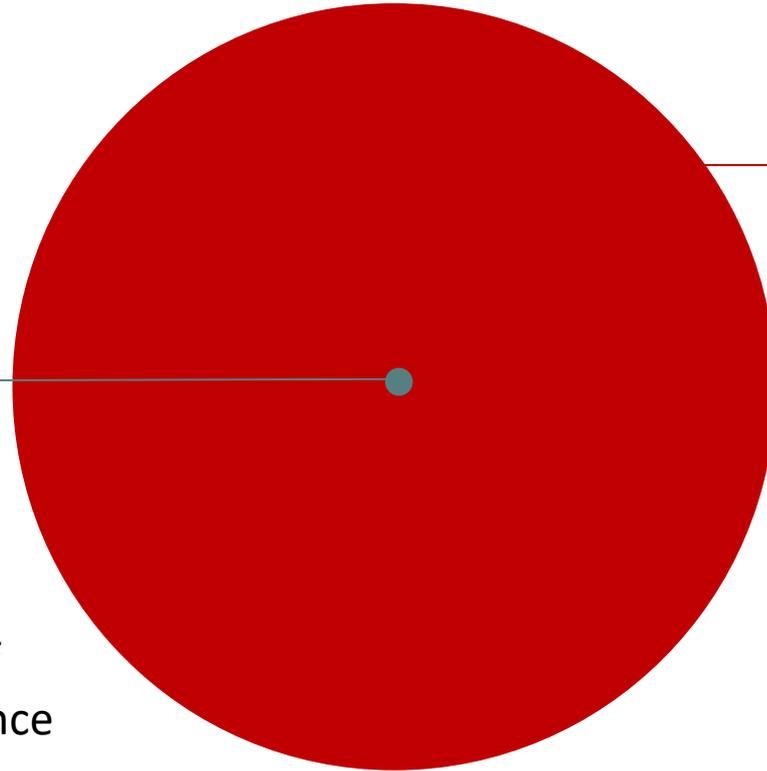
Drawn to scale

Refrigerated plant-based
meat alternatives

\$472 million

-3.3% vs. YA

Fewer items and 11%
household penetration of
whom half only tried it once



Meat department

\$83.6 billion

+1.3% vs YA

Are blended veg/meat items the answer?

Certainly higher cross-population engagement and higher frequency

Frequency of at-home preparation

Plant-based meat alternatives



Never/just tried

55%

Occasionally

36%

Frequently

9%

Blended items (meat/vegetable)



35%

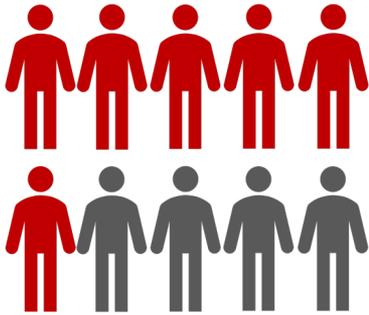
48%

16%



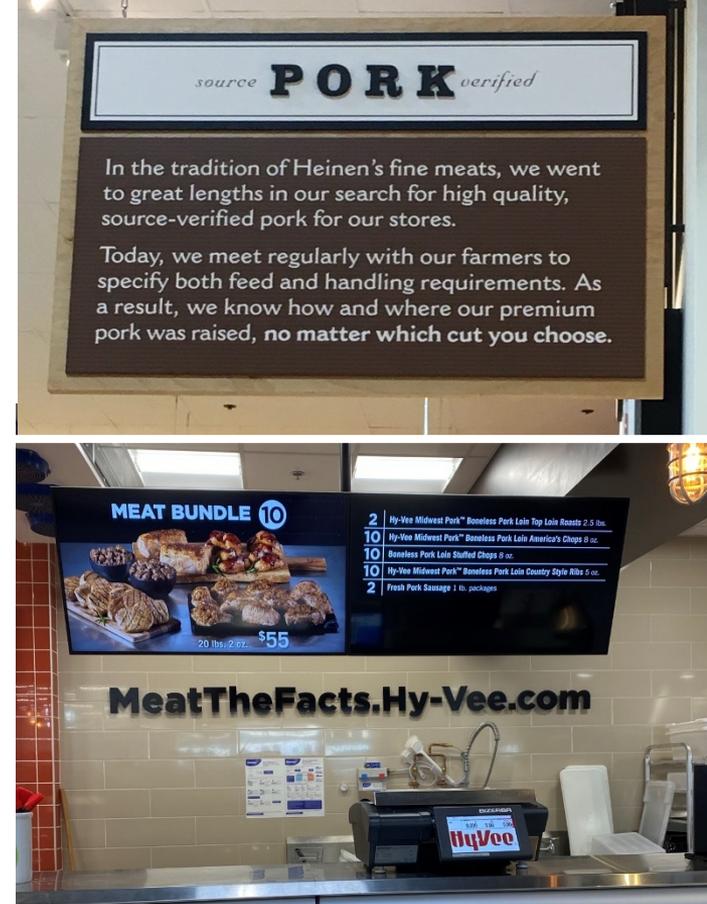
The best answer? Transparency

Demonstrating commitment and clarity for consumers to make educated choices



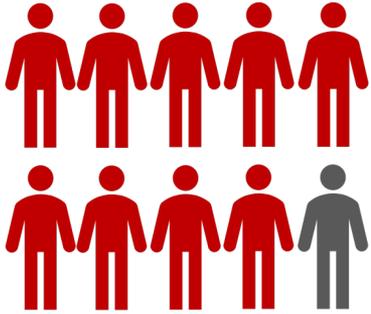
63%

Like to know more about the who, what, where and how behind the food they buy



Many consumers want to make better choices

Improving a current routine versus creating a whole new one



86%

Look for **1+** “better-for-....” options when buying meat/poultry

Better-for-....

64% Me/my family

35% The farmer/worker

35% The planet

31% The animal



Better-for-me/my family = lean & moderation

And focuses in on “known” wisdoms plus occasional application



64%

Better-for-me/my family

Better-for-me choices (% regularly)

- ↓ **40%** Leaner cuts
- 33%** Avoid second helpings
- ↑ **29%** Kinds/cuts with low(er) cholesterol
- ↑ **26%** Mix in fish/seafood
- 24%** Cut down on portion sizes
- 18%** Eat meatless meals

Enabling portion control and nutrition information

And addressing levels of fat, sodium, etc. to provide a variety of choices



The importance of social responsibility is rising

Taking care of the farmer and everyone in the supply chain



35%

Better-for-the-worker/
farmer



Proud to work
with Niman Ranch,
supporting Small
Independent
Family Farms



Germany: support for domestic farmers

Every package gives back 10 cents to the producer



A heart for producers
+10 cents guaranteed for
domestic farmers



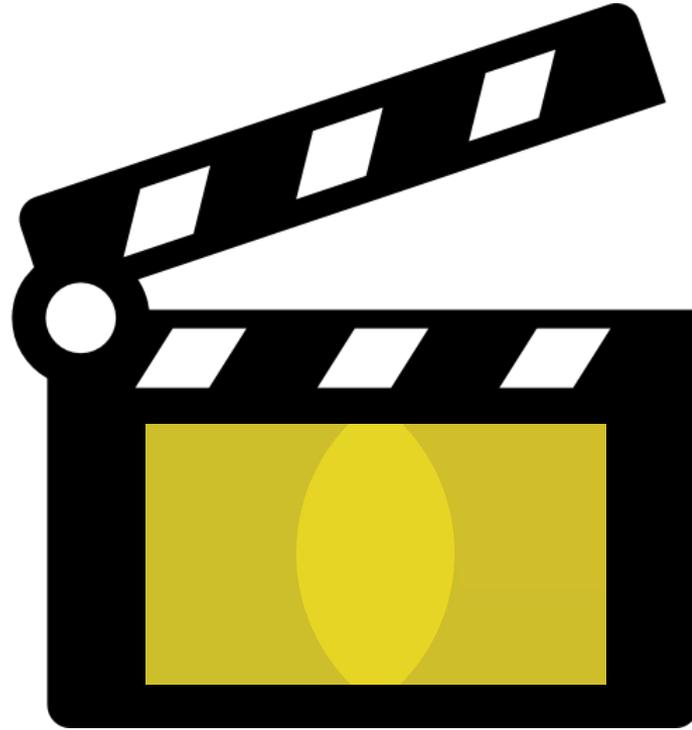
Chobani introduces new yogurt flavour to support dairy farmers

Posted By: Contributor on: October 11, 2019
In: Agriculture, Business, Dairy, Industries, Innovation, New products, Social Responsibility, Social responsibility

[Print](#) [Email](#)

Chobani has launched a limited-edition yogurt flavour in partnership with American Farmland Trust (AFT), a non-profit that protects farmland and promotes sound farming practices.

The consumer take on animal agriculture and the planet



Better-for-the-planet has many aspects

High interest in sustainable production and sales methods among flexitarians



35%

Better-for-the-planet

Interest in better-for-the-planet approaches

- 77%** Locally raised
- 74%** Grass-fed
- 74%** Packaging that is more environmentally-friendly
- 70%** Meat dept fridges with doors
- 67%** Regenerative agriculture*
- 60%** Carbon neutrality**
- 57%** Carbon footprint certification label on pack

* Helping restore natural resources and habitats

** Offsetting carbon emission to be net zero

Packaging innovations address sustainability

Vacuum packages have overtaken foam/overwrap in most proteins



- Meat stays fresh longer
- Freezer-ready

The consumer take on animal welfare



Better-for-animal sees many sources of input

Which means it's important to have our voice heard widely



31%

Better-for-the-animal

Sources of information about animal welfare

- 45%** Google/online searches
- 32%** On package information
- 32%** Social media
- 31%** Documentaries
- 31%** Friends/family
- 28%** Animal rights groups
- 26%** Meat brand website
- ...
- 22%** Grocery store website
- 20%** Grocery store associates

US: increased focus at retail

From websites to signage and on-pack references



Germany: nationwide welfare program

And 4-tier system to indicate different levels within the program

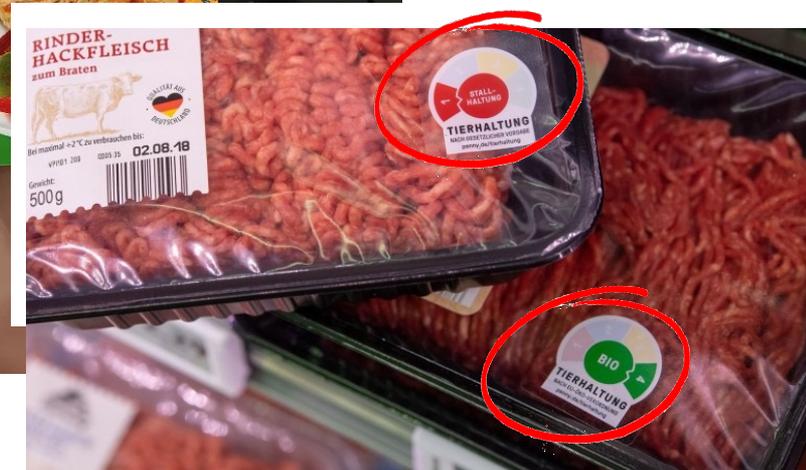


1 Stallhaltung
• entspricht den gesetzlichen Standards

2 Stallhaltung Plus
• mehr Platzangebot als gesetzlich vorgeschrieben
• Zugang zu Beschäftigungsmaterial
• Fleisch stammt nachweislich aus Betrieben, die die Zusatzbestimmungen erfüllen

3 Außenklima
• Futter ohne Gentechnik
• Zugang zu einem Außenklimabereich
• weiteres zusätzliches Platz-Angebot

4 Premium
• entspricht den gesetzlichen Bestimmungen für Bio-Fleisch



Netto introduced Animal welfare TV

Live feeds from sourcing farms shown in-store



England: on-pack and in-store strategies



1) “Know and trust” and 2) Emphasis on “outdoor bred”



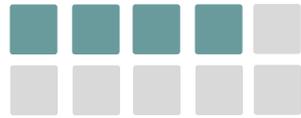
One approach: buying claims-based meat

However, grass-fed beef sales have plateaued

Attributes shoppers want their meat department to add more of



U.S.-raised



No added hormones

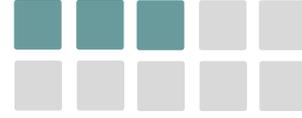
No antibiotics

All natural

Grass-fed

Premium quality

Raised locally



Humanely-raised

Free-range/
pasture-raised

Organic

Fed a non-GMO diet

Regenerative ag.



Vegetarian-fed

Verified land-to-
market

The consumer take on two claims; what do they actually know?



Our lesson: make it simple!

If not, we risk a wide range of completely wrong interpretations



...air-chilled to retain their natural juices meaning you get flavorful and tender chicken every time



- Biological diversity
- Natural resources
- Soil fertility
- Nature wildlife habitat



- Bringing you meat that is good for you and the planet
- All FoN animals live in their natural habitats consuming diets they are biologically engineered to eat

KEY TAKEAWAYS



In conclusion

1. Meat, and beef, are here to stay.

2. The meat department is a crucial part of grocery retailing sales

3. Underscore meat's role in a healthy, balanced lifestyle

4. Eating meat is the norm, plant-based alternatives have maxed out

5. Be transparent about animal welfare. Share how much you care!

6. Be transparent about taking care of the planet. An up-and-coming hot button

7. Be part of the discussion. Farmers are among the most trusted institutions in America

8. Inflation and concern are real, but it is NOT a race to the bottom

9. Thank you, for all you do to keep the beef supply flowing!

Questions?

- Stay in touch!
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thank you!