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# The Power of Meat 2017

An in-depth look at the meat department through the shoppers' eyes

Presented by:

Anne-Marie Roerink



## THE POWER OF MEAT 2017

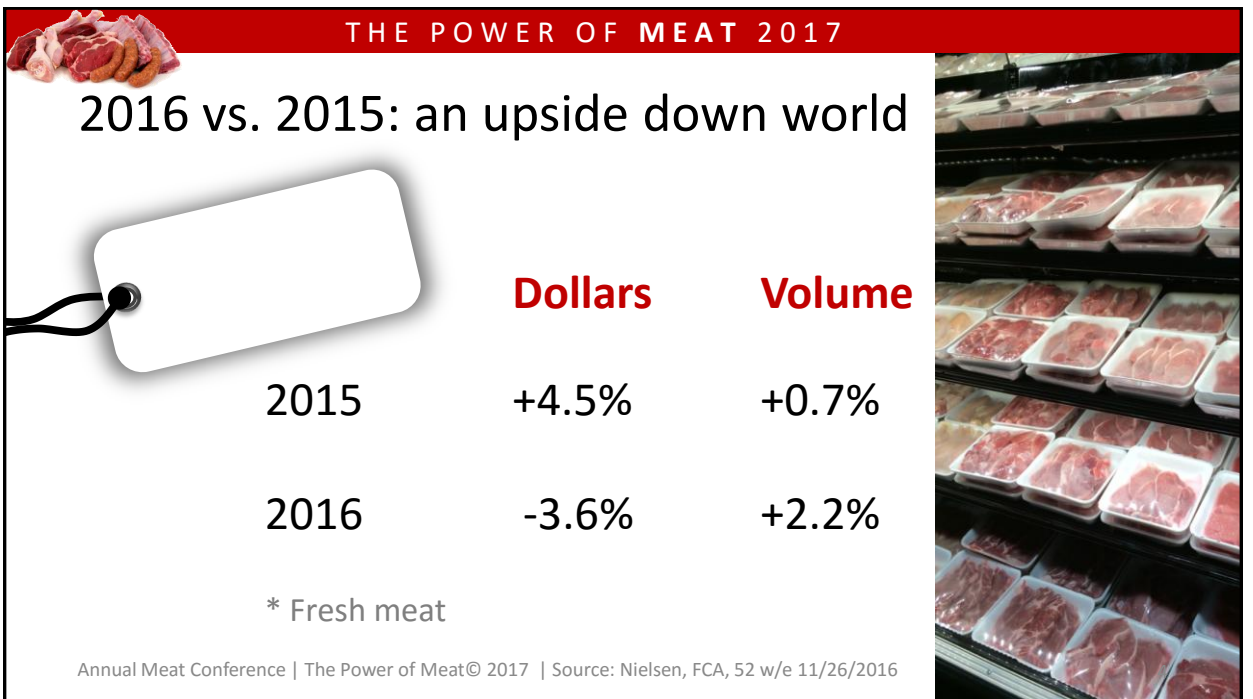
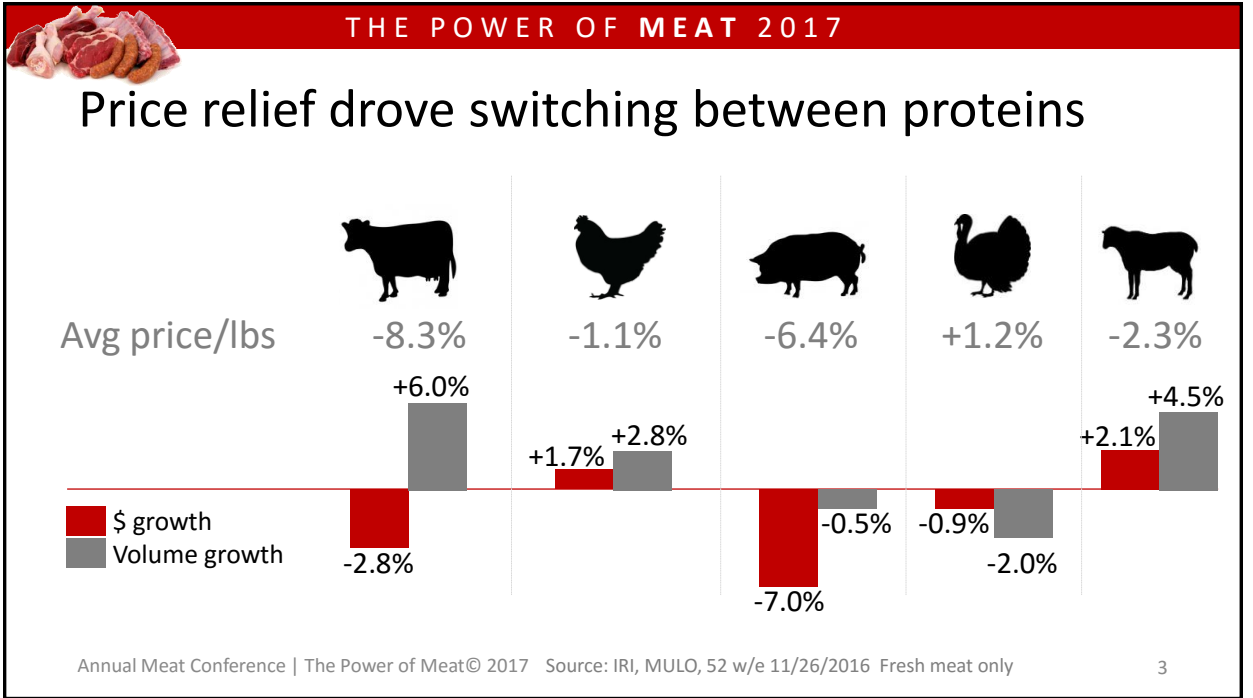
### The Power of Meat 2017

- Shopper and retailer surveys plus market insights



- Study taskforce







## THE POWER OF MEAT 2017

### 2016 was a year of two tales



- Dollar sales
- Household penetration
- Trips



- Volume sales
- Gross margins at retail
- Ability to drive basket size
- Willingness for experimentation and trading up



## THE POWER OF MEAT 2017

### Driving growth requires putting the shopper at the center of your game plan





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**Meagan Nelson**  
Associate Director  
Nielsen







“Consumers are changing. What they value is changing. It is critical to understand and provide products that keep our meat offering relevant to the consumer”

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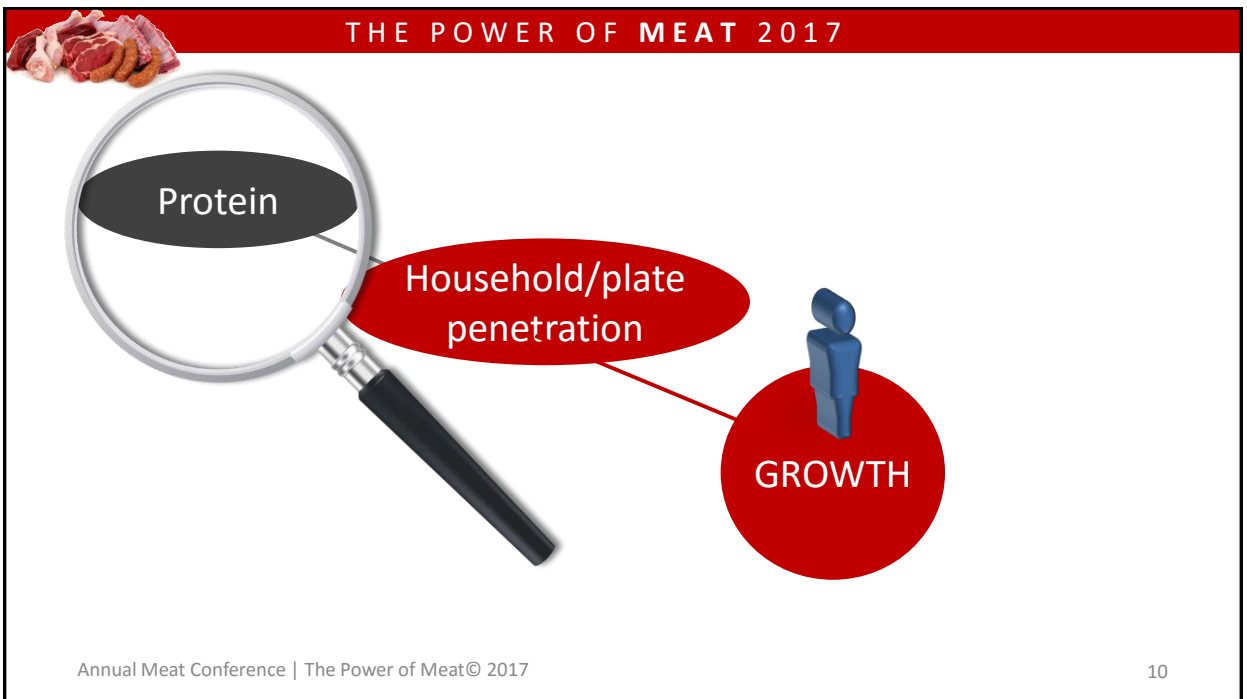
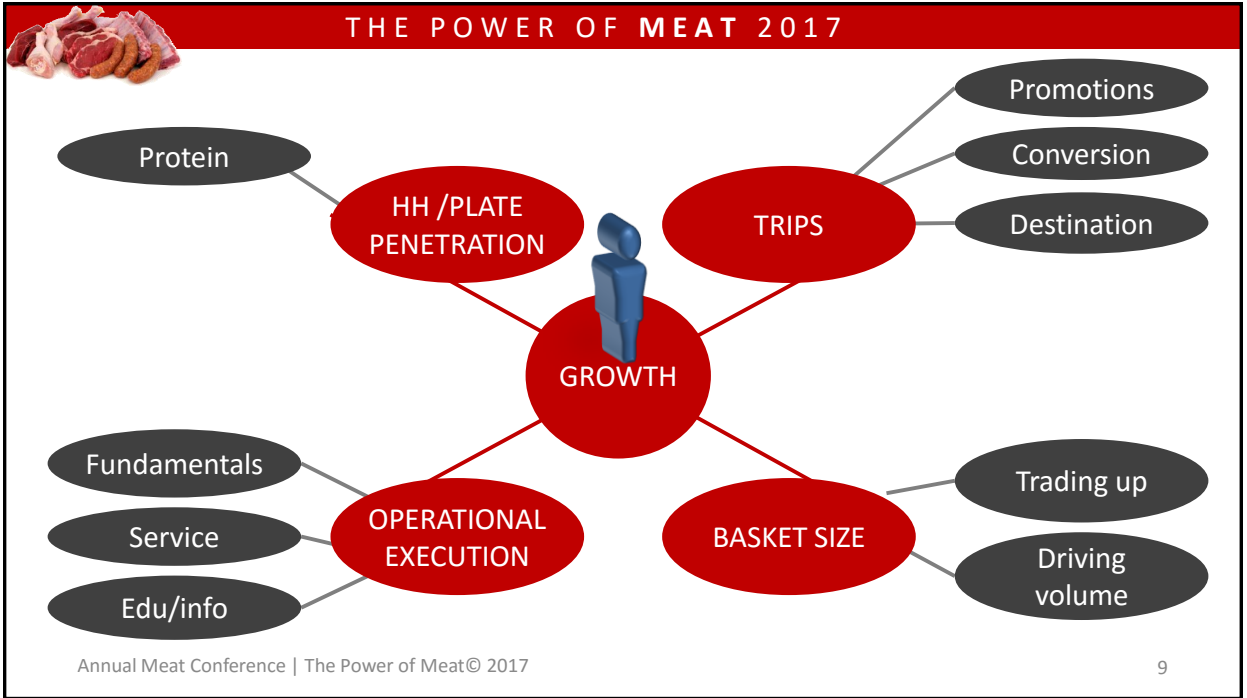




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## Price per pound still on top but dominance wanes as definition of value changes

	Price/pound	Appearance/quality	Total package price	Nutrition	Prep. knowledge	Prep. time/ease
						
	<b>4.3</b>	<b>4.1</b>	<b>4.1</b>	<b>3.0</b>	<b>2.9</b>	<b>2.8</b>
	↓	↔	↓	↔	↑	↑
Millennials	<b>3.9 !</b>	3.9	4.2	2.9	<b>3.1 !</b>	<b>3.0 !</b>
Boomers	4.7	4.5	3.9	3.0	1.5	1.6

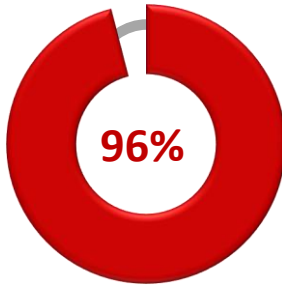
Annual Meat Conference | The Power of Meat© 2017 | Ranking scale 1-6, where six is highest importance





## THE POWER OF MEAT 2017

### Protein continues to be a popular claim



Fresh meat HH penetration

- 39% **more** food items with protein claims selling now vs. 4 years ago
- 6% four-year CAGR

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## THE POWER OF MEAT 2017

### Alternatives routinely in meal lineup

60% of Millennials believe protein goals do not require meat

**76%**

serve meat  
alternatives for  
dinner 1x/week  
or more

**57%** Fish/seafood

**52%** Eggs

**37%** Beans/lentils/legumes

**18%** Quinoa/plant-based

**17%** Seeds/nuts



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**Sally Lyons Wyatt**  
Executive Vice President  
IRI

“Protein has graduated from an attribute to a brand.”

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**Adding variety is the main driver; health second**  
Millennial dollars go to items that are fun, new/different and easy to prepare

 <p><b>52%</b></p>	 <p><b>44%</b></p>	 <p><b>26%</b></p>	 <p><b>23%</b></p>
Variety/something different	Health	Ease of preparation	Lower cost
Millennials: <b>61% !</b>	<b>38%</b>	<b>51% !</b>	<b>36%</b>

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## We have variety, but need to drive new item trial


Meat is a very habitual purchase driven by cost and cooking skill set



*What if...*  
We alter the demand curve through customer service, education & information?





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## New meat cuts/kinds have a high trial barrier

Based on recommendations from your social network, willingness to...

			
<b>48%</b>	<b>43%</b>	<b>24%</b>	<b>20%</b>
Try a new restaurant	Make a new recipe w/familiar meat	Purchase a new meat product	Shop at a new meat department
Millennials 52%	56%	31%	30%
Boomers 44%	38%	20%	15%

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## THE POWER OF MEAT 2017

### Addressing health: moderation, not avoidance

	Regularly	Never
▪ Leaner cuts	50%	7%
▪ Limit second helpings	37%	21%
▪ Smaller portion sizes	31%	19%
▪ More fish & seafood	26%	18%
▪ More meatless meals/ meat alternatives	18%	35%

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### Better leveraging health & wellness

Drive health and wellness in promotions, in-store, on-pack, etc.



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## And...Try partnering vs. substitution



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## Key questions


- Are you showing and leveraging meat's nutritional advantages?
- Are you leveraging packaging technology to provide moderation options?
- Are you tailoring benefits to personal health needs?
- Is it easy for shoppers to engage in-store? Are your staff informed?
- Are you educating shoppers to grow their confidence in preparing a greater meat variety?



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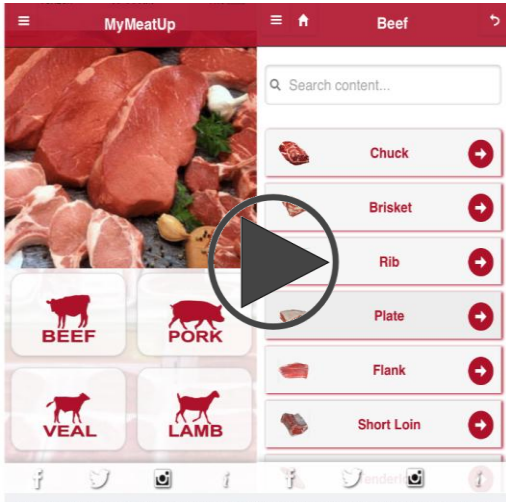
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Leverage industry resources

- NAMI
- Protein groups


MyMeatUp app  
MyMeatUp.org



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**GROWTH**

**Driving trip frequency**

- Pre-trip outreach through promotional activity
- Conversion among primary shoppers
- Attracting secondary shoppers by being a meat destination

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## Trip frequency is an important concern

Fewer opportunities to sell, upsell and cross-sell

### Store trips -2.0%

- Millennials 96 trips vs. 119 average
- Impact of alternative channels

### Meat trips -2.8%

- From high of 32 in 2012 to 27 trips annually
- Grocery -2.9%; Mass merch -1.5%; Club -1.6%

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## Slightly fewer shoppers check promotions

But the concept of promotional research remains relevant, though moving locations

# 60%



Check meat/poultry promotions for primary protein store



# 46%



Check meat/poultry promotions across stores



Annual Meat Conference | The Power of Meat© 2017 | Combined percentages "almost every time, frequently and sometimes" 24



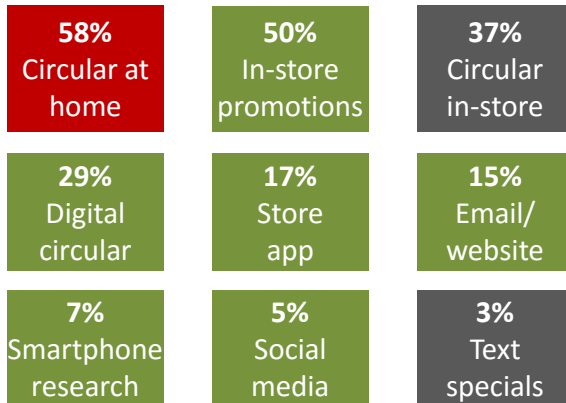
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# The promotional funnel is changing

Increased attention should be paid to in-store and mobile/social/digital

# 77%

Refer to 1+ promo platforms to research meat pre or during the visit



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Year-over-year: Decline Growth No change

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# Embracing the Millennial way

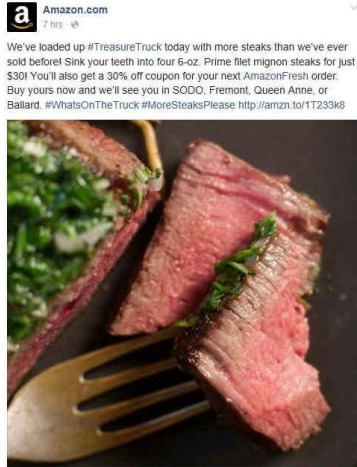
Millennials 18-25	25-36		Boomers
<b>67%</b>	<b>67%</b>	<b>Tend to do research</b>	<b>79%</b>
35%	40%	Paper circular pre-trip	69%
57%	55%	In-store promotional signage	47%
40%	37%	Paper circular in store	35%
25%	29%	Electronic circular	27%
20%	19%	Store app	11%
17%	15%	Meat promotion email/web	12%
16%	14%	Smartphone research	2%
12%	7%	Social media deals	2%
6%	3%	Text specials	1%





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# Digital is a prime space for alternative channels



Amazon.Com, 5/11/2016, Facebook



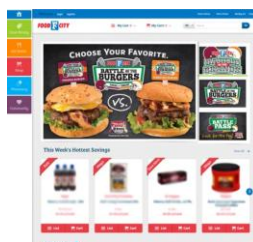
Dollar Tree, 6/29/2016, Facebook



Farm direct, Facebook

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# 2017 Creative Choice Award for Integrated Marketing

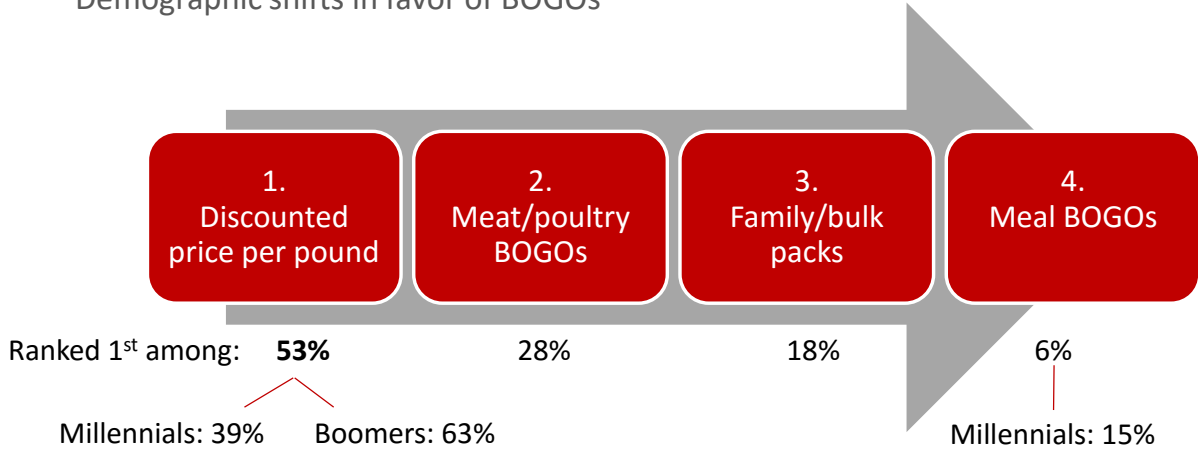




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# Shoppers most prefer price-per-pound discounts

Demographic shifts in favor of BOGOs



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## Ryne Misso

Director, Marketing  
Market Track



“Health & wellness and meat as part of a full meal solution are opportunities for improving ad messaging.”



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## Key questions

- Do you have the hottest ad, or the most relevant ad on the most relevant platforms?
  - Target promotions/messaging in fragmented market
  - Right product, right price, right messaging, right timing
- Are you leveraging technology to include education, tips, list generation, ordering, etc.?
- Are you addressing shoppers' changing definition of value?





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## Meat/poultry are a supermarket stronghold

But the momentum is with alternative channels

	Supermarkets	Supercenters	Club stores	Organic stores	Other
 Primary store groceries	62%	23%	7%	6%	2%
 Primary store meat and poultry	62%	14%	10% ↑	7% ↑	7.5% ↑

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## Supermarkets reign through high conversion

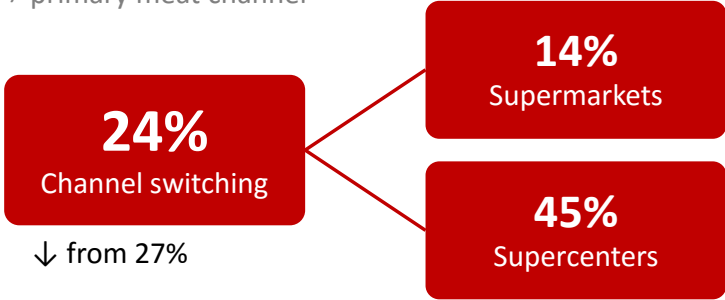
But more specialty/organic and club shoppers stayed in channel (price relief)

Primary grocery channel  
≠ primary meat channel

Switching by channel

**2 key questions:**

1. Where to?
2. Why?




**24%**  
Channel switching  
↓ from 27%

**14%**  
Supermarkets

**45%**  
Supercenters

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## Where: supermarkets prime beneficiary

But alternative channels a growing attraction, particularly among Millennials

**24%**  
Switch

Switch to:	2017	
Supermarkets	39%	↓
Clubs	18%	
Butcher stores	17%	↑
Supercenters	5%	↓
Farmers' markets	7%	↑
Specialty/organic	8%	↑
Online	2%	
Other	5%	↑

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## The why differs widely by primary grocery channel



Switching to:

**Supermarket shoppers**

- 32% Clubs
- 27% Butcher shops
- 17% Specialty/organic stores

**Supercenter shoppers**

- 64% Supermarkets
- 13% Club stores
- 10% Butcher shops



  
  


Why:


1. Better product quality
2. Lower prices in general
3. Better selection of specialty attributes
4. Service/butcher on hand

1. Better product quality
2. Better variety in general
3. Better selection of specialty attributes
4. Better customer service




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## Alternative outlets are meat trip bandits

Trips are scattering from many retail models to skipping the store altogether




Farm/Farmers' markets

**17%**




Butcher's

**15%**




Dollar store

**3%**



Online

**3%**



Meal kit delivery

**2%**

**Know your new competitive set and their perceived strengths and weaknesses**

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## Farm-direct and farmers' markets still ramping up

### Farmers' markets

- 9,200 outlets

### Consumer-direct

- 115,000 farms
  - \$3 billion in sales
  - 80% sold in 20 mile radius
  - 8% sold online
- 23,000 farms sold directly to retailers (\$2.3B)



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Local products delivered right to your door with the rest of your AmazonFresh order, saving you trips across town.



 Technology Platforms

### MID-ATLANTIC PILOT

24 hour delivery for artisanal food producers

Network expertise and scalable reach (e.g., food trucks, micro kitchens, farmer markets)

Technology support

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### Zaycon Fresh

- 1,200 cities
- Basic proteins
- 40 lbs increments
- 500,000 customers
- 8,000-10,000 lbs/day
- 3-4 wk rotation



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### Key questions

- Is conversion a strength or weakness?
- Are you aware of your true competitive set and their perceived strengths?
- Are you touting the freshness, uniqueness and safety of your offering?
- What's your defense? Are you a meat destination? What are you known for?




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# Rock the fundamentals. Be legendary.



LEGENDARY

BARNEY STINSON

TO SUCCEED YOU HAVE TO STOP BEING ORDINARY  
AND BE LEGEND - WAIT FOR IT - DARY

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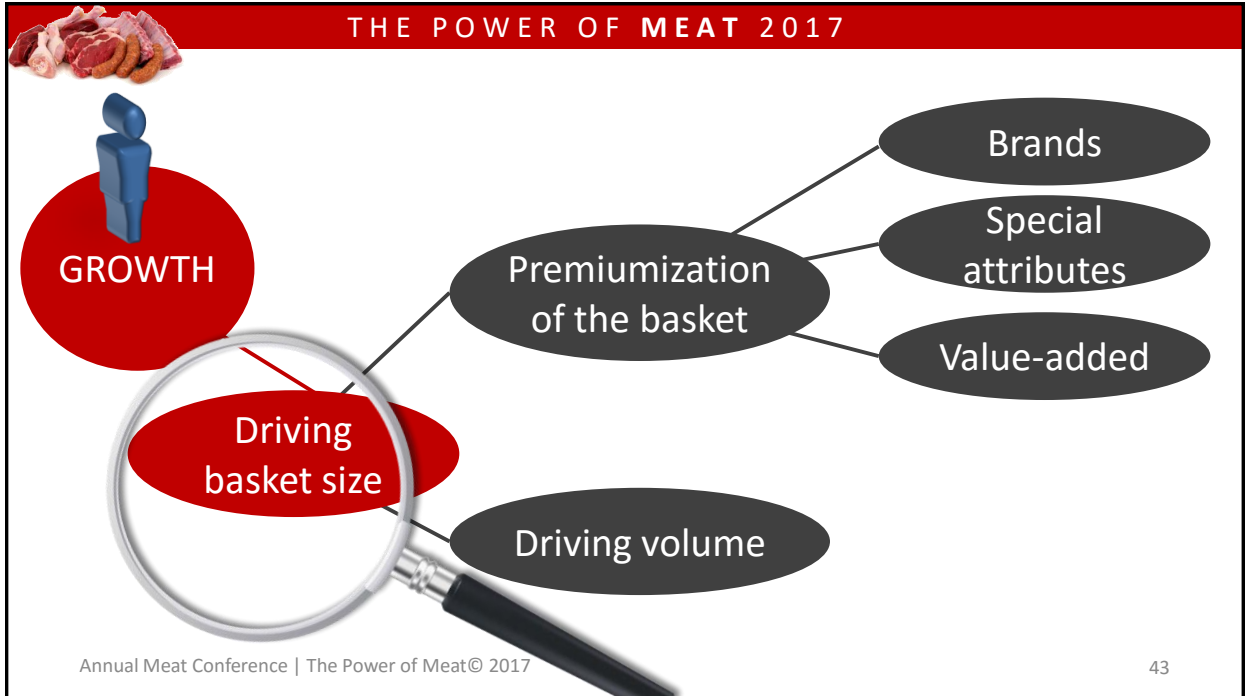
## But match to your core audience







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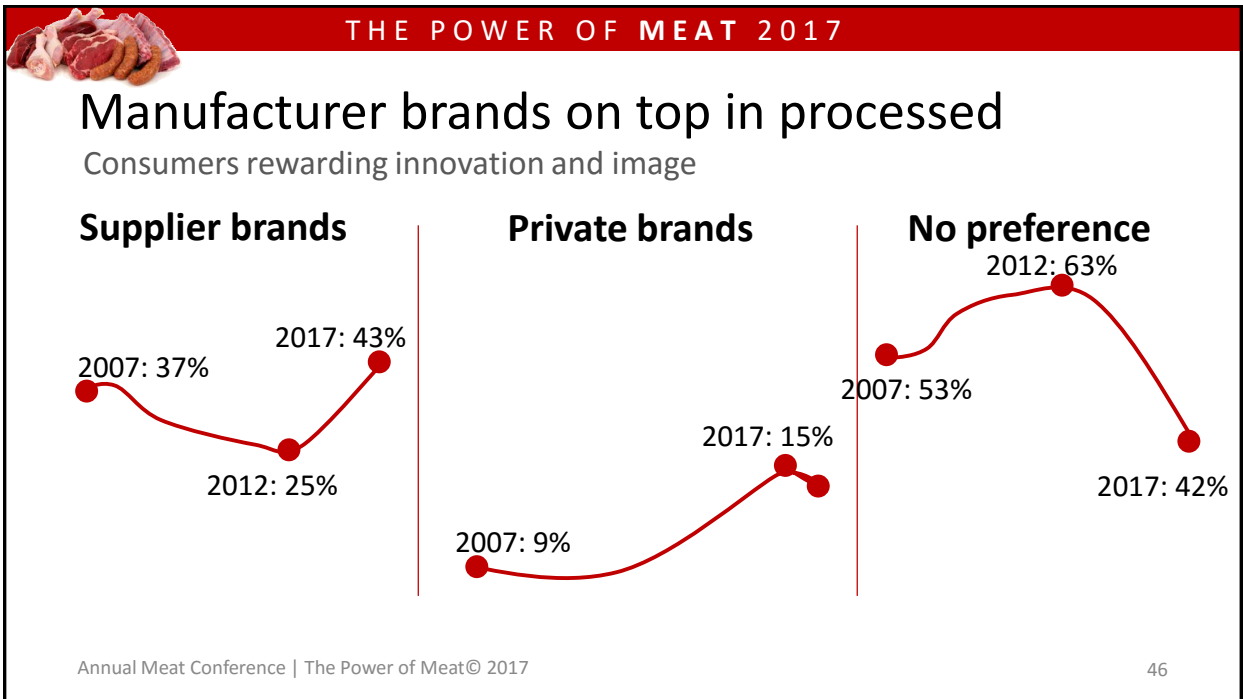
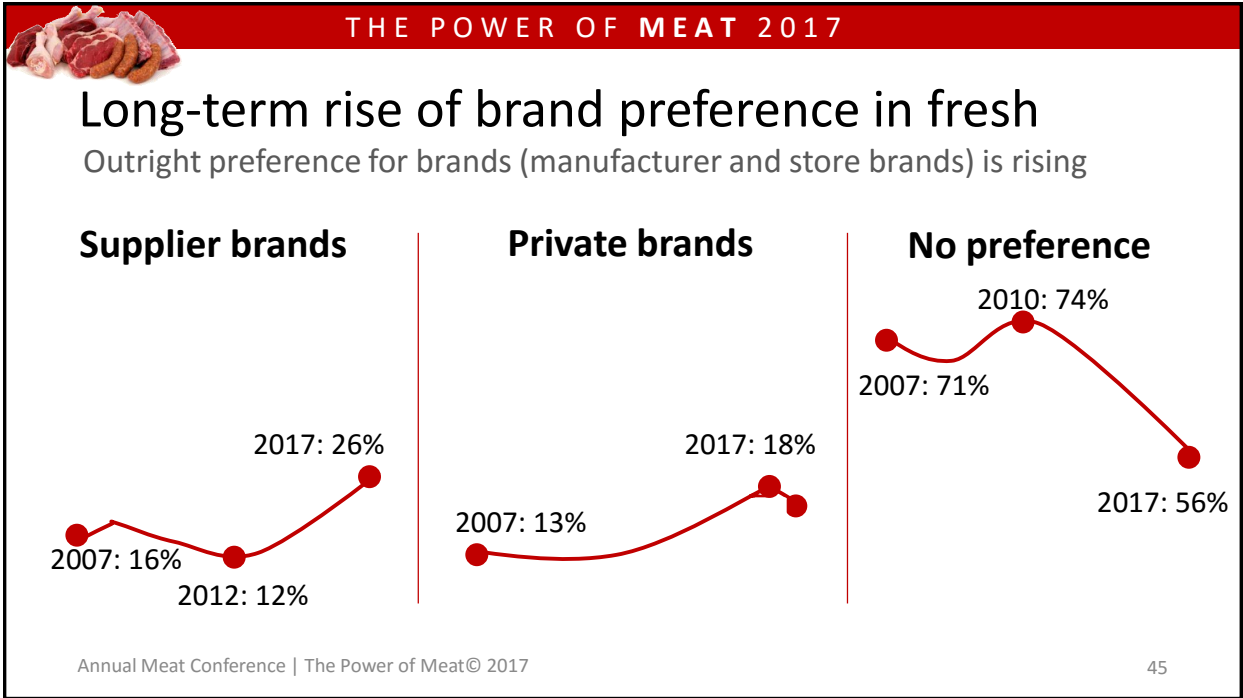
Market offers opportunity to drive volume and trading up

Purchase comparison 2016 vs. 2015

- 68%** Same kind, same amount
- 18%** Same kind, but a little more
- 14%** More premium cuts/kinds

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# Differentiate through a unique mix of brands

Variety is one of the traits of best-in-class retailers

## Preference among consumers

- National manufacturer brand
- Small/specialty/regional brand
- Private label/store brand

Fresh



Processed



30%

33%

37%

42%

37%

22%

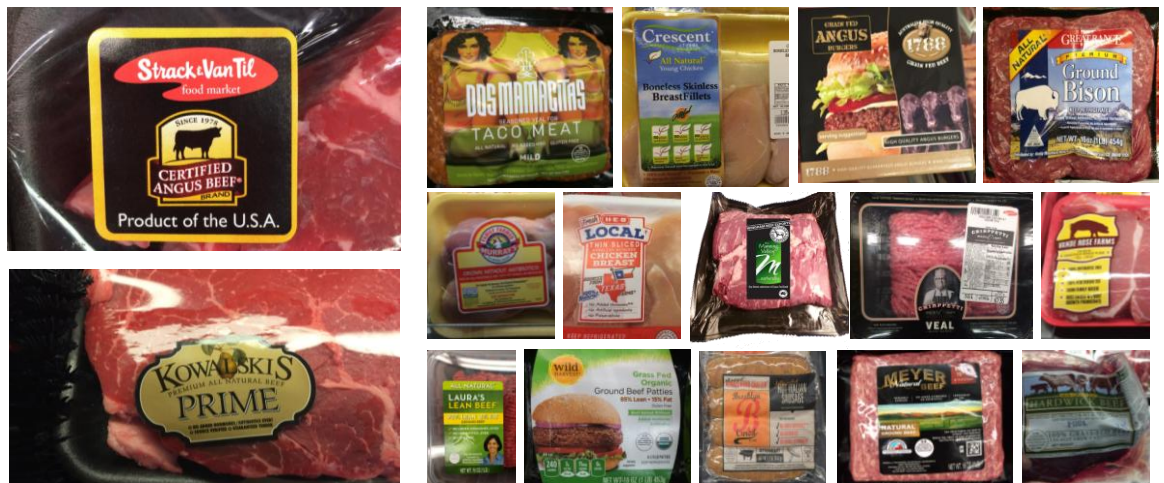
Annual Meat Conference | The Power of Meat© 2017 | Among shoppers with outright preference for any kind of brand

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# Are you telling your brands story effectively?



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**Sally Lyons Wyatt**  
Executive Vice President  
IRI


“Transforming messaging to align with changing social/cultural values builds and maintains a positive association in consumers’ minds.”

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**Meat with any claim**  
+7% | +9%

	\$ CAGR	Volume CAGR
Organic	+13%	+10%
Hormone/antibiotic -free	+11%	+14%
Natural	+4%	+9%
Grass-fed	+16%	+20%
No claim	-4%	+2%

Annual Meat Conference | The Power of Meat© 2017      Source: Nielsen, Total U.S. Food, 52 wks ending 11/26/2016      50



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## Attributes look to drive continued growth

Shoppers most interested in animal's diet/treatment and origin

Shoppers with interest in expanded assortment in...

<p style="font-weight: bold; color: #c00;">4 in 10</p> <ul style="list-style-type: none"> <li>▪ Hormone free/no added hormones</li> <li>▪ Antibiotic-free</li> <li>▪ Grass-fed</li> <li>▪ Raised in the USA</li> <li>▪ Raised locally</li> </ul>	<p style="font-weight: bold; color: #c00;">3 in 10</p> <ul style="list-style-type: none"> <li>▪ Humanely raised</li> <li>▪ Organic</li> <li>▪ Natural</li> <li>▪ Non-GMO</li> </ul>	<p style="font-weight: bold; color: #c00;">2 in 10</p> <ul style="list-style-type: none"> <li>▪ Sustainably raised</li> <li>▪ Specialty items for "something different"</li> </ul>	<p style="font-weight: bold; color: #c00;">1 in 10</p> <ul style="list-style-type: none"> <li>▪ Hand-selected/signature/ultra-premium quality</li> </ul>
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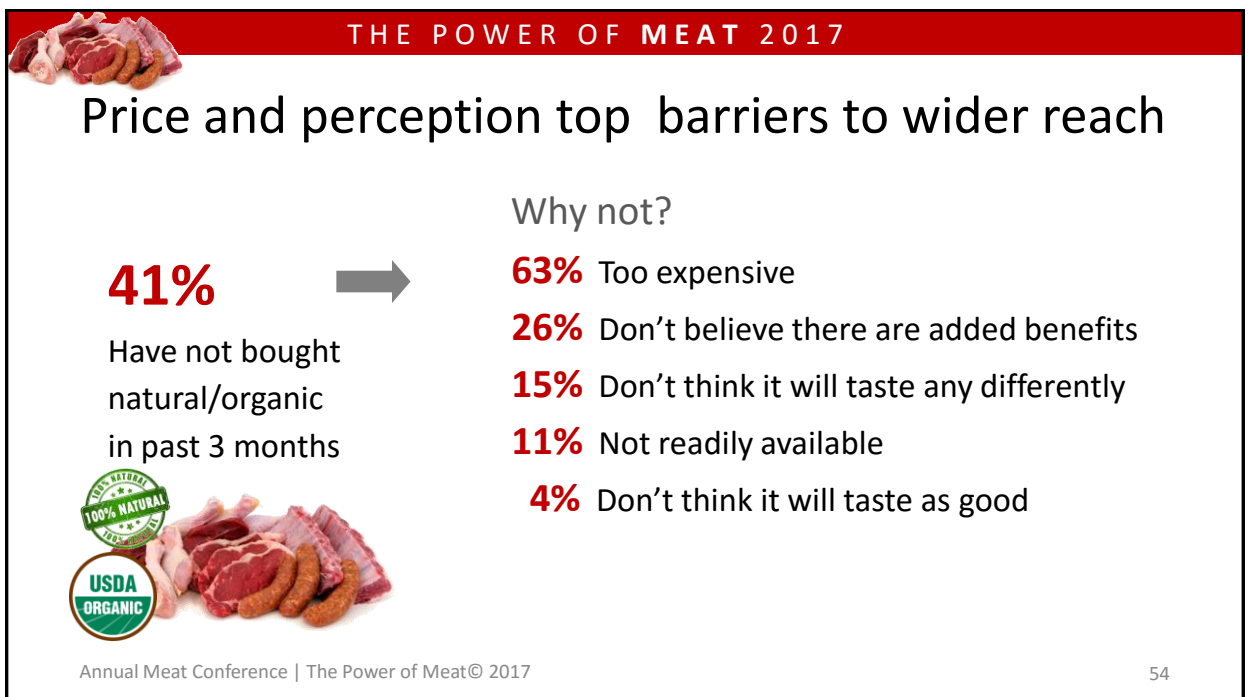
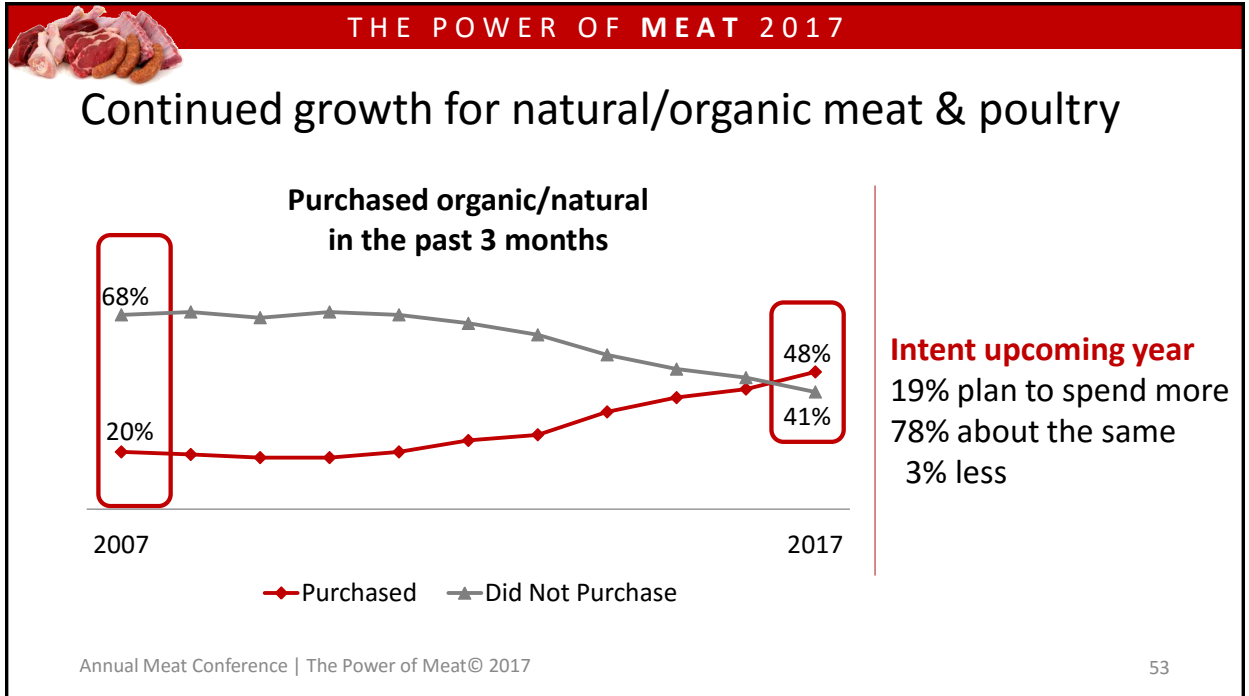
**THE POWER OF MEAT 2017**

## Retailers are dialing up programs in response

Success rate in moving shoppers to:

	ABF	Value-add	Grass-fed	Premium	Natural	Organic	Local
							
Great success	26%	25%	24%	23%	23%	22%	21%
Some success	50%	56%	38%	50%	43%	33%	28%

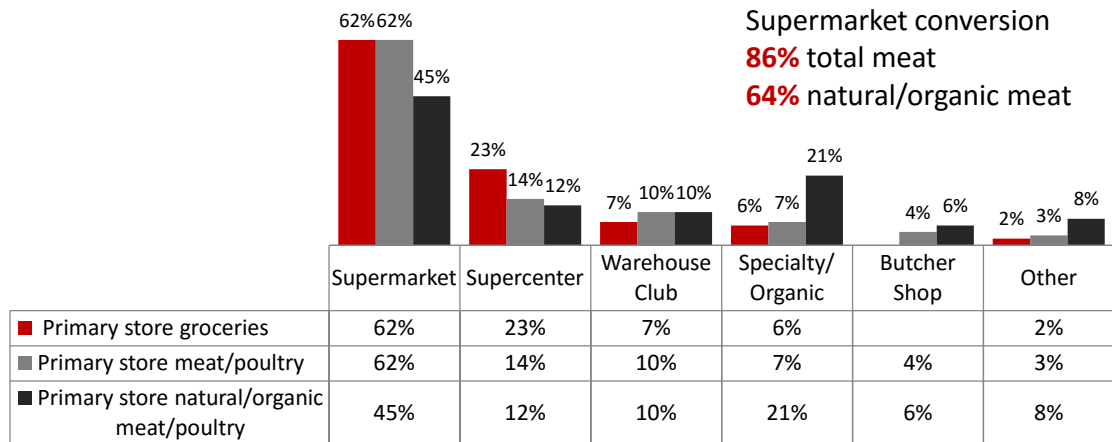
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### Channel shifting demonstrates differentiation potential



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### “Free from” top reason; animal welfare rises



**2009**

1. Positive long-term personal health effect
2. Better nutritional value
3. Freshness
4. Better health/treatment of the animals
5. Better taste



**2017**

1. “Free from”
2. Better health/treatment of the animals
3. Positive long-term personal health effect
4. Freshness
5. Better taste

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## THE POWER OF MEAT 2017

### Value-added is poised for growth

Way to drive differentiation, innovation and convenience

#### Buy?

**6%** Frequently

**29%** Sometimes

**9%** For special occasions

**8%** Only in a time crunch

**50%** Hardly ever/never

Market:

-0.3% in dollars

+3.8% in volume



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### User profile for value-added signals need for careful consideration at the store-level


- While growing, continued skew:
  - Older Millennials and Gen X
  - Urban areas
  - Higher incomes of \$100K+
  - College educated
  - Household sizes of 2-4 people



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## Price number one barrier for value-added

**62%** →

Conditional or hardly ever/never




Overcoming current purchase barriers

- 40%** Lower prices (price differential)

Market

- 30%** Average price differential  
Highest for turkey, chicken and lamb
- 4.0%** Avg price/pound 2016 vs. YAGO

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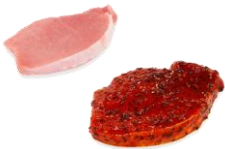


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## But perception stands in way of wider adoption too

**62%** →

Conditional or hardly ever/never



Overcoming current purchase barriers

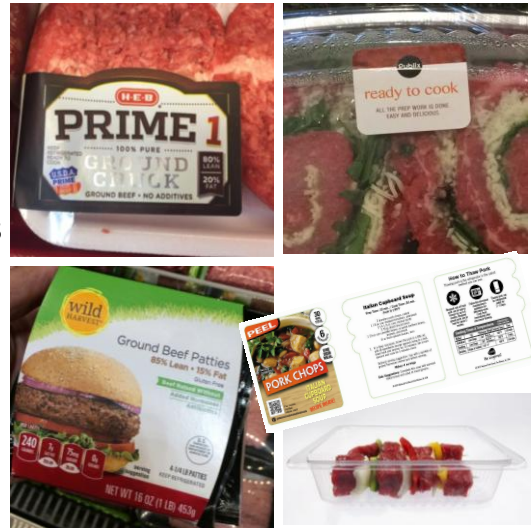
- 29%** Insight into quality used
- 27%** Insight into freshness
- 22%** Insight into *when* it was prepared
- 19%** Insight into *where* it was prepared
- 18%** Greater assortment and availability

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## Remind shoppers of...

- The convenience offered
  - “All the prep work is done”
- The grade/quality used
- Health and wellness/nutritional callouts
- The safe handling of product
  - Similar concerns seen in fresh-prepared
- Prepared in-store/certified facility
- Leverage label/packaging technology innovation for more “real estate”



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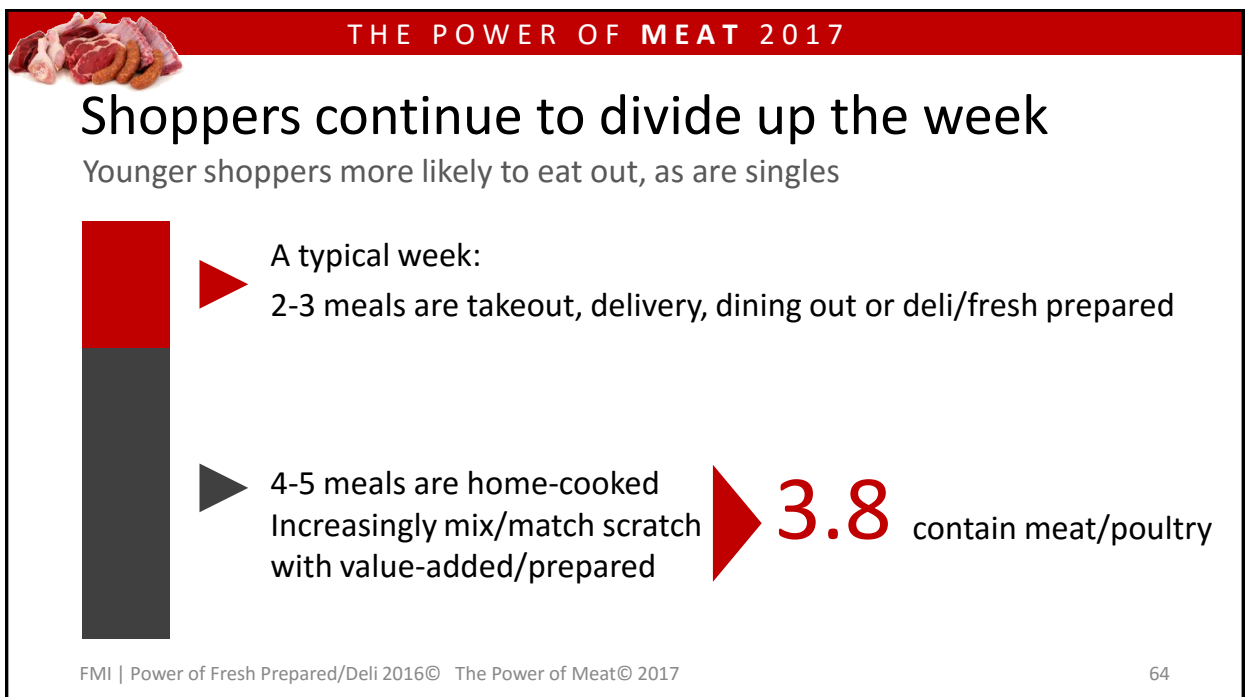
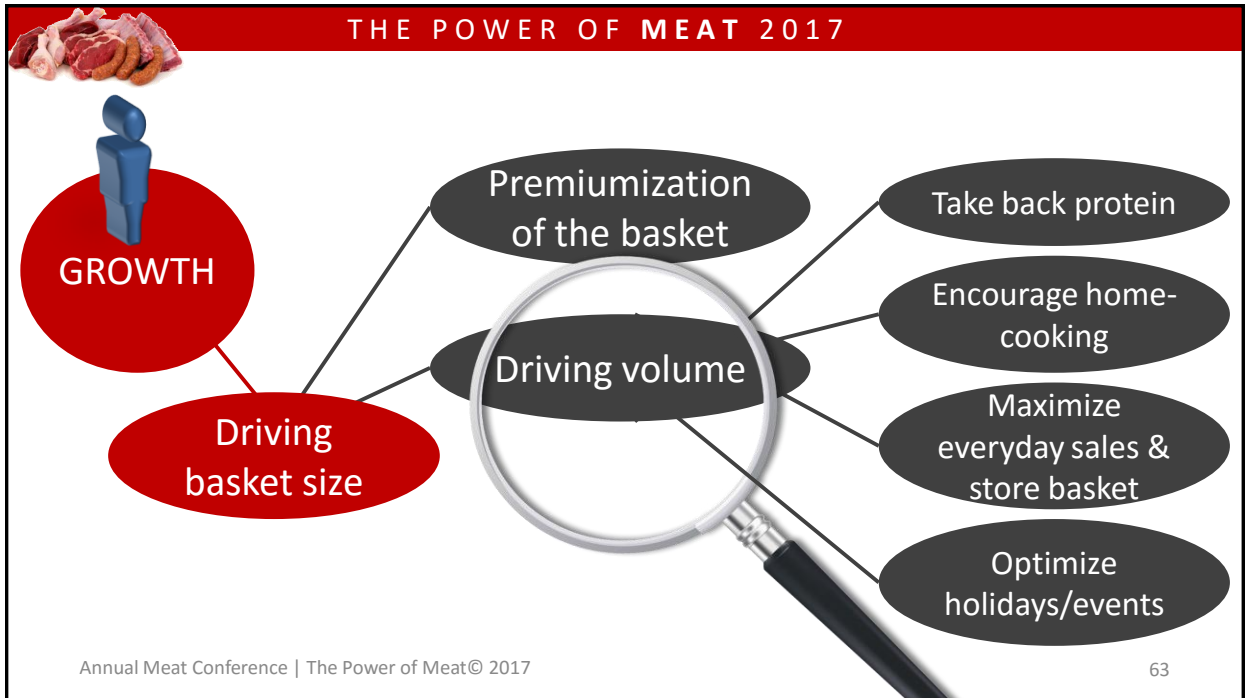

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## Key questions

- Are you driving transparency and informed choice?
- Are you telling shoppers the story of your special attribute items? Both the features and benefits?
- Are you prompting trial?
- Do you have cross-store programs to drive premium baskets?
- Are you targeting key shopper groups?



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# While center of plate, inspiration can use a hand



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# Thinking like the shopper; solution-based selling



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## Cross-merchandising to grow the total basket



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Remember...

**\$41 → \$83**

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## Growing everyday meal occasions thru meal solutions

Grab-and-go meal solutions with fresh meat and all ingredients for one dinner

- 11% Very interested
- 42% Somewhat interested
- 29% Not too interested
- 18% Not at all interested



**Meal kits poised for growth**  
 Projected to grow to \$3B-\$5B by 2022 (IRI)

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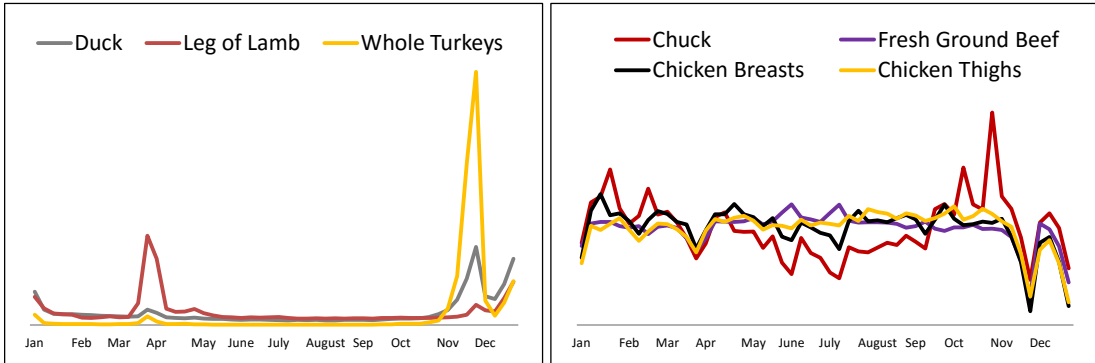
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# Growing meal occasions thru (secondary) holidays

Can everyday items drive greater spikes throughout the year?

Can seasonal items drive spikes at other times?



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# What is your "5<sup>th</sup> season?"



This block contains several promotional images. On the left is a tweet from Sam's Club: "Let's help you celebrate National Cheesburger Day with a good pun and choice ground beef for just \$2.78/lb. http://samsclub.co/CKZ91". In the center is a "BEEF STAMPEDE" sign. On the right is a "ONE DAY meat sale!" sign with the tagline "The finest meats around". At the bottom is a Coborin's flyer for "ALL AMERICAN SUMMER" celebrating red, white, and blue, featuring a burger and various meat dishes.

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**Sue Borra**  
 Chief Health and Wellness Officer  
 Food Marketing Institute

▶

“The food retailing industry has a real opportunity to be a solutions partner for family meals. September is National Family Meals Month™ to bring nationwide focus to help shoppers prepare and enjoy one more meal at home each week.”


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## One-quarter of shoppers interested in holiday solutions



**29%**  
 Like going out to a restaurant for those types of occasions  
 No interest in meal kit



**43%**  
 Typically already celebrate those types of occasions with a home-cooked meal



**27%**  
 Interested in quality/easy solution for those types of occasions

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**Happy Valentines**

**38%** of Americans eat out  
**\$87** average spend





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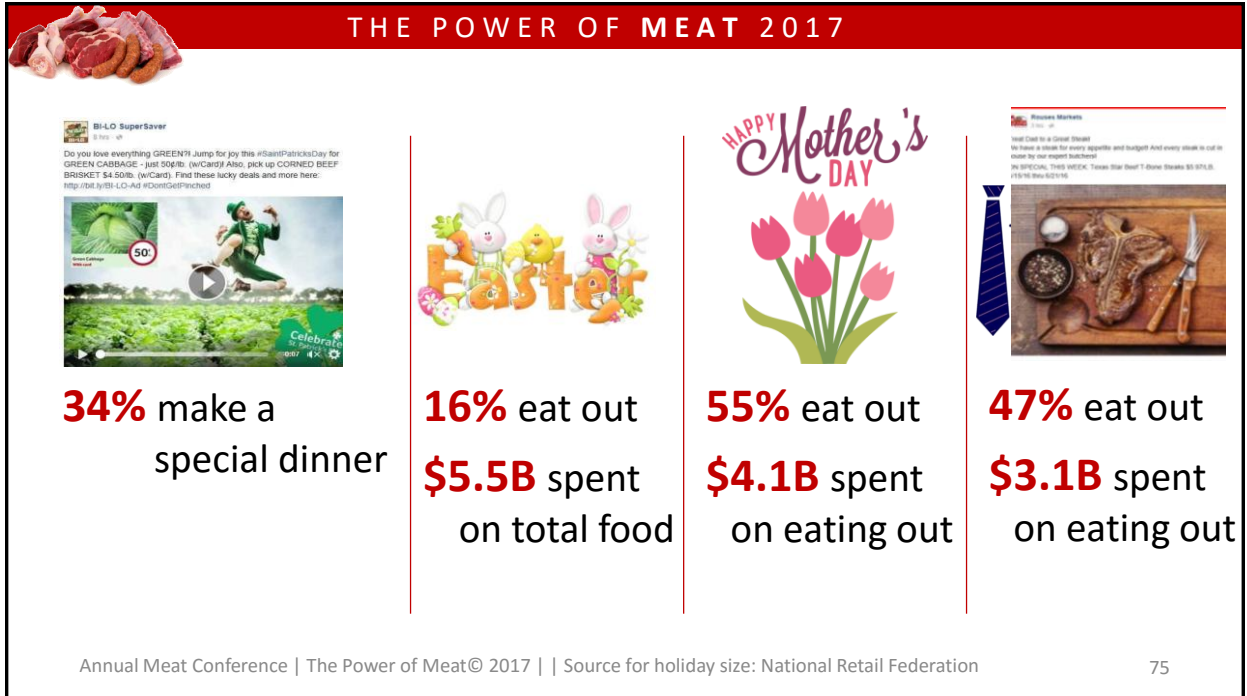
**Super Bowl**

**80%** purchased food items  
**\$82** average spend




How about the World Cup? Olympics? Daytona 500?

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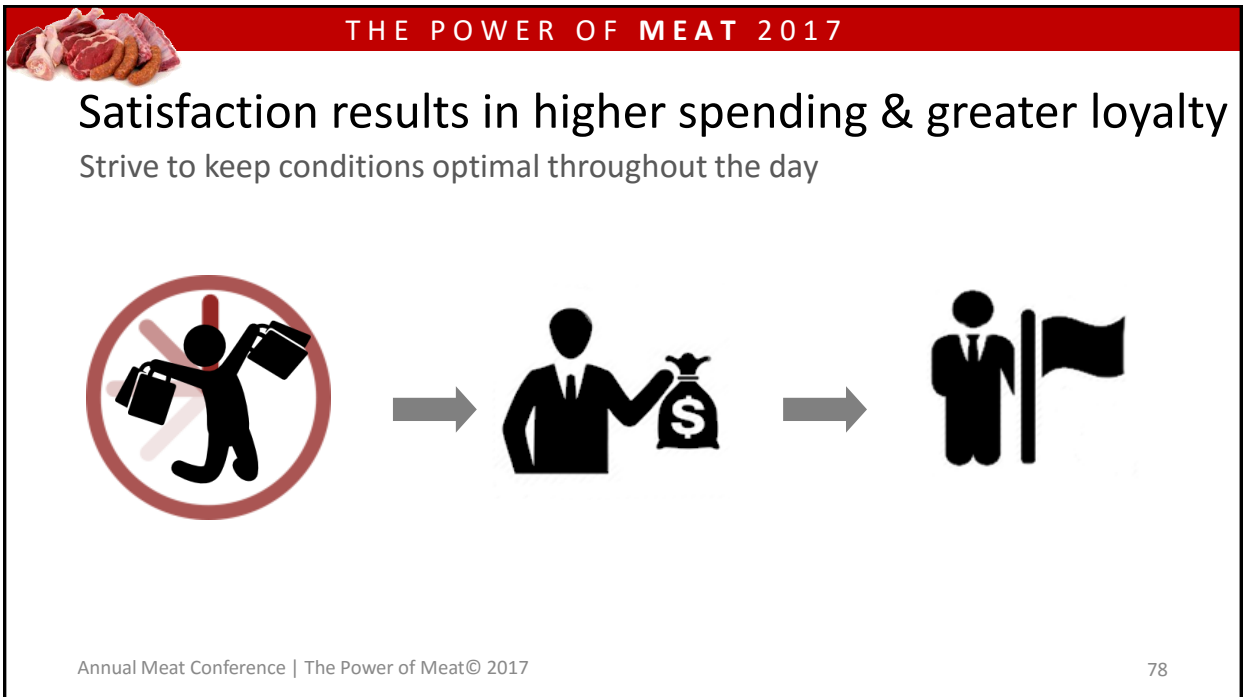
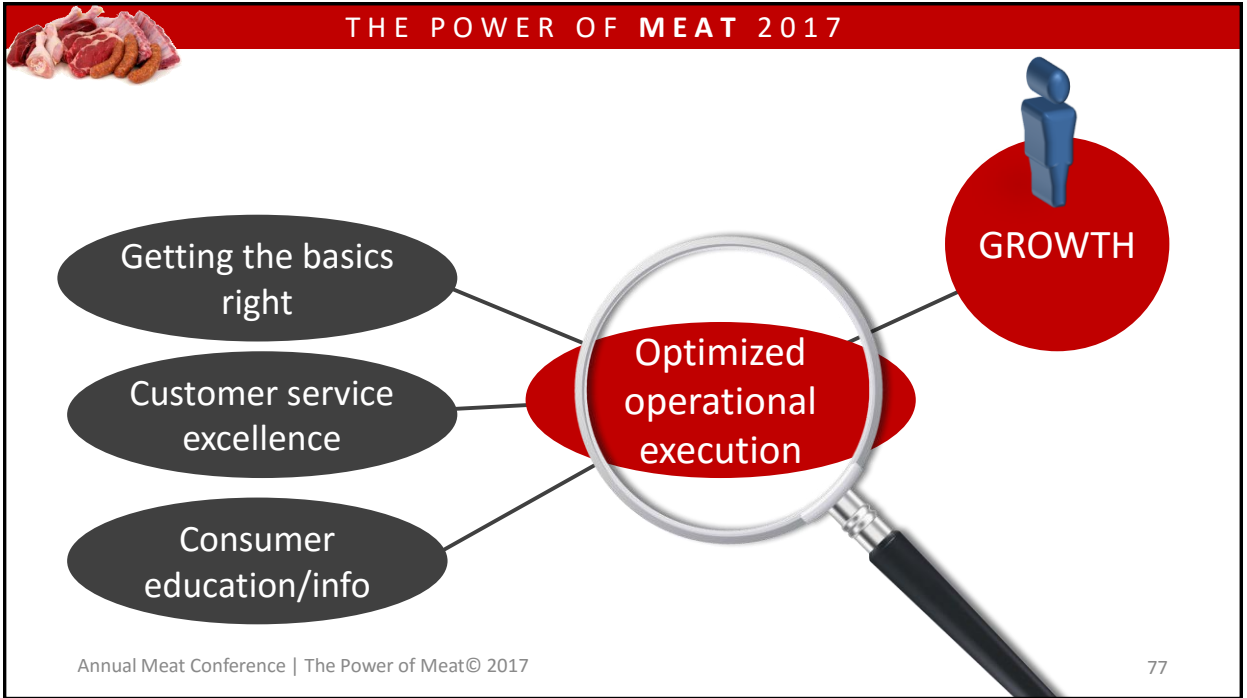


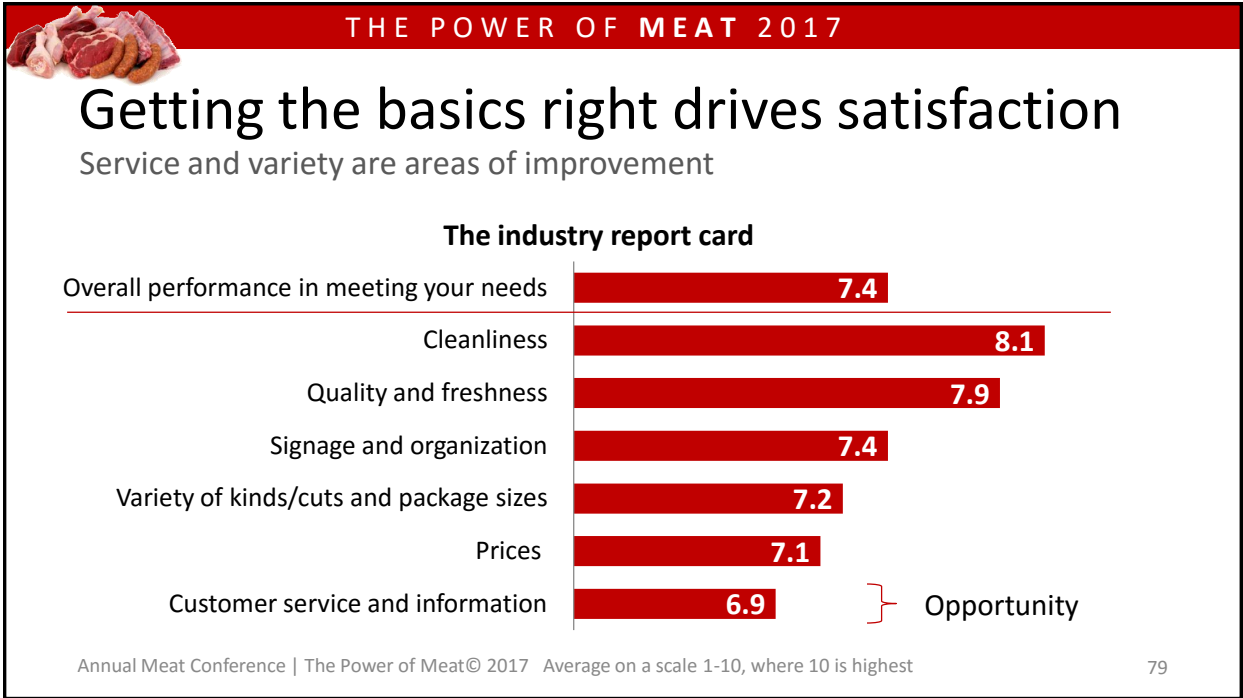

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## Key questions

- Are you driving convenience throughout the path to purchase?
  - Research, promotions, ideation, meal planning, recipes, preparation, cleanup, etc.
- Are you encouraging cooking and offering easy solutions for everyday and holidays?
- Are you driving event sales and seasons?

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## Are you solving your shoppers' draadjesvlees?

- The cornerstones of retail advantage are eroding or disappearing
- Continued relevance requires a new relationship with the customer
- An improved and personalized experience that solves the problem of the day, moment, the meal or the specific shopping trip



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## Retailers turning to service models

**76%** of surveyed retailers allocating more labor to the sales floor

**89%** consider finding good people who want to make a career in meat an issue



Meet your *certified butcher*

**Charles Hall**

Ask me anything. Preparation. Seasoning. You name it. I'll dish up the most flavorful ideas—and gladly cut your meat to order.

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## On-pack information second-best way to connect

**41%**  
Origin  
(country/region/farm)


**41%**  
Raising practices/  
production claims

**40%**  
Quality certification

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**34%**  
Nutrition info and callouts



**26%**  
Recipes and serving suggestions

**Italian Cupboard Soup**  
Prep Time: 10 min. / Cook Time: 20 min.  
Cook to 145°F

2 boneless pork chops, cubed  
1 15-oz can chopped tomatoes, undrained  
2 1/4 1/2-cup cans chicken broth  
2 Tbsp dried minced onion  
1 15-oz can cannellini beans, or great northern beans, drained, and rinsed  
8 oz fresh spinach leaves, torn

1. In a deep saucepan, brown the pork in a little oil; add all ingredients except spinach; bring to a boil, lower heat and simmer for 15 minutes, stir in torn spinach and cook for 2 minutes more.

Optional serving suggestion - top with a sprinkle of grated Parmesan cheese just before serving.




**Makes 4 servings**

**Side Suggestions:** Complete this soup with warmed Italian bread and salad of mixed greens.

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**35%**  
Prep & storage instructions (time, temp, thawing, etc)

**How to Thaw Pork**  
Thawing pork in the refrigerator is the safest method you can use.

Whipped cuts of fresh pork can be kept in freezer for up to 6 months. Whipped ground pork can be kept for about 3 months.

Follow the microwave manufacturer's guidelines for defrosting meat. Cook meat immediately after microwave thawing.

Thawed pork can be refrigerated safely for 1-3 days.

Cooking Times & Temperatures		Referenced by USDA	
Method	Cut	Thickness/Weight	Internal Temp. / Time
Grilling	Lean Chops	3/4" Thick	145°F / 8-10 min.
Broiling	Lean Chops	3/4" Thick	145°F / 8 min.
Roasting	Chops or Cutlets	1 1/2" Thick	145°F / 8-10 min.




**Be Inspired!**  
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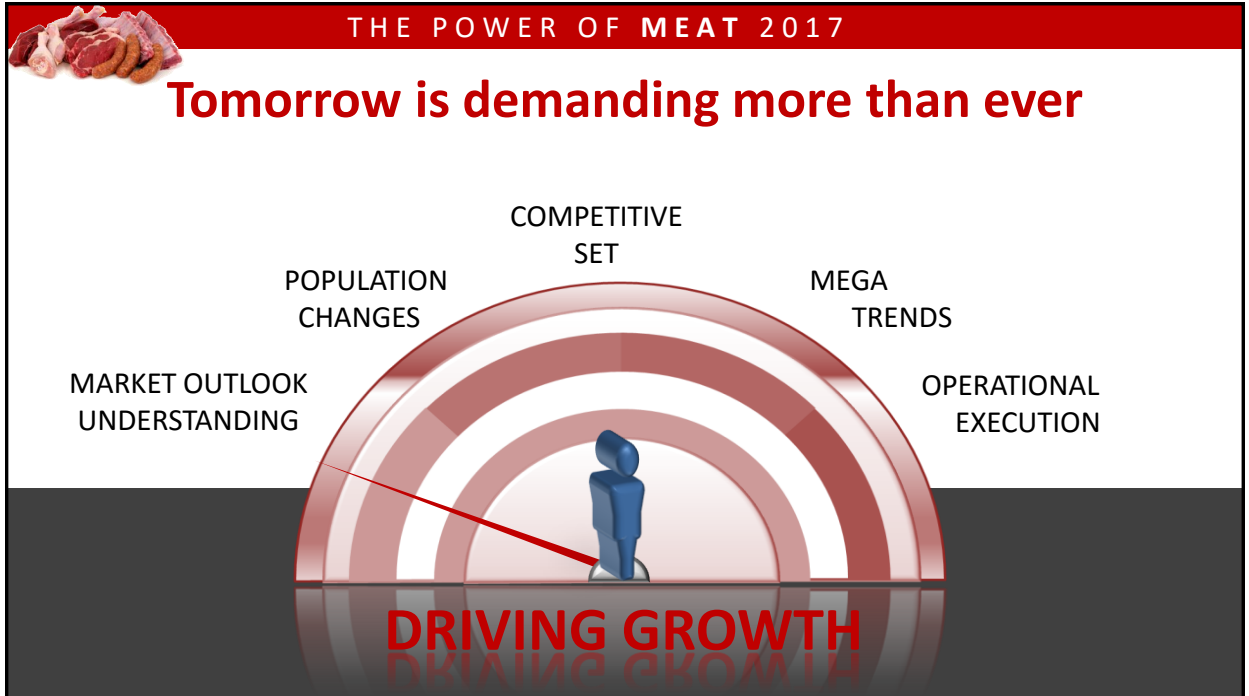
## Key questions

- Are you optimizing operations?
  - In-stock vs. shrink
  - Clear quality image
  - Clear value proposition
  - Good shopability and cleanliness
- Are you engaging with available, knowledgeable and friendly associates?
- Are you leveraging all service platforms?
- Are you winning with Millennials?

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**Tomorrow is demanding more than ever**

MARKET OUTLOOK UNDERSTANDING

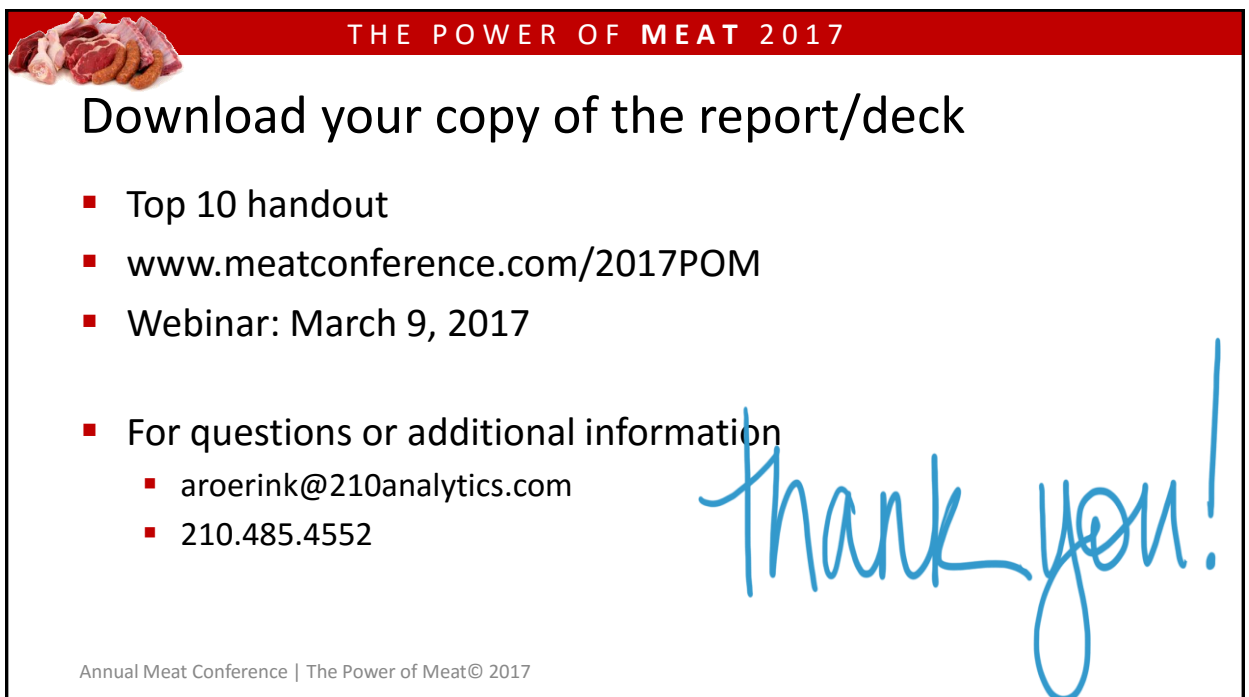
POPULATION CHANGES

COMPETITIVE SET

MEGA TRENDS

OPERATIONAL EXECUTION

**DRIVING GROWTH**



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- Top 10 handout
- [www.meatconference.com/2017POM](http://www.meatconference.com/2017POM)
- Webinar: March 9, 2017
- For questions or additional information
  - [aroerink@210analytics.com](mailto:aroerink@210analytics.com)
  - 210.485.4552

*thank you!*

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