## A N N U A L

## MEAT

CONFERENCE
FEBRUARY 21-23, 2016
GAYLORD OPRYLAND RESORT \& CONVENTION CENTER NASHVILLE, TN

THE VOICE OF FOOD RETAIL

## CXUNFoundation

NORTH AMERICAN MEAT INSTITUTE

## Dynamics of the Meat Case

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## SealedAir $D$

Food Care

## National Meat Case Study ${ }^{\text {TM }} 2015$

Overview for 2016 AMC

## National Meat Case Study ${ }^{\text {TM }}$ Objectives

- To take a comprehensive look at the U.S. fresh meat case.
- Build science-based trend analysis over time.
- Identify changes in today's meat case.
- Reveal areas of opportunities.
- To supplement other industry research.


## 2015 National Meat Case Study ${ }^{\text {TM }}$ Methodology

## Audit Team:

- Texas Tech University and Sealed Air Corporation Sample:
- Major supermarket chains, Supercenters, Club stores and small format stores
- All Continental U.S. geographic areas - Northeast, Southeast, Midwest, Mountain, and West Coast


## Scope:

- Physical count and attributes of all Beef, Pork, Veal, Chicken, Turkey, and Lamb
- Linear Feet of Self-Service Case Linear Feet for all proteins including Sausage, Heat \& Serve, Seafood and Value-Added


## Procedure:

- Data was gathered in the Second and Third quarter of 2015
- Audited supermarkets at various times of day and varying days of the week


## Goal:

- To best get a representative sample of major supermarket chains, club stores, and major metro markets


## Data Scope

Over the past 5 studies, Sealed Air has collected data for over half a million fresh meat case packages, including over 116,000 in 2015.


## The Average Supermarket Audited in the 2015 NMCS

139 SKU's $\quad$ Average of: $\quad 2, ~ 2,046$ Pounds of Meat
$38 \%$ of packages will be labeled Natural, and $3.8 \%$ will be Organic.
$76 \%$ of packages are Case Ready, $31 \%$ will be Fixed Weight, and $32 \%$ will not be in a tray.

## Average Protein Count

- 230 Beef Packages across 42 SKUs
- 172 Ground Beef Packages across 17 SKUs
- 219 Pork Packages across 31 SKUs
- 303 Chicken Packages across 31 SKUs
- 96 Turkey Packages across 12 SKUs

Proteins Share in Packages


## Retail Pricing 2009-2015



Since 2010:
Beef: +50\%
Pork: +40\%
Chicken: +15\%

Source: USDA

## Beef Packages Declined Both in Supermarkets and Club Stores

Percent of Packages

|  | 2010 Super- <br> market | 2015 Super- <br> market | \% Point Change | 2010 Club <br> Stores | 2015 Club <br> Store | \% Point <br> Change |
| :--- | :---: | :---: | :---: | :---: | :---: | :---: |
| Beef | $25 \%$ | $22 \%$ | $-3 \%$ | $31 \%$ | $23 \%$ | $-8 \%$ |
| Ground Beef | $15 \%$ | $16 \%$ | $\mathbf{+ 1 \%}$ | $6 \%$ | $8 \%$ | $\mathbf{+ 2 \%}$ |
| Pork | $20 \%$ | $21 \%$ | $+\mathbf{+ 1 \%}$ | $23 \%$ | $25 \%$ | $\mathbf{+ 2 \%}$ |
| Chicken | $29 \%$ | $29 \%$ | $0 \%$ | $28 \%$ | $32 \%$ | $\mathbf{+ 4 \%}$ |
| Turkey | $7 \%$ | $9 \%$ | $\mathbf{+ 2 \%}$ | $5 \%$ | $4 \%$ | -1\% |
| Lamb | $2 \%$ | $2 \%$ | $0 \%$ | $6 \%$ | $6 \%$ | $0 \%$ |
| Veal | $1 \%$ | $<1 \%$ | $-<1 \%$ | $<1 \%$ | $<1 \%$ | $0 \%$ |
| Other | $1 \%$ | $<1 \%$ | $-<1 \%$ | $1 \%$ | $2 \%$ | $\mathbf{+ 1 \%}$ |

## Beef Pounds Also Declined in Supermarkets and Club Stores

Percent of Pounds

|  | 2010 Super- <br> market | 2015 Super- <br> market | $\%$ Point Change | 2010 Club <br> Stores | 2015 Club <br> Store | \% Point <br> Change |
| :--- | :---: | :---: | :---: | :---: | :---: | :---: |
| Beef | $21 \%$ | $17 \%$ | $-4 \%$ | $28 \%$ | $20 \%$ | $-8 \%$ |
| Ground Beef | $13 \%$ | $13 \%$ | $0 \%$ | $5 \%$ | $8 \%$ | $\mathbf{+ 3 \%}$ |
| Pork | $21 \%$ | $24 \%$ | $\mathbf{+ 3 \%}$ | $26 \%$ | $29 \%$ | $\mathbf{+ 3 \%}$ |
| Chicken | $36 \%$ | $36 \%$ | $0 \%$ | $34 \%$ | $37 \%$ | $\mathbf{+ 3 \%}$ |
| Turkey | $6 \%$ | $7 \%$ | $\mathbf{+ 1 \%}$ | $4 \%$ | $3 \%$ | $\mathbf{- 1 \%}$ |
| Lamb | $1 \%$ | $1 \%$ | $0 \%$ | $3 \%$ | $3 \%$ | $0 \%$ |
| Veal | $1 \%$ | $<1 \%$ | $-<1 \%$ | $<1 \%$ | $<1 \%$ | $0 \%$ |
| Other | $<1 \%$ | $<1 \%$ | $0 \%$ | $<1 \%$ | $<1 \%$ | $0 \%$ |

## Self-Service ‘Other’ Linear Feet Gained Share in 2015

Percent of Linear Feet


- Fresh Meat: Beef, Pork, Lamb, Veal, Chicken, Turkey.
- Other Items Include: Processed, Sausage, Ham, Seafood, Heat \& Serve, Value-Added, Non-Meat and Other.


## Turkey, Chicken \& Ground Beef

 Gained Share in Linear Feet of Fresh MeatPercent of Linear Feet


## SKUs are consolidating for Beef, Pork, Lamb and Veal



## Average Pounds Per Package Fell in 2015

## Pounds Per Package



## Average Packages Per Foot Declined Again in 2015 <br> \section*{Packages Per Foot}



Total

## Boneless Share Grew Again in 2015

Boneless Percent of Packages


## Production Claims Surged in 2015

## Percent of Packages



## Organic Product Claims Made Huge Gains Over Previous Years

## Percent of Packages



## Store Branding Gained Significantly in 2015 <br> Percent of Packages




## Exact Weight Packages Gained Everywhere Except Chicken



## Case Ready Increased for the Total Fresh Meat Case

Percent of Packages


## Vacuum Made Significant Gains in 2015

## Percent of Packages



## Thank You for Your Time, Questions \& Follow Up

For More information on this study please contact:

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## SealedAir cryovac' Food Care

## National Meat Case Study ${ }^{\text {TM }}$ Copyright Information

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## Appendix

## SealedAirD <br> cryovac ${ }^{\circ}$ Food Care

## Natural Vs. Organic

USDA 'Natural' definition for Meat and Poultry: A product containing no artificial ingredient or added color and is only minimally processed. Minimal processing means that the product was processed in a manner that does not fundamentally alter the product. The label must include a statement explaining the meaning of the term natural (such as "no artificial ingredients; minimally processed").

USDA ‘Certified Organic’ foods are grown and processed according to federal guidelines addressing, among many factors, soil quality, animal raising practices, pest and weed control, and use of additives. Organic producers rely on natural substances and physical, mechanical, or biologically based farming methods to the fullest extent possible. As for organic meat, regulations require that animals are raised in living conditions accommodating their natural behaviors (like the ability to graze on pasture), fed $100 \%$ organic feed and forage, and not administered antibiotics or hormones.

## Data Overview

|  | Comparable Sample |  |  |  |  | Total Supermarket Sample |  |  | Total Club Store Sample |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  | 2002 | 2004 | 2007 | 2010 | 2015 | 2007 | 2010 | 2015 | 2007 | 2010 | 2015 |
| Stores | 97 | 104 | 121 | 124 | 114 | 121 | 124 | 103 | 10 | 9 | 11 |
| States | 24 | 29 | 34 | 31 | 24 | 34 | 31 | 24 | 9 | 7 | 8 |
| Markets | 35 | 43 | 48 | 51 | 35 | 48 | 51 | 35 | 9 | 7 | 9 |
| Packages | 90,987 | 105,153 | 123,204 | 121,919 | 116,880 | 157,896 | 160,978 | 108,802 | 6,347 | 7,050 | 7,998 |
| Pounds | 191,032 | 221,922 | 239,765 | 243,151 | 257,029 | 281,025 | 288,113 | 210,706 | 34,515 | 35,017 | 46,323 |
| SKUs | 11,383 | 13,617 | 15,982 | 16,486 | 15,136 | 20,309 | 21,396 | 14,358 | 644 | 660 | 778 |

