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The Power of Meat 2016

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

Presented by:
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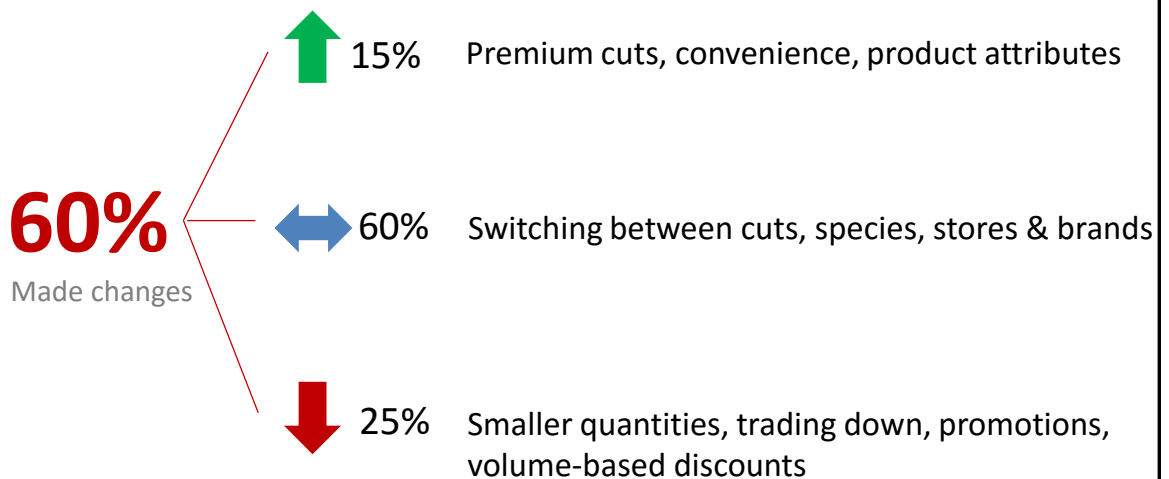
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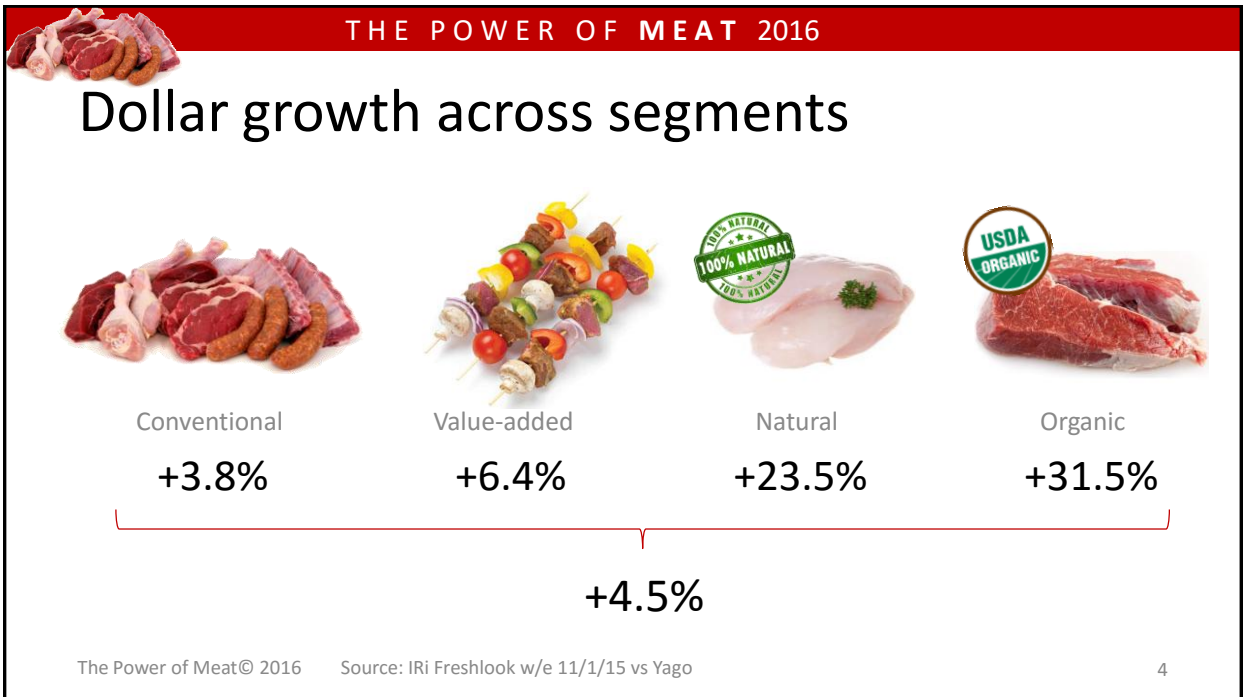
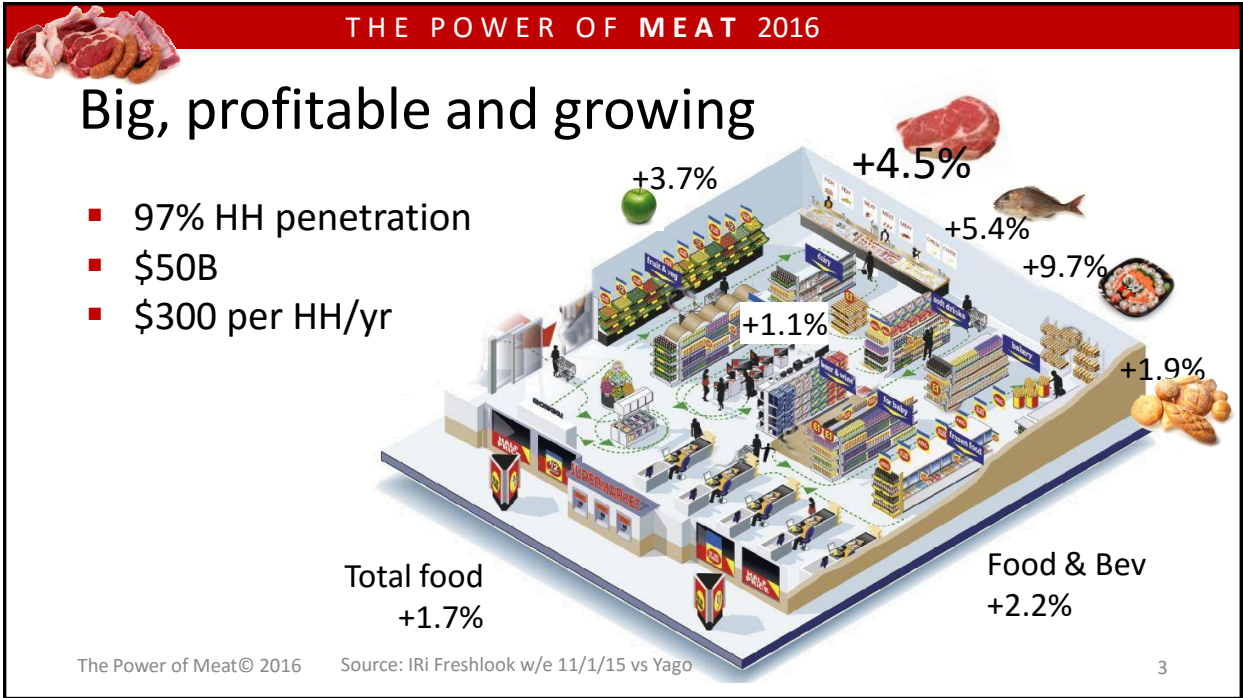
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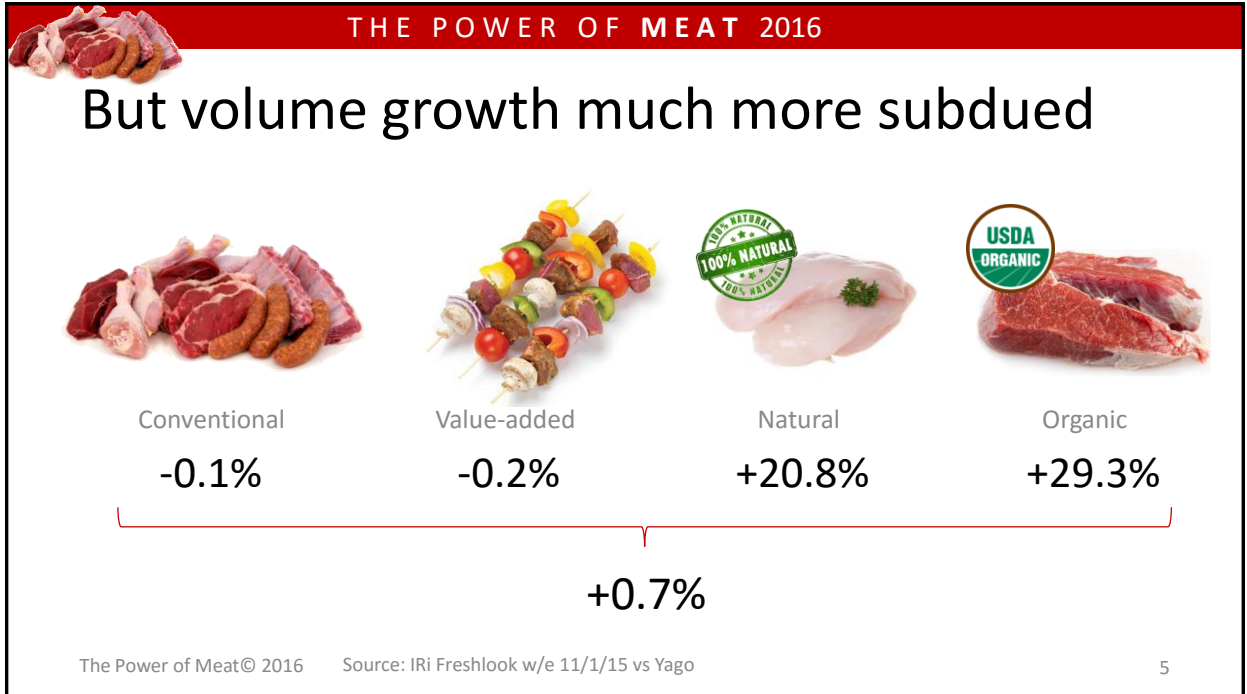
Spending more, less and differently



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2






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- Consumer survey among 1,400 shoppers
 - 11 years and running
 - Updates on long-standing trend lines
 - New topics
- Real-life overlay
 -   
- Expert videos



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Agenda

MEGA TRENDS

PRE-TRIP PLANNING

CHANNEL CHOICE

PURCHASE DECISION

CONSUMPTION & PREPARATION

IMPROVING THE MEAT DPT



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- Health and wellness
- Transparency and traceability
- Provenance
- Natural/organic

MEGA TRENDS — INFLUENCING THE MEAT PURCHASE


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Mega trend: Health & wellness



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Meat and poultry belong in a balanced diet

78% Agree a balanced diet is essential to good health

82% Agree meat and poultry are important to a balanced diet as sources of protein and other nutrients

Lower agreement among Millennials





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The nation's protein craze continues

- Annual sales of products containing labels calling out protein presence: \$15.3 billion
 - Dollar growth: +7% Yago
 - 4-CAGR: 9%

- Are we doing enough to stake our claim?



The Power of Meat© 2016 Source: Nielsen, Total U.S. Food, 2012-2015



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Many sources with great consumer info

Today's Turkey: A Lean Protein Powerhouse - And a Whole Lot More!

Low in fat, high in protein and rich in vitamins and minerals that fuel your body, turkey provides a host of dietary benefits, including:

- THREE ALL-IMPORTANT B's:** Turkey meat contains varying amounts of all the B vitamins, but is especially rich in B3 (niacin), B6 and B12. A three-fold variety of turkey provides:
- Daily value (DV) of vitamin B3: **100%**
- Daily value (DV) of B6: **100%**
- DV of vitamin B12 (dark meat): **100%**
- DV of vitamin B12 (dark meat): **100%**

WHILE MOST OF THE B's PROVIDE THEIR OWN SPECIFIC BENEFITS, AS A WHOLE THESE ESSENTIAL NUTRIENTS PROMOTE HEALTHY METABOLISM BY HELPING YOUR BODIES CONVERT FOOD INTO ENERGY. B VITAMINS ALSO IMPROVE APPETITE FUNCTION AND HELP CASH AND OVERSEE A HEALTHY NERVOUS SYSTEM.

AMAZING MINERALS:

- Selenium** - Turkey provides an abundant amount of the same lightning-antioxidant selenium - about half of the recommended daily value in a single 3-ounce serving. Selenium supports the body's antioxidant system, helping to eliminate free radicals and also helps keep your thyroid functioning strong.
- Zinc** - You get about 2 milligrams of zinc in a 3-ounce turkey thigh. Zinc keeps your system alert and supports a healthy immune system, but is also crucial for its role in fortifying your body's immune system.
- Phosphorus** - A 3-ounce serving of turkey provides about 10 percent of the recommended daily intake of phosphorus, which works with calcium to build and maintain strong, healthy bones and teeth. Phosphorus also plays an important role in the metabolism of fats and carbohydrates and is essential for the growth and repair of your body's cells and tissues.
- Iron** - Turkey is a good source of iron, with 173 milligrams per 3-ounce cooked turkey breast. Iron is a key component of the protein hemoglobin, which enables red blood cells to circulate oxygen throughout your body. Iron also plays a number of other important roles in your body, such as helping convert blood sugar to energy and supporting immune function.

While these essential nutrients are found in less significant amounts than those listed above, turkey also provides notable amounts of **selenium, magnesium and copper**.

LEAN PROTEIN:

is 50 percent

value amino acids that boost protein's ability, key enzymes & factors

50% Daily value of LEAN PROTEIN in a single serving!

is the lean muscle in particular - is a key component of weight loss, aid to digest, metabolism, and one which means you burn more calories in order to break your stomach, so you feel full sooner and stay that way. If you're working out, as well, protein is extra essential for ensuring your muscles, which keep your metabolism humming.

Of all diets to eat following a meal - in 2012, the ICM Dietary identified that protein has a more satiating effect than fat or carbs. This suggests that small increases in protein consumption, like consumption, may help increase feelings of fullness after a meal, so that weight loss may occur secondary to reduced

Provides essential vitamins and minerals

Helps you lose weight & keep you feeling full!

Help your body needs to build lean muscle, your level best for losing weight while building or

COMPLETE PROTEINS

- Meat
- Fish
- Eggs
- Dairy Products

WHY MEAT MATTERS

EGGS

PORK

CHICKEN

TURKEY

LAMB

NUTRIENTS Found in Meat, Turkey & Eggs

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12



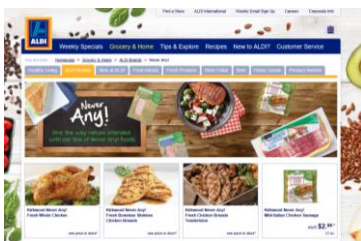
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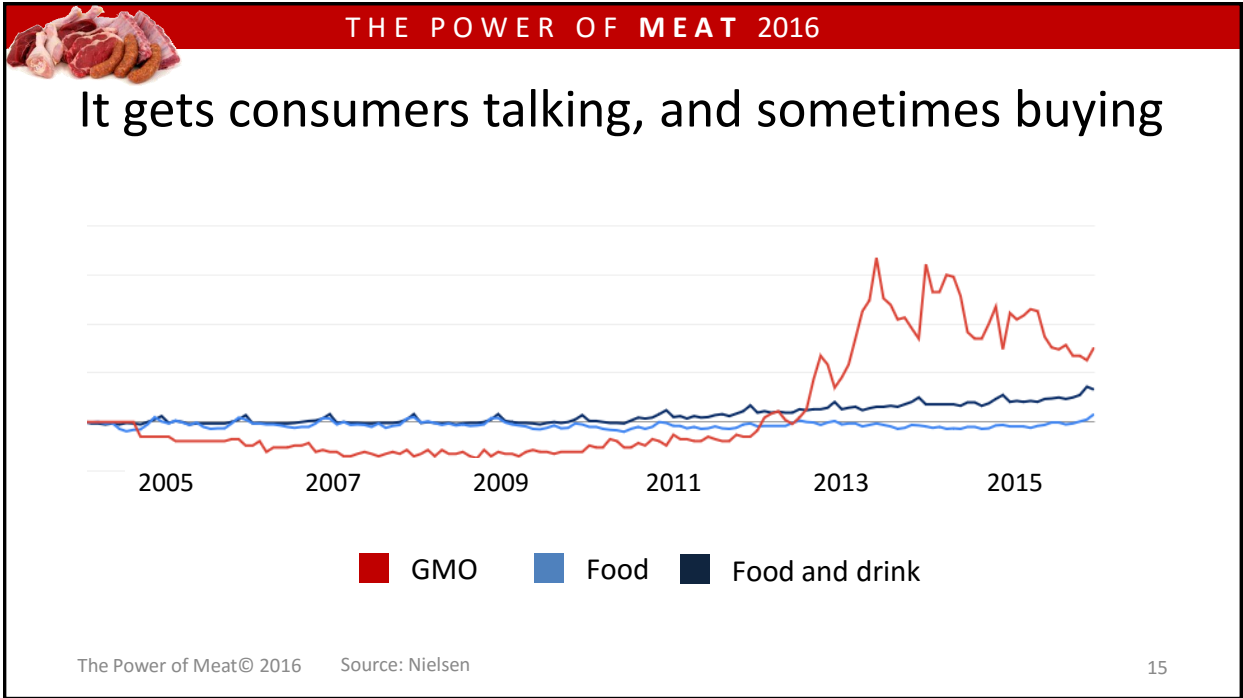
Mega trend: Transparency, traceability and provenance *The proliferation of claims & product attributes*



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Growing awareness often leads to greater interest



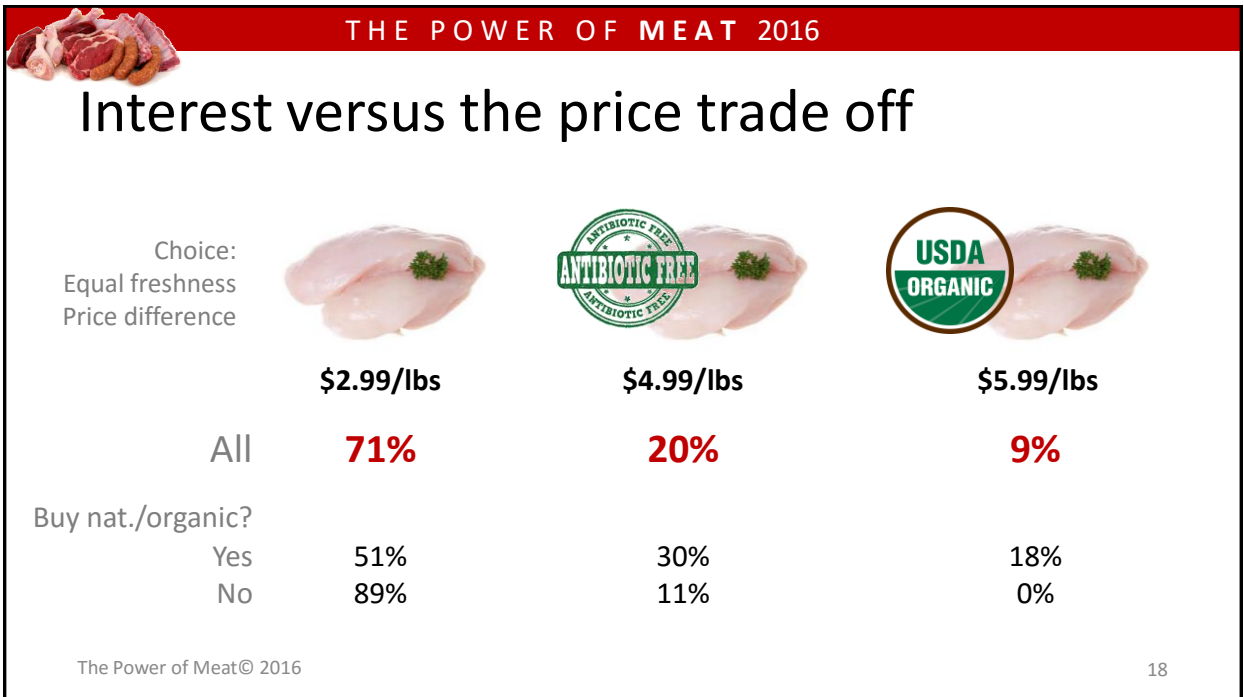
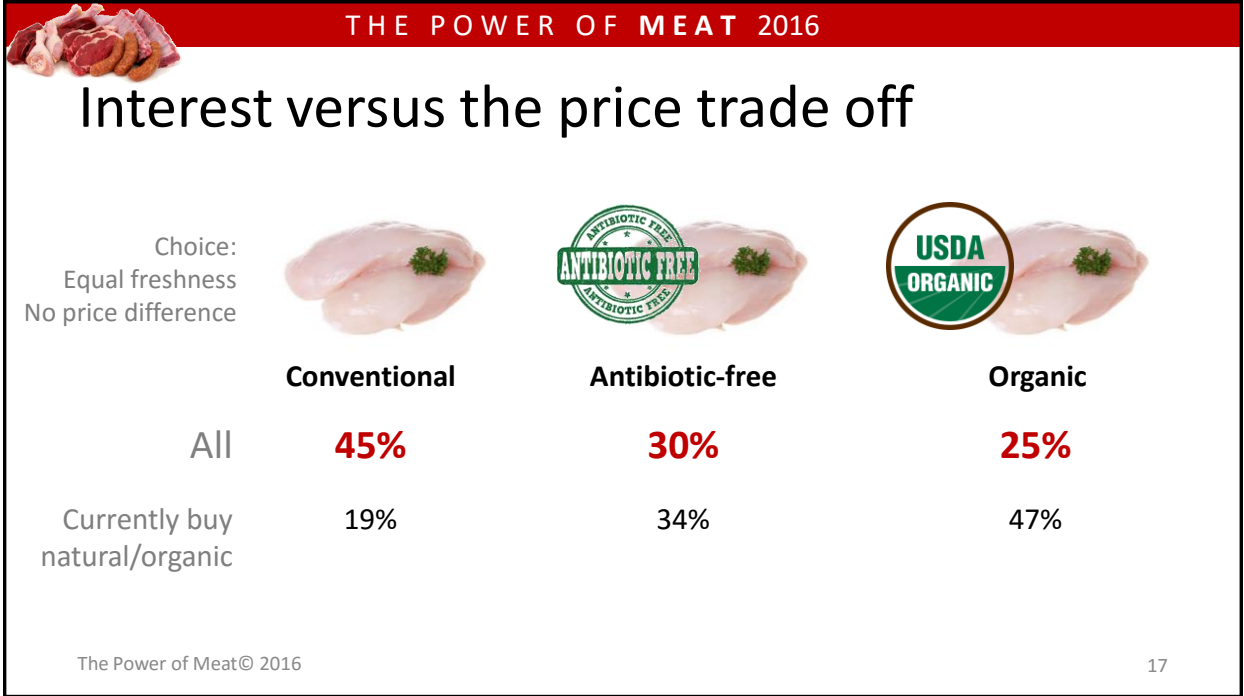



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Label claim growth in the past 5 years

Label Claim	\$ CAGR	Unit CAGR
Organic	30%	23%
Hormone/antibiotic presence	29%	25%
Natural	27%	22%
Vitamin/mineral presence	15%	8%
Preservative presence	13%	9%
Saturated fat presence	12%	5%

The Power of Meat© 2016 Source: Nielsen, Total U.S. Food, 2011-2015 16









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Transparency & traceability — “a right to know”

Even if shoppers don't vote with their wallets

	 HORMONE FREE	 ANTIBIOTIC FREE	 MADE WITH NON-GMO INGREDIENTS	
Importance of Transparency Traceability	The use of hormones	The use of antibiotics	Whether GMO ingredients are present	Traceability to the animal
Very important	44%	42%	35%	41%
Somewhat + very important	70%	68%	58%	68%

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An example of public debate: Netherlands

Biologische vleeskip
5½ week oud
940 gram

Plofkip
5½ week oud
2.900 gram



WAKKER DIER

AH-KLANTEN OPGELET

Deze verpakking bevat plofkip.



PLOFKIP

Met goedkope kip lokt Albert Heijn u de winkel in. Maar zo'n kilo plofkip is geen stuntertel. Het is een kilo dier.

WAKKER DIER

Stop de plofkip bij AH. Kijk op www.wakkerdier.nl



Wilt u dit niet ook met antibiotici en hormonen?







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Sub trend:
Provenance

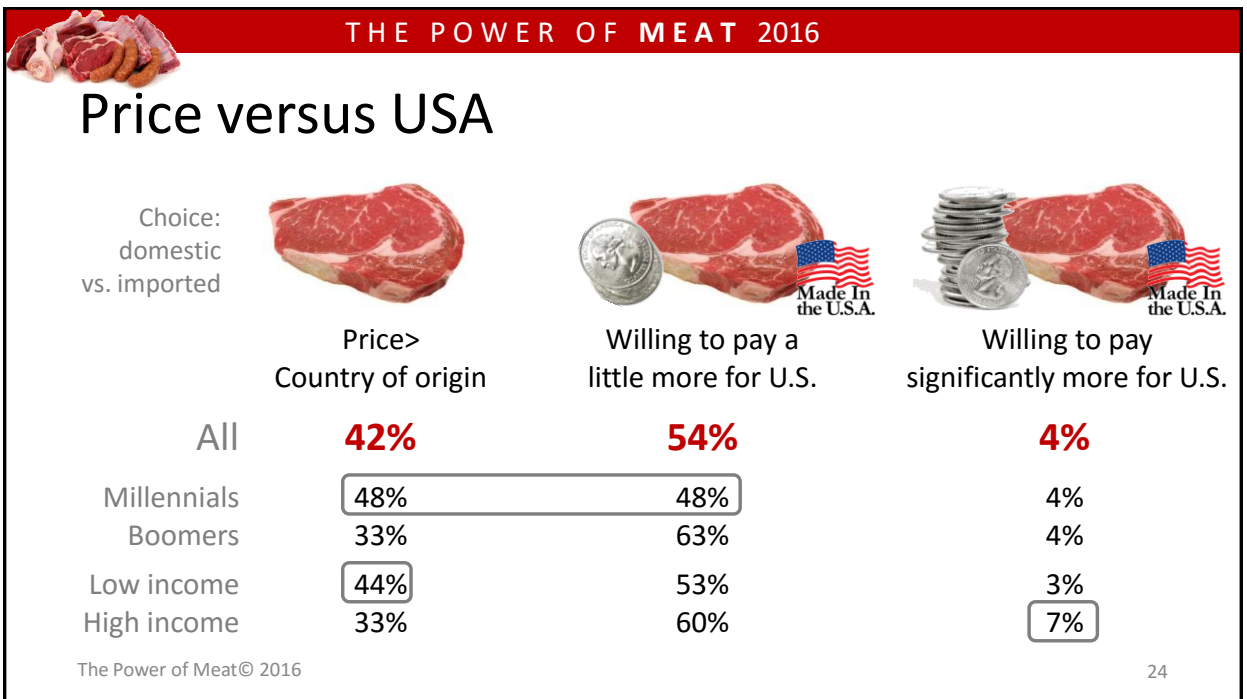
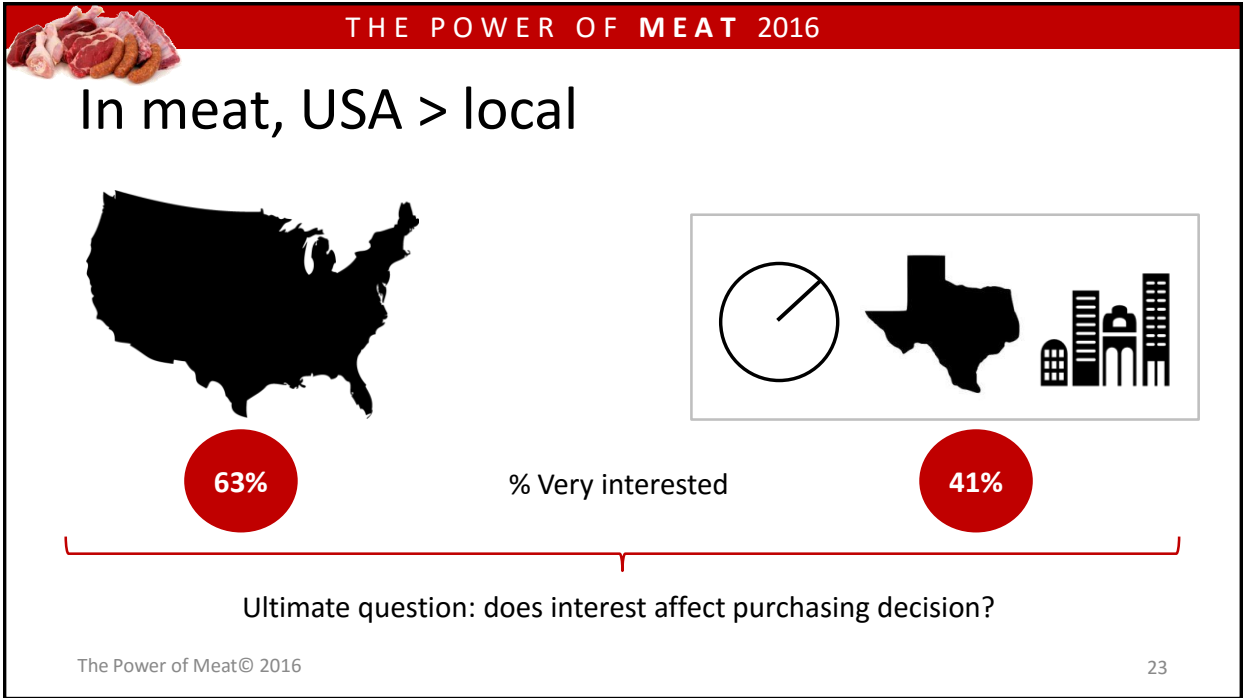


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Provenance includes many different strategies

Local	USA	Imported
		

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So many claims or “data points”

Organic Free Range Natural “No added” All vegetarian fed



Raised humanely Source verified Free range Sustainable Brands



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But it is the story that sticks



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Country: Coles, Australia

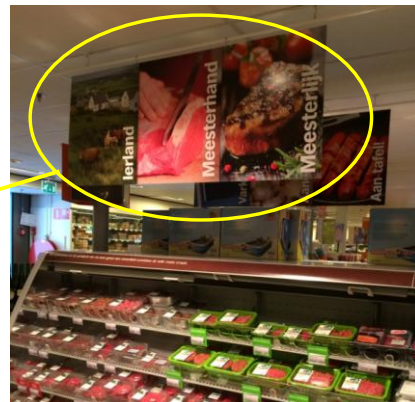


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Pictures courtesy of NH Foods Australian Beef

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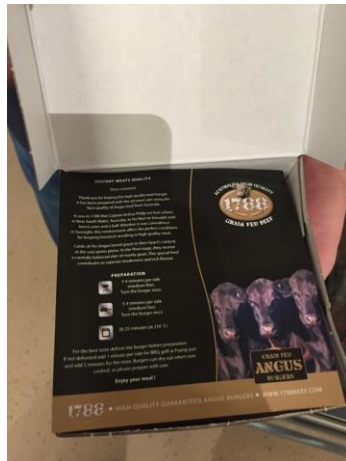
Import — Albert Heijn, The Netherlands



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Import — Hanos, the Netherlands



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Local — Nugget Markets, CA



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And provenance allows for many more stories

Award-winning



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Animal welfare



31


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Mega trend: Natural and organic



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Considerable uptick in availability

% of total packages



2004: 22%


2015: 38%



2004: 0.2%

2015: 3.8%

But prices for organic rising fast:
Organic: +9.6% vs. Conventional: +5.2%

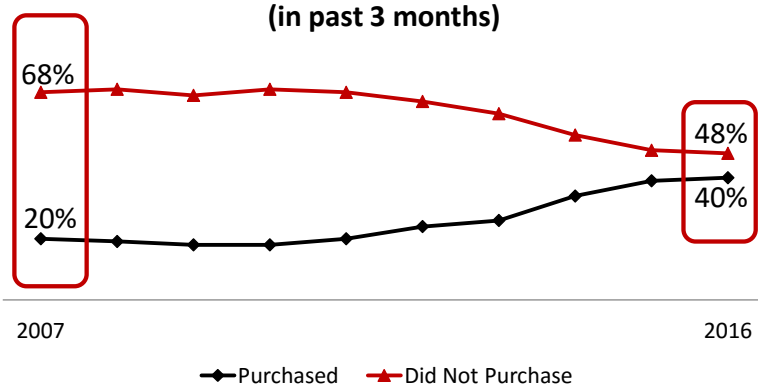


The Power of Meat© 2016 Source: Sealed Air | National Meat Case Study 2015 & Nielsen

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Continued growth for natural/organic meat & poultry

**Purchased natural and/or organic meat/poultry?
(in past 3 months)**

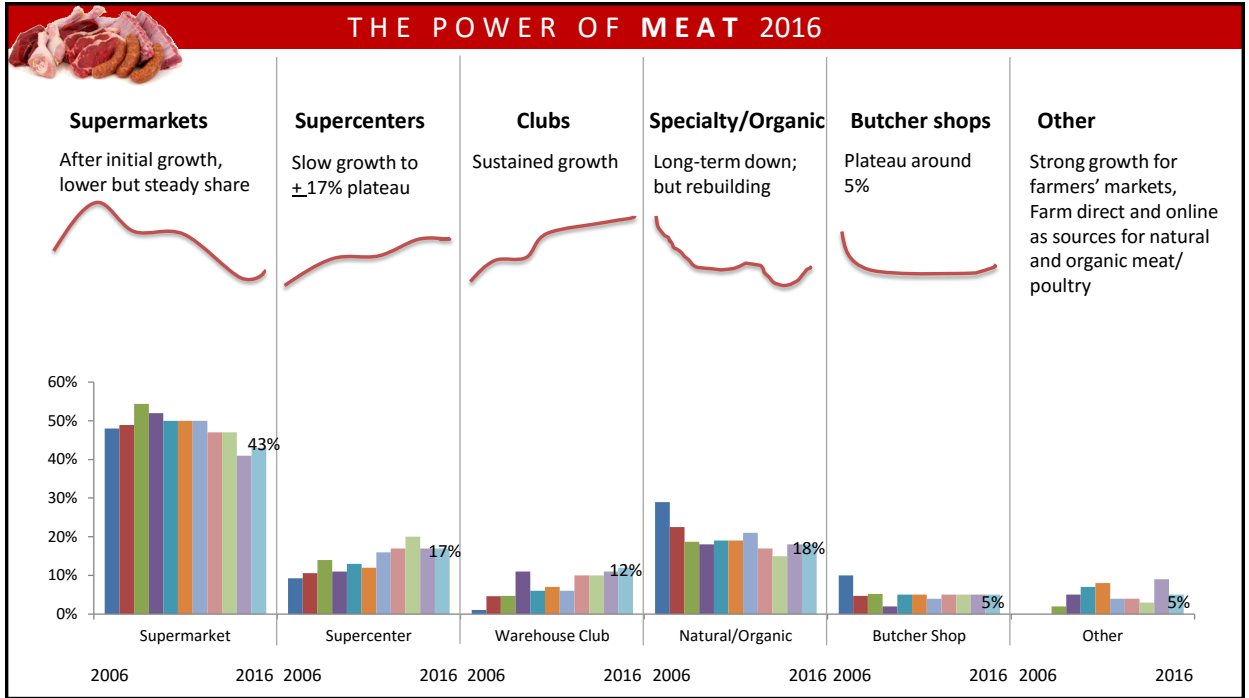


Year	Purchased	Did Not Purchase
2007	20%	68%
2016	40%	48%

Intent upcoming year


28% plan to spend more
66% about the same
6% less

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“Free from” top reason for natural/organic



2009

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



2016

1. “Free from”
2. Better health/treatment of the animals

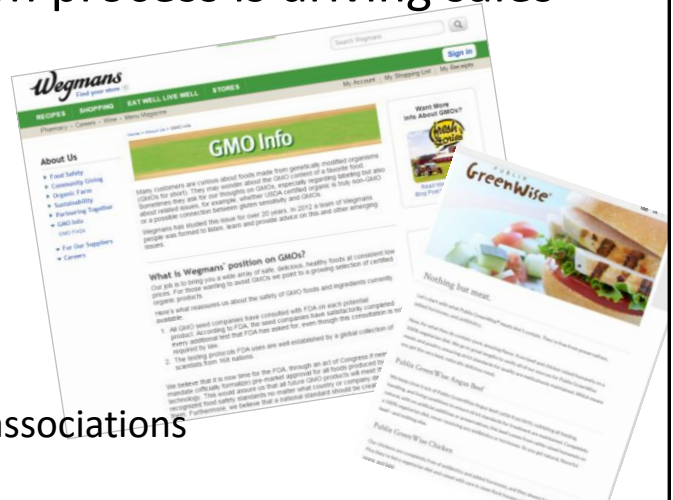
3. Positive long-term personal health effect
4. Freshness
5. Better taste

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Growing desire to have transparency into the product and production process is driving sales

- Listen and engage
 - Be proactive
 - Be interactive
 - Educate
 - Informed choice
 - Explain your position
 - Work with your trade associations



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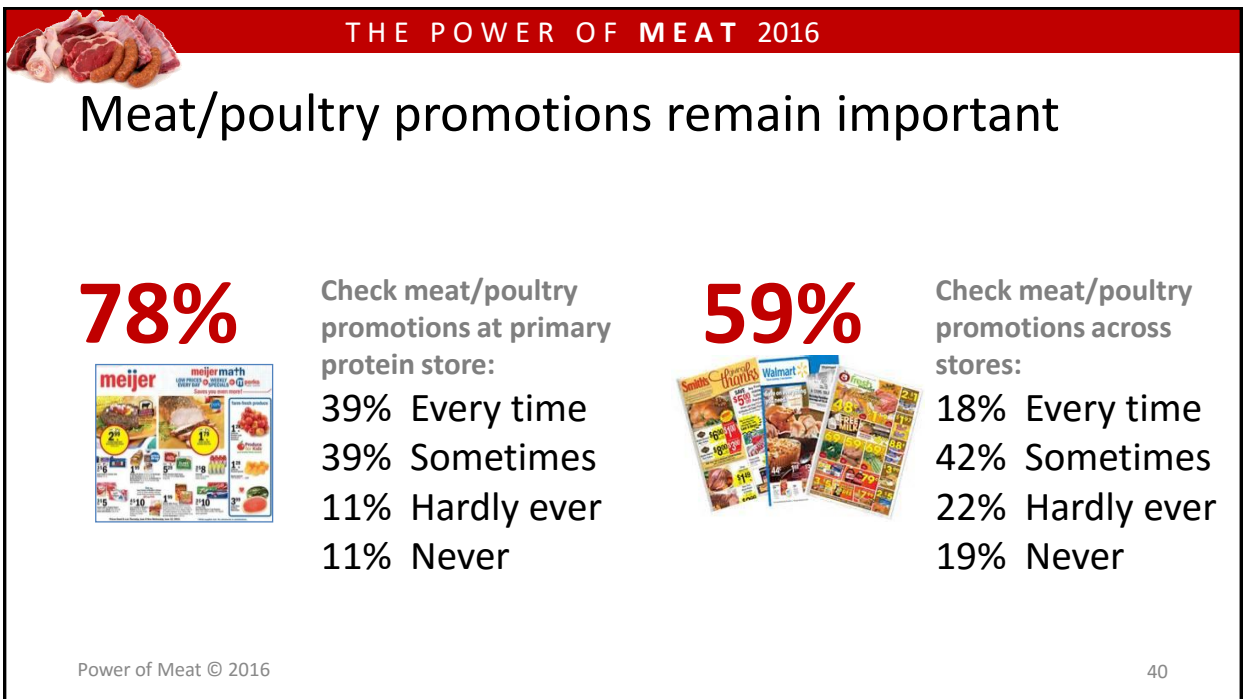
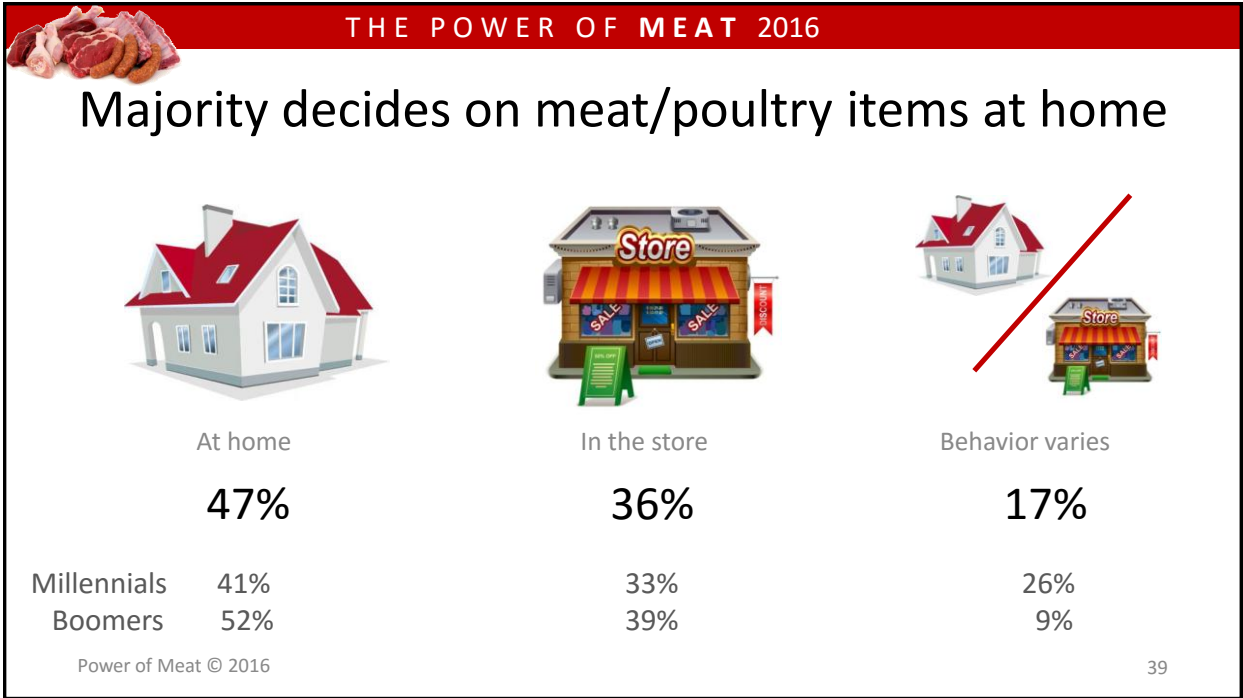

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Determination pre-trip or in-store
 Promotional research
 Circular trends

PRE-TRIP PLANNING— WELL-RESEARCHED LIST ITEMS

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Paper circular still on top; but big gains in digital

	2016	Change vs. 2015	Millennials	Boomers
Paper circular at home	63%	↓	43%	76%
Paper circular at the store	51%	=	49%	54%
In-store only promotions	39%	↑	47%	37%
Electronic circular	26%	↑	31%	23%
Special digital meat promotions	24%	↑	30%	22%
Smartphone in-store	16%	N/A	25%	9%
Store app	14%	=	24%	5%

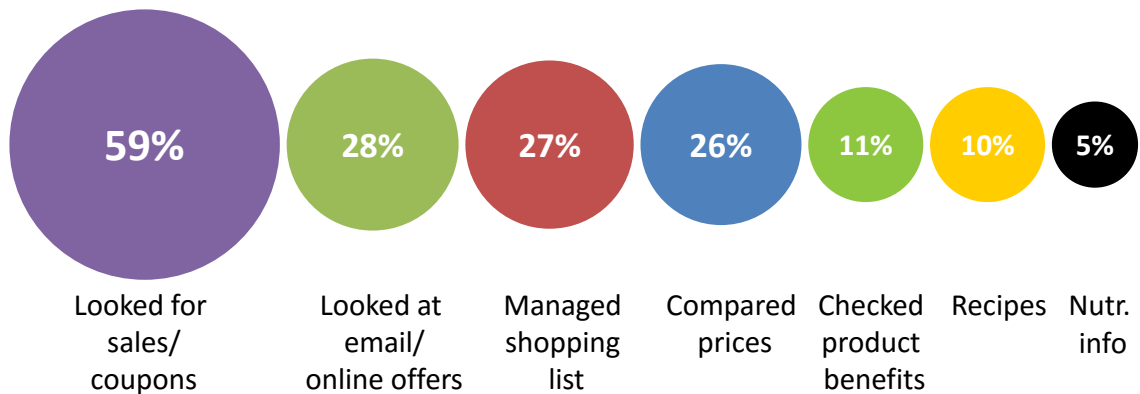
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Seeking value is the top pre-store digital activity

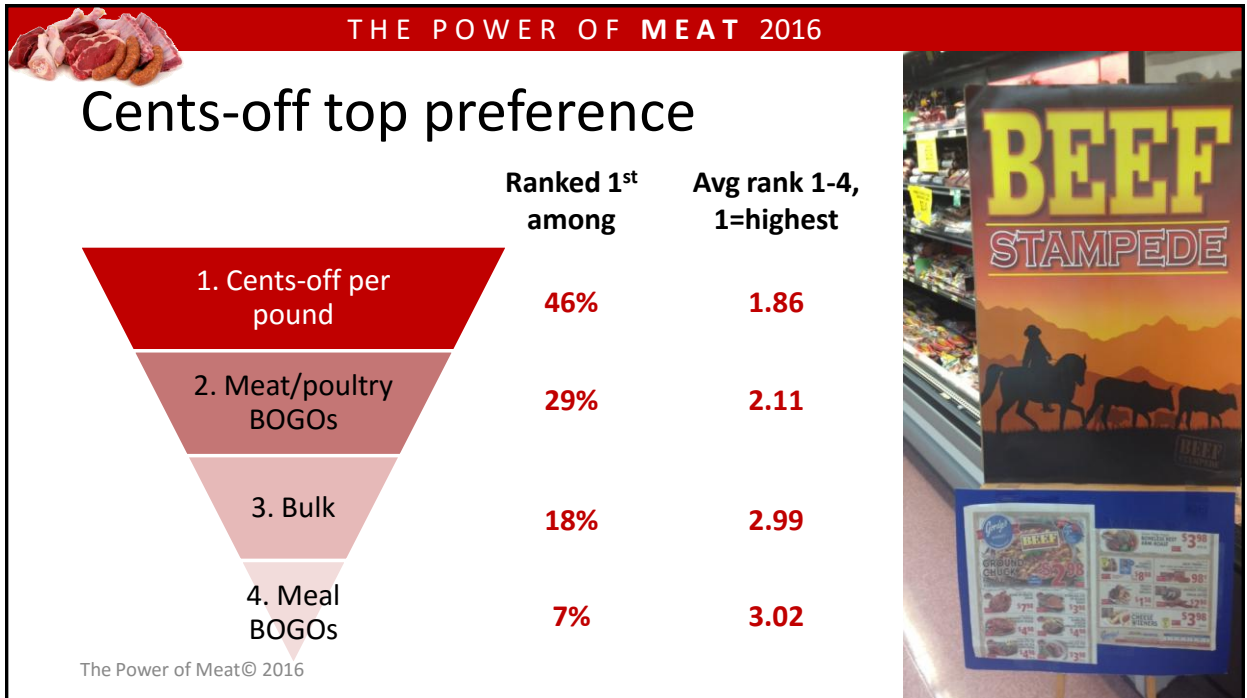


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For comparative purposes, as some respondents selected more than one activity

Source: The Nielsen Category Shopping Fundamentals study - Quantitative study, capturing 45,000+ purchases among 18,000+ respondents

42




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Promotions help to solidify sales among primary shoppers and attract secondary shoppers

- Emerging communication vehicles
- Shifting ad budgets
- Relevant, targeted promotions
 - Carefully considering species, cuts, attributes, convenience vs. unprepared, prices and/or total meal solutions

44




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Primary channel
Channel switching
Occasional purchase
Alternative channels



THE CHANNEL CHOICE— TRADITIONAL POWERHOUSES & ALTERNATIVE CHOICES

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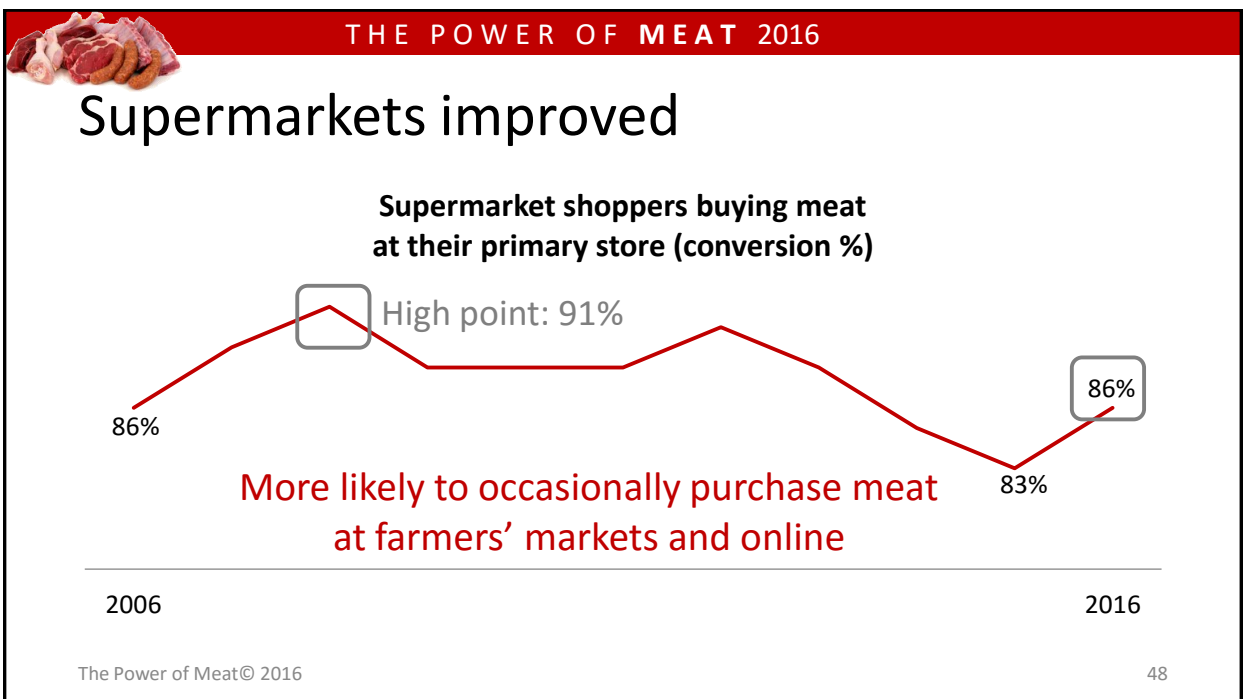
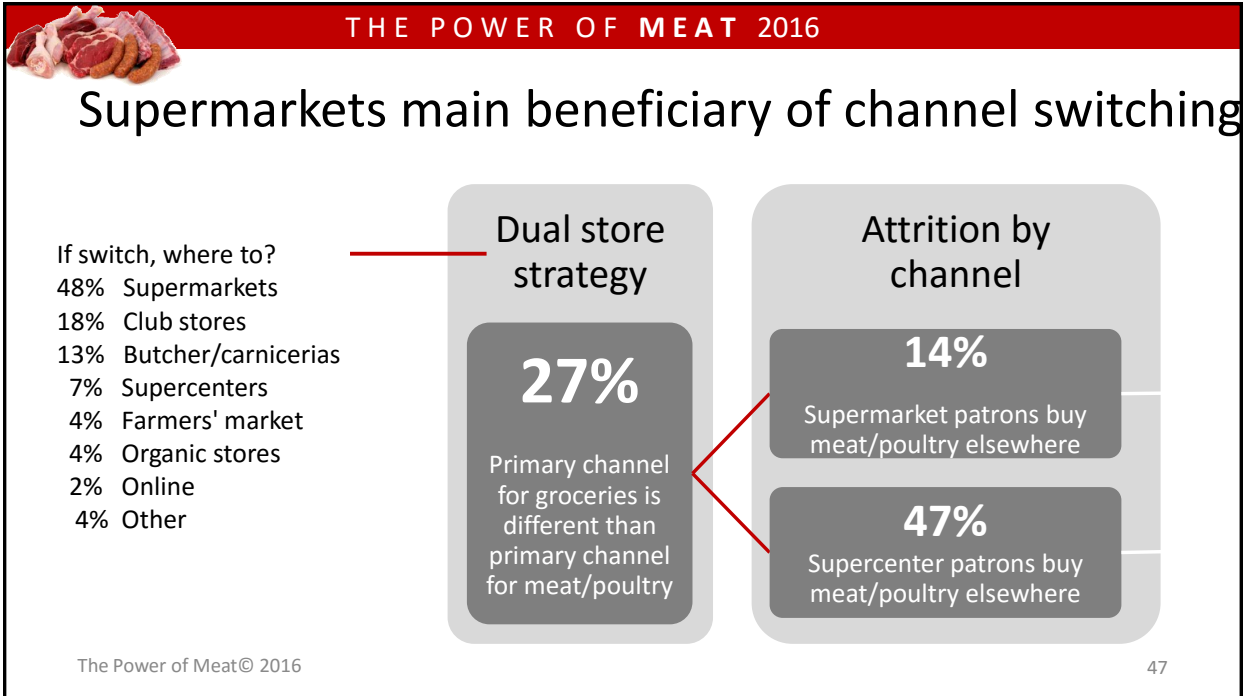


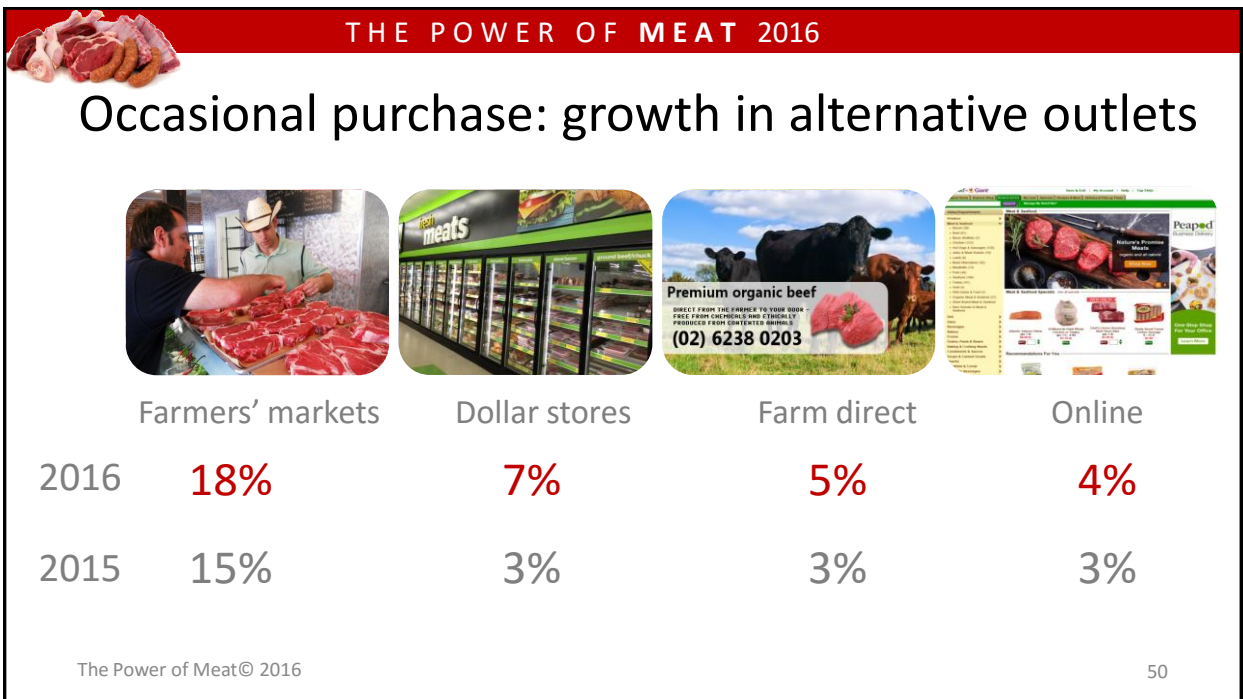
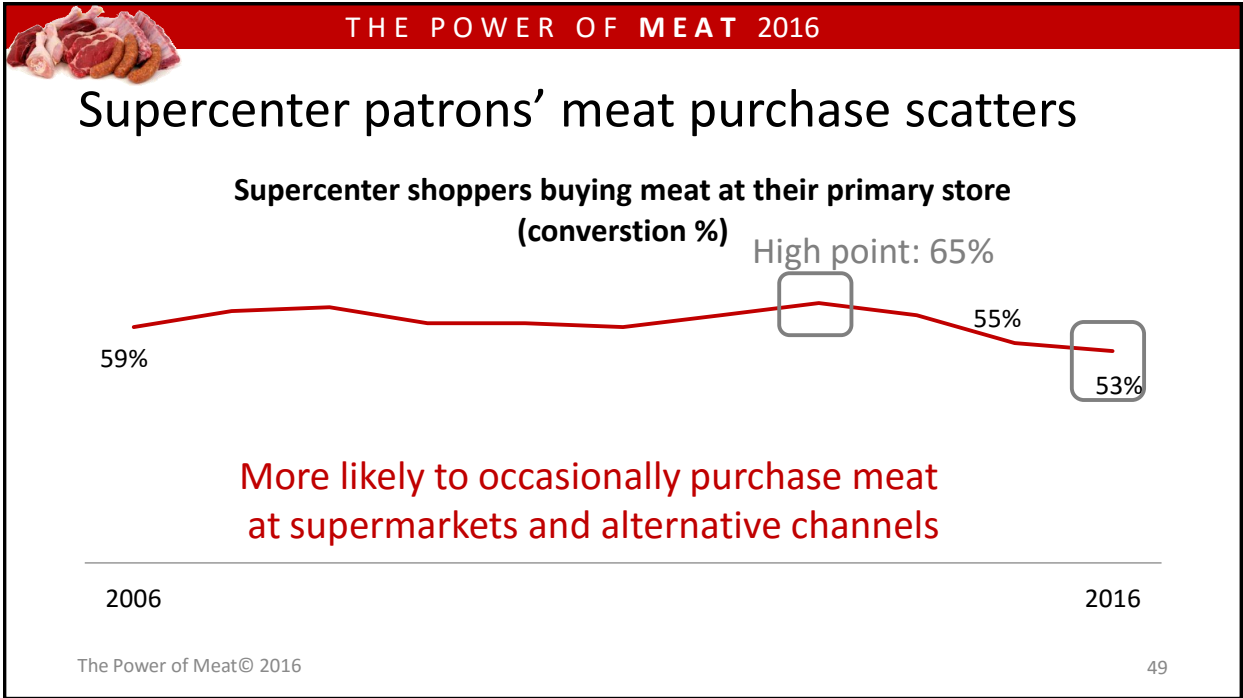
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Meat/poultry are a supermarket stronghold

	Supermarkets	Supercenters	Club stores	Organic stores	Other
 Primary store groceries	60%	29%	6%	3%	2%
 Primary store meat and poultry	62%	19%	10%	3%	6%
Gain/loss meat share 2016 vs. 2015	↑	↓	↑	↔	↑

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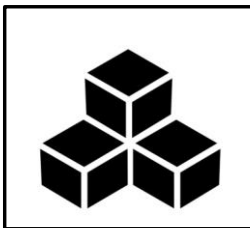
Optimizing conversion among Millennials key to traditional channels



- Channel shifting significant
- Millennial baskets becoming more important to industry success
 - More spontaneous buyers
 - If no differentiated offer, price rules purchase
 - Overindex for alternative formats

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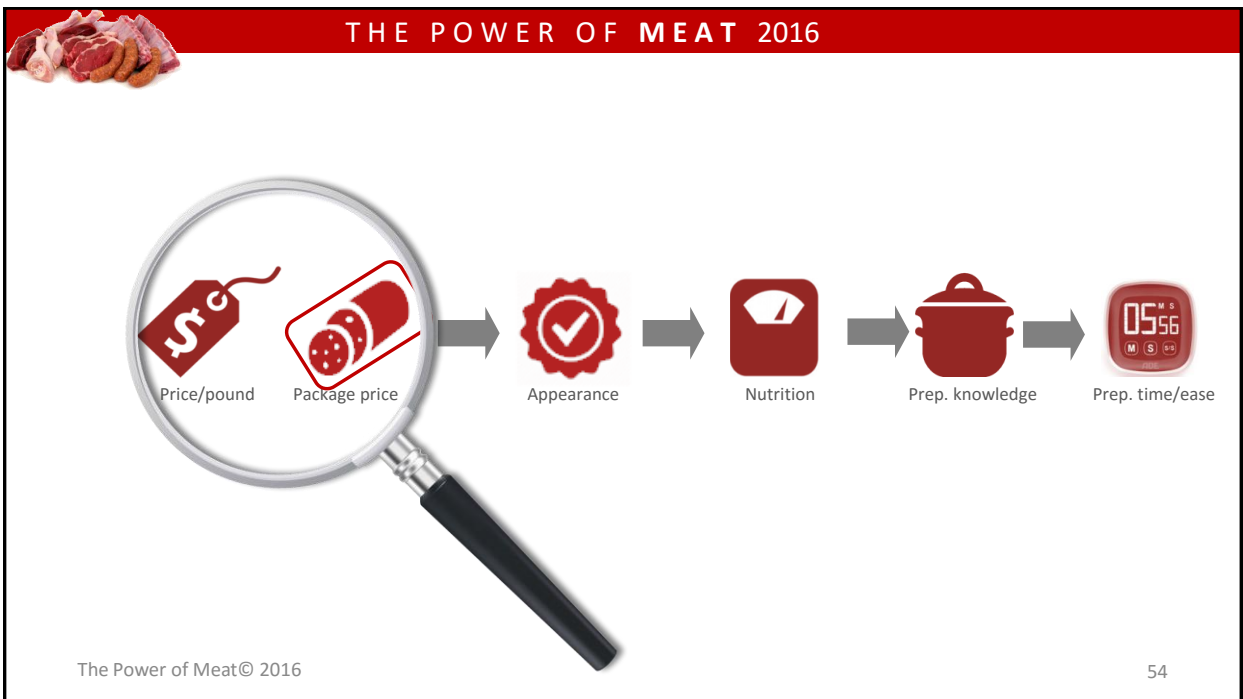
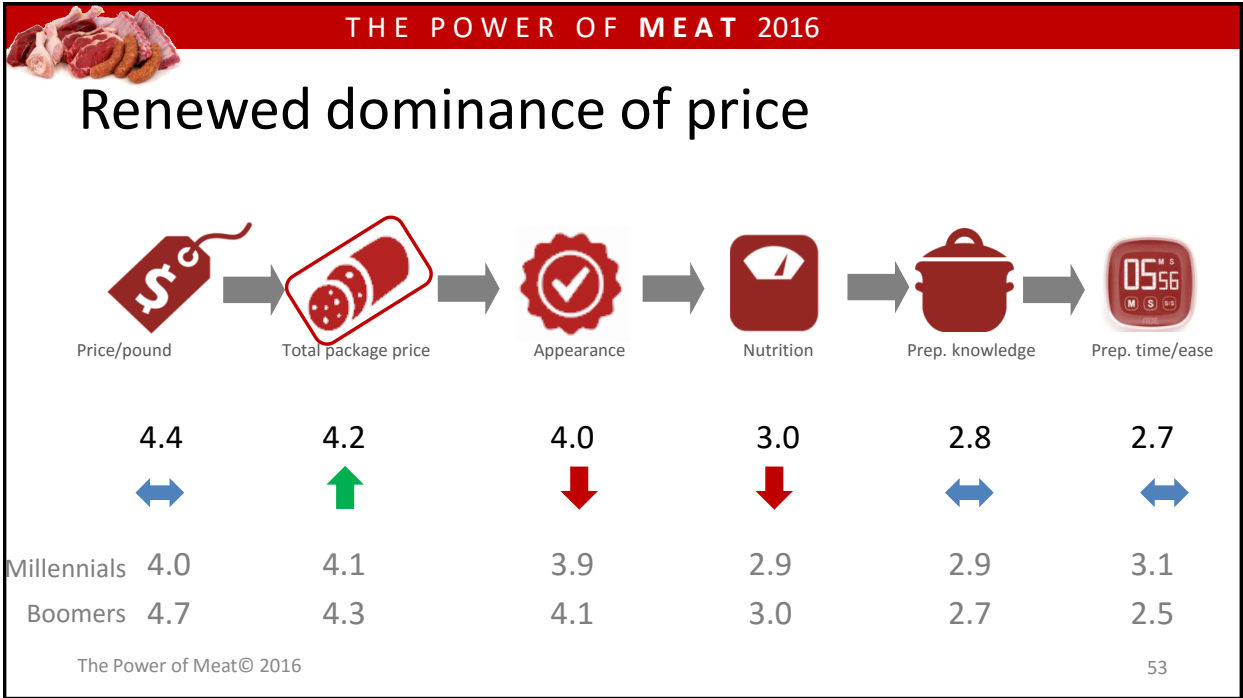

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Purchasing decision tree
 Meat case versus full-service counter
 Packaging innovation

PURCHASING DECISION— HIERARCHY CHANGING

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Price per pound has universal, long-standing appeal, but interest in total package price rising

4.4

Price per pound
6-item ranking scale




Importance rises along with...

- Age (Millennials: 4.0 | Seniors: 4.8)
- HH size (Singles: 4.3 | 4+ people: 4.5)

4.2


Total package price



Dominant factor for Millennials & singles


- Impacting package size variety, fixed weight packages and price ceilings

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Rapid rise in exact weight packages




Turkey
2004: 31%
2015: 68%




Ground beef
2004: 31%
2015: 68%




Pork
2004: 6%
2015: 25%



Chicken
2004: 13%
2015: 15%



Lamb & Veal
2004: --
2015: 14%



Beef
2004: 4%
2015: 9%

2004: 13%

2015: 31%

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Source: National Meat Case Study 2015 | Beef: 9% and Veal: 19%
56

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Emphasis on price drives in-store importance



36% of shoppers decide on items in-store



Regardless of deciding at home or in-store:

90% compare different cuts/kinds
 - Every time: 37%
 - Frequently: 27%
 - Sometimes: 26%



Once decided on a cut/kind:

91% compare different packages
 - Every time: 36%
 - Frequently: 31%
 - Sometimes: 24%

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Retailers are moving towards branded programs

% of packages in the meat case in 2015

	Supplier brand	Private brand	No brand
■ 2002	45%	22%	33%
■ 2015	46%	51%	4%





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Rising preference for brands

Fresh



Processed



■ Prefer supplier/nat. brand	25% ↑	40% ↑
■ Prefer private label	21% ↑	18% ↑
■ No outright preference	54% ↓	42% ↓

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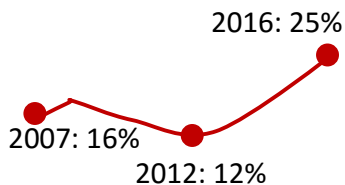
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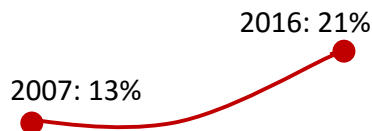
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Long-term rise of brands — fresh

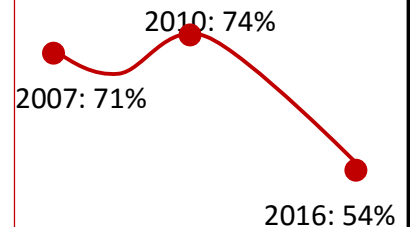
Supplier brands



Private brands

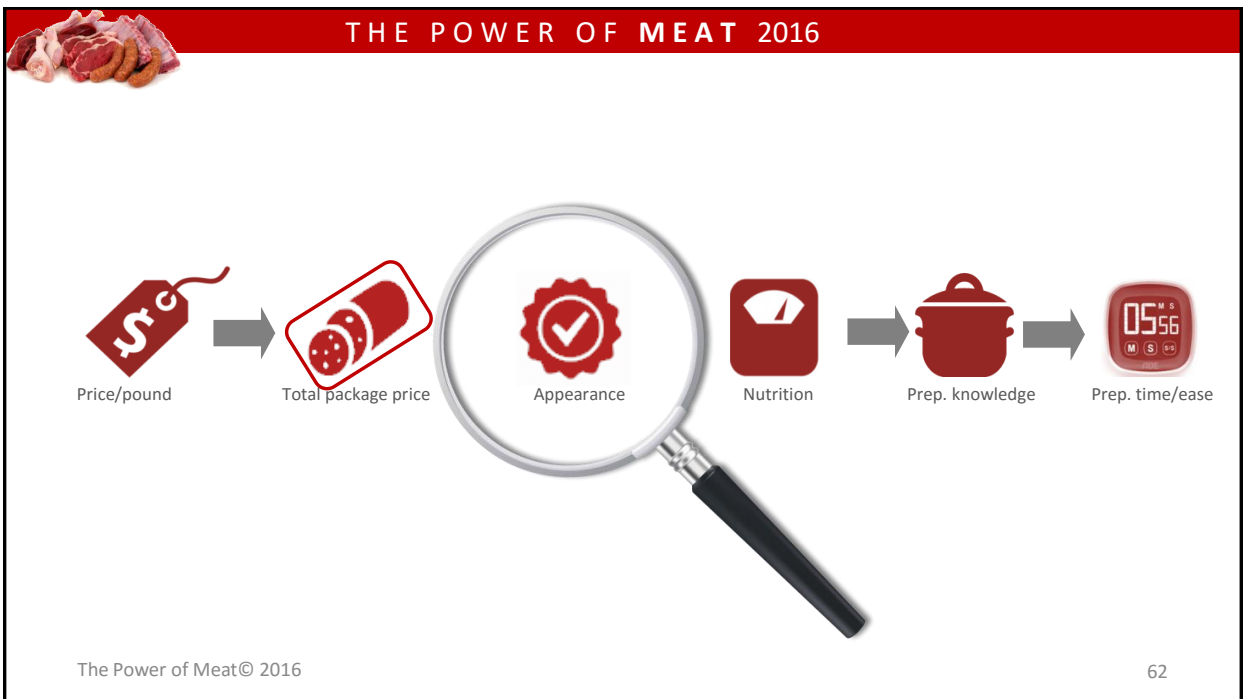
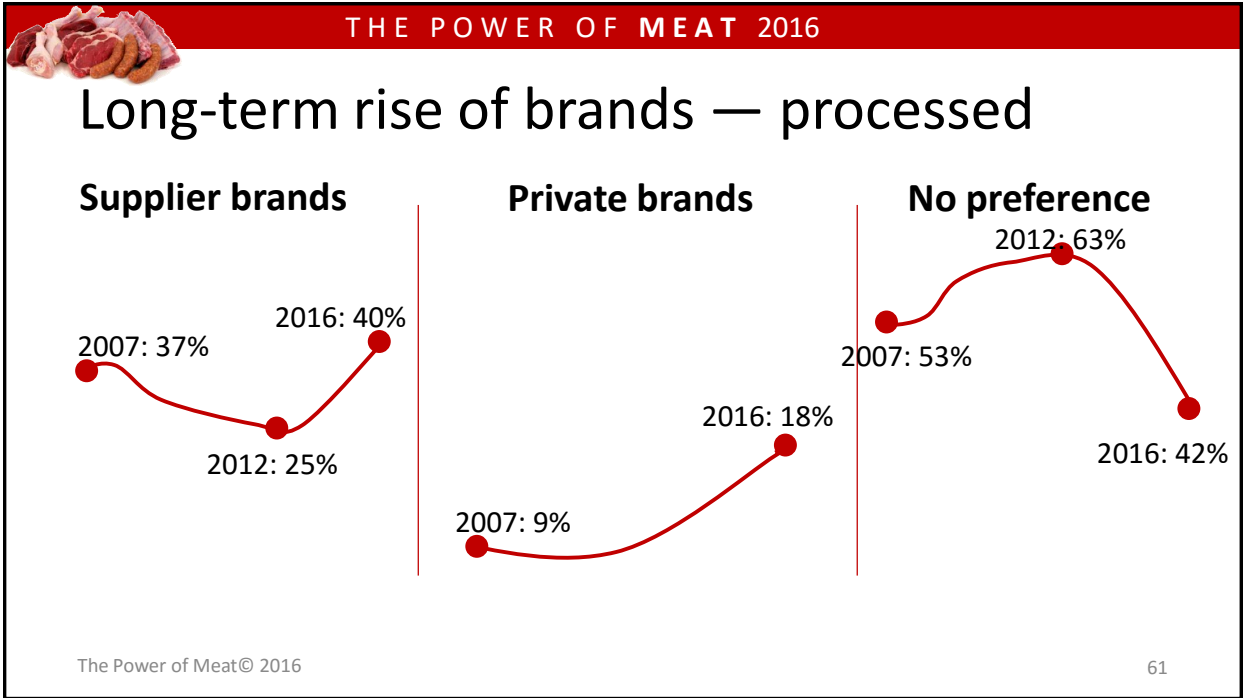


No preference



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Appearance: discerning freshness



1. Use/sell by date: 58%
2. Color: 57%
3. Time allowed in case: 45%
4. Time between farm/store: 38%

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Discerning freshness continued

5. Never frozen: 37%
6. No preservatives: 37%
7. Minimally processed: 31%
8. Cut to order: 18%
9. Age of the animal: 16%



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Who does fresh best?

33%
Butcher

29%
Supermarket

10%
Farm-direct

9%
Farmers' market



Millennials **28%**

26%

15%

16%

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Who does safe best?

34%
Supermarket

25%
Butcher

13%
Organic store

12%
Supercenter

12%
Farm/Farmers' market

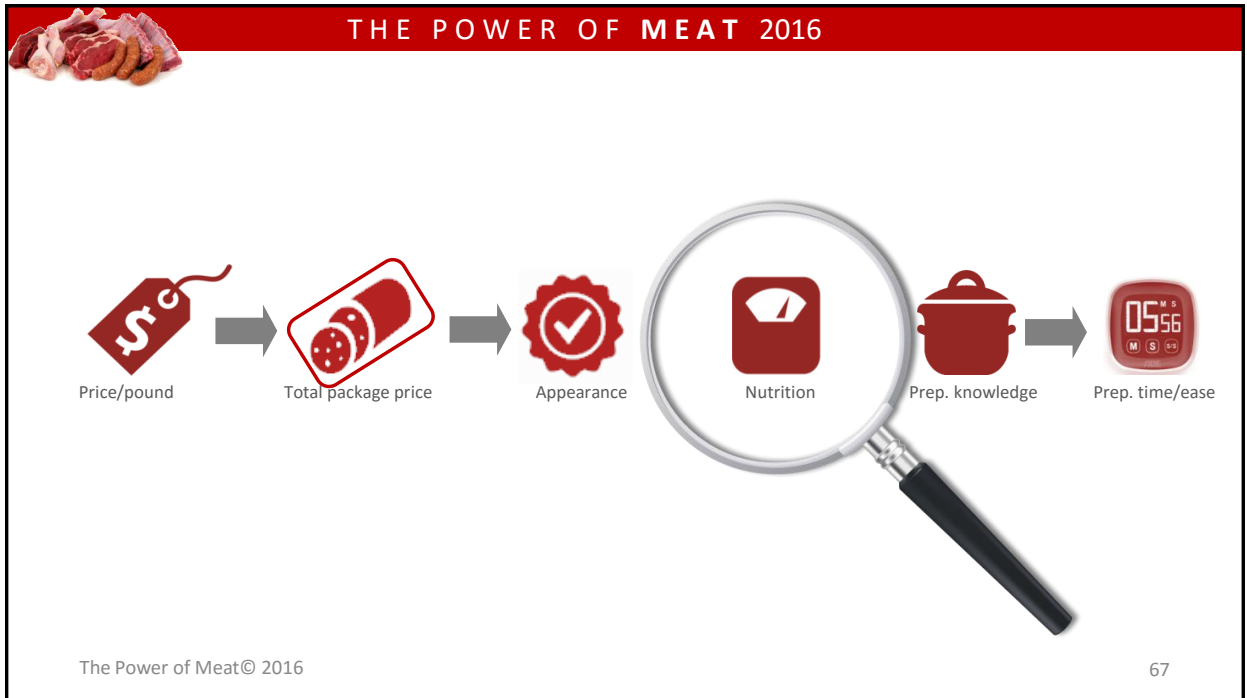


Touting our supply chain!



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Moderation, not elimination

	Regularly	Never
▪ Leaner cuts	50%	8%
▪ Limit second helpings	35%	21%
▪ Smaller portion sizes	31%	19%
<hr/>		
▪ More fish & seafood	26%	20%
▪ More meatless meals/ meat alternatives	20%	31%

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Greater focus on sodium, calories and sugar

Sodium	60%	↑
Total fat	55%	=
Calories	47%	↑
Saturated fat	46%	=
Cholesterol	39%	=
Sugars	39%	↑
Trans fat	36%	↓
Protein	34%	=
MSG	25%	=
Non-GMO	24%	=
Total carbohydrates	23%	↓

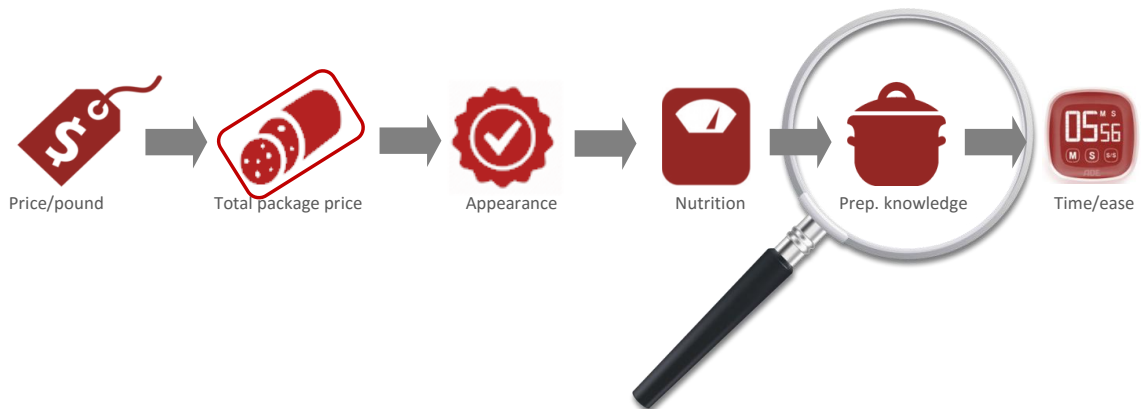


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Preparation knowledge marginal at best


> 50% “manage but no expert” or “need help”

- Cooking fresh product
- Marinating, seasoning
- Discerning quality and freshness
- Nutrition
- Wine pairing/meal creation

>70% of Millennials



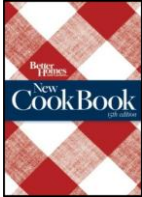









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Don't know? Digital research >> Mom


				
41%	25%	13%	7%	5%
{ Websites: 36% Social media: 5% }				
				

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Interest in "how to"

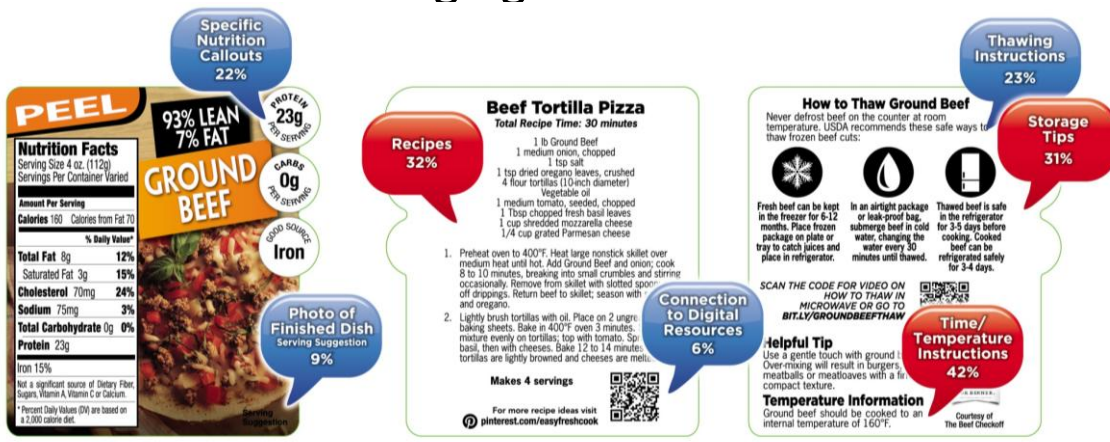
	2013	2016
Would absolutely use	29%	49% ↑
Would maybe use	54%	42%
Would not use	17%	9% ↓



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Cooking instructions & recipes top package educational messaging



Specific Nutrition Callouts 22%

Recipes 32%

Photo of Finished Dish 9%

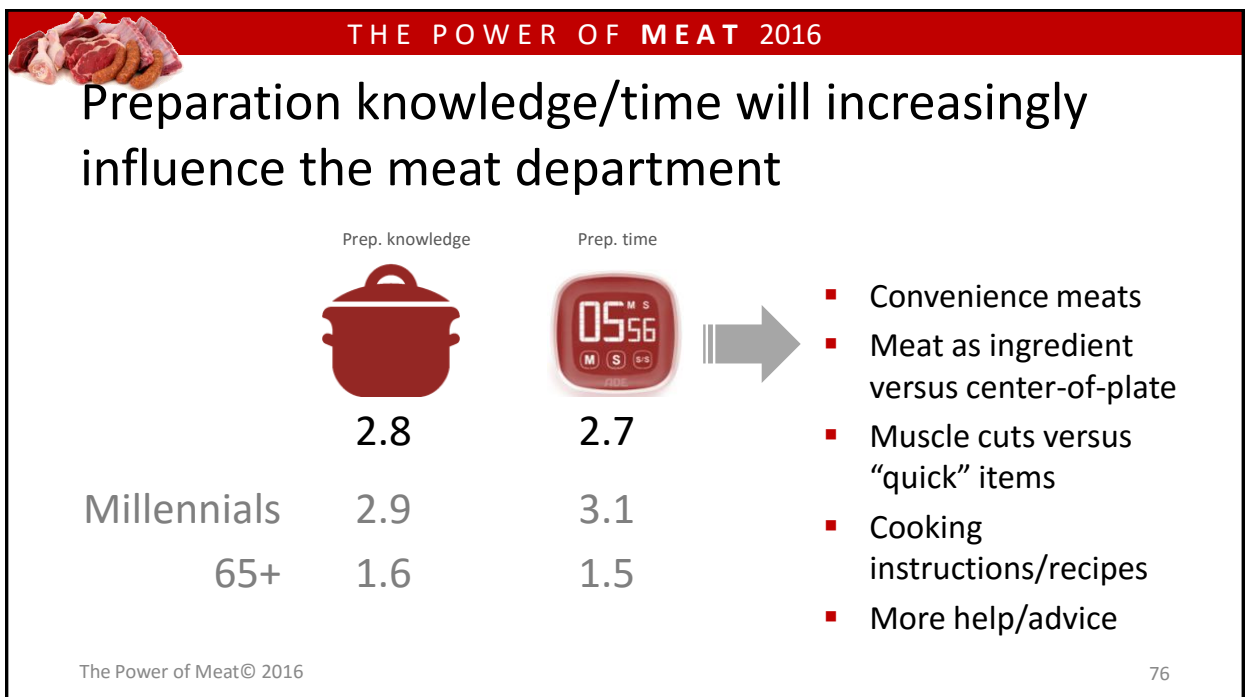
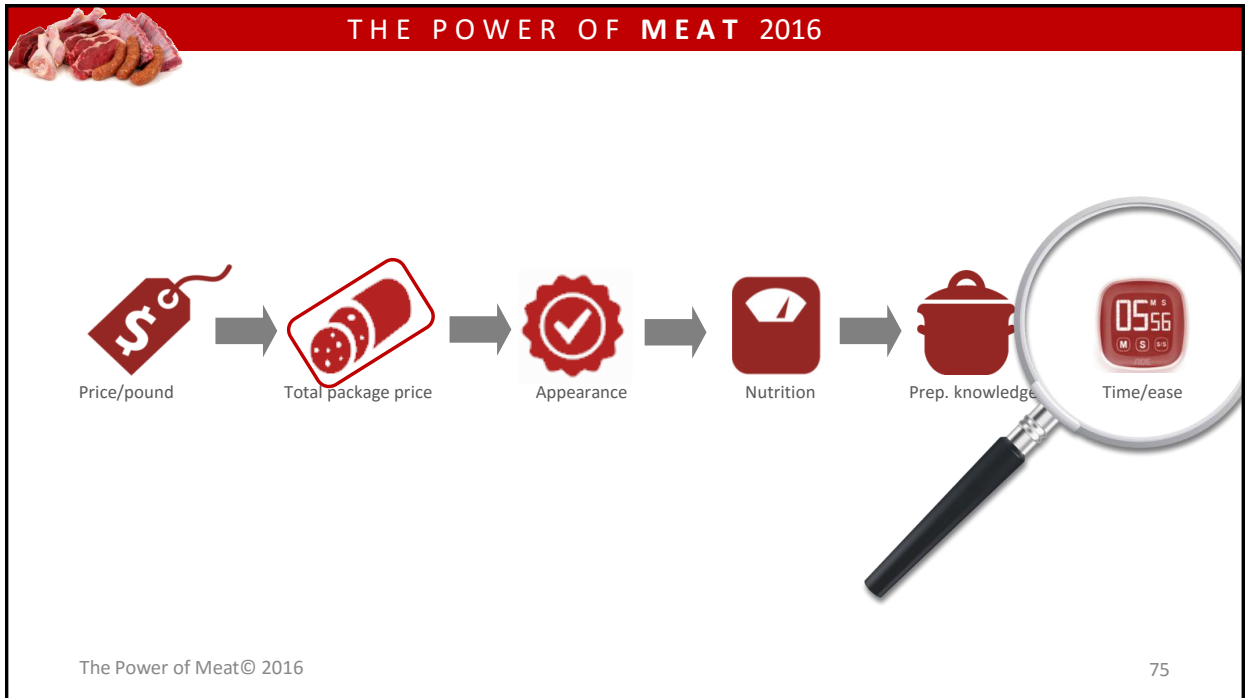
Connection to Digital Resources 6%


Thawing Instructions 23%

Storage Tips 31%

Time/Temperature Instructions 42%

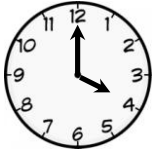
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Dinner plans a moving target for many




Know what's for dinner

- 30% Occasionally
- 10% Hardly ever


} **40%**




35%



51%




50%




30%

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But when undecided, foodservice often wins out



→



2016

- 12%** Very often
- 41%** Sometimes
- 35%** Rarely
- 12%** Never

- Slight uptick in very often/sometimes
- Deli prepared +9.8%

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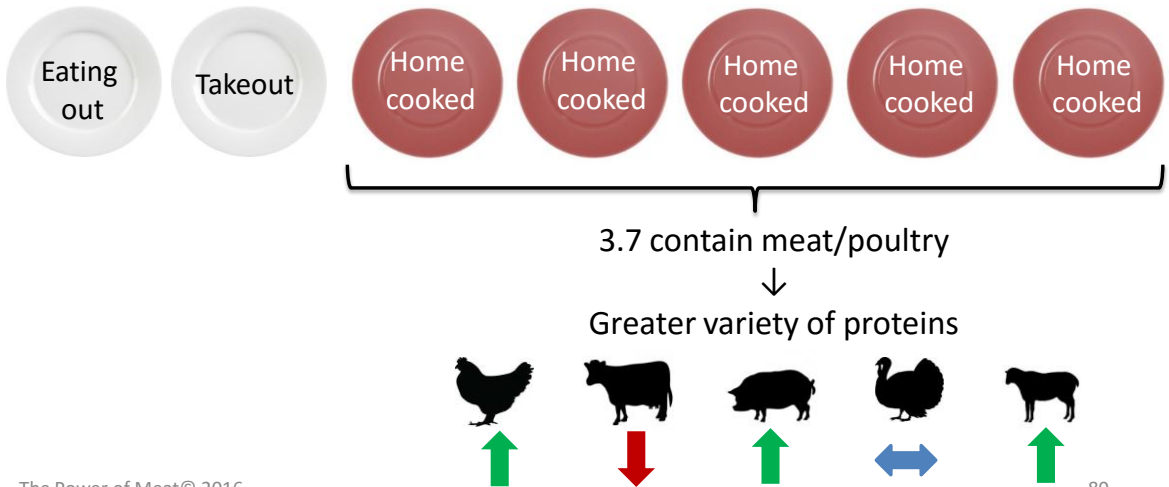
Home-cooked meals containing meat/poultry
Meal trends
Heat-and-eat and ready-to-eat
Value-added meat

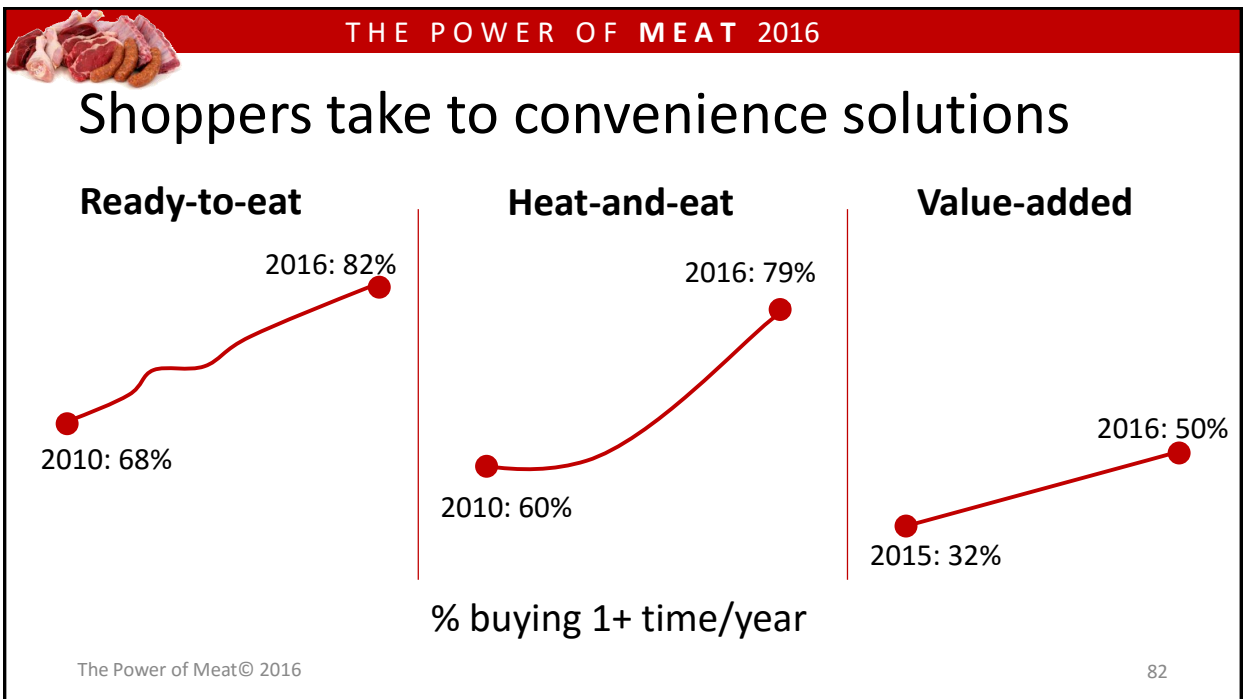
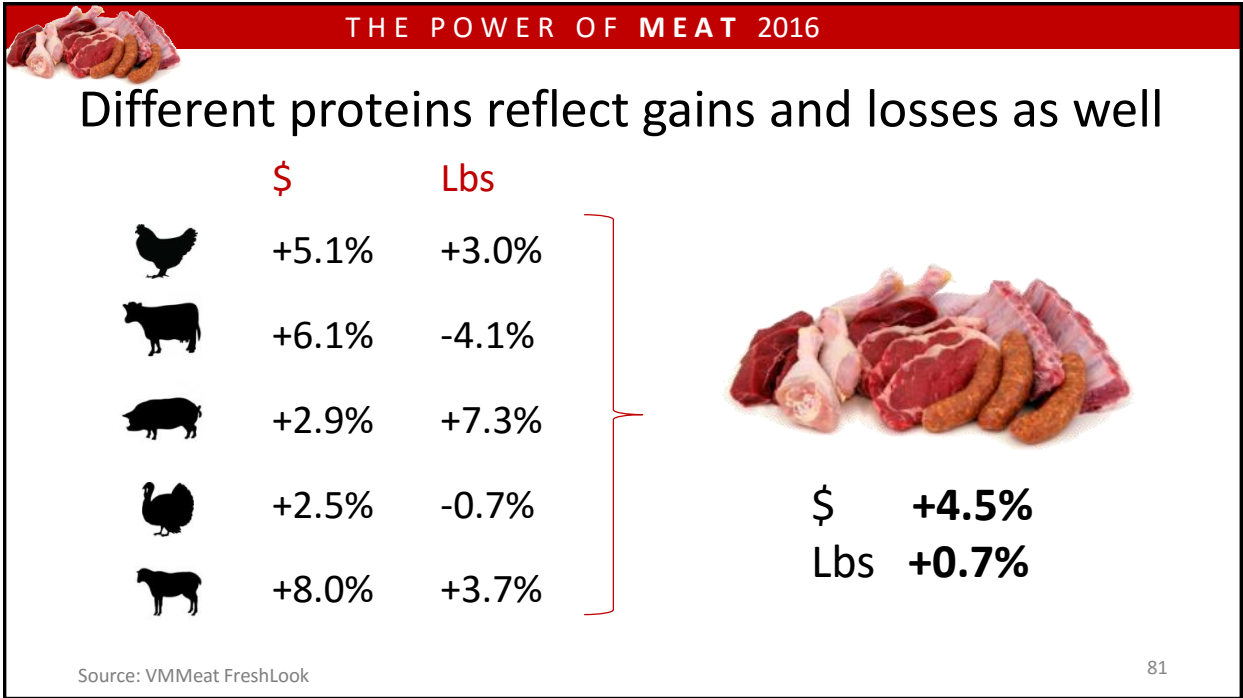
MEAT CONSUMPTION & PREPARATION



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Home-cooked is in, but how about meat?

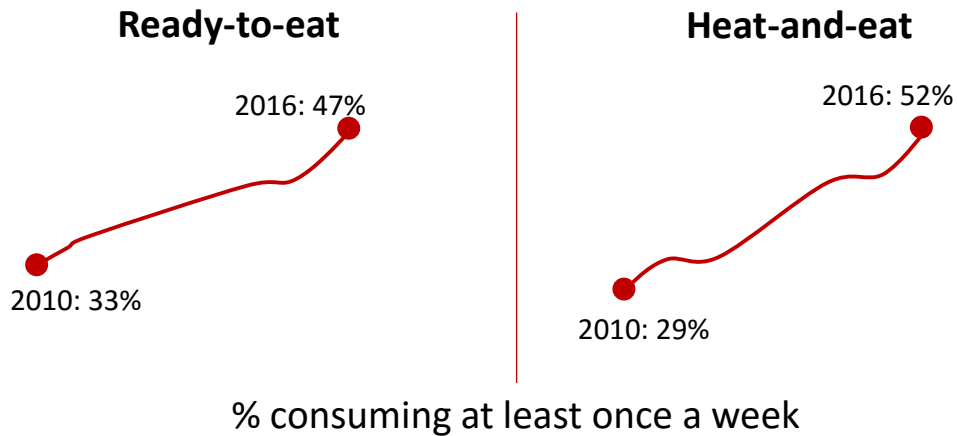






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Combined with a rise in consumption frequency



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Value-added is a promising segment

Buy?

28% Sometimes

9% For special occasions

8% Only in a time crunch

50% Hardly ever/never




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

- While growing, continued skew:
 - Urban areas
 - Higher incomes of \$100K+
 - College educated
 - Smaller household sizes from 1-3 people



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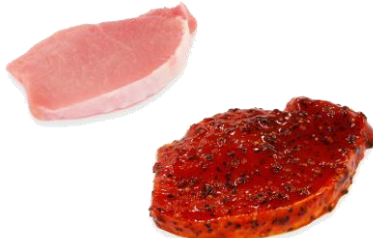
85


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Cost primary barrier to faster growth

50%

Hardly
ever/never



Why?

20% Cost

17% Prefer my own

5% Don't think they are fresh

4% Don't think the meat/poultry quality is good

4% Don't like the thought of employee handling

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Being part of the solution



- Recapture fresh meat opportunity as centerpiece of home dinner occasions
- Develop quick/simple preparation opportunities for oven, stove top and slow cooker
- Win with Millennials

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Department score card

Shopper suggestions on improvements

IMPROVING THE MEAT DEPARTMENT

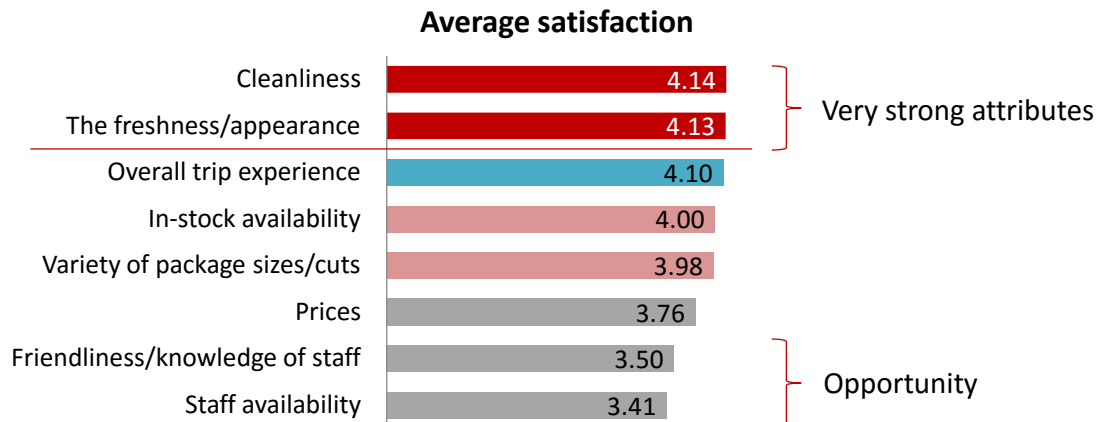
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Meat department scores highest in cleanliness



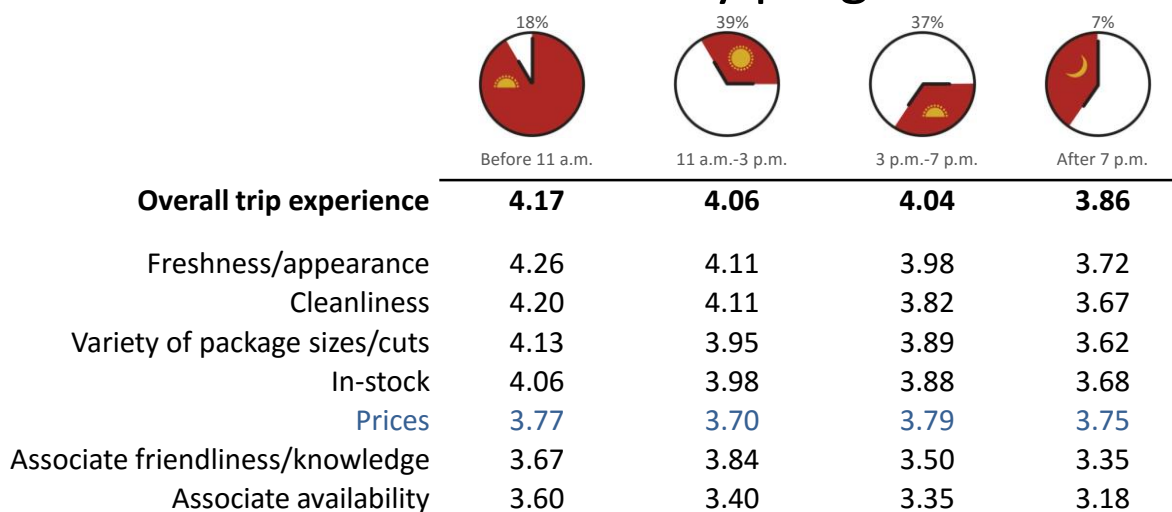
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Satisfaction declines as day progresses



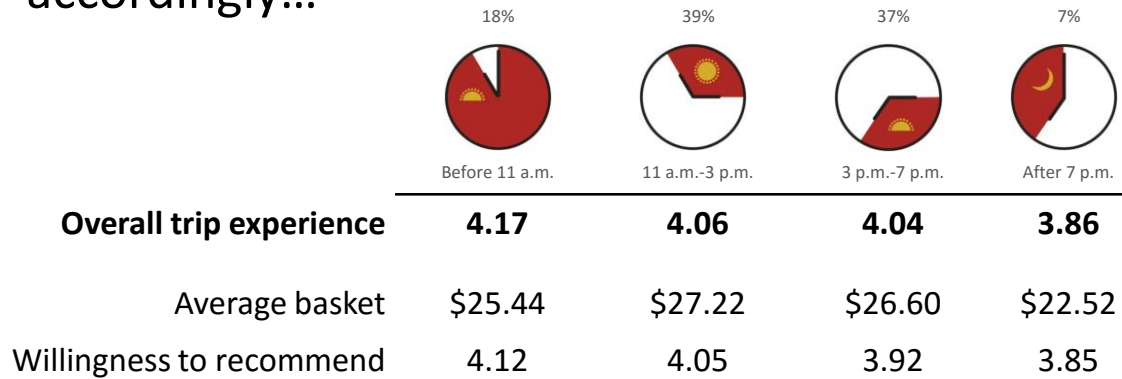
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Spending and willingness to recommend drop accordingly...



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As the hours tick by...



- Variety
- In-stock position
- Cleanliness
- Service
- Appearance



- Trip satisfaction
- Trip spending
- Willingness to recommend

**Immediate (basket) and
long-term (loyalty) impact**



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No greater detractor than lack of cleanliness

CLEANLINESS

	Overall trip experience	Willingness to recommend	Average basket
All	4.10	4.04	\$26.38
	4.60	4.36	\$27.23
	3.07	3.47	\$24.38

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What do shoppers mean by cleanliness?

Clean aprons, in fact, clean **white** aprons



94



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What do shoppers mean by cleanliness?

Hats, hair nets and some mention gloves



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What do shoppers mean by cleanliness?

Good personal hygiene and appearance



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What do shoppers mean by cleanliness?

Bags, hand cleaning stations and wipes



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What do shoppers mean by cleanliness?

Packages that are not leaking/bled through

>Half would rather buy

- Leak-proof
- Freezer-ready
- Resealable




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What do shoppers mean by cleanliness?

Being able to see the backroom



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What do shoppers mean by cleanliness?

Clean refrigeration equipment



Other comments

- Lack of “clutter”
- Good organization



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Out-of-stocks second-highest detractor of satisfaction

IN-STOCK AVAILABILITY

	Overall trip experience	Willingness to recommend	Average basket
All	4.10	4.04	\$26.38
	4.73	4.40	\$27.10
	3.35	3.61	\$25.01

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Not finding all items can cost you dearly

Found all items



48%



16%

Did not find all items



29%



41%

25-point swing in dissatisfactory trip



"Will soon be available again.
Our associates will gladly make alternate recommendations."

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Item and package variety has greatest ability to drive satisfaction

VARIETY OF PACKAGE SIZES/CUTS

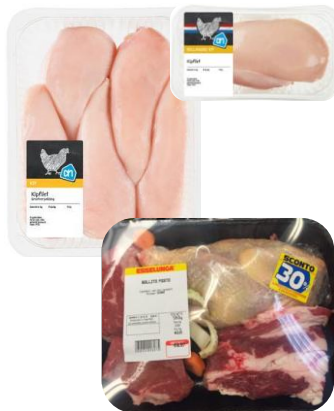
	Overall trip experience	Willingness to recommend	Average basket
All	4.10	4.04	\$26.38
	4.80	4.43	\$28.00
	3.31	3.59	\$24.49



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What do shoppers mean by variety?

Package sizes

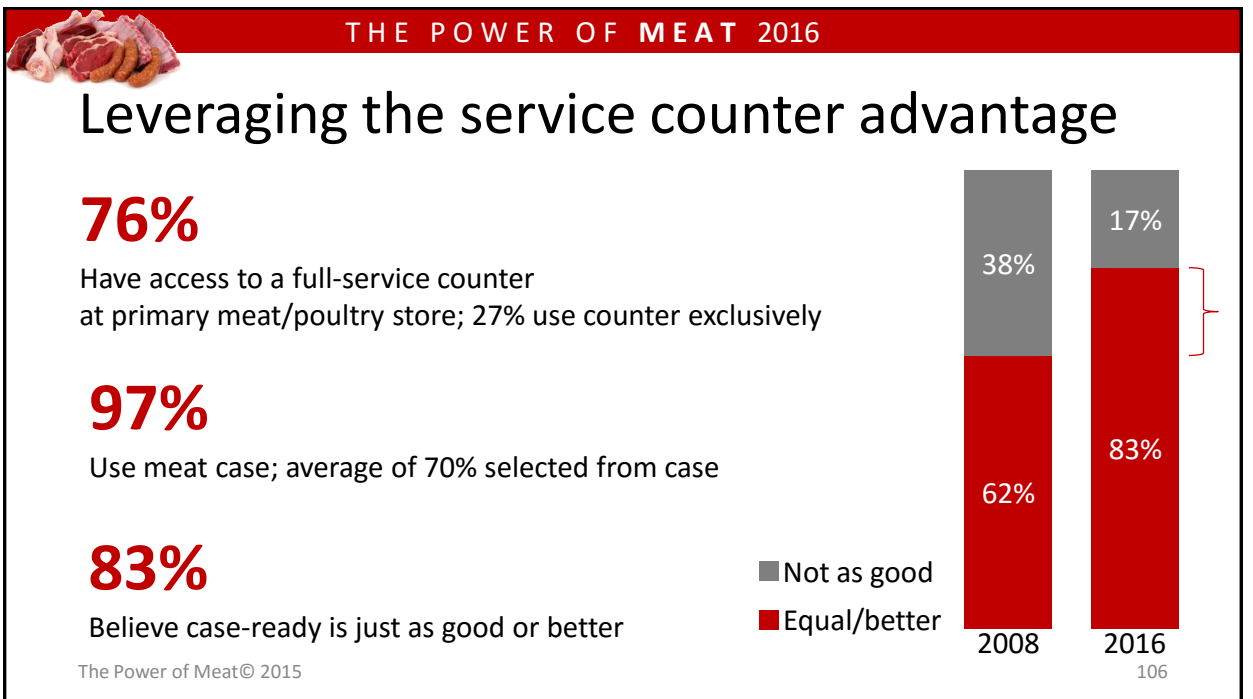
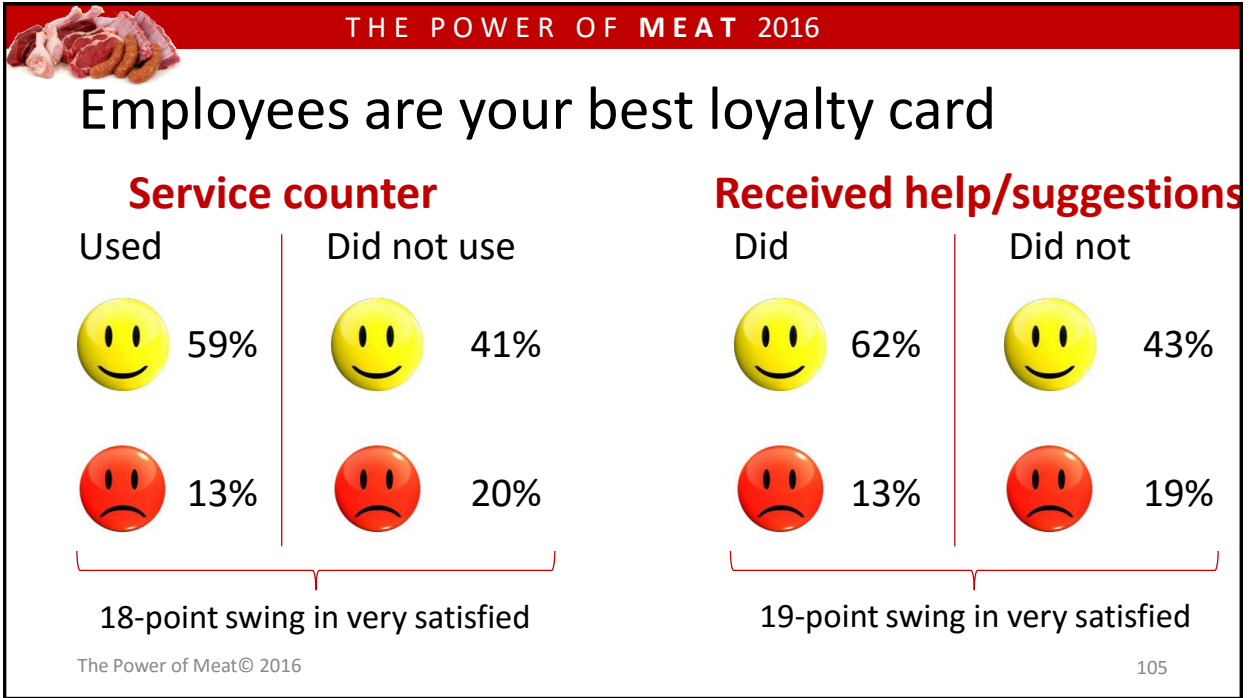


Species/cuts



Claims/attributes





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What do shoppers mean with good service?

Having available, friendly and knowledgeable staff



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What do shoppers mean with good service?

Introducing the managers/wearing name tags

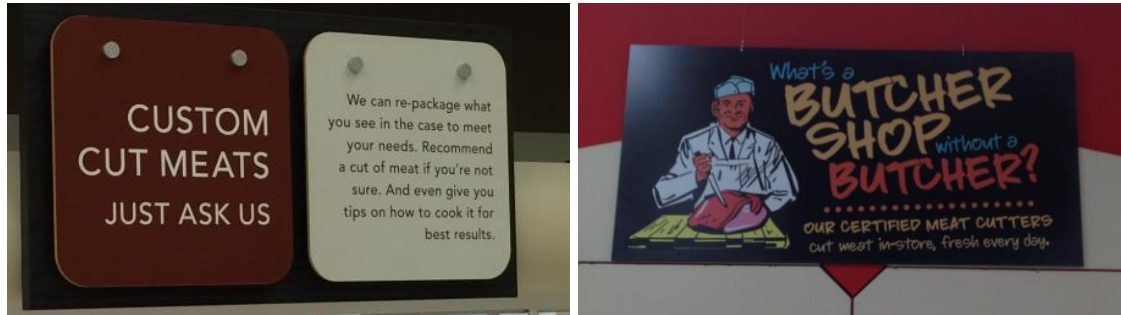


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What do shoppers mean with good service?

Offer to break packages/provide custom cuts



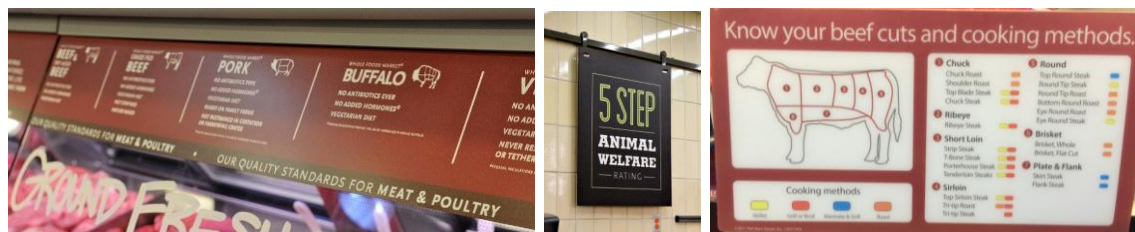
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What do shoppers mean with good service?

Education on types of cuts, uses, and preparation



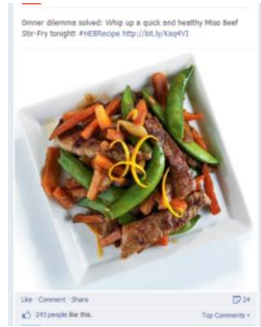
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What do shoppers mean with good service?

Recipes, meal suggestions, meal stations



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Satisfied shoppers higher spending & more loyal




Long-term relationship:

- Repeat purchasing
- Resist lower-priced competitors

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In closing

- Food retailing starts and ends with the shopper
- The Power of Meat:
 - One size fits no one
 - Identify pockets of growth that match your organization
 - Create differentiated offerings
 - Tell the story



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- Top 10 handout
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thank you!

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