

Thank you for joining us today! The Webinar will begin soon.

While you wait, please feel free to download our BEEFoodservice mobile app.



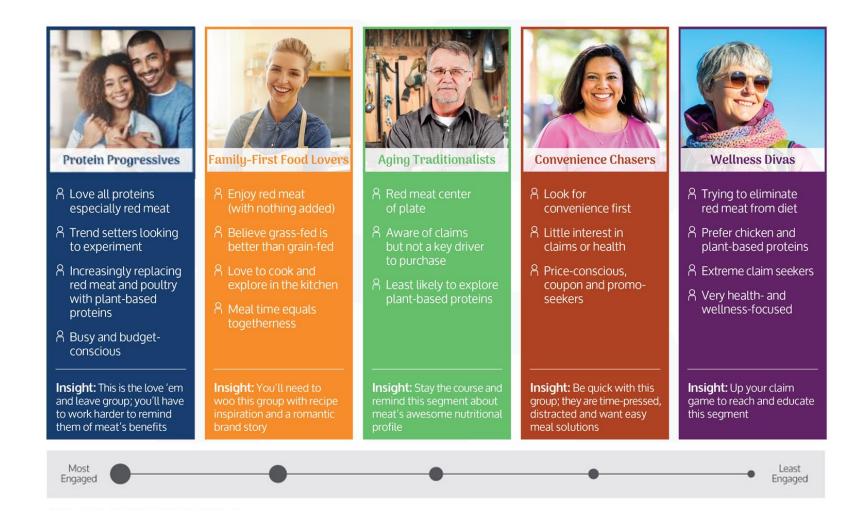
Today's Protein Consumer Revisited: Changing Behaviors of Retail and Foodservice Consumers

Danette Amstein, Principal September 8, 2021



Today's Protein Eaters' Engagement With Meat

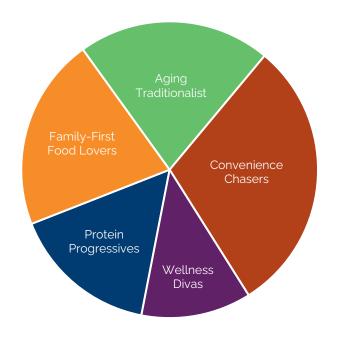






Shifts in Meat Consumer Segments

(Sept. 2020 vs. Jan. 2019)







Aging Traditionalists 16% (21%)



Convenience Chasers 39% (30%)



Protein Progressives 20% (16%)



Wellness Divas <mark>8%</mark> (12%)



Midan Marketing, Meat Consumer Segmentation 2.0, January 2019 Midan Marketing, Meat Consumer Segmentation 2.1, September 2020

How Has the Pandemic Changed Meat Consumers?



59% of shoppers are experimenting with new ways to cook meat and chicken.

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57% of meat consumers have purchased meat and chicken online in the past month.



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59% of meat
consumers ordered
a restaurant meal
online for delivery in
the past week.
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46% of consumers said beef is the protein they are most likely to order on their next foodservice trip.



Sources: Midan Marketing COVID-19 Survey Wave 9 (January 28-29, 2021) Midan Marketing COVID-19 Survey Wave 8 (October 28-November 2, 2020) Midan Marketing, e-Commerce Meat Customer, March 2021 (March 17-19, 2021)

Consumers Brought Restaurant Quality Home

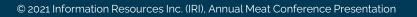
Prime beef growth accelerated in 2020

Volume Sales up









Restaurants Adapt to New Consumer Confidence



So What's Important to Today's Consumers?

Multicultural

Meat Consumer

- Purchase larger variety of meat cuts
- More likely to share grocery responsibilities
- Aware of and interested in claims

Gen Z

- Adventurous eaters
- Interactive
- Likely to replace meat with vegetable/plant proteins in the future

Millennials

- High consumption of all protein types
- Encumbered with debt
- Like to experiment with new foods





Shared Attitudes

Concerned about animal care practices, nutrition and the environment \cdot Likely to shop online

Sources: Midan Marketing, Meat Consumer Segmentation 2.0, January 2019 Anne-Marie Roerink, Principal, 210 Analytics LLC, The Power of Meat 2021: An In-Depth Look at Meat Through the Shopper's Eyes, Report sponsored by Sealed Air Food Care Division/Cryovac® and Published by Food Marketing Institute Foundation for Meat & Poultry Research & Education Midan Marketing, Multicultural Meat Consumer Survey Report, March 2021

How Does Meat Marketing Need to Change?





How Does Meat Marketing Need to Change?





CONSUMER EXPECTATIONS

Consumer Expectations



HEALTH & WELLNESS

Eating Meat is Still the Norm

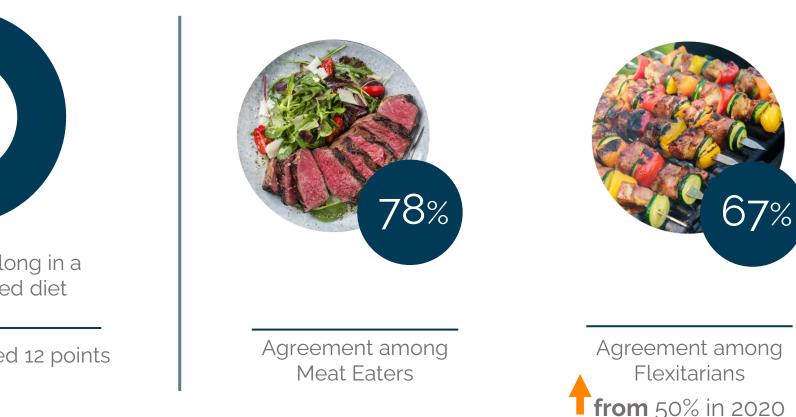
Consumers Who Identify...





Anne-Marie Roerink, Principal, 210 Analytics LLC, The Power of Meat 2021: An In-Depth Look at Meat Through the Shopper's Eyes, Report sponsored by Sealed Air Food Care Division/Cryovac® and Published by Food Marketing Institute Foundation for Meat & Poultry Research & Education

76% of Consumers Feel Meat Belongs in a Healthy Diet



Meat/poultry belong in a healthy, balanced diet

76%

Agreement increased 12 points

Agreement among **from** 50% in 2020



Anne-Marie Roerink, Principal, 210 Analytics LLC, The Power of Meat 2021: An In-Depth Look at Meat Through the Shopper's Eyes, Report sponsored by Sealed Air Food Care Division/Cryovac® and Published by Food Marketing Institute Foundation for Meat & Poultry Research & Education

Shoppers Want Protein Highlighted

Low-carb/high protein diets continue to dominate weight loss and healthy eating trends



of shoppers want to see at least one item **prominently highlighted** on meat/poultry packaging

Protein	57%
Total fat	49%
Calories	43%
Cholesterol	42%
Saturated fat	41%
Sodium	40%
Iron	29%
Zinc	17%





Anne-Marie Roerink, Principal, 210 Analytics LLC, The Power of Meat 2021: An In-Depth Look at Meat Through the Shopper's Eyes, Report sponsored by Sealed Air Food Care Division/Cryovac® and Published by Food Marketing Institute Foundation for Meat & Poultry Research & Education



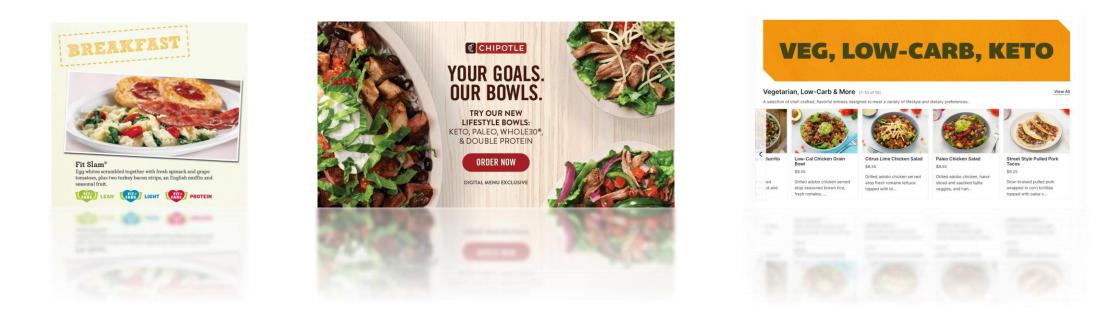
Shoppers Want Protein Highlighted





Nutrition Highlights Stand Out at Restaurants

Since May 2018, nutrition has been required on menus of operations with at least 20 restaurants.







Top Reasons for Choosing Natural/Organic Meat





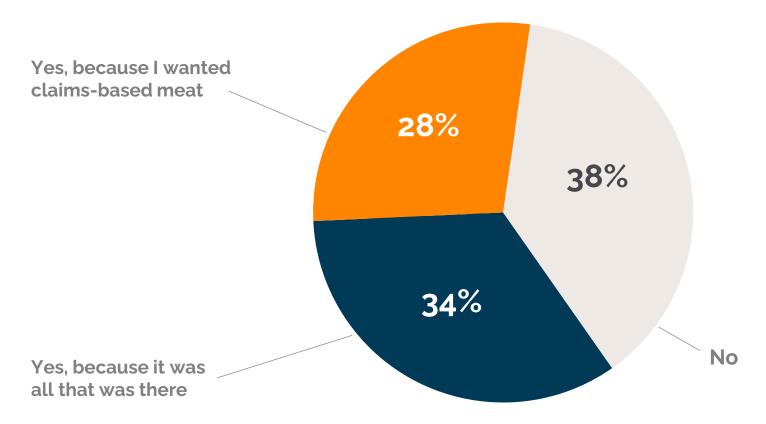
Better Health and Wellness

Better Eating Experience



Claims Growth at the Meat Case is Hard to Pinpoint

Have you purchased claims-based meat in the past year?





Source: Anne-Marie Roerink, Principal, 210 Analytics LLC, The Power of Meat 2021: An In-Depth Look at Meat Through the Shopper's Eyes, Report sponsored by Sealed Air Food Care Division/Cryovac® and Published by Food Marketing Institute Foundation for Meat & Poultry Research & Education



True Claims Growth Hard to Pinpoint



of meat consumers purchased claims-based meat during COVID only because that was the only thing available.



Source: Anne-Marie Roerink, Principal, 210 Analytics LLC, The Power of Meat 2021: An In-Depth Look at Meat Through the Shopper's Eyes, Report sponsored by Sealed Air Food Care Division/Cryovac® and Published by Food Marketing Institute Foundation for Meat & Poultry Research & Education



Claims Help Foodservice Operators Tell Better Stories

- Grass-fed
- Antibiotic-free
- Humanely Raised
- Organic

menu penetration of grass-fed beef





Health Remains a Priority at Foodservice





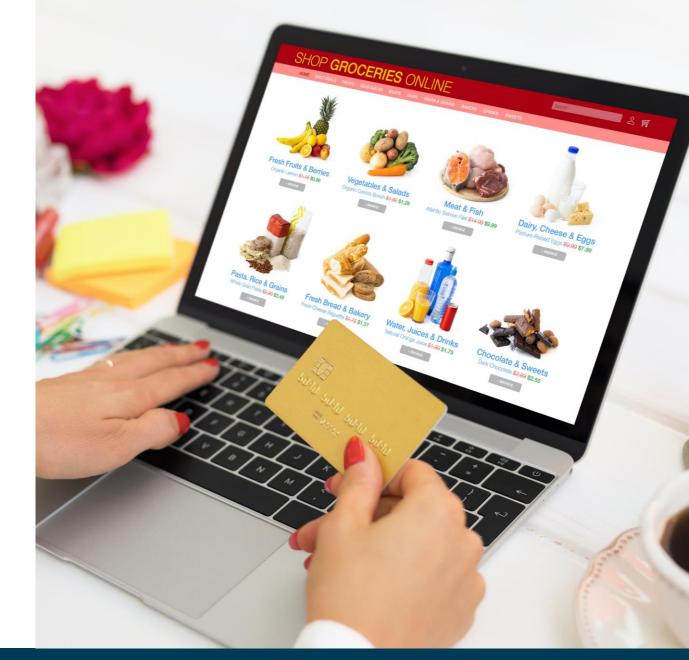
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Consumers Now Open to Buying Meat Online



of meat consumers purchased meat from an online source during March 2021.







Local Grocery Dominates Online Space



of online meat shoppers have ordered their meat or chicken from a local retailer's website or app.







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Online Shopping to Continue Post-Pandemic

Quantity of Meat Purchased Online in Past Month from Online Shoppers





Quantity of Future Online Meat Purchases from Online Shoppers









Case Ready Meat Perfect for E-Commerce

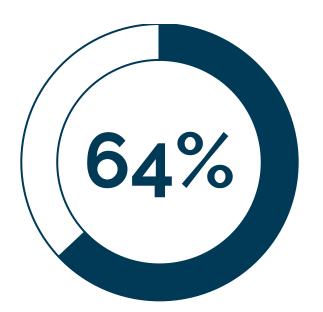








Food Delivery Proliferation



DOORDASH Uber Eats

of adults prefer to order directly from the restaurant for delivery rather than a third-party service.

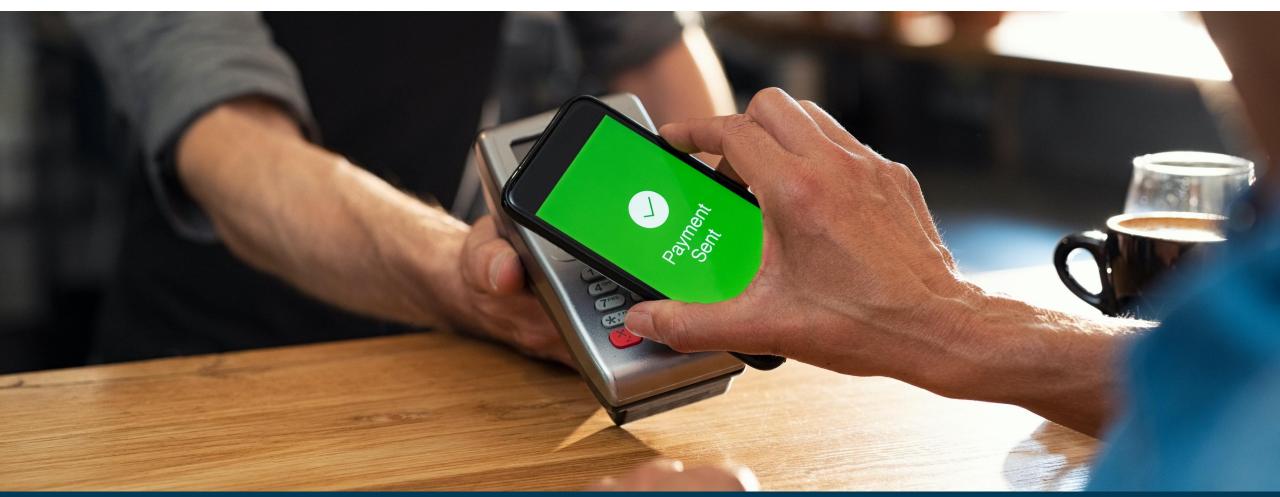
GRUBHUB^{**}



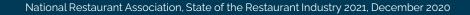


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New Payment Options Make Diners Feel Safer







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SUSTAINABILITY & TRANSPARENCY

71% of Americans Say They Are "Worried About The Environment"

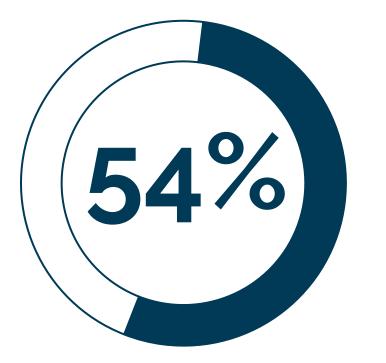
48% of consumers believe brands/companies have a responsibility to "do what's best for the earth"

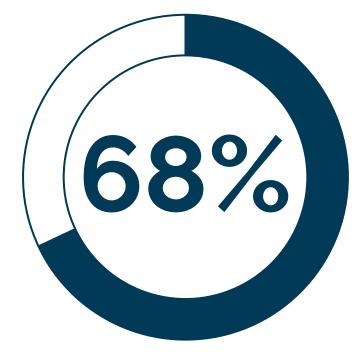
43% of consumers believe brands/companies should "protect natural resources"

63% of consumers agree that "it's worth paying for earth safe products"



Sustainability Influences Purchase Decisions





Meat

Non-grocery items



Midan Marketing, Meat Eater Sustainability Survey, July 2021



Concerns About Sustainably Raised Meat Increasing



of meat consumers say they have become more concerned with the sustainability of meat products they purchase in the last year.







Consumer Definitions of Sustainably Raised Meat are Not Environment-Centric

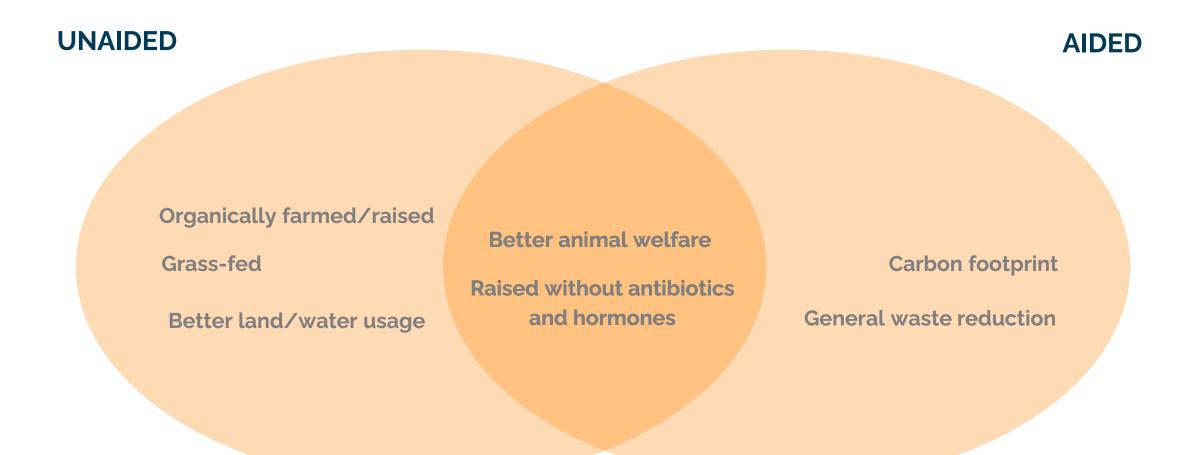
UNAIDED

Organically farmed/raised Better animal welfare Raised without antibiotics and hormones Grass-fed Better land/water usage Better animal welfare Raised without antibiotics and hormones Carbon footprint General waste reduction



AIDED

Consumer Definitions of Sustainably Raised Meat are Not Environment-Centric



Meat Consumers Considering the Environment



Consumer Awareness and Greater Corporate Social Responsibility Driving Sustainability Efforts



Zero food waste by 2025



100% of Own Brand packaging will be green by 2025.



Reduce GHG emissions by **1 gigaton** by 2030





Consumer Awareness and Greater Corporate Social Responsibility Driving Sustainability Efforts



30% of beef aligning with the Global Roundtable for Sustainable Beef by 2022



As of 2019, **84%** of beef supply chain was verified to not be contributing to deforestation



50% of beef supply will be raised under Progressive Beef standards by 2021

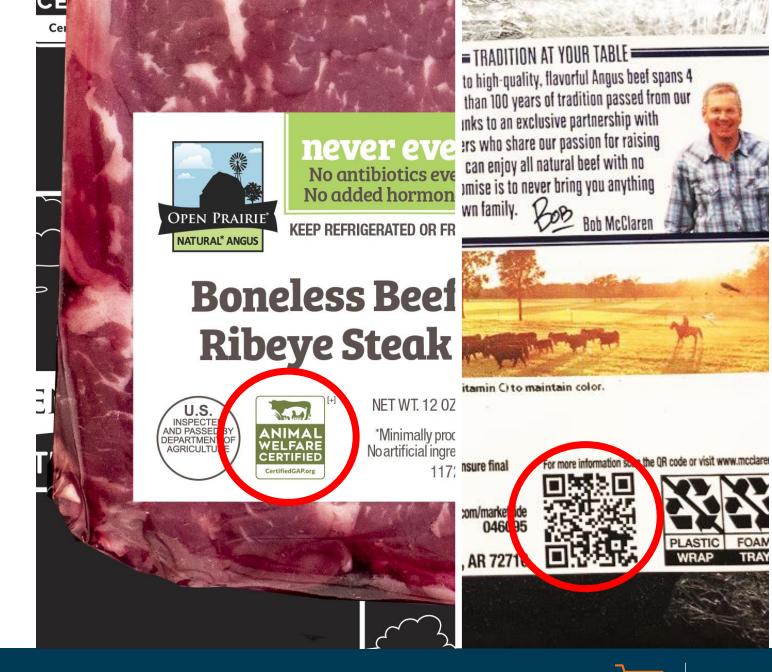


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Transparency **Fosters Trust**

55%

of consumers believe it's important for grocery stores and meat/poultry brands to provide information on how/where the livestock was raised/processed.





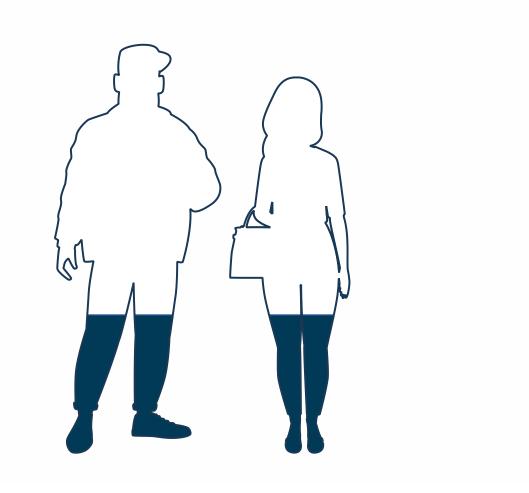
Anne-Marie Roerink, Principal, 210 Analytics LLC, The Power of Meat 2021: An In-Depth Look at Meat Through the Shopper's Eyes, Report sponsored by Sealed Air Food Care Division/Cryovac® and Published by Food Marketing Institute Foundation for Meat & Poultry Research & Education



Transparency Fosters Trust



of consumers would like restaurants to be more transparent regarding sustainability.



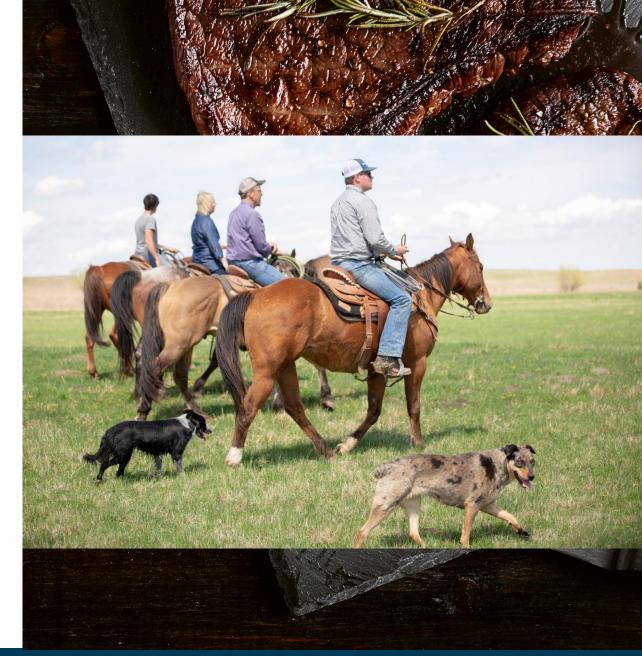


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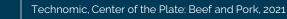
Restaurants Can Tell the Story Behind 'Real' Beef



of consumers say they will pay "slightly" or "significantly" more for beef labeled on menus as "real."





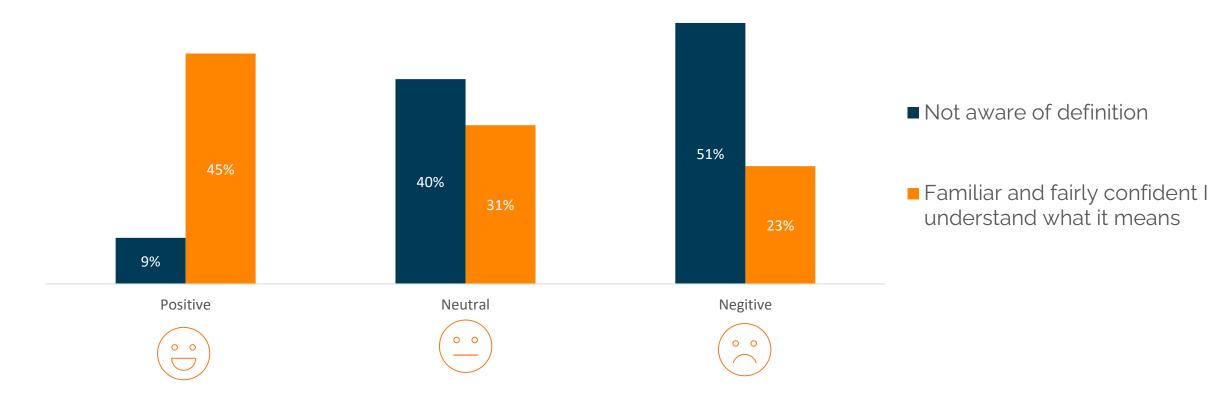


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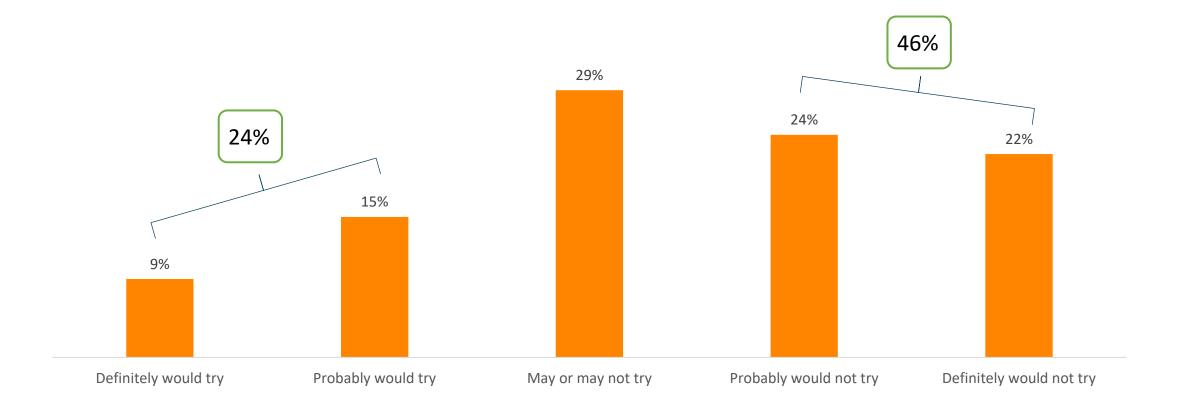
Cell-Based Meat Reaction Positive Among Consumers Who Understand the Technology

Initial Reaction to the Term Cell-Based Meat by Familiarity





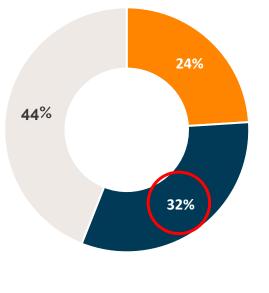
Gene-Edited Meat Likely to Require Education





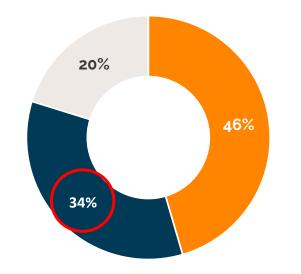
Can New Technologies be Embraced While Old Ones are Still Misunderstood?

Do you think that GMO products are safe to be fed to animals?



Yes No Unsure

How would you feel if you learned that most meat you currently consume was fed products that contained GMOs?



It would NOT be an issue [T2B]
It WOULD be an issue [T2B]
Unsure



Consumers Doubt Ghost Kitchens and Virtual Brands

72%

of adults say it's important their delivery orders come from a location that they can visit in person.









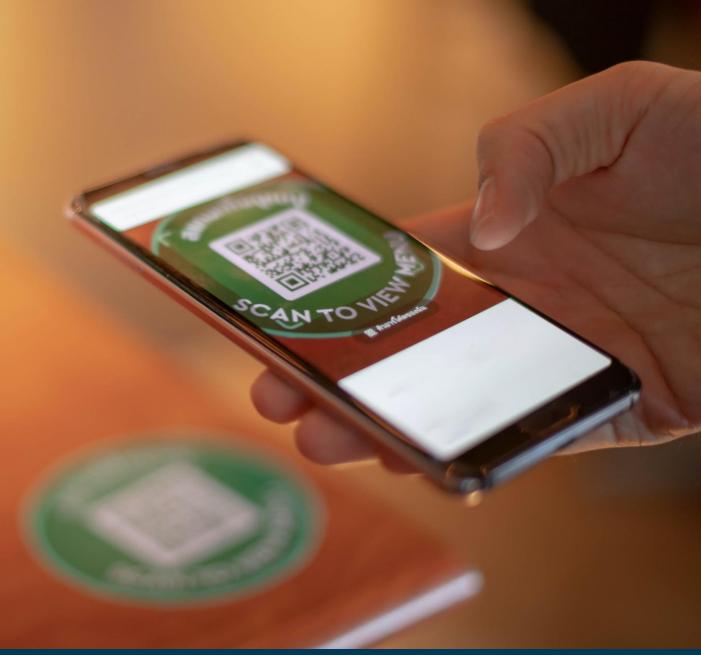


New Restaurant Technology Is Now Expected

Half of operators added digital menus by QR since

March 2020.

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Consumer Concerns Are Many



want to consume less meat/poultry due to concerns over animal welfare.

23%

want to consume less meat/poultry for environmental reasons.





Animal Welfare

Environment

32%

want to consume less meat/poultry due to worries of antibiotics, hormones and chemicals.

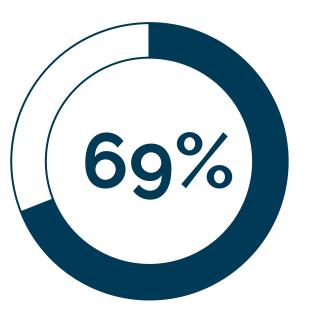


want to consume less meat/poultry due to concerns over recalls/food safety.

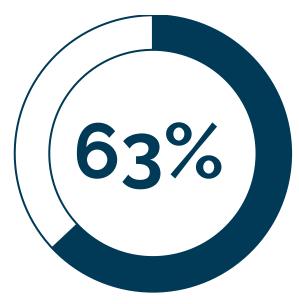


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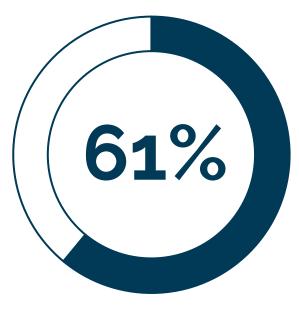
The State of Trust Today



of Americans trust the Farming and Agriculture Industry.



of Americans trust the Retail Grocery Industry.



of Americans trust the Restaurant Industry.



Why Do We Need to Earn Trust Now?





Alt-Meat Not Skimping on Advertising



Impossible Foods (2020)







Trust Has Become the Make-or-Break Difference

How to gain trust:

- Be proactive
- Up your transparency
- Talk directly to consumers

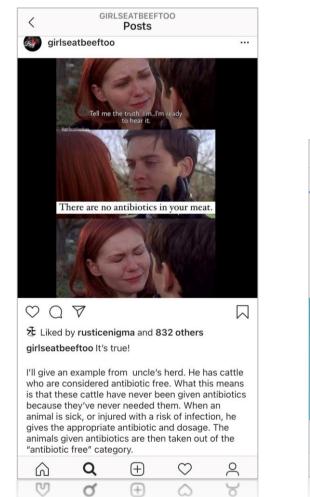


Liked by girlseatbeeftoo and 109 others thebeefboutique Prepping now to fire up the grill this weekend for #memorialday ! What are you planning to grill? Burgers or steak?

Dot Seven beef will be shipping tomorrow & Wednesday to arrive just in time for the weekend fun. Shipping cut-off is tomorrow (Tuesday) at midnicht.

fun. Shipping cut-off is tomorrow (Tuesday) at







center of sizzling climate debates despite scientific data showing beef is not to blame for a warming planet. It's time to lay this issue to rest and focus on real climate solutions.



CLEAR.UCDAVIS.EDU The Bogus Burger Blame	
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For more information please contact:

Danette Amstein

Principal, Midan Marketing d.amstein@midanmarketing.com

in Danette Amstein





Christie Van Egmond

Christie Van Egmond

christie@calbeef.org

Director, Retail & Foodservice Marketing-CBC



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