

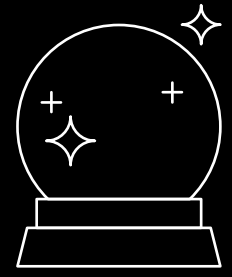
2023

# Global Tracker: *USA* *Presentation Deck*

*Brought to you by your Kantar Team:  
Sally Kennedy, Poorva Shinde &  
Carolina Ferrando*



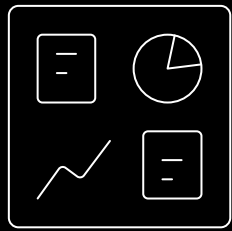
# Contents of today's presentation



1

## MACRO MARKET CONTEXT

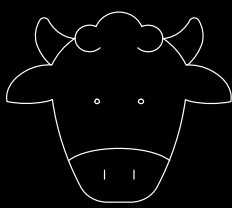
*Market context inc. inflation, sustainability and post-covid trends impacting consumer choice*



2

## PROTEIN LANDSCAPE

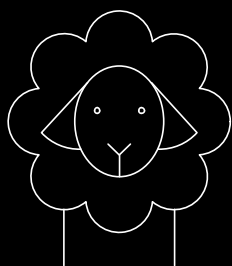
*Awareness, claimed consumption and perceptions of key proteins – including general beef and lamb buying behaviours.*



3

## IMPORTED BEEF CONSUMPTION & COUNTRY OF ORIGIN

*COO associations, trust and how these build demand and willingness to pay*



4

## IMPORTED LAMB CONSUMPTION & COUNTRY OF ORIGIN

*COO associations, trust and how these build demand and willingness to pay*



5





















## FINAL THOUGHTS & DISCUSSION

*Levers to pull to support choice of Australian Beef and Lamb*

# The Central Question

How can Australian red meat build relevance for USA consumers, while continuing to differentiate from other accessible premium imports in the USA market?

# We have conducted the global tracker in 22 markets over the last 8 years, with USA fieldwork run every year.

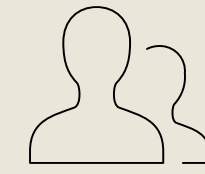
MARKETS	 Japan	 Korea	 China	 Indonesia	 Singapore	 Malaysia	 Philippines	 Taiwan	 Thailand	 Vietnam	 USA	 Canada	 KSA	 UAE	 Oman	 Jordan	 Kuwait	 Qatar	 UK	 Hong Kong	 Mexico	 Chile	Total # of markets	
2015																							11	
2016																								15
2017																								11
2018																								13
2019																								10
2020																								9
2021																								11
2022																								11
2023																								11



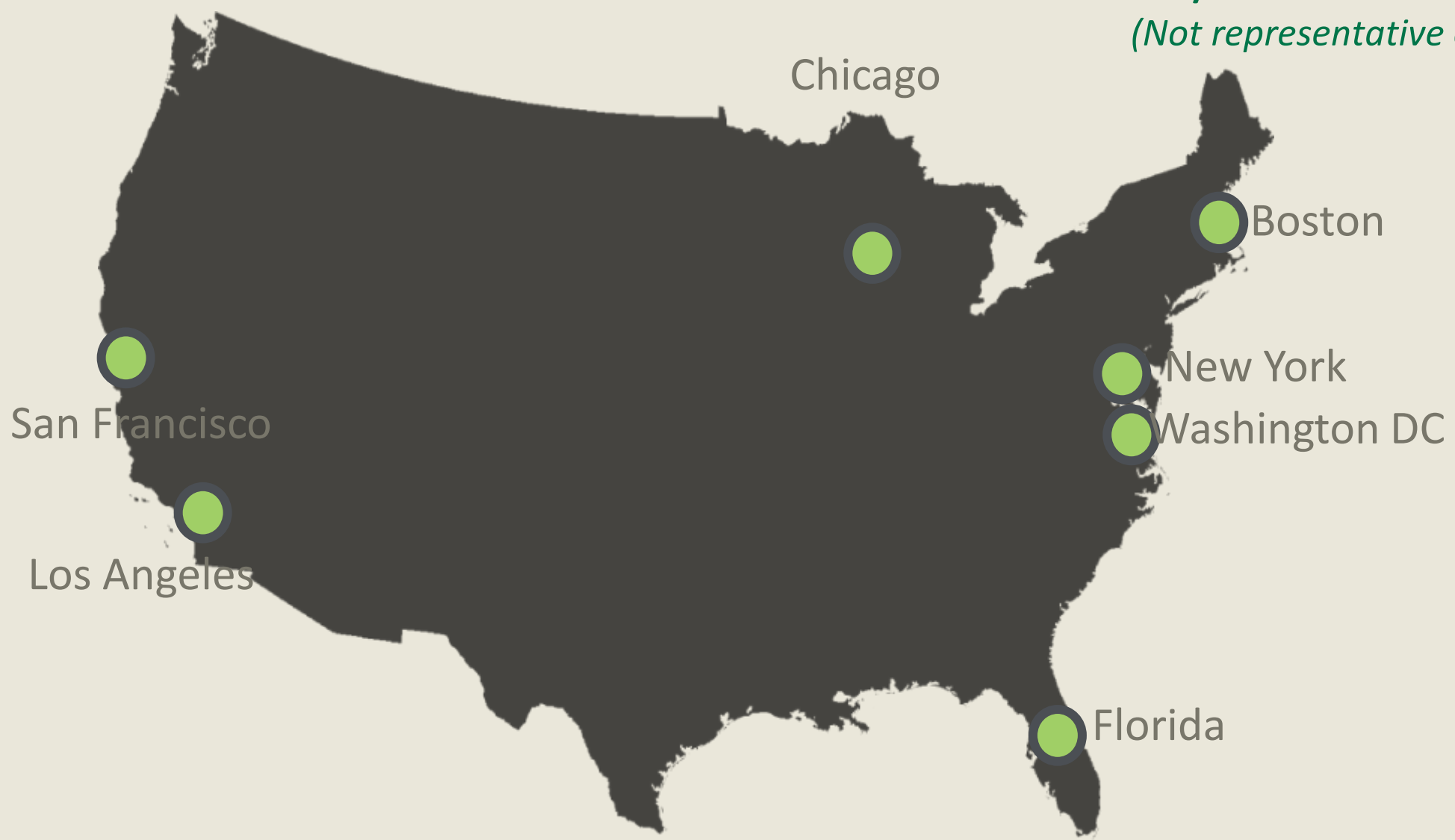
# USA sample – a deliberate Key City and higher income skew (not Nationally Representative).



## DEMOGRAPHICS



Consumers aged 18-64  
 Grocery buyers, meal planners  
 Affluent households (skew)  
 Selected based on potential  
 openness and ability to buy AU Beef  
 and/or Lamb  
 (Not representative of total market)



**Sample is made up of 2400 consumers**

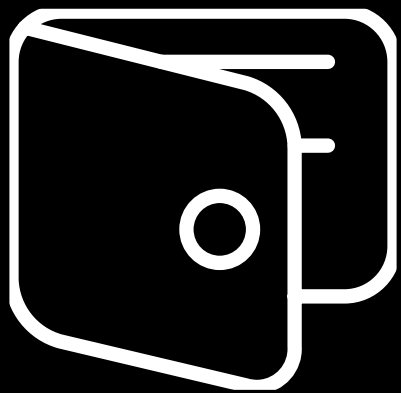
DEMOGRAPHICS		COUNTRY INCIDENCE	SAMPLE STRUCTURE
Gender	Male	49%	40%
	Female	51%	60%
Age	18-34	-	35%
	35-49	-	35%
	50-64	-	30%
Cities*	New York City & surrounding area	7%	19%
	Boston	0.2%	14%
	San Francisco	0.3%	11%
	Los Angeles	1%	16%
	Washington DC	0.2%	13%
	Florida	0.2%	12%
	Chicago	1%	14%
	Consumption	Buy Fresh Meat at Least Occasionally	-
MGBs	Main Grocery Buyers	-	87%
Children	Households with Children	-	41%
Income	<\$50k	-	28%
	\$50k-\$90k	-	27%
	\$90k+	-	44%



# MACRO- MARKET CONTEXT



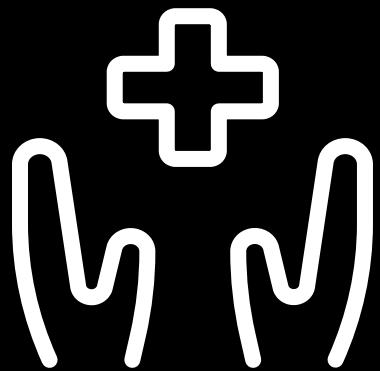
# 3 key trends we see influencing consumer decisions now and into the future:



**Economic Uncertainty**



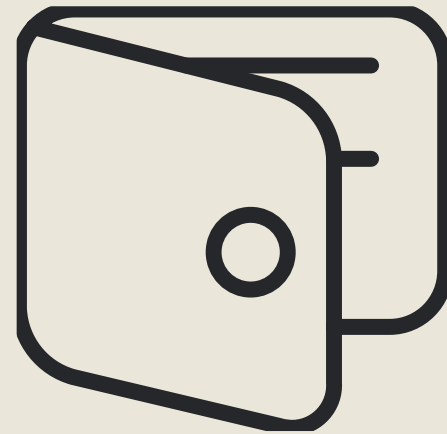
**Sustainability**



**Weighing Up  
Healthy Choices**

# Higher prices have been more noticeable for local red meat (local herds restocking after the drought) as opposed to imported red meat, but overall red meat has noticed less increase than fresh produce and other food & drinks

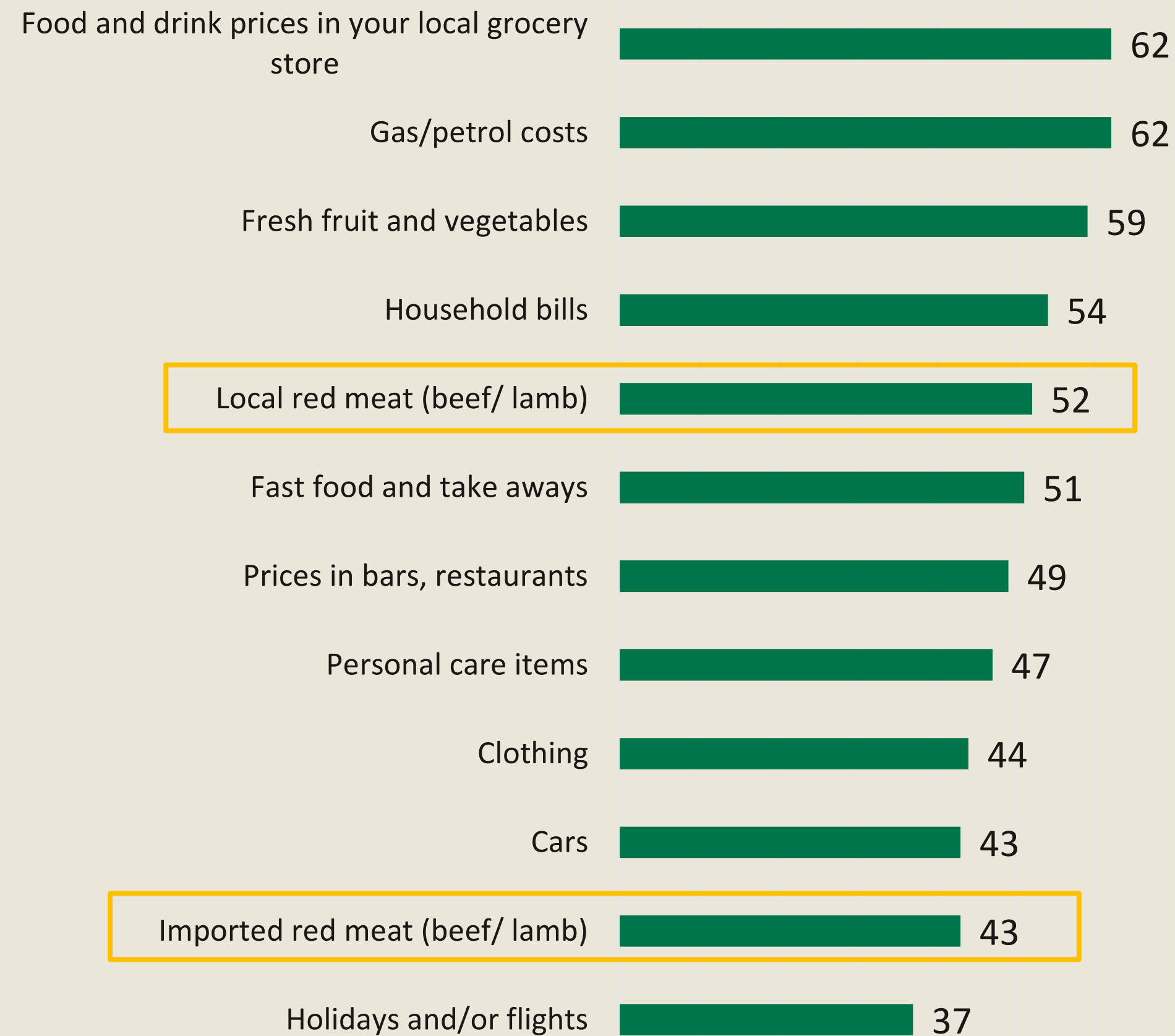
## ECONOMIC UNCERTAINTY



### Economic Uncertainty

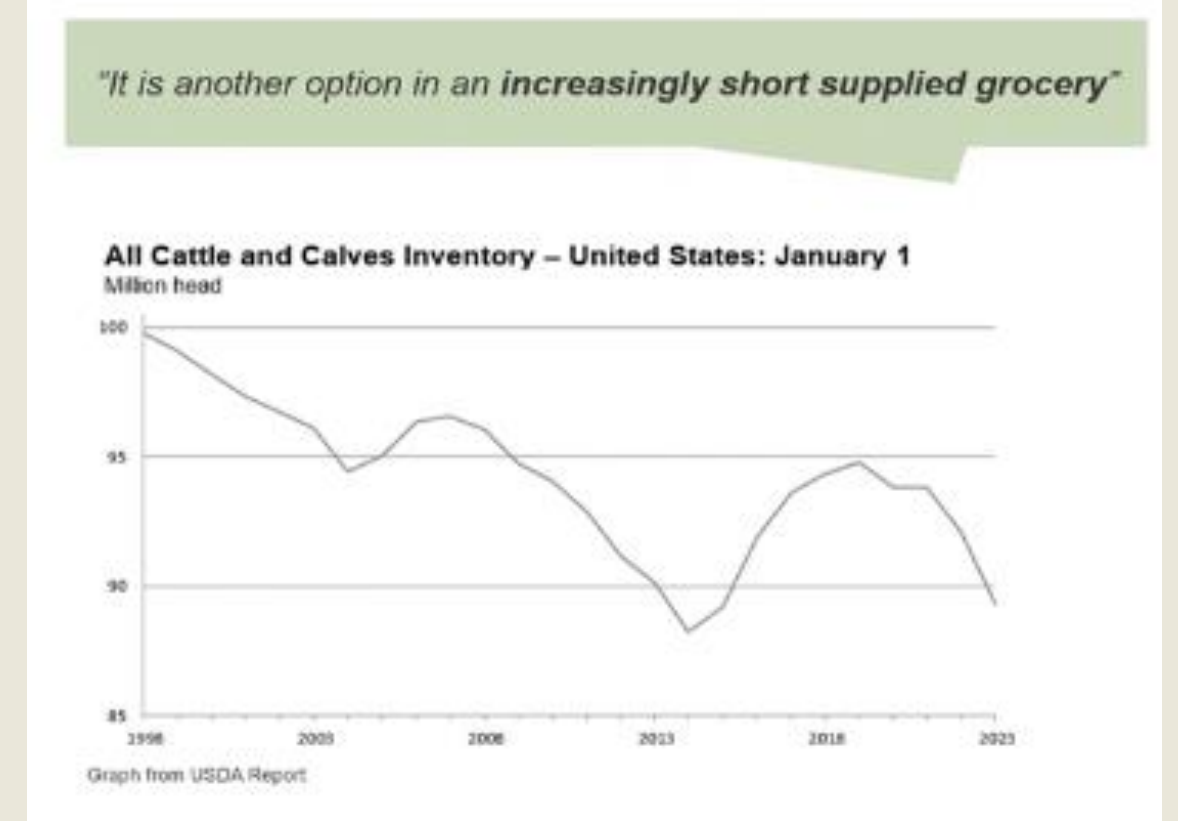
U.S. consumer spending **increased** the most in nearly two years in January amid a surge in wage gains, **while inflation accelerated**, adding to financial market fears that the Federal Reserve could continue raising interest rates into summer.

### PRODUCTS AFFECTED BY INFLATION



The meat industry forecast for 2023 predicts a significant decrease in the supply of beef, leading to higher prices for everyone. Reports estimate that on average, Americans will eat 5.6% less beef this year due to shortages. If you don't want to eat less meat, then securing your supply now is crucial. When the supply dropped 4% in 2003, fed-steer prices advanced nearly 25%, similar to the situations in 2011 (a 3.9% decline in supplies led to a 20% price increase) and 2014 (a 3.8% decline contributed to a 23% price jump). We could be looking at a similar 20% price spike for beef in 2023, which is why you should take advantage of our Price-Lock Guarantee today.

There are several reasons behind the current meat shortage crisis. The closure of meat processing plants due to outbreaks or even potential outbreaks of COVID-19 among workers caused a major slowdown in production, leading to supply chain disruptions. The pandemic has also led to a decrease in the total herd size since farmers were selling cows earlier than they usually would. They did this to take advantage of pandemic prices and probably to stay open in trying times.

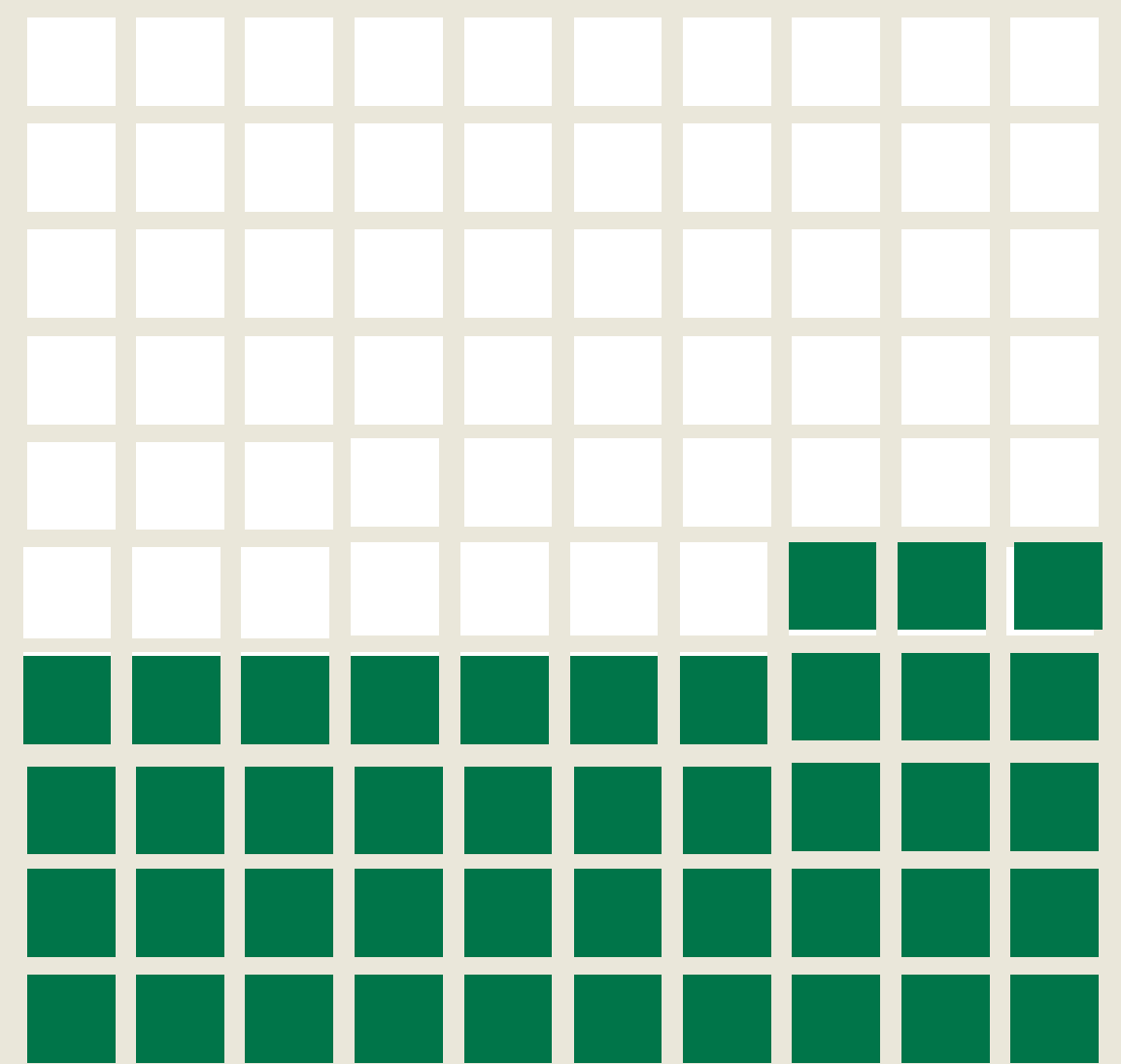


Amongst the 43% who noticed higher prices for imported red meat, 1 in 3 claim to have not changed their current purchase behaviour.

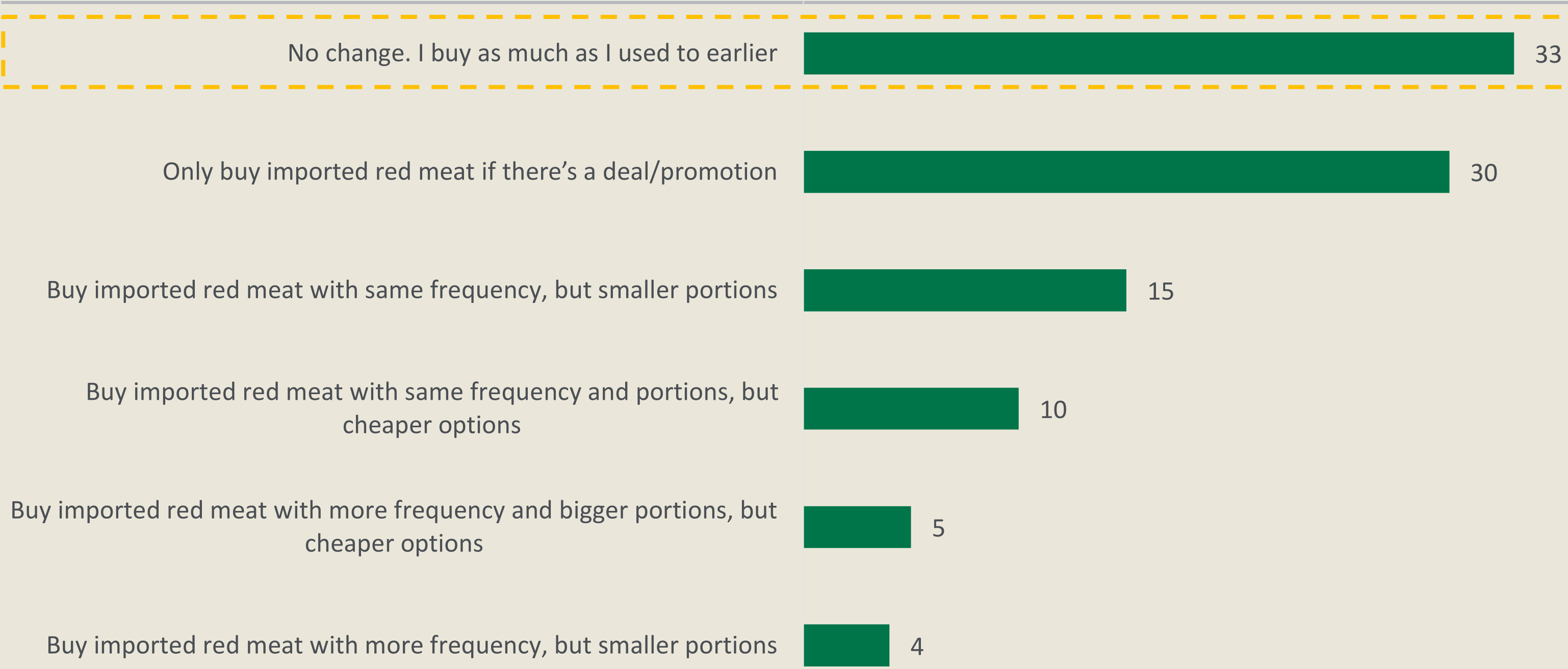
# IMPACT OF INFLATION ON IMPORTED RED MEAT PURCHASE

People who noticed higher prices for imported meat recently

43%

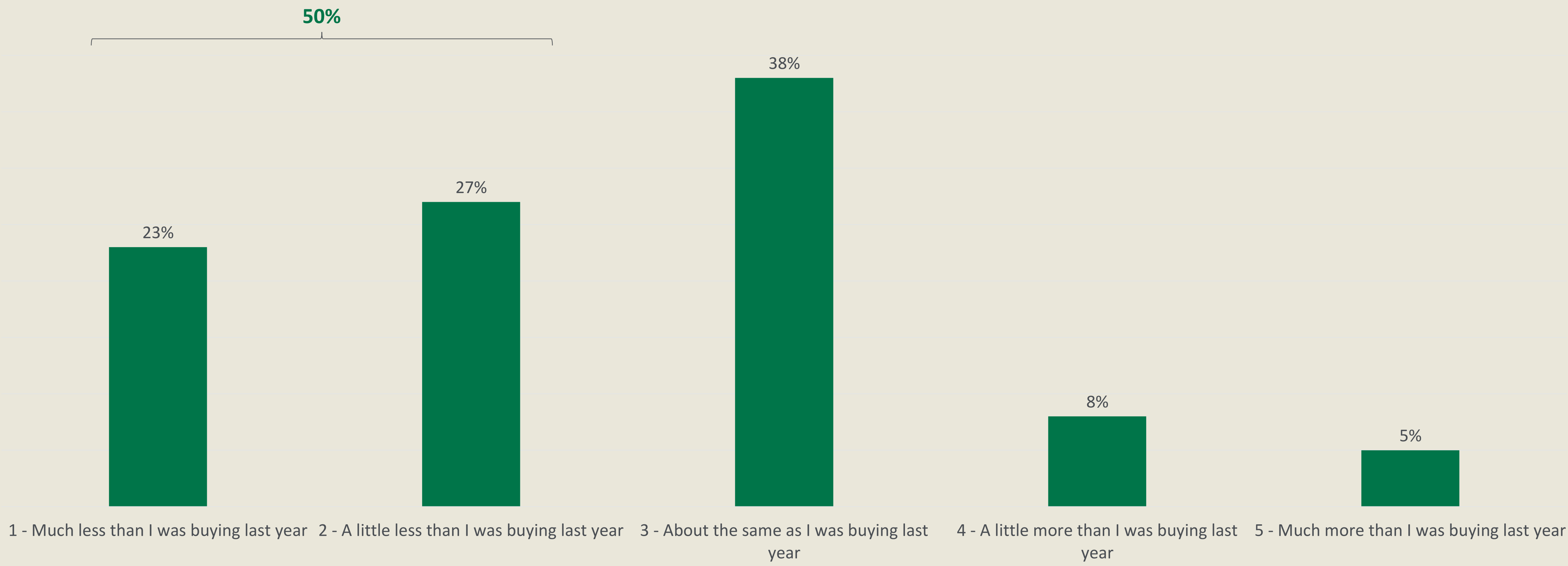


Changes in purchase behaviour of imported red meat considering higher prices



However, when asked about their future behaviour, 1 in 2 claim that they plan to buy less imported red meat than they currently do.

## IMPACT OF INFLATION ON IMPORTED RED MEAT PURCHASE



# Looking at sustainability, the US has a smaller number of actives compared to other countries, but a high number of considerers suggesting that consumers are becoming more conscious overall

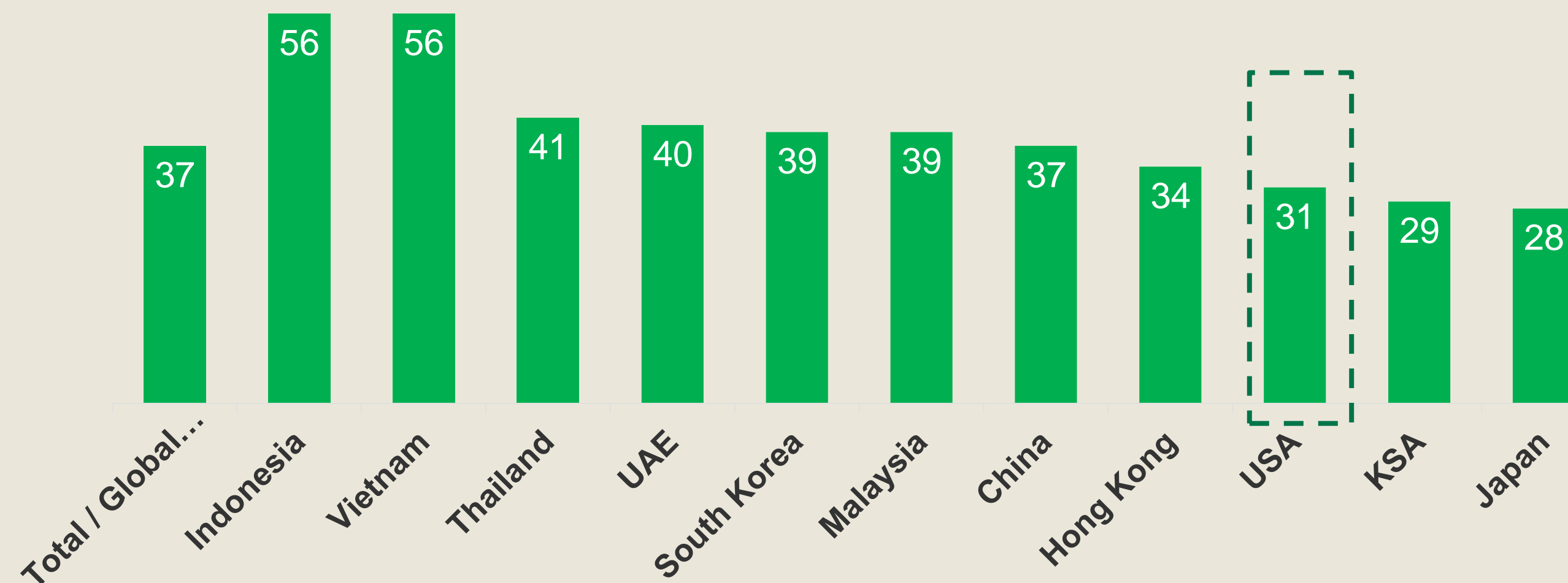
## SUSTAINABILITY



### Sustainability

US consumers are becoming more environmentally conscious, although they're still behind other countries, when it comes to adopting more sustainable shopping behaviours.

% OF 'ACTIVE' SUSTAINABLE CONSUMERS IN...

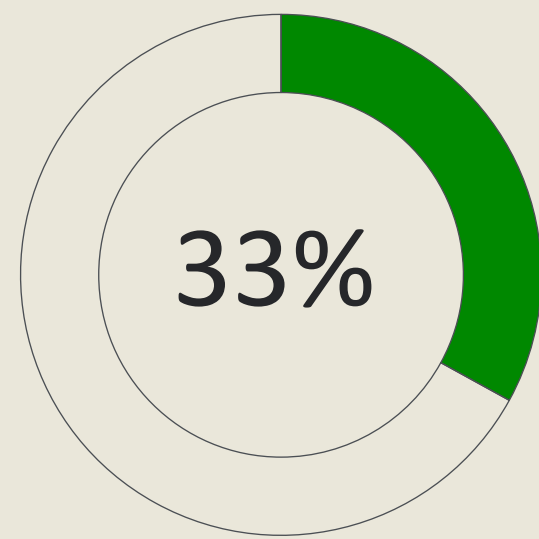


	Global Avg.	USA
Actives	37	31
Considerers	26	29
Believers	19	20
Dismissers	18	20

- **Much more likely to believe that they can make a real difference** through their actions
- Believe they are personally **affected by social and environmental issues**
- Their actions match their values, they want to do more, and they are willing to invest their time and money to support companies that try to do good like offsetting their impact

**Fewer Americans claim to be taking more care of themselves at the end of 2022 than the global average. In the MLA GT, we also see USA ranked 3<sup>rd</sup> last for prioritizing Healthier/Leaner red meats when shopping.**

**WEIGHING UP HEALTHY CHOICES**



Of US respondents claim to be taking more care of themselves physically – incl food, exercise, sleep.  
(Global average: 40%)

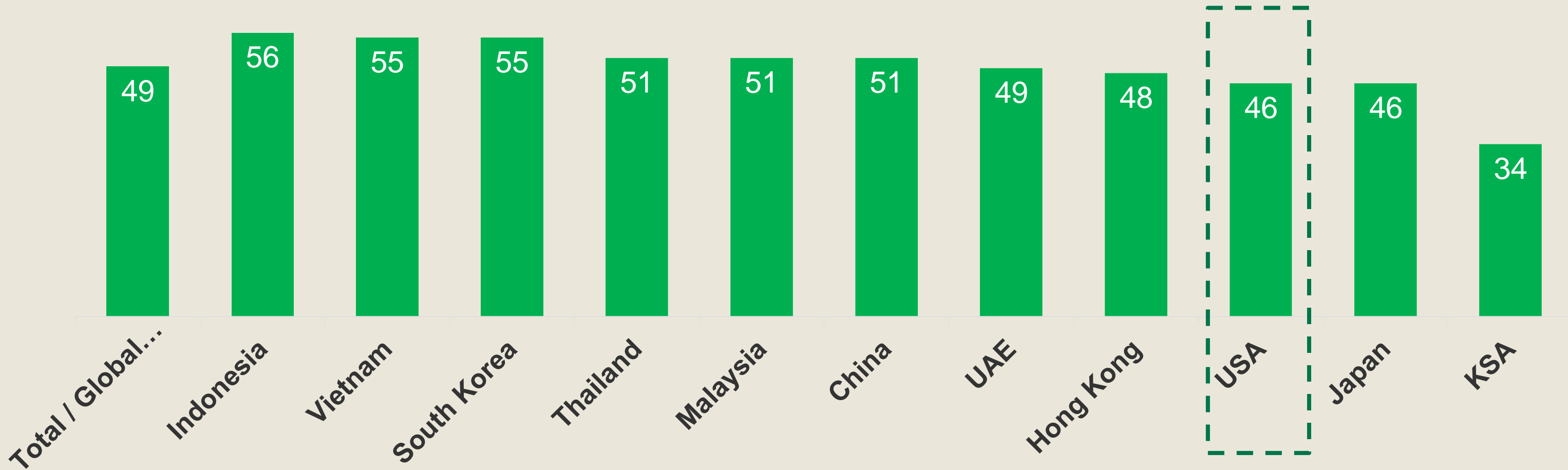
Source: Kantar Global Barometer W4

**Weighing up healthy choices**

US shoppers have emerged from Covid-19 pandemic with a more conscious lens on their personal health and well-being, and prioritizing purchases and lifestyles that benefit their health.

However, the number of Americans who are prioritizing health is less than in other countries.

**% OF CONSUMERS RATING 'HEALTHIER/LEANER' AS A TOP 5 PRIORITY WHEN DECIDING ON FRESH RED MEAT**





# PROTEIN LANDSCAPE

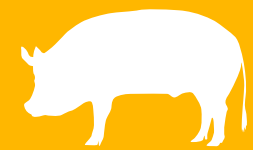
A reminder, we know that there are consistent themes when it comes to what different proteins stand for across all of our markets. Beef is the 'Superior' protein.



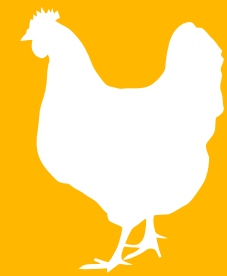
Global Summary

## PROTEIN PERCEPTIONS- GLOBAL

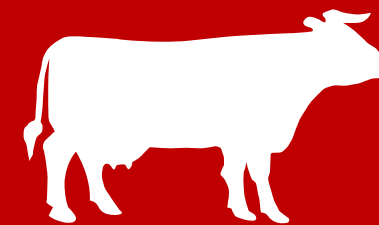
### THE STAPLE



- Cheap (cost less) and easily available
- Versatile and easy to prepare
- Family favourite
- Doesn't play to taste
- Not nutritious
- Animals treated poorly
- Not environmentally friendly
- Questionable safety
- Not premium or superior



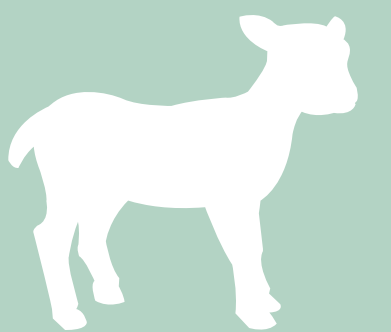
### THE SUPERIOR



- Good quality, great taste, superior
- Family favourite
- Worth paying more for
- Nutritious & versatile

### THE CURIOSITY

- Unfamiliar, occasional purchase
- Premium, superior option
- Not sure what to do with it
- Fatty & tender
- Taste is a barrier for some
- *In MENA lamb is Superior*



### THE SPECIALTY



- Few strengths or weaknesses
- Weakly positive on animal welfare and sustainability
- Taste is a barrier
- Lean/tough
- Unfamiliar and uncommon except amongst certain groups



### THE HEALTHY ALTERNATIVE

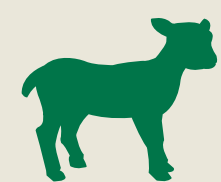
- Fresh
- Nutritious – especially for children
- Low in fat
- Tricky to use
- Welfare is not great
- *In SEA, fish is a cheap, low value protein - elsewhere it is premium*

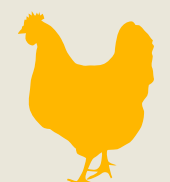


# Proteins have even clearer roles to play in the US. Beef owns most attributes compared to other proteins and is clearly the superior, premium and favourite option while Chicken is the easy everyday protein

## PROTEIN PERCEPTIONS - USA

 **Superior, tasty, tender**

 **Worth it, cared for, tender**

 **Cheaper, convenient, essential for kids**

 **Convenient, cheaper, versatile**

 **Low fat, nutritious, essential for kids**

### Beef

#### Strengths vs others

- ★ ★ • Is the superior meat
- ★ ★ • Is my/ my family's favourite meat
- Tender
- ★ • Is easy and convenient to purchase & prepare
- Delicious
- Willing to pay more

#### Weaknesses vs others

- Not low in fat
- ★ • Not cheaper
- Not nutritious
- Industry not environ. sustainable
- Not fresh

### Lamb

#### Strengths vs others

- ★ ★ • Willing to pay more
- The animal is well-cared for
- The meat is usually tender
- Is the superior meat

#### Weaknesses vs others

- Not easy and convenient to purchase or prepare
- Not versatile
- Is not essential for growing kids

### Chicken

#### Strengths vs. others

- Cheaper
- Versatile
- Easy and convenient
- Is essential for kids
- ★ ★ • Favourite meal

#### Weaknesses vs. others

- Not willing to pay more
- Not the most superior meat
- Animal not well-cared for
- Not fresh
- Industry not environ. sustainable
- Not guaranteed safe to eat
- Not nutritious
- Not consistent in quality standards

### Pork

#### Strengths vs. others

- Cheaper
- Can be used in many different meals
- Easy and convenient to purchase & prepare

#### Weaknesses vs. others

- Not Nutritious
- Not low in fat

### Fish

#### Strengths vs. others

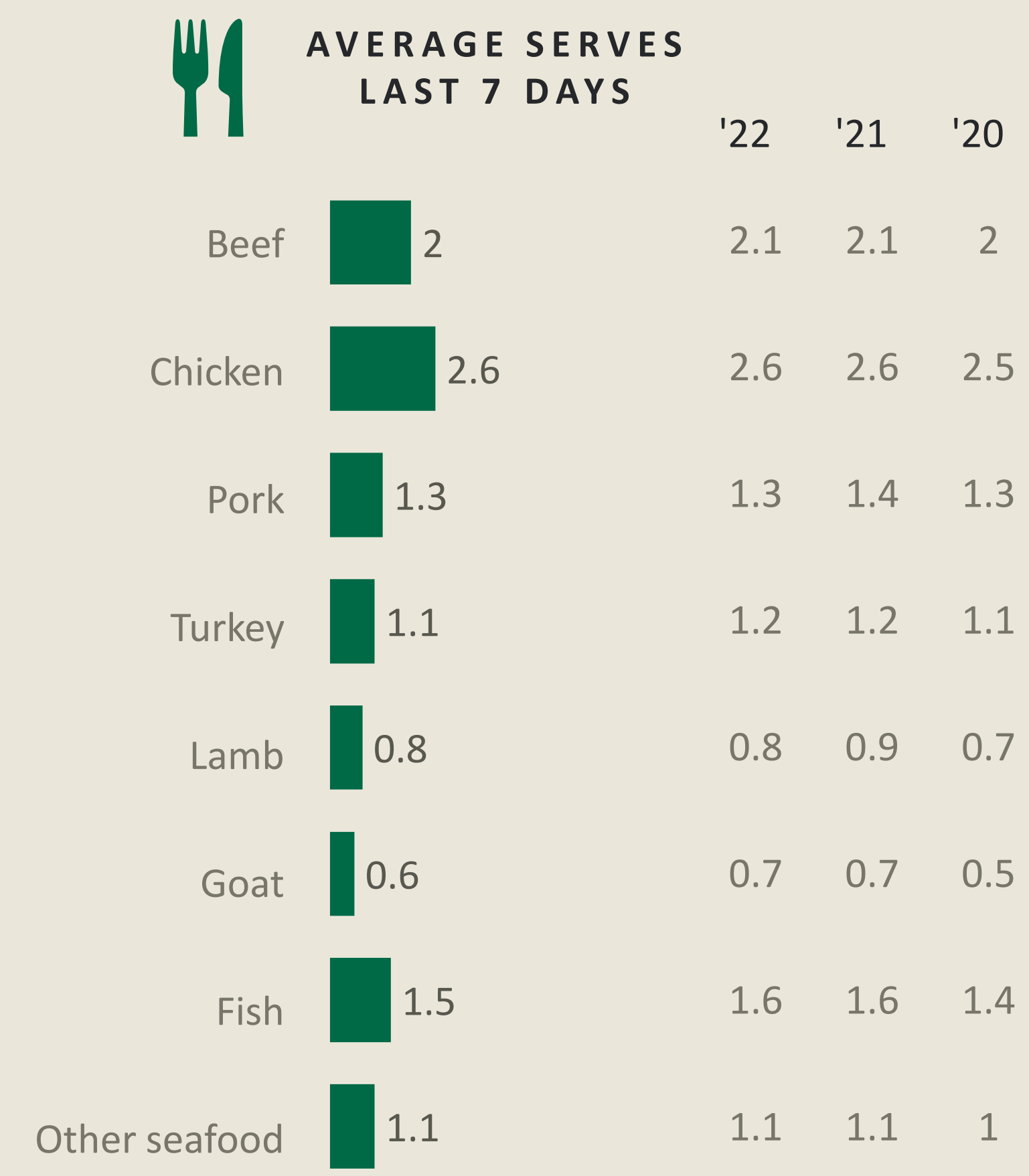
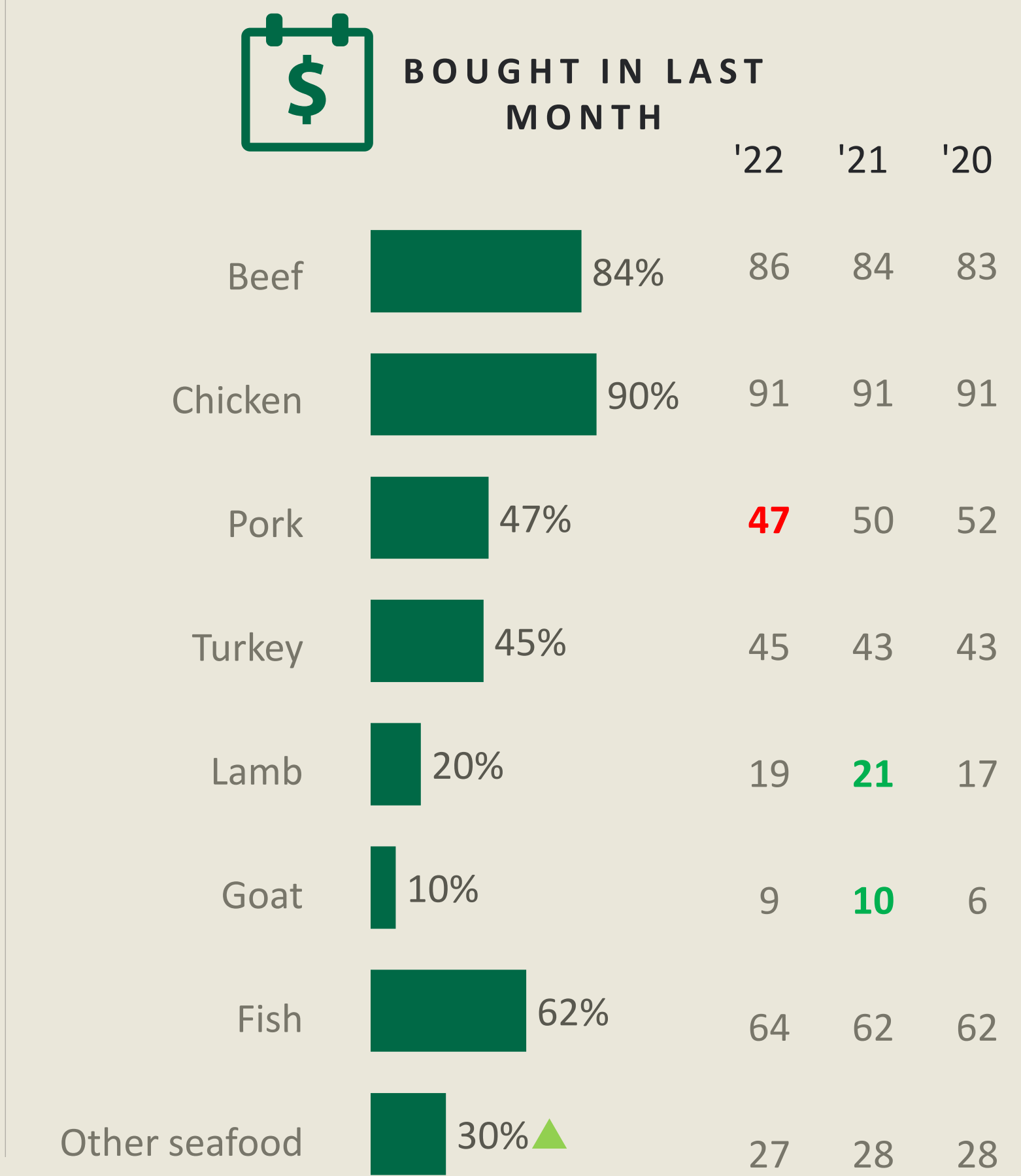
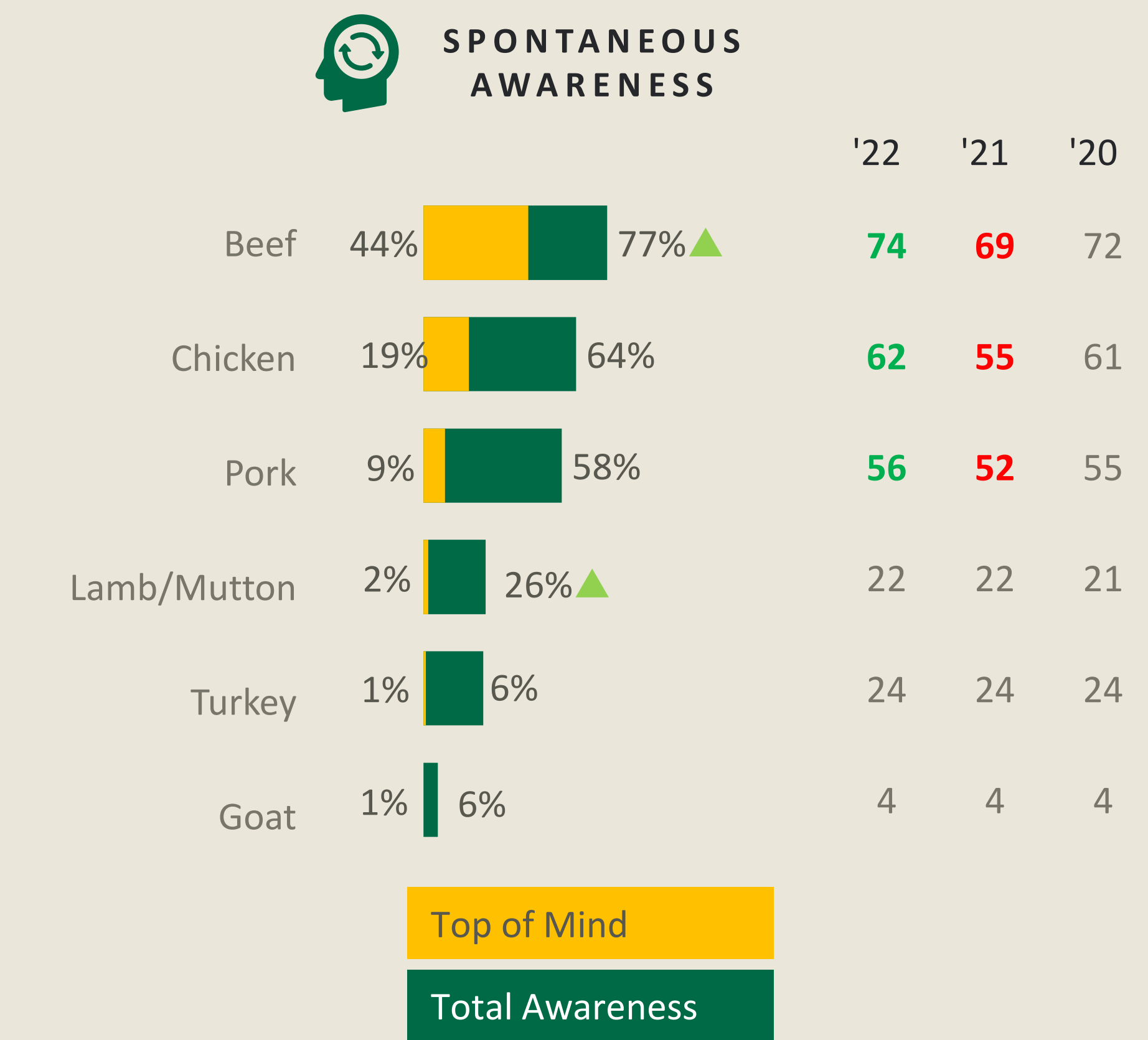
- Is fresh
- Low fat
- Nutritious
- An essential part of a healthy diet for a growing child

#### Weaknesses vs. others

- Animal is not well cared for
- Not versatile
- Not cheap
- No consistent quality standards
- Not guaranteed safe to eat

Consumption is broadly stable across all proteins except for “Other seafood” which shows higher consumption in last 1 month. Beef and Lamb becoming more top of mind for consumers.

## KEY PROTEIN METRICS



CH1 Spontaneous Awareness – When thinking about meat, which types come to mind?  
 CH10 How many meals that included the following meats have been prepared and eaten in your home in the last 7 days?  
 CH2 Bought in the last month – Which types of meat have you bought in the last month to prepare for a meal at home?  
 Base: '23 (n=2401), '22 (n=2401), '21 (n=2402), '20 (n=2400)

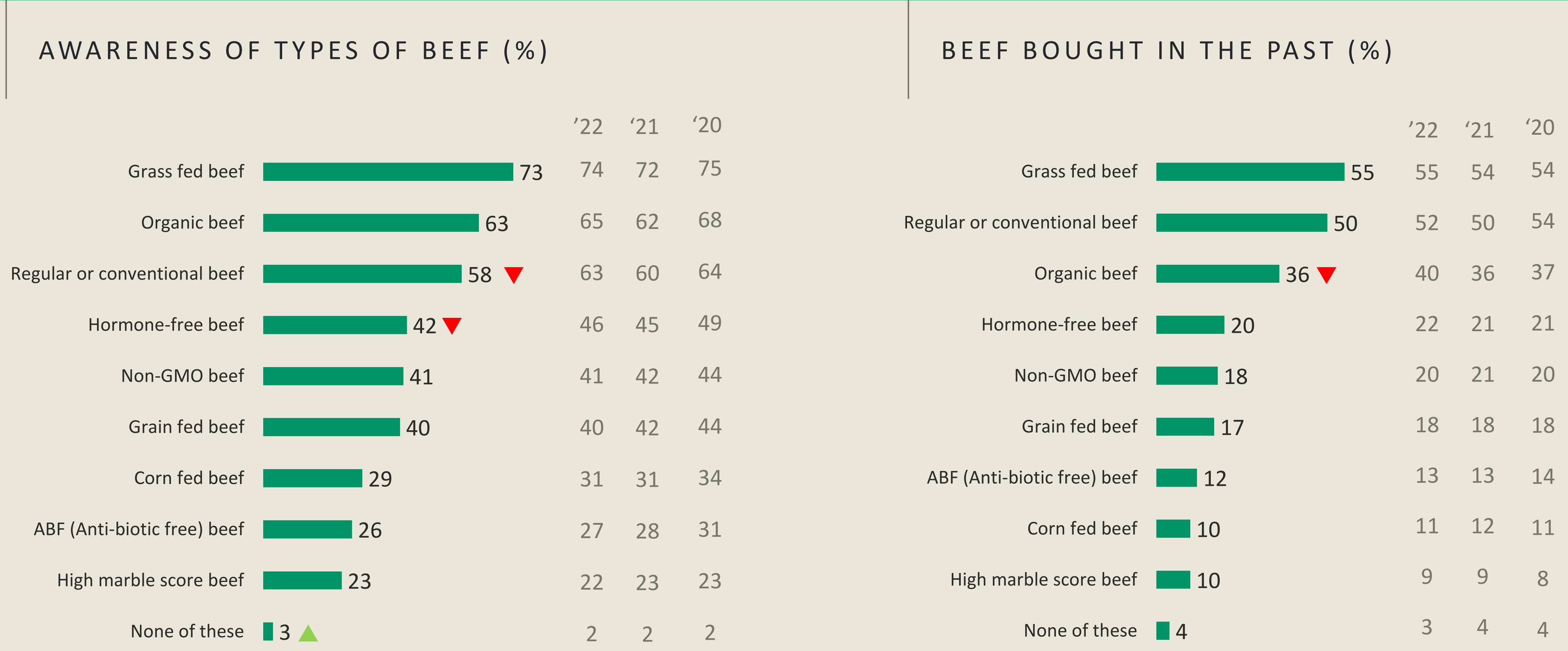
*Sig. different at 95%*



# Grass fed beef continues to be the most consumed followed by Regular or conventional beef. While organic beef has high awareness, consumption is lower and has also dropped back to 2021 levels



## AWARENESS AND PURCHASE OF DIFFERENT TYPES OF BEEF

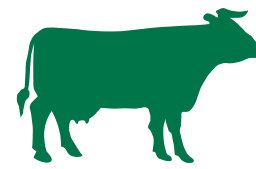


QGF1. Which of the following types of beef are you aware of?  
 QGF2. And which types of beef have you bought in the past? (rebased to QGF1)  
 Base '23 (n=2381), '22 (n=2371), '21 (n=2374), '20 (n=2369)

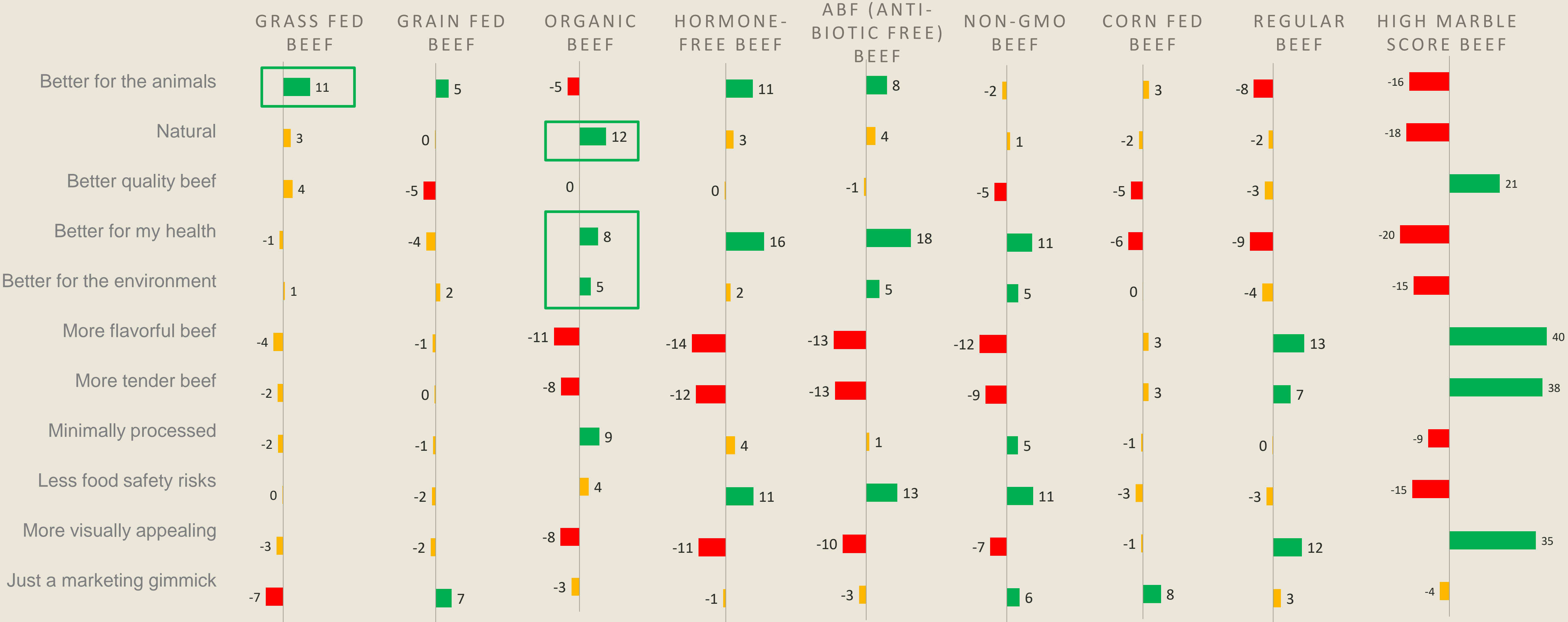
▲ ▼ Sig. different at 95%



‘Better for the animals’ is the only strength for Grass fed beef. In most other markets, it has strong perceptions of being natural and better for health. A potential opportunity to strengthening and gain these perceptions in the US.



## PERCEPTIONS OF DIFFERENT TYPES OF BEEF



+5 or more = relative category strength  
-5 or less = relative category weakness.

GF5. Which of the following things do you associate with each type of beef below?

Base: Grass Fed Beef (n=1735), Grain Fed Beef (n=954), Organic Beef (n=1510), Hormone-Free Beef (n=1011), Abf (Anti-Biotic Free) Beef (n=623), Non-Gmo Beef (n=967), Corn Fed Beef (n=695), Regular Beef (n=1391), High Marble Score Beef (n=539)



Supermarkets continue to be the most popular channel of purchase for both Beef and Lamb. Lamb seems to be purchased more from other channels than Beef, even Online.

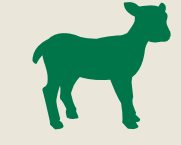
## PLACES OF PURCHASE- BEEF AND LAMB



### ALL BEEF PLACES OF PURCHASE

NET: Once per month or more

	'20 %	'21 %	'22 %	'23 %
Supermarket	85	85	87	88
Butcher	31	35 ▲	34	37
Warehouse club	33	30	31	33
Direct from farm/farmer's market	16	16	18	20
Convenience store	17	19	19	22
Online Retailer	16	19 ▲	16 ▼	20 ▲
Somewhere else	15	16	15	17



### ALL LAMB PLACES OF PURCHASE

NET: Once per month or more

	'20 %	'21 %	'22 %	'23 %
Supermarket	76	82 ▲	79	78
Butcher	58	69 ▲	65	64
Direct from farm/farmer's market	42	55 ▲	53	50
Warehouse Club	52	60 ▲	55 ▼	55
Convenience store	42	54 ▲	53	49
Online Retailer	41	55 ▲	51	48
Somewhere else	37	48 ▲	46	44

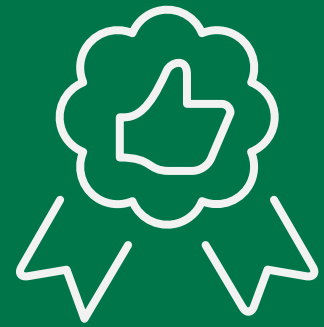


QR3A. How often have you bought beef from each of these locations in the last six months? Base: '23 (n=1398), '22 (n=1393), '21 (n=1319), '20 (n=1485)

▲ ▼ Sig. different at 95%



# Protein landscape in the USA



## Red meat marries superiority & accessibility

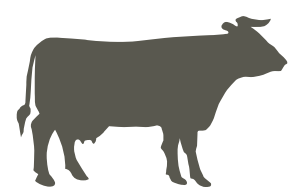
Proteins have clearly defined roles in the US. Beef combines accessibility with superiority and taste making it the prime choice in the household protein repertoire. Chicken plays the easy everyday role. Fish has the strongest health-related credentials



## Grass fed beef most consumed

Grass fed beef has strong perceptions of being Better for the animals. In most other markets, it has strong perceptions of being natural and better for health. An opportunity for Australian beef to strengthen and grow these perceptions in the US.

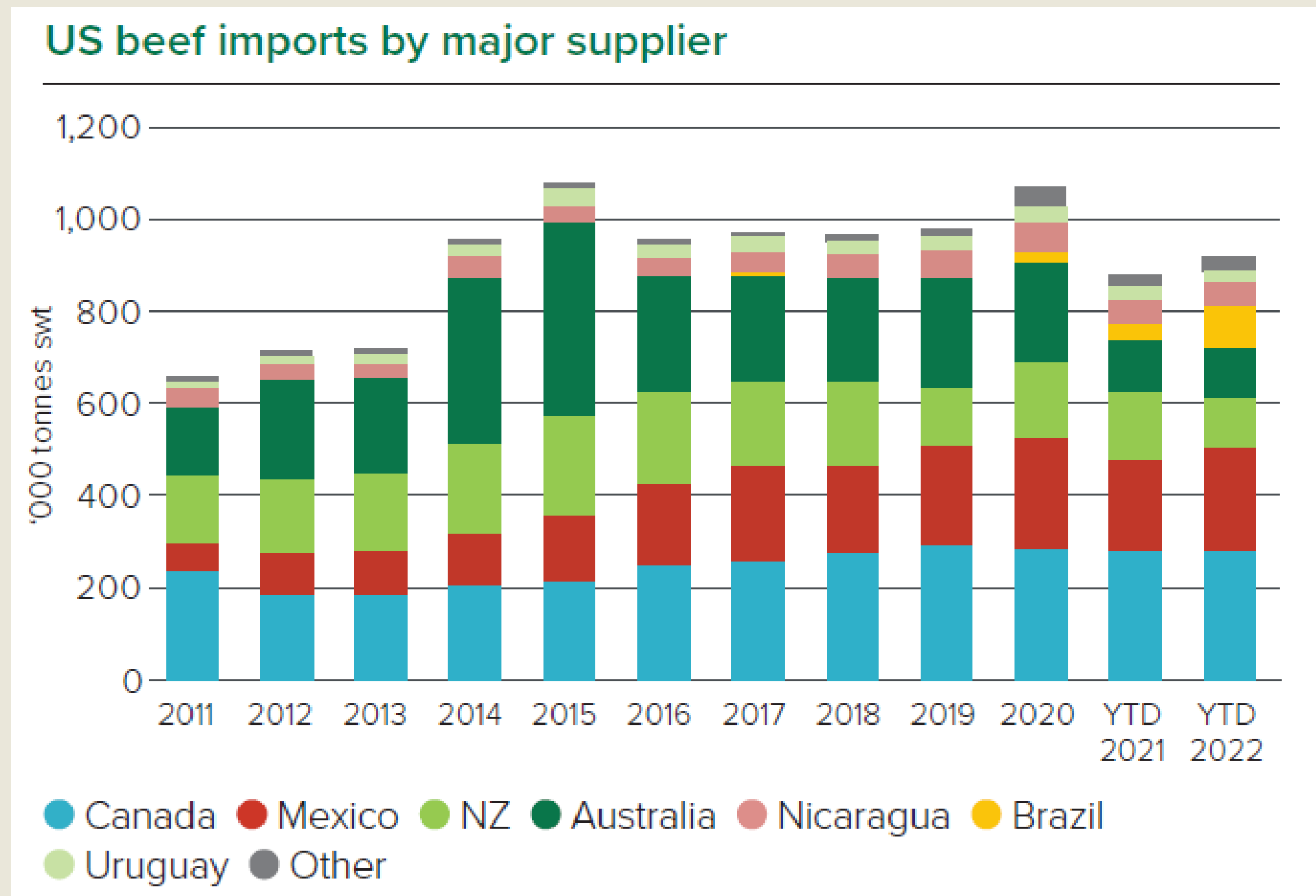
# BEEF COUNTRY OF ORIGIN



All questions in this section were asked of beef buyers only (must have ever bought beef). They also must have previously bought, or would consider buying, imported beef.

As most Australian beef entering the market is grassfed, the key competitors are New Zealand, and increasingly the growing mobilisation of local US grassfed beef production.

## BEEF IMPORTS- MLA DATA



- The main competitors in the US market are US domestic beef and imported beef from Canada and Mexico.
- As most of the Australian beef entering the market is grassfed beef, the key competitors are New Zealand, and increasingly the growing mobilisation of local US grassfed beef production.
- Other smaller suppliers include Brazil, Uruguay and Nicaragua, which have access to smaller quotas.
- Australia maintains its preferred access status to the US, only behind United States-Mexico-Canada Agreement (USMCA) partners (Canada and Mexico – with no quota restrictions).

# The brand list was consistent with 2022

## BEEF BRANDS TRACKED IN 2023

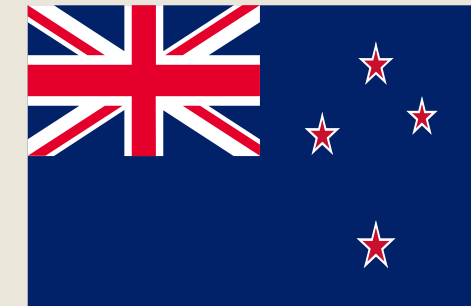
Local Grass fed beef



Australian Grass fed beef



New Zealand Grass fed beef



Uruguayan Grass fed beef



Canadian Grass fed beef



Mexican Grass fed beef

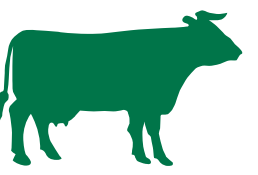


Irish Grass fed beef

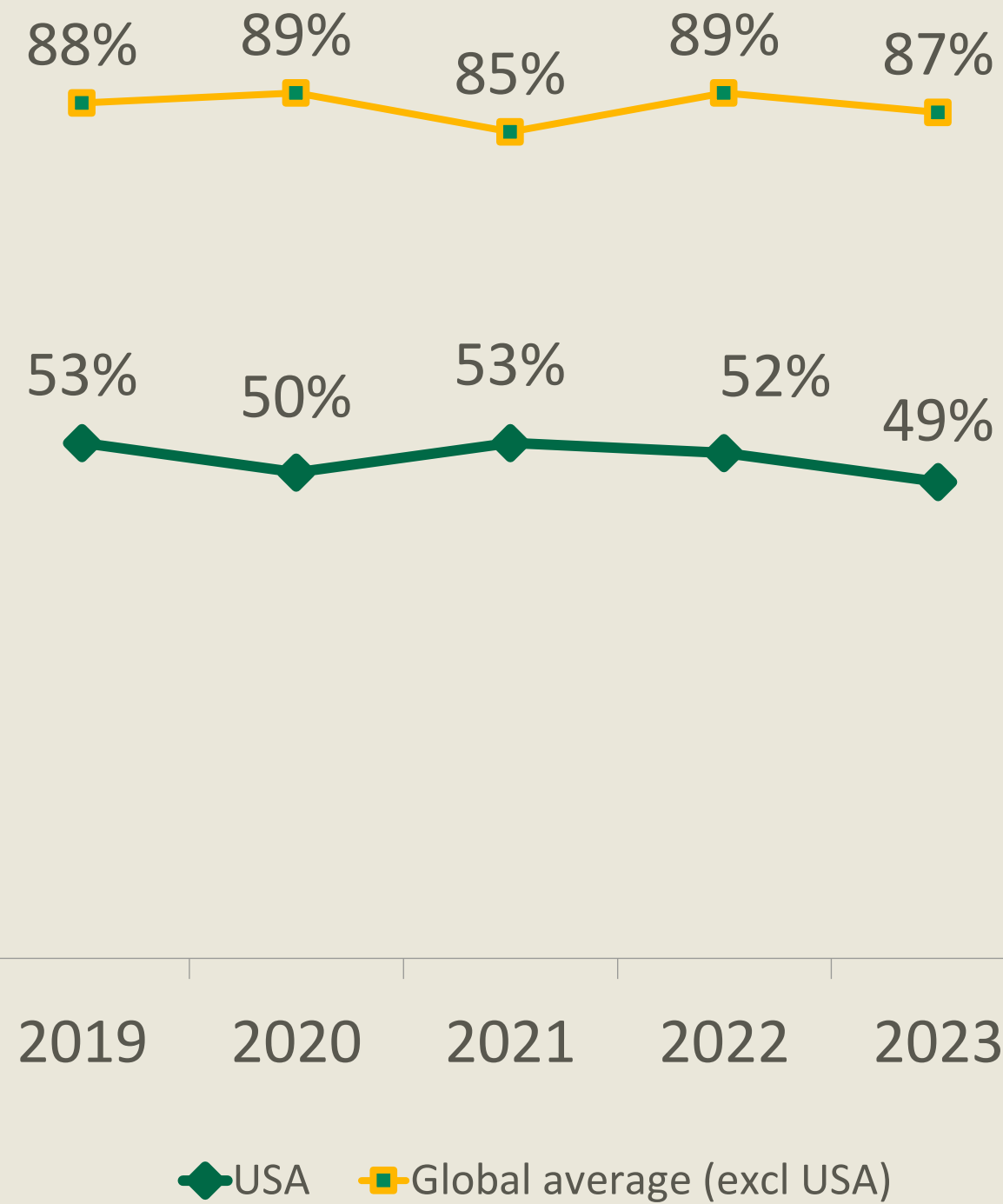


# COO knowledge remains steady and lower vs other key markets measured.

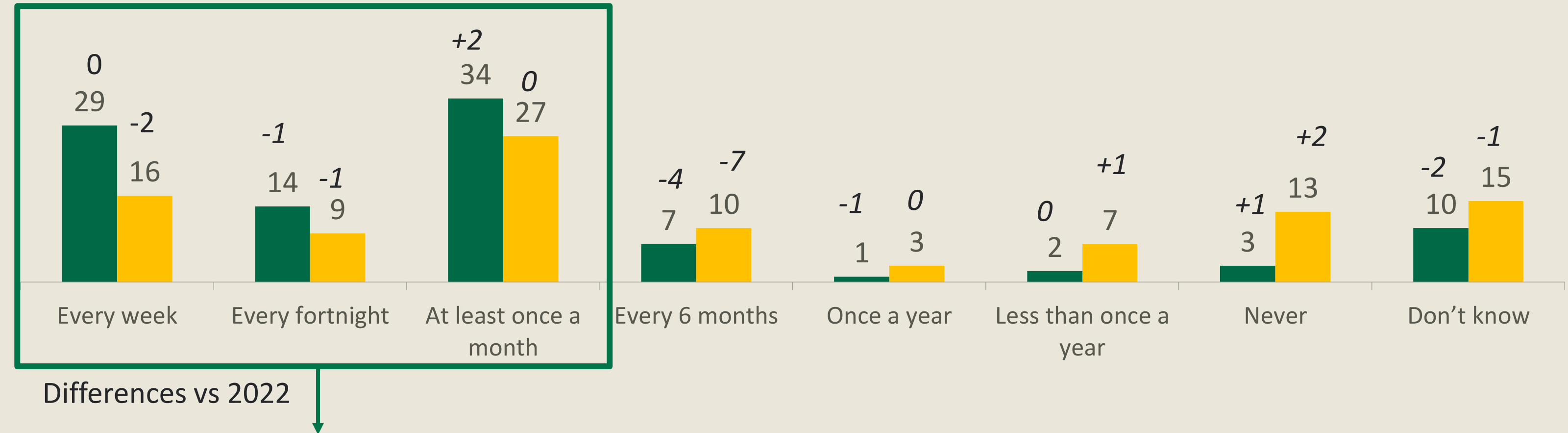
## Claimed monthly purchase of imported beef is stable and that of local beef continues to be higher



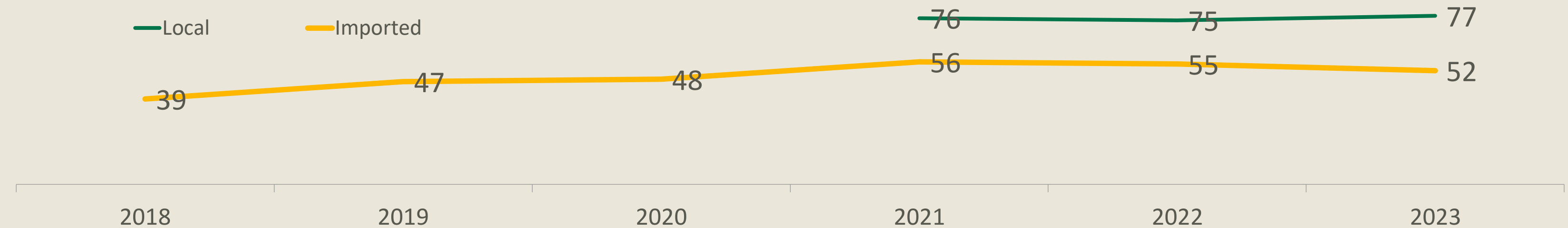
### Know Country of Origin?



### FREQUENCY OF BUYING LOCAL AND IMPORTED BEEF



### Monthly purchase (trended)



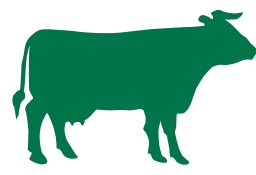
NOTE: GRASS-FED BEEF LEVEL



(GF3B) Do you know the country of origin of the beef you buy? (n=1315)  
 (CH4) How often do you buy imported beef? (n=2371)  
 (CH4LOC) How often do you buy local beef? (n=2371)

▲ ▼ Sig. different at 95%

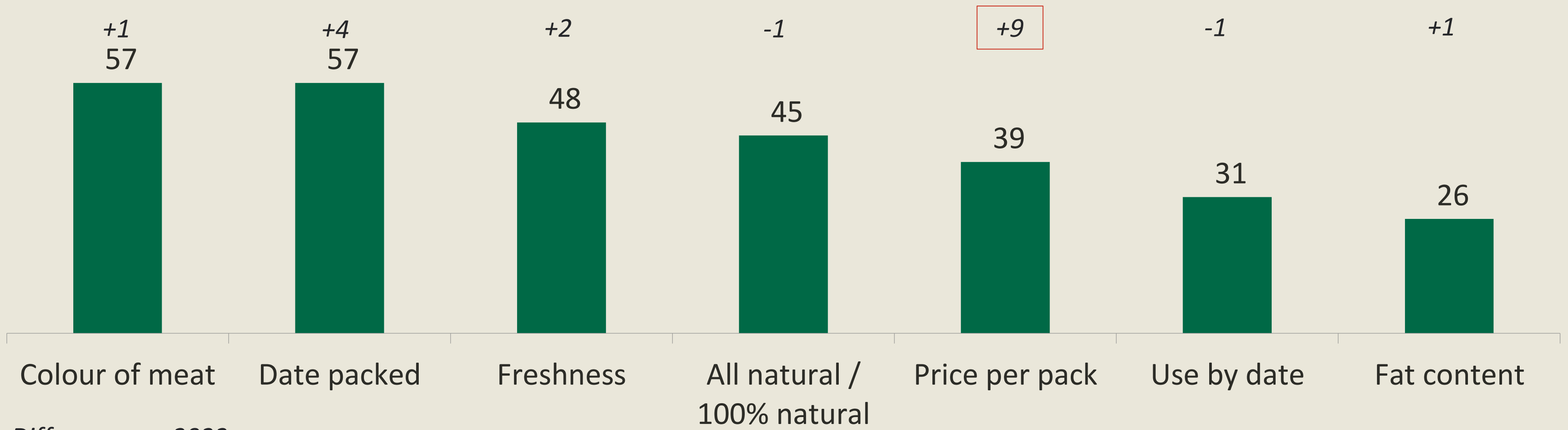




In line with current inflationary pressures, we see a significant increase in 'price per pack' being looked at. Unsurprisingly COO/provenance continue to rank lower in the US vs other markets given labelling challenges.

## TOP 'ON PACK' CUES SOUGHT WHILE BUYING BEEF

Country of Origin: **12% (#15)**  
 (#5 globally)  
 Provenance: **9% (#18)**  
 (#6 globally)



Global average  
2023

Ranking

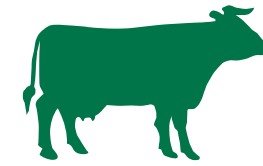
53%	45%	48%	35%	30%	26%	21%
#1	#3	#2	#4	#7	#8	#11



PACK 1- Can you please select up to 6 things you look for (on the pack, on the shelf etc.) when buying beef? Base: (n=1398)



# Local Beef continues to lead on Salience as well as consumption. AU beef remains stable and with the challenging COO labelling context, the job to be done remains growing awareness and usage for Aussie Grass Fed Beef.



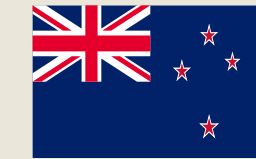
## BRAND HEALTH FUNNELS – BY COUNTRY OF ORIGIN



AUSTRALIAN GRASS FED BEEF %



LOCAL GRASS FED BEEF %



NEW ZEALAND GRASS FED BEEF %



CANADIAN GRASS FED BEEF %

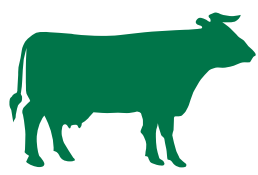
		'22	'21	'20		'22	'21	'20		'22	'21	'20		'22	'21	'20
Spontaneous awareness	11	9	11	8	61	60	57	58	6	6	7	4	9	12	10	9
Total Awareness	32	33	33	28	67	64	60	59	31	31	32	27	29	29	27	26
Ever Eaten	17	17	18	14	56	55	51	49	16	15	15	12	18	16	17	14
Eat P12M	11	11	12	10	50	49	46	44	10	9	10	8	12	11	12	10
Eat P3M	8	8	9	7	43	40	38	35	7	6	7	5	9	8	8	6
Past Month	6	6	7	5	36	34	32	28	5	5	6	4	7	7	7	4
Most Often	2	3	3	3	32	31	29	27	3	2	2	2	2	3	3	1



BBH1. Spontaneous Awareness, BBH2. Prompted Awareness, BBH3. Ever Eaten, BBH4. Eaten last year, BBH5. Eaten in the last 3 months, BBH6. Eaten last month, BBH8. Most often  
 Base: '23 (n=1324), '22 (n=1343), '21 (n=1323), '20 (n=1362) – Bought beef in past month or ever buy beef

Sig. different at 95%





In 2023 there is little change YoY across brand health measures for Uruguayan, Mexican and Irish beef. Similar to Canadian GF beef, Mexican GF beef has weaker brand health despite high share, signalling weaker pre disposition

## BRAND HEALTH FUNNELS – BY COUNTRY OF ORIGIN



URUGUAYAN GRASS FED BEEF  
%



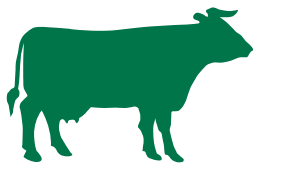
MEXICAN GRASS FED BEEF  
%



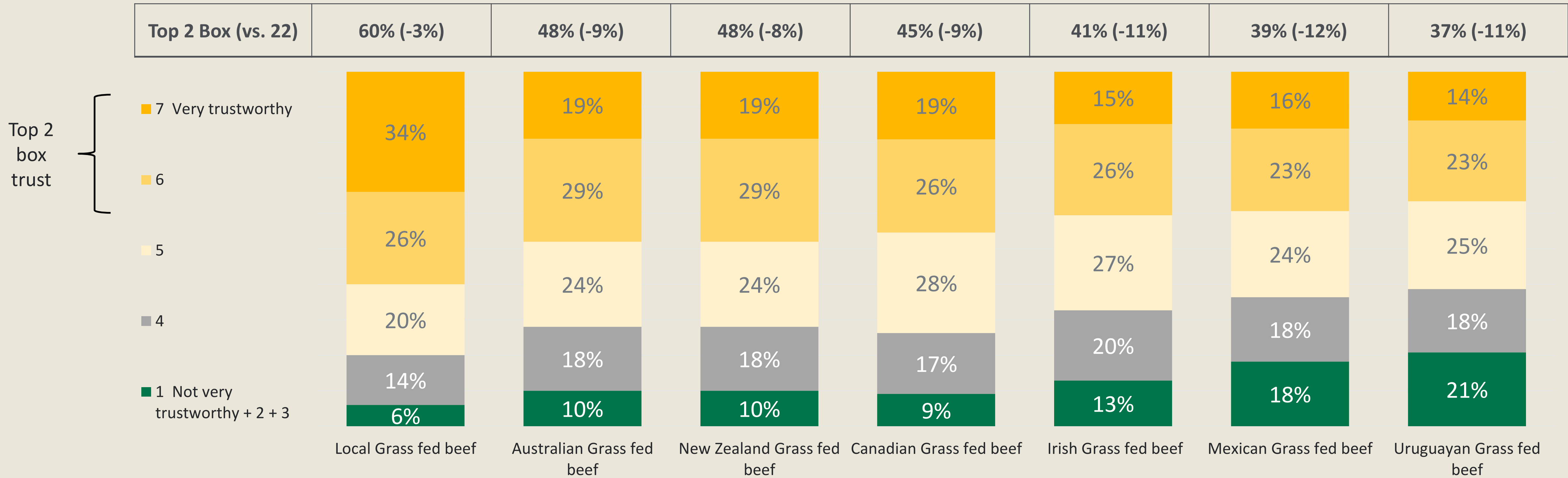
IRISH GRASS FED BEEF  
%

		'22	'21	'20		'22	'21	'20		'22	'21	'20
Spontaneous awareness	1	1	2	1	10	10	9	7	3	3	2	1
Total Awareness	11	11	13	10	22	22	22	16	20	19	17	13
Ever Eaten	6	7	9	5	15	16	14	10	10	10	10	7
Eat P12M	4	5	7	4	11	12	11	7	6	6	6	4
Eat P3M	3	3	5	2	9	9	8	6	4	4	4	2
Past Month	3	3	4	2	8	8	7	4	4	3	3	2
Most Often	1	1	2	1	4	4	3	2	1	1	1	0

Across the board, 'Trust' in grass fed beef eroded vs. 2022. Local product has a significantly higher level of trust. Most imported COOs have similar levels of trust to each other although AU and NZ are ahead of the others



## TRUSTWORTHY – BY COUNTRY OF ORIGIN



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# WHAT NEXT FOR AU BEEF IN THE USA?

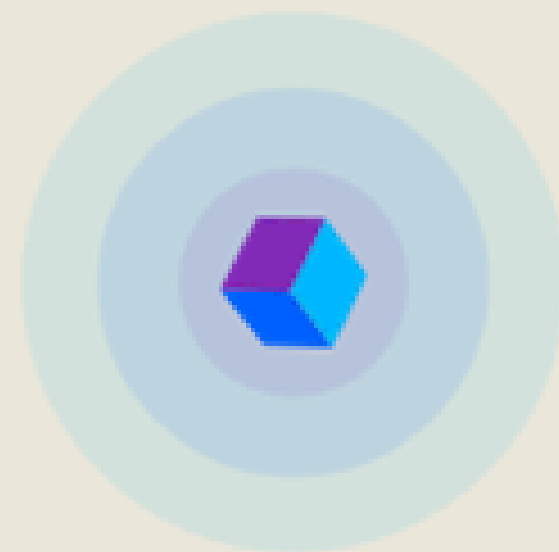
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# 5 There are two paths to brand growth.

By increasing the likelihood  
**that a consumer will buy a brand**

We call this Demand  
Power

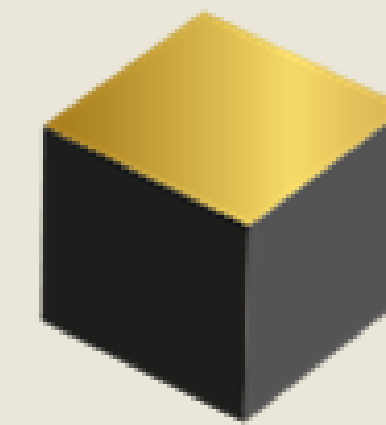


**Demand Power**

High Demand Power brands capture **5x higher** volume share

By increasing the likelihood  
**consumers will pay for a brand**

We call this Pricing  
Power



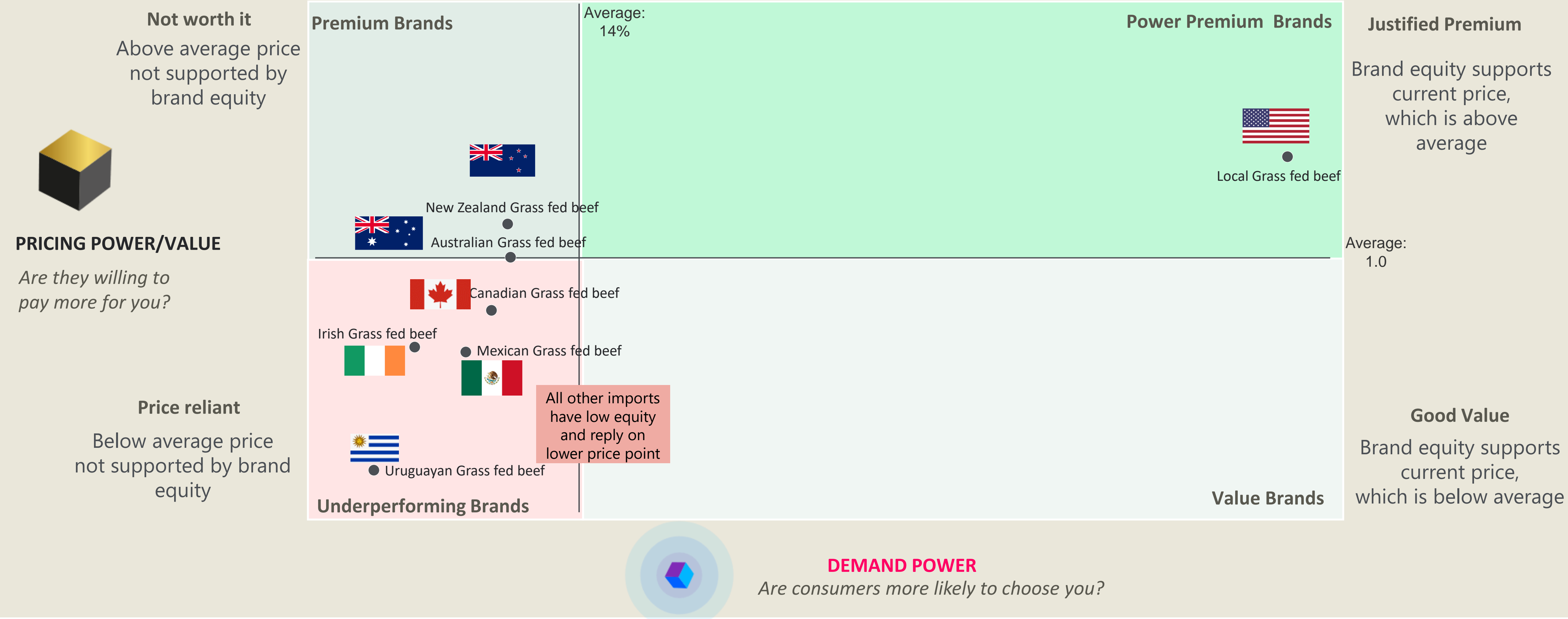
**Pricing Power**

High Pricing Power brands can charge **25% more** than  
brands with a low Pricing Power score

Local Beef maintains the strongest equity and ability to command a premium. NZ and AU Beef both sit in the Premium space and given the challenge of building distinctive brand equity, premium price point is not supported by equity



## BEEF DEMAND POWER VS PRICING POWER – BY COUNTRY OF ORIGIN



# The associations that consumers hold in their minds for beef in USA cluster into 5 themes



## DRIVERS OF DEMAND POWER



37%

### HIGH QUALITY

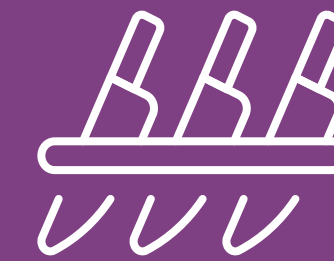
- Fresh
- Is easy and convenient to purchase
- Offers a variety of cuts that suit the meals I make
- Consistent quality standards
- The meat is usually tender
- Guaranteed safe to eat
- The industry is environmentally sustainable
- The animal is well cared for



28%

### SUPERIOR

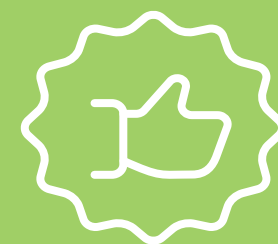
- Is the most superior beef
- More nutritious
- Is my/my family's favourite beef



12%

### MARBLED

- The fat is nicely marbled



13%

### CHEAP

- Cheaper



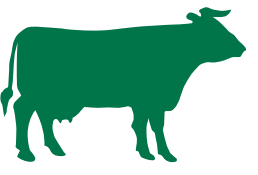
10%

### LOW IN FAT

- The meat is usually tender
- The industry is environmentally sustainable

NOTE: GRASS FED LEVEL

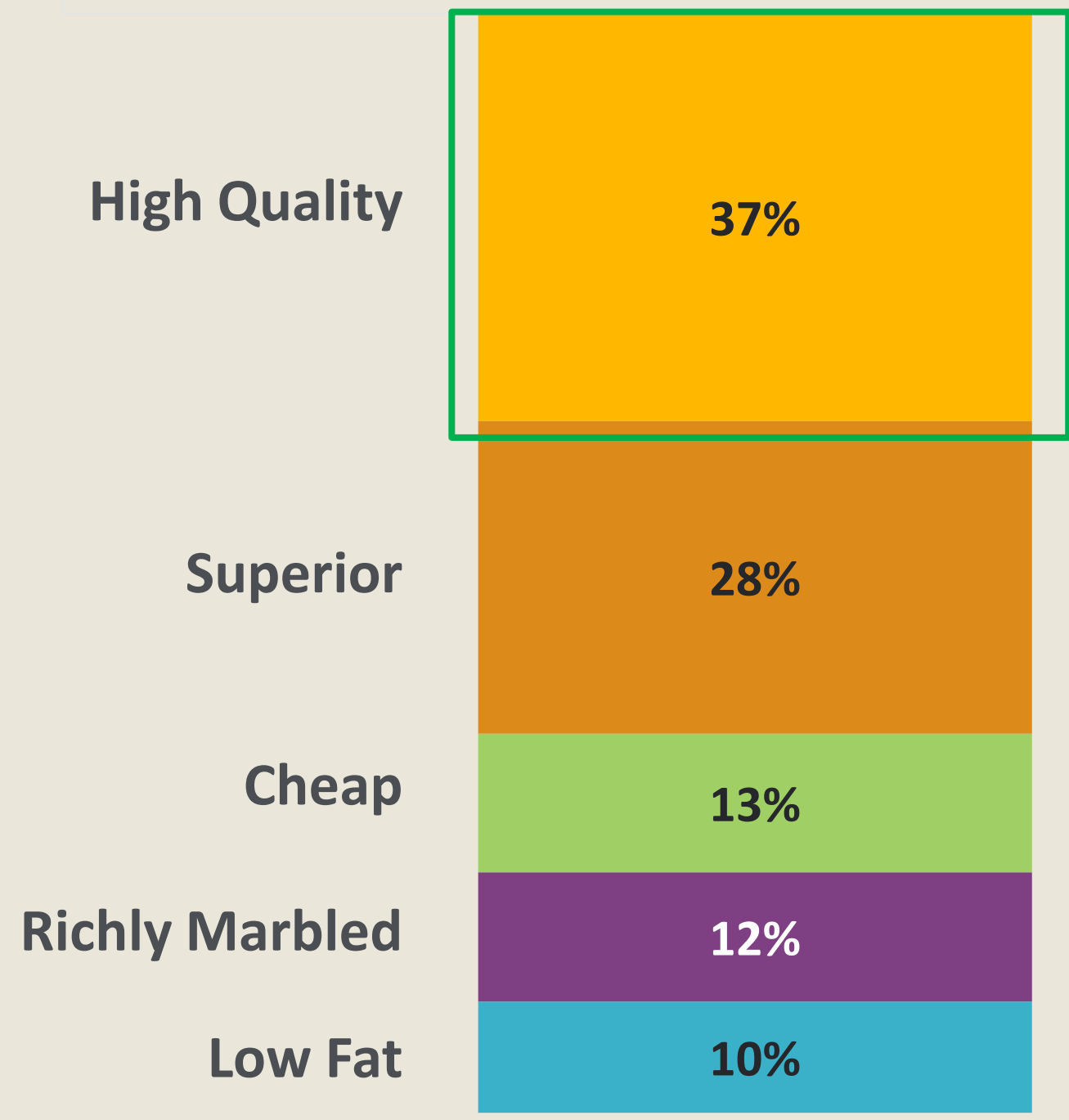
There are different levers to pull depending on whether we want to drive Demand Power or Pricing Power. Considering the immediate task at hand for AU beef is to strengthen its equity, focus on strengthening perceptions of 'High Quality' related attributes



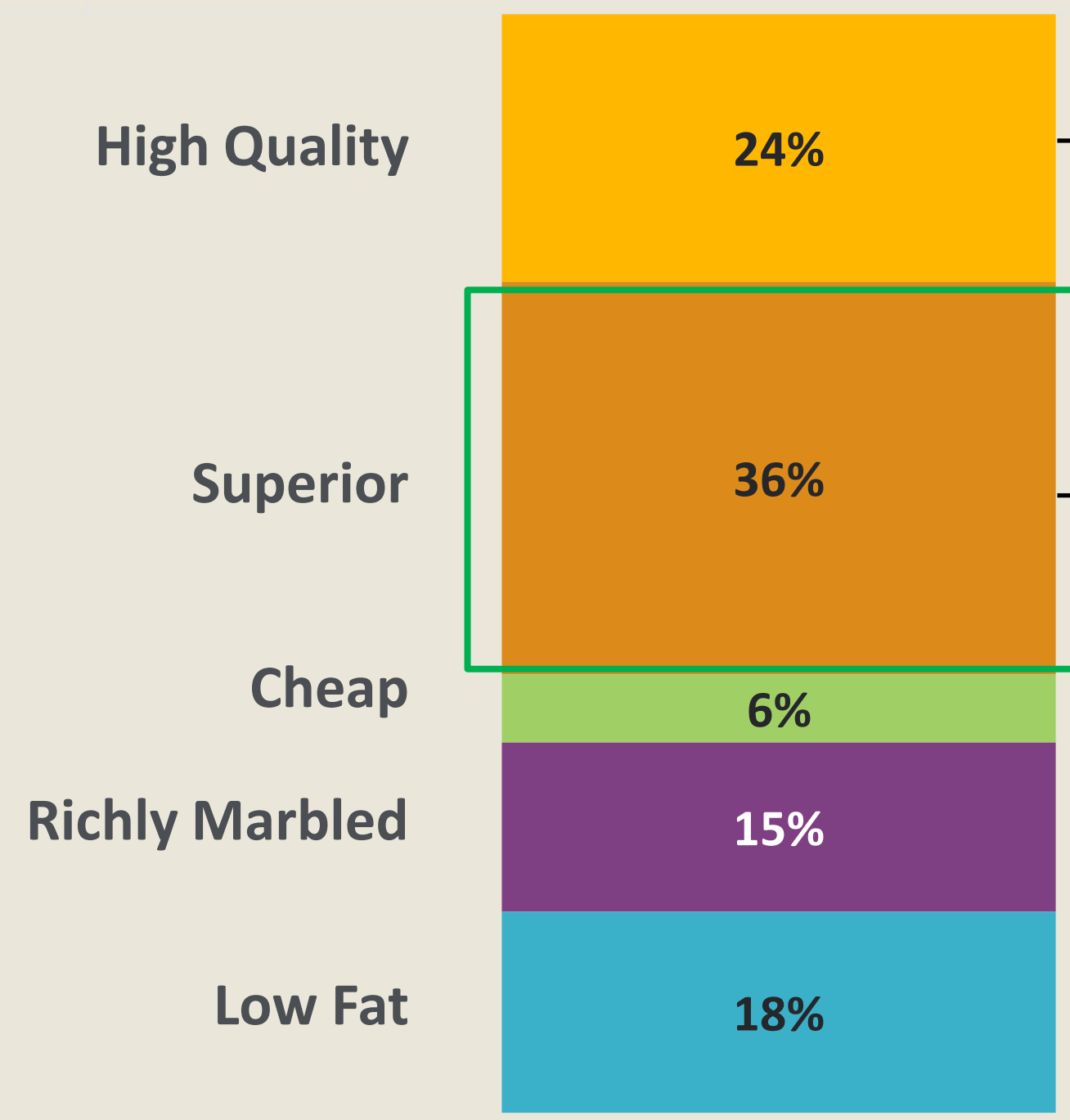
## WHAT DRIVES DEMAND POWER AND PRICING POWER



Demand Power



Pricing Power



**HIGH QUALITY**

- Fresh
- Is easy and convenient to purchase
- Offers a variety of cuts that suit the meals I make
- Consistent quality standards
- The meat is usually tender
- Guaranteed safe to eat
- The industry is environmentally sustainable
- The animal is well cared for

**SUPERIOR**

- Is the most superior beef
- More nutritious
- Is my/ my family's favourite beef

# An acknowledgement

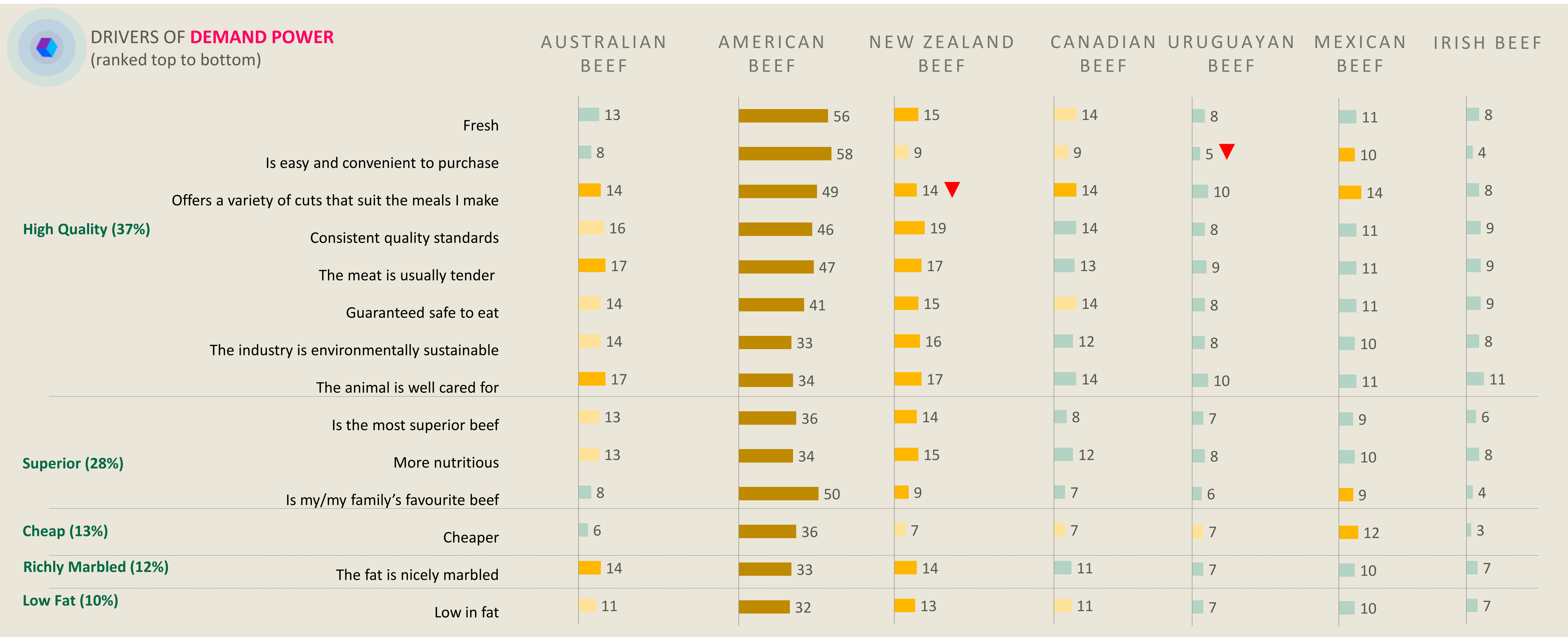
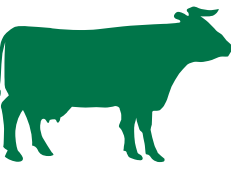
We recognise that country of origin labelling is not mandatory.

The program does measure what people *tend to associate* with what they *believe* they buy.

So the focus here is on what we can leverage, possibly through alternative channels, and engagement with retailers to raise the profile of Australian Beef.



# Local beef holds the highest endorsements across attributes, which is expected given its dominant position in the category. NZ Beef has the highest associations of all the competitors with AU lagging behind



Big brands naturally attract high endorsement, which can limit insights.  
 But we can run a statistical analysis to strip out size to identify relative strengths and weaknesses.

**BIP ANALYSIS AND WHY WE SHOULD LOOK AT IT?**

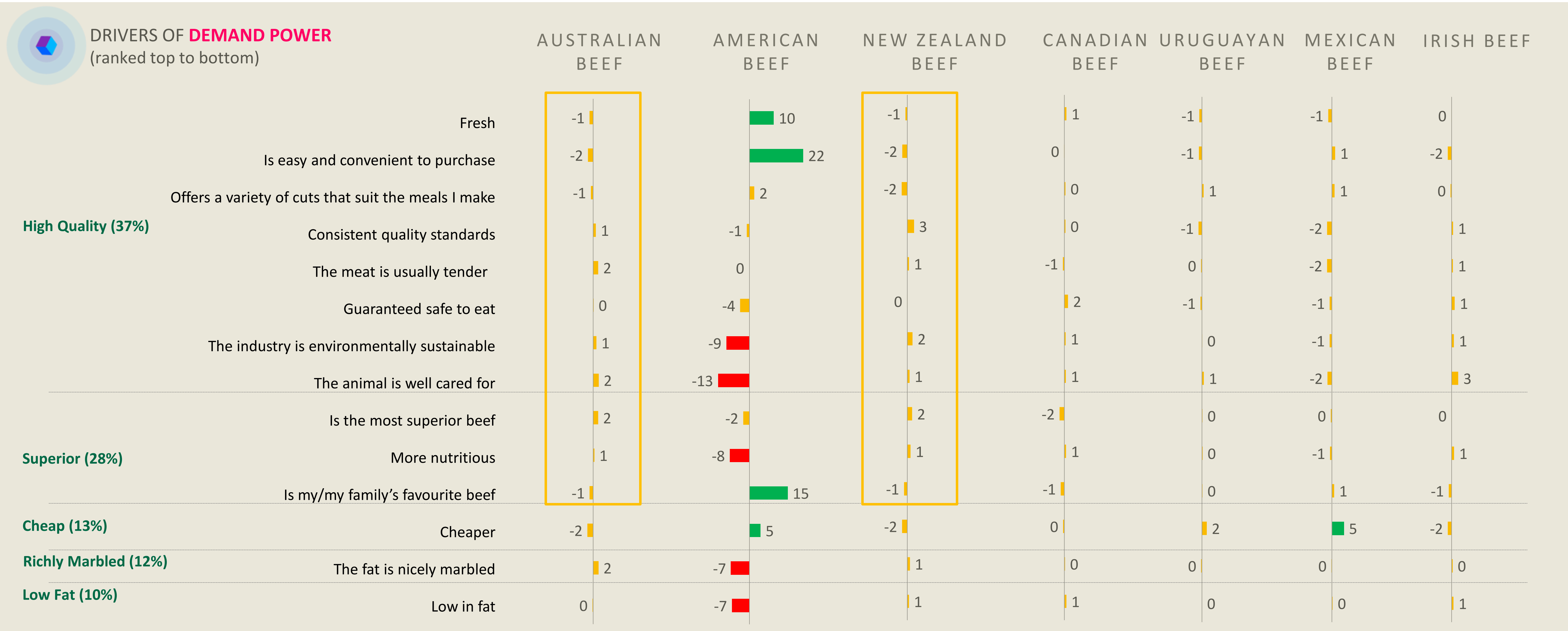
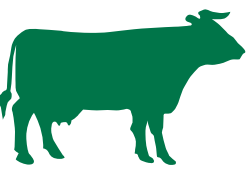


**Limited Insights:**  
 Big Brand leads on everything, followed by Medium Brand and Small Brand.

- More Insights:**
- Big brand’s strength is driven by Association 2
  - Medium brand’s role is clear in consumers’ minds – it is known for Association 3, but not for Association 1
  - While small, Small Brand is a threat on Association 1

We can then **overlay what drives demand and willingness to pay** to help you pursue what matters most (choice/price driving associations, differentiation/competitive white space)

# None of the imported brands are however differentiated. AU and NZ beef also have very similar image profiles. Important for AU beef to build awareness and associations and also differentiate vis-à-vis NZ beef



BBH9. Here are some things which people have said about beef. We would like to know which of the following statements apply to beef from different countries of origin. You may choose as many or as few countries of origin as you wish. It doesn't matter if you don't buy any of them - it's your impressions we'd like. Base: (n=xxx). Attributes are grouped according to level of co-endorsement i.e. when respondents endorse one attribute for a brand, they are likely to endorse the others in the group. In this way the attributes are linked, then the groups are given an appropriate, summary name.

**KANTAR**

+5 or more = relative category strength  
-5 or less = relative category weakness.



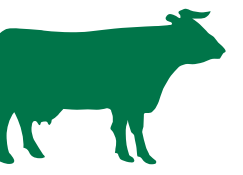
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**What does AU beef  
need to focus on to  
target further growth  
in USA?**

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**AU beef needs to communicate its consistent quality standards and freshness. Communicating about accessibility and variety of cuts can also help strengthen both equity while helping justify a price premium**



**Top 5 Associations to Grow – DEMAND POWER & PRICING POWER (Ordered based on impact on building equity\*)**

**1.  
Easy and convenient to purchase**

Owned by local beef. Continued softening for AU beef, now behind Canadian and Mexican beef - distribution channels need to be maintained

**2.  
Consistent quality standards**

AU beef losing position to NZ beef – an attribute AU beef can confidently talk to in comms

**3.  
Is my/my family's favourite beef**

Space owned by local beef. Difficult for AU beef to own

**4.  
Offers a variety of cuts**

An attribute NZ beef significantly declined on – AU beef could talk to this in distribution channels to maintain retail penetration

**5.  
Fresh**

Space owned by local beef. Difficult for any imported beef to own due to distances travelled. Could be addressed through sharing processes to ensure freshness.

# Summarising Beef Module

## Differentiating AU beef vis-à-vis other imports in the market

AU beef's performance is stable compared to 2022. With the challenging COO labelling however the job to be done remains growing awareness and usage for Aussie GF beef.

AU and NZ beef have a Trust advantage over other imports. Strengthening awareness can help further grow conversions.

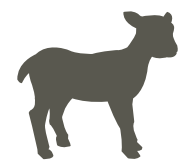
## Strengthening equity to weather the potential headwinds of inflation

Imported red meat might face some headwind in 2023 due to its perceived premium. To weather the potential headwinds, focus should be placed on strengthening equity which supports premium pricing.

On Trust as well as imagery associations, AU and NZ have a very similar profile requiring AU Beef to push harder on its superior quality and trust credentials.

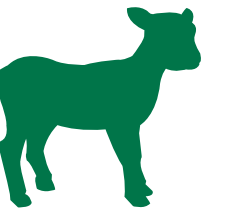
# LAMB

## COUNTRY OF ORIGIN

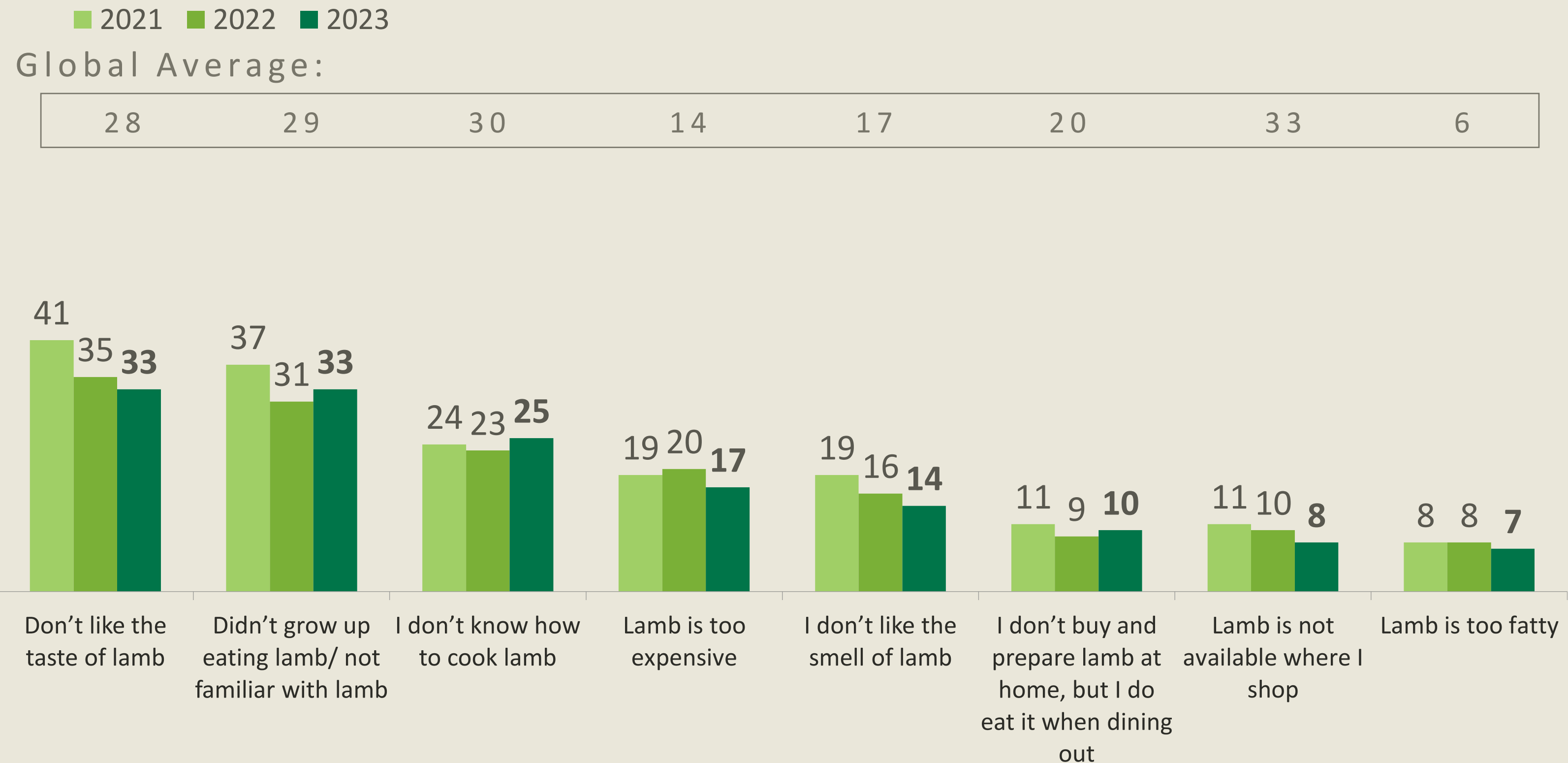
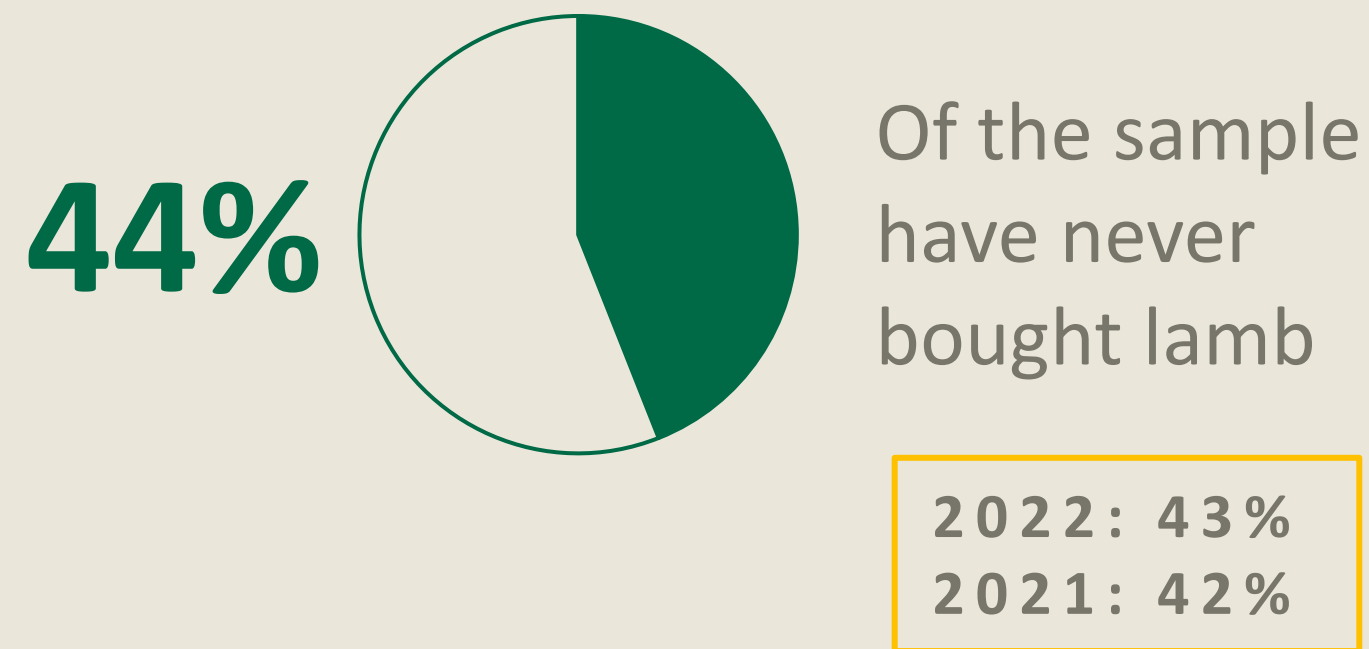


All questions in this section were asked of lamb buyers only (must have ever bought lamb). They also must have previously bought, or would consider buying, imported lamb.

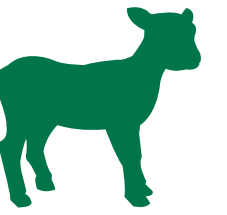
# Around 2 in 5 claim to have not bought lamb before. Main barriers centring around, taste, familiarity and cooking know how remain while becoming less prominent compared to previous years



## LAMB PURCHASE BEHAVIOUR

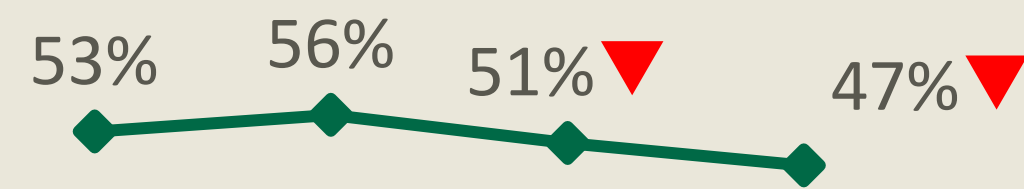


# Awareness of country of origin, however, has further dropped. Declining trend for monthly purchase of imported lamb continues while local lamb remains stable



## LAMB PURCHASE BEHAVIOUR

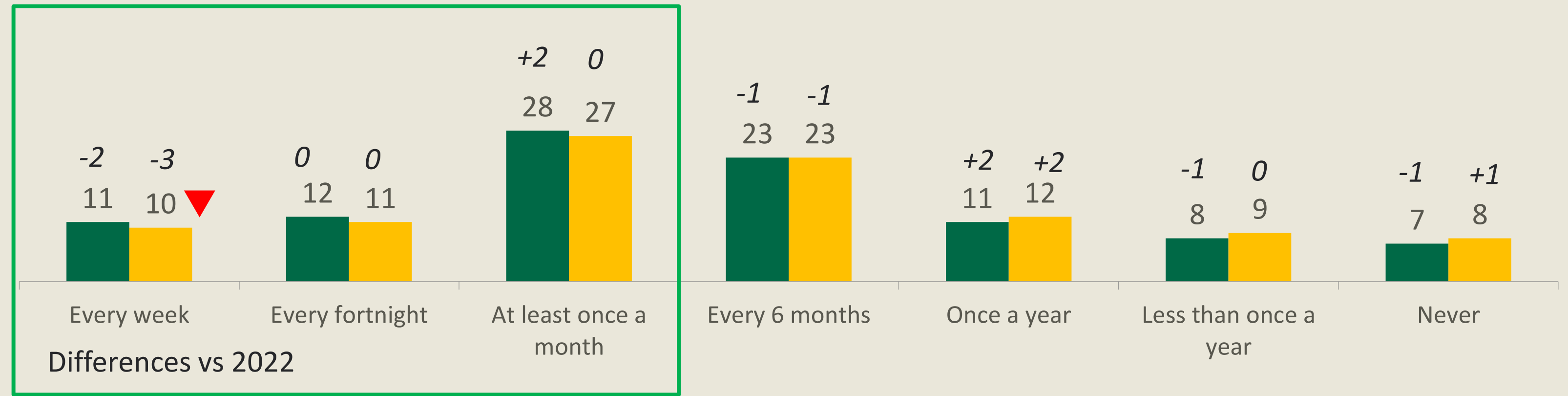
Know Country of Origin?



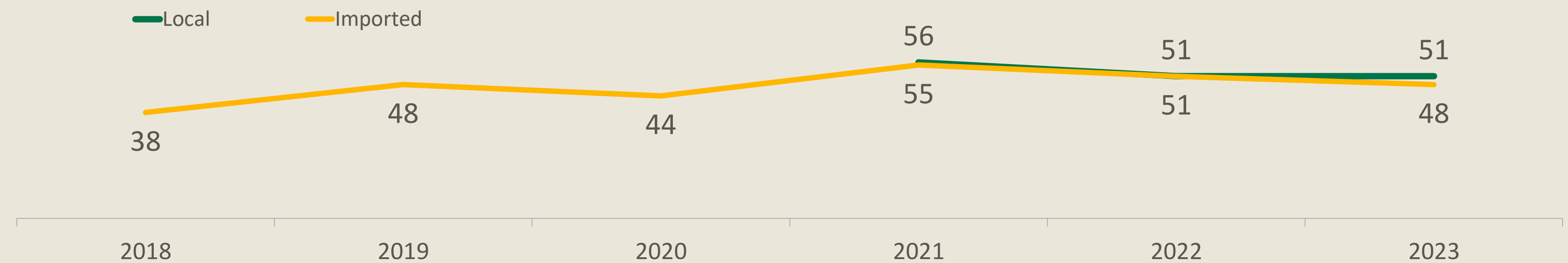
2020 2021 2022 2023

GLOBAL (2023)- 73%

### FREQUENCY OF BUYING LOCAL AND IMPORTED LAMB



### Monthly purchase (trended)

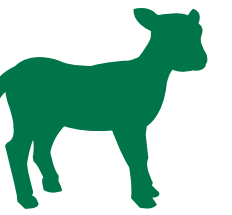


(LBH1A) Do you know the country of origin of the lamb you buy? Base: (n=1355)  
 (CH7) How often do you buy imported lamb/Halal compliant lamb? Base: (n=1355)  
 (CH7LOC) How often do you buy local lamb/Halal compliant lamb? Base: (n=1355)

▲ ▼ Sig. different at 95%

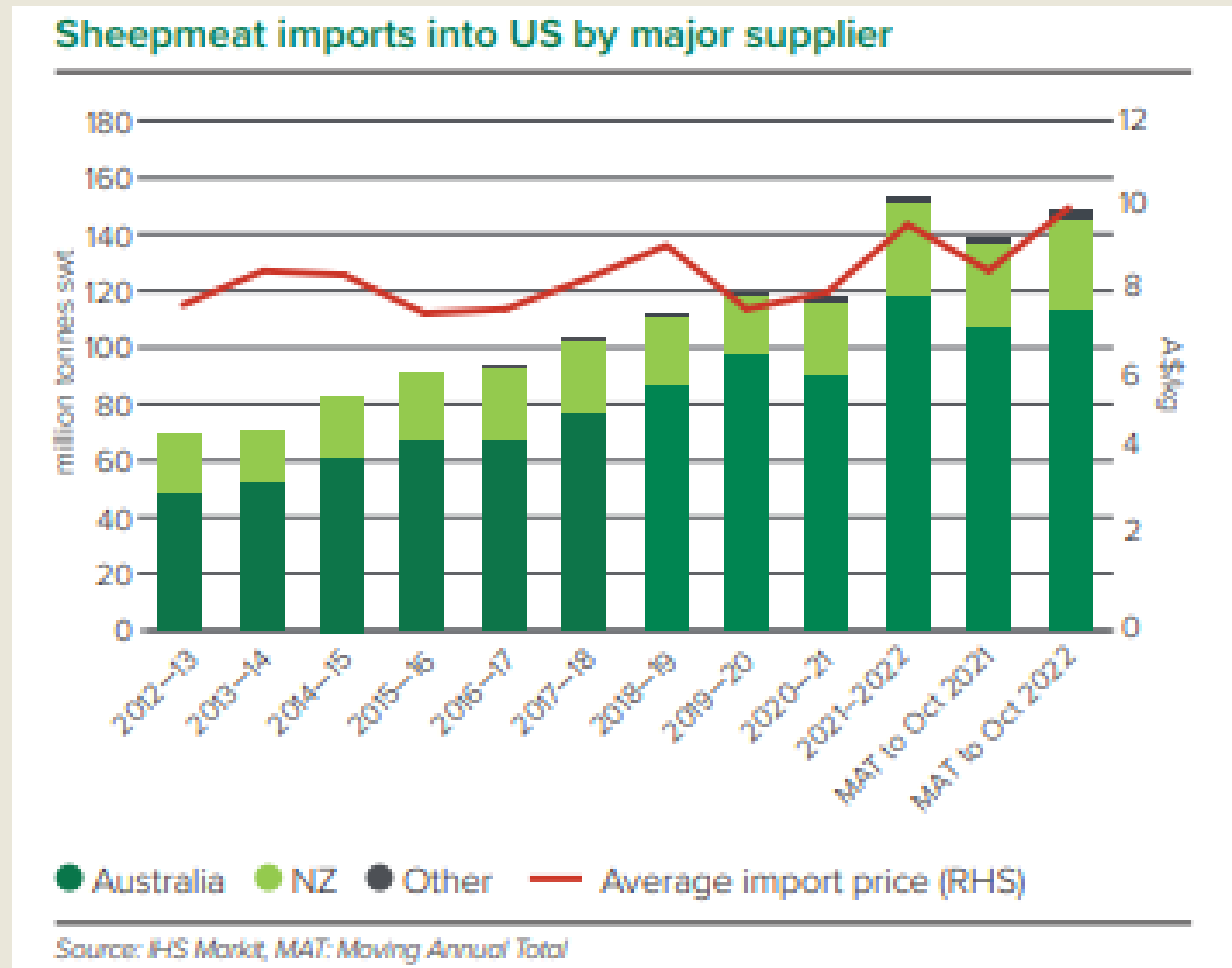


# Imports contribute significantly to lamb and mutton supply in the US. Australia is the major supplier contributing 80% of imported lamb. New Zealand is the second largest supplier



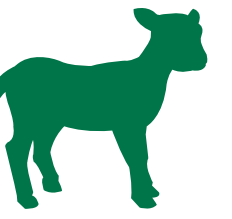
## LAMB IMPORTS CONTEXT- MLA DATA

MLA market snapshot – USA Lamb imports  
(MAT to Oct. 2022)



- Imports make a significant contribution to the lamb and mutton supply in the US. In 2021, imports accounted for approximately 70% of total sheep meat consumed in the US.
- Australia is the major supplier of lamb in the US (just under 80% of imported lamb in 2021), and among fastest growing major importer (20% growth compared to 2021).
- The second largest supplier is New Zealand, accounting for around 20% of total imports, and growing by 10% compared to 2021.

[https://www.mla.com.au/globalassets/mla-corporate/prices--markets/documents/os-markets/red-meat-market-snapshots/north-america\\_2022-mla-industry-insights-market-snapshot\\_revised-300323.pdf](https://www.mla.com.au/globalassets/mla-corporate/prices--markets/documents/os-markets/red-meat-market-snapshots/north-america_2022-mla-industry-insights-market-snapshot_revised-300323.pdf)



LAMB BRANDS TRACKED IN 2023

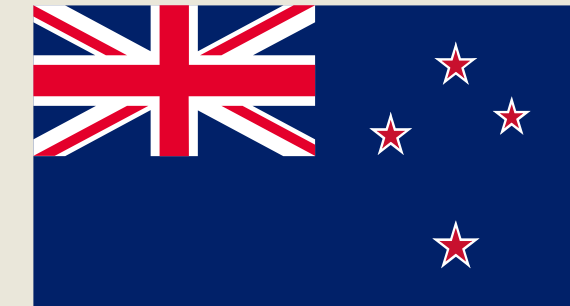
Local American lamb



Australian lamb



New Zealand lamb



Chilean lamb



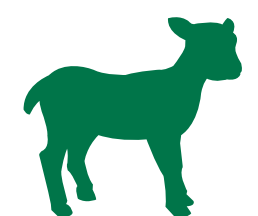
Uruguayan lamb



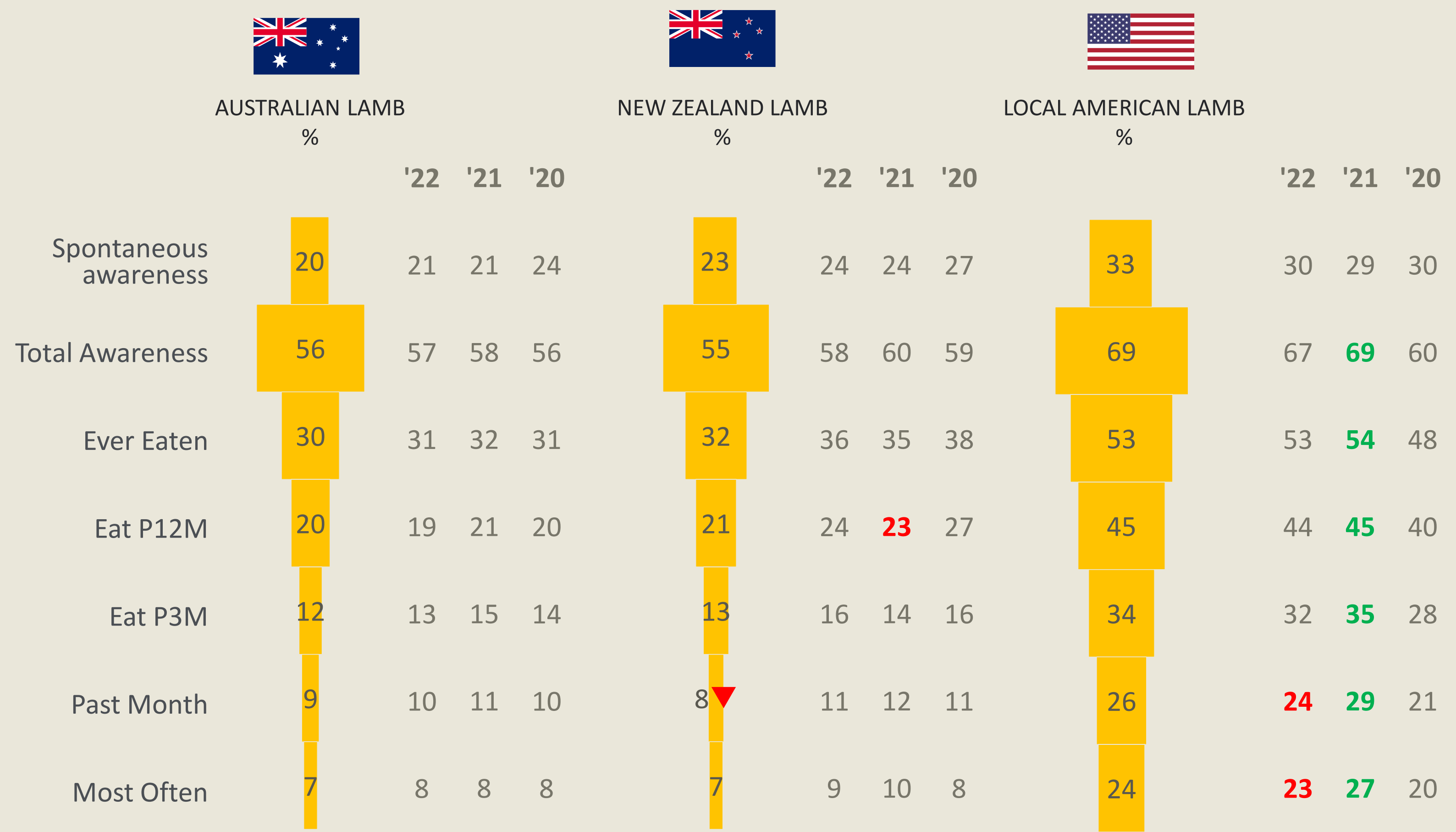
Icelandic lamb



Local Lamb maintains its lead on all brand health metrics. While AU Lamb is stable, it lags slightly behind NZ Lamb on most metrics. With COO labelling challenge for Lamb as well, AU Lamb needs to push harder to strengthen its awareness



LAMB - BRAND HEALTH FUNNELS BY COUNTRY OF ORIGIN

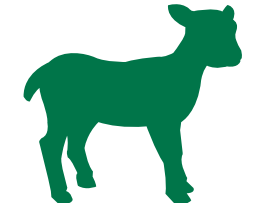


LBH1. Spontaneous Awareness, LBH2. Prompted Awareness, LBH3. Ever Eaten, LBH4. Eaten last year, LBH5. Eaten in the last 3 months, LBH6. Eaten last month, LBH8. Most often  
 Base: '23 (n=1077), '22 (n=1058), '21 (n=1079), '20 (n=1038) – Bought lamb in past month or ever buy lamb




  Sig. different at 95%



# Awareness itself is currently limited for other imported Lamb brands



## LAMB - BRAND HEALTH BY COO

		URUGUAYAN LAMB %				ICELANDIC LAMB %				CHILEAN LAMB %		
		'22	'21	'20		'22	'21	'20		'22	'21	'20
Spontaneous awareness	1	0	2	0	1	1	0	1	1	1	1	0
Total Awareness	20	22	23	17	26	25	27	24	28	29	27	23
Ever Eaten	6	7	7	5	7	8	8	6	8	8	8	7
Eat P12M	4	4	5	3	4	5	5	4	5	6	5	5
Eat P3M	3	3	4	3	4	4	4	3	4	4	4	3
Past Month	2	3	3	2	3	4	3	2	4	4	3	3
Most Often	2	2	2	2	2	2	2	2	2	3	2	2

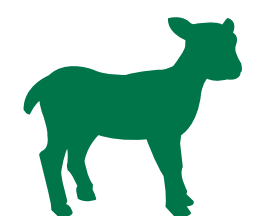


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 Base: '23 (n=1077), '22 (n=1058), '21 (n=1079), '20 (n=1038) – Bought lamb in past month or ever buy lamb

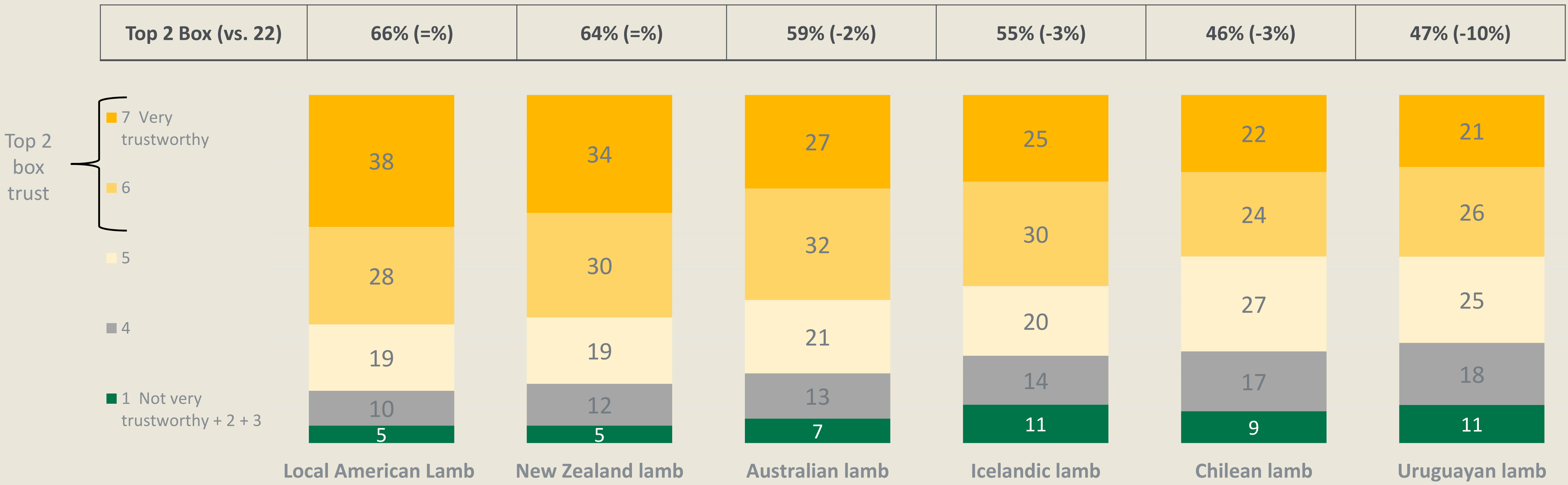
  Sig. different at 95%



Local Lamb continue to demand the highest trust for Lamb, and holds its gap to New Zealand. Trust for other competitors have decayed in 2023, reinforcing the advantage that local and NZ Lamb have in this part of the market.



**TRUST – BY COUNTRY OF ORIGIN**



BTR2L. How trustworthy is the imported lamb from these countries  
 Base: Local American lamb (738) Australian lamb (600), New Zealand lamb (597), Uruguayan lamb (218), Icelandic lamb (275), Chilean lamb (298),



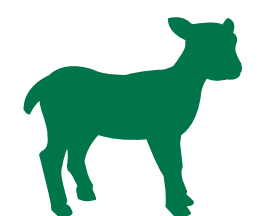
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# WHAT NEXT FOR AU LAMB IN USA?

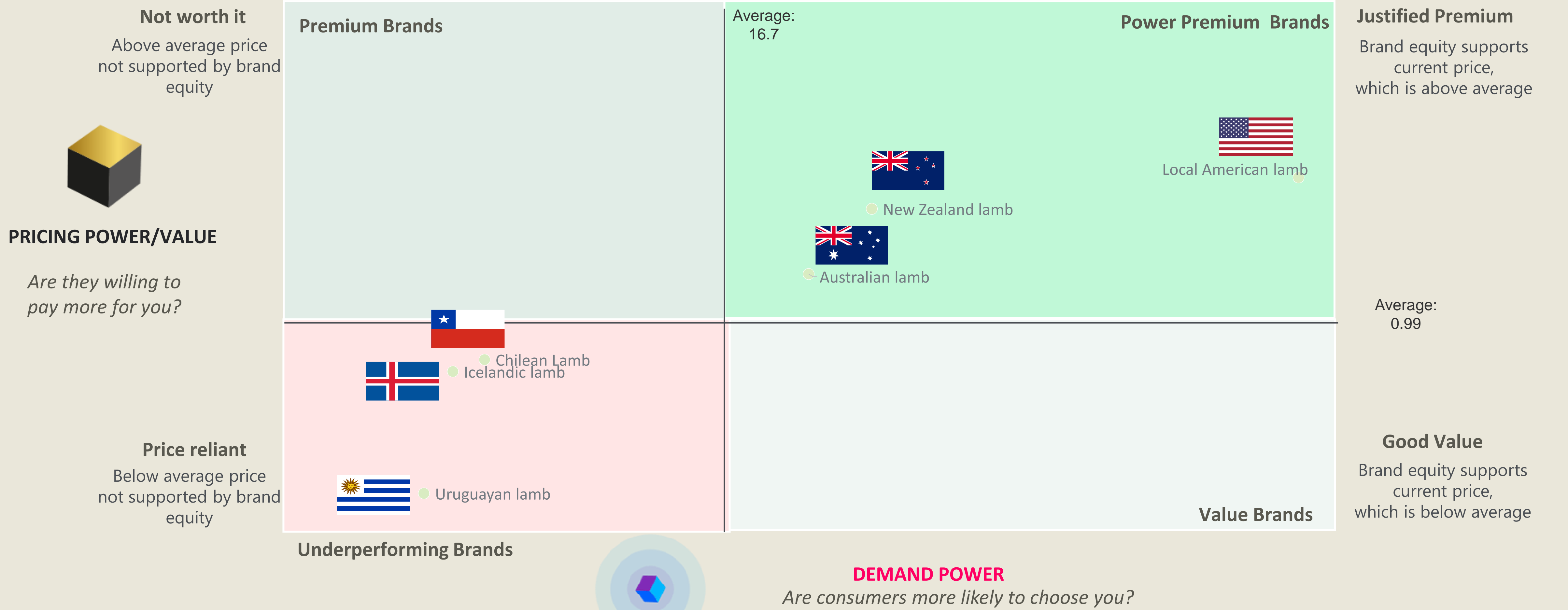
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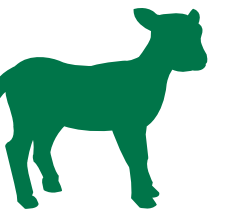
# Local Lamb remains the market leader in terms of Demand Power as well as Pricing Power. Both AU and NZ Lamb also sit in the same space, NZ being slightly ahead of AU



## LAMB DEMAND POWER VS PRICING POWER – BY COUNTRY OF ORIGIN



# The associations that consumers hold in their minds for lamb in USA cluster into 5 themes



## IMPORTANCE IN DRIVING DEMAND POWER



**31%**

### SUPERIOR

Is my/my family's favourite lamb/goat

Is the most superior lamb

Offers a variety of cuts that suit the meals I make



**30%**

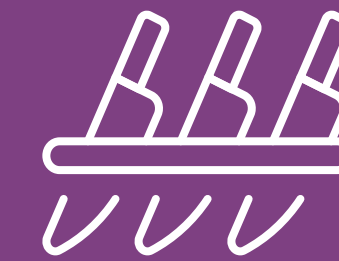
### HIGH QUALITY

Fresh

The meat is usually tender

Consistent quality standards

Guaranteed safe to eat



**11%**

### GOODNESS

The industry is environmentally sustainable

The animal is well-cared for

More nutritious



**17%**

### CHEAP AND EASY

Cheaper

Is easy and convenient to purchase

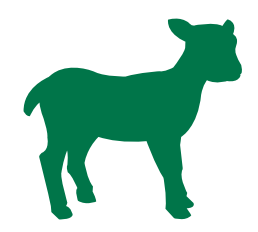


**10%**

### LOW IN FAT

Low in Fat

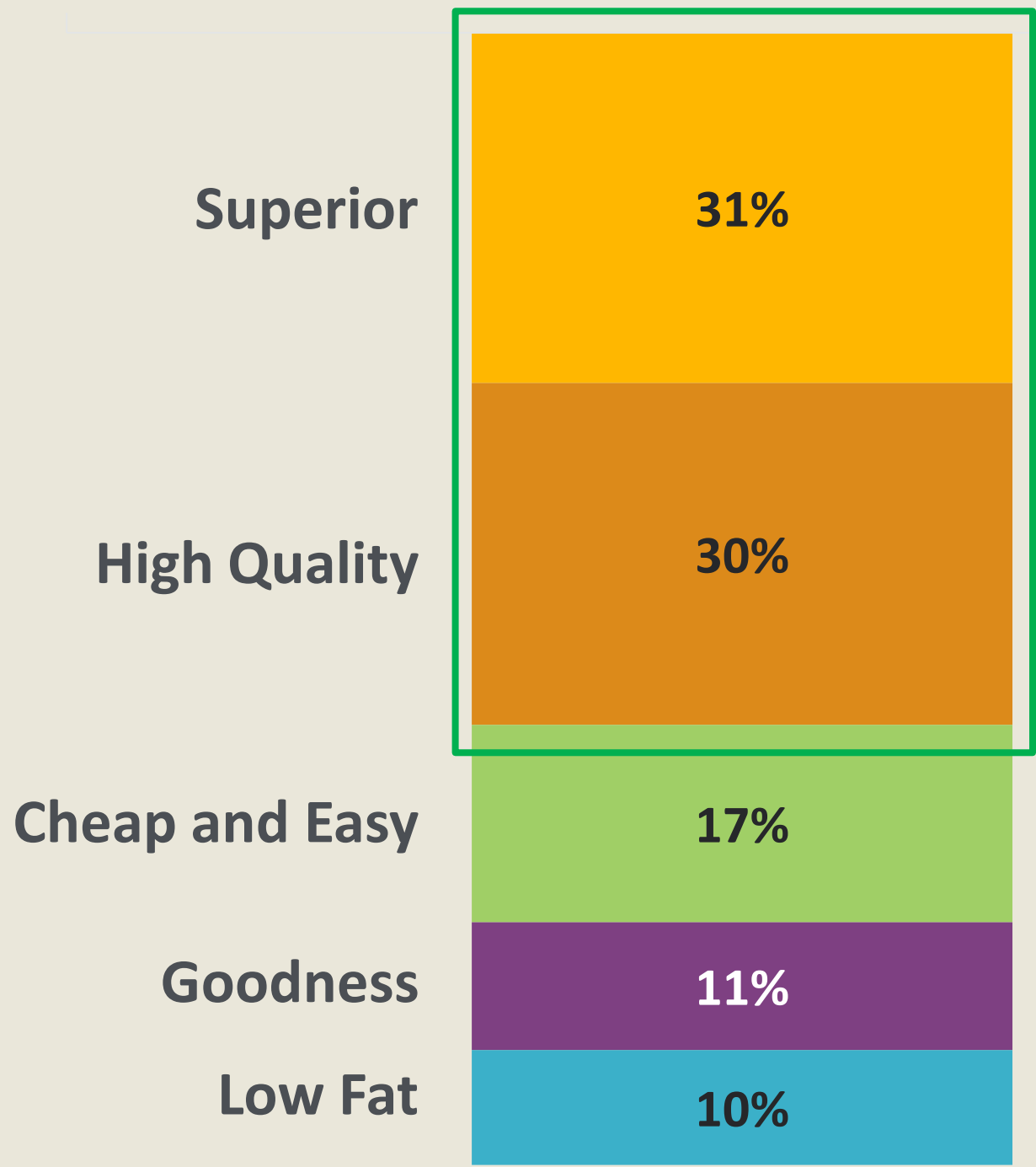
Similar to beef, drivers of Demand & Pricing Power differ slightly with associations of 'Superiority' driving both. Although 'Goodness' contributes most to Pricing Power.



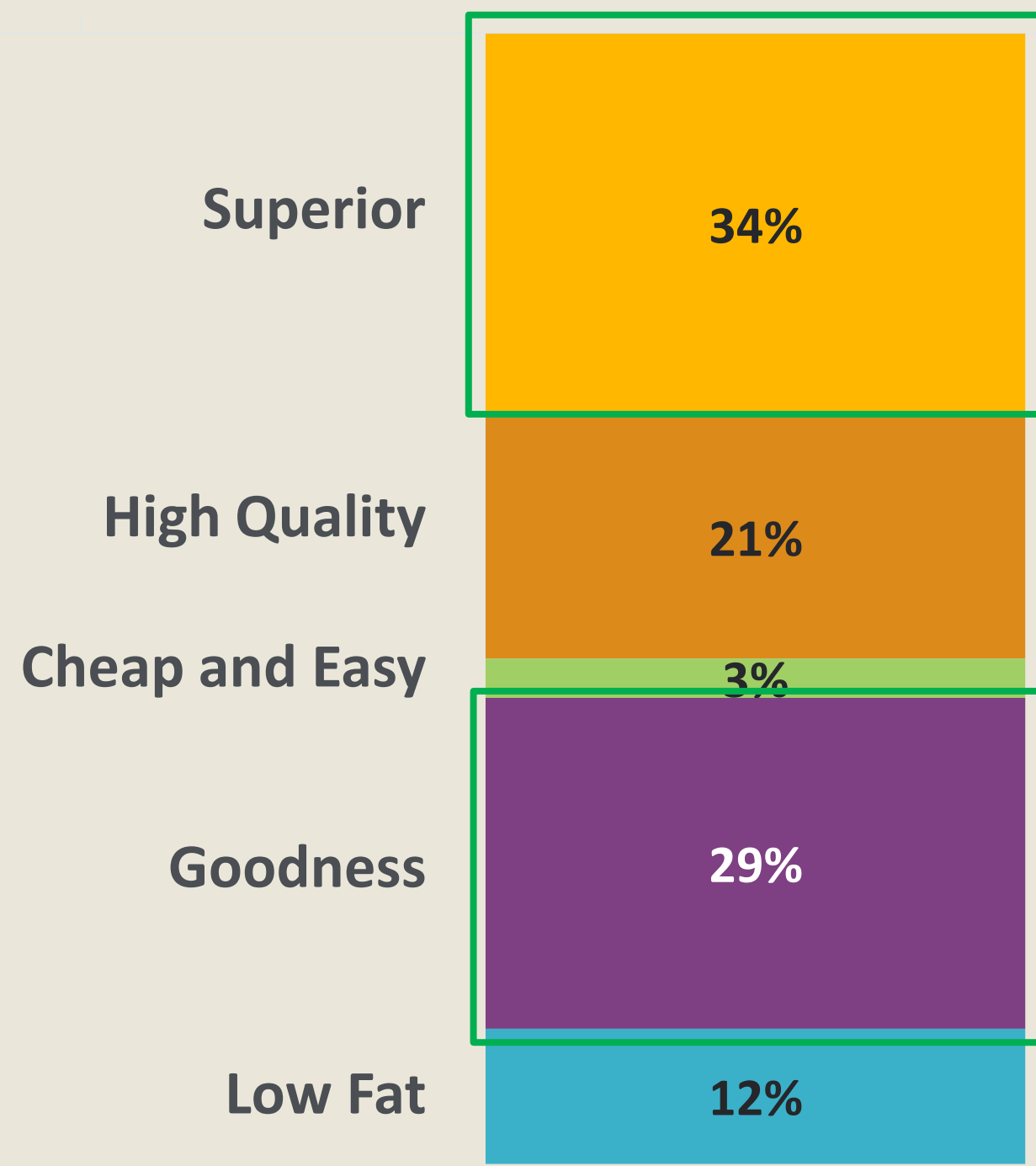
# LAMB EQUITY DRIVERS



**Demand Power**



**Pricing Power**



**Superior**

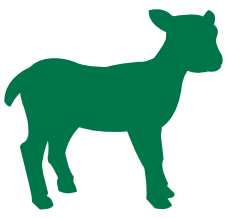
- Is my/my family's favourite lamb/goat
- Is the most superior lamb
- Offers a variety of cuts that suit the meals I make

**High quality**

- Fresh
- The meat is usually tender
- Consistent quality standards
- Guaranteed safe to eat

**Goodness**

- The industry is environmentally sustainable
- The animal is well-cared for
- More nutritious

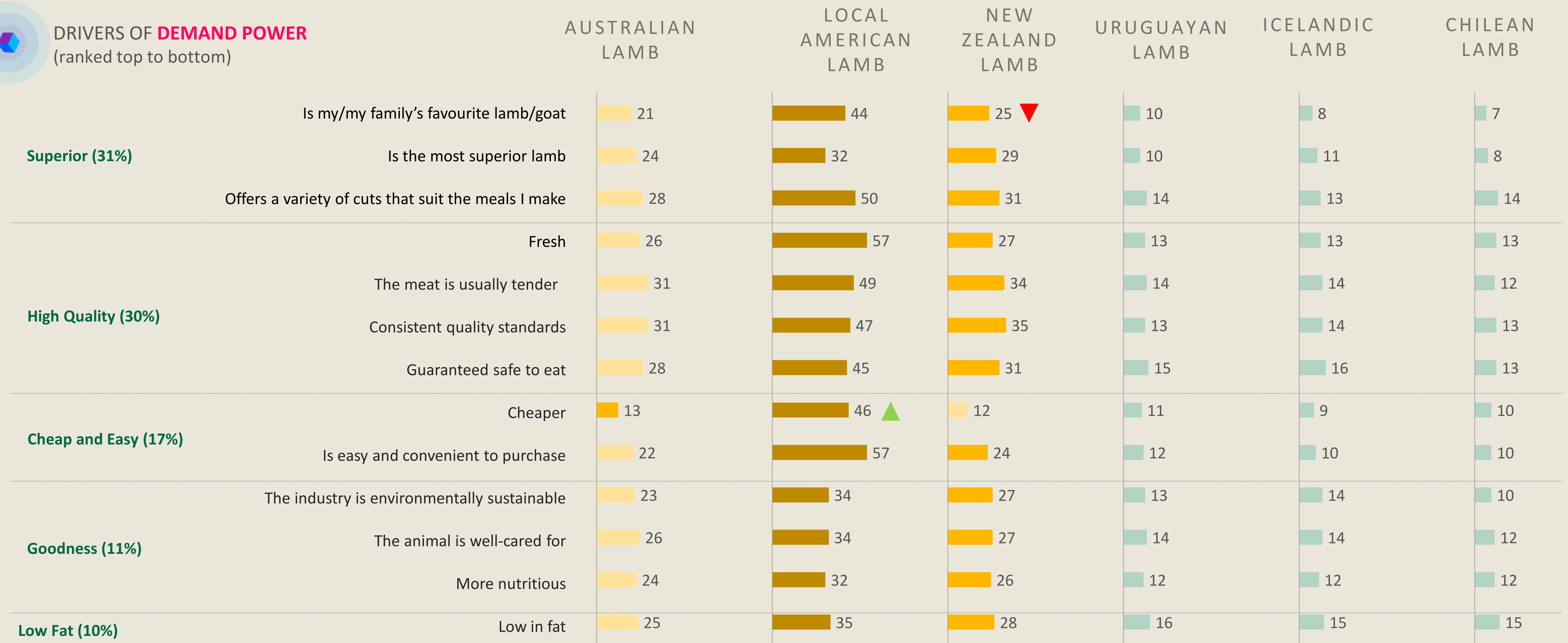


# Similar to Beef, American Lamb holds the highest endorsement for all statements, however, Lamb from New Zealand and Australia have stronger associations than Beef

## DRIVERS OF DEMAND POWER



DRIVERS OF DEMAND POWER  
(ranked top to bottom)

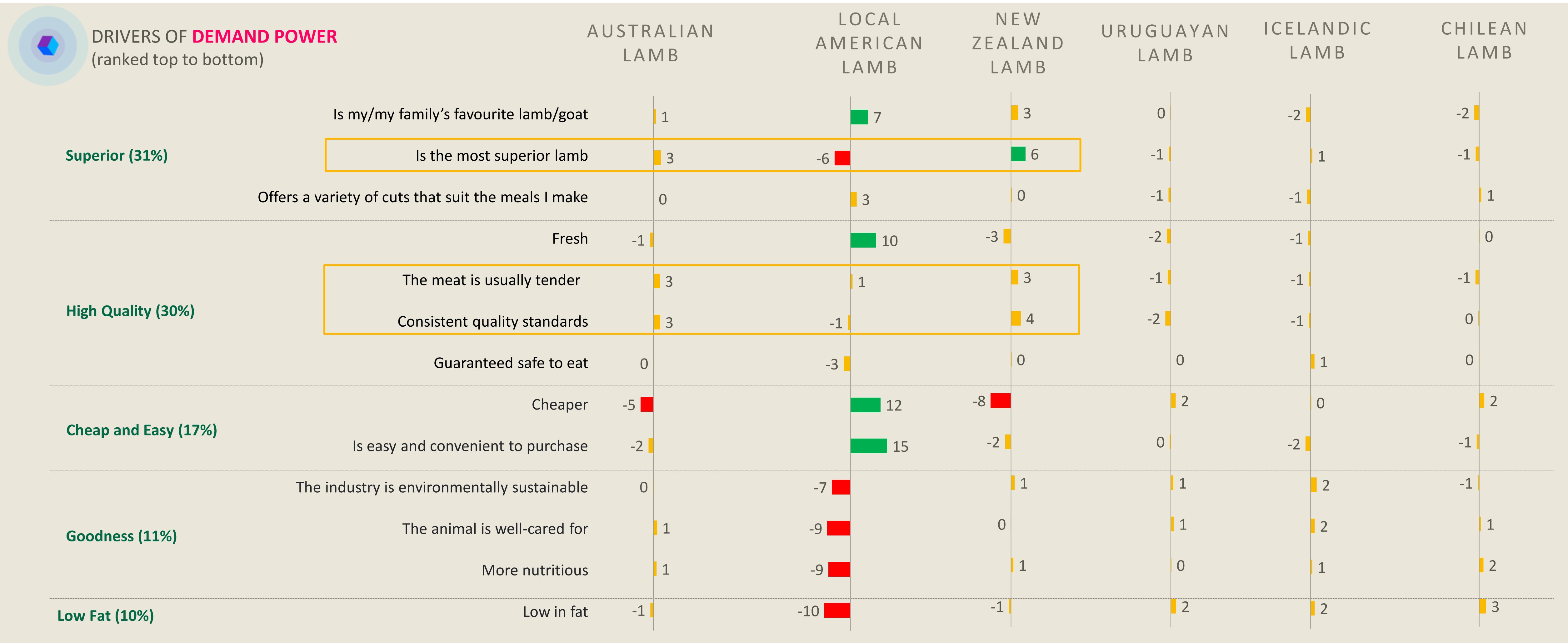
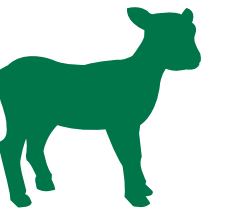


**KANTAR**  
+5 or more = relative category strength  
-5 or less = relative category weakness.

LBH9. Here are some things which people have said about lamb. We would like to know which of the following statements apply to lamb from different countries of origin. You may choose as many or as few countries of origin as you wish. It doesn't matter if you don't buy any of them - it's your impressions we'd like. Base: (n=xxx). Attributes are grouped according to level of co-endorsement i.e. when respondents endorse one attribute for a brand, they are likely to endorse the others in the group. In this way the attributes are linked, then the groups are given an appropriate, summary name.

- Highest association
- Second highest
- Third highest

# Local Lamb is clearly defined. NZ Lamb has a strength in 'most Superior'. AU Lamb however, does not own any strengths and needs to focus on strengthening perceptions of 'Superiority'

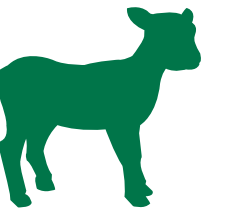


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Similar to Beef, AU lamb also needs to clearly communicate around its consistent quality standards and safety. Communicating about variety of cuts can also help strengthen equity



## Top 5 Associations to Grow - Volume & Value (Ordered based on impact on building equity\*)

### 1. Offers a variety of cuts

Local lamb leading, with NZ Lamb close behind with AU lamb marginally behind NZ lamb.

### 2. The meat is tender

A shared attribute between local, AU and NZ lamb, with both AU and NZ lamb scoring marginally higher than Local lamb – potential is there to differentiate on.

### 3. Guaranteed safe to eat

A relative weakness of Local lamb, whereas AU lamb is in a neutral position, and could be an area to communicate.

### 4. Consistent quality standards

Similar to AU beef, AU lamb losing position to NZ beef – an attribute AU lamb can confidently talk to in comms

### 5. Family favourite

White space that we have a right to address with process and quality

NOTE: GRASS FED LEVEL

**KANTAR**

These associations are simulated in the Meaningfully Different model to ascertain which will drive the greatest growth in Power and Premium

Associations for AU to communicate

# Summarising Lamb Module

## Potential for Lamb in the market

Lamb remains a niche and unfamiliar protein for around 44% of US consumers, challenged by concerns around taste and familiarity.

Strong perceptions of lamb on Superior and Willing to pay more for, however indicate a potential for growth, especially among the younger generations who are more open to trying new cuisine.

## Differentiating AU lamb vis-à-vis other imports in the market

Like Beef, Local Lamb is strongest on brand health and has clearly defined image profile. In comparison AU lamb is not clearly defined and shares a brand image profile with NZ lamb. NZ lamb is slightly ahead of AU lamb in this market in terms of Equity and Trust perceptions.

AU lamb thus needs to push harder on strengthening awareness and building Trust and Superiority credentials

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# FINAL THOUGHTS & DISCUSSION

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# Final thoughts and discussion

## 1. Potential headwinds of Inflation

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American consumers are becoming more price conscious. **Australian beef** sits in a weak position as a 'not worth paying more for' brand.

Imported red meat might face some headwind in 2023 due to its perceived premium however this will be countered by the higher price of local meat as herds are being re-stocked. To weather the potential headwinds, focus should be placed on strengthening equity which could support premium pricing.

The task at hand for both AU Beef and Lamb remains strengthening its Salience, Trust credentials and overall equity in the market.

## 2. Differentiating vs. other imports

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Due to the challenging COO labelling context, Australian beef is not differentiated compared to other imports in the market.

It is important to seek opportunities to drive superior and consistent quality perceptions, reinforcing nutritious, and justifying the premium perceptions.

Leverage our process as a differentiating asset to reinforce quality. Ensure we communicate the clean and consistent processes for rearing which can be leveraged as reason to believe for safe, nutritious and higher quality product

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