

July 2025
Global Market Insights



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- Beef and Sheep exports
- Competitive landscape



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- Consumer sentiment



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- Meat purchase drivers and where consumers are 'willing to spend more'
- 'Premium' trends in retail.



Pages 20-23

- Foodservice spending and tourism
- Foodservice market by segment
- Opportunities across segments



Key Points

Export growth continues

- Beef exports to the US up 31% YOY in YTD June 2025; growth across both grass and grainfed, including premium cuts
- Lamb exports up 5% with decline in frozen leg offset by growth in frozen shank, rack and carcase while leg drives chilled growth
- While Australian has overtaken Canada, Brazil leads in US beef import volumes and is a rising lower cost beef competitor

Macro: Slower Growth, Value-Focused Consumers

- US economy growing modestly (+1.6% GDP), with inflation easing to 2.4% and stable unemployment (4.1%).
- US consumer sentiment cautious but still open to premium experiences when value is clear.

Retail: Premiumising at home

- Inflation and cost of living are driving more at home meals
- Consumer seek balance of value and indulgence – premium segments (e.g. Wagyu, Kobe, beef steaks, lamb roasts) are growing
- Shoppers willing to splurge on quality and convenience for holidays and special occasions

Foodservice: Recovery led by quality and experiences

- Traffic is soft but premium dining and fast casual are recovering
- Consumers find 'value' in quality and experience
- Demand for consistent supply, premium cuts and global flavours







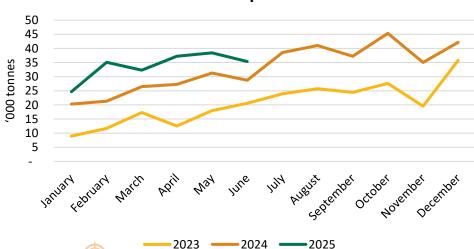
Tight US beef supply continues to drive strong demand for Australian exports

YTD June 2025

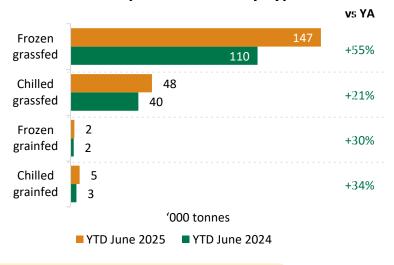
+31%

Australian beef exports to the US are up 31% year-on-year for year-to-date June 2025, continuing strong growth from 2024 — despite an 8% dip from May to June.

Australian Beef Exports to the US



Australian Export to the US by Type



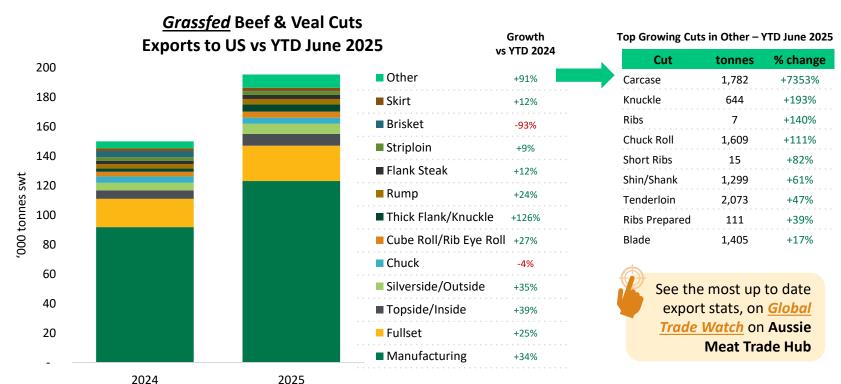


For the most up to date export stats, head to Global Trade Watch section on Aussie Meat Trade Hub



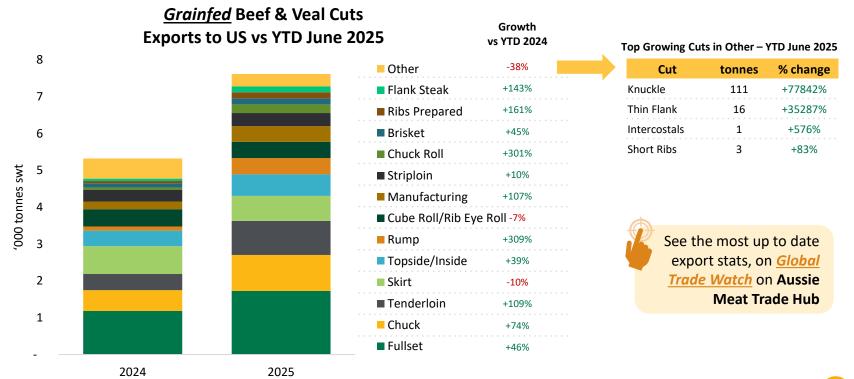


Manufacturing still dominates Australian *grassfed* exports to the US, but premium cuts are growing





Australian <u>grainfed</u> exports have become more diverse, with increasing share of premium cuts exported to the US

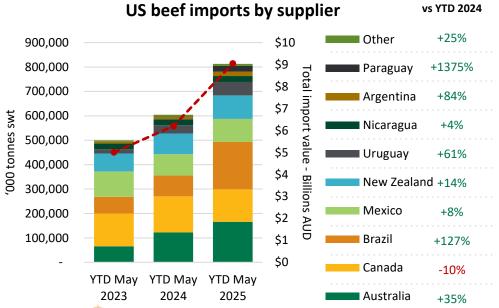








While Australia has overtaken Canada in US beef import volumes year to date, Brazil is leading in volume



- Canada has traditionally been a major beef supplier to the US has seen and a 10% decline in exports 10% in 2025, with trade tensions could potentially shifting market dynamics
- Brazil is emerging as a strong competitor for lower-cost processing beef, with exports up 127%, driven by quick use of its shared low tariff quota, which they filled by January 2025
- New Zealand has growth of 10%, but tight supply forecasts may limit export potential
- Uruguay, Argentina and Paraguay, though small volumes, have experienced notable growth in exports to the US



For the most up to date import stats, head to Global Trade Watch section on Aussie Meat Trade Hub

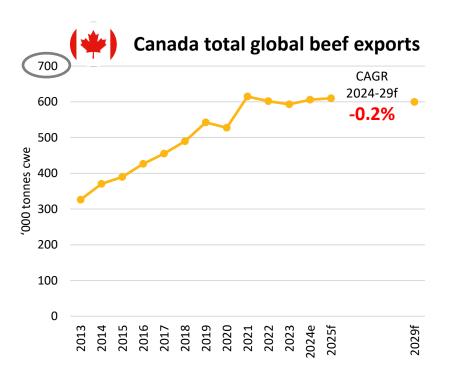


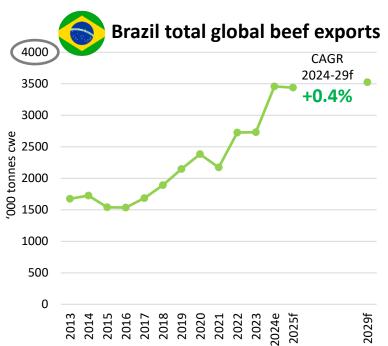






US-Canada trade tensions could present further opportunities for Australia but Brazil remains a strong competitor











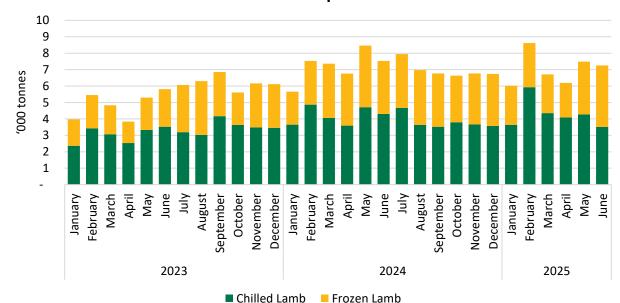
Australian lamb exports to US grows 5% for year to date June 2025, despite dip of 5% compared to previous month

Australian Lamb Exports to the US

YTD June 2025

+5%

Although Australian lamb exports to the US fell 5% from May to June 2025, year to date figures are still up 5% - with **chilled lamb** growing 5% and frozen up 3% compared to last year.





For the most up to date export stats, head to Global Trade Watch section on Aussie Meat Trade Hub





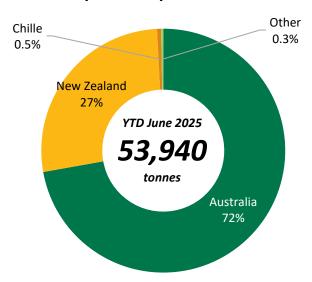


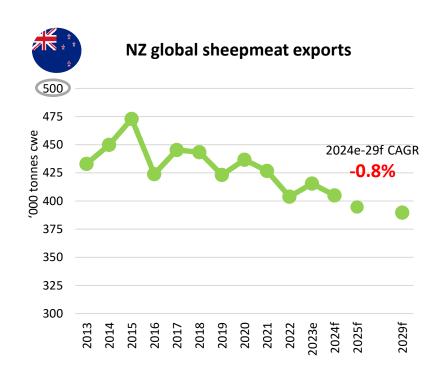




Australian remains leading lamb supplier to US with New Zealand's forecasted export decline, reducing competitive pressure

Sheepmeat Import to the US



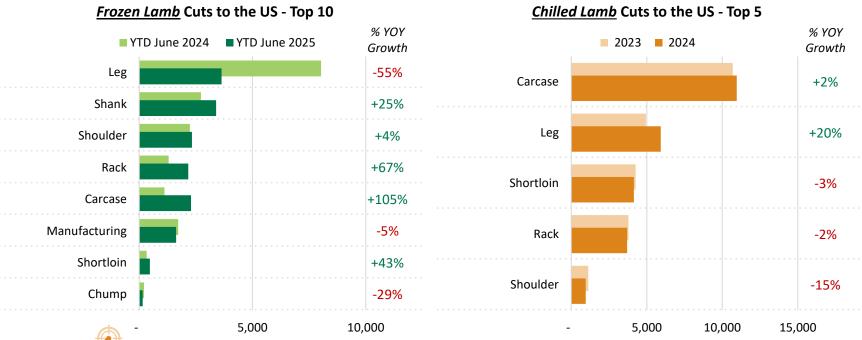








Strong growth in shank, rack and carcase offset the decline in frozen lamb leg, while chilled lamb growth driven by leg

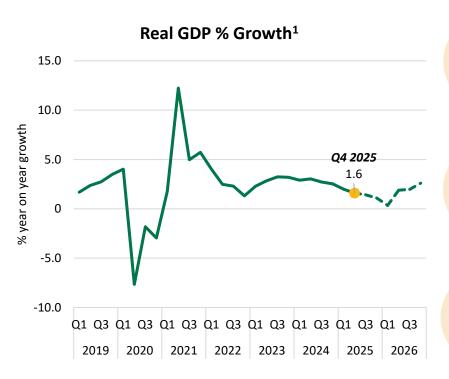








US economy is growing but slowly



1.6%

GDP GROWTH

GDP rose 1.6% in Q4 2025 (from 2.8% in 2024) and expected to be flat at 1.1% by Q4 2025¹

2.4%
MAY 2025

INFLATION

US inflation is easing but remains above target (2%) at 2.4% in May 2025²

4.1%

JUNE 2025

UNEMPLOYMENT + FEDERAL OUTLOOK

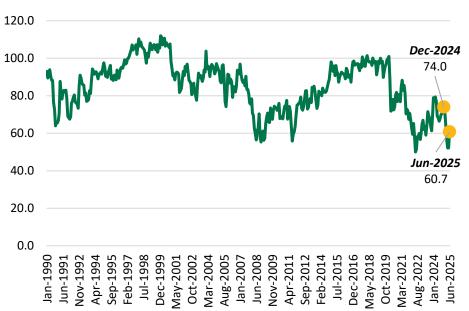
Unemployment remains stable at 4.1%², while rate cuts are expected in late 2025³





While consumer sentiment lifted for the first time in six months, it remains well below December 2024

US Consumer Sentiment



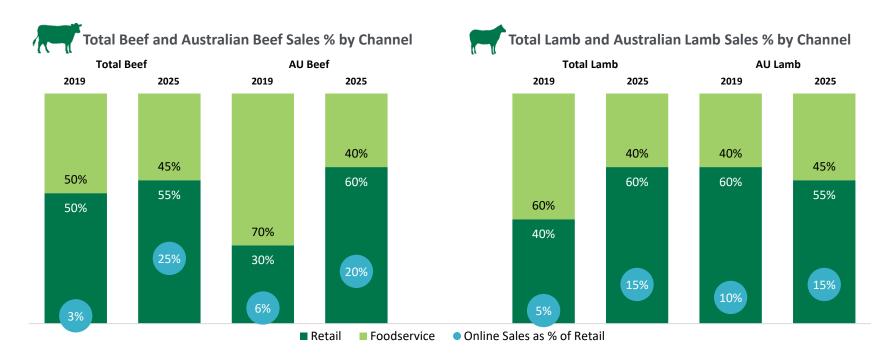
Expectations for personal finances and business conditions improved but sentiment remains well below December 2024

Consumers still concerned about **impacts of tariffs** on economy and prices

Consumers views consistent were with economic slowdown and ongoing inflationary pressures



Post COVID cost pressures has meant consumers eating more at home with Australian red meat volume shifted to retail to cover tight US supply

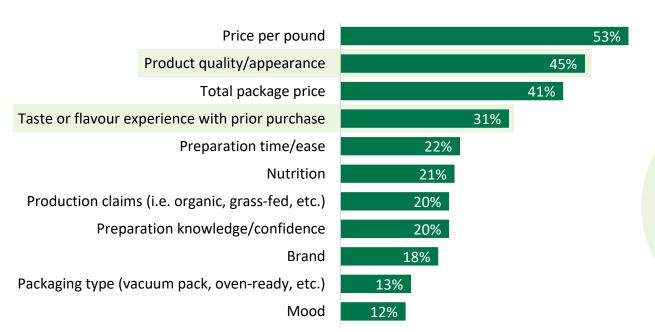




RETAIL

While functional factors like price dominates the top purchase drivers, emotional (e.g. taste, quality) still play a huge role

Most important factors when purchasing meat/poultry





92%

agree that something can be a *great price* but if it didn't *taste good* they won't buy it again^





Consumers have plenty of reasons to splurge a little across a range of occasions – particularly on holidays and health

Reasons to spend a little more on meat/poultry than you normally would







EXECUTE RETAIL

Growth in value and premium cuts reflect shifting consumer behaviour seeking a balance of both for in home occasions

13 week Cuts performance for Beef, Ranked by Dollar Share^

	[Dollars \$		Volume lbs			Avg Price (\$/lb)		
Cuts	Latest	Year Ago	% Chg vs YA	Latest	Year Ago	% Chg vs YA	Latest	Year Ago	% Chg vs YA
Total Beef	\$9,479,588,587	\$8,450,484,892	12 %	1,392,354,593	1,335,185,388	4%	\$6.81	\$6.33	7.6%
Ground Beef	\$3,864,849,134	\$3,412,178,075	13%	697,896,596	674,270,951	4%	\$5.54	\$5.06	9.4%
Beef Loin	\$1,204,462,175	\$1,049,868,822	15%	90,484,562	84,321,417	7%	\$13.31	\$12.45	6.9%
Beef Ribeye	\$1,034,089,713	\$927,642,869	11%	77,613,438	75,305,480	3%	\$13.32	\$12.32	8.2%
Beef Chuck	\$792,031,470	\$708,983,214	12%	127,199,734	116,688,785	9%	\$6.23	\$6.08	2.5%
Beef Round	\$614,904,988	\$561,284,275	10%	90,926,741	92,353,755	-2%	\$6.76	\$6.08	11.3%
Beef Sirloin	\$589,378,394	\$505,240,687	17%	68,934,237	62,418,129	10%	\$8.55	\$8.09	5.6%
Beef Ingredient Cuts	\$587,186,367	\$536,923,229	9%	88,935,084	81,663,797	9%	\$6.60	\$6.57	0.4%
Beef Brisket	\$328,375,936	\$322,653,496	2%	74,860,720	77,348,383	-3%	\$4.39	\$4.17	5.2%
Beef Ribs	\$177,890,312	\$165,722,355	7%	25,039,192	24,848,378	1%	\$7.10	\$6.67	6.5%
Beef Offal	\$98,617,732	\$96,051,272	3%	28,231,828	26,293,432	7%	\$3.49	\$3.65	-4.4%
Beef Plate	\$87,918,742	\$76,151,003	15%	10,320,965	9,250,700	12%	\$8.52	\$8.23	3.5%
Beef Flank	\$62,514,027	\$58,751,335	6%	5,319,010	5,171,319	3%	\$11.75	\$11.36	3.4%
Other Beef Cuts	\$21,000,281	\$14,613,453	44%	3,257,487	2,322,937	40%	\$6.45	\$6.29	2.5%
Beef Shank	\$16,369,316	\$14,420,807	14%	3,334,999	2,927,925	14%	\$4.91	\$4.93	-0.3%



PREMIUMIZATION:

- Wagyu +17.9%
- Kobe-style +61.8%
- Akaushi +57.1%

Steaks/Roasts:

- Beef steak +5.1%
- Lamb roast +16.6%





The meal landscape remains home centric with opportunities in offering premium restaurant quality at retail

87%

"Between cost and the lack of a good experience at most restaurants these days, I'd rather buy a good steak at the store and make it myself."

Mariano's Signature Black Angus Pub Burgers

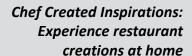
of consumers interested in recipes and tips about *indulgent*, involved cuts to confidently make premium, restaurant quality meals

WE'VE TAKEN THE **GUESSWORK OUT** OF CHOOSING YOUR PERFECT STEAK



you: For special occasions and the many primary and secondary holidays

Bring the steakhouse to





of eating occasions are sourced from home^

are willing to spend a bit more on meat/ poultry when replacing a restaurant meal





As economy recovers, spending may return to foodservice, but current restaurant meals are more planned and experience-driven

Boomers 60-78

If money were no issue at all...

72%

Would purchase from restaurants more often



Experience over price^

- 64% of fullservice customers and
- 47% of limited-service customers say their dining experience is more important than the price of the meal











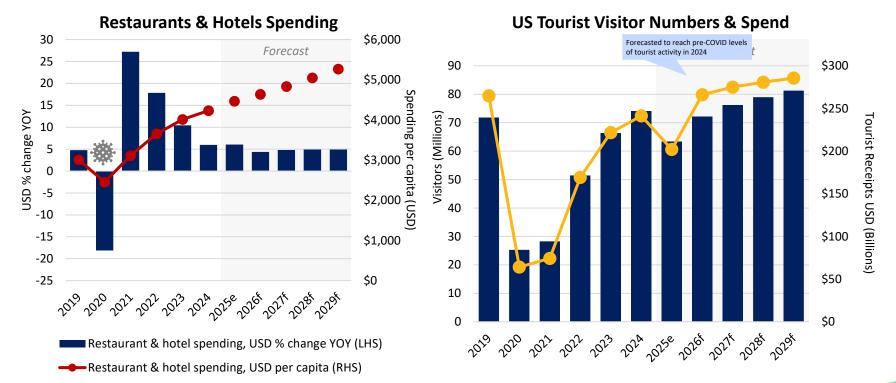
Value remains top of mind[^]

- Value is more than price
- Quality, convenience, speed, loyalty programs or upgraded technology is considered part of the value proposition





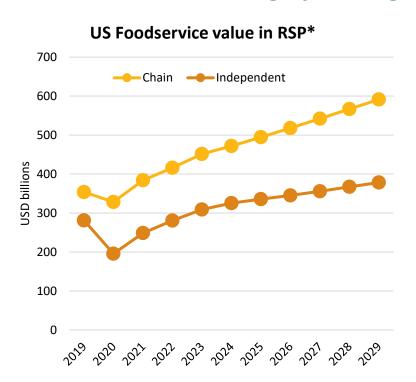
Despite a 2025 tourism dip and delayed recovery to pre-pandemic levels, US restaurant and hotel spending remains stable meaning ongoing opportunities

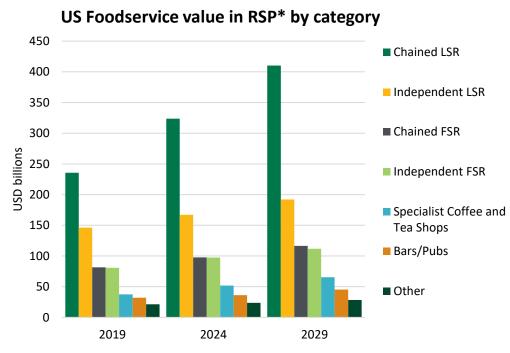






US foodservice value is forecast to continue its growth trajectory lead by chain stores, chained LSRs largely leading the increase in sales value

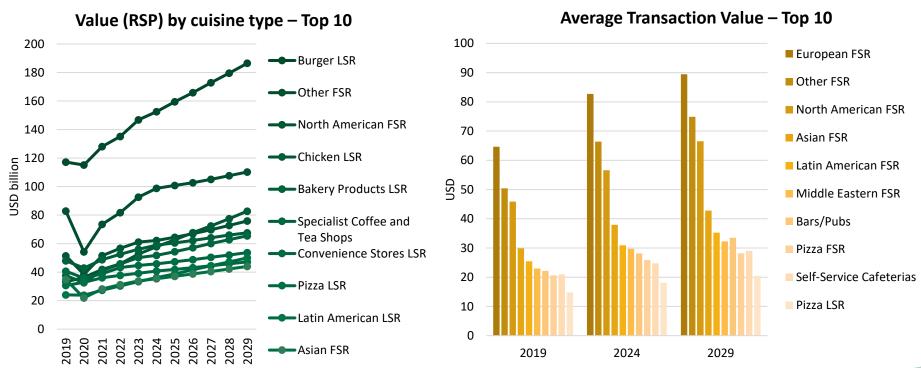








Burger LSRs lead in value, through high transactions and outlet count, while European FSR and North American FSR lead in average transaction value





US foodservice seeing a mixed recovery

Restaurant traffic down 7% YOY in Q1 2025 for eight consecutive quarters

Despite average price increasing 2%, spending fell 5% as consumer seek value amid rising prices

Healthier and global cuisines are growing while traditional fast food categories (e.g. burgers, chicken) decline

Segment

What's happening?





Quick Service Restaurants



Fast Casual Dining



Fine Dining

- Slight decline in overall visits in early 2025
- Value and convenience attract price-sensitive consumers
- Facing pressure from fast casual and coffee chains
- Introducing premium or limited time menu items to 'upscale' offerings
- Weekday visits dominate, highlighting appeal among working consumers

- Casual dining recovery remains slow but stable in early of 2025
- Some segments outperforming e.g. CAVA with a focus on quality and health
- May 2025 traffic increase suggests **potential growth ahead**
- While higher priced than QSRs, often have more focus on quality and experience

- Fine dining has shown strong recovery, particularly among high income consumers
- Experience-driven spending remains strong despite cost pressures
- Affluent consumers are more likely to continue to indulge in premium dining experiences

- Limited time, premium/upscaled offerings
- Collaborative product development, processed, prepared products
- High volume, consistent supply and quality
- Australia is well positioned as a premium offering for this mid-tier segment
- Quality and sustainability credentials enhancing the fast casual experience
- Focus on premium cuts and quality
- · Leverage 'experience' factor
- Value-add e.g. specialty aged meat cuts, preprepared



Find out more in our 'US Beef Foodservice Snapshot' tagged under 'USA' at <u>Global Insights</u> on **Aussie Meat Trade Hub**



MLA has identified growth drivers for different Australian red meat in the US market which can help us focus on different opportunities...

Make my
life easier





Ideal **Indulgence**





Variety -The Spice of Life



Addressing consumer need of...

Convenience is an underlying enabler of other trends i.e. 'plus convenience' not 'or convenience'

Health is a purchase driver for meat and something consumers are prioritising

Lessen my impact on the world and feel food: about the decisions that I make

Consumers seeking premium experiences at home and recovery of fine dining

Consumers will spend a bit more on holidays and special occasions

Variety and endless possibilities to explore cuisines to add to my repertoire

Elements to highlight to meet consumer needs

- Innovation Time saving
- Cooking
- confidence
- Meal ideas

- Naturally good
- Free from
- Nutrition information highlighted on pack

- Transparency
- Guilt-free
- Food safety and assurance
- Wagyu, Lamb Prime

Affordable

indulgence

experience

Treat for me

Luxury, premium

- Quality time over meals
- Special time with friends and family
- Elevated everyday meals

: Lamb sharing plates or cut, experience centred offerings, technology integration, wagyu,

New and different

usage of red meat **Exciting flavours and**

cuisines

Lamb, grassfed beef with new/different flavours, Wagyu, secondary cuts, goat

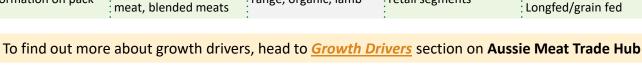


Meal solutions to suit a range of budgets and households, more information on pack

Grassfed beef, organic, : free from antibiotics. free from hormones, no additives, lean red meat, blended meats

Grassfed beef, antibiotic-free, hormone free, free range, organic, lamb

Cuts, Premium positioning across all retail segments





THANK YOU

For further information or more US market insights:



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