



The Power of Meat 2019

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

Presented by:
Anne-Marie Roerink





THE VOICE OF FOOD RETAIL

Feeding Families  Enriching Lives

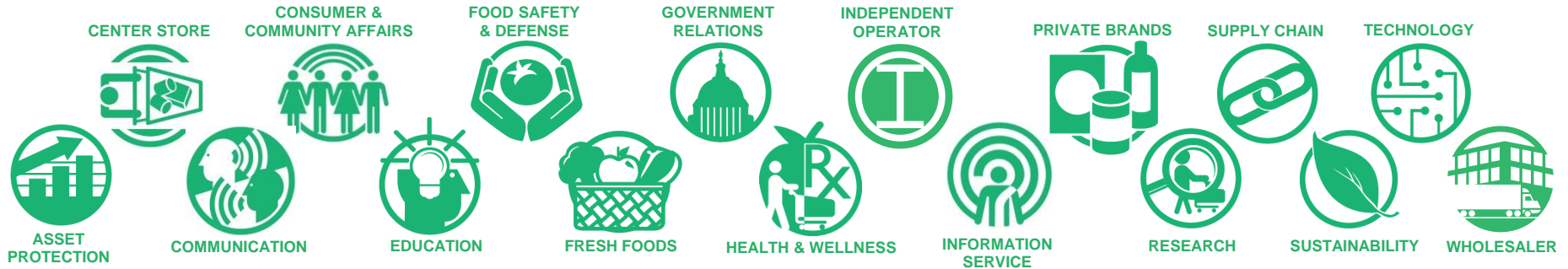
FMI is the trade association that serves as the **voice of food retail**. We assist food retailers in their role of **feeding families and enriching lives**.



The Association:

Our members are food retailers, wholesales and suppliers of all types and sizes

FMI provides comprehensive programs, resources and advocacy for the food, pharmacy and grocery retail industry



Fresh @ FMI

FMI is committed to the growth and success of fresh companies and their partners. FMI provides resources and networks that support the interests of member companies throughout the global, fresh produce supply chain, including family-owned, private and publicly traded businesses as well as regional, national and international companies.



Fresh Foods

Emphasis on fresh

- Produce
- Meat
- Seafood
- Deli/In-store, fresh prepared foods and assortments
- Bakery
- Floral



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THE VOICE OF FOOD RETAIL

Feeding Families. Enriching Lives.

FMI Fresh Foods



Research and Education

In-depth information, trends and insights to foster innovation, take advantage of new opportunities and help develop winning strategies



Networking

Share ideas, explore best practices and develop business relations



Advocacy

Understand what is going on in Washington and make your voice heard

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Made possible by:



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\$67B

2018 meat sales



\$87

Basket with meat vs.
average trip size of \$45

BIG

POWERFUL








GROWING

+0.6%

\$ sales growth 2018

-1.0%

lbs sales growth 2018

	\$ 	Lbs 
	+1.1%	-0.4%
	+2.0%	-0.2%
	-2.0%	-2.3%
	-1.4%	-1.6%
	+1.1%	-4.5%

**Driving
volume**

**Revenue is the
reward for
doing the
right things
right**

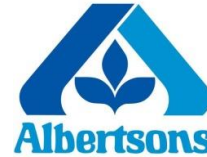
The
right
things
right

The Power of Meat 2019

- Consumer survey
 - December 2018 among 1,500 shoppers
 - 14 years and running
 - Updates on long-standing trend lines
 - New topics to address emerging trends
 - Market examples and consumer videos
- Real-life overlay by IRI & Nielsen
- For the industry by the industry



Study taskforce

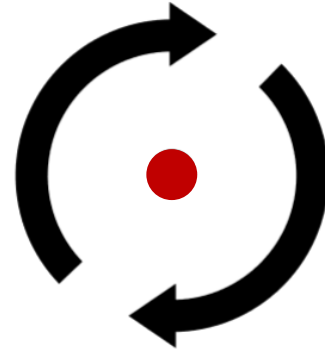


Funded by Beef Farmers and Ranchers



A new twist to an old favorite

From tactical execution at
the meat case



to understanding how
meat/poultry fit into the
changing food culture



Changing food culture



how we EAT



how we SHOP



how we LIVE



How we EAT

- To meat or not to meat
- Meal inspiration
- New ways of cooking



Eating meat is still the norm

Flexitarian and vegan/vegetarian eating skews toward younger shoppers



86%

Meat eater



10%

Flexitarian



5%

Vegetarian/vegan



So, how about plant-based eating?

First, some perspective: meat vs. plant-based alternatives \$ across the store



\$1B



But credit where credit is due

Though growth rates are off a small base, it signals consumer enthusiasm



73%

Serve plant-based protein alternatives on occasion



+19%

2018 \$ growth



+18%

2018 unit growth



+6

Items/store



High trial interest among consumers

Explaining already high growth rates, with greater access likely to encourage trial

Plant-based meat
alternatives



Blended items
(meat/plant-based)



Already buy

13%

15%

Definitely/maybe would buy

50%

63%

Absolutely not

36%

24%



Consumption skews toward younger shoppers

Who we so sorely **need** in the meat department | Meat eaters are right in the mix!

Buy + definitely would buy



All	34%	36%
Gen Z	46%	45%
Millennials	42%	51%
Meat eaters	31%	36%



Where does it live? The need state drives the answer

Majority vote among “current + definitely would buy” buyers goes to meat



41%

Meat dpt.



35%

Frozen aisle



24%

Produce dpt.



How can we leverage plant-based integration to draw shoppers into the meat department and capitalize on its positive momentum (while avoiding consumer confusion)?



Plant-based is a big deal in Western Europe

16-36 linear feet within the meat case

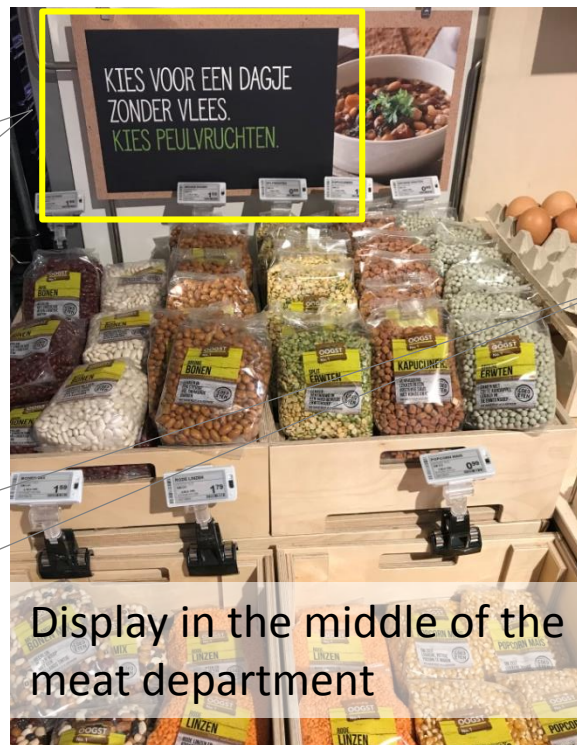




Mind set: embrace plant-based integration ...and win with meat

Choose for a day
without meat. Choose
for legumes

Do you have everything
for the BBQ?
 Meat/fish/vegetarian



Display in the middle of the
meat department





Plant-based is trickling into the U.S. market too

Urban, specialty/organic focused stores may be good testing grounds

Earth GROWN

Our Promise
Earth Grown products are free of animal products, including meat, poultry and seafood, and are 100% plant-based. All products are free of substances produced by animals, one of many ways we care.

3.79 Each
ALDI find Mushroom Risotto or Lentil Veggie Burgers 10 oz. Frozen

3.49
ALDI find Buffalo or BBQ Chickentless Patties 10 oz. Frozen

3.59
ALDI find Southwest Quinoa Crunch Burger 12 oz. Frozen

4.99
ALDI find ORGANIC Plant-Based Meatless Burger 10 oz. Frozen

3.89
ALDI find Beefless Crumbles or Chickentless Strips 10 oz. Frozen

3.49
ALDI find Teriyaki or Sriracha Baked Tofu 7 oz.

2.99 ALDI find Spaghetti with Meatless Sauce or Quinoa Mix with Meatless Strips 8.5 oz. Frozen

SUPER FOODS & DRINKS

2.99 Purity ORGANIC Superjuices Assorted varieties 14 oz.

2.49 ALDI find Wonder Drink Prebiotic Kombucha Assorted Flavors 12 oz.

3.29 ALDI find Southern Grove 100 Calorie Cashews Salt and Pepper or Oil Pickle 4.3 oz.

ALDI Shop different!





And lots of innovation in blends in the past year

Meat/meat & meat/plant-based





DINNER INSPIRATION





Sources of meal inspiration provides important clues

Helping shoppers break routine helps sales | Sources for non-routine vary widely

74%

Routine meals
I know
how/tend to
cook

29% Facebook

26% Pinterest

24% YouTube

14% Instagram

47% Friends and family

39% Recipe websites

32% Cookbooks

31% TV cooking shows



Social media-inspired shoppers eat/shop differently

Match platforms to relevant messaging, prices, products, flavors, etc.



Elevated focus on:

- Online shopping
- Social/environmental/animal welfare engagement
- Value-added, fully-cooked, plant-based & blended items
- Brands
- Promotions
- Buying meat for one meal at a time

200M+

People globally use
Pinterest every month

+40% YOY growth



Source: Pinterest

1 in 2

U.S. Millennials

83%

Reach U.S. Women 25-54

70%

U.S. moms

97%

of searches are unbranded

- They browse when undecided
- Start making decisions as they get inspired



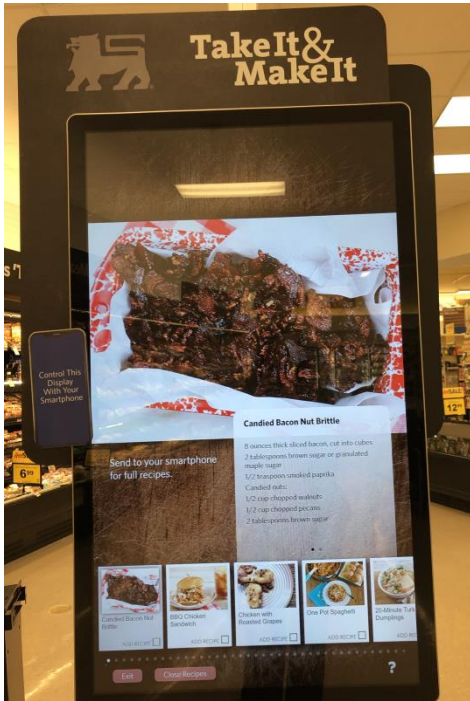
How can we be there when it matters?
How can we turn inspiration into dollars
for the brand or the retailer? How can
we BE the inspiration?





Blend online/social with in-store platforms

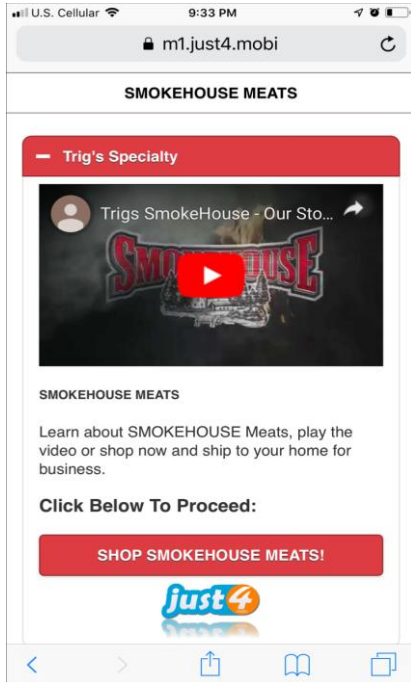
Linking inspiration to sales and creating Instagrammable moments





Link inspiration to the store and/or brand

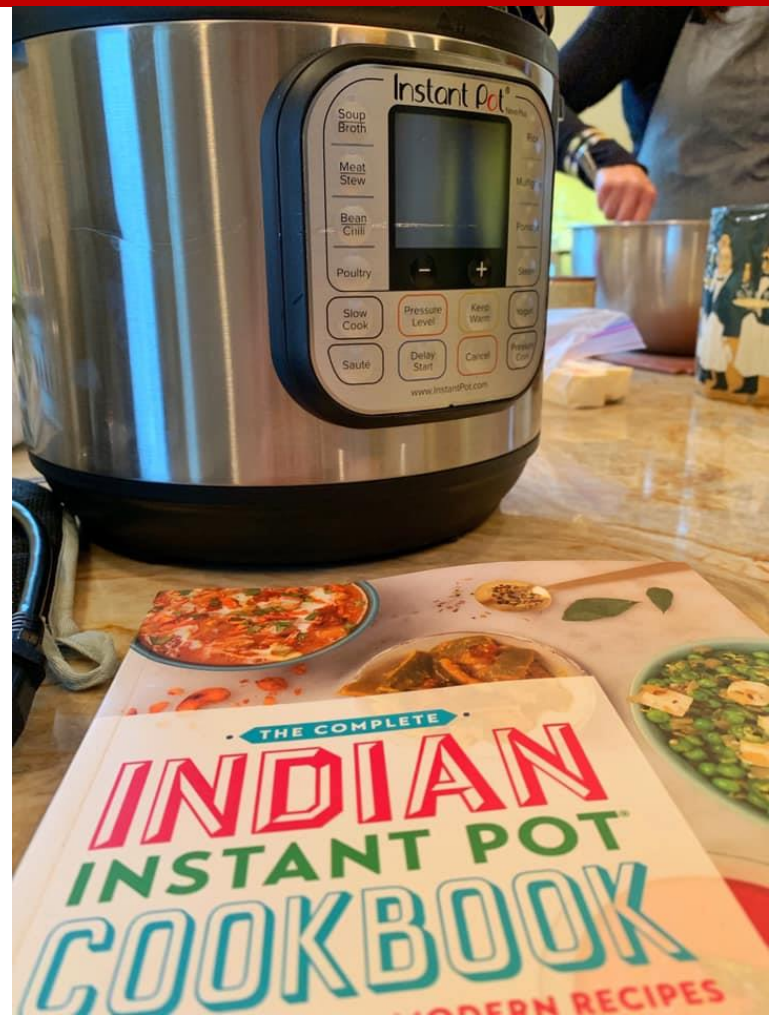
Videos, Facebook cooking communities, on-pack ideas or your own celebrity chef





DINNER PREPARATION

Annual Meat Conference | The Power of Meat© 2019





Stove and oven dominate meat preparation

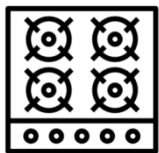
Instant pot and air fryer are making inroads

9 in 10

7 in 10

4 in 10

2 in 10



Stove



Grill



Microwave



Air fryer



Oven



Crock pot



Instant pot



Pressure cooker

% Frequently
+ Sometimes



The instant pot kick

If owned:

74%

sometimes + frequently prepare
meat/poultry in their instant pots



The air fryer obsession

+1809% in Pinterest searches

If owned:

59%

sometimes + frequently
prepare meat/poultry in
their air fryers





Can preparation methods inspire meal and meat merchandising and recipe innovation so we become part of shoppers' new routines?

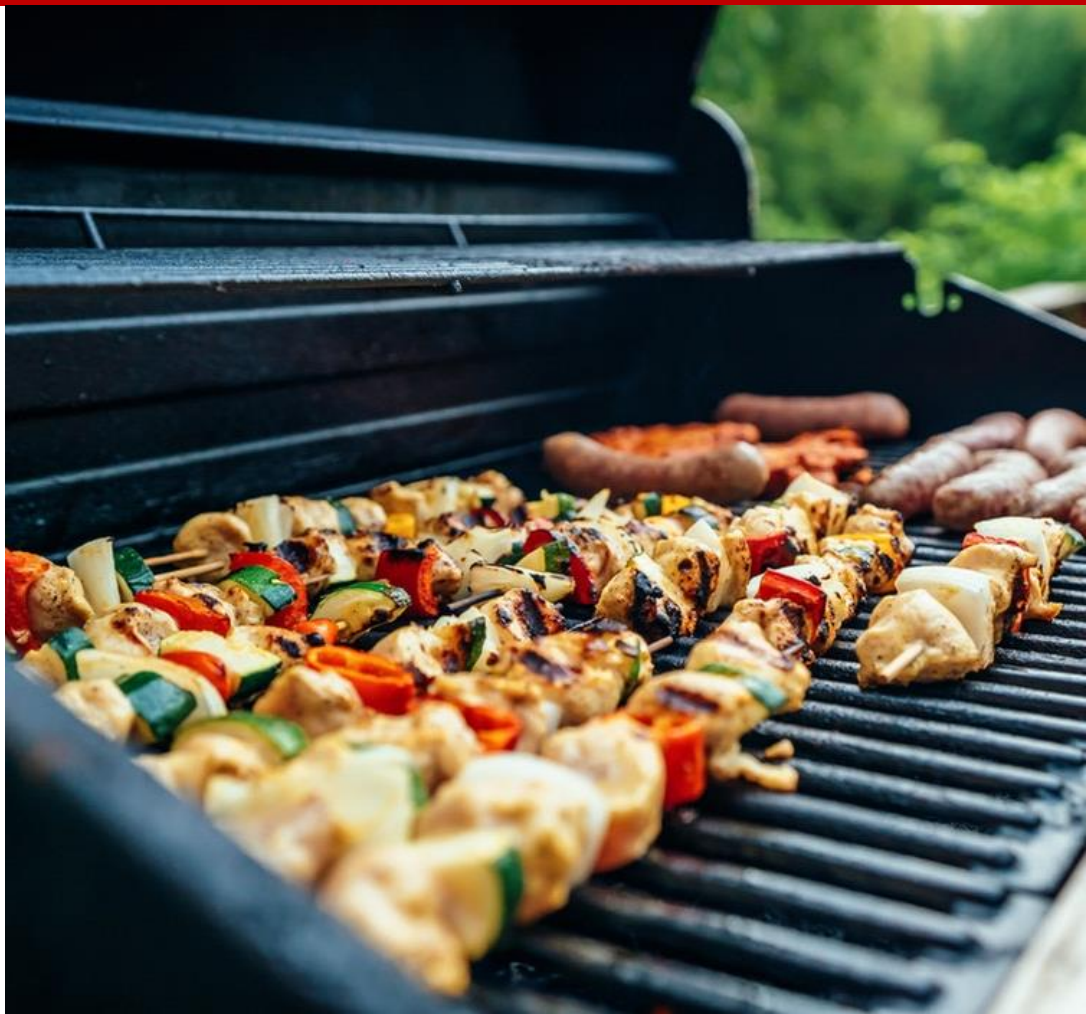


From the instant pot to crock pots





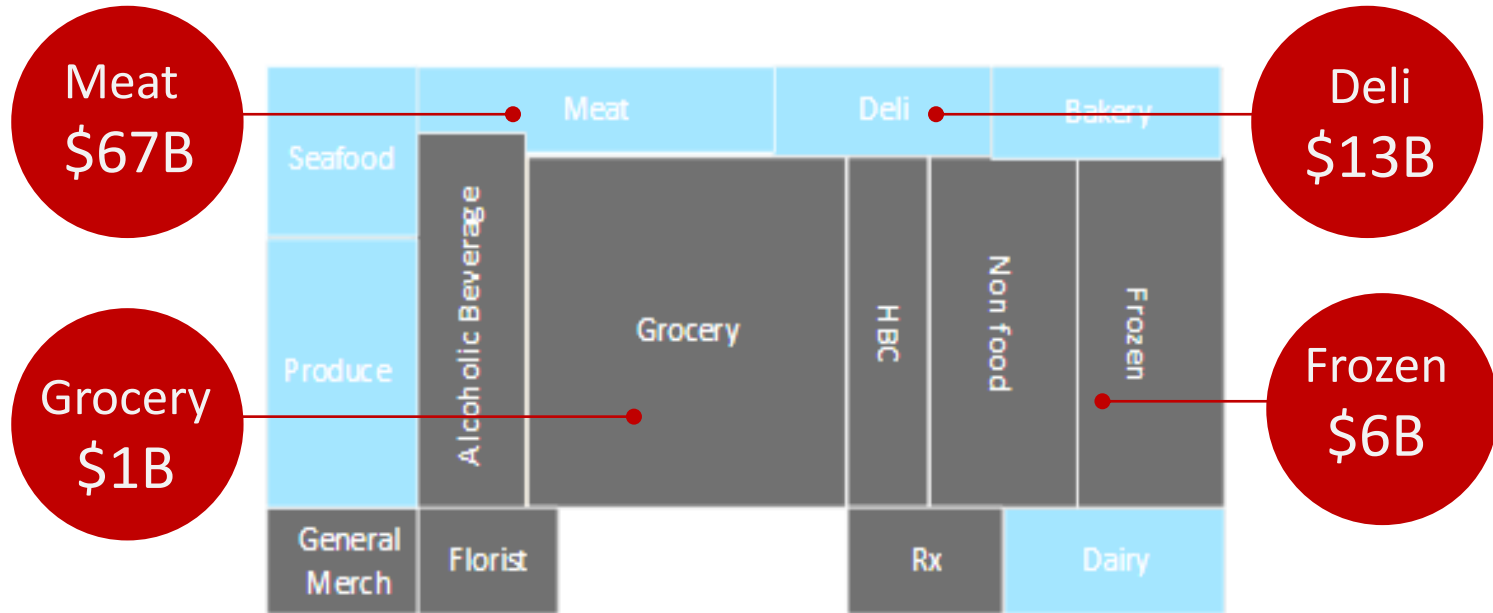
MEAT CHOICES





More than meets the eye

Beyond the meat department, another \$23B of meat items are sold





And shoppers buy meat across the store

In a given month, shoppers purchase meat from 3 places in the store



79%

Meat case
(fresh)



49%

Frozen



43%

Meat counter
(fresh)



39%

Fully cooked



37%

Deli

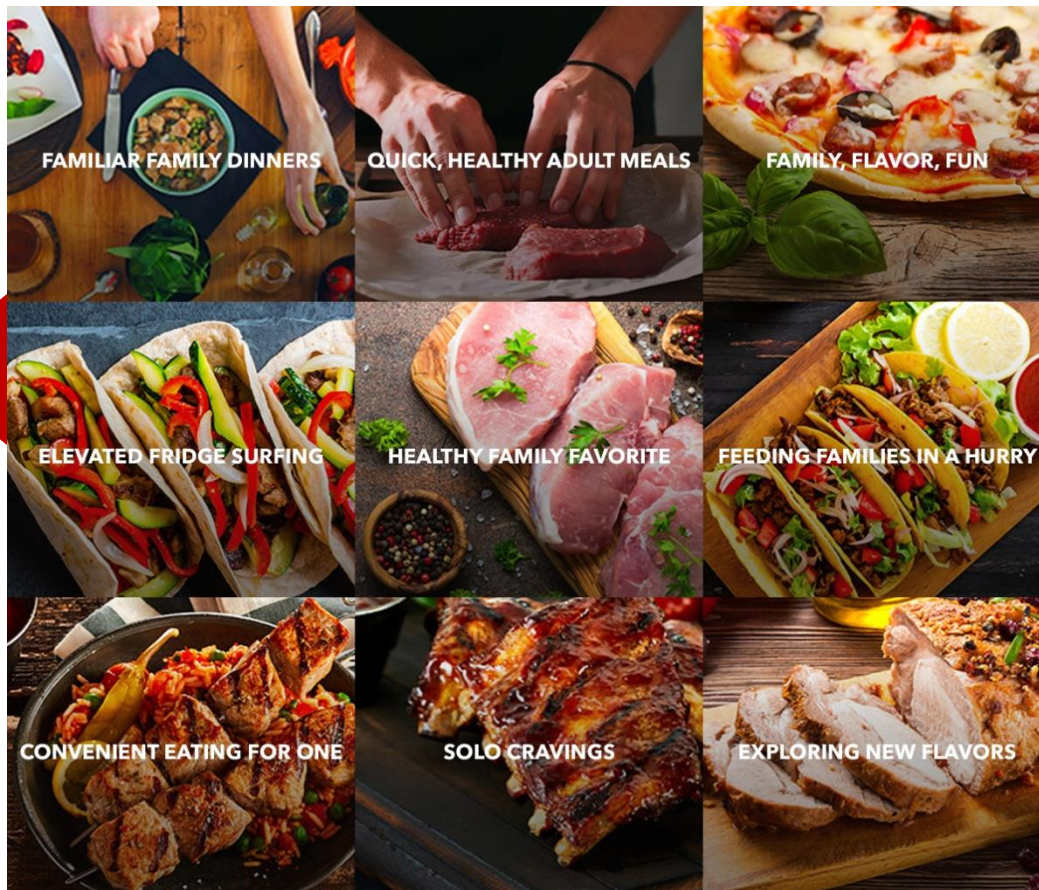


Should we think more from the occasion in (across all meat offerings), instead of from the department out to solve shoppers' varying need states?



Tap into the
National Pork Board
research through
the lenses of
9 meal occasions for
“Dinner at Home
in America”

Visit:
www.pork.org/marketing/insight





Thinking from the occasion backwards

What are you trying to solve for the shopper?





What are you trying to solve for the consumer?





Growth for all convenience-focused meats

Consumers' no. 1 reason for buying frozen is convenience



Value-added



Fully-cooked
(total store)



Deli



Frozen



Meal kits



Value-added delivers on convenience & adventure

More likely to buy 1 meal at a time, cross merchandise for the full dinner solution

62%

of shoppers buy

frequently (21%)

+

sometimes (41%)

Core consumers

- Urban shoppers
- Millennials
- Families with kids
- Higher trip frequency + spending
- Higher-income shoppers
- Buy meat one meal at a time

9%

of 2018 sales

+5.1%

\$ growth | +3.4% lbs in 2018



\$ 
+3.6%

Lbs 
+0.5%



+8.8%

+3.9%



+6.3%

+9.0%



+0.9%

+0.9%

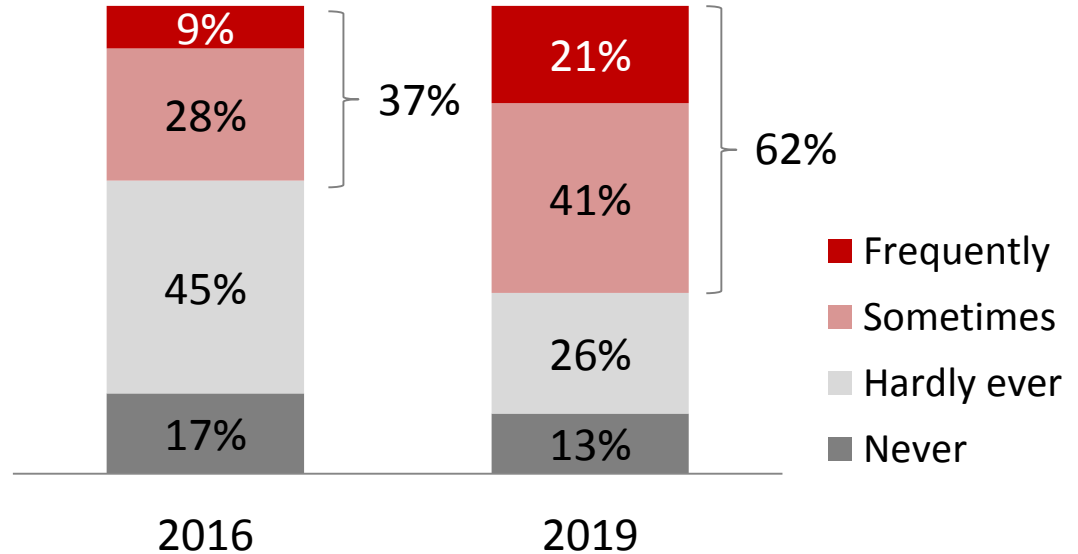


Multi-faceted growth means sustainable growth

Growth

1. More people buying
2. People buying more
3. More availability
4. Price increases

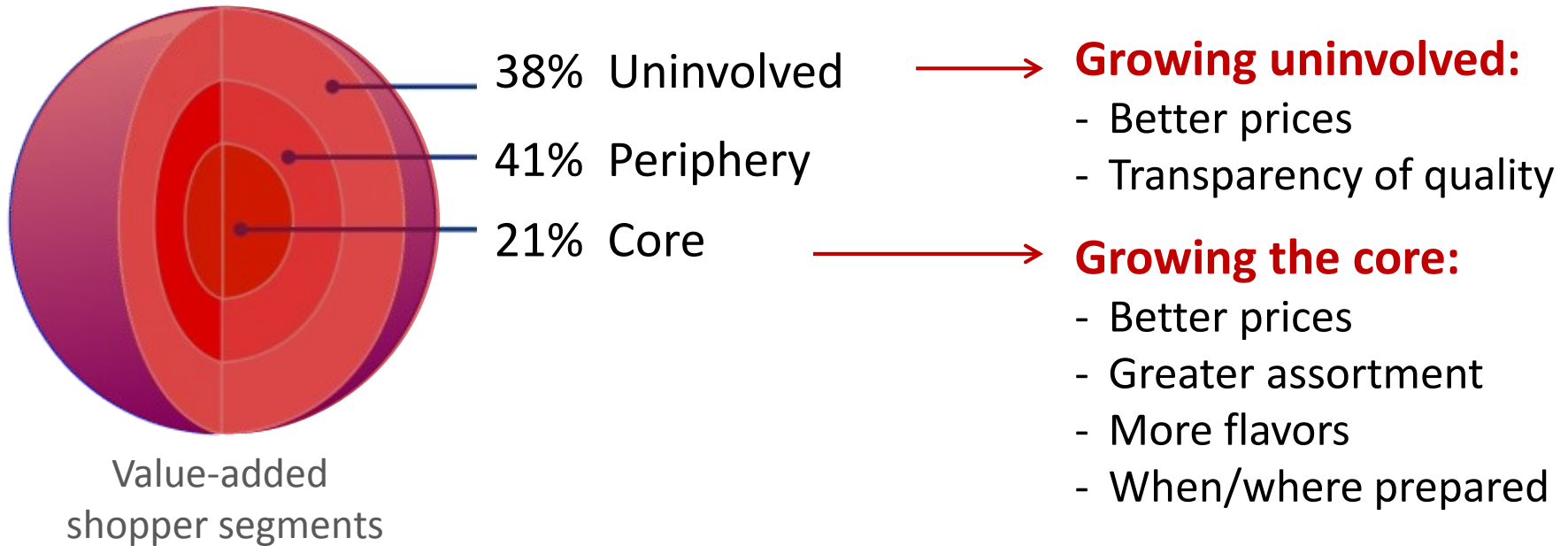
Buying value-added meat/poultry





86% could be prompted to purchase more

76% of no/low-frequency buyers vs. 94% of core users would buy more





Meal kits blend changes in eating *and* shopping

Demographically, meal kit buyers are very similar to online grocery shoppers

34%

Have bought a meal kit from a grocery store



13%

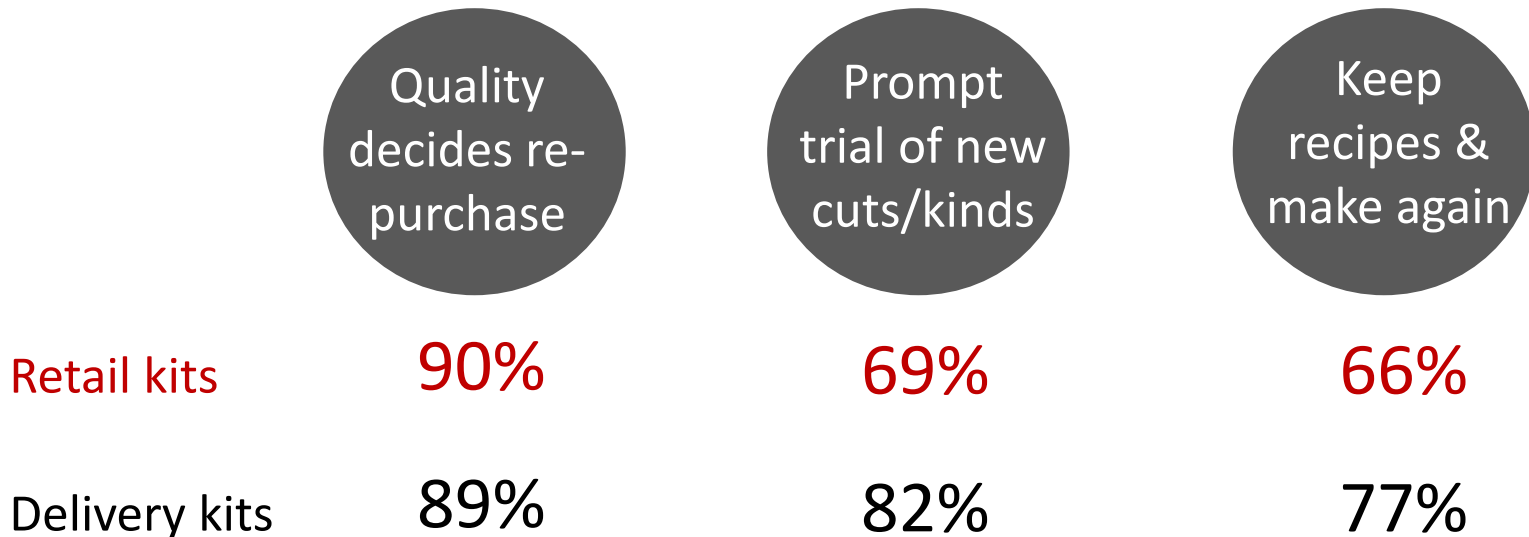
Have ordered a meal kit from a home delivery company



Meat matters in meal kits

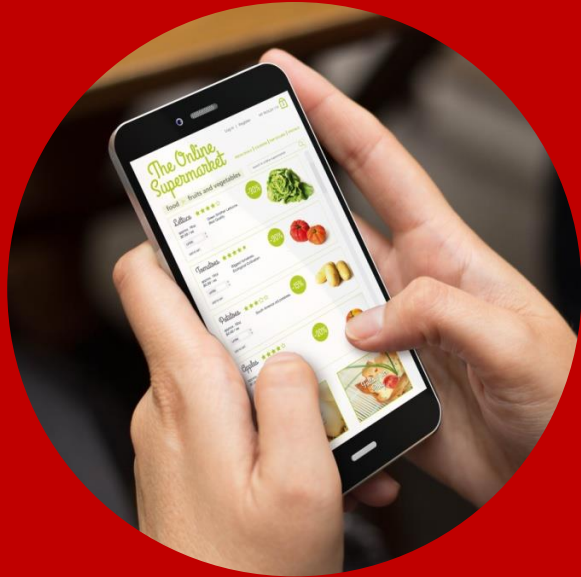
Trial through meal kits needs to be turned into later wins for the meat department

Meat/poultry in meal kits





Shoppers' desire for convenience, variety and adventure is driving growth across the store. How do we optimize our delivery of *true* convenience across all meat/poultry *and* other categories?



how we SHOP

- Purchase planning
- Channel choices
- Purchase size
- Brands
- E-commerce



Meat/poultry specials play big role in purchase decision

Focus on added purchases rather than substitution

90%

Of shoppers
check for
meat/poultry
sales specials

Specials can drive many behaviors

79% Unplanned purchases

78% Stock up

74% Brand switching

70% Type switching (chicken vs. beef)

61% Item trial

53% Store switching



Merchandised sales represent 1/3 of dollars

Among perimeter departments, produce and meat lead in merchandised sales %

32%

Of meat dollars
are sold on
merchandising

Merchandised choices differ widely

26% No antibiotics ever

14% Organic

20% Value-added



In-store signage new no. 1 research platform

Important to raise awareness beyond the store as well

53%
In-store
promotions

51%
Circular at
home

39%
Circular
in-store

38%
Digital
circular

24%
Store
app

20%
Email/
website

12%
Social
media

4%
Text
specials

4-year CAGR:

Decline

Growth

No change



The Millennial way is very different, except for in-store

Ad versioning and tweaking specials by platform will help drive success

Millennials 23-28

29-38

Boomers

50%

51%

In-store promotional signage

49%

42%

49%

Paper circular pre-trip

62%

42%

45%

Digital circular

31%

23%

31%

Store app

15%

20%

14%

Social media deals

3%

6%

6%

Text specials

1%





How do we keep in-store signage clean and effective, while finding ways to replace the circular's reach to ensure our message is heard beyond the four walls?



PURCHASE STRATEGY

Picture: 210 Analytics





4 in 10 shoppers buy a few days at a time

31% of Gen Z and 28% of Millennials buy **one meal** at a time



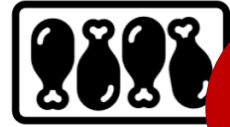
42%

Several meals
(refrigerate)



35%

Larger quantities
(freeze & use over time)



23%

One meal at a time



The sad state of the American fridge....

Even if people have the best intention to cook...



...Which is why event/fill the fridge/freezer sales work!



How do we lock in tonight's dinner for our brand and/or our store, while inspiring shoppers to buy tomorrow's meat as well? How do we maximize today's dinner spend?



Trying innovative meat promotions

From “Pick 4 for €10 and event sales to meat bundles





Frozen may work well in tandem with fresh

No shrink for the consumer, no shrink for the retailer

35%

Freeze to
use over time



56% Also buy frozen meat/poultry

87% Repackage some/all at home

86% Re-portion purchases

63% Interested in frozen in meat case

62% More freezer-ready packaging



Experimentation in blending fresh with frozen





And creating much closer proximity



Pictures: 210 Analytics and Sealed Air



CHANNEL CHOICES



Picture: 210 Analytics





Supermarkets continue to be a meat stronghold



But growth is in value and specialty, with declines for supermarkets and clubs

	Supermarket	Supercenter	Limited assortment	Club	Organic/ specialty	Other
 Primary store groceries	51%	34%	7%	5%	3%	1%
 Primary store meat/poultry	55%	27%	5%	6%	4%	3%
	-2 pts		+1 pts	-1 pt	+1 pts	



The middle is getting squeezed

Ensure hi/low strategy is seen outside the store and have relevant assortment

	Share of \$ sales	2015	2018	
	Conventional	60.5%	58.5%	
	Premier fresh	2.5%	3.4%	▲
	Value	6.1%	7.4%	▲
	Conventional	56.8%	54.6%	
	Premier fresh	1.2%	1.7%	▲
	Value	7.3%	7.7%	▲



What is our point of differentiation? Do we emphasize what we do best, execute relentlessly and remind shoppers why we're best?



Disruption is happening in 3 areas



Extreme value

- Simplicity of operations
- Cost reduction
- Create key items with WOW pricing



Extreme convenience

- Frictionless retail
- Technology integration
- Pain point elimination
- Consumer time-savings



Extreme experience

- Slowing people down
- Great displays and experiences
- Develop a mentality of trial and change



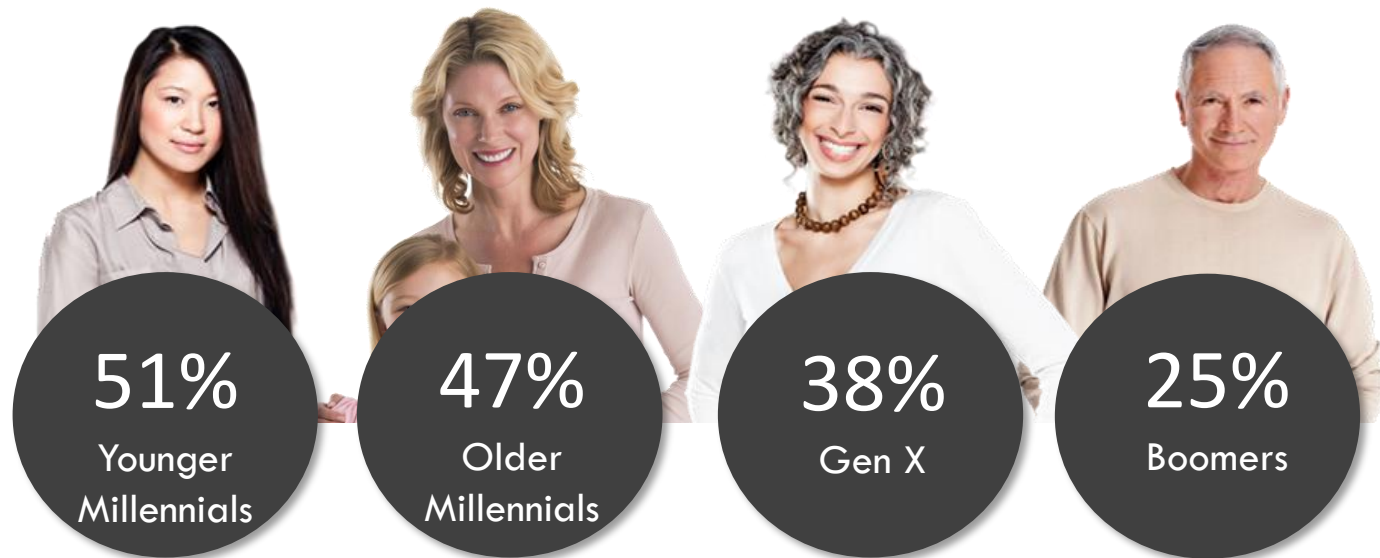
Online not yet a primary way to buy meat/poultry

14% have tried it once/twice; 13% do so 1x/month; 12% weekly/every few weeks

39%

Have purchased groceries online 1+ in the past year

Up from 29% in 2015





Meat trails, particularly fresh

With a lot of trial (35%) and low ordering frequencies (47% 1x/month or less)



39%

Have bought groceries online



21%

Have bought meat/poultry online (fresh, frozen, fully-cooked)



14%

Have bought fresh (uncooked) meat/poultry online

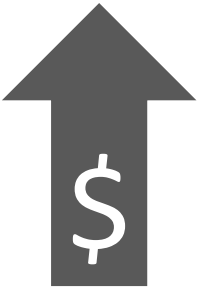


A dual strategy is the likely stepping stone

With meat/poultry still more likely to be bought in-store only

Anticipate increased online meat spending

45%



In-store only



Online and in-store



Online only

	In-store only	Online and in-store	Online only
Uncooked/raw	64%	31%	4%
Heat-and-eat	57%	34%	4%
Frozen	55%	34%	6%



Online grocery shopping impacts products too

Adapt online meat/poultry merchandising/promotions for utmost relevancy



Demographics

- Urban shoppers
- Higher income
- Higher spending
- Larger households with younger kids 0-12



Purchase drivers

- Turn to social media and websites for inspiration
- Brand-oriented
- Doing right by...-driven



Product types

- Value-added items
- Fully-cooked
- Frozen
- Blended items and plant-based alt.
- Meal kits



But winning from the first click is crucial

What is your “heart” strategy if you didn’t win the first click?



81%

Of online meat shoppers start with items on their favorite/frequently ordered list

86%

Of online meat shoppers pay attention to online specials

70%

Of online meat shoppers search for particular meat brands



Do we offer a seamless online/offline buying experience? How do we win the first click *and* subsequent orders? How do we leverage offline trust into online purchases?



BRAND-BASED DECISION MAKING



Picture: 210 Analytics





Consumers continue to seek out branded product

Private label gains in fresh; manufacturer labels gain in processed

	Fresh	Processed
Consumer preference		
Manufacturer brand	26%	50%
Private label	24%	14%
No brand preference	50% ...↓ from 74% in 2007	36% ...↓ from 63% in 2007



Outright brand preference drops as age rises

Aim to maintain the preferred status even as meat knowledge grows over time





How do we create and maintain a preferred brand status? How do we create a unique mix of large/small and private brands curated to match the store audience?



How we live

- Better-for-me
- Better-for-the-animal
- Better-for-the-planet
- Better-for-the-farmer/worker



Growing influence of “want” versus “need”

Storewide, items with specialty/wellness positioning +14%; holistically natural +32%

80%

Look for at least one of the “better-for-....” options when buying meat/poultry

Better-for-....

66% Me/my family

29% The animal

28% The planet

26% The farmer/worker



Better-for-the-animal

“Items featuring claims focused on livestock and production”

High income, high weekly spending & trips

Gen Z/Millennials (families w/kids)

High interest in production attributes



Flexitarians

Active online/social media users

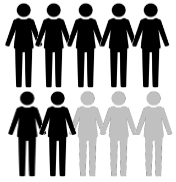
Integrate plant-based (blended + alternatives)

Elevated health/social/environmental consciousness



A wide definition in the eyes of the consumer

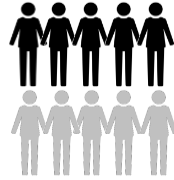
Among shoppers looking for better-for-the-animal, all issues rated highly



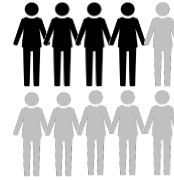
- Handling during slaughter



- # animals/space
- Outdoor access
- Type of food
- No growth hormones/steroids
- Size of living space



- Access to natural light



- Access to antibiotics when sick
- Absence of antibiotics altogether



A shared opportunity to inform and educate

Signaling animal welfare can be a differentiating angle, it is in other areas



Animal welfare for U.S.-
raised livestock is good

- No: 23%
- No clue: 26%



The meat/poultry you buy comes
from animals raised with good
animal welfare standards

- No: 14%
- No clue: 44%



Transparency is the currency of trust. Can shoppers find the information they may be looking for? Can aspects of welfare be used as points of differentiation for the brand/store?



European response: a continuum of choice & information



Kaufland supports the animal welfare “Tierwohl” initiative



And on-pack and in-store education/information

A good life
for all our
chickens
“That’s our
mission
every day”

Een goed leven voor al onze kippen
“Daar doen we elke dag ons best voor.”

	Kip	Scharrelkip	Excellent	Biologisch
<u>Kippen per m²</u>	16	12	13	10
<u>Leeftijd</u>	47 dagen	56 dagen	56 dagen	70 dagen
<u>Uitloop</u>	Geen	Overdekt	Buiten	Buiten

	Store brand	Free range	Excellent	Organic
Chickens/square meter	16	12	13	10
Age	47 days	56 days	56 days	70 days
Ability to go outside	None	Covered	Outside	Outside



Welfare part of bigger “doing right by” trend

WE HAVE A RESPONSIBILITY
to you and the world around us.

CERTIFIED SUSTAINABLE SEAFOOD MSC ALDI is committed to offering seafood from sustainable sources.

ALDI products with this logo are helping to provide better opportunities for farmers, their families and our planet.

UTZ Certified

FAIR TRADE CERTIFIED Look for products at ALDI with this logo to support quality products that improve lives and protect the environment.

ALDI

CAREFULLY CURATED FOR YOU.

FULL OF SURPRISES. PRICED TO LIVE BETTER.

RESPONSIBLE BEST FOOD FORWARD.

BIG ON QUALITY. LOW ON PRICE.

Like Follow Share ...

Raley's February 7 at 5:47 PM · 🌐

Our Meat Department is proud to announce a new line of Coleman pork products, raised on non-GMO feed. Responsibly raised in the USA crate-free on all-vegetarian feed, Coleman Natural pork products are also made with all-natural ingredients and without hormones or antibiotics. This line of pork products is a great choice for someone who is looking for food and beverages made with clean ingredients.

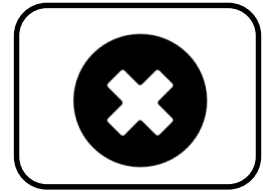
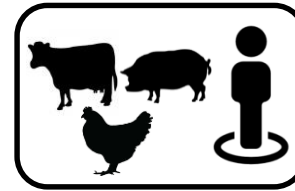
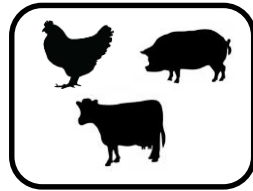
Tender pork, raised tenderly.

RALEYS.COM
NEW Pork Raised on Non-GMO Feed | Raley's
Try our new line of Coleman Natural Foods pork, raised on non-GMO...



Shoppers link health and production attributes

Majority of claims tied to the consumers'+ animals' health



Humanely-raised	42%	5%	50%	3%
No antibiotics ever	12%	33%	49%	6%
Hormone-free	9%	25%	63%	3%
Free-range	32%	13%	51%	4%
Grass-fed	20%	18%	58%	4%



Production claims continue to deliver BIG





Meat with claims

+4.8% | +0.4%

No claim

+2.6% | -2.1%

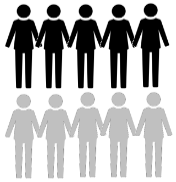
	\$	\$ 	Lbs 
All natural	\$7.3B	+6.4%	+3.1%
Antibiotic free	\$4.9B	+3.1%	-4.2%
Hormone free	\$3.4B	+5.2%	+4.1%
Organic	\$950M	+13.1%	+4.2%
Vegetarian fed	\$746M	+3.8%	+0.6%
Humanely raised	\$515M	+0.6%	-1.3%
Grass fed	\$489M	+12.2%	+13.2%



Shoppers are still looking for more

Can animal welfare + own health be the angle to increase household penetration?

Attributes shoppers want their meat department to carry more of



- Grass-fed
- All natural
- Antibiotic-free
- Hormone-free/no added
- Raised in the USA
- Free-range



- Humanely-raised
- Premium quality
- Organic
- Raised locally



- Vegetarian fed



Great time to inspire a more premium purchase

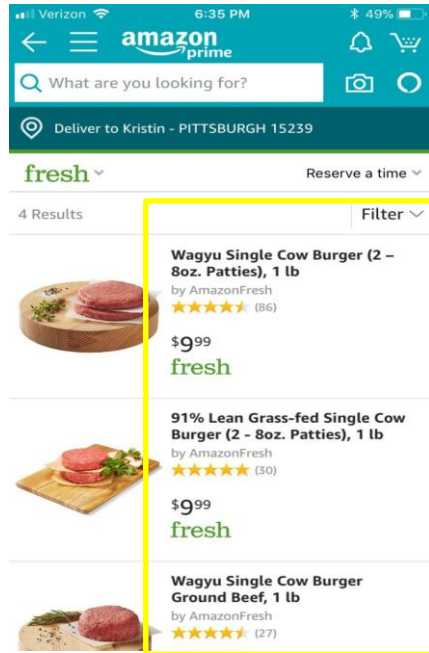
For instance, ribeye roast (+14%), T-bone (+14%) and strip steak (+10%)





But how much better could we do?

Are we helping or hurting with our ...-fed, ...-raised, ...-finished and single-cow?





Can we explain the various raising practices in a way that is easy to understand for the consumer? What are the angles for the livestock and consumers themselves?



Some examples

When you purchase Certified Humane and Organic smoked meats from North Country Smokehouse, you're supporting the animals right to fair and adequate treatment, access to the outdoors and their ability to roam and engage in natural behaviors.

What Does Certified Humane & *Organic Mean to Us? We're Glad You Asked.

- 100% All-Natural Ingredients
- Livestock Raised with Shelter
- Livestock has Access to Resting Areas
- Livestock has Room to Roam & Engage in Natural Behaviors
- No Sodium Nitrates or Nitrites
- No Added Growth Hormones
- No Antibiotics - EVER
 - *No GMO's
 - *Vegetarian Fed

GRASS FED BEEF

- Grazed on nutrient rich pastures
- Good source of omega-3 fatty acids
- Never given hormones or antibiotics
- Lean, tender & flavorful
- Product of the USA

Dierberg's
Signature
ALL NATURAL ANGUS BEEF

- ★ ALL NATURAL
- ★ 100% USDA CHOICE
- ★ 100% U.S.A. CATTLE
- ★ CUT FRESH IN THE STORE

YOU GET WHAT YOU PAY FOR: BEEF

- ★ NO LIQUID FILLERS.
- ★ NO ARTIFICIAL INGREDIENTS.
- ★ NO ADDED SODIUM.



Better-for-me is an interesting angle for meat

“Items **you** deem healthier or more nutritious than other options”

High income, high weekly spending & trips

Older Millennials (families w/kids)

High interest in production attributes



Brand focused

Active online/social media users

Integrate plant-based (blended + alternatives)

Willing to switch stores to meet their wants



Approach focuses on leaner and moderation

Less focus on moderation; more on lean | +5.0% growth in \$ sales of lean meat

	Regularly	Never
■ Leaner cuts	53%	7%
■ Limit second helpings	33%	20%
■ Smaller portion sizes	22%	22%
<hr/>		
■ Other protein sources	21%	22%



The protein argument, one last time

State the obvious, everyone else is!

Sales items w/protein claims

\$14.4B

Total store



2.7% of sales

\$2.6B

Frozen \$



5.1% of sales

\$135M

Meat \$



0.2% of sales

+16.6% 2018 growth



No, consumers don't know



78%
overestimated
peanut butter's
protein delivery



58%
underestimated
chicken's protein
delivery

% **failed** to identify
as a high protein
source:

45% Beef

58% Chicken

64% Pork



Are we highlighting relevant nutritional features *and* benefits in a way that the consumer understands? Are we leveraging “wants” as growth drivers?



Better-for-me often focuses on small wins

Addressing both physical health and emotional well-being





how we EAT



how we SHOP



how we LIVE

The world is changing in record-setting pace.
Doing the right things right, means changing with it.



how we EAT — favorably influencing consumption

- Here we grow again: value-added, fully-cooked, production claims, meal kits, frozen, premium, lean, brands, etc.
 - Curate assortment
 - Wide distribution vs. perfect distribution
 - Aligning R&D, marketing, merchandising, etc. to core audiences
- Look at trend lines & headlines in diets, appliances and foods/flavors
 - What/who solidifies the business today, what will drive growth tomorrow?
- Turning inspiration to dollars
 - Be an integral part to inspiration



how we SHOP — leveraging disruption

- Extreme value, extreme convenience, extreme experience
 - Integrate relevant elements in your offering
 - Sell today's and inspire tomorrow's meal
 - Blur departmental lines
 - Offer a seamless online/offline experience
 - Convert with in-store promotional signage, and reach beyond
- Weigh efficient processes with being a more effective agent for your shoppers
 - Relevant products and services, resonant to their hearts, minds and wallets
 - Sometimes even before consumers have articulated these themselves



how we LIVE — the wants of healthy & ethical living

- Things with a purpose, better-for-... or doing right by.. are driving growth across the store
 - Driven by those consumers who will be your prime shoppers for the next 40 years
 - Engage in dialogue, educate and inform
 - From the traditional 4Ps to the 8Ps of meat marketing
 - Price, Product, Place and Promotion
 - & People, Protein, Planet and Production
 - & okay, 9Ps.... Preparation



The Power of Meat 2019

- Report: **www.fmi.org/store**
- For questions or additional information
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 - 210.485.4552

thank you!