

# Eating Quality

Jim Goodall  
14 February 2017



# NZ Lamb marketing history 101

---

The New Zealand meat industry was developed to service the British market.

The first shipment, of 842 cases of canned meat, was in 1870, and in 1882 the first consignment of frozen carcasses was successfully shipped.



# NZ Lamb marketing history 101

---

Lamb use to be a commodity sold through third parties to retailers and then onto consumers.



# NZ Lamb marketing history 101

---

The third party 'Traders' didn't want product with a point of difference as it reduced trading bargaining power.

Farmers were rewarded for what we thought the markets wanted

All sheep need to be equal?



# NZ Lamb marketing history 101

---

Breed them lean



# NZ Lamb marketing history 101

---

Fat is EVIL .....



# NZ Lamb marketing history 101

---

We were TRADERS  
Not  
MARKETERS

“Lets get it on the ship”



# Consumers Have Choices

Today the game  
is about who can  
get closest  
to the consumer





# Consumers have choices

The last decade has seen vast change

Convenience

Demand for Ethnic Food

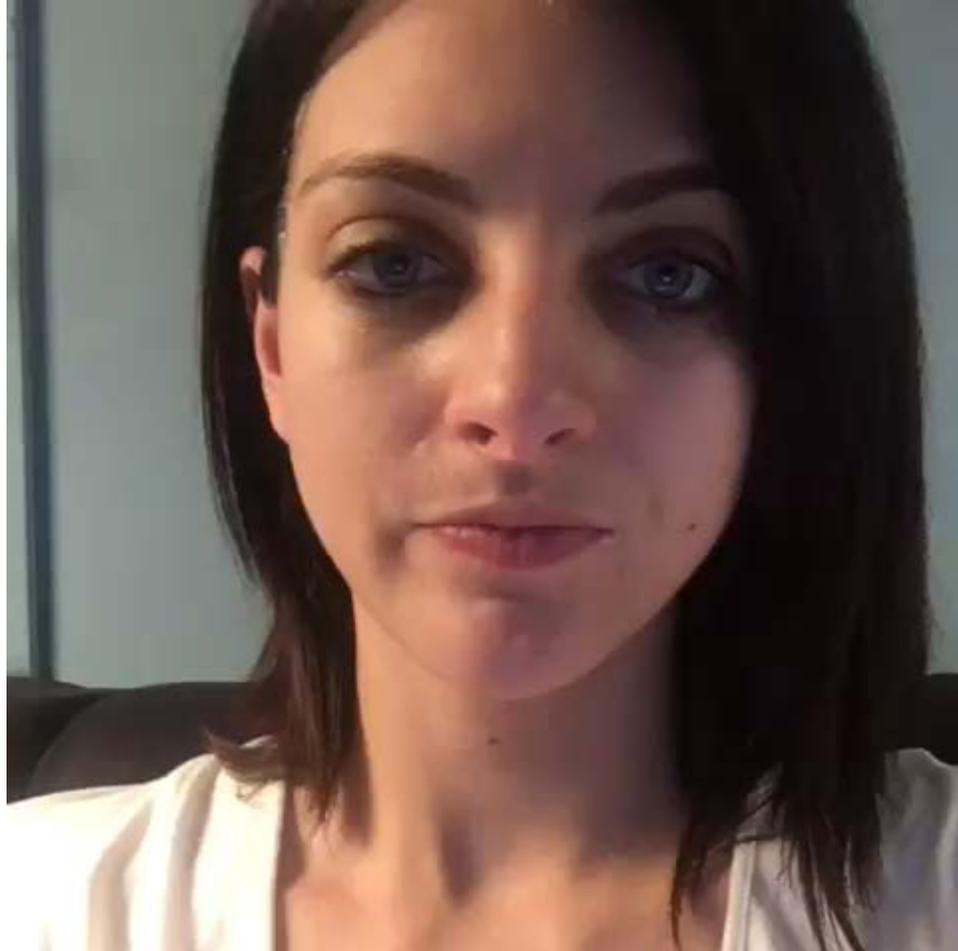
Demand for Ethical Food

Healthy eating



**Consumers  
have  
choices**

---



# food trends we shouldn't ignore...

Fat on the up

Not all fats are created equal

Understanding of fat is on the up

Trend 4

## My big fat renaissance

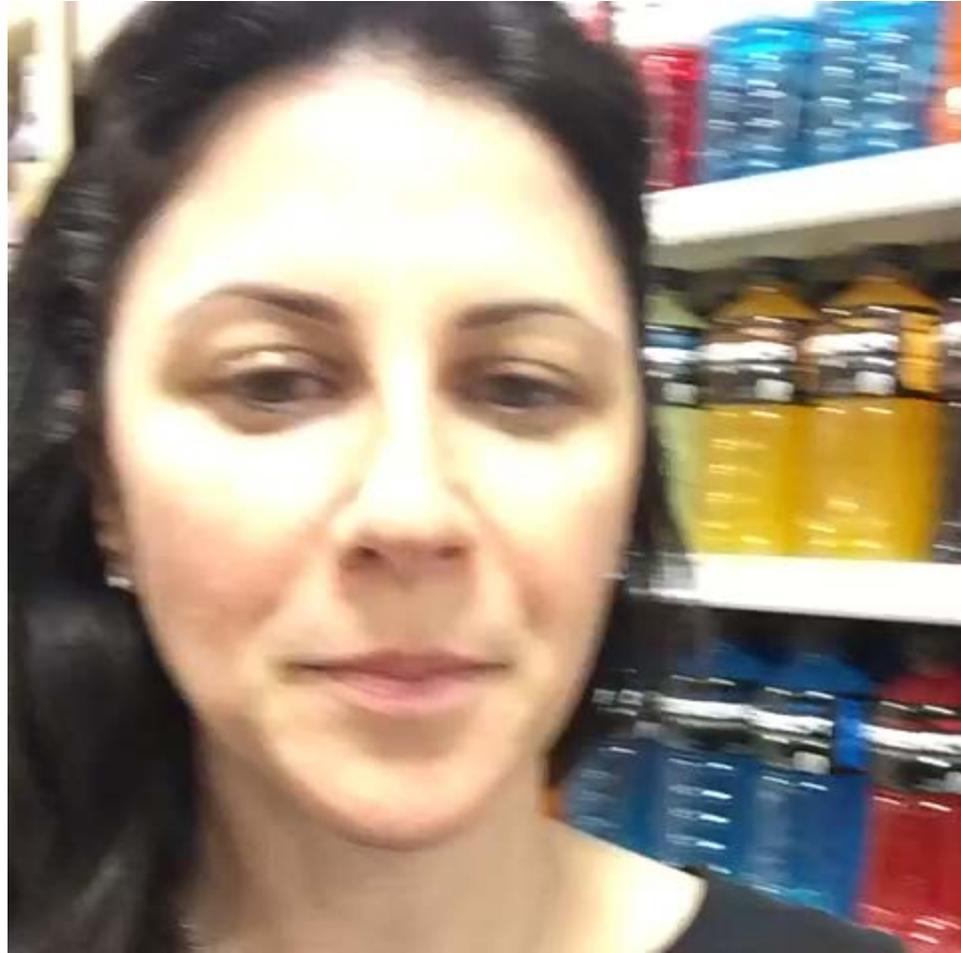
Full-Fat Dairy: “Now that people are starting to embrace more fat in their diets, I think we’ll continue to see more full-fat and reduced-fat (as opposed to fat-free) dairy products being used.” *Today's Dietician*

Fat Sheds Stigma: Consumers’ awareness of the many sources of good and bad fats is ushering in a paradigm shift in which fat content is not the first and foremost consideration in the search for healthy products. *Mintel*



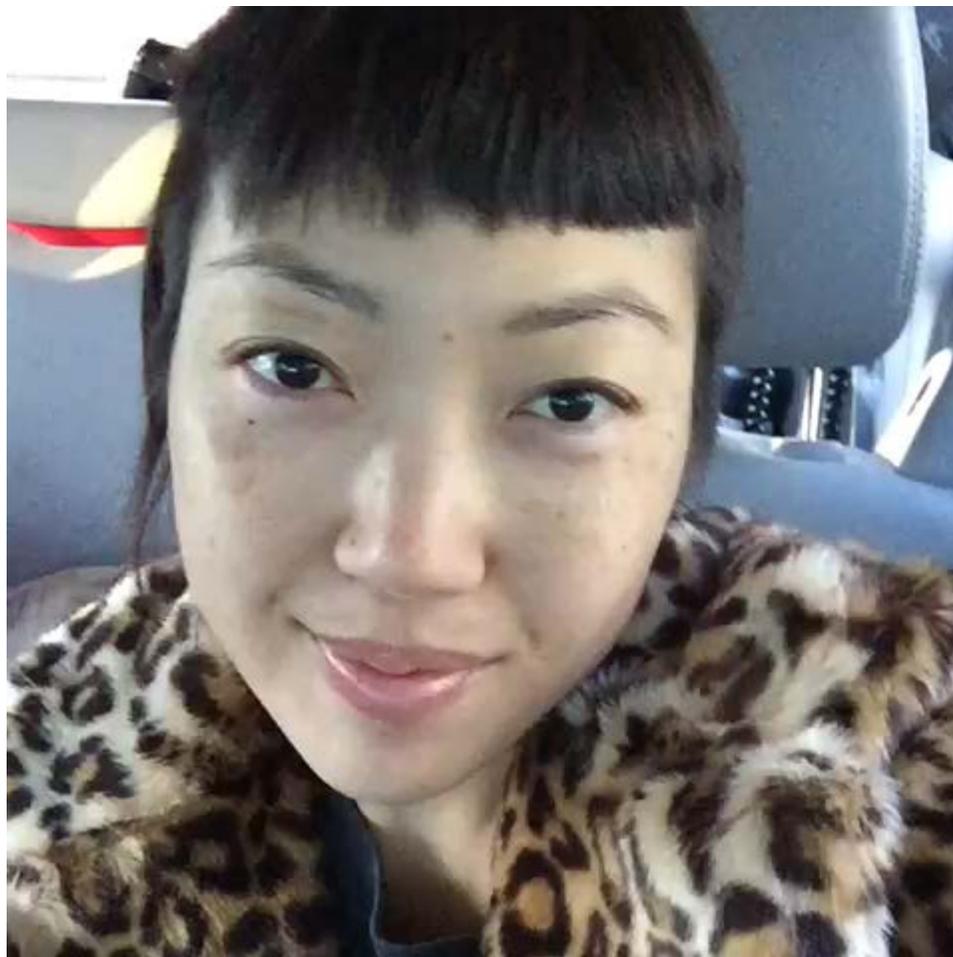
**What  
are  
consumers  
wanting?**

---



**What  
are  
consumers  
wanting?**

---



# What have the Australians been doing?

---

Murdoch University

- Professor David Pethick, Murdoch University was part of the Meats Standards Australia (MSA) Pathways Team, which designed the world's first comprehensive paddock-to-plate meat grading system.
- The MSA grading system considers what people really want from the meat they eat, including tenderness, aesthetics, food safety and animal origin
- "It's greatly contributed to Australia's status as one of the few countries in the world where meat consumption is no longer falling." Professor David Pethick
- The program has increased the competitiveness of the beef sector in Australia and contributed \$366 million to the value of the industry and Australia's economy since its inception in 1999.

# The supply path

The supply path:  
Grower to Consumer

Each step can only screw up the work of the previous one



# Where to for now?

---

WE MUST ALL TAKE  
RESPONSIBILITY  
FOR EATING QUALITY

We must all take responsibility for eating quality:

Steps taken by Processors:

- Reduced holding time pre harvest
- Enhanced carcass stimulation (Sure Stim)
- Understanding and controlling electrical inputs during harvest and dressing
- Controlled aging before boning
- Packaging
- Natural Aging during sea freight ..... a significant influence

Other considerations leading into Harvest:

- Trucking time
- Time off feed
- Access to water
- Time in a unnatural environment

**What  
are  
consumers  
wanting?**

---



THANK YOU

