

Meat quality: a global view

Cameron Craigie, AgResearch



About me

- Grew up on a farm near Geraldine
- Studied Genetics and Business at Otago
- Did my OE to Europe
- Worked for Scottish red meat industry for 5 years, monitor farms, meat processing, animal health projects etc.
- PhD (Massey) project undertaken in Edinburgh
- My own research interests are in how to maximize/capture value from carcasses
- Joined AgR in Jan 2014 as a Science Impact leader in meat products and supply





Content

- Why meat research?
- Changing Operating environment
- Consumer trends
 - Global context
 - Meat Quality
- Emerging Research Trends
 - Food safety and Provenance
 - Phenomics
- Future Opportunities for the meat industry
 - Data



Why Research meat?

- Improved efficiency of production and processing
- Improved returns from whole of carcass
- Better value capture and retention
- We farm animals for meat, milk and fibre.
- Meat is human food



- Move from Commodity to food!
- Increase \$\$\$





Model of changing nature of New Zealand's food & beverage exports and export marketing system 2014

1950's 2050's

Target market

- British wholesaler
- British shopkeeper, butcher, cheesemonger or greengrocer

Nature of food & beverages exported

- Traditional foods of England
- Ingredients for further processing
- Almost no consumer-ready packaged/ processed foods
- Almost no beverages

Product form

- Bulk
- Dry bag or frozen
- Predominantly un-branded

Marketing

- Targeted at middle-man (wholesaler) through trade press
- Unsophisticated, awareness/availabilitydriven functional message
- Very limited consumer-direct communication or messaging
- Conducted by quasi-government agencies run by New Zealand farmers

Currently in-transition

- Asian bar or restaurant manager
- Middle-class Asian consumer
- Premium luxuries of Asia
- Finished goods
- Almost totally shelf-ready
- Targeted at consumer or foodservice
- Predominantly processed foods and beverages
- Ready-to-use in bar or restaurant
- Ready-to-eat/ready-to-drink by consumer
- Chilled, shelf-stable retort or frozen
- Targeted at consumer through nontraditional channels (e.g. sponsorship)
- Sophisticated, abstract, brand-building message
- Conducted by global multinationals with New Zealand operations

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Global context

- Emerging markets predicted to grow fastest over next 5 years – likely to see boom in eating out.
- Implications for meat industry:
 - Growing emphasis on eating good quality food as a definition of luxury, a belief that paying more = higher quality
 - Strong interest in authenticity when purchasing food. Provenance is important for emerging markets.



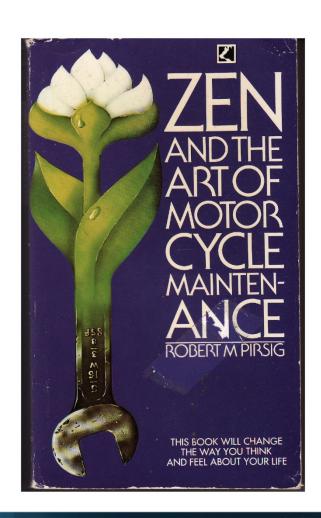


Source: Richard Nicholls, Future Foundation "Future Consumer Trends" EBLEX, BPEX & DairyCo Conference, 11th Feb 2015



So what is quality?

- Means different things to different people
- Extremely difficult to define
- In meat we have come to a broad consensus of what defines "meat quality"





Consumer trends???

- NZ exports meat to >120 markets
- Each has their own preferences
 - Religious slaughter
 - Frozen vs. chilled
 - Eating quality
 - Functionality
 - Shelf life
 - Provenance and traceability
 - Production methods
 - etc. etc.



What impact does extrinsic factors have on intrinsic product quality?



AT A GLANCE **Emerging** Established Mainstreaming Artificial: Public Enemy No. 1 Eco is the New Reality e-revolution: From Carts to Clicks Good Enough to Tweet Diet by DNA From the Inside-Out Alternatives Everywhere Table for One Eat with Your Eyes For Every Body Based on a True Story Fat Sheds Stigma MINTEL



Food Safety and Provenance

Integrated Food Safety System

(across borders)

Technical advances in analytics & big data

(metagenomics)

Legislation and regulatory changes

(modernisation act)

Consumer expectations

(integrity)

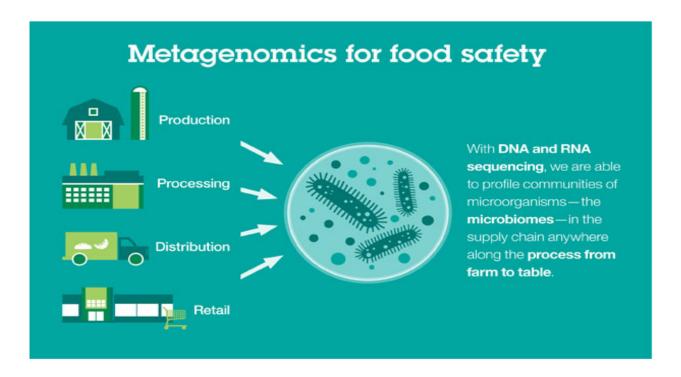
Intensification of food production

(increased risk)

Alternative food and feed source (biosecurity)

Food Safety consortium sequencing the supply chain

IBM Research and MARS tracking the microbiome of foods across the supply chain (http://www.research.ibm.com/client-programs/foodsafety/).





Phenomics

 Animal phenomics is a relatively new term that describes the next generation of animal trait measurement, including methodologies and equipment used to acquire data on traits, and computational approaches required to turn data into phenotypic information.

Objective measures of traits

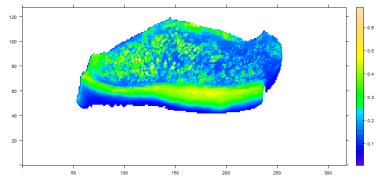
Source: Greenwood et al. (2016) Animal Production Science, 56(8) 1299-1311

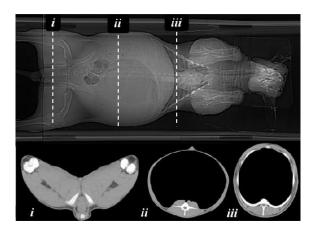


Phenomics - meat

 Real-time lamb meat quality measurement (more in the workshop)

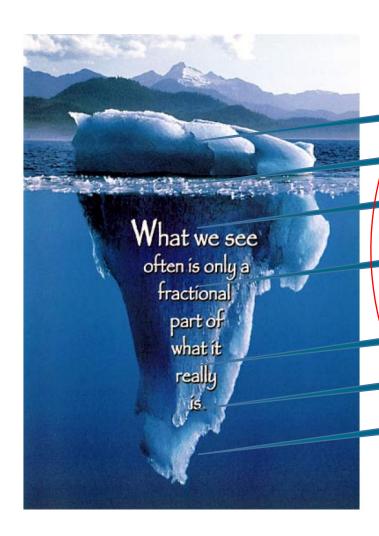
- New traits from CT scanning
 - Spine characteristics (SRUC)
 - Intramuscular fat (SRUC)
- In-plant measurements for meat yield:
- DEXA sees through the carcass, differentiates, lean, fat and Bone.
- Video Image Analysis –external carcass view only
- DATA CAPTURE > CONVERT TO INFO







Drill deeper



Appearance, Shelflife, Convenience

Provenance, Production System

Eating quality

Favourable Fat content

Increased Functionality

Beneficial Metabolites

Beneficial protein modifications





Usage of Existing and New Data

- Increased uptake of information feedback mechanisms (already exist)
- Simplicity and intuitive
- Recognition of data value "in-market"
- Capture of data in NZ value chains
- Understanding of "levers" influencing product quality
- Enable farmers, processors to quantify impacts of production and processing on meat product quality:
- e.g. If I do X what impact will it have on Tenderness, taste, shelf life etc.?





Emerging Data Issues

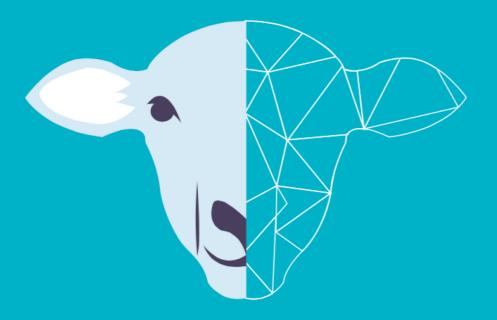
- Interpretation As analytics and meat testing methodologies become more advanced, big data could be open to misinterpretation, and the challenge is to draw the right conclusions from these data sets.
- Lack of capability and infrastructure Urgent need to train future animal scientists to use and analyze big data sets and interact successfully with data scientists across disciplines.
- Lack of trust and accountability- Sharing data across value chains and jurisdictions: Urgent need to standardize data, legal and privacy restrictions



Summary Messages

- Move as far from commodities as possible by differentiating products on credence and demonstrable intrinsic quality parameters – Drill deeper.
- Leverage brand NZ, but embrace new opportunities for quantifying variation in meat product quality, because they will enable differentiation in market.
- Meat consumers will have higher expectations it's a given.
- Phenomics is here to stay, and integration of data from multiple sources will be increasingly necessary.
- NZ is ahead of the curve, and we need to stay there!





THANK YOU