Presentation for:

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Case Ready is Here!

It's more than doubled in 3 years! * 500 million packages in 1997 * 1.2 billion in 2000 * 2.8 billion by 2005

★ Potentially 9 billion packages



Case Ready is Here!

Most retailers do it
 Ground beef used by majority

 Now the largest product in volume
 Surpassed pork in past 3 years

 Pork also commonplace

 Earliest program
 Significant number full-line



Why do you do it?

★ Cost savings? Maybe, maybe not
★ Less shrink? Usually, but not much
★ Food safety? You bet
★ Better in-stocks? Usually
★ Can't find help? Almost always



Cost savings?

Difficult to track
 * Systems not in place for scanning
 * Item level costing impractical
 * Can't eliminate all cost items
 * No layoff policies/work rules
 * Capability for custom cuts
 * Capital already in place



Cost savings?

Case ready packaging costs more

 Typically 30-80¢/lb. more v. chub/primal
 Known savings often don't offset

 Additional investments needed

 Quicker distribution systems
 Sometimes new display cases
 Re-working department configuration



Less shrink?

Reported reductions vary widely
Major retailer says at least 10%
Others say show 30-50%
6% shrink to 3%
3% shrink to 2%
Often claimed to be low already
Usually under 5% total shrink
Over 10% unheard of



Food safety?

Less handling in-store
Reduced liability

Defer responsibility to packer
Still requires temperature control

Better perceived sanitation in plants

USDA inspection
HAACP procedures



Better in-stocks?

Always in-stock now
* Late at night
* On holidays
* Throughout weekends
* Ground beef hard to keep in stock
* Less holiday/overtime pay
* Better variety generally



Can't find help?

No one wants to be meatcutter
 No sense of craft or trade
 Difficult, messy work
 Wages high, but not keeping pace
 Shortages in key markets
 Atlanta, Denver, Northeast, others
 Record employment levels nationwide
 Offsets labor resistance



What drove Tesco (UK)?

Stricter in-store sanitation regulations
Difficulty finding labor
Better product control (quality/safety)
Better inventory control
Better return on expensive retail space
It also applies here!



Key packages used

Overwrapped foam trays

 Gas-flushed masterpack
 Nearby cutting, no other packaging

 Gas-flushed barrier trays

 Plastic or foam

 Others: vacuum, re-bloom



Overwrapped foam trays

★ Very popular for pork & beef ***** Looks like in-store package ***** Consumers feel comfortable with it ***** Lowest risk in changeover **★**Some problems ***** Short case life Masterpack for distribution/storage life *** Still leaks often**



Gas-flushed barrier trays **+ Used by Tesco (UK) & Wal-Mart *** Some consumers really like * Completely sealed & leakproof ***** Generally 8-10 days case life ***** Some problems ***** Too much space in case ***** Some consumers hate, overpackaged





Vacuum packaging

 Consumers won't accept color
 Very little usage

 Re-bloom rarely used

 ActiveTech, peelable, Securefresh, etc.
 Generally not aware of
 Perceived too expensive





Case ready is here now **Key** drivers ***** Labor shortages pushing *Food safety concern ***** Systems still evolving ***** Understanding costs better *****Adapting meat production/distribution Regional packing likely