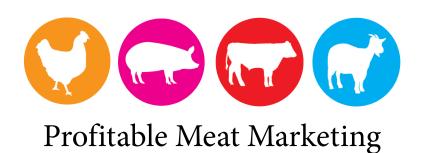


# Profitable Meat Marketing Part II



Matt LeRoux Cornell Cooperative Extension



#### Matt LeRoux



- Marketing Specialist at CCE-Tompkins County.
- Master's in Ag/Food Marketing.
- Worked for 5 years for the New England Livestock Alliance & Heritage Breeds Conservancy.
- Started 2 brands of Natural & Grass-fed beef.
- Certified Ultrasound Technician





#### FINGER LAKES



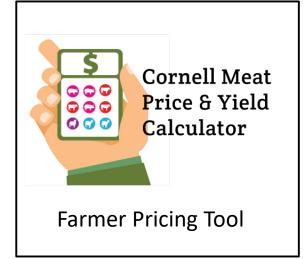
# To increase the Freezer Trade.



Fill Your Freezer:

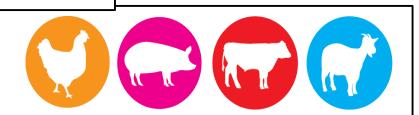
How to Buy Local Meat

**Consumer Education** 

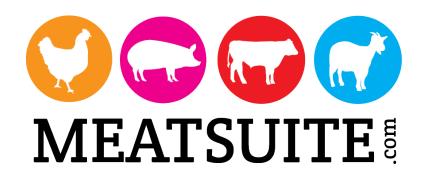




Consumer storage for bulk purchases.



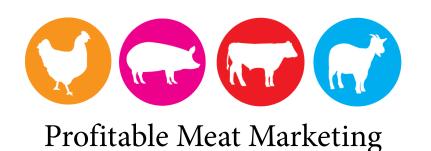
Profitable Meat Marketing
Producer Education



Average Freezer Trade prices on MeatSuite.com:

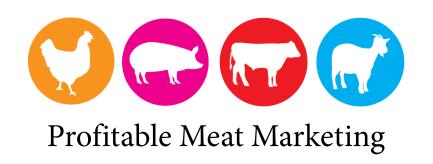
- Beef: \$4.10 HCW (104 farms)(1/4)
- Pork: \$3.89 HCW (70)(1/2)
- Chicken: \$4.13/lb. (51)(whole)
- Lamb: \$7.64 HCW (34)(whole)

<sup>\*</sup>Prices include processing. Updated Dec. '17



#### A selection of Farmers' Market Beef Prices:

Cut Name	Farmers' Market Avg.	Wegmans (FYFGA*)
Ground Beef	\$5.79 (n=6)	\$5.99*
Strip Steak	\$13.43 (n=7)	\$19.19*
Eye Round Roast	\$7.25 (n=3)	\$3.69
Sirloin Steak	\$10.21 (n=7)	\$14.99*
Short Ribs	\$5.05 (n=5)	\$7.29
Chuck Roast	\$6.75 (n=5)	\$11.49*



#### What are the farm's financial goals?

Per Year

Per Species

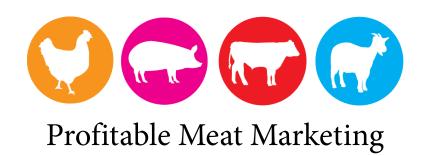
Per Head

How much do we wish to make in Gross Sales?

How many head do we need to market to reach that?

How much do we expect to retain as Profit?

Now we can create sales projections and write specific objectives!



#### Channels for Meat Sales

By the carcass

Commodity

Small/regional brand

Co-op brand

Retail stores

Restaurants

Freezer trade

Institutions

By the cut

Farmers' Markets

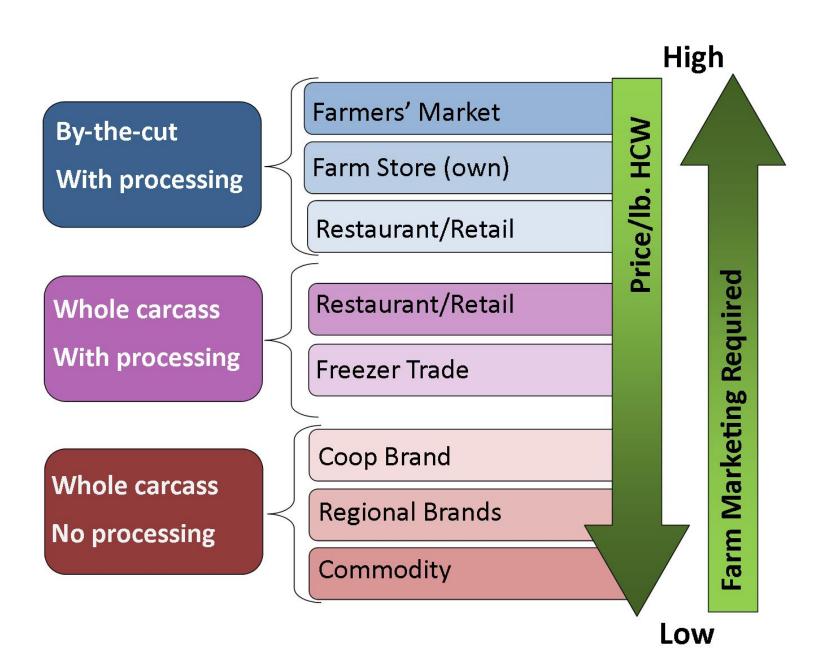
Farm Store (own)

Meat CSA

Retail stores

Restaurants

Institutions





Each Channel has different costs.

Each cut comes in a proportion.

Each cut has a level of demand.

Therefore, we need pricing for each channel.



In fact, why expect a different level of profit in each channel?





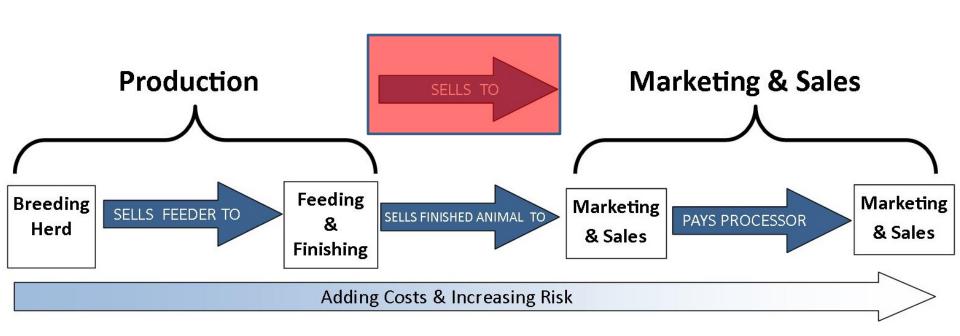


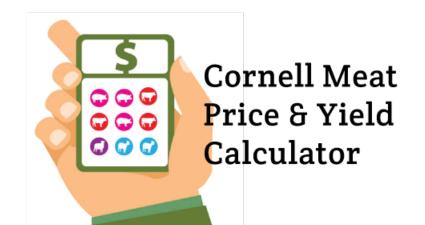
#### Using the Price Calculator

- 1. Identify income & profit goals
- 2. Understand production costs.
- 3. Develop a price that works for each channel.



# Base Price & Premiums





## Calculator Prep 1

- What is my cost of production?
- How much profit would I like my PRODUCTION business to make on 1 head?



# Calculator Prep 2

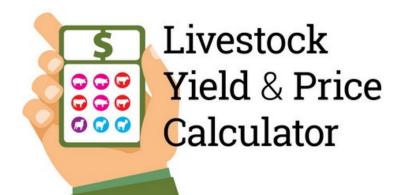
- How much profit would I like on 1 head?
- How much time will I invest in selling?

Channel	Estimated labor/head
Farmers' Market	40
Restaurants	20
Freezer Trade	10
Commodity/Small Brand	1-3



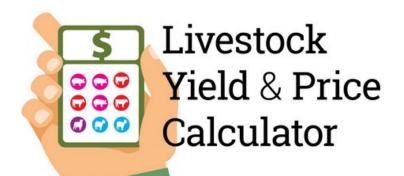
### Go to Calculator

http://calculator.meatsuite.com/



# What's the point?

- To ensure a profit.
- To test & adjust current market channels.
- To account for labor & costs.
- To manage inventory of cuts.
- To evaluate and price for new opportunity.
- To aid wholesale buyers.
- To develop channel-specific pricing that works!



## Summary

• COP: \$1300

• Prod. Profit: \$ 100

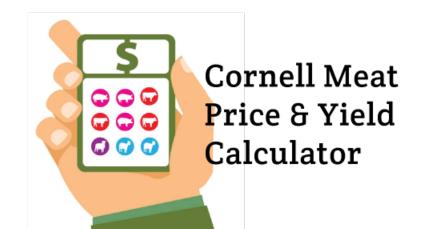
• Transport: \$ 70

• Kill, C&W: \$ 599

Mrkt. Labor \$ 600

• Mrkt. Profit \$ 500

• SUM **\$3169** 



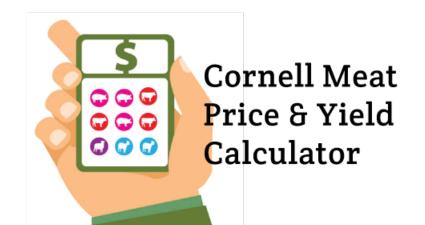
# What's the point?

	WTD AVG Cuts Price	Extended (x 389.5 lbs.)	Difference from goal
Original	\$6.75	\$2,630	- \$538
AVG Calc. User (n=22)	\$7.37	\$2,871	- \$298
Revised	\$8.16	\$3,177	+ \$7.25



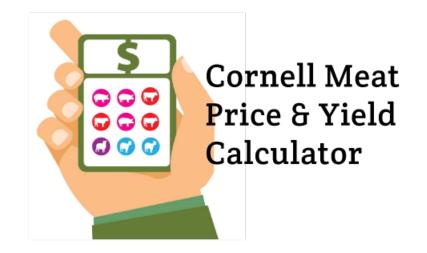
#### User Stats

Farmers Markets				
	WTD AVG Cuts \$/lb.			
	Original	Revised	% Increase	# Farms
Beef	\$7.37	\$7.43	4.8%	22
Pork	\$7.97	\$8.31	4.3%	14
Lamb	\$10.69	\$10.77	0.7%	6



# What's the point?

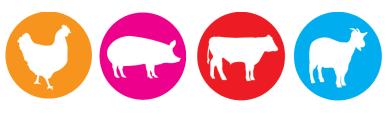
• So, what does it mean if you develop pricing but determine that your customers in that channel "would never pay those prices?"



#### For Successful Use

- Prepare in advance.
- Set aside the time.
- Estimate COP.
- Decide Production Profit/head.
- Estimate Marketing Time.

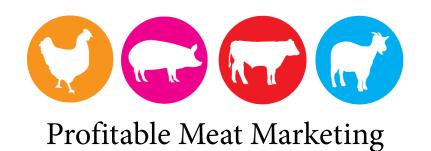
- 1 head data (or AVG).
- Weigh all cuts.
- Processing invoice.
- Trucking time & \$.
- Current channel prices.



Profitable Meat Marketing

### Why go freezer trade?

- Premium pricing (above market).
- Whole carcass demand.
- USDA-inspection not necessary.
- Efficient marketing (low labor).
- Affordable for consumers.
- Less need for year round supply.
- No inventory mgmt., reduces risk & labor



# Gross sales/hour marketing labor

	Total Gross Sales	Marketing Hours	Gross Sales/hour
Farmers Market	\$3,236	36	\$90
Freezer Trade	\$2,665	8-12	\$333-\$222







## Meat Suite 🕝 🥽







Home

Farms

Learn More

**About** 

Login

#### Welcome to Meat Suite!

Meat Suite is a website designed to help you find locally produced, high quality meats in bulk. No matter your buying preference the Meat Suite aims to help you find your farmer!

Find a Farm within 25

▼ miles of your zip or address that sells anything



Q Search

#### Why?

When you buy in bulk from local farmers

- ✓ Get great quality meats at affordable prices
- ✓ Support local farms and butchers
- ✓ Know where your food comes from
- ✓ Strengthen your local & regional

#### Add your farm

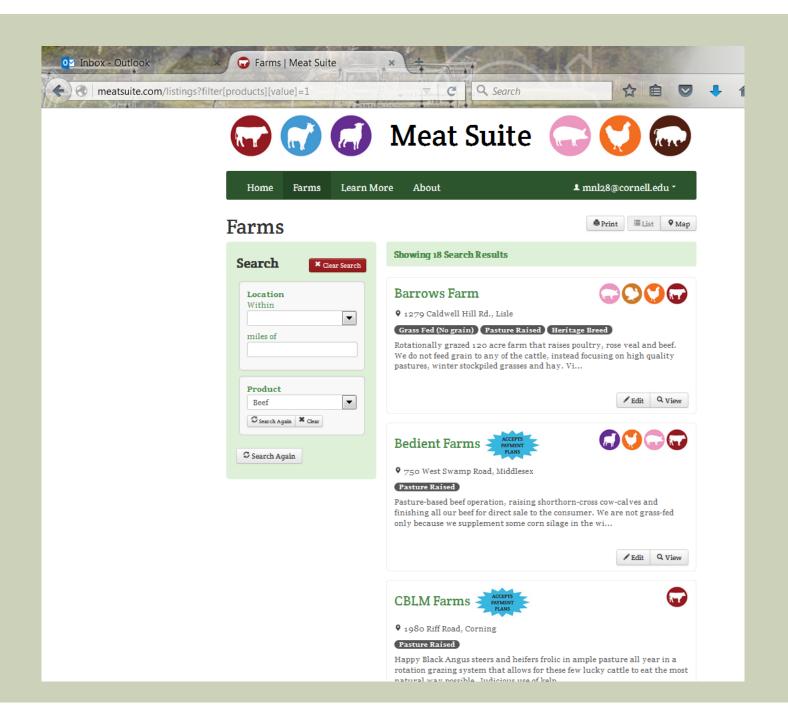
Own a farm that sells meat in bulk? Add it to Meat Suite!

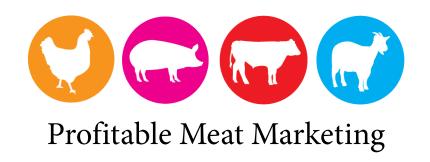
Sign up

#### Learn More

Have questions? Read our Learn More page or email us at contact@meatsuite.com.

Learn More





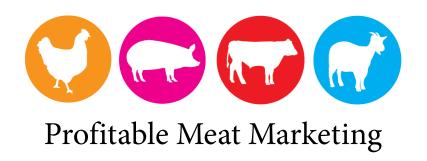




Cornell Smart Marketing Series

Oct-Dec. 2017 & Jan. 2018

https://dyson.cornell.edu/outreach/smart-marketing-newsletter.html



## **CONTACT INFORMATION**

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