



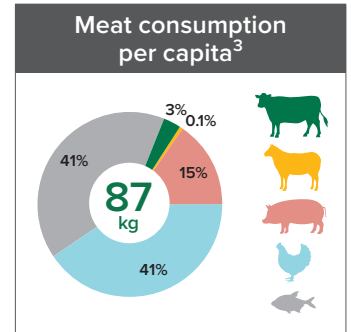
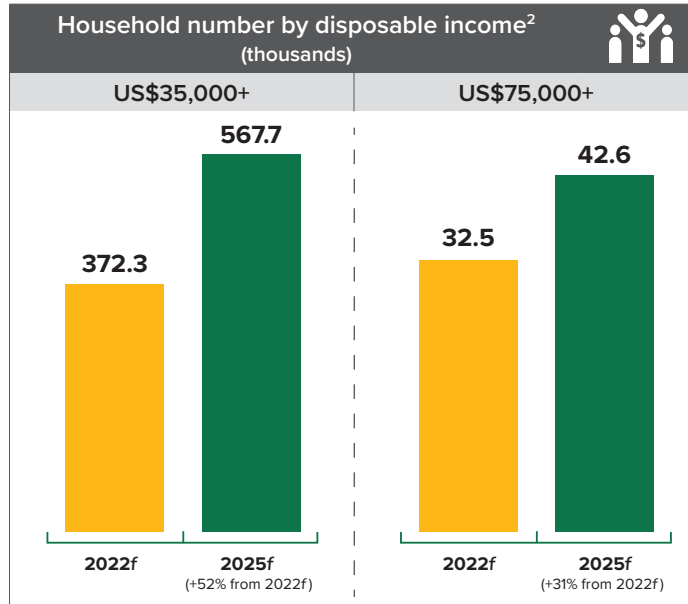
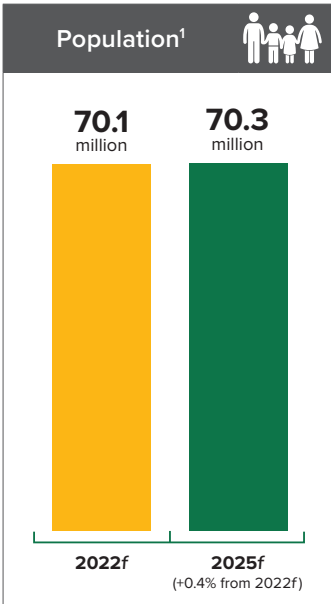
MARKET SNAPSHOT | BEEF & SHEEPMEAT



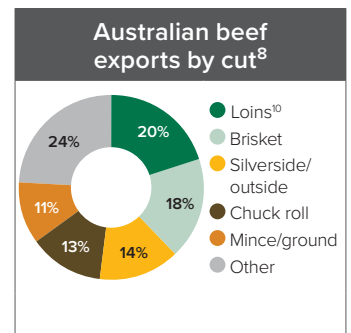
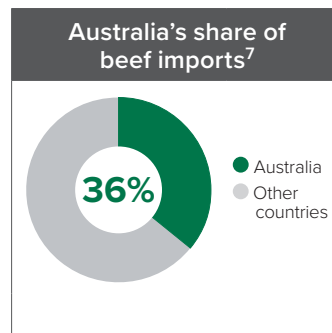
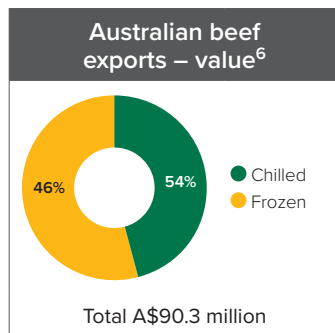
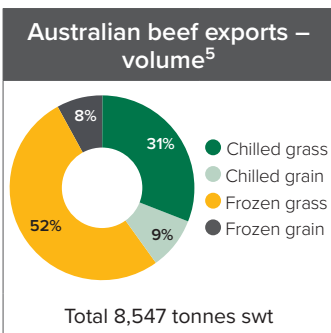
Thailand

Thailand is a relatively small but high-value and growing red meat market for Australia, with around a third of exported beef and sheepmeat to Thailand, being chilled. Despite significant pandemic impacts on tourism and dine-in foodservice, the complete removal of tariffs and quotas since January 2020 under

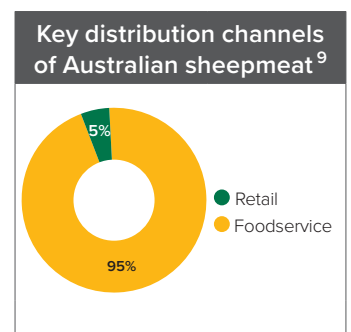
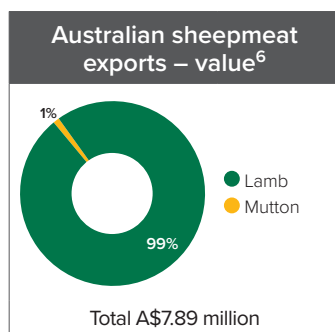
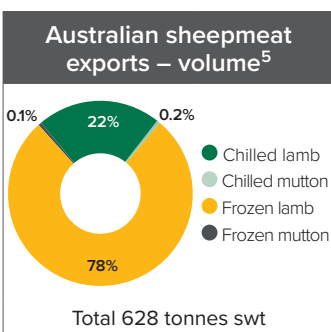
both the Thailand-Australia Free Trade Agreement (TAFTA) and the ASEAN-Australia New Zealand Free Trade Agreement has supported growth of Australian red meat imports.



Australian beef exports



Australian sheepmeat exports



Data source for charts: ^{1,2} Fitch Solutions, ³ GIRA 2021f, ⁴ IGD 2022f (defined as the total annual grocery retail market turnover in a given year, divided by the population for the same year), ⁵ DAWF (2020–21), ⁶ ABS/IHS Markit (2020–21), ⁷ IHS Markit (2020–21), ⁸ DAWF (2020–21), ⁹ MLA market intelligence, ¹⁰ Loins include striploin, cube roll/rib eye roll, tenderloin and loin



CONSUMERS

- Beef consumption in Thailand has been increasing over the years, underpinned by the growing popularity of beef cuisines and an expanding foodservice sector.
- Thai diets are dominated by fish and poultry, followed by pork – proteins that have perceived strengths of versatility and low price. However, Thais see beef as a superior protein that has a uniquely delicious taste, attributes considered worth paying a premium for (Source: *MLA Global Consumer Tracker Thailand, 2018*). Hence, Thais often choose beef as an option to celebrate special occasions.
- Younger consumers aged under 30 enjoy beef more often, eating an average of 3.3 beef meals per week, compared to 2.4 for older Thais (Source: *MLA Global Tracker, Thailand 2018*). Some 25% of young consumers aged 18 to 35 say they tend to purchase premium meat products, boding well for a future consumer base interested in premium beef (Source: *GlobalData, 2021*).
- The number of affluent households earning at least US\$35,000 disposable annual income is forecast to grow 52% to approximately 567,700 by 2025 (Source: *Fitch Solutions*). This shift is increasing the consumer base that can afford to frequently purchase premium proteins such as beef and who demand a safer, higher quality product.
- Attributes such as ‘guaranteed safe’ and ‘consistently high quality’ are among the top priorities when choosing any beef product, while drivers of premium beef purchasing include ‘overall superiority’, ‘tenderness’ and ‘marbling’. Australian beef is in a good position in the market, with high awareness among

Thais and a strong positive reputation for high quality dimensions such as quality consistency, safety and tenderness (Source: *MLA Global Tracker Thailand, 2018*).

Important attributes when Thai consumers select between meat proteins	Important claims when Thai consumers select between beef products
Easy and convenient to prepare	Safety certification
My/my family’s favourite meat	Quality grading or guarantee
Consistent quality standards	100% natural
The meat is usually tender	Non-GMO (non-genetically modified)
Fresh	Antibiotic-free

Source: *MLA Global Consumer Tracker Thailand, 2018*



Thai panang curry with beef

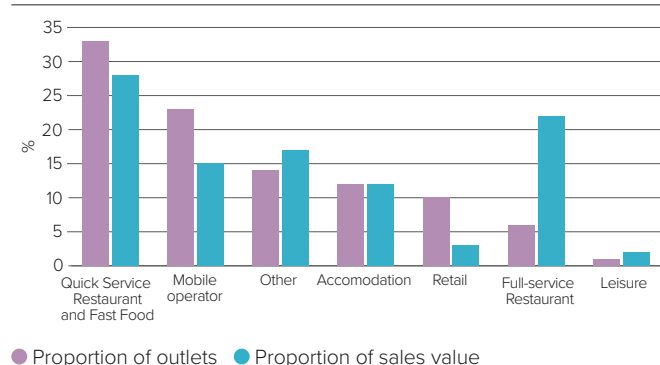
FOODSERVICE



- Thailand has a large and well-established foodservice sector, boasting around 100,000 restaurants and 20,000 hotels (Source: *GlobalData*).
- MLA estimates that in 2019 pre-pandemic, some 64% of Australian beef was utilised in Thailand’s foodservice sector.
- Thailand’s foodservice sector has faced several waves of restrictions in response to COVID-19 outbreaks hitting the sector hard. In 2020, Thai restaurant and accommodation spending fell 48% on 2019 levels and is not currently forecast to recover to pre-pandemic levels until after 2025 (Source: *Fitch Solutions*). At the same time, tourist visitor numbers fell 83% in 2020 on 2019 and by a similar magnitude again in 2021.
- With constraints on dine-in services, some quick service and full-service restaurant operators have found some success with meal delivery and takeaway services. Some 46% of 25–34 year-old Thais are ordering restaurant meals for home delivery more often than before the pandemic (Source: *GlobalData Q2 2021*). Although the pivot to alternative formats has been more limited at higher-end establishments, many fine dining establishments, including 5-star hotels and Michelin-star restaurants, have explored the at-home luxurious foodservice model to weather the pandemic.
- Generally, affluent and young Thais, especially Generation Z and young millennials (aged 18–35) are key drivers of growth in the foodservice sector, being open to new dining experiences such as trying new food trends and cuisines from different cultures. International cuisines have become increasingly popular, especially Japanese but also European and Korean, which all feature beef dishes.

- Thailand is among the top 10 most-visited countries globally and tourists roughly spend 15% of their holiday expenditure in restaurants (Source: *Food Export, USA*). International tourism receipts were valued at US\$67.1 billion in 2019, contributing 5.5% of GDP (Source: *Fitch Solutions*). However, international border closures to contain COVID-19 abruptly suspended the arrival of international visitors from March 2020. In 2021, a number of key tourist areas in the country, mostly islands such as Phuket, Ko Samui, Krabi and Phang Nga, have been trialling re-opening to fully vaccinated tourists with quarantine measures in place (Source: *Tourism Authority of Thailand*).

Thailand foodservice sector by proportion of outlets and sales value

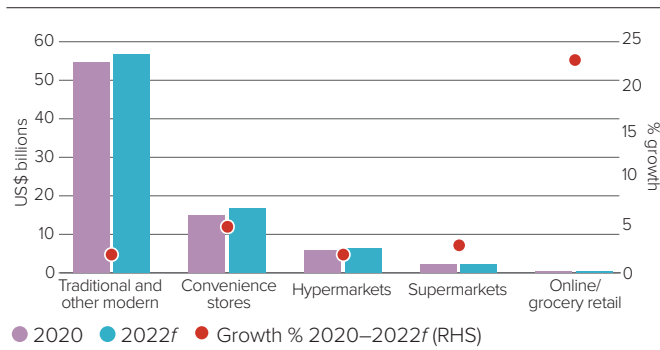


Source: *GlobalData, 2022f. Sales value based on Operator Buying Price.*



- While traditional channels still account for approximately two-thirds of Thailand's grocery retail market, the modern sector is relatively well established. The pandemic saw retail sales across all channels increase, including for fresh meat, with more people cooking and eating at home.
- Pre-pandemic, Thailand already had the largest convenience sector in the region, including both convenience stores and minimarkets. This channel has seen strong growth, with shoppers seeking options closer to home in less crowded settings. Stores adjusted their formats and ranges to meet increased needs for home cooking, such as with fresh, chilled foods and meat. Many have also expanded into online pick-up and delivery services (Source: IGD). With convenience sales forecast to continue to grow at a CAGR of 6% from 2020 to 2022, this is an important channel to explore growth opportunities for Australian beef.

Total grocery retail sales and growth



Source: IGD, Growth % = Compound annual growth rate (CAGR) 2020-2022f, IGD forecast.

- Pre-pandemic, only 1% of Thais surveyed had ever purchased beef online, preferring to inspect the meat and with low trust

on product quality, authenticity and safety (Source: MLA Global Consumer Tracker Thailand, 2018). The pandemic boosted consumer confidence in using online retail, attracting both new users and increasing the frequency of existing users, particularly among the affluent (Source: BCG). 50% of Thai women say they are buying groceries online more often than before the pandemic, with higher take-up in 25-44 years olds (Source: GlobalData Q2 2021). While still relatively small, online retail is projected to maintain growth at a CAGR of 24% from 2020 to 2022 (Source: IGD).

- A combination of Thailand's high female workforce participation, long commute times and long work hours mean that 'convenience' and 'easy to prepare' are particularly important attributes when choosing between proteins (Source: MLA Global Consumer Tracker Thailand, 2018). Compared to neighbouring countries, where the majority of consumers prefer to cook beef from scratch or use a minimal amount of pre-prepared ingredients, Thai consumers are likely to use more pre-prepared options (Source: MLA Attractive Cities Study, 2018). As Thais perceive beef as more challenging to prepare and cook than other proteins, there are opportunities for quick and easy beef meal solutions and communications. Some 53% of Thais find the idea of do-it-yourself (DIY) food packs like meal kits and mix-at-home ingredients very appealing and 39% are cooking this way more frequently than before the pandemic (Source: GlobalData Q2 2021).
- In Thailand, as with globally, the pandemic heightened concerns around food safety. Even prior to the pandemic, Thai consumers placed a high priority on meat safety, hygiene and traceability when choosing between beef products. With Thais already associating Australian beef quite strongly with being guaranteed safe to eat, Australia is in a strong position to be able to reassure consumers seeking peace of mind (Source: MLA Global Consumer Tracker, 2018).

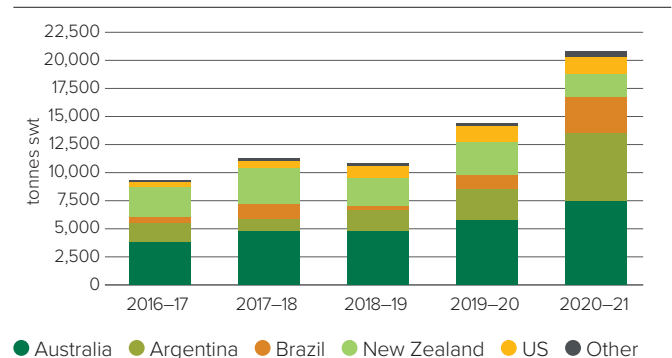
COMPETITIVE LANDSCAPE



- Thailand has a reasonably established domestic feedlot industry supplying cattle through the region and into China. The processing sector is fragmented and supplies almost exclusively into traditional channels.
- Thailand's imported beef sector is still relatively small, with imports making up only about 17% of total beef supply in the country, but this has grown rapidly at almost 40% per year on average since 2019, driven by increasing urbanisation, rising incomes and tourism. In addition, rising cases of COVID-19 in the second quarter of 2021 have caused significant disruptions to the domestic cattle market and distribution networks, further increasing import demand. In 2020-21, Thailand imported its largest ever volume of beef for domestic consumption at almost 21,000 tonnes swt, a 44% year-on-year increase.
- Australia is the largest supplier of imported beef to Thailand, with a volume share of 36%, equating to 7,400 tonnes swt in 2020-21, a 29% increase on the previous year. A high proportion of this growth has come from a 44% surge in chilled beef volumes, where Australia dominates with a 93% market share, meeting consumer needs as they shifted consumption from dining out to at-home.
- Australia has improved market access to Thailand following the total removal of import tariffs and quotas from January 2020 under the ASEAN - Australia New Zealand Free Trade Agreement. This improved access is expected to support further growth in Australian exports to this lucrative market.
- Argentina is a key competitor in Thailand's frozen beef market, overtaking Australia as the leading supplier with a sharp

- increase in volume of 118% to 6,000 tonnes in 2020-21. Similarly, Brazil overtook New Zealand and the US to become the third largest supplier, increasing 160% for the same period. The increase in frozen beef supply from South American countries has been facilitated by Thailand's domestic cattle movement restrictions imposed by authorities following the discovery of lumpy skin disease in the country, as well as their significant price advantage over other suppliers.
- Thailand is also a significant market for bovine offal - the second largest in the region after Indonesia. In 2020-21 Thailand imported around 29,600 tonnes swt, with Australia the second largest supplier after Argentina.

Thailand beef imports by major supplier



Source: IHS Markit, Australian Fiscal Year



Market access overview – beef

Trade agreements	Import tariffs	Competitors	Volume restrictions	Technical access
ASEAN – Australia New Zealand Free Trade Agreement (AANZFTA) Thailand – Australia Free Trade Agreement (TAFTA)	Under AANZFTA: 0% for all product lines	New Zealand: same conditions as Australia US, Argentina, Brazil: No FTA, tariff 50%	Zero	No major hurdles

Best access Major challenges

Source: Trade agreements, DFAT, WTO

Australian beef exports to Thailand – summary table



Volume – in tonnes swt		2020–21		2019–20		five-year average (2015–16 to 2019–20)		change 2020–21 vs five-year average	
			% of total		% of total		% of total	%	in tonnes swt
Total		8,547		7,181		6,138		39	2,409
Storage	Chilled	3,398	40	2,301	32	1,790	29	90	1,607
	Frozen	5,149	60	4,881	68	4,347	71	18	802
Meat type	Grassfed	7,136	83	6,231	87	5,236	85	36	1,900
	Grainfed	1,411	17	950	13	902	15	56	509
Storage/meat type	Chilled grassfed	2,641	31	1,518	21	1,051	17	151	1,590
	Chilled grainfed	756	9	782	11	739	12	2	17
	Frozen grassfed	4,494	53	4,713	66	4,184	68	7	310
	Frozen grainfed	655	8	168	2	163	3	302	492

Source: DAWE, figures are rounded

Value – in A\$ 000		2020–21		2019–20		five-year average (2015–16 to 2019–20)		change 2020–21 vs five-year average	
			% of total		% of total		% of total	%	in A\$ 000
Total		90,809		79,981		65,206		39	25,603
Storage	Chilled	49,090	54	39,066	49	32,496	50	51	16,593
	Frozen	41,719	46	40,916	51	32,709	50	28	9,010

Source: ABS/IHS Markit, figures are rounded

Volume – by major cut (in tonnes swt)		2020–21		2019–20		five-year average (2015–16 to 2019–20)		change 2020–21 vs five-year average	
			% of total		% of total		% of total	%	in tonnes swt
Brisket		1,498	18	599	8	430	7	248	1,068
Silverside/outside		1,154	14	872	12	635	10	82	519
Chuck roll		1,126	13	1,040	14	667	11	69	459
Mince/ground		961	11	1,339	19	1,492	24	-36	-531
Striploin		858	10	802	11	679	11	26	179
Cube roll/rib eye roll		621	7	522	7	448	7	39	173
Blade		437	5	274	4	210	3	108	227
Manufacturing		391	5	397	6	381	6	2	9
Topside/inside		370	4	228	3	170	3	118	200
Other		1,130	13	1,109	15	1,025	17	10	105
Total		8,547		7,181		6,138		39	2,409

Source: DAWE

Sheepmeat

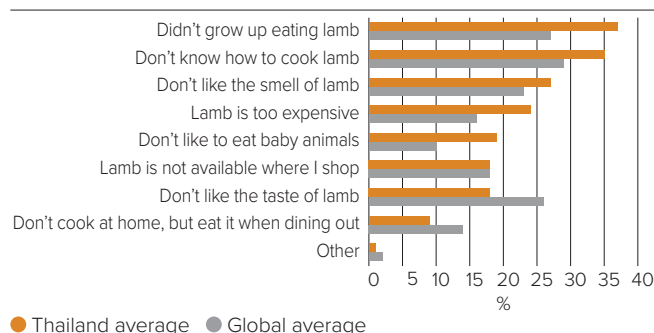
CONSUMERS



- Sheepmeat in Thailand is a niche protein, typically consumed on special family occasions and mainly in foodservice venues.
- Although consumption has been relatively low and stable for some years, it is projected to increase at a CAGR of 5.6% between 2020 and 2025 (Source: GIRA). This is due to the increasing population of affluent, urban consumers seeking greater variety in proteins in terms of taste.
- Thai consumers have comparatively little experience with lamb at home compared with neighbouring countries and hence find it somewhat difficult to prepare and cook. However, some indicate they would likely buy and cook lamb after trying it at a restaurant, if they are given a free sample or provided with recipe ideas (Source: MLA Attractive Cities Study, 2018).
- Tenderness, nutritiousness, high quality and superiority are the most important attributes Thai consumers associate with lamb and those they believe make it worth paying a premium for (Source: MLA Global Tracker, 2018).

- For Thai consumers, Australian lamb is positively associated with consistent quality standards and safety. Thailand is already Australia's largest chilled lamb export market in the South-East Asia region, after Singapore.

Reasons Thai consumers don't buy lamb



Source: MLA Global Consumer Tracker Thailand, 2018

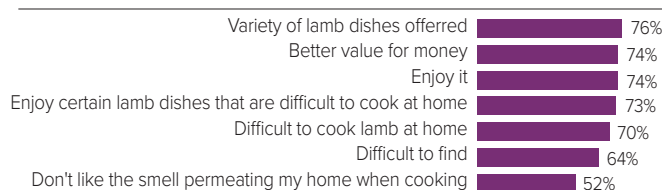
FOODSERVICE



- Foodservice is the key channel for sheepmeat in Thailand, as most consumers either do not know how to prepare it or find it difficult to cook sheepmeat at home. The vast majority of Australian sheepmeat exported to Thailand is utilised in foodservice.
- The significant impact of the pandemic on the country's foodservice sector has notably reduced import demand for sheepmeat, with total imports for 2020–21 down 33% on the previous year.
- With the pandemic causing sector shutdowns, demand for sheepmeat has fallen, given the aforementioned perceived challenges in cooking it at home. Hence, lamb consumption has been less able to switch to retail in the way that beef has. This has posed significant challenges for Australian sheepmeat exports in

the short- to medium-term. Takeaway and meal delivery are opportunities to fill this gap until dine-in service can resume, along with prepared meals and other ready-to-eat offerings.

What motivates affluent Bangkok consumers to eat sheepmeat* when they dine out?



Source: MLA ASEAN Attractive Cities Study Bangkok, 2018
*including goatmeat

RETAIL



- A relatively small proportion of sheepmeat in Thailand is sold through retail for home consumption, with the majority utilised in the foodservice sector. However, the restrictions on foodservice due to the pandemic are expected to have driven some uplift in retail sales of sheepmeat, as consumers cooking more at home seek greater variety in proteins, flavours and cuisines.
- The most common Australian sheepmeat purchase points used by affluent Thai consumers are supermarkets and hypermarkets, followed by butchers and department stores.

Top five factors influencing Thai consumers' lamb purchase decisions*

1	100% natural
2	Safety certification
3	Quality grading or guarantee
4	Antibiotic-free
5	Non-GMO

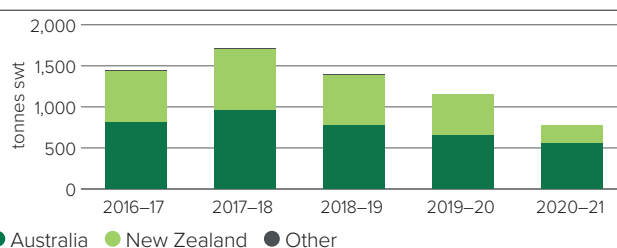
Source: MLA Global Consumer Tracker Thailand, 2018
*when they are selecting lamb at a retail outlet

COMPETITIVE LANDSCAPE



- Thailand has a relatively small sheepmeat (including goatmeat) market, with domestic annual production forecast to remain steady at around 2,000 tonnes cwe. However, with consumption expected to grow in the next several years, increased demand is forecast to see imports increase at around CAGR 17.5% from 2020 to 2025 from a small base of 1,000 to 2,000 tonnes cwe (Source: GIRA).

Thailand sheepmeat imports



Source: IHS Markit, Australian Fiscal Year



Market access overview – sheepmeat

Trade agreements	Import tariffs	Competitors	Volume restrictions	Technical access
ASEAN – Australia New Zealand Free Trade Agreement (AANZFTA) Thailand – Australia Free Trade Agreement (TAFTA)	Under AANZFTA: 0% for all product lines	New Zealand: Same conditions as Australia	Zero	No major hurdles

Best access Major challenges

Source: Trade agreements, DFAT, WTO



Australian sheepmeat exports to Thailand – summary table

Volume – in tonnes swt		2020–21		2019–20		five-year average (2015–16 to 2019–20)		change 2020–21 vs five-year average	
			% of total		% of total		% of total	%	in tonnes swt
Total		628		635		796		-21	-168
Storage	Chilled	137	22	202	32	251	32	-46	-115
	Frozen	491	78	433	68	545	68	-10	-53
Meat type	Lamb	626	99.7	620	98	763	96	-18	-137
	Mutton	2	0.3	15	2	32	4	-95	-31
Storage/ meat type	Chilled lamb	136	22	191	30	233	29	-42	-98
	Chilled mutton	1	0.2	11	2	18	2	-94	-17
	Frozen lamb	491	78	429	68	530	67	-7	-39
	Frozen mutton	1	0.1	4	1	15	2	-96	-14

Source: DAWE, figures are rounded

Value – in A\$ 000		2020–21		2019–20		five-year average (2015–16 to 2019–20)		change 2020–21 vs five-year average	
			%		%		%	%	in A\$ 000
Total		7,922		10,424		10,883		-27	-2,960
Meat type	Lamb	7,867	99	10,240	98	10,576	97	-26	-2,709
	Mutton	56	1	184	2	307	3	-82	-251

Source: ABS/IHS Markit

Volume - by major cut (in tonnes swt)		2020–21		2019–20		five-year average (2015–16 to 2019–20)		change 2020–21 vs five-year average	
			%		%		%	%	in tonnes swt
Lamb	Rack	216	34	243	39	301	39	-28	-86
	Shoulder	140	22	81	13	88	12	59	52
	Leg	128	20	161	26	194	25	-34	-66
	Other	143	23	135	22	180	24	-21	-37
Total		626		620		763		-18	-137
Mutton	Leg	1	64	4	24	8	23	-86	-6
	Boneless loin	1	32	1	6	1	2	-24	-0.2
	Rack	0.1	4	11	71	12	39	-99	-12
	Other	0	0	0	0	12	36	-100	-12
Total		2		15		32		-95	-31

Source: DAWE