



MARKET SNAPSHOT | SHEEPMEAT

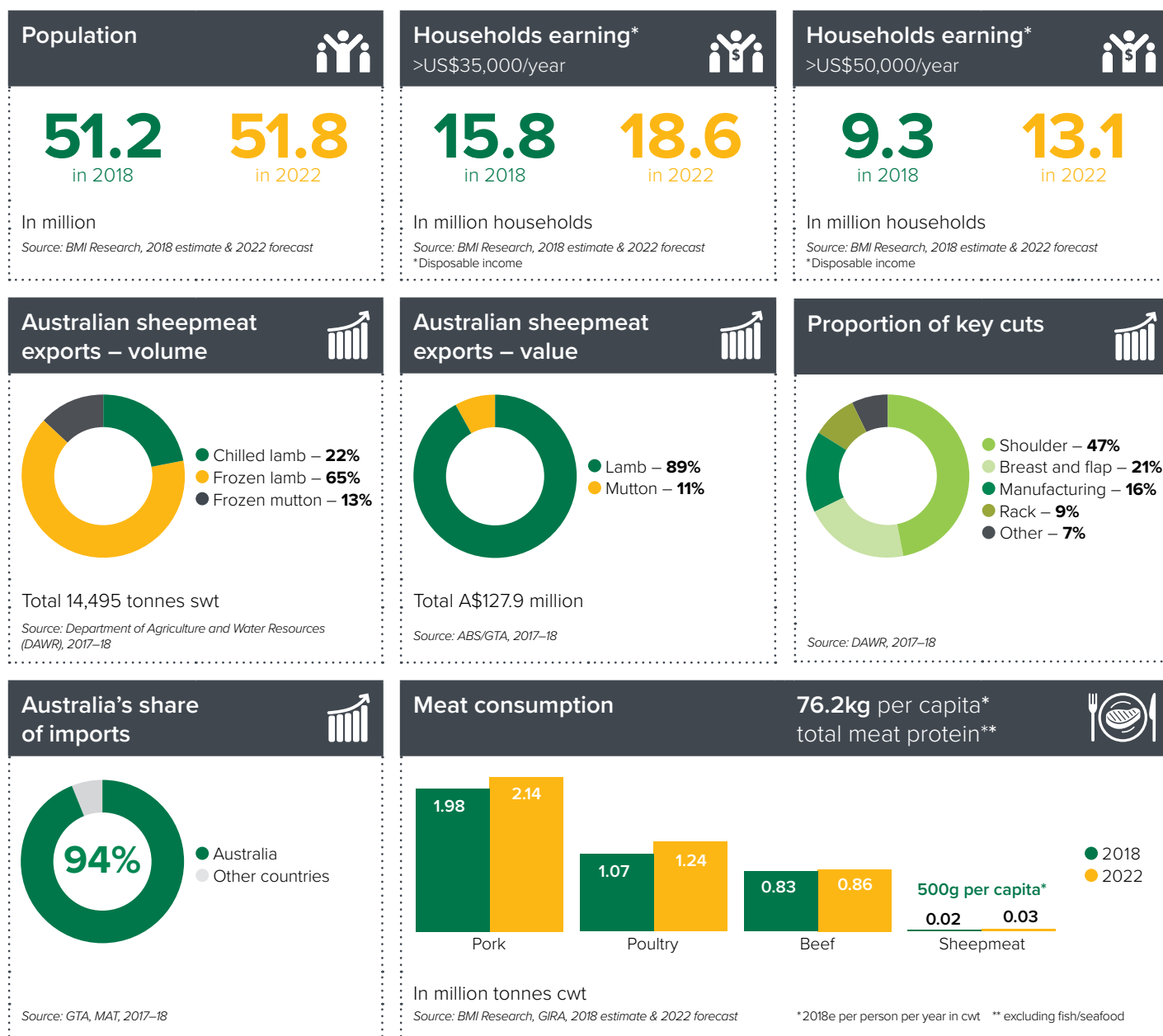
Korea (South Korea)

Sheepmeat is a minor protein in Korea but is rapidly gaining popularity, particularly in the foodservice sector. Consumption is forecast to increase, albeit from a small base. With very limited domestic supply, any rise in demand will need to be met by imports.

Challenges and opportunities in Korea for Australian sheepmeat include:

- Lamb is viewed positively by Korean consumers, associating it with great taste and high quality. Leveraging these strengths, along with its perception of being high in nutritional value, provides an opportunity to capitalise on the increasing interest in health among Korean consumers.
- To date, growth in demand has been heavily dependent on Chinese-influenced lamb barbecue/skewer outlets. The number of non-skewer venues serving lamb is gradually increasing, and further promoting usage by those restaurants remains a priority.
- Australian lamb's presence in the retail environment remains limited and provides a growth opportunity, especially for chilled product. A key component will be the establishment of lamb as a protein option, using naturalness and safety claims on packs to help attract shoppers' attention.
- Australian sheepmeat exports to Korea continue to grow, registering another record volume and value in 2017-18. This consistent demand indicates there is an emerging appreciation for this protein and a growing consumer base.

* January to June period



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Consumers



- Lamb is not a frequently consumed protein in Korea, and lacks the 'easy everyday' attributes that more common proteins (such as pork) are known for. Rather, consumers associate lamb with taste, nutritional benefits and quality.

Attributes important for all proteins and lamb associations

What attributes are important for Korean consumers (all proteins)? What associations do consumers have to lamb?

Most superior meat	High nutritional value
My/my family's favourite	Tastes delicious
Consistent quality	Low in fat
Taste delicious	Animal is well-cared for
Healthy diet for children	I pay more for this meat

Source: MLA Global Consumer Tracker Korea, 2018

- Taste is not a barrier to purchasing lamb in Korea, however some consumers have concerns about smell and are hesitant in cooking at home. Considering Koreans are one of the largest per capita consumers of meat in Asia, inspiring consumers' curiosity to try lamb and improving familiarity will create growth opportunities.

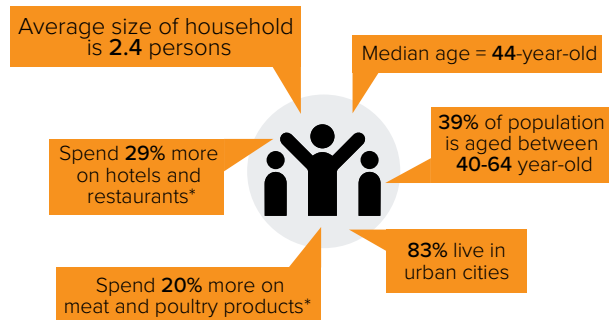
Top three reasons – "I don't buy lamb because..."

	Global average	Korea
Don't know how to cook it	✓	✓
Not familiar with it	✓	✓
Don't like the taste	✓	
Don't like the smell		✓

Source: Global Consumer Tracker Korea, 2018

- Korea is the third largest economy in Asia, with the number of households earning more than US\$50,000/year forecast to reach 54% of total households by 2021 (Source: BMI Research). This, along with an ageing population and declining birth rate, will likely further elevate consumer interest in products and services that promote a healthy lifestyle, and offer a key opportunity for Australian sheepmeat.

Who will be typical Korean consumers in 2021?



Source: BMI, based on various 2021 forecast data. * comparison between 2016 and 2021 forecast data

*Source: BMI, 'Asia' excludes Australia, New Zealand and Hong Kong (where meat imports are un-proportionally large)

Foodservice



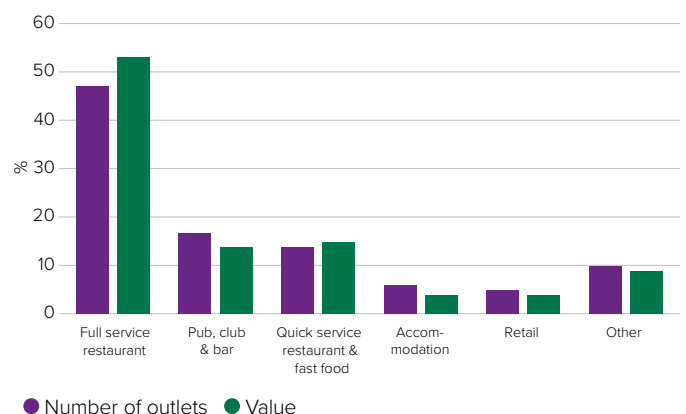
- Australian lamb demand in Korea to date has been largely driven by Chinese-influenced lamb barbecue/skewer restaurants. However, seeing increased interest in sheepmeat, Genghis Khan style (table-top sheepmeat barbecue style cooking originating from Japan) restaurants are also growing in number, while more local chefs are beginning to experiment with various lamb cuts including whole leg barbecue and bone-in rib cuts. Coincidentally, western-style racks and roasts are beginning to emerge on menus in hotels and high-end restaurants. This expansion of new lamb users – albeit from a low base – will help ensure that the sheepmeat 'boom' will not end as a 'fad' in the market.



Lamb – Genghis Khan Korean style

- While full service restaurants are the largest channel and value leader in the market, it is also highly competitive and fragmented, with a high proportion of small and independent operators. In the Korean foodservice sector overall, less than 20% of total outlets are 'chain operators' (operations with multi-unit outlets), in comparison to 31% in Australia and 43% in the US (Source: Global Data, 2017). Smaller local players with low profit margins can be financially vulnerable and hence demand for more expensive proteins like sheepmeat from these operators is more likely to fluctuate.

Number of outlets and value by key foodservice channel (% of total) – 2018



Source: GlobalData, 2018



Retail

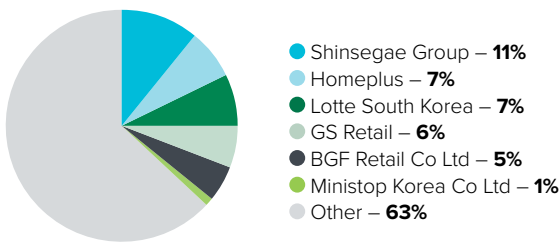


- Lamb is not commonly available across major supermarkets in Korea, with consumers not yet readily thinking of lamb as an everyday protein option. When it is purchased, it is often either an impulse buy or for a specific meal (Source: MLA Global Consumer Tracker Korea, 2017).



- However, lamb is regarded as delicious and for having strengths in animal welfare and sustainability. In comparison to the global average, more Korean shoppers look for 'markers of naturalness' on a lamb pack – such as claims of sustainability or 'free-from' (antibiotics or GMO) – and safety credentials. These claims need to stand out on packs or shelves to help drive more purchases in retail (Source: MLA Global Consumer Tracker Korea, 2017).
- Consumer interest in lamb is reportedly increasing, particularly after having enjoyed the protein at a restaurant. However, many outlets are focused on fast selling, low priced protein products, on the back of the fragmented and highly competitive retail environment, which works against comparatively expensive lamb.

Grocery retail market shares – 2018



Source: IGD

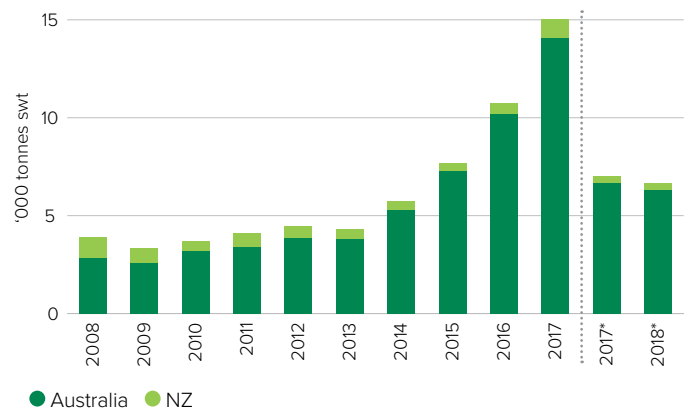


Other suppliers



- As the scale of the local lamb industry is limited, sheepmeat consumption in Korea is predominantly supported by imports. This means that any increase in sheepmeat demand in Korea will provide opportunities for a rise in imports.
- The Korean imported sheepmeat market has increased significantly over the past ten years (from a very low base), with Australia mostly taking advantage of the growth, representing 94% of total imports in 2017–18.
- New Zealand (NZ), which has also taken advantage of the rise in imports, remains the key competitor for Australia but its market share remains small. The majority of NZ products into Korea are bone-in frozen cuts.

Korea sheepmeat imports by supplier



Source: GTA. * Jan to May

Competitor watch – the rise of chicken

The majority of lamb skewer outlets serve alcohol and are popular among office workers who enjoy skewers with beer after work. These restaurants face strong competition from chi-maek - fried chicken and beer eateries. Typically, a customer spends about A\$40 at a *chi-maek* or a lamb skewer establishment.

Chicken consumption is rising in Korea, underpinned by competitively priced imports from Thailand and the US.

An increase in single person households, dual income families and demand for pre-prepared, convenient meals also assist demand for chicken.





Market access overview

Trade agreements	Import tariffs	Competitors	Volume restrictions	Technical access
Korea-Australia Free Trade Agreement (KAFTA)	2018 – 11.2% 2019 – 9% 0% in 2023 Under KAFTA	NZ Import tariff – 13.5% in 2018 under NZ-Korea Free Trade Agreement	Zero	No major hurdles

Best access Major challenges

Source: Trade agreements, DFAT, MLA



Australian sheepmeat exports to Korea – summary table

Volume – in tonnes swt		2017–18	% out of total	2016–17	% out of total	5-year average (2012–13 to 2016–17)	% out of total	change 2017–18 vs 5-year average	
								%	in tonnes swt
Total		14,495	100	13,753	100	7,727	100	88	6,768
Storage	Chilled	3,205	22	2,627	19	981	13	227	2,225
	Frozen	11,289	78	11,125	81	6,746	87	67	4,543
Meat type	Lamb	12,614	87	12,156	88	6,400	83	97	6,215
	Mutton	1,880	13	1,597	12	1,327	17	42	553
Storage/meat type	Chilled lamb	3,205	22	2,626	19	979	13	227	2,226
	Chilled mutton	-	0	1	0	2	0	-100	-2
	Frozen lamb	9,409	65	9,529	69	5,421	70	74	3,988
	Frozen mutton	1,880	13	1,596	12	1,325	17	42	555

Source: DAWR

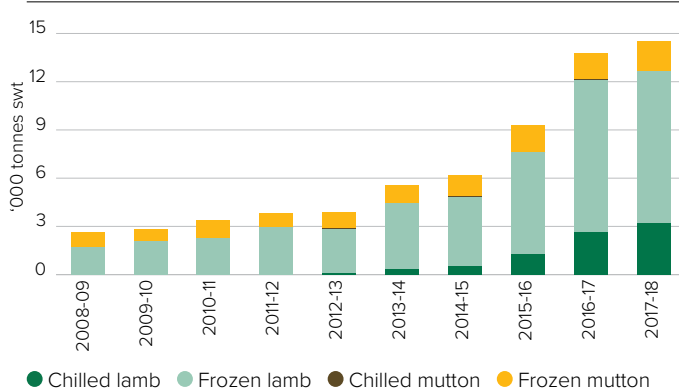
Value – in A\$ 000								%	in A\$ 000
Total		127,873	100	105,825	100	49,968	100	156	77,905
Meat type	Lamb	113,884	89	95,732	90	42,845	86	166	71,040
	Mutton	13,989	11	10,093	10	7,123	14	96	6,866

Source: ABS/GTA

Australian lamb exports to Korea – by major cut (in tonnes swt)								%	in tonnes swt
Shoulder		6,815	54	6,753	56	3,250	51	110	3,565
Breast and Flap		3,029	24	2,982	25	1,409	22	115	1,620
Rack		1,256	10	644	5	343	5	266	912
Manufacturing		596	5	846	7	714	11	-16	-118
Intercostals		423	3	336	3	232	4	82	191
Other		496	4	596	5	451	7	10	45
Total		12,614	100	12,156	100	6,400	100	97	6,215

Source: DAWR

Australian sheepmeat exports to Korea



Source: DAWR

