



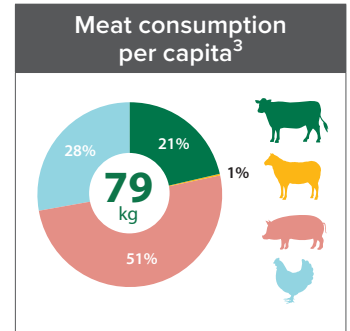
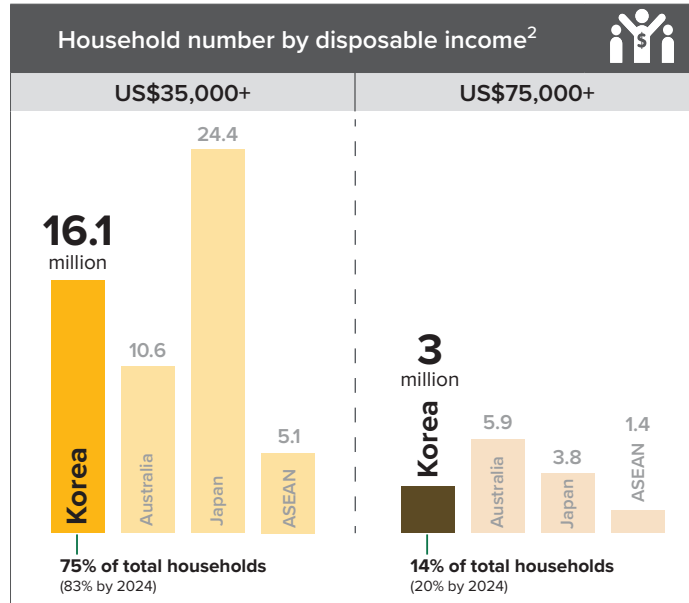
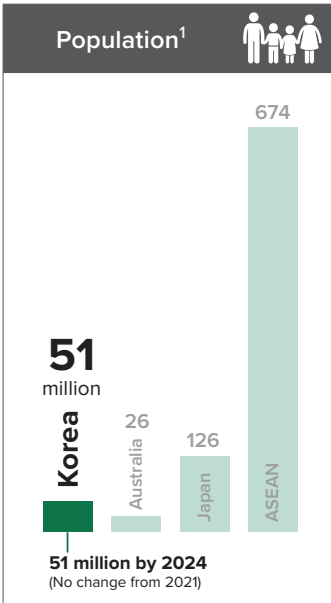
MARKET SNAPSHOT | BEEF & SHEEPMEAT



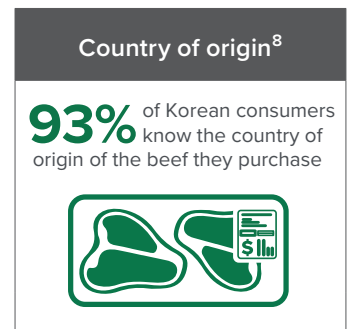
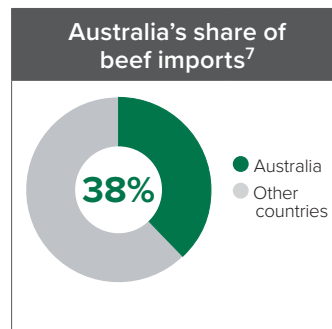
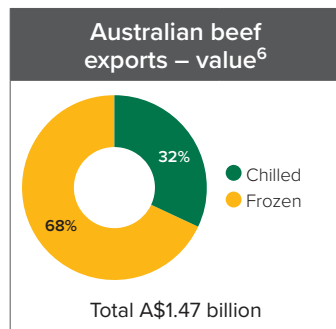
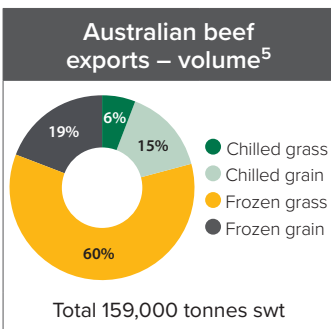
Korea

Korean consumers love meat and are the highest per capita consumers across Asia. Korea is also one of the most affluent markets in the region, with over 80% of total households estimated to be earning a disposable income over US\$35,000/year by 2024. Meat consumption is forecast to grow further,

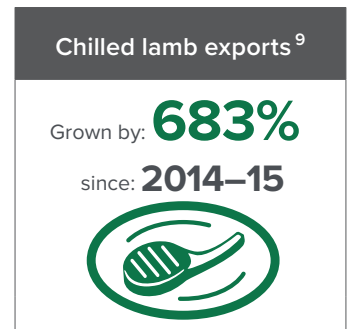
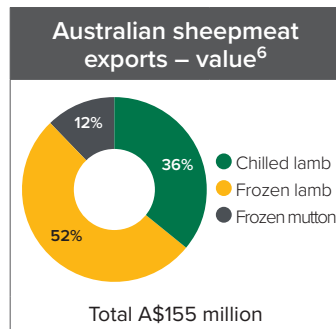
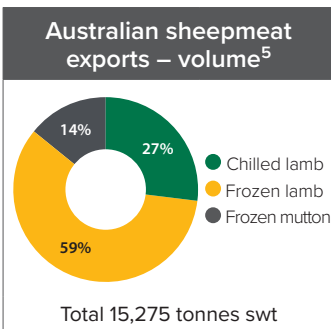
highlighting an ongoing need for quality imports. Australian red meat is well known and most favoured among imports, backed by Korean consumers' strong awareness of country of origin and preference for quality product.



Korea has long been one of the top-ranking export destinations for Australian beef, and is now the fourth largest market after the US. It is also the second largest export customer of Australian chilled grainfed beef.



Australian sheepmeat exports to Korea have grown consistently over the past decade, making Korea the second largest Australian lamb customer in Asia.



Data source for charts: ¹Fitch Solutions 2021, ASEAN = Brunei, Cambodia, Indonesia, Laos, Malaysia, Myanmar, Philippines, Singapore, Thailand and Vietnam, ²Fitch Solutions 2021 (disposable income = earnings after taxes and social security charges), ASEAN = Cambodia, Indonesia, Malaysia, Philippines, Singapore, Thailand and Vietnam, ³Fitch Solutions, GIRA (per person per year in cwt excluding fish/seafood) 2020 and 2021, ⁴IGD 2021 (defined as the total annual grocery retail market turnover in a given year, divided by the population for the same year. Grocery retail market data excludes VAT/sales tax), ⁵DAWE (FY 2019–20), ⁶ABS/IHS Markit (FY 2019–20), ⁷IHS Markit (most recent 12 months due to data availability), ⁸MLA Global Tracker 2019, ⁹DAWE

CONSUMERS

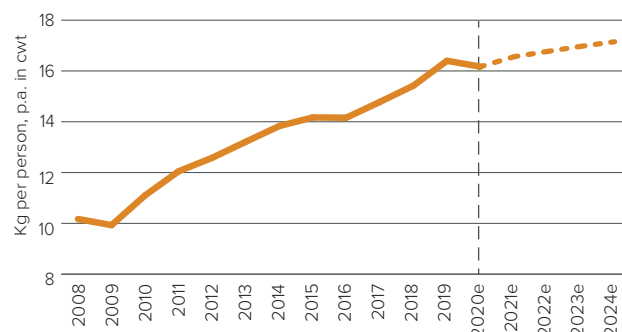


- Beef is considered a premium protein, and the market's per capita beef consumption is the highest in Asia (Source: Fitch Solutions)*.
- Among imported beef, Australian beef is the most favoured by Korean consumers (Source: MLA Global Consumer Tracker Korea, 2019), while highly marbled domestic *Hanwoo* is generally regarded as the most superior. Pork is the most consumed meat in Korea, but chicken consumption is forecast to grow fastest, backed by its affordable price and versatility for pre-prepared meals.
- Country of origin is very important to Korean beef buyers, as the country relies on imports for about 65% of its beef requirements (Source: Fitch Solutions).
- Australian and US beef have similar levels of awareness among consumers, with Australian beef perceived as being safer and of superior quality. US beef appeals mainly for its 'lower price', 'convenience to purchase' and 'cuts suited for everyday cooking' (Source: MLA Global Consumer Tracker Korea, 2019). Further building on consumer confidence and trade loyalty to Australian beef will remain crucial for maintaining Australia's position in the market.

* 2020 data and 2024 forecast, total of beef, excludes Australia, New Zealand (NZ) and Hong Kong.

- In Korea, the number of single and two-person households has been on the rise, accounting for 55% of total households in 2020 (Source: Fitch Solutions). This has been accelerating consumers' demand for portion controlled, convenient meals.

Beef consumption per capita



Source: Fitch Solutions

FOODSERVICE



- Korea's foodservice market is valued at A\$2.5 trillion (Source: Statistics Korea, 2018 data).
- Korean consumers enjoy eating out, and traditional Korean flavours remain popular across generations. Almost half of all foodservice outlets serve Korean-style dishes (Source: MLA Korea industrial statistics, estimated figure 2019). Localised flavours infused into western fast foods are commonly seen, such as *bulgogi* burgers and pizzas (Australian beef burger with local *bulgogi*-style sauce).

Korean foodservice sector – key users of Australian beef

Category	Major brands	Major cuts used
Fast food	Hamburger (Lotteria, Burger King, McDonald's)	Manufacturing beef
Casual eatery	Brisket soup (Shinsun Seolongtang, Hanchon SLT), Shabu shabu (Chasundang), various small BBQ outlets	Chuck roll, briskets, ribs, skirts, tail, oyster blade (BBQ style), offal
Mid-end	Steak (Outback Steakhouse), family restaurant (TGI Fridays, VIPs, Mad for Garlic), various BBQ chains	Chuck roll, loins, bone-in rib eye, various fore/hind cuts, offal
High-end	Five-star hotels, independent restaurants, celebrity chef venues	Loins
Canteen and catering*	LG ourhome, Samsung Wellstory, CJ Freshway	Brisket, chuck roll, clod

Source: MLA

* Largely supplying to institutions (schools, hospitals) and businesses.

- The sector has been impacted by COVID-19, with many consumers opting not to dine out during the height of the pandemic. While the Korean foodservice sector was never fully shut-down by the government, restaurant sales have been slow in 2020. Many companies suspended business dining, and the catering sector (school canteens, banquet buffets and hotels) also suffered from a decline in revenue.
- The COVID-19 outbreak has also seen the ongoing growth of *Honbap* (solo dining), with some operators launching single-serve dishes and set menus, to allow consumers to enjoy their meals safely, on their own.
- Australian beef is consumed across the whole foodservice sector, with products ranging from frozen manufacturing beef to highly marbled Australian Wagyu loin cuts. In the traditional Korean barbecue sector, highly marbled domestic beef is the most popular product, followed by US beef, Australian Wagyu then grainfed products.

Demand for convenience

The rise of single-person households has seen growing demand for convenience by Korean consumers, increasing interest in Home Meal Replacements (HMR) products and use of e-commerce platforms.

HMR are fully or partially prepared foods including ready to eat, ready to heat and ready to cook products.

In 2019, the Korean HMR market was worth A\$4.07 billion, (Source: Industry estimate). The segment has seen substantial growth over the past few years with further opportunities emerging for Australia. Most HMR products are made in Korea, using key ingredients such as imported beef. Among HMR products, Australian beef is used in soup, *Jjigae* (pot stew), porridge dishes, marinated steaks and meal kits. The COVID-19 outbreak has accelerated the existing HMR trend, with more consumers choosing to prepare and eat meals at home.

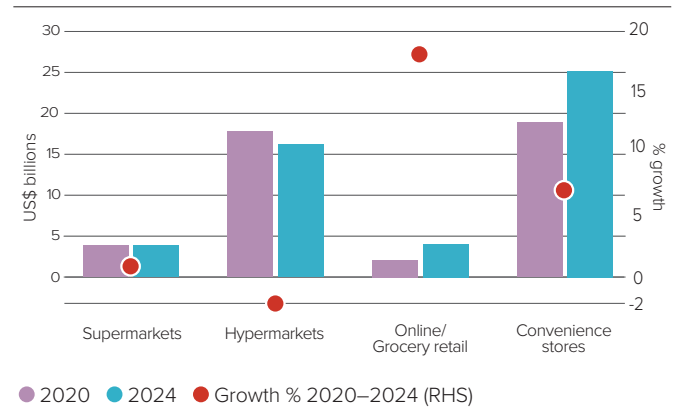


- The Korean retail sector is highly sophisticated and modernised, but also fragmented, with a high number of second-tier and regional chains. This drives strong price competition, with consumer and trade loyalty crucial to maintaining market position.
- It is estimated that approximately 45% of Australian beef is distributed via retail and e-commerce, including fresh, value-added and cooked products (Source: Trade research, MLA). Hypermarkets and supermarkets are key channels for Australian (and other imported) beef, while domestic *Hanwoo* has a particularly strong presence in department stores.
- Korea's retail sector has been experiencing a decline over the past few years, however, the COVID-19 outbreak in early 2020 resulted in significant increases in retail sales, both online and offline. Beef sales were supported by strong growth in online sales.
- Korea's e-commerce channel is well developed and among the largest in the world. Consumers can purchase Australian beef and lamb across several online platforms. The uptake of online delivery and "untact"* services in Korea by some consumer groups has been fast-tracked by the COVID-19 outbreak.
- E-commerce retail channels including SSG.com, Coupang, Market Kurly, GS Fresh, Homeplus and Lotte mart online malls, have recently boosted their sales of Australian beef.

* contactless services such as delivery or ordering and picking up groceries from an offline store.

- Besides fresh beef for home cooking, demand for Home Meal Replacements (HMR) has further accelerated on the back of the pandemic outbreak and more consumers staying home rather than dining-out (see page 2 for more on HMR).

Grocery retail sales by channel



Source: IGD, Growth % = Compound annual growth rate (CAGR) 2020-2024, IGD forecast

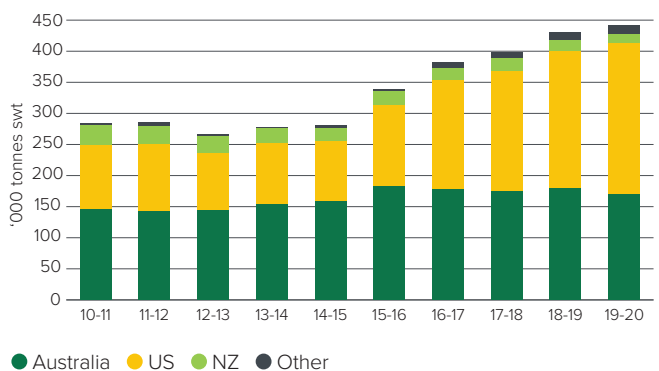
- Korean shoppers place a greater emphasis on where beef comes from compared to the global average. On-pack information about country of origin, along with environmental and 'naturalness' credentials, are highly important considerations at the point of purchase (Source: MLA Global Consumer Tracker Korea, 2018). The COVID-19 wave has further increased consumer needs for safe, healthy and natural products.

COMPETITIVE LANDSCAPE



- Local beef production is relatively small, at around 250,000 tonnes per year, supplying approximately 36% of total beef consumption. Growth in production is likely to remain limited in coming years, largely due to producer uncertainty over future cattle prices, an ageing farmer population and rising costs.
- Major suppliers of imported beef to Korea are the US and Australia. US beef imports into Korea have continued to grow during 2019-20, reaching 441,549 tonnes shipped weight (swt), up 3% year-on-year and the highest on record for the period. Growth in total imports was predominantly due to increased imports from the US, with imports from Australia and New Zealand registering a decline of 6% and 26%, respectively.

Korea beef imports by supplier



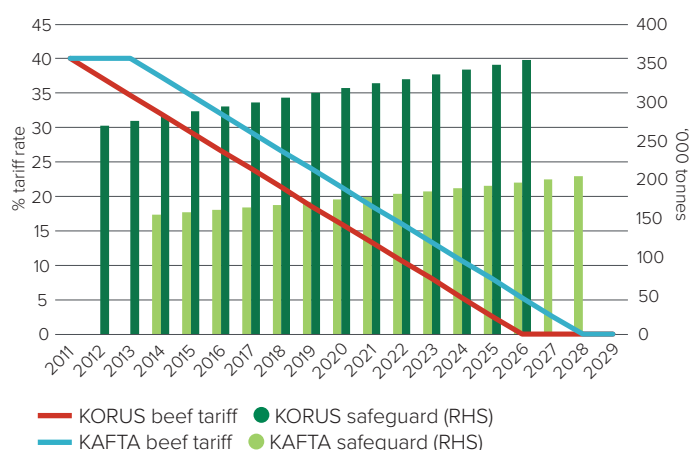
Source: IHS Markit, Korea Customs and Trade Development Institution

- The tariff for Australian beef into Korea has been reduced to 21.3% in 2020 under the Korea-Australia Free Trade Agreement (KAFTA). However, the tariff on US beef is 5.3% lower than

Australia (at 16%) under their trade agreement, providing them with a competitive advantage.

- The US also has a significantly larger safeguard triggering volume* under its trade agreement (KORUS). It has not been triggered since the agreement came into effect in 2012, in comparison to Australia which has triggered the restrictive mechanism every year since the signing of the KAFTA.
*318,000 tonnes swt for 2020.
- Brazil and India do not have access to the market due to Korea's stringent animal health and food safety requirements. Holland and Denmark were granted access into Korea in 2019 – however both are yet to make any significant shipments into the market.

KAFTA and KORUS beef tariff schedules



Source: Austrade and USDA FAS



Market access overview

Trade agreements	Import tariffs	Competitors	Volume restrictions	Technical access
Korea-Australia Free Trade Agreement (KAFTA)	2020 – 21.3% 2021 – 18.6% 0% in 2028 Under KAFTA	US 2020 – 16% 2021 – 13.3% 0% in 2026 under KORUSFTA*	Safeguard Tariff bounces back to 30%** when Australian imports exceed trigger level***	No major hurdles

Best access Major challenges

Source: Trade agreements, DFAT, MLA
* Korea-US Free Trade Agreement
** safeguard tariff drops to 24% in 2024
*** 2020, safeguard volume does not include offal

Australian beef exports to Korea – summary table



Volume – in tonnes swt		2019–20	% of total	2018–19	% of total	five-year average (2014–15 to 2018–19)	% of total	change 2019–20 vs five-year average	
								%	in tonnes swt
Total		159,000		176,094		164,892		-4	-5,893
Storage	Chilled	33,195	21	35,432	20	35,437	21	-6	-2,241
	Frozen	125,804	79	140,662	80	129,456	79	-3	-3,651
Meat type	Grassfed	103,998	65	118,846	67	113,686	69	-9	-9,687
	Grainfed	55,001	35	57,249	33	51,207	31	7	3,795
Storage/meat type	Chilled grassfed	9,025	6	9,219	5	10,652	6	-15	-1,627
	Chilled grainfed	24,171	15	26,213	15	24,785	15	-2	-614
	Frozen grassfed	94,974	60	109,627	62	103,034	62	-8	-8,060
	Frozen grainfed	30,831	19	31,036	18	26,422	16	17	4,409

Source: DAWE

Value – in A\$ 000

								%	in A\$ 000
Total		1,466,411		1,500,121		1,259,188		16	207,222
Storage	Chilled	462,993	32	470,798	31	406,471	32	14	56,522
	Frozen	1,003,418	68	1,029,323	69	852,717	68	18	150,701

Source: ABS/IHS Markit

Volume – by major cut (in tonnes swt)

								%	in tonnes swt
Chuck roll	28,952	18	40,056	23	37,893	23		-24	-8,940
Manufacturing	26,134	16	21,149	12	20,360	12		28	5,774
Blade	19,807	12	23,551	13	25,065	15		-21	-5,258
Brisket	18,218	11	22,598	13	18,512	11		-2	-294
Ribs	15,695	10	13,447	8	12,724	8		23	2,970
Short ribs	10,503	7	10,634	6	11,188	7		-6	-685
Silverside/outside	10,500	7	12,700	7	10,503	6		0	-3
Thick flank/knuckle	6,297	4	7,252	4	5,057	3		25	1,240
Other	22,893	14	24,707	14	23,590	14		-3	-697
Total	159,000		176,094		164,892			-4	-5,893

Source: DAWE

Australian beef offal exports to Korea – by major cut (in tonnes swt)

								%	in tonnes swt
Intestines	9,645	28	7,596	26	4,521	17		113	5,124
Skirt	5,983	18	5,435	19	5,346	21		12	637
Tripe	5,712	17	3,468	12	3,685	14		55	2,027
Other	12,523	37	12,680	43	12,499	48		0	24
Total	33,863		29,179		26,051			30	7,812

Source: DAWE

Value – in A\$ 000

								%	in A\$ 000
Total	158,289		140,339		125,333			26	32,956

Source: ABS/IHS Markit

Sheepmeat

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.
- Taste is not a barrier to purchasing lamb in Korea; however, some consumers have concerns about lamb's smell and are hesitant to cook it 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.

FOODSERVICE



- Australian sheepmeat exports to Korea have seen significant value growth over the past five years, with a CAGR* of 22% since 2015–16 (Source: IHS Markit). Primarily used in foodservice, the proportion of high-value chilled lamb has grown over the past few years, reaching 36% of total sheepmeat export value to Korea in 2019–20 (Source: IHS Markit).
- The growth in demand has been largely driven by the growing popularity of Chinese-influenced lamb barbecue/skewer restaurants. However, with the increased interest in sheepmeat, *Genghis Khan-style* (Japanese table-top sheepmeat barbecue-style cooking) restaurants are also growing in numbers, and more local chefs are beginning to experiment with various lamb cuts including whole leg barbecue and bone-in rib cuts.
- In recent years, *Huo Guo* and *Mala* soup (Chinese-style hotpot and soup) restaurants have risen in popularity among young Koreans. This cuisine leverages trimming from lamb shoulder cuts.
- 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.



Lamb – Genghis Khan Korean-style

*Compound annual growth rate

RETAIL



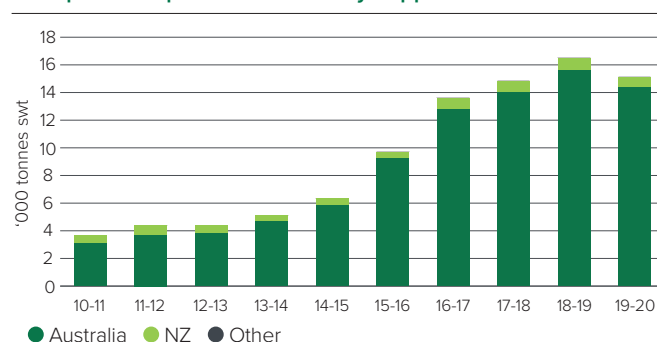
- Lamb is not commonly available across major supermarkets in Korea, with consumers not yet readily thinking of lamb as an everyday protein option. When it is purchased, it is often either an impulse buy or for a specific meal (Source: MLA Global Consumer Tracker Korea). However, lamb is regarded as having high nutritional value and being environmentally sustainable.
- 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.
- The presence and sales of lamb on online platforms have been increasing, with a growing number of consumers willing to try lamb at home. Major online only vendors such as Market Kurly and Coupang already have a diversified range of lamb available for purchase. Recently, lamb sales in the home shopping channel have also seen some growth.

COMPETITIVE LANDSCAPE



- 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 10 years (from a very low base), with Australia mostly taking advantage of the growth, representing 95% of total imports in 2019–20. Total imports reached 15,072 tonnes swt in 2019–20, a decline of 9% year-on-year, on the back of tight Australian supply.
- New Zealand has also taken advantage of the rise in imports and remains the key competitor for Australia, although its market share remains small. Most New Zealand products into Korea are bone-in frozen cuts.

Sheepmeat imports into Korea by supplier



Source: IHS Markit, Korea Customs and Trade Development Institution



Market access overview

Trade agreements	Import tariffs	Competitors	Volume restrictions	Technical access
Korea-Australia Free Trade Agreement (KAFTA)	2020 – 6.7% 2021 – 4.5% 0% in 2023 under KAFTA	NZ 2020 – 9% 2021 – 6.7% 0% in 2024 under NZ-Korea FTA*	Zero	No major hurdles

Best access Major challenges

Source: Trade agreements, DFAT, MLA
* New Zealand-Korea Free Trade Agreement



Australian sheepmeat exports to Korea – summary table

Volume – in tonnes swt		2019–20		2018–19		five-year average (2014–15 to 2018–19)		change 2019–20 vs five-year average	
			% of total		% of total		% of total	%	in tonnes swt
Total		15,276		15,347		11,811		29	3,465
Storage	Chilled	4,139	27	4,034	26	2,332	20	78	1,807
	Frozen	11,136	73	11,313	74	9,479	80	17	1,657
Meat type	Lamb	13,115	86	13,759	90	10,204	86	29	2,911
	Mutton	2,160	14	1,588	10	1,607	14	34	553
Storage/meat type	Chilled lamb	4,139	27	4,032	26	2,330	20	78	1,809
	Chilled mutton	-	0	2	0	2	0	-100	-2
	Frozen lamb	8,976	59	9,727	63	7,874	67	14	1,102
	Frozen mutton	2,160	14	1,587	10	1,605	14	35	555

Source: DAWE

Value – in A\$ 000

Value – in A\$ 000		2019–20		2018–19		five-year average (2014–15 to 2018–19)		change 2019–20 vs five-year average	
			%		%		%	%	in A\$ 000
Total		154,991		147,651		95,600		62	59,391
Meat type	Lamb	135,420	87	135,779	92	85,232	89	59	50,188
	Mutton	19,571	13	11,872	8	10,369	11	89	9,203

Source: ABS/IHS Markit

Australian lamb exports to Korea – by major cut (in tonnes swt)

Major cut	2019–20		2018–19		five-year average (2014–15 to 2018–19)		change 2019–20 vs five-year average	
		%		%		%	%	in tonnes swt
Shoulder	7,604	58	8,459	61	5,698	56	33	1,906
Breast and flap	2,516	19	2,599	19	2,178	21	16	338
Rack	1,067	8	848	6	709	7	51	358
Manufacturing	789	6	752	5	741	7	6	48
Intercostals	387	3	439	3	335	3	16	52
Other	752	6	662	5	543	5	38	209
Total	13,115		13,759		10,204		29	2,911

Source: DAWE