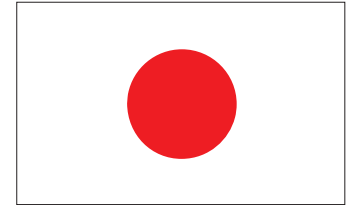




MARKET SNAPSHOT | BEEF

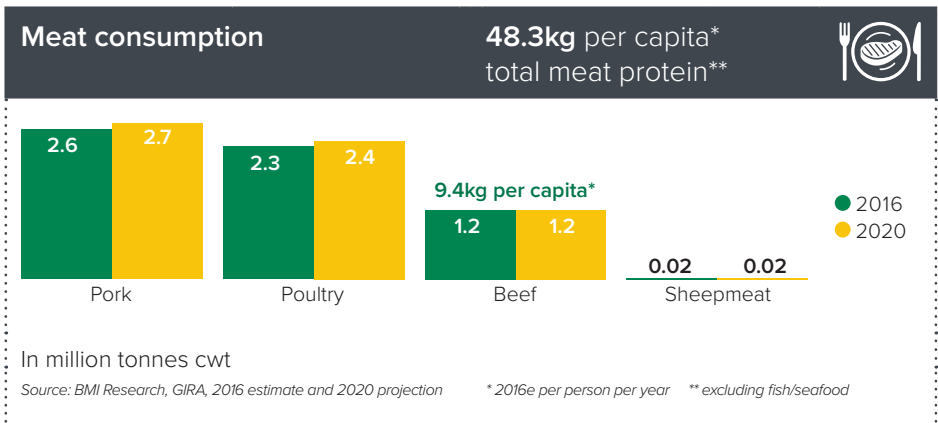
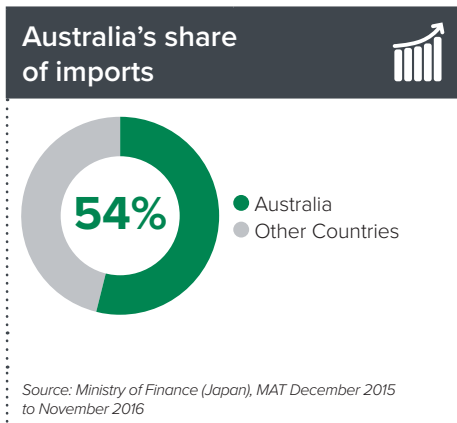
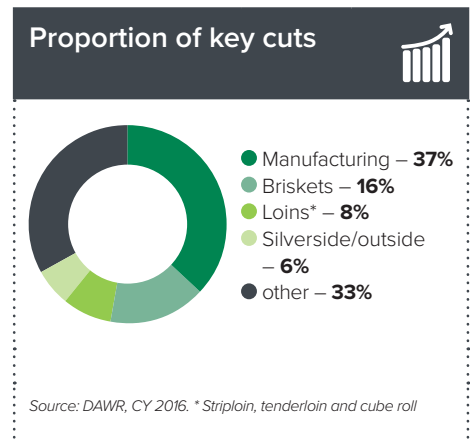
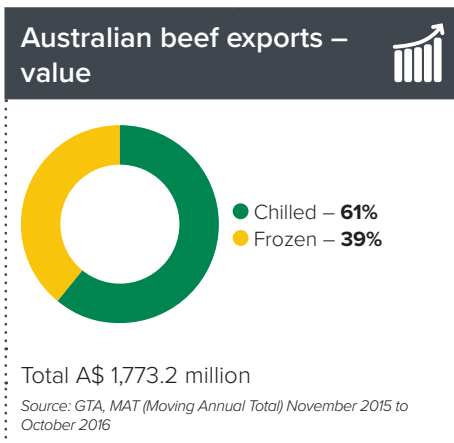
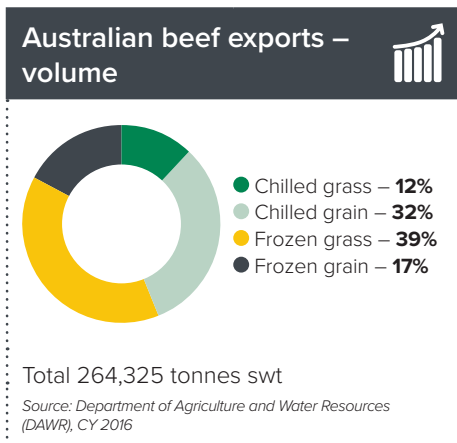
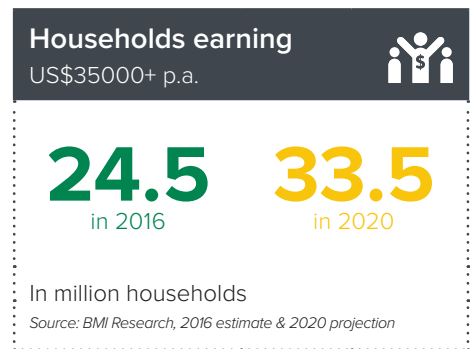
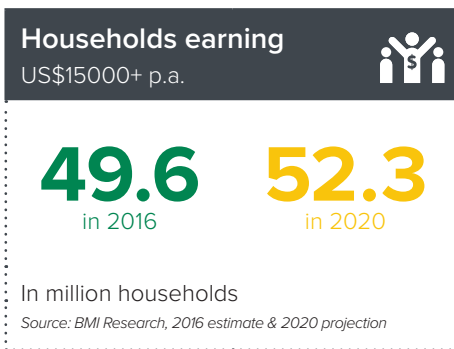
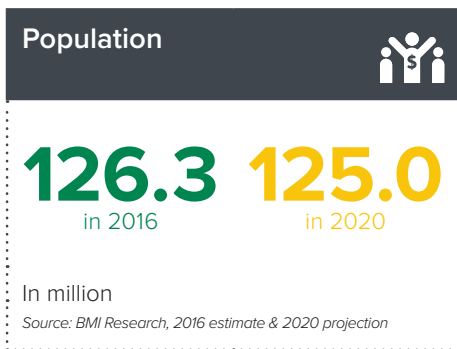
Japan

Japan is the world's third largest economy and one of the largest meat importers globally. In volume terms, although beef is a secondary protein behind seafood, pork and poultry, Japanese consumers appreciate beef's taste, making it worth paying comparatively more for. Per capita consumption of seafood has declined significantly, with pork and chicken increasing over the same time. Beef consumption remains relatively steady.



Challenges and opportunities in Japan for Australian beef include:

- Japan has continuously been a critically important destination for Australian beef and will likely remain so, based on established trade protocols and a mature trade relationship.
- Japan will continue to depend on imports to fulfil its protein requirements.
- While Japanese favour local Kokusan and Wagyu Beef, Australian beef has the highest awareness and frequency of consumption.
- Competition from the US continues to grow, with frequency of consumption increasing.
- Traditional cooking styles that use finely sliced beef still dominate but there is a growing trend towards steaks.



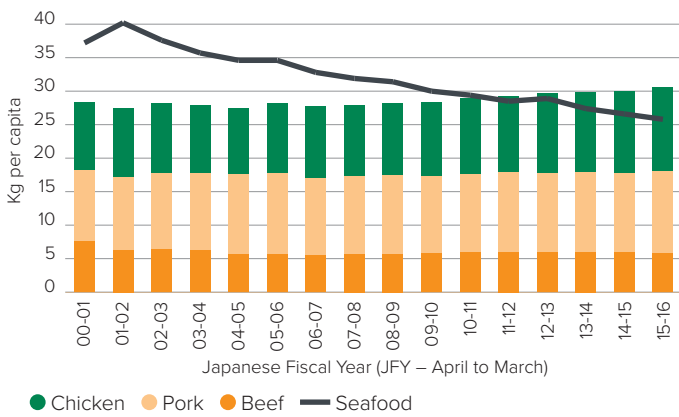
© Meat & Livestock Australia, 2016. ABN 39 081 678 364. MLA makes no representations as to the accuracy of any information or advice contained in MLA's Market snapshot and excludes all liability, whether in contract, tort (including negligence or breach of statutory duty) or otherwise as a result of reliance by any person on such information or advice. All use of MLA publications, reports and information is subject to MLA's Market Report and Information Terms of Use. Please read our terms of use carefully and ensure you are familiar with its content.

Consumers



- Japan is the third largest economy in the world, with a net household income averaging US\$41,500 (Source: BMI Research, 2017 forecast). The country is also one of the largest meat importers in the global protein market.
- Seafood consumption has significantly fallen over the last 15 years, while chicken and pork have gradually grown share of meat proteins consumed. Beef remains relatively stable over the same period.

Japanese consumption is changing



Source: MAFF, MLA

When consumers are purchasing proteins, it is important that meat:

- Can be used in different meals
- Is the most superior
- Is my family's favourite

Consumers think beef...

- Tastes delicious*
- Worth paying more*

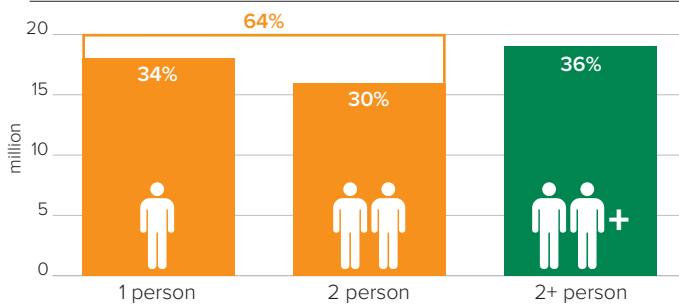
But also

- Is comparatively expensive**
- Is not versatile**

Source: MLA Global Consumer Tracker, 2016
* relative strengths, ** relative weaknesses Protein Image Profiles

- Japan's aging population and smaller household size are driving the growth of nakashoku – pre-cooked and smaller portion meals for home consumption. Chicken and pork are popular in this segment, however beef meals are also increasing.

Japan household number by structure



Source: National Institute of Population and Social Security Research (Japan), 2017 forecast



Portioned meal – beef bento box

Foodservice



- The Japanese foodservice sector is estimated at over 25 trillion yen¹ (A\$ 275 billion) and of Australian beef exported to Japan, MLA estimates 60% is utilised in this sector.

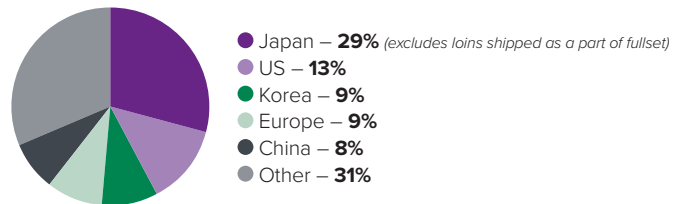
Major outlets of Australian beef (and key cuts used):

- Hamburger and gyudon chains (manufacturing and brisket)
- Family and local restaurants (manufacturing and various cuts)
- Yakiniku – Japanese/Korean style table top barbecue (skirts, loins, offal)
- Canteens – schools, hospitals, catering (various cuts)
- Various independent and franchise hotels/restaurants (loins, hindquarter and other)

Source: MLA

- Consumer appreciation of meat has changed in recent years with the younger generation developing a taste for steaks, aged beef and leaner red meat. In response, meat specialist bistros/steak bars are gaining popularity in Japan. Concurrently, demand for marbled yakiniku cuts and offal remain high.

Australian beef exports – loin cuts



Source: DAWR, CY 2016

¹ 2014 data, Japan Foodservice Association



Gyudon beef rice bowl



Japanese style yakiniku BBQ

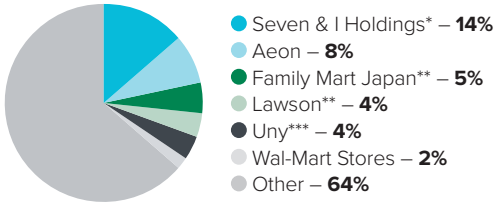
Retail



- While Japan has one of the most sophisticated retail sectors in the world, it is also very fragmented and highly competitive, with the top 5 retailers commanding 35% of grocery retail market share.

Grocery retail market share

Major organised retailers – 2016



Source: IGD

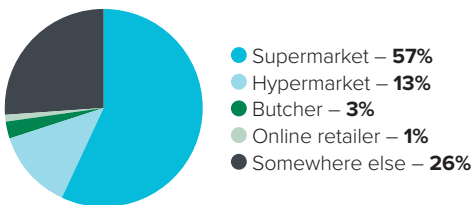
* includes Seven-Eleven convenience store

** convenience stores

*** Uny and Family Mart formed Uny Family Mart Holdings in Sept 2016

- MLA estimates that approximately 40% of Australian beef is distributed via retail, including fresh, value added and cooked products. Supermarkets are the most common outlets for consumers to purchase beef.

Where do consumers go to buy Australian beef?



Source: MLA Global Consumer Tracker, 2016

Key retailers by prefecture

Tokyo	Aeon, Ito-Yokado (Seven & I), Life, Summit
Chiba	Aeon, Ito-Yokado, Yaoko
Saitama	Aeon, Ito-Yokado, Maruetsu
Osaka	Aeon, Life, Mandai
Hyogo	Aeon, Izumiya

Source: MLA Global Consumer Tracker, 2016

- Japanese convenience stores are having an impact on supermarkets, attracting consumers who are seeking convenient meal solutions, with a wide range of pre-cooked, small portioned sozai (delicatessen items) and bento (take away meal) boxes.
- Similar to the foodservice sector, meat preferences of young consumers are driving diversification in the retail sector. Responding to such opportunities, more retailers are selling thick cut steaks and other cuts that can be enjoyed by barbecuing or grilling, in addition to traditional finely sliced beef for stir frying and other Asian style cooking.

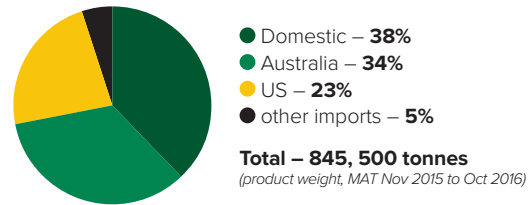


Other suppliers



- Japanese traditional Wagyu beef occupies a unique position with consumers in terms of product (highly marbled), price (considerably higher than imports) and preference (most favoured). In that sense, it is US products (in beef category) and pork (both domestic and imports) that a consumer would consider and compare with Australian products, at the time of meal planning and shopping.

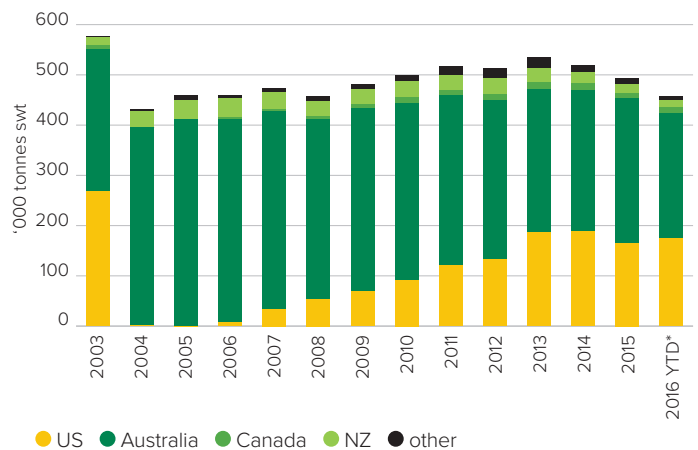
Japan beef consumption by supplier



Source: Agriculture and Livestock Industries Corporation of Japan, Ministry of Finance (Japan), MLA estimate

- Besides Australia, the US is the major supplier of imported beef into the market, followed by New Zealand, Mexico and Canada.
- The US recovered some market share in Japan during 2016, on the back of increased production and subsequent price falls.

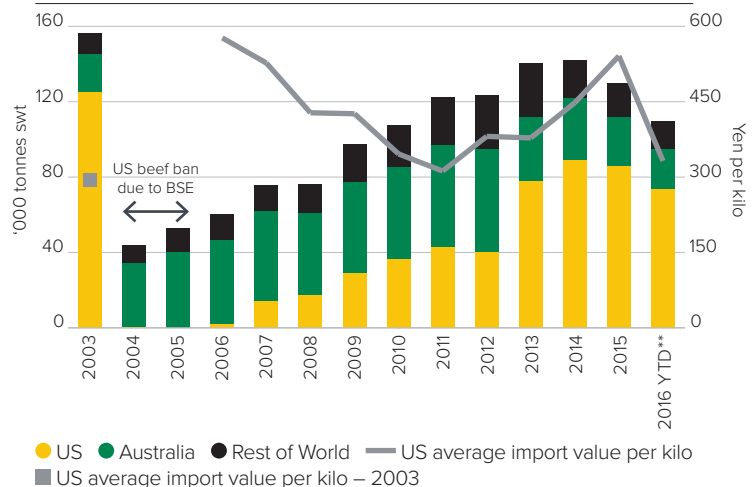
Japan beef imports by supplier



Source: MOF

* YTD Jan-Oct

Japan frozen brisket* imports



Source: MOF, MLA * HS code 020230030 frozen brisket and plate ** YTD Jan-Oct

- The US is the largest supplier of frozen brisket and plate to Japan, mainly supplying to the gyudon beef rice bowl sector. The average value of other key US cuts such as shoulder and loins have also fallen during 2016.





Market Access Overview

Trade agreements	Import tariffs	Competitors	Volume restrictions	Technical access
JAEP* Tariff reduction to 23.5% by 2028 (chilled) and 19.5% (frozen) by 2031	Current** = 30.5% for chilled, 27.5% for frozen 1 April 2017 = 29.9% for chilled, 27.2% for frozen	US US has no FTA with Japan and is applied 38.5% import tariff for both chilled and frozen beef	Safeguard Tariff bounces back to 38.5% if imports from Australia exceed trigger levels***	No major hurdles

Best access Major challenges

Source: Trade agreements, DFAT, MLA

* Japan Australia Economic Partnership Agreement

** as at February 2017

*** Trigger level for chilled: 133,300 tonnes swt for Japan Fiscal Year (JFY) 2016 (until March 2017), 135,000 tonnes swt for JFY2017 (April 2017 to March 2018).

For frozen: 198,300 tonnes swt and 200,000 tonnes swt, respectively.



Australian beef exports to Japan – summary table

volume – in tonnes swt		2016		2015		5 year average (2011-2015)		change 2016 vs 5-yr av.	
			% out of total		% out of total		% out of total	%	in tonnes swt
Total		264,325	100	285,224	100	303,706	100	-13	-39,381
by storage	Chilled	116,657	44	127,633	45	127,605	42	-9	-10,948
	Frozen	147,668	56	157,592	55	176,100	58	-16	-28,432
by meat type	Grassfed	135,320	51	145,540	51	173,251	57	-22	-37,932
	Grainfed	129,005	49	139,685	49	130,455	43	-1	-1,449
by storage/ meat type	Chilled grassfed	31,994	12	32,617	11	39,823	13	-20	-7,829
	Chilled grainfed	84,663	32	95,016	33	87,782	29	-4	-3,119
	Frozen grassfed	103,326	39	112,923	40	133,428	44	-23	-30,102
	Frozen grainfed	44,342	17	44,669	16	42,672	14	4	1,670

Source: DAWR

value – in A\$ 000

		2016		2015		5 year average (2011-2015)		change 2016 vs 5-yr av.	
			%		%		%	%	in A\$ 000
Total		1,773,241*	100	1,886,907	100	1,627,413	100	9	145,829
by storage	Chilled	1,088,611*	61	1,092,787	58	899,117	55	21	189,495
	Frozen	684,630*	39	794,120	42	728,296	45	-6	-43,666

Source: ABS/GTA. 2016* = Moving Annual Total (MAT), November 2015 to October 2016.

volume – by major cut (in tonnes swt)

	2016	%	2015	%	5 year average (2011-2015)	%	change 2016 vs 5-yr av.
Manufacturing	97,500	37	103,591	36	105,682	35	-8
Brisket	42,381	16	40,367	14	54,491	18	-22
Silverside/Outside	16,614	6	15,118	5	15,614	5	6
Blade	16,271	6	19,473	7	18,862	6	-14
Chuck Roll	14,084	5	20,014	7	18,135	6	-22
Topside/Inside	13,831	5	12,669	4	14,717	5	-6
Striploin	12,148	5	12,713	4	10,505	3	16
Fullset	11,074	4	19,264	7	16,635	5	-33
other	40,422	15	42,015	15	49,066	16	-18
Total	264,325	100	285,224	100	303,706	100	-13

Source: DAWR

Australian BEEF OFFAL exports to Japan – by major cut (in tonnes swt)

	2016	%	2015	%	5 year average (2011-2015)	%	change 2016 vs 5-yr av.
Tongues	7,866	35	9,567	34	8,822	34	-11
Skirt	7,170	32	8,521	31	7,813	30	-8
Intestines	2,774	12	3,303	12	3,411	13	-19
other	4,939	22	6,529	23	5,717	22	-14
Total	22,748	100	27,920	100	25,762	100	-12

Source: DAWR

value – in A\$ 000

	2016	%	2015	%	5 year average (2011-2015)	%	change 2016 vs 5-yr av.
Total	238,780*		203,627		173,280		38

Source: ABS/GTA. 2016* = Moving Annual Total (MAT), November 2015 to October 2016.