

naturally better...

Supply chain innovations for better beef Jonathan Birnie, Dunbia

Dunbia Today ...





- Europe's largest Lamb processor
- Processing **2,000,000** lambs per year





- The UK's second largest Beef processor
- Processing 400,000 cattle per year



Strategic Site Locations









Customers: Meeting their needs

The Consumer

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- We must supply what the customer wants
- Consumers buying on
 - Value/Price
 - Taste and quality
 - Consistency
 - Convenience
- We must look at our industry through the eyes of the consumer



Customer Expectations



- Reliable supply
- Consistent quality food
- Total integrity
- Good story
- Competitive price





• Service is the sum of many small details

The Consumer Experience



 More than 75% of consumers have experienced tough beef

'you never know what you're going to get'

- Reputational damage
- Reduced sales
- We must guarantee quality



Our Customers



Sainsbury's















































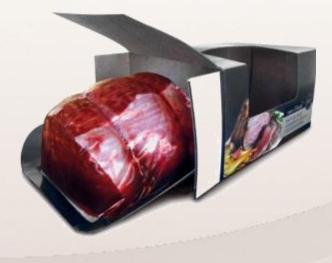
Our Products



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Packaging



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Variation: A huge problem

Over-fat stock



4L carcass waste 3.00kg



3L carcass waste 1.50kg



2 carcass waste 700g





Variation in striploins





390kg U+3=

320kg O+3=

440kg U+3=

Variation in the supply chain is large



- Fragmented supply base
 - Many breeds
 - Calf producers separated from market
 - Lack of price signals back to primary producers
- Variation in management
 - Different diets, ages, housing, mixing
- Payment systems flawed
 - Encourage breeding for yield only
 - Don't encourage yield in the right areas
 - Don't incentivise eating quality



Feedback is essential

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- Measurement of eating quality is absent
- Without feedback, improvement is minimal
- Without measurement, feedback is impossible
- Variation remains high
- Much factory variation has been removed, animal variation is becoming progressively more important
- How to measure the quality of red meat?
- How to use technology to improve?









Innovation:
The only solution

What would be useful

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- Simple data recording (on farm)
 - Measure effect of change
- Management systems
 - Fast growth
 - Reduced disease
- Nutrition
 - Eating quality
 - Nutritional content
- Measurement systems (in factory)
 - Tenderness
 - Nutritional content
 - Flavour
- Payment systems
 - Accurate reflection of value
 - Financial incentive towards change
- Genetics
 - Method of prediction before breeding takes place
 - Shape, yield, quality



Examples

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- Use of mobile phones to collect data onfarm
- On-farm automatic weighing
- Automatic/portable feed analysis
- Use of imaging technology to grade livestock
- Online measurement of quality
- Variable/targeted stimulation of carcasses
- Different packaging technology to improve life
- Different tray technology for in-pack cooking
- Meat tenderisation using knife technology



Understanding the commercial environment



- Production process is fast moving
- Lack of time for feedback
- Measurement must be fast
- Measurement must be accurate
- Processing interventions to improve are possible
- They must be simple, robust and usable



Research must have implementation plan



Research must be grounded in addressing practical problems

 Research must be oriented towards commercial application

Research should only be commissioned with an implementation plan





Science can set the standards, but it can't change behaviour

(Mark Fisher, Ministry Primary Industries, NZ)



End