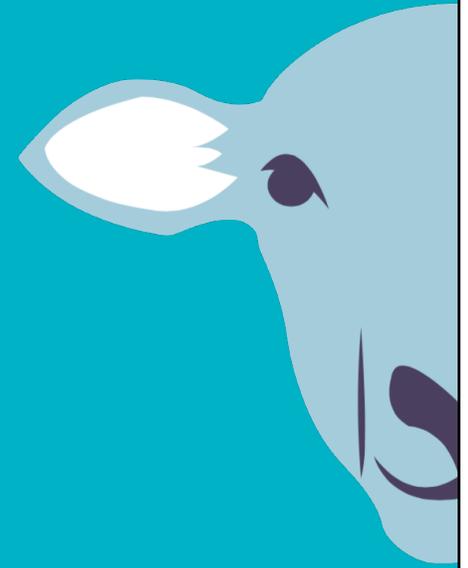


**B+LNZ GENETICS**  
**SHEEP BREEDER FORUM**

**2016**



# **Meat quality: a global view**

Cameron Craigie, AgResearch



# About me



- Grew up on a farm near Geraldine
- Studied Genetics and Business at Otago
- Did my OE to Europe
- Worked for Scottish red meat industry for 5 years, monitor farms, meat processing, animal health projects etc.
- PhD (Massey) project undertaken in Edinburgh
- **My own research interests are in how to maximize/capture value from carcasses**
- Joined AgR in Jan 2014 as a Science Impact leader in meat products and supply

# Content

- Why meat research?
- Changing Operating environment
- Consumer trends
  - Global context
  - Meat Quality
- Emerging Research Trends
  - Food safety and Provenance
  - Phenomics
- Future Opportunities for the meat industry
  - Data

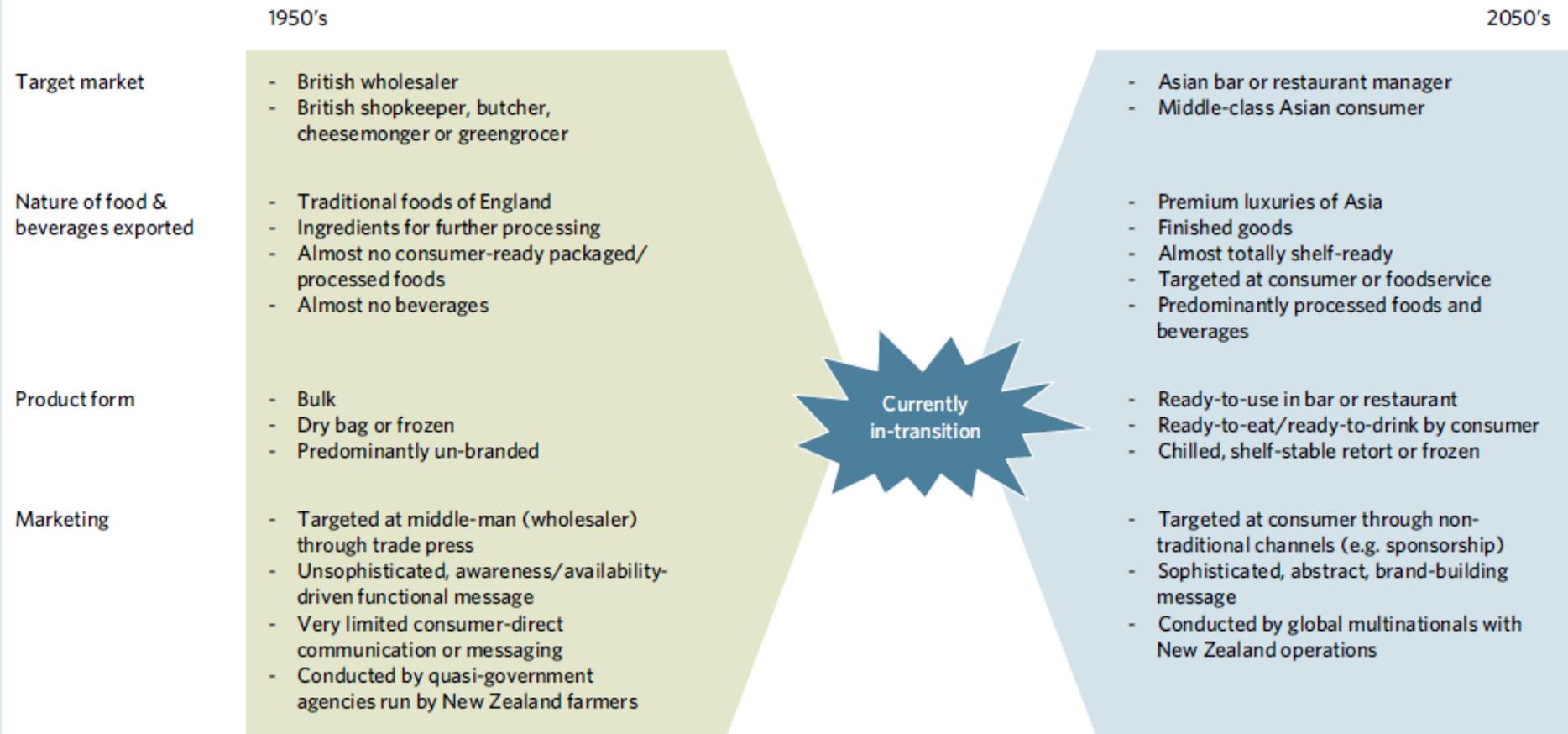
# Why Research meat?

- Improved efficiency of production and processing
- Improved returns from whole of carcass
- Better value capture and retention
- We farm animals for meat, milk and fibre.
- Meat is human food
  
- Try and produce food **for a market** –  
Not produce meat and try and find a market.
- Move from Commodity to food!
- Increase \$\$\$



## Model of changing nature of New Zealand's food & beverage exports and export marketing system

2014



# Global context

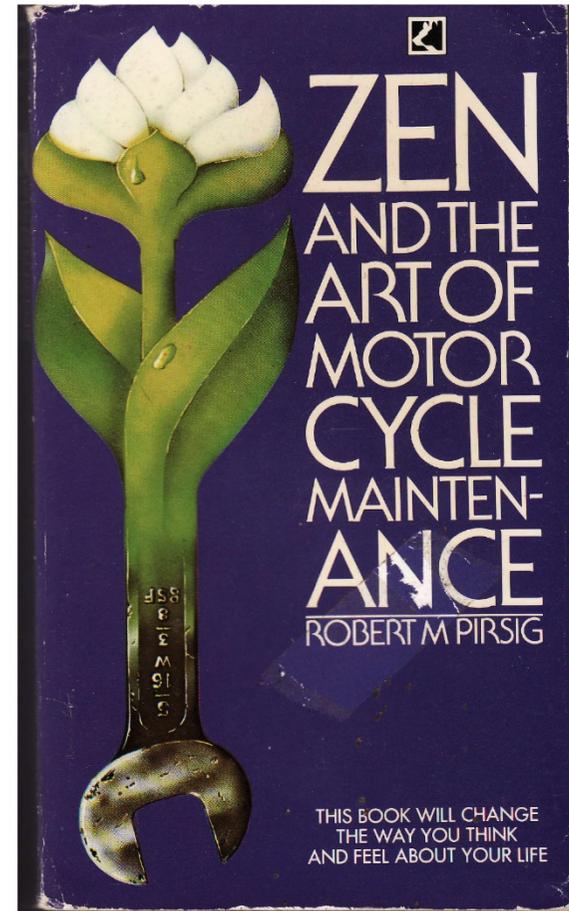
- Emerging markets predicted to grow fastest over next 5 years – likely to see boom in eating out.
- Implications for meat industry:
  - Growing emphasis on eating good quality food as a definition of luxury, a belief that paying more = higher quality
  - Strong interest in authenticity when purchasing food. Provenance is important for emerging markets.



Source: Richard Nicholls, Future Foundation "Future Consumer Trends" EBLEX, BPEX & DairyCo Conference, 11<sup>th</sup> Feb 2015

# So what is quality?

- Means different things to different people
- Extremely difficult to define
- In meat we have come to a broad consensus of what defines “meat quality”



# Consumer trends???

- NZ exports meat to >120 markets
- Each has their own preferences
  - Religious slaughter
  - Frozen vs. chilled
  - Eating quality
  - Functionality
  - Shelf life
  - Provenance and traceability
  - Production methods
  - etc. etc.



**What impact does extrinsic factors have on intrinsic product quality?**

# AT A GLANCE

 Established

 Mainstreaming

 Emerging



Artificial: Public Enemy No. 1



Eco is the New Reality



e-revolution: From Carts to Clicks



Good Enough to Tweet



From the Inside-Out



Alternatives Everywhere



Table for One



Diet by DNA



For Every Body



Based on a True Story



Fat Sheds Stigma

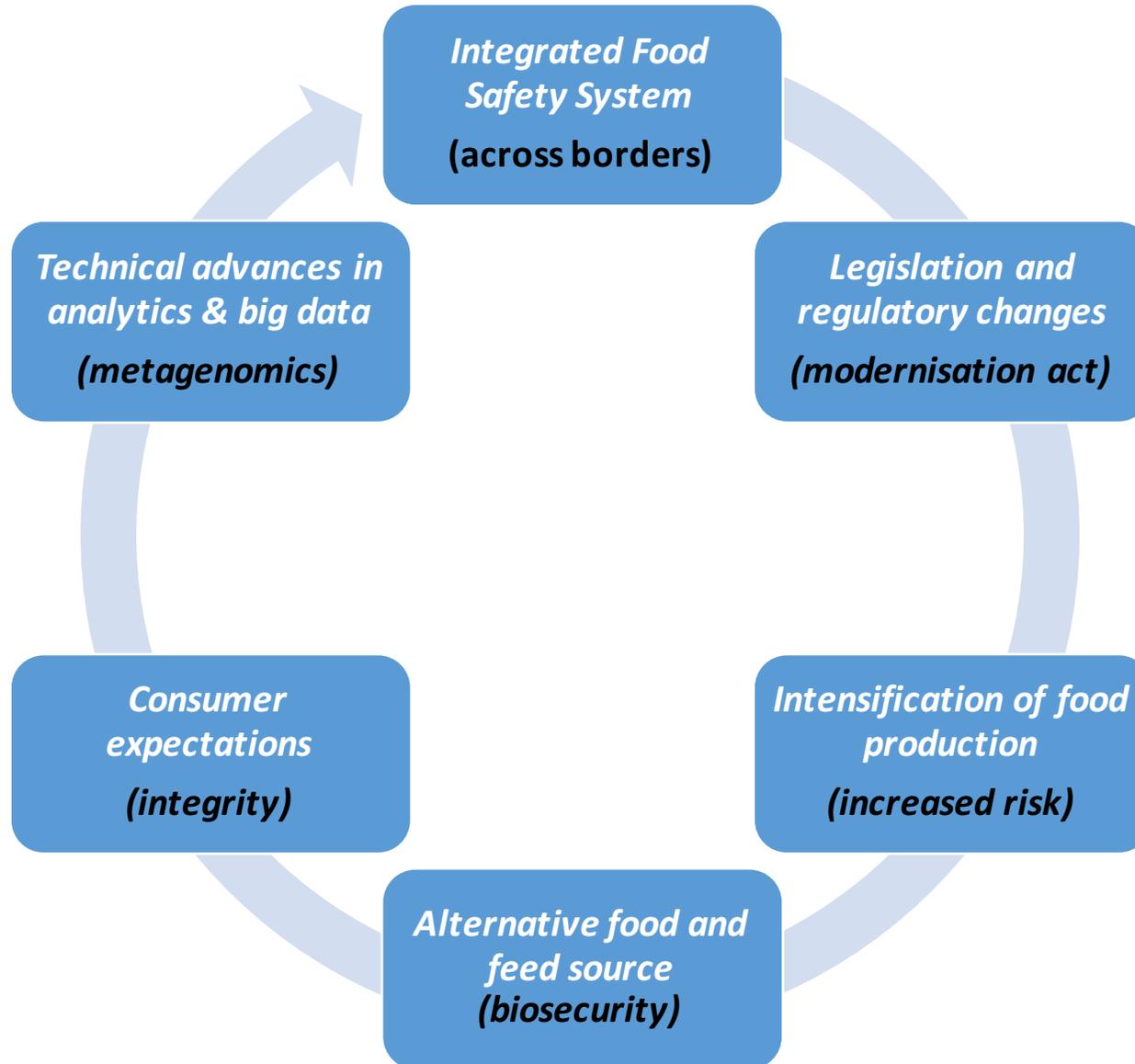


Eat with Your Eyes



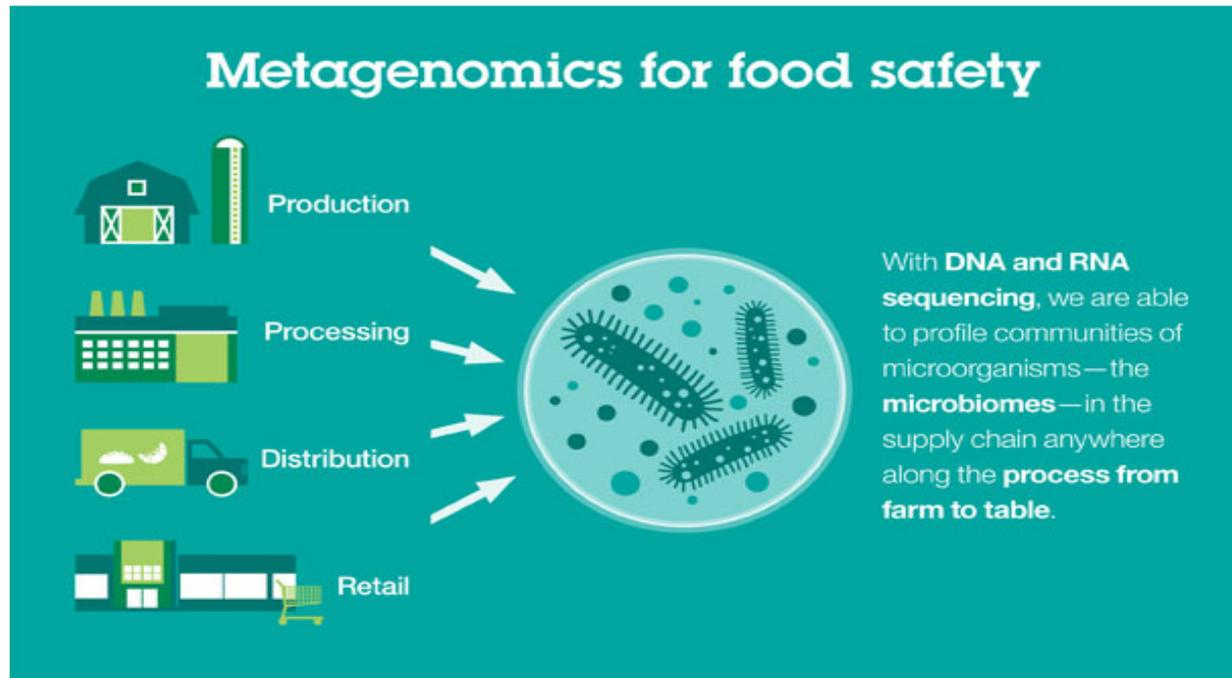
# Emerging meat research trends

# Food Safety and Provenance



# Food Safety consortium sequencing the supply chain

IBM Research and MARS tracking the microbiome of foods across the supply chain (<http://www.research.ibm.com/client-programs/foodsafety/>).



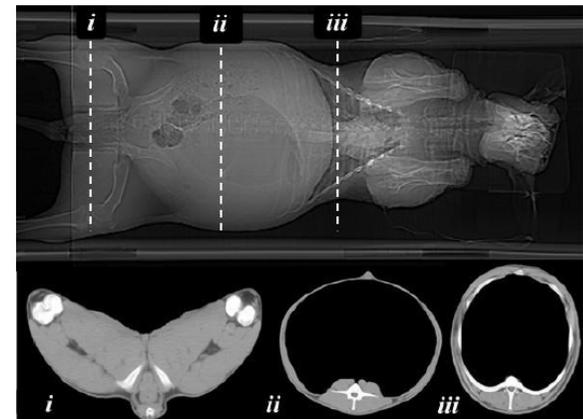
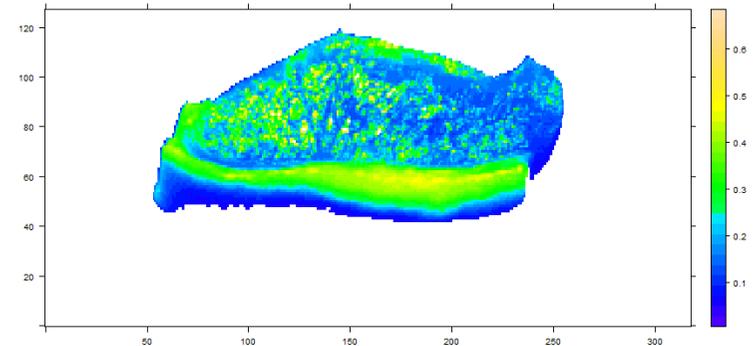
# Phenomics

- Animal phenomics is a relatively new term that describes the next generation of animal trait measurement, including methodologies and equipment used to acquire data on traits, and computational approaches required to turn data into phenotypic information.
- Objective measures of traits

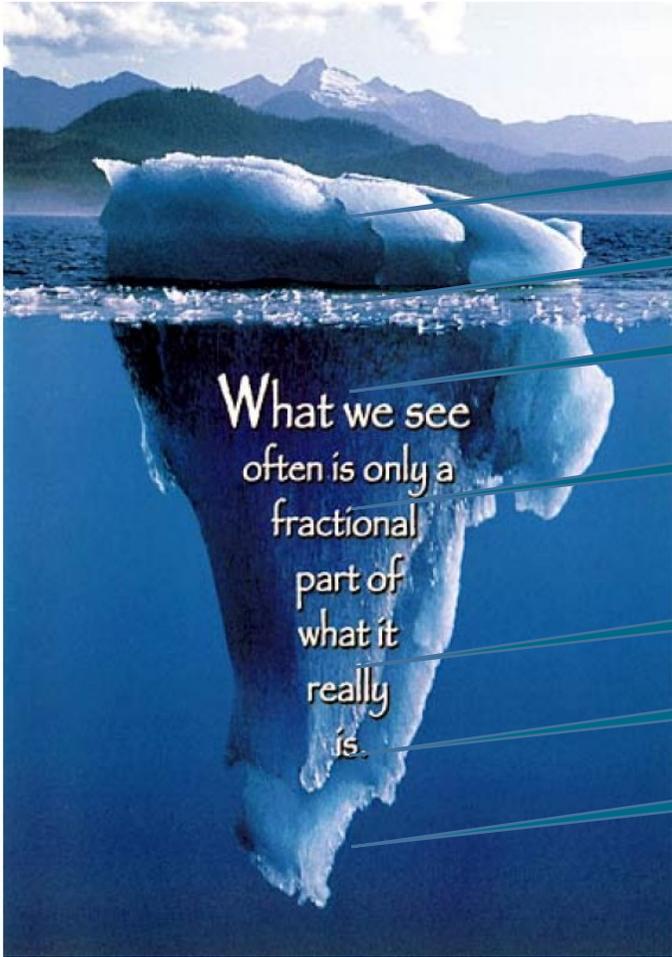
*Source: Greenwood et al. (2016) Animal Production Science, 56(8) 1299-1311*

# Phenomics - meat

- Real-time lamb meat quality measurement (more in the workshop)
- New traits from CT scanning
  - Spine characteristics (SRUC)
  - Intramuscular fat (SRUC)
- In-plant measurements for meat yield:
- DEXA – sees through the carcass, differentiates, lean, fat and Bone.
- Video Image Analysis –external carcass view only
- DATA CAPTURE > CONVERT TO INFO



# Drill deeper



Appearance, Shelflife, Convenience

Provenance, Production System

Eating quality

Favourable Fat content

Increased Functionality

Beneficial Metabolites

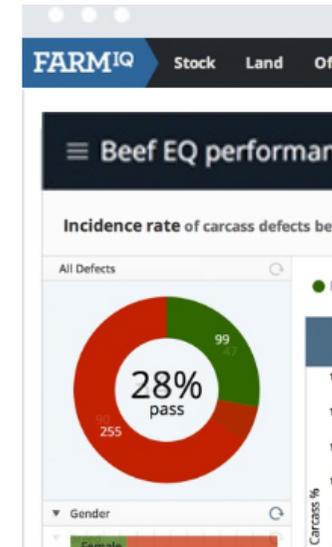
Beneficial protein modifications

\$???

# Future Opportunities for Meat R&D

# Usage of Existing and New Data

- Increased uptake of information feedback mechanisms (already exist)
- Simplicity and intuitive
- Recognition of data value “in-market”
- Capture of data in NZ value chains
- Understanding of “levers” influencing product quality
- Enable farmers, processors to quantify impacts of production and processing on meat product quality:
- e.g. If I do X what impact will it have on Tenderness, taste, shelf life etc.?



# Emerging Data Issues

- ***Interpretation*** - As analytics and meat testing methodologies become more advanced, big data could be open to misinterpretation, and the challenge is to draw the right conclusions from these data sets.
- ***Lack of capability and infrastructure*** - Urgent need to train future animal scientists to use and analyze big data sets and interact successfully with data scientists across disciplines.
- ***Lack of trust and accountability***- Sharing data across value chains and jurisdictions: Urgent need to standardize data, legal and privacy restrictions

# Summary Messages

- Move as far from commodities as possible by differentiating products on credence and demonstrable intrinsic quality parameters – Drill deeper.
- Leverage brand NZ, but embrace new opportunities for quantifying variation in meat product quality, because they will enable differentiation in market.
- Meat consumers will have higher expectations – it's a given.
- Phenomics is here to stay, and integration of data from multiple sources will be increasingly necessary.
- NZ is ahead of the curve, and we need to stay there!



**THANK YOU**