



HELL COmmunisation

CHANGE







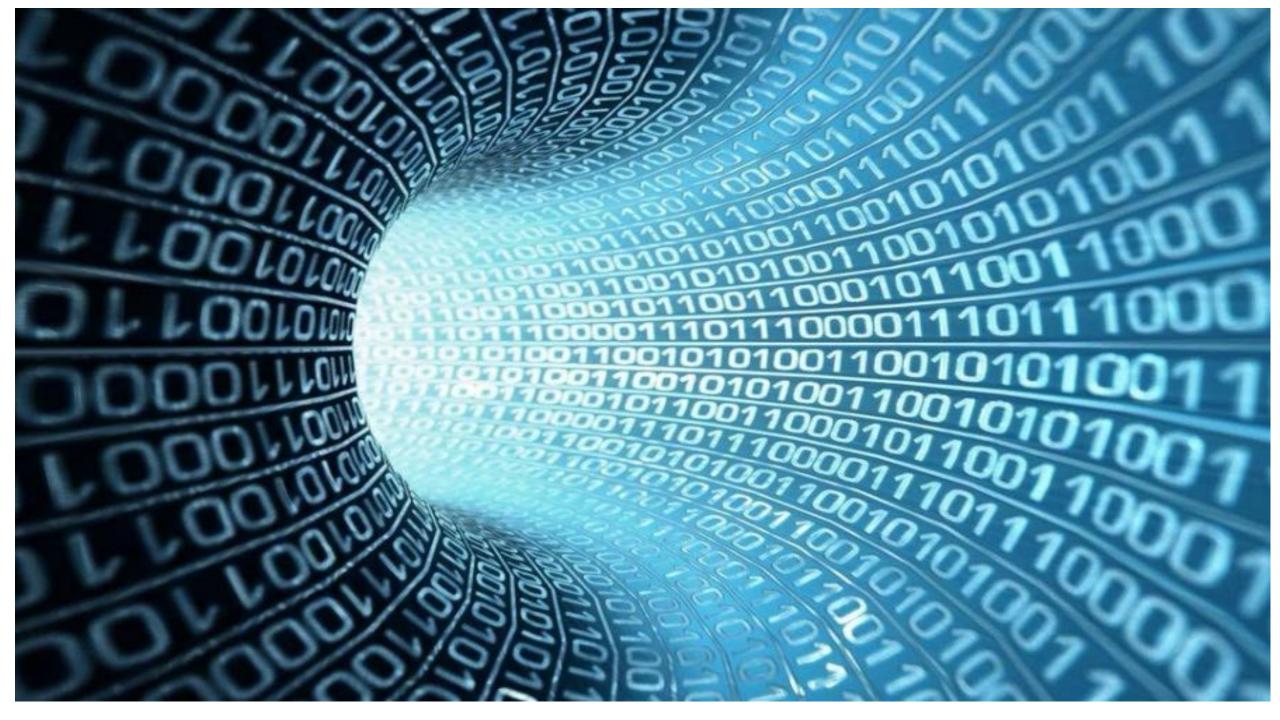


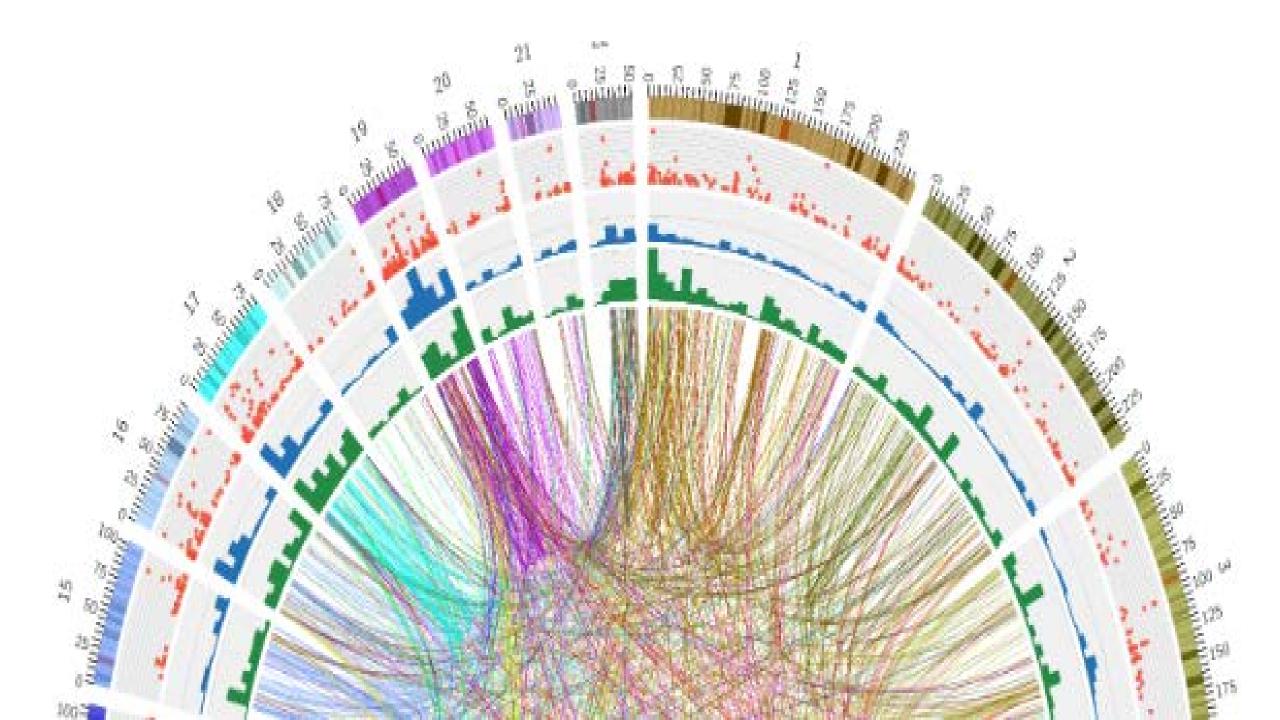


Change happens with or without our permission.

Matis NOX.

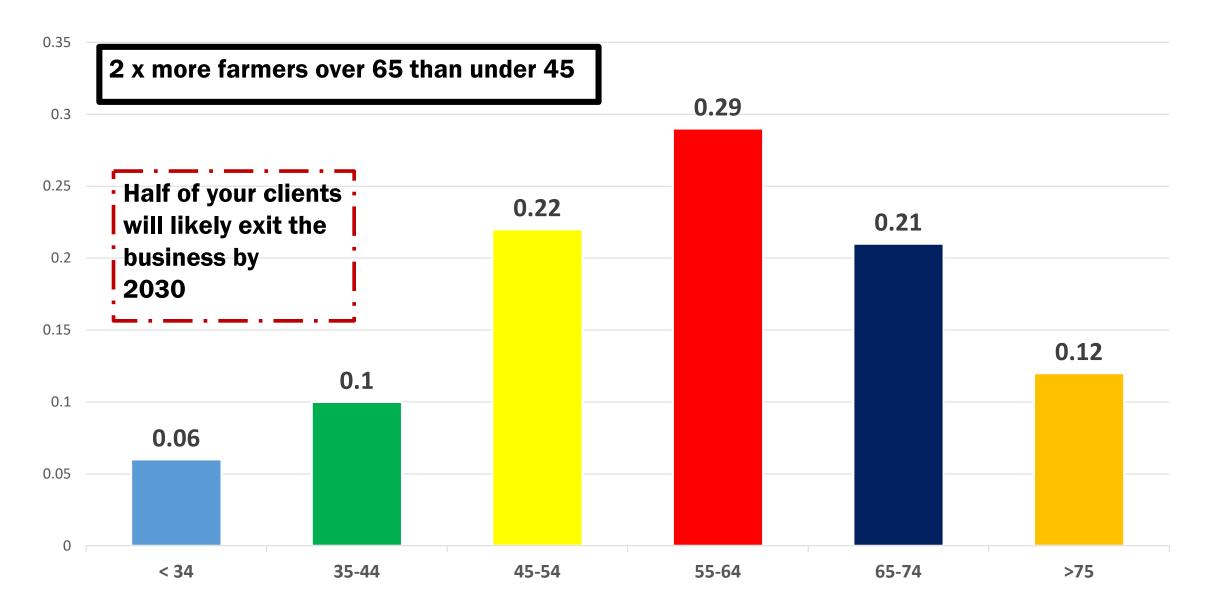








Age Distribution of Farm Principal Operators











"In an increasingly crowded, noisy global marketplace, innovation is not optional!"

Tom Peters















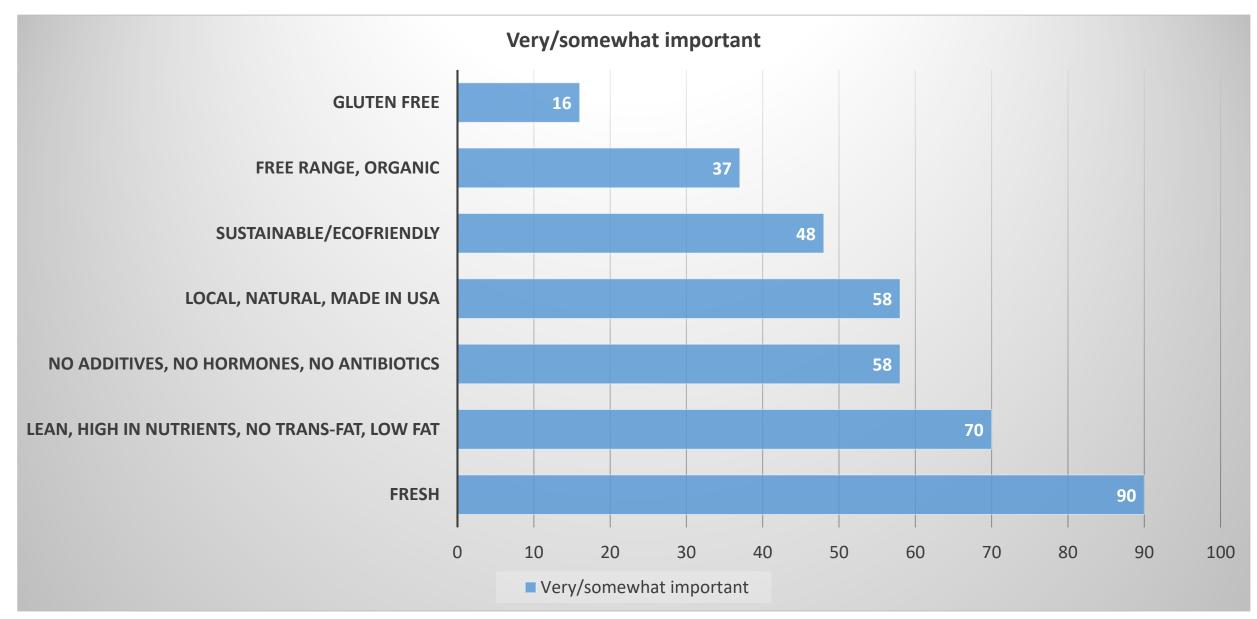






- •Fresh is in
- ·Science doesn't sell
- The average consumer isn't....
- •Shrinking household size •Women's financial power

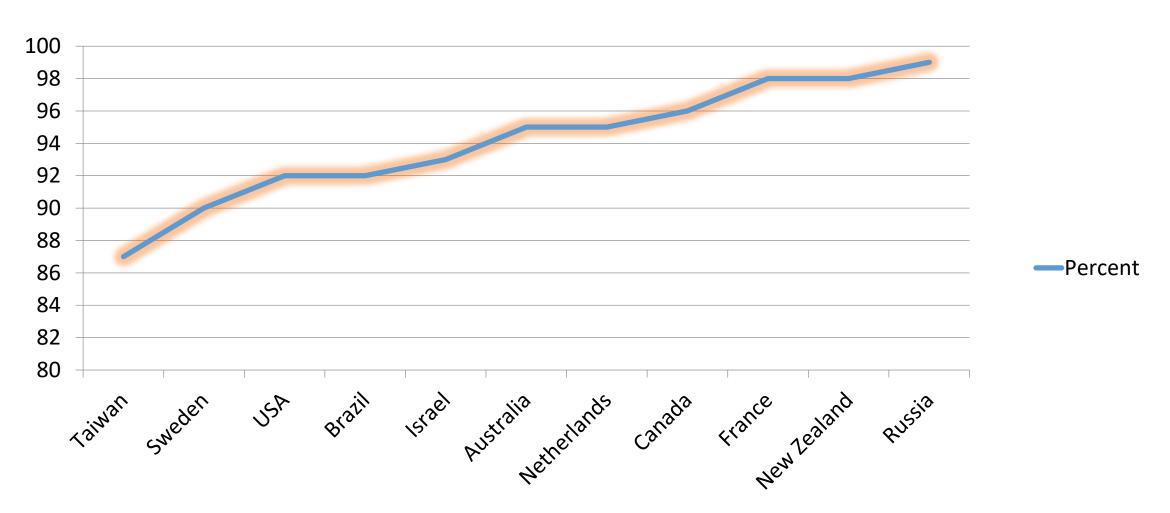
Purchasing Drivers



Adapted from Sullivan, Higdon and Sink, 2013

Omnivores (%)





Mintel's Big Four

- Globalization of the plate and palate
- Technology as a means to convenience
- •Drawing a line in the sand relative to technology unplug
- Eating as prevention

47% of Primary Shoppers are....

57%

of

Hispanic

Shoppers

are



Dominant Factors Affecting Food Purchases

Factor	% of Consumers
Taste	75
Quality	73
Price	70

Consumers from the U.S., United Kingdom, Germany, Argentina, China

Source: Ketchum, 2008



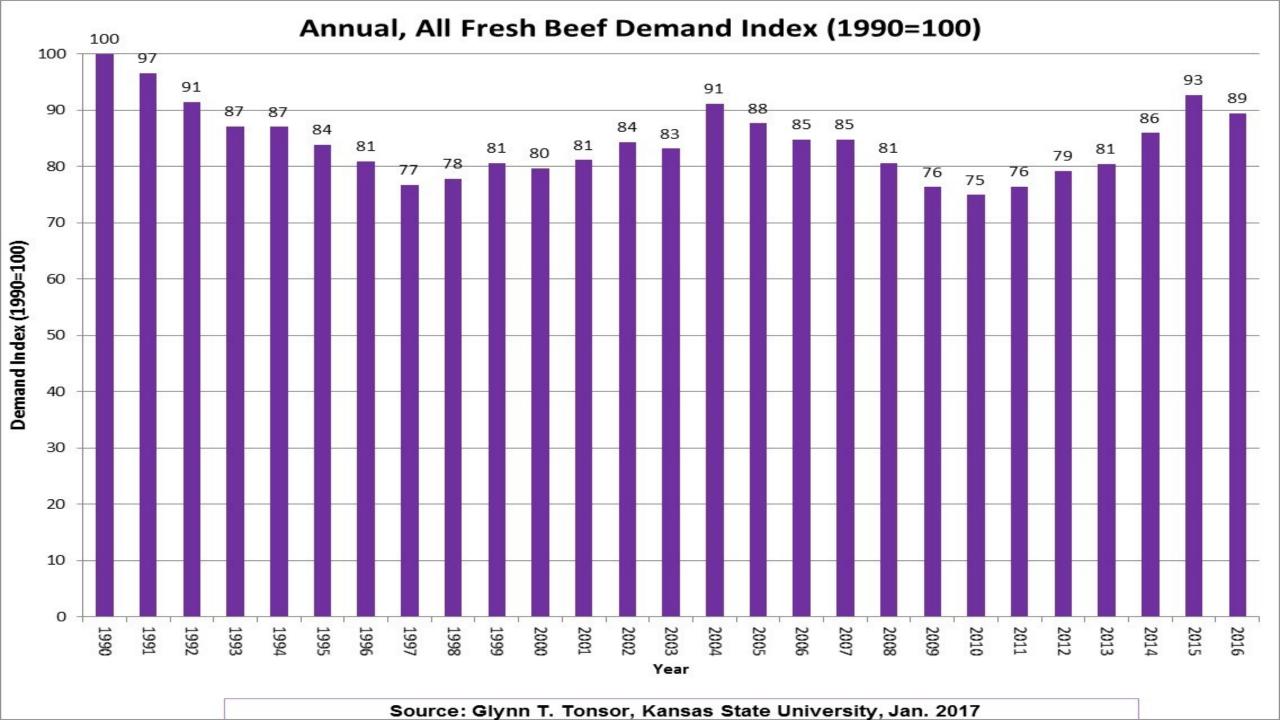
KSU Beef Demand Report - 2013

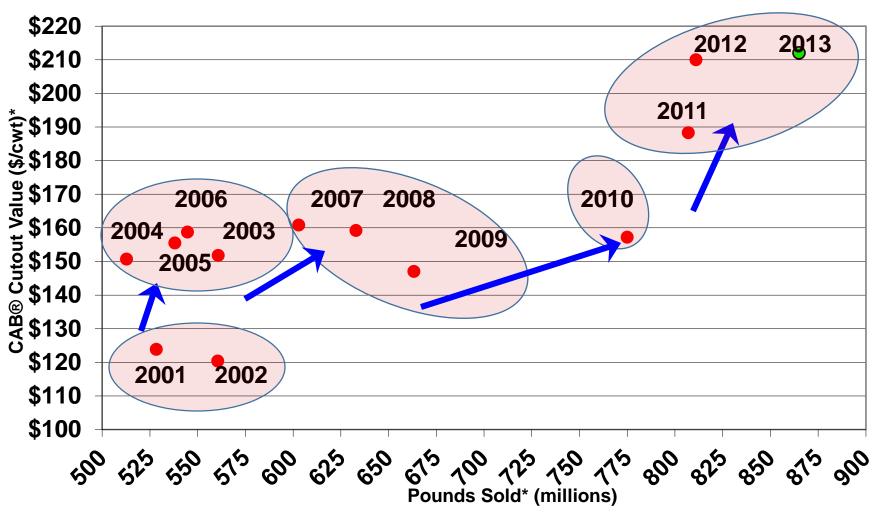
- Price
- Food Safety
- Product Quality

Oklahoma State Food Demand Survey 2013-2015
These four are the biggies.....

- Price
- Taste
- Nutrition
- Safety

















What drives food purchases?

"What economists fail to understand is that foodpurchasing decisions are as emotional as they are logical.

Even in lower income areas, eating a super-premium product is a special event that temporarily enables the consumer to enjoy the same experience as others who are more fortunate."

Jeff Taylor, VP, Harris Nesbitt's Food Group







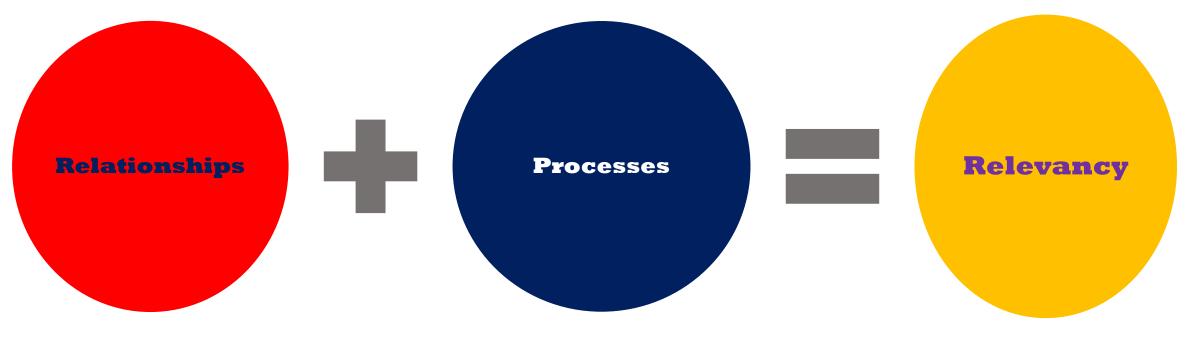










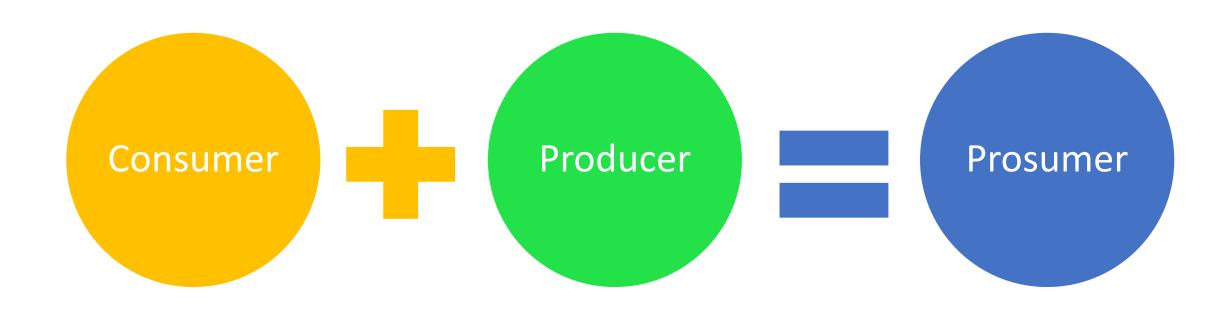


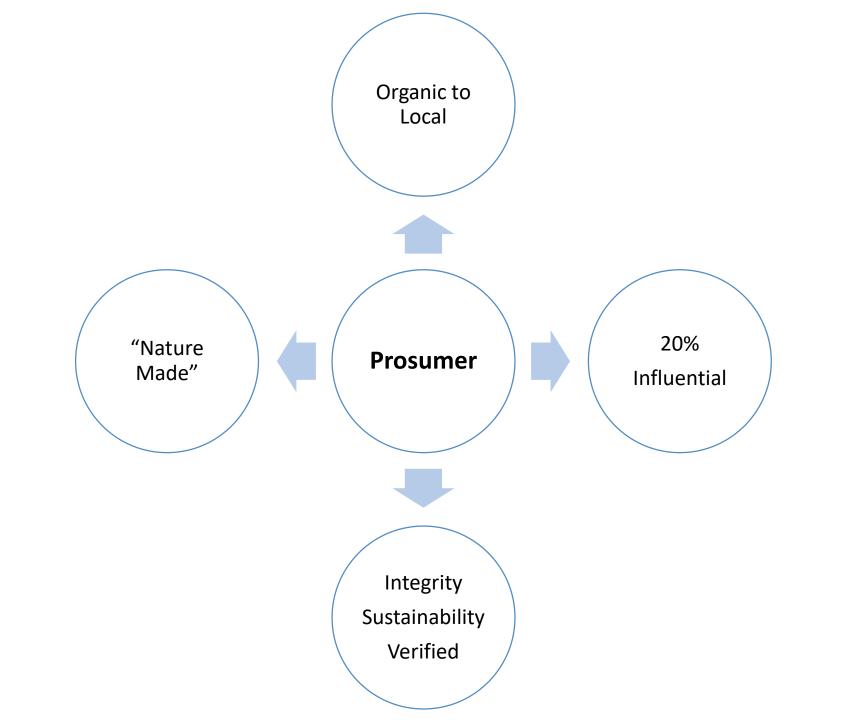
Front of house efforts

Back of house efforts

PROSUMER

Active involvement with design, production and delivery of the goods/services consumed





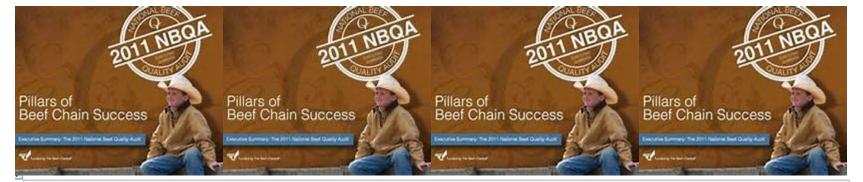


Table 1. Comparison of the Quality Challenges Ranked by Priority for Each of the National Beef Quality Audits

1991	1995	2000	2005	2011
External Fat	Overall Uniformity	Overall Uniformity	Traceability	Food Safety
Seam Fat	Overall Palatability	Carcass Weights	Overall Uniformity	Eating Satisfaction
Overall Palatability	Marbling	Tenderness	Instrument	How and Where
			Grading	the Cattle Were
				Raised
Tenderness	Tenderness	Marbling	Market Signals	Lean,Fat, Bone
Cutability	External/Seam Fat	Reduced Quality	Segmentation	Weight and Size
		Due to Implants		
Marbling	Cut Weights	External Fat	Carcass Weights	Cattle Genetics







One Size Does Not Fit All

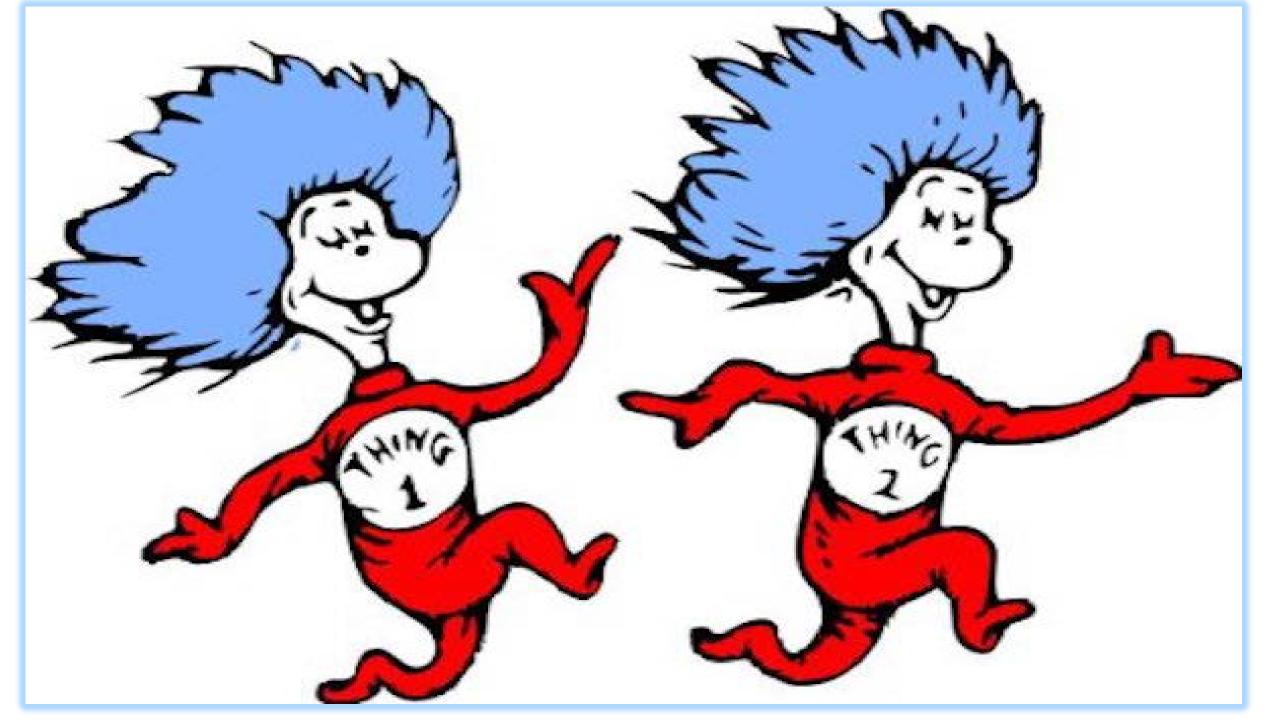


...... FOR CONSUMERS OR PRODUCERS













Empowering Enterprise Builders



Engler.unl.edu