Slow growing market in France & Tips to improve ranging

Claude Toudic; June 14th; 2018

HUBBARD PREMIUM the natural choice!

Den Europæiske Landbrugsfond for Udvikling af Landdistrikterne: Danmark og Europa investerer i landdistrikterne





Se EU-Kommissionen, Den Europæiske Landbrugsfond for Udvikling af Landdistrikterne

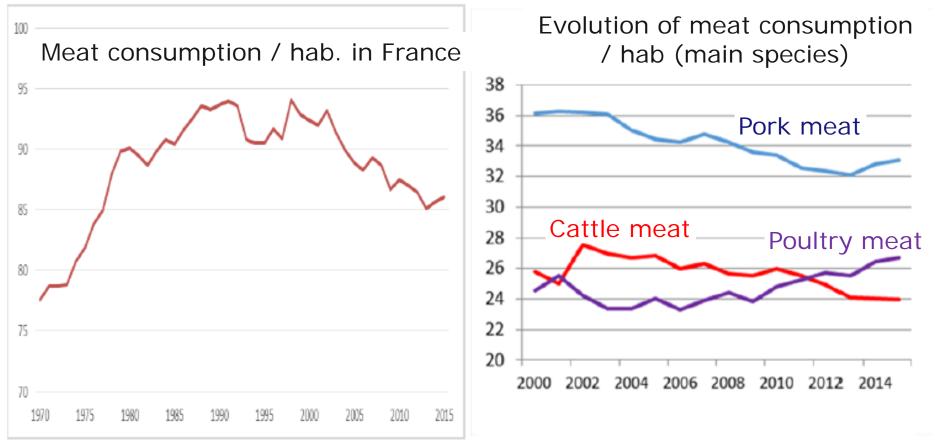
støttet af **fjerkræ**afgiftsfonden



PART 1

French Slow Growing Broiler Market

Decreasing meat consumption trend

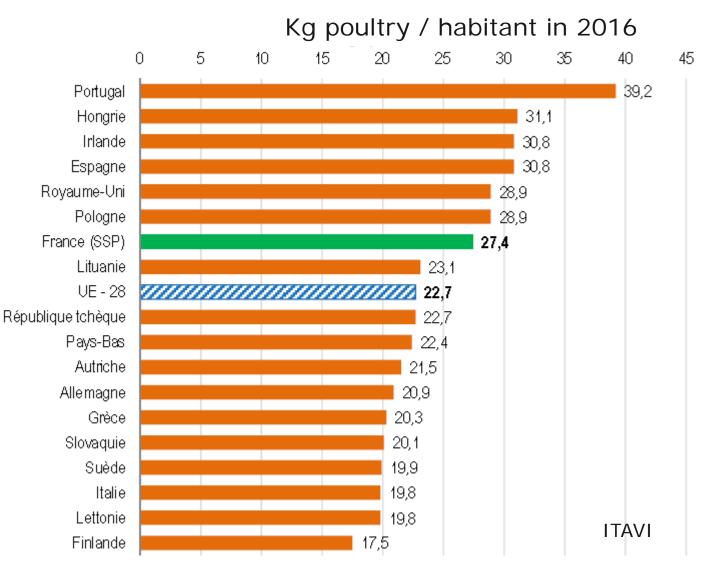


HUBBARD

Itavi d'après Agreste

Price, taste, nutrition, easy to prepare, tender, no religious ban
 Segmented poultry market: species and quality signs

A bit more poultry consumption than the rest of the EU

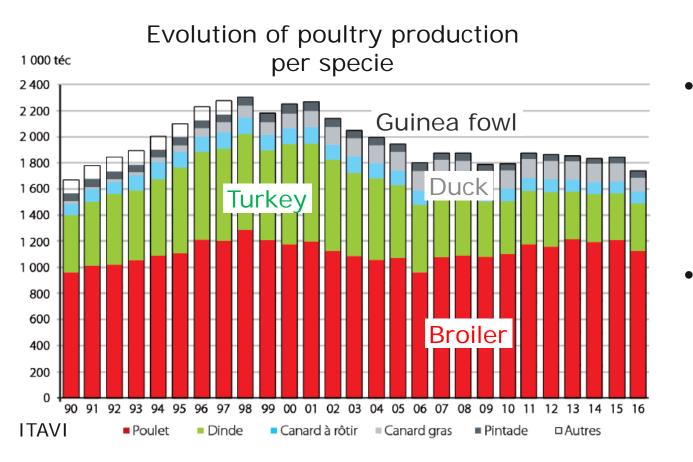


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Broiler gaining market shares over other poultry species





- Poultry production is almost stable for last 10 years after a 8 years decline.
- Growing import for catering and further processing (NL, BE, DE, BR, TH)

Broiler production is growing again since 2006

The catering and industry market is relying on imports



Broiler domestic market and import rate (without preparations)

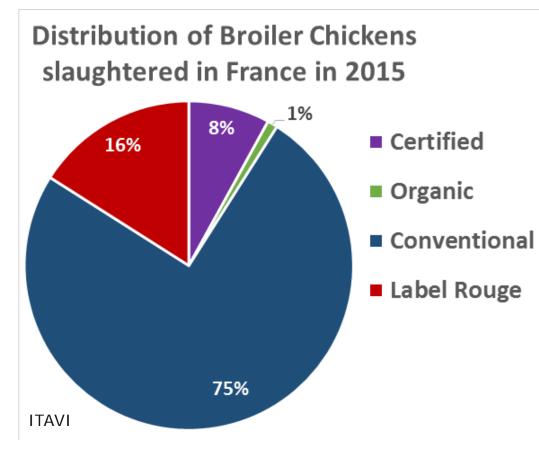
Tons Fresh broiler meat in Tons	Total market	Of which Conventional	Import	% import over Total	% import over Conventional
Retail	510 000	355 000	45 000	9%	13%
Catering	135 000	93 000	81 000	60%	87%
Industry	210 000	201 000	136 000	65%	68%
TOTAL	855 000	649 000	262 000	31%	40%

Catering and industry needs are widely met by imports of Conventional broilers.

Label Rouge, Certified and Organic are distributed through retail channel.

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25% of Slow growing



Label Rouge is the reference for quality signs.

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- Certified started more recently (1993). Still growing.
- Organic reached 1% (1st country in volume in the EU)

The 3 main quality « Labels » produced in France

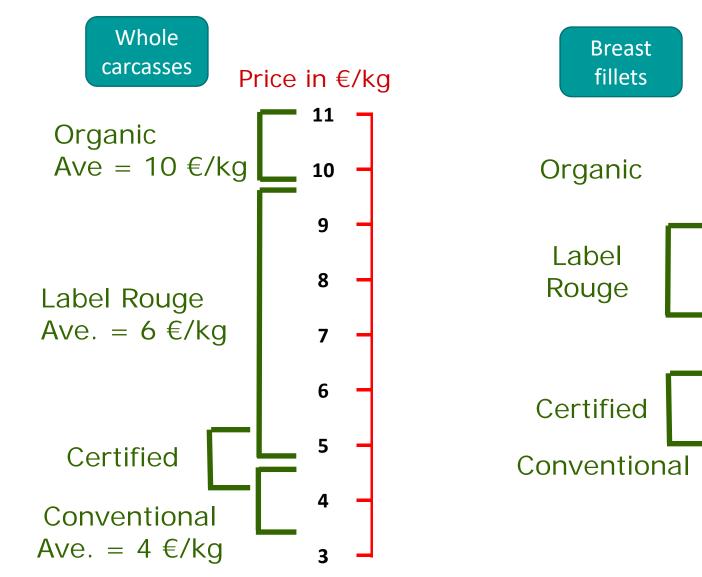
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Designation	Certified	Label Rouge	Organic
Volume	80 000 T / year	160 000 T / year	10 000 T / year
Breed	Slow growing female * STD or INT male	Slow growing female * slow growing male	Slow growing female * slow growing male
Stocking density	< 18 birds / m²	< 11 birds / m ²	< 10 birds / sqm
Max kg / m ²	42 kg/m ²	25 kg	25 kg
Max Farm size	No limit	1 600 m²	1 600 m²
Max barn size	No limit	400 m ²	480 m²
Max pen size	No limit	1 100 birds	2 000 birds
Min Age	56 days	81 days	81 days
Light	E-U regulation	Natural light	Natural light
Outdoor	No	2 m ² / bird from 6 weeks	4 m ² / bird from 6 weeks
Feed	Vegetal and mineral	Vegetal and mineral	Vegetal and mineral
	No growth promoter	No growth promoter	> 95% organic origin
		AB allowed	No coccidiostatic
		> 75% cereals	No growth promoter
			No synthetic AA

France: Chicken price range into supermarkets (2016)



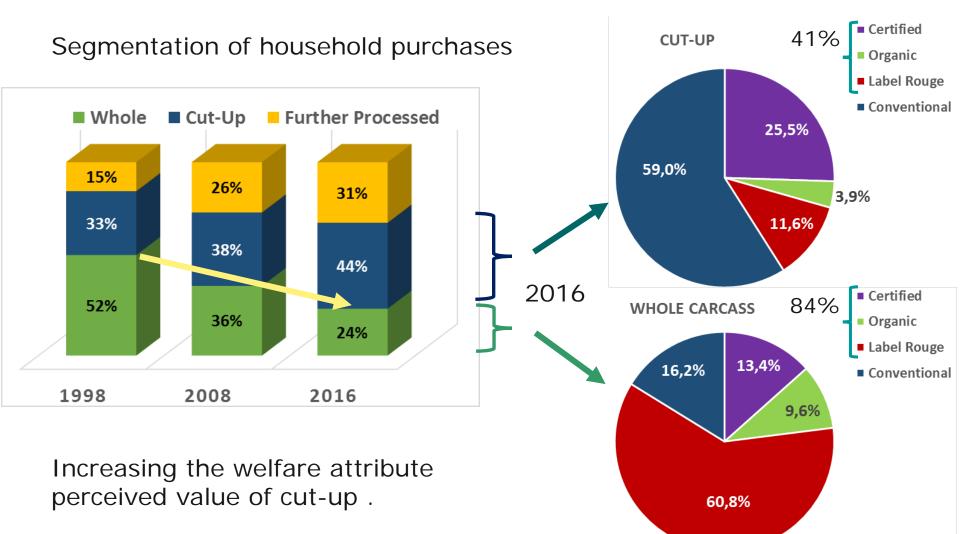
Price in €/ kg



The Slow Growing challenge

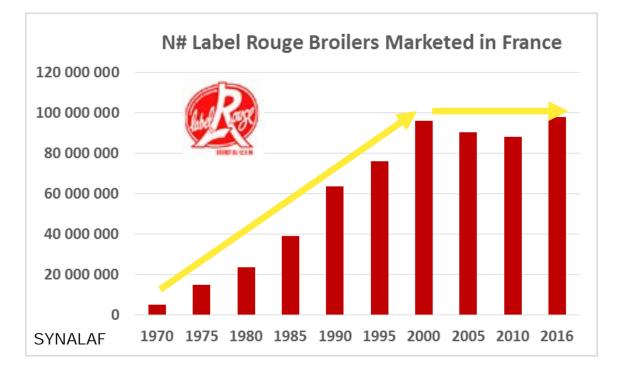
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KANTAR WORLDPANEL

Label Rouge: typically french

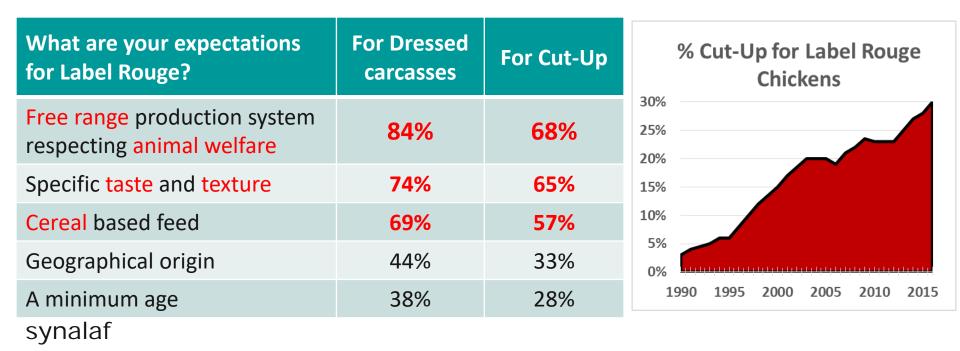




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82% sold in supermarkets 5% of the production is exported

Consumers' wishes for Label Rouge



86% would buy more Cut-Up if price was lower

HUBBARD PRE

Label Rouge production map

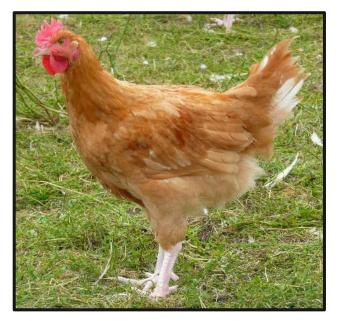




- Mainly produced in the West and South West of France.
- Farms cannot be distant more than 100 km from the processing plant.
- Production and Compliance control are independent

The 3 main phenotypes





White skin 40%



Yellow skin & Naked neck 51%





Black Feathers & Naked neck 9%





CERTIFIED





Indoor system
Slow growing female
56 days

Hubbard JA757

The Certified principles



Tell the quality, tell the truth

- □ Started in 1990. Updated in 2007 « Arrêté du 21 décembre 2007 fixant les exigences et recommandations en matière de certification de conformité de viande de volailles »
- □ Give the guarantee that the characteristics written in the production standards and validated by the Agriculture Minister are met.
- The product should meet qualitative standards that are significant, measurable, objective, traceable and higher than regular standards
- Internal quality control scheme double checked by external accredited body
- Cover production, processing and further processing characteristics or/and packaging. Labelled as such

"Certified" label





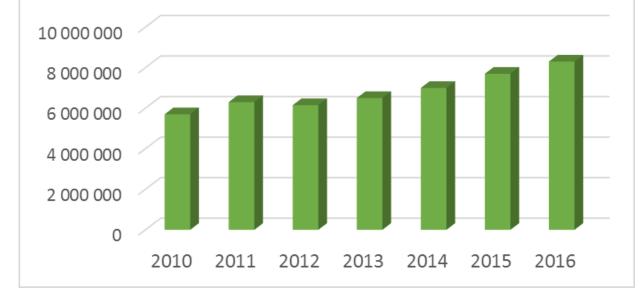
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Certified broiler meat is mainly distributed through distributors brands (white brand)

ORGANIC

Evolution of Organic broilers placements in France (organized production)





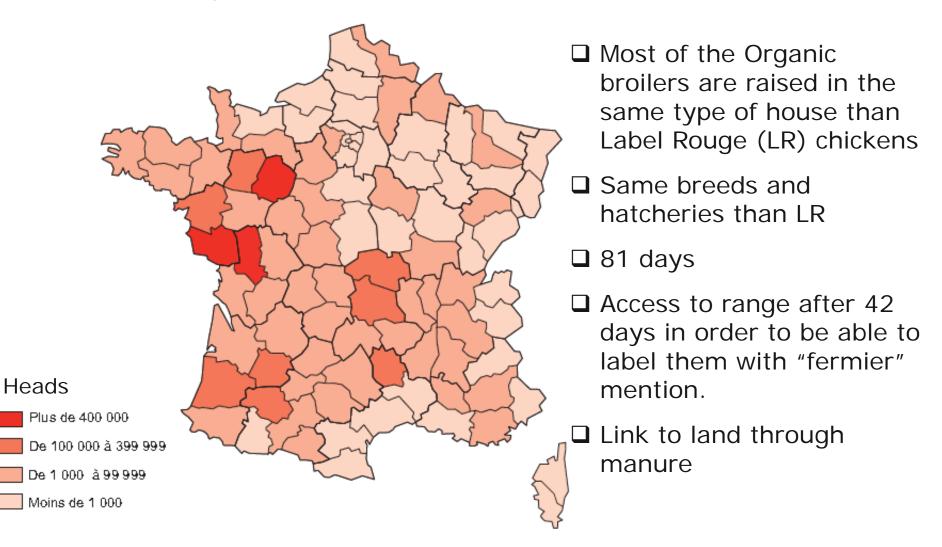
When including all production channels, the placements are more than 10 millions / year

79% sold in supermarkets14% sold in Organic shops

Organic production map



Distribution of organic broiler chickens production



Technical performances



Data	Certified	Label Rouge	Organic
Stocking density	19,8	11,0	10,0
Age (days)	58,1	85,5	89,4
Mortality %	2,85	3,05	4,39
LW (g)	2 130	2 283	2 449
ADG (g / d)	36,7	26,7	27,4
FCR	2,19	2,98	3,09
Condemnation %	0,42	0,45	0,39
Kg / m² / cycle	40,2	24,4	23,4
Nb cycles / year	4,5	3,3	3,2
Kg / m² / year	180	80	76

Survey made by the "Chambres d'Agriculture du Grand Ouest" based on growers' accountings on a voluntary basis.

Representative of each system

Source: Chambres d'Agriculture du Grand Ouest

Production cost

- Slower growth = less cycles per year
- Higher feed costs
- Lower density per m²
- enrichment (grain, bales of straw...)
- Additional investments (Windows, winter garden)

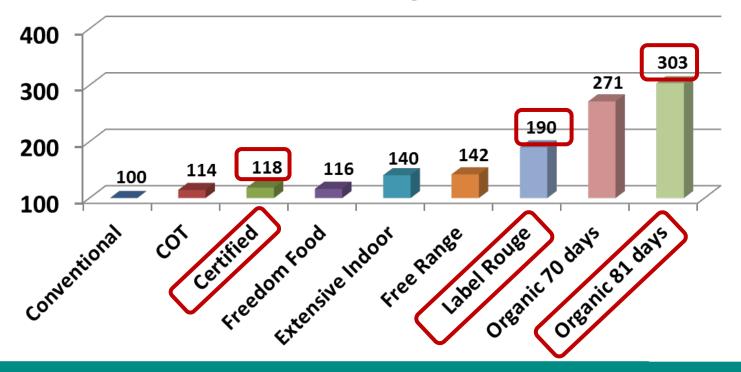


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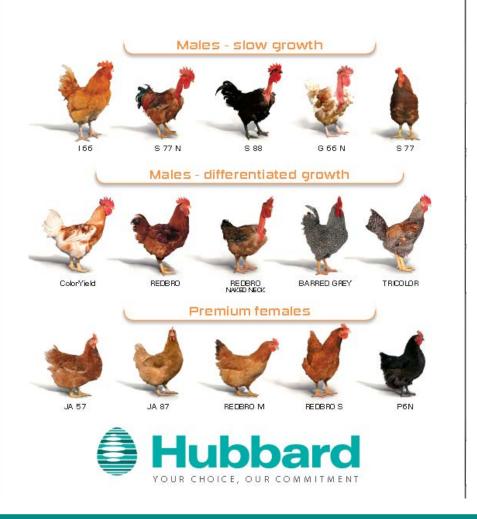
Concept Effect

Estimated Live Cost at farm gate Base 100 Conventional



The Hubbard Premium Range

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17 marketed Premium males

HUBBARD PRE

Slow growth (mainly LR):

5 main males for a total of 7 lines involved + experimental lines.

Intermediate growth:

3 main males for a total of 10 marketed males and 9 lines involved + experimental lines.

6 marketed Premium females for 9 lines involved + experimental

lines

Total: more than 30 different lines specific to Premium range