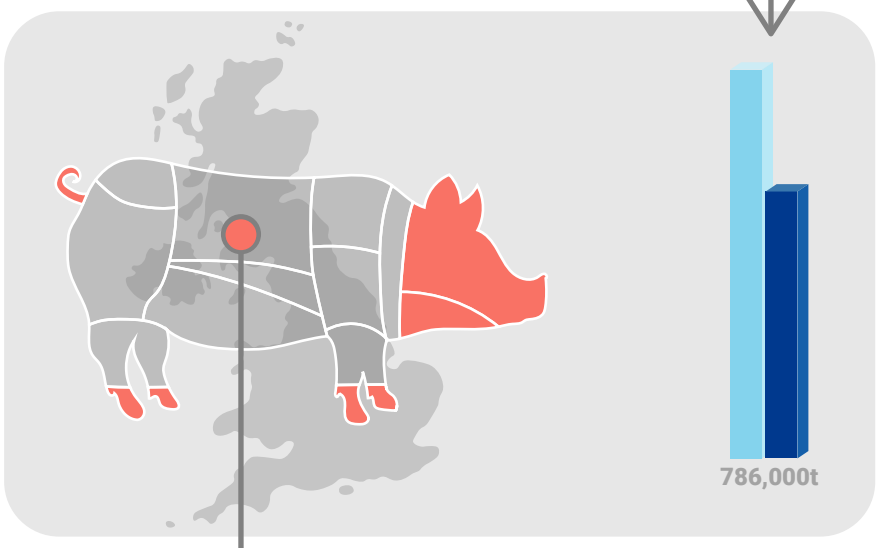
The UK Meat Sector

Why we need both Imports & Exports - Pork

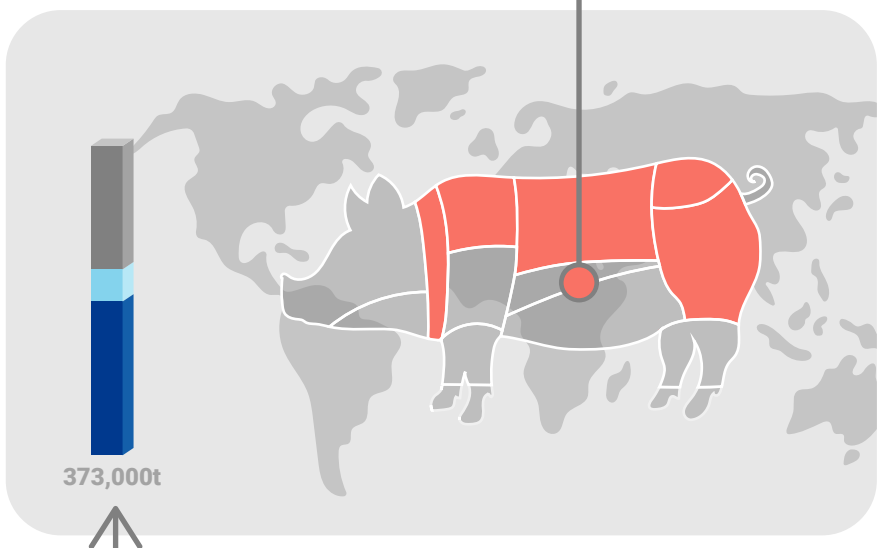
Want to know how the meat sector balances supply and demand to help consumers?
Come along on the import and export journey to find out!

IMPORT: Sides, Loins (Long, Standard, Short Cut), Backs, Shoulders (Whole, Collars, Blade, Ham), Bellies Chumps, Legs (Incl Shanks), Bacon

FOOD SECURITY | CONSUMER CHOICE



CHILLED & FROZEN
PROCESSED
OFFAL



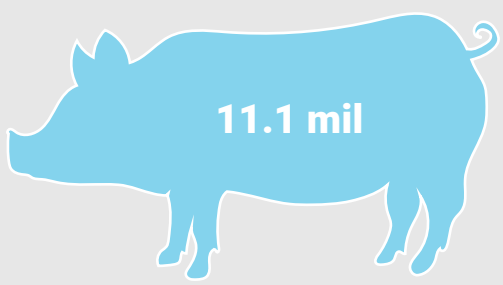
ACCESS TO MARKET | SUSTAINABLE UTILISATION

EXPORT: Sow Carcases, Misc. Bone-in Cuts, Bones, Belly Skins, Cheeks, Heads, Stomachs, Ears, Snouts, Tails, Feet

Where do the cuts go - Look at the red shading and arrows to find out!
Red indicates more traded cuts, grey indicates less traded cuts

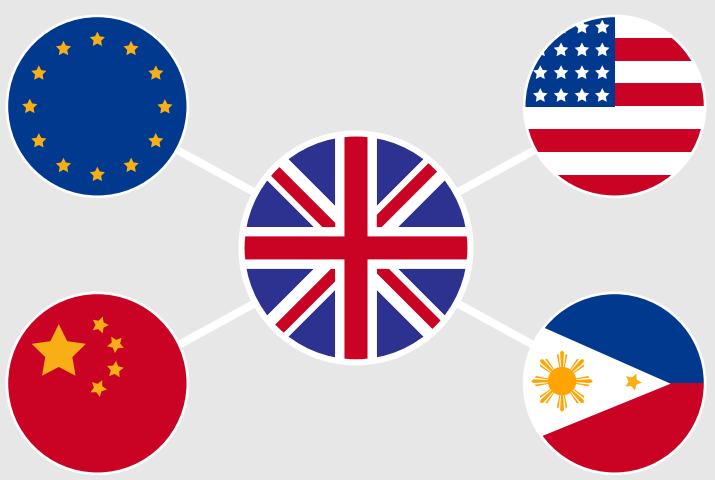
Pork is imported from the EU to supply further processing facilities in the UK for producing popular products like bacon, gammon and ham. EU inputs are also frequently processed into foods like sausages, pies and pâté. This import provides access to popular proteins as well as supporting employment in UK manufacturing. Exports provide better, higher value markets for other products. These markets also help to reduce the volume of waste, by taking products for which there is little or no value in the UK, such as certain offal.

What pigmeat do we export where, and why?



UK production

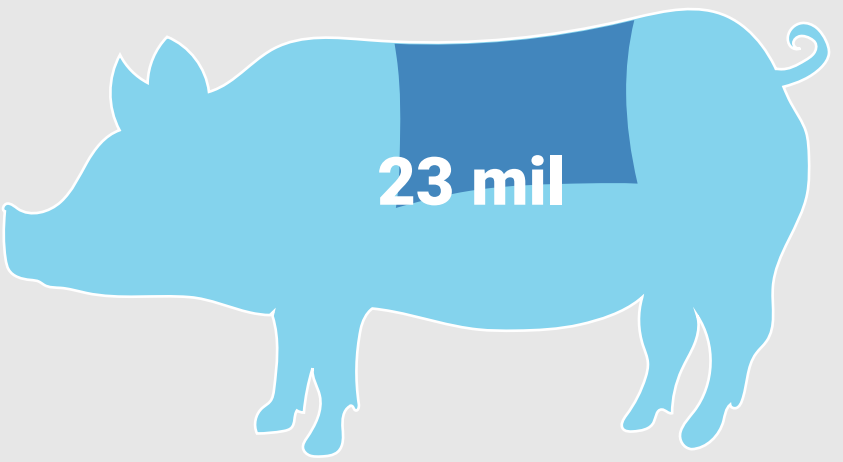
UK farmers enjoy access to international & domestic markets to secure the best pricing for their product.



Access to profitable international markets

Challenging the Self-Sufficiency Myth

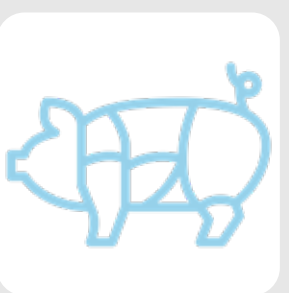
- The case of pork loins



UK demand

23 million pigs would be needed to satisfy the UK demand for pork loin. This is doubling in the pig farm population, which isn't feasible.

Why Self-Sufficiency in pork loins isn't desirable and wouldn't work:



A surplus of shoulder, belly, and trim



Restricted access to profitable international markets for UK exporters for other cuts