

The UK Meat Sector

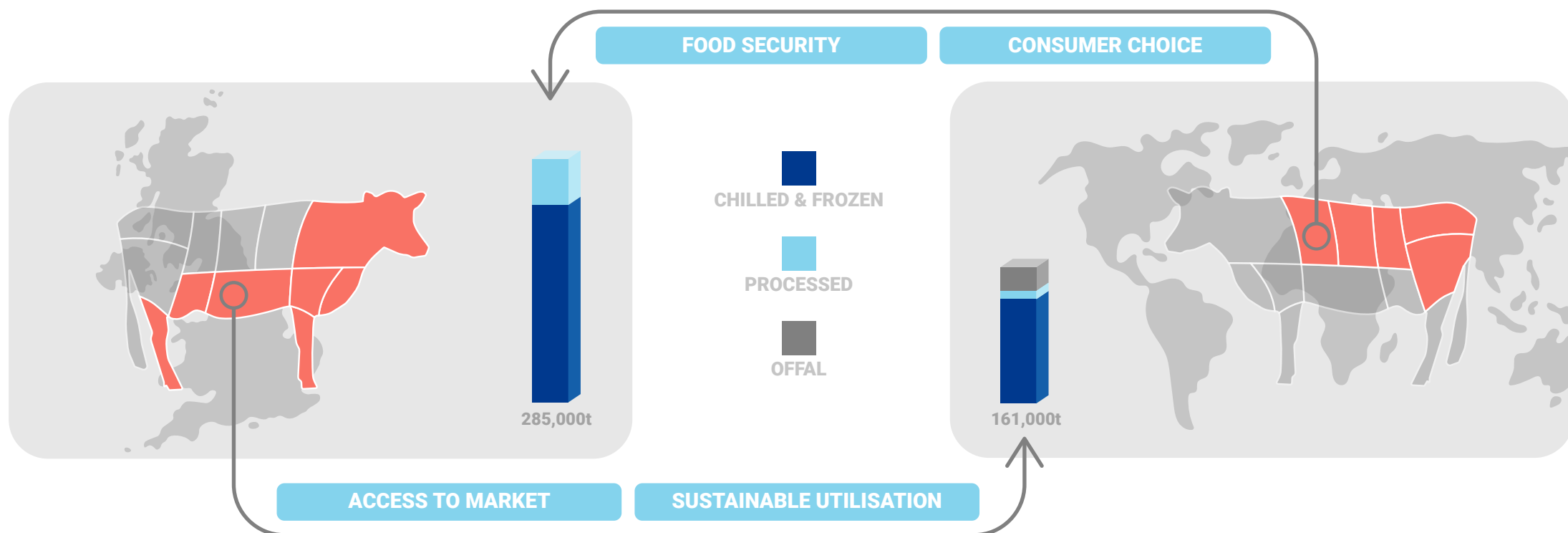
Why we need both Imports & Exports - Beef



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: Roasting & Steaking Cuts, Fore- & Hindquarter Cuts, Veal



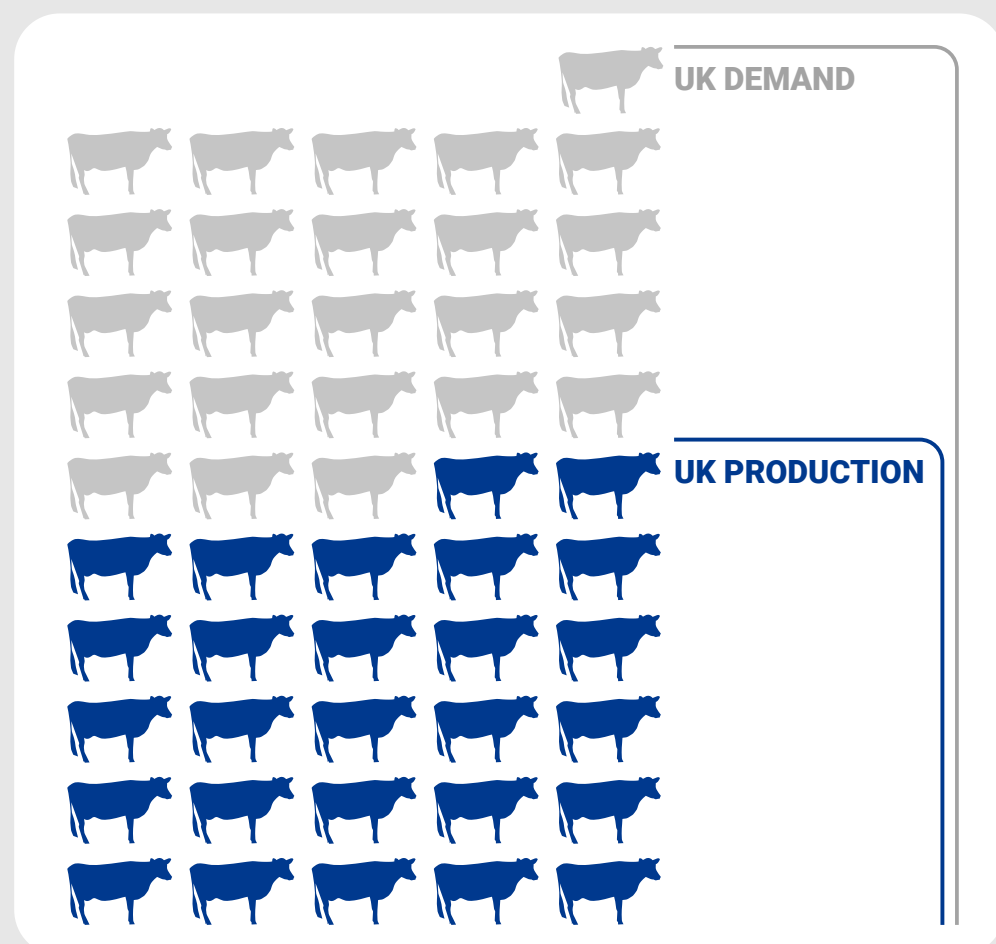
Where do the cuts go - Look at the red shading and arrows to find out!

Red indicates more traded cuts, grey indicates less traded cuts

The UK's international trade profile reflects regional preferences for specific cuts of beef. Home market demand for steaks and roasting cuts are satisfied with a combination of home production and imports. Other less popular cuts are exported, enabling producers to find markets for the whole carcass to maximise returns.

The Self-Sufficiency Myth

The UK imports **233,000 tonnes** of chilled and frozen beef.



To replace this with home produced product would require a **near doubling of the cattle population**, which isn't feasible.

= 100,000 animals

Benefits of Two-Way-Trade



FOOD SECURITY

Sourcing from multiple regions increases resilience of supply



CONSUMER CHOICE

Imports provide consumers with broader price range and a diverse selection of specialist and international cuts.



ACCESS TO MARKETS

UK Producers have access to more economically beneficial markets



SUSTAINABLE UTILISATION

The whole beef carcass is better utilised