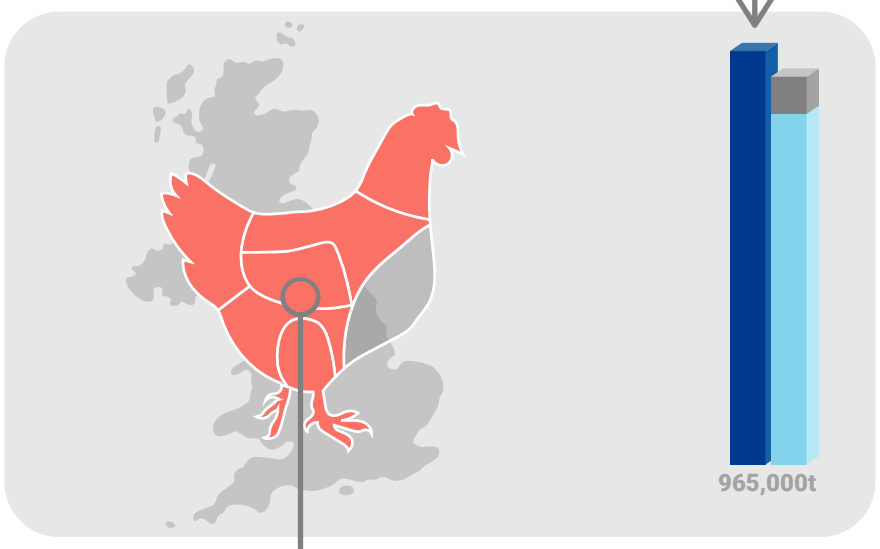
The UK Meat Sector

Why we need both Imports & Exports - Poultrymeat

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: Whole Chicken, Raw Breast, Raw Salted Meat, Breast/goujons (Cooked, Flavoured & Coated)

FOOD SECURITY | CONSUMER CHOICE



ACCESS TO MARKET | SUSTINABLE UTILISATION

EXPORT: Whole Chicken Halves, Quarters, Legs, Backs, Necks, Feet, Wingtips, Offal, Mechanically Recovered Meat

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

Why we import chicken breasts and why it matters

A chicken breast weighs approx. **200g**

2.69 bn breasts

The UK imports **539 million kilos** of chicken breast which is equivalent to **2.69 billion breasts**

122 % production increase

To meet this demand without imports, UK farmers would have to produce an additional **1.34 billion birds**

1,59 bn kilos

And find a market for the remaining 75% of the carcass, amounting to **1.59 billion kilos**

Production Challenge

Doubling poultry production to meet UK demand for chicken breast domestically would require unrealistic increases in infrastructures.

LAND | LABOUR | WATER | FEED

Export Market Challenge

If poultry production in the UK was increased to meet UK demand for chicken breast, it would generate an extra 2million tonnes of non-breast products which would need to find new export markets.

Bird flu outbreaks close export markets

Regional variations in regulations need to be met