

TRENDS SHAPING MEAT, POULTRY AND SEAFOOD PROCESSING

PMMI, The Association for Packaging and Processing Technologies, examined the latest trends impacting food processors.



The Trends Shaping Meat, Poultry and Seafood Processing report provides insights from 50 industry experts. The report focuses on marketplace developments, operational changes and future equipment needs. It represents the fresh, frozen, canned, deli, ready-to-eat, individual quick frozen and preserved product categories.

THE MEAT, POULTRY AND SEAFOOD INDUSTRY IS EXPERIENCING A GLOBAL BOOM



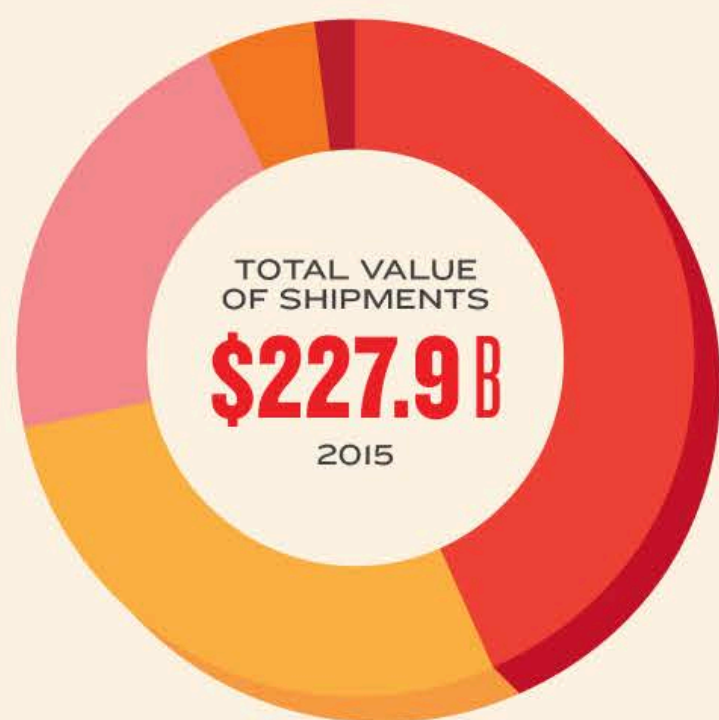
Factors driving global market expansion include:

- Population gains
- Increasing demand for meat, poultry and seafood
- Growth in foodservice
- Export opportunities

US imports of fish/seafood rose 6% from 2015 to 2016, and exports of meat/poultry increased 2.5%.



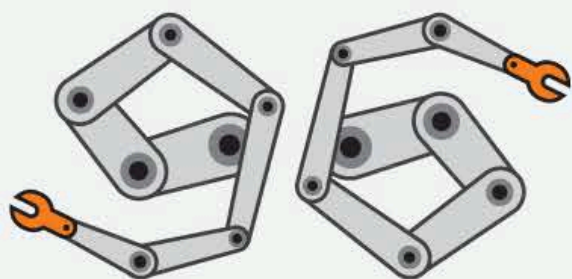
The total value of shipments from meat, poultry and seafood segments reached \$227.9 billion in 2015. The breakdown was:



There has been a 22% growth in retail sales of meat, poultry, and seafood from 2007 to 2012.

- Animal slaughtering** 43.5% - \$99.3 Billion
- Meat produced from carcasses** 21.2% - \$48.3 Billion
- Meat by-products processing** 1.9% - \$4.4 Billion
- Poultry** 28.1% - \$64 Billion
- Seafood** 5.2% - \$11.9 Billion

THE GROWING MARKET MEANS COMPANIES ARE EXPANDING AND AUTOMATING



96% of companies plan to advance automation in manufacturing operations in the next 3 to 5 years.



4 out of 5 companies predict growth in their operations.

Operational growth causes manufacturing challenges, with solutions coming from:

- New equipment
- Changes to packaging
- New lines
- Line expansion

In the next 12 to 24 months...



50% of companies predict increased spending on capital equipment.

82% of companies are specifying a more hygienic machine.



Manufacturers say their most critical concerns in the year ahead are:

- Food safety
- Sanitation
- Operational efficiencies

ADVANCEMENTS IN PACKAGING

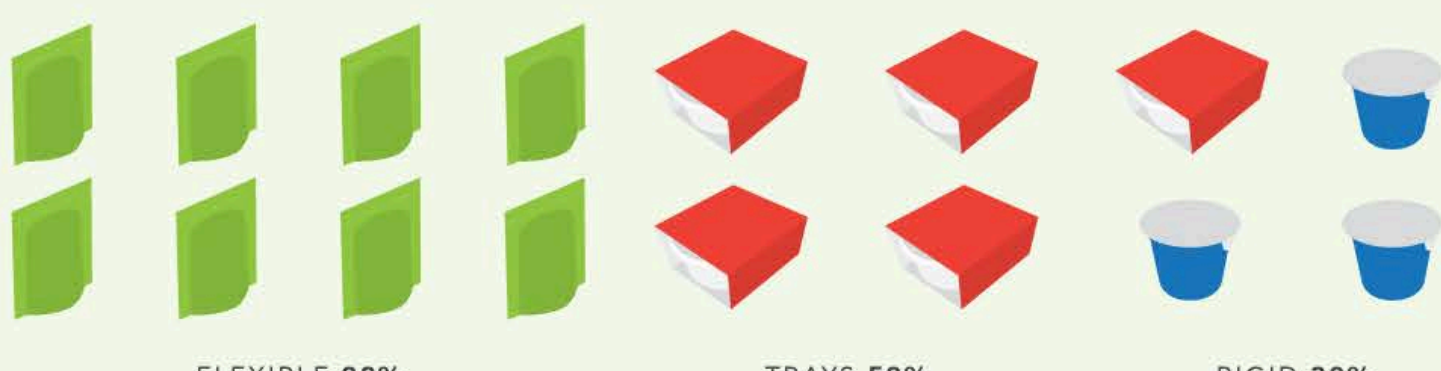


Over half (52%) of companies are changing packaging styles. Of these:

3 OUT OF 5 (62%) are moving to more flexible packaging

2 OUT OF 5 (38%) are moving to more tray packaging

Current breakdown of packaging styles being used:



49% of companies are using both modified atmosphere packaging (MAP) and vacuum packaging to extend shelf life.



36% of companies interviewed are using high-pressure processing (HPP) to improve freshness without added preservatives.

3 out of 5 companies are looking for film improvements which include:

- Durability
- Less wrinkles
- Recyclability
- Temperature performance

Visit pmmi.org/research to access the PMMI 2017 Meat, Poultry and Seafood Trends report and other industry intelligence.

Industry professionals can find the latest food and beverage packaging solutions at PACK EXPO Las Vegas (Sept. 25-27; Las Vegas Convention Center). To register and learn more, visit PMMI.org, Packexpo.com or PMMIMediaGroup.com.

