

Livestock Marketing Channel Assessment

Matt LeRoux, Marketing Specialist





Matt LeRoux







- Marketing Specialist with CCE, Tompkins County.
 - Master's in Ag/Food Marketing.
 - Worked for 5 years for the New England Livestock Alliance & Heritage Breeds Conservancy.
- Started 2 brands of Natural & Grassfed beef.

Selling to a buyer who is not the end user.

Wholesale.

Packer Restaurant **Grocery/Retail** Distributor Auction Institution/Food Service



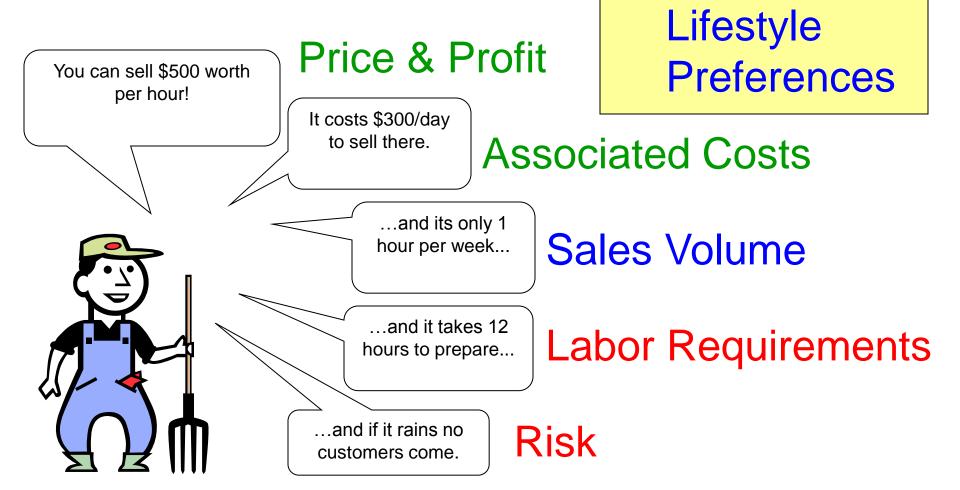
Selling directly to the end user.

Farmers' Market Freezer Trade CSA/Buying Club Farm Stand/Store Web Market Channel Selection: Opportunity is knocking...

Meat CSA Home-based Retail (farm store) **Freezer Trade** Farmers' Market Restaurant **Grocery/Specialty Store Regional brands**



How do you evaluate a market opportunity? Six interacting factors impact the "performance" of a marketing channel including:

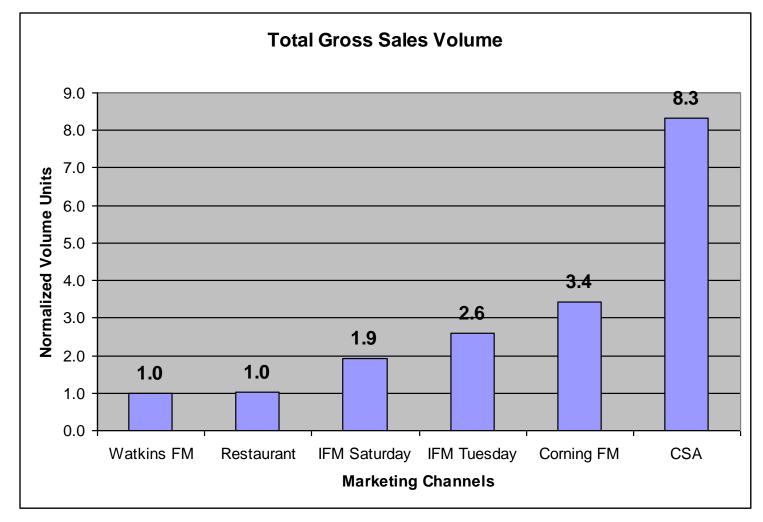


Labor logs

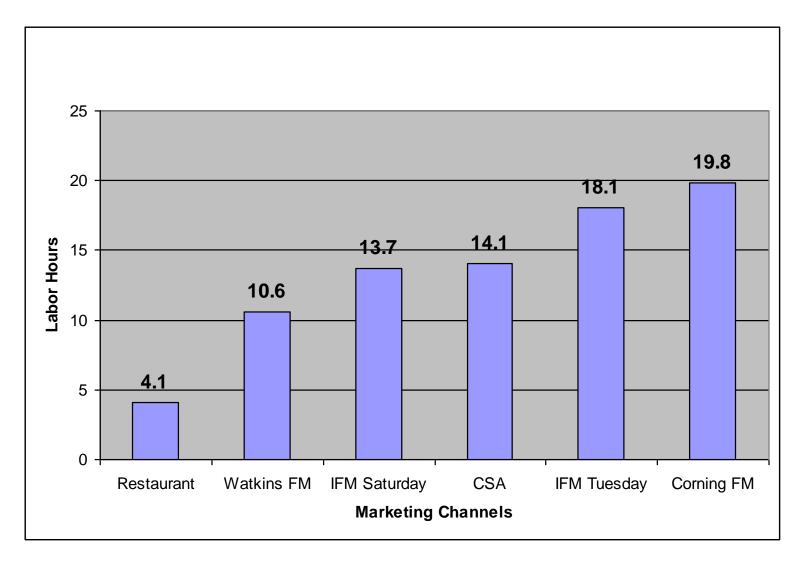
Farm name	Name:	Joe		Date:	8/5
Time spent (to neares	st 15 min):	45	Vegetable(s):	kale 8	chard
	Activ	ity: Check al	l that apply		
Create Pick list	Harvest	Cull/grade/sort/	wash 🔵 Bunch	/Bag/Package/	Pack orders/boxes
Load/unload truck	Travel t	o/from market/mal	ke deliveries	Bookk	eeping/Bills
Sales calls) Sales Time/Set u	p/Take down) Other (please de	scribe)	
Product Destin	ation: Check o	all that apply	(when possible, p	olease write r	name of biz)
CSA		Restauran			
Ithaca Farmers'	Market	Other _			

Harvest → Process & Pack → Travel & Delivery → Sales time

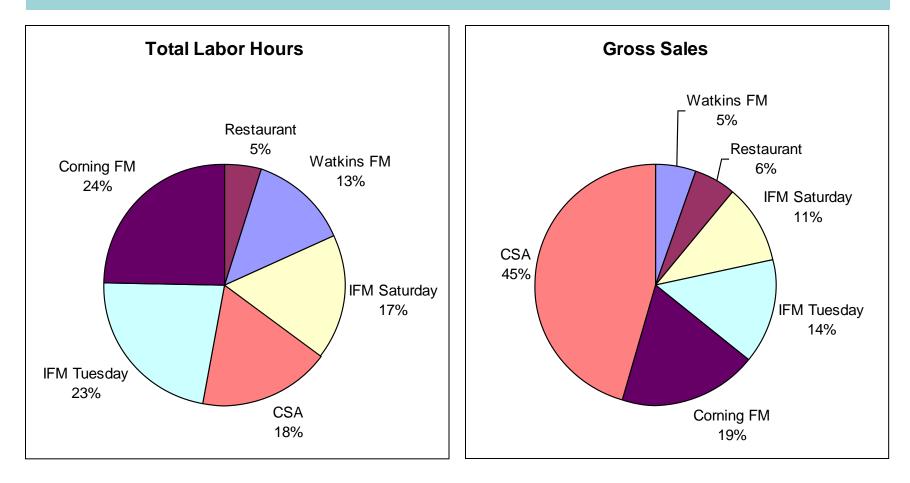
Sales Volume by Channel



Total Labor Hours



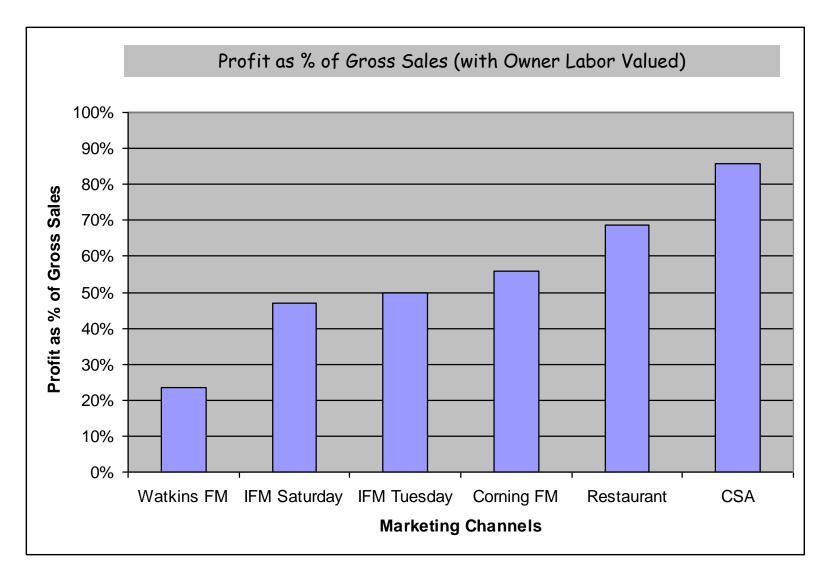
Simple Comparison of Labor & Sales



CSA: 18% of weekly labor, 45% of weekly gross sales.

Watkins Glen FM: 13% of weekly labor, 5% of weekly gross sales.

Marketing Profit



Risks & Preferences:

Labor requirements Price risk Customer turn-out Competition **Buyer back-out** Processor is booked People on the farm Dark Cutter, other discounts Ability to sell the whole carcass

Customer interaction Time on the farm Setting up displays



Rank & Compare Opportunities for Performance Factors

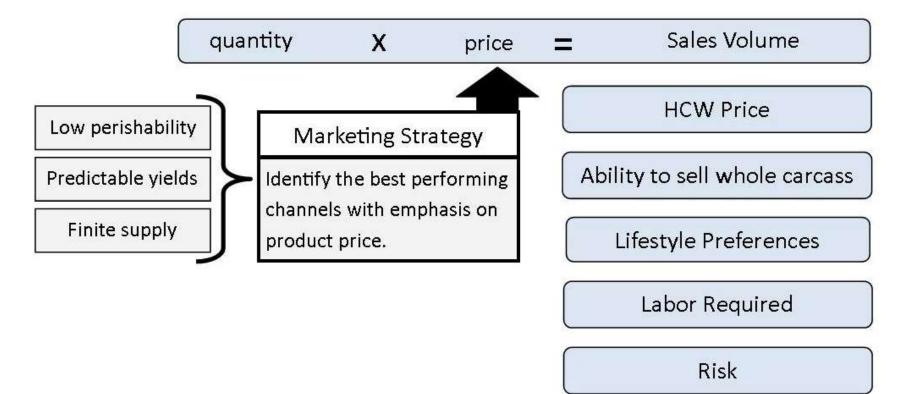
	Sales Volume	Labor Hours	Profit Margin	Financial Risk	Lifestyle	Final S	ocores
	Rank	Rank	Rank	Rank	Rank	Unweighted	Weighted
IFM Tuesday	4.9	5.4	3.9	2.0	1.0	3.4	3.2
IFM Saturday	5.4	4.0	4.1	2.0	1.0	3.3	3.1
Corning FM	4.3	6.0	3.4	2.0	1.0	3.4	3.2
Watkins FM	6.0	3.1	6.0	2.0	1.0	3.6	3.5
CSA	1.0	4.2	1.0	1.0	1.0	1.6	1.6
Restaurant	6.0	1.0	2.4	2.0	1.0	2.5	2.0

Based on 5 factors and farmer chosen weights.

LMCAT Factors

- HCW Equivalent Price
- Whole carcass demand, % demanded
- Sales Volume
- Lifestyle Preferences (enjoyment, stress aversion)
- Labor Required
- Risk (financial risk, lost sales, etc...)

Factors for Marketing Channel Assessment:



Methodology

- Collect logs of all marketing labor (from trip to processor to final sale) for X # of head, for X # of weeks.
- Collect weights & prices of cuts for 1 typical head.
- Collect gross sales & mileage for the period.
- Collect ranking on lifestyle & risk.

arm Name: Name:			Please ente	r TIME in MINUTES	as accurately as poss	ible.
Date:		Travel & Deliveries (to/from customers,	Pack & Sort Orders: (take inventory, pack	Sales Time: (phone orders,	Other	
Product Destination/ Customer Name:	Mileage:	S in Sales/ Invoice #	markets, & slaughter- house)	boxes, load vehicle)	bookkeeping, invoices, sales calls, store, FM)	
Messewood Restaurant	4:2 miles	\$215.54	25 min. +25 min. +25 min. +25	5 min. + 12 min.	5 min. +15 min. +13 min.	

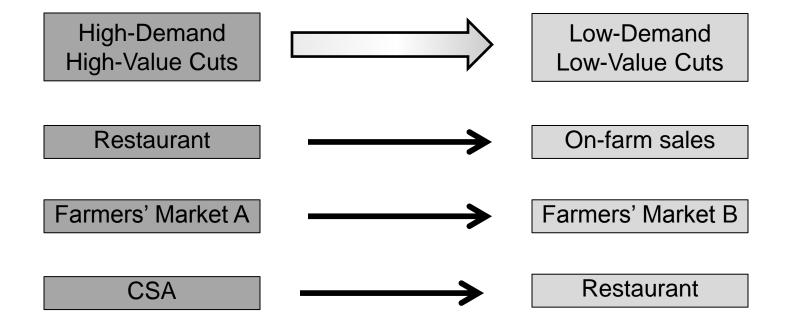
Circle species:	Farm	name:	
inter mkt. hannel name:	 · · · · · · · · · · · · · · · · · · ·	pecific price	per pound
Cut name:		-	

Practical Application: Marketing Decisions

Considering a marketing change, what should it be?

- Reduce participation in weakest performing channel.
- Increase participation in best performing channel.
- Maximize lifestyle preferences.
- Adjust channel pricing to improve performance.

Channel Combination aids inventory management.



Consider Price, Profit & Volume

	Weight sel price is ba	•	Aver Price	-	Hours spent	Lbs. sold	Gross Sales		Mark S Profit	U	Profit \$/hour
Farmers' Market			1		1	1	· ·			i	
Freezer Trade			1 t		ı	1	ı		I	·	
Live animal	HCW 6	60	\$1.	45	2	660	\$957	\$2	\$9	55	\$478
Other assumptions: Does not include any	production costs		1				Marke	ting Cos	ts:		
\$1/head to Beef Chec 10 head load for the li	k-off program.					Tr	ucking	Kill fee	wrap \$0.55/lb.	Assoc. costs	Total
\$1/head marketing fee Selling at a 4 hour farr				Live	animal		\$0	\$0	\$0	\$2	\$2
Assumption	s for Frms' Mrl	· + ·		Free	ezer Trade)					
Assumption				Farr	ners' Mar	ket	T -	τ	T	т -	т -

71.4

6.0

6.0

\$15

lbs./4 hour market

of markets

hours/market

Cost/market

Cornell Cooperative Extension Beef Yield and Price Estimator

Warning: Only type in yellow highlighted fields

STEP ONE:	ENTER BASE PRICE & ANY PR	EMIUM
	Price	Unit
BASE PRICE:	\$1.52	lb/HCW
Premium	\$0.25	lb/HCW
Total:	\$1.77	lb/HCW

You may want to u	use the weekly	average price b	based on USDA	report (lin	k below).	
Use price for stee	ers, dressed de	elivered basis, 6	65-80% choice, h	igh end o	f range or	average.
Assume a premiu	m price!					
		http://www.ams.usda.gov/mnreports/lm_ct100.txt_				

STEP TWO:	ENTER OTHER COS	TS, CARCASS \	WEIGHT, & YIELDS
COSTS	Rate	1 head pric	e
Animal purchase	\$1.77	\$1,191.21	
Trucking	\$30.00	\$30.00	Will you charge for trucking? TIME & MILEAGE
Slaughter	\$45.00	\$45.00	Kill fee
Cut & wrap	\$0.65	\$437.45	Cut & wrap fee
Delivery	\$20.00	\$20.00	Will you charge for delivery? TIME & MILEAGE
	Total:	\$1,723.66	
CARCASS WEIGHTS	S Pounds	Yield %	
HCW	673	60%	Assume 60% yield
Retail	437.45	<mark>65%</mark>	Assume 65% yield
STEP THREE:	REVIEW ESTIMATED YIE		9
YIELDS	% of carcass	Pounds	
Chuck primals	26.0%	114	Assume primal yields as published by Angus Assoc
Flank & Short plate prir	9.5%	42	
Brisket & Shank	10.0%	44	
Trim	1.0%	4	
	1.0% 27.0%	4 118	
Trim			Image: second

39

437.45

Sirloin primal

Total:

9.0%

100.0%

Based on the estimate	ed yield and co	sts, total costs	s per pound is:	\$3.94	
STEP FOUR:	NOW ENTER AC	TUAL POUND	S RECEIVED FOR	EACH CUT	
		Total Retail			Product
	Pounds	lbs.	% of Carcass	Cost/lb.	cost
Ground beef	256	431.96	59.3%	\$3.94	\$1,008.70
Stew Meat	37	431.96	8.6%	\$3.94	\$145.79
Top Round	24.88	431.96	5.8%	\$3.94	\$98.03
Ribs (short)	5.48	431.96	1.3%	\$3.94	\$21.59
Prime rib/ Ribeye	17.68	431.96	4.1%	\$3.94	\$69.66
Tenderloin	10.44	431.96	2.4%	\$3.94	\$41.14
Strip loin	26	431.96	6.0%	\$3.94	\$102.45
Sirloin	10.48	431.96	2.4%	\$3.94	\$41.29
Shanks/Soup bones	24	431.96	5.6%	\$3.94	\$94.57
Other 1	0	431.96	0.0%	\$3.94	\$0.00
Other 2	0	431.96	0.0%	\$3.94	\$0.00
Tongue/liver/Ox tail	20	431.96	4.6%	\$3.94	\$78.80
Actual total retail yield:	431.96		100.0%		\$1,702.03
Estimated total retail yield:	437.45				
Difference:	(5.5)	lbs.			

STEP FIVE	ENTER DESIRE	D MARK-UP AE	BOVE COST (%)	30.0%
			Mark-up above	farm total cost:
			\$5.12	Avg. \$/lb.

STEP SIX	ADJUST PRICIN	G TO MEET G	OALS		
	% of Carcass (reminder)	Mark-up	Extended Mark- up	Suggested Pricing:	Breaks-out to:
Ground beef	59.3%	30.0%	\$1,311.31	\$4.75	\$1,216.00
Stew Meat	8.6%	30.0%	\$189.53	\$6.00	\$222.00
Top Round	5.8%	30.0%	\$127.44	\$7.75	\$192.82
Ribs (short)	1.3%	30.0%	\$28.07	\$7.25	\$39.73
Prime rib/ Ribeye	4.1%	30.0%	\$90.56	\$10.50	\$185.64
Tenderloin	2.4%	30.0%	\$53.48	\$11.00	\$114.84
Strip loin	6.0%	30.0%	\$133.18	\$8.75	\$227.50
Sirloin	2.4%	30.0%	\$53.68	\$7.00	\$73.36
Shanks/Soup bones	5.6%	30.0%	\$122.94	\$3.50	\$84.00
Other 1	0.0%	30.0%	\$0.00	\$0.00	\$0.00
Other 2	0.0%	30.0%	\$0.00	\$0.00	\$0.00
Tongue/liver/Ox tail	4.6%	30.0%	\$102.45	\$4.00	\$80.00
			\$2,212.64	\$5.88	\$2,435.89
				Average	
Difference	between target i	mark-up and	current pricing.	\$223.25	
		\$0	Means you reach	ed your exact m	ark-up goal.
		(\$)	Means you are \$	below mark-up	goal
		(\$)	Shows \$ above n	nark-un doal	

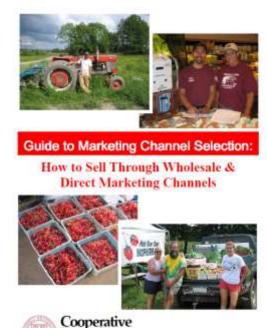
Marketing Channel Assessment

- Identify goals and lifestyle preferences.
- Keep marketing cost & returns records, if only for "snapshot" periods.
- Rank & compare opportunities to maximize profits.
- Combine channels to max sales & reduce risks.

Publications

- Smart Marketing Sept. & Oct. 2010, Oct. 2012 http://marketingpwt.dyson.cornell.edu/publications.html#smart
- Guide to Marketing Channels
 <u>http://ccetompkins.org/sites/all/files/factsheets/factsheet-</u>
 <u>1317.pdf</u>







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