EC Outlook Conference 09/12/2022

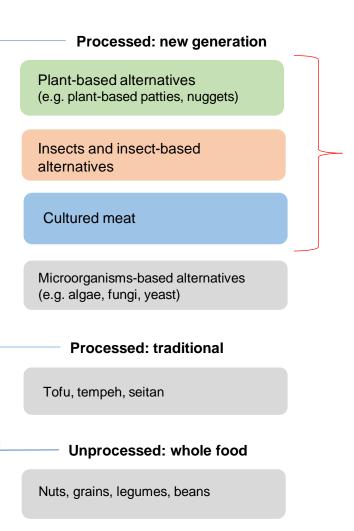
MEAT ALTERNATIVES

Opportunities and challenges for food systems' transformation

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Meat alternatives: a definition



Processed products mimicking meats in terms of technical (taste, texture, appearance) and nutritional properties

Plant-based alternatives: meat alternatives made from plant proteins (e.g., soy, pea) and other plant-based ingredients



Insect-based alternatives: meat alternatives using insects or insect powder as main source of protein (usually mixed with plants)

<u>Cultured meat</u>: meat produced from animal cells and in vitro

The current market for meat alternatives

Plant-based alternatives:

- On the market for about 10 years (supermarkets, restaurants, fast food outlets)
- Global market size: USD 5-15 billion → Less than 1% of global meat market
 - Western Europe: USD 2.6 billion; Eastern Europe: USD 192 million (GFI, 2022)

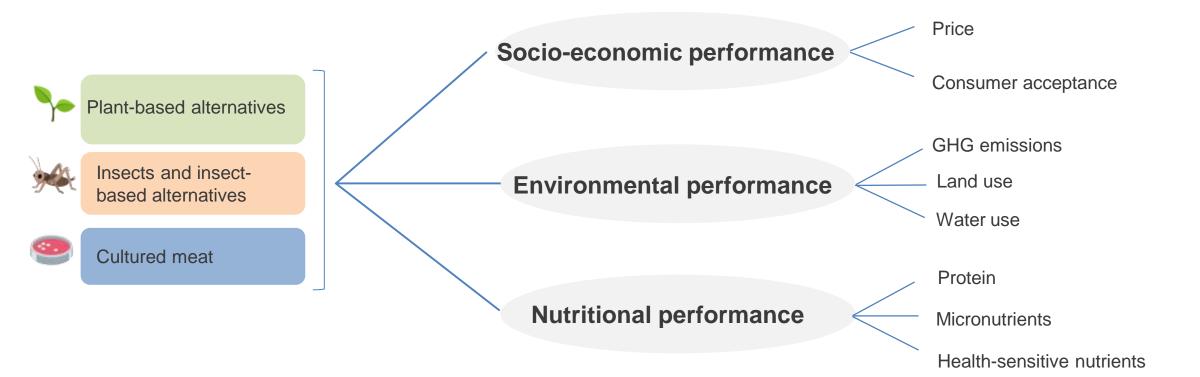
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- On the market for about 5 years (online, some supermarkets)
- Global market size: USD 154-510 million
 - o Europe: USD 82 million (Statista, 2022); 500 tonnes on the market, 9 million consumers (IPIFF, 2020)

Cultured meat:

- Only sold in one restaurant in Singapore
- Dozen of companies working to bring their products to market in coming years

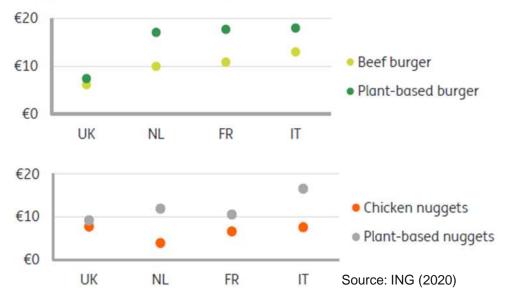
How do these products compare to meats?



Socio-economic performance: Price

Meat substitutes are more expensive than popular meat products**

Retail price of popular meat products and plant-based alternatives per kilogram in a selection of countries



- Meat alternatives are currently more expensive than meats
- Plant-based alternatives are the most affordable ones
- High prices anticipated for cultured meat
- > One reason for higher prices is high production costs

Plant-based: cost of additives/flavour enhancer, processing costs, small production scale

🖗 Insect-based: high labour costs, small production scale

Cultured meat: production costs estimated to be at least **100 times higher than for meats**



• Acceptance of meat alternatives is **low compared to meat:**

Insect < Cultured meat < Plant-based

• Main consumer concerns:

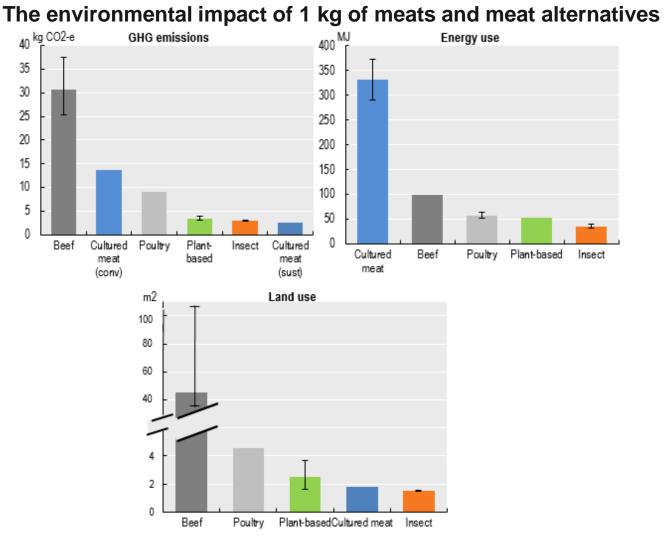
Method neophobia, unfamiliarity, fear, disgust, price and taste

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healthiness (ultra-processed)

• Acceptance vary between age groups, gender, education level, countries





- Comparison based on Life Cycle Assessment
- - Lower carbon footprint than all meats
 - o Lower land use requirements
 - Lower water footprint
- <u>Cultured meat</u>
 - Lower carbon footprint than beef and lower than all meats if switch to renewables
 - o Lower land use requirements
 - $\circ~$ Lower water footprint than beef only

<u>Sources</u>: Plant-based=plant-based burgers (Beyond/Impossible) (Khan et al., 2019; Heller and Keoleian, 2018); Insect=insect-based meat substitute (Smetana et al, 2015); Cultured meat (CE DELFT, 2021); Poultry=global average (CE DELFT, 2021); Beef=US beef burger (Khan et al., 2019; Heller and Keoleian, 2018);



Nutritional composition of the Beyond and Impossible burgers (100g), of an insect burger (100g), and a beef burger (100g, 80% lean meat 20% fat)

	US Beef Burger (USDA)	Beyond Burger	Impossible Burger	Insect Burger (Bugfundation)
Calories (kcal)	254	252	212	282
Protein (g)	17.2	17	17	21
Saturated fat (g)	7.58	5.6	7	2.1
Fibre (g)	0	1.3	2.7	1
Iron (mg)	1.94	4	3.7	n.a.
Cholesterol (mg)	71	0	0	n.a.
Sodium (mg)	66	345	327	1600
Sugar (g)	0	0	0	1.4

Insect-based alternatives:

- Insects are considered good sources of human nutrition
- Nutritional data available for some insect-based alternatives (Table)



- Meat is a complete source of protein and contains key nutrients
- Meat alternatives aim to provide **similar to superior nutrition** as meats

Plant-based alternatives:

- Leading brands try to match nutritional profile of meat (Table)
- Studies looking at wide of products: mixed impact from substituting meats with plantbased alternatives
 - More fibre, vitamins E and B9
 - Less vitamin B12, zinc, iron
 - Increased share of ultra-processed foods

References

Tso and Forde (2021), Unintended Consequences: Nutritional Impact and Potential Pitfalls of Switching from Animal- to Plant-Based Foods Salome et al (2021), Substituting Meat or Dairy Products with Plant-Based Substitutes Has Small and Heterogeneous Effects on Diet Quality and Nutrient Security: A Simulation Study in French Adults



		Plant-based	Insect-based	Cultured meat
Socio-economic	Price	-	-	-
	Consumer acceptance	-	-	-
Environmental	GHG emissions	+	+	~
	Land use	+	+	+
	Water use	+	+	~
Nutritional	Protein	~	+	?
	Micronutrients	~	?	?
	Saturated fat	~	+	?
	Salt	-	-	?



> Depends on the market share meat alternatives will capture

- If they remain "niche products": implications for society will be small
- If they capture significant market share: could have wide consequences for environmental, health, and ethical outcomes and for actors along the livestock value chain
- Strong growth in meat alternatives market projected in coming years, but starting from a low base
- Actual growth will be contingent on:
 - Cost reductions
 - Technology development
 - Enabling regulatory frameworks
 - Broad consumer acceptance

	Current market (2021)	Projected market (2030)
Plant-based	USD 5-15 billion <1% of meat market	USD 25-140 billion <10% of meat market
Edible insects	USD 154-510 million	Up to USD 8 billion
Cultured meat	0	USD 5-25 billion





- 1st OECD report on meat alternatives
- Published in September 2022
- Includes both:
 - A literature review
 - A scenario analysis using a partial equilibrium model for global agriculture

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