

# **CARIBBEAN POULTRY ASSOCIATION**



## **CARIBBEAN POULTRY MARKETS & BROILER PROCESSING SECTOR PROFILE**

# **CARIBBEAN POULTRY MARKETS & BROILER PROCESSING INDUSTRY**

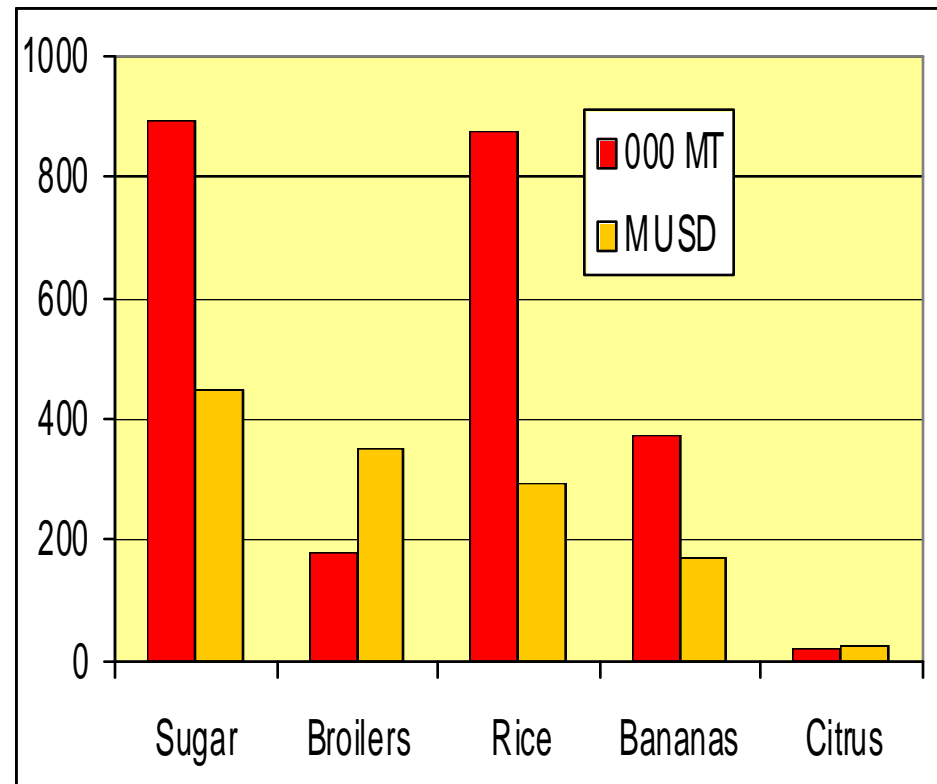
- Contribution Of Industry To Region
- Caribbean Poultry Markets
- Caribbean Food Distribution System
- Poultry Processing Sector
- Supply of Live Birds
- Competitiveness
- Opportunities & Challenges

# LARGE REGIONAL AGRO INDUSTRY

- **EX FACTORY SALES**

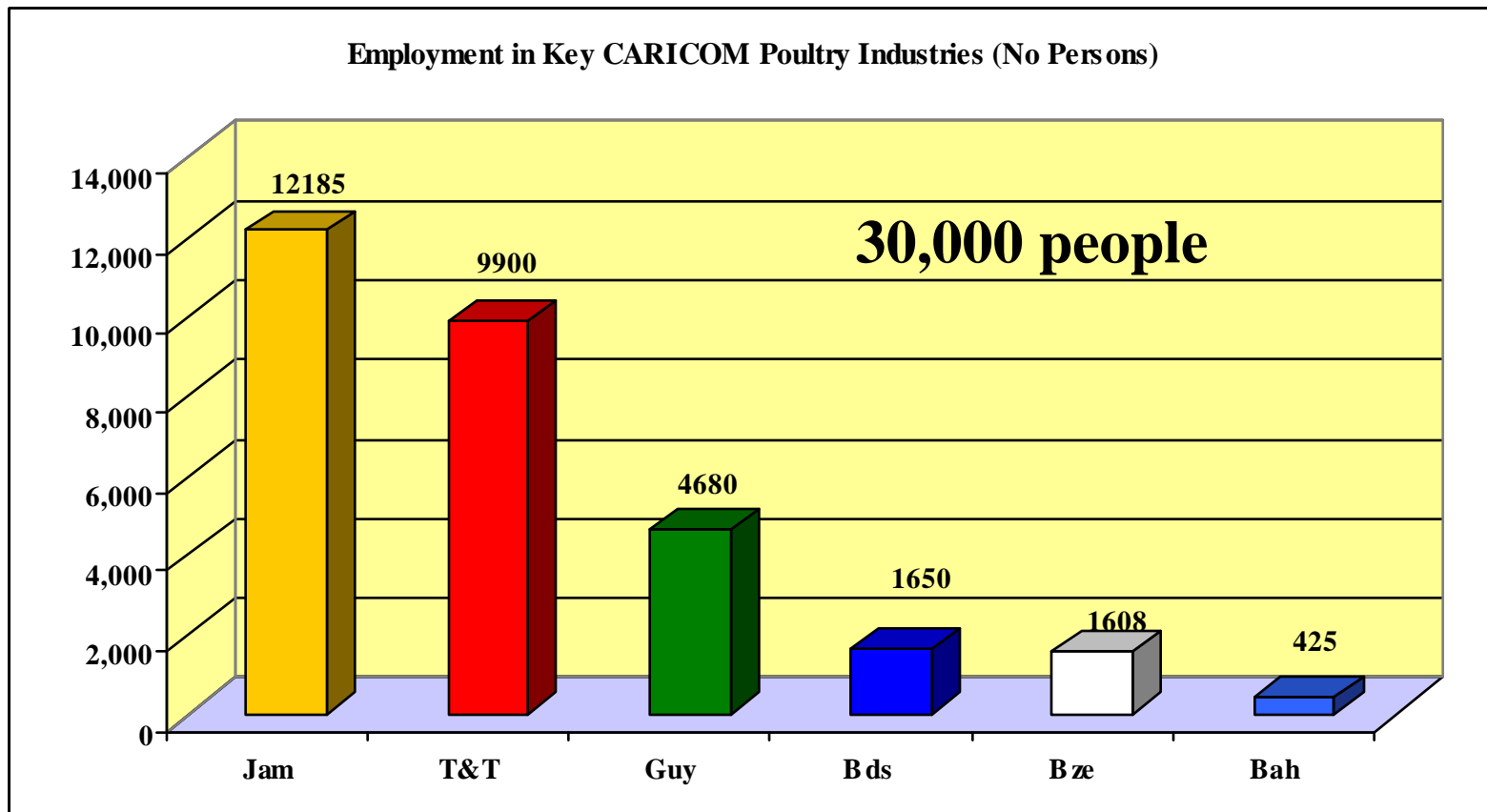
- Bahamas 1
- Barbados 1
- Belize 3
- Guyana 3
- Jamaica 2
- T & T 1
- Suriname 4

## Sales Volumes & Values



25% Growth in 10 Years

# KEY EMPLOYER IN ALL COUNTRIES



## **STRONG LINKAGES TO AGRO INDUSTRY SUPPORT FOR RURAL DEVELOPMENT**

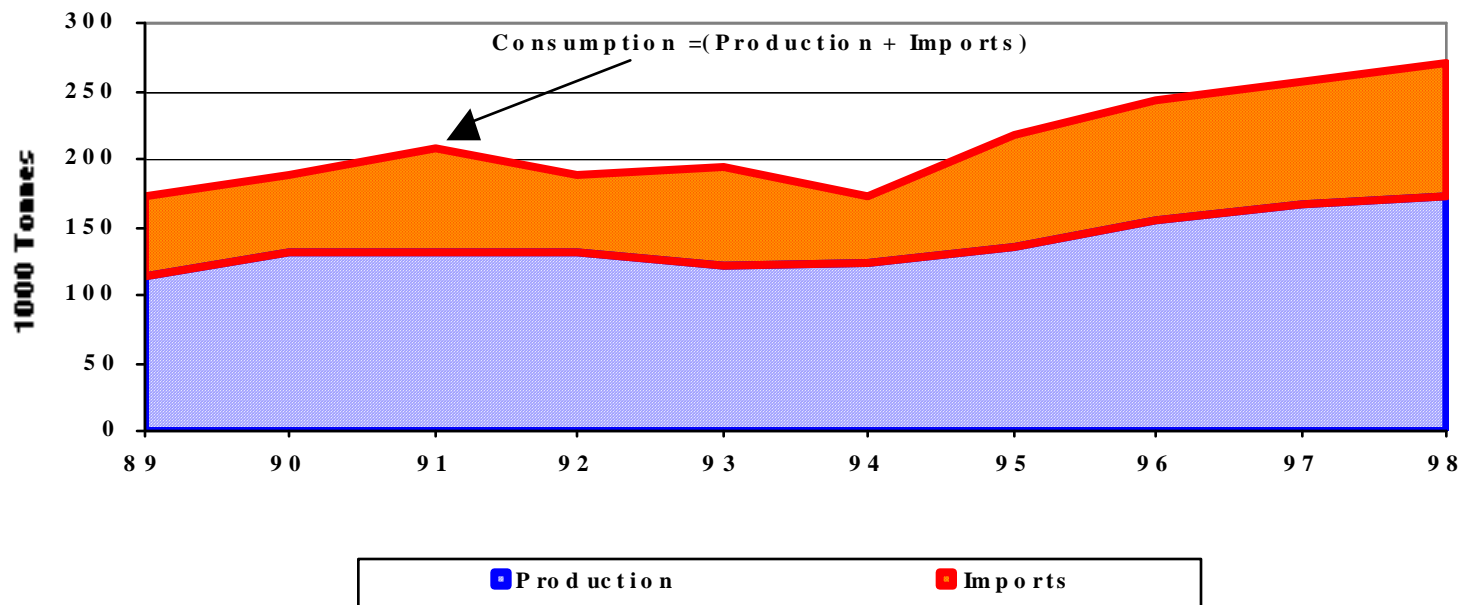
- **Linkages**
- Livestock Industry
  - FeedMills( 30)
  - Soy bean Meal (3)
  - Protein Meals
  - Fats, Oils, Soaps
- Vegetable Industry
  - Rice - 24,000 Ac
  - Corn – 18,000 Ac
  - Manure – 11,000 MT
- Food Security/ Rural Development
  - 14,000 small farmers
  - 4,000 cottage processors
  - Food storage
  - Foreign Exchange
  - Rural Food Dist'n

# CARIBBEAN POULTRY MARKET

- Market Size & Growth
- Consumers & Consumer Trends
- Product Mix

# GROWING MARKET

Figure 4.1: Production and Imports of Broiler Meat: CARICOM 1989 - 1998  
(1000 tonnes)



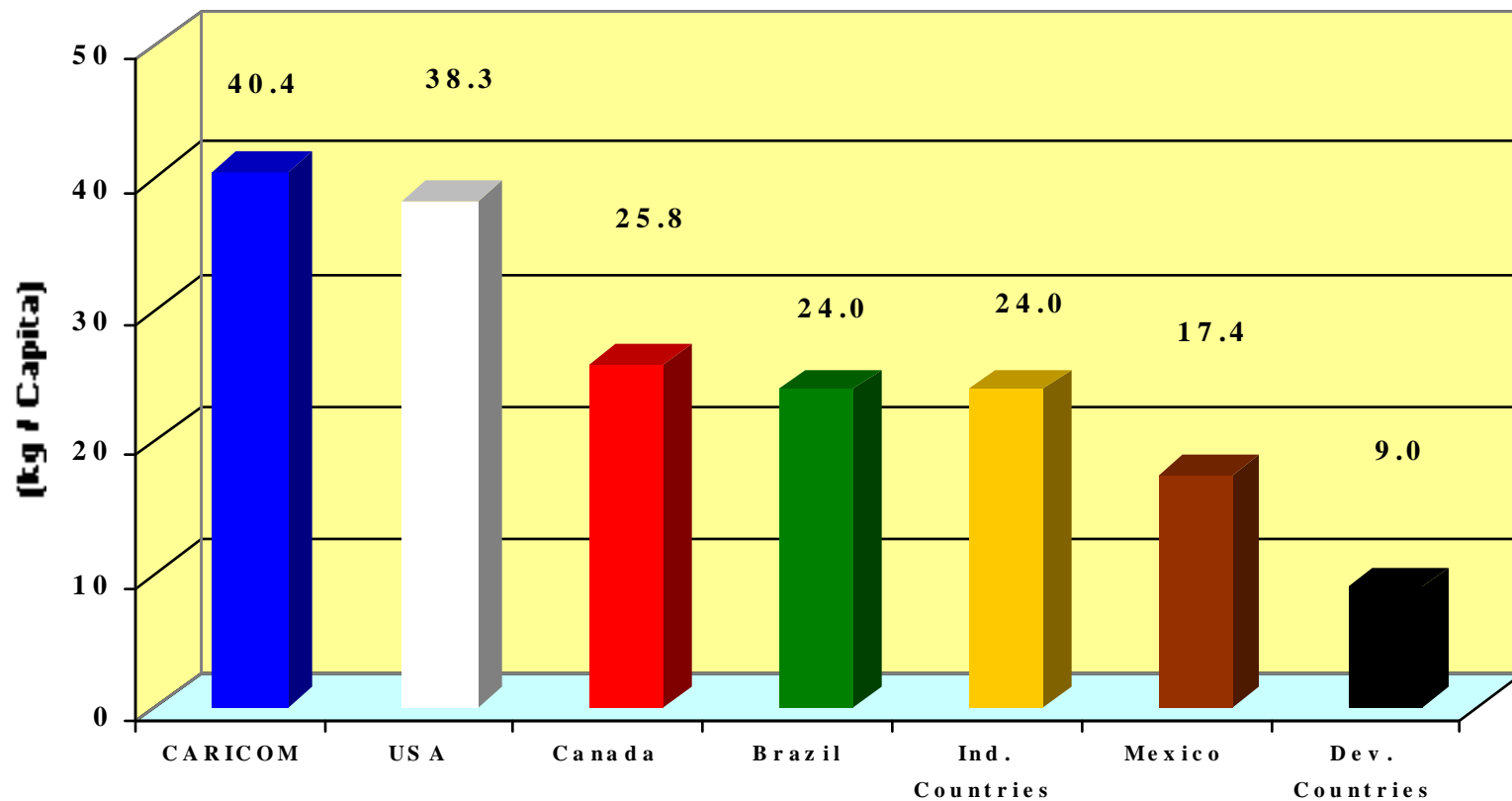
30% Growth in 10 Years

## **STRONG CONSUMER PREFERNCES /TRENDS**

- Per Capita Consumption – 500 – 6,000 USD
- Rural Population – 10 – 50%
- Cultural Traditions
- Tourist Sectors – Long Term Growth
- Working Women – Increasing
- Cool Chain – Refrigeration Increasing
- Convenience – Microwaves Increasing
- Communication – Radio, TV, Cable
- Mobility – Deporteas (Cars)

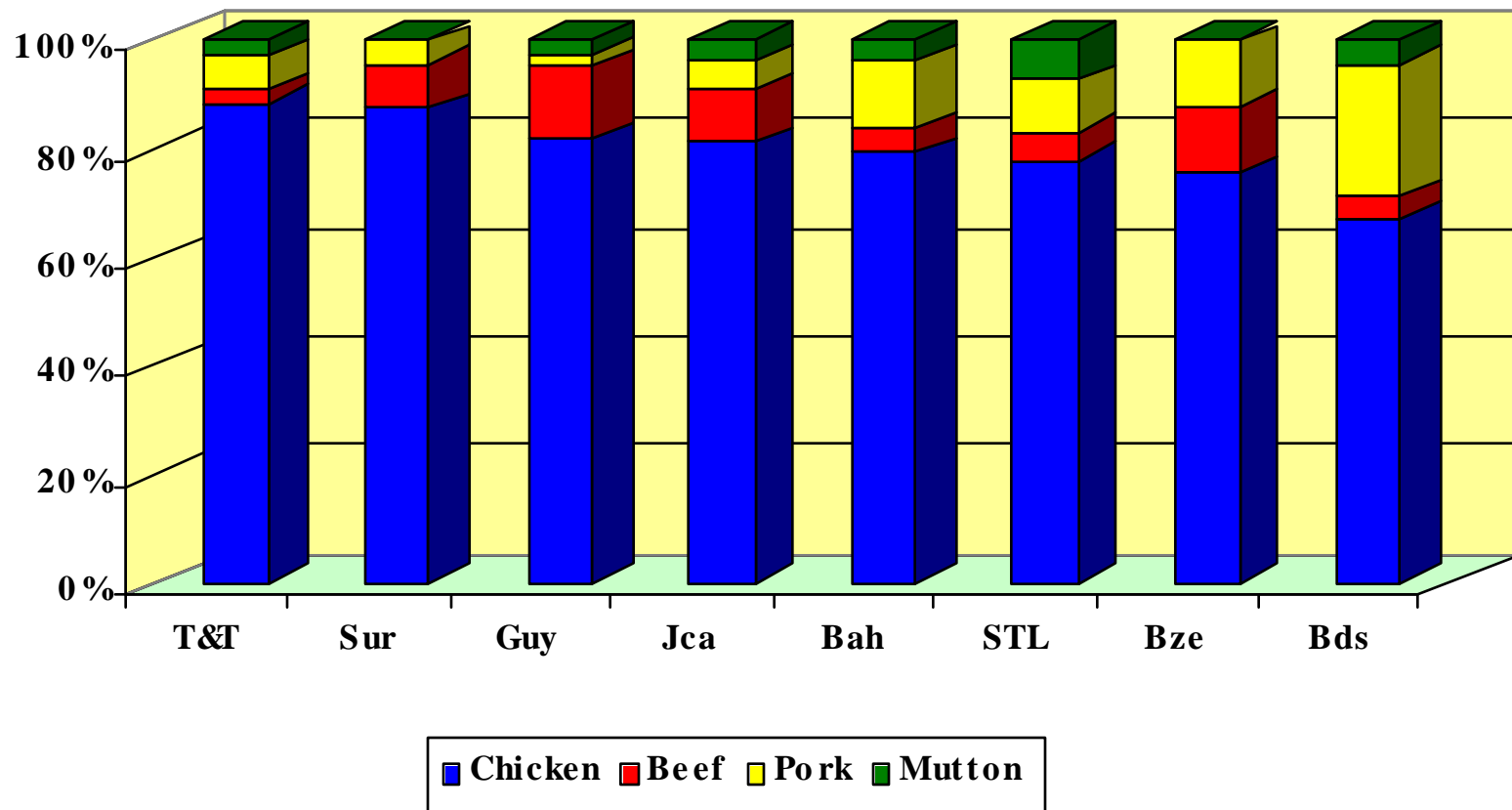
# ONE OF HIGHEST CHICKEN CONSUMPTION LEVELS IN WORLD

Comparison of Per Capita Consumption of Broiler Meat: (1998)



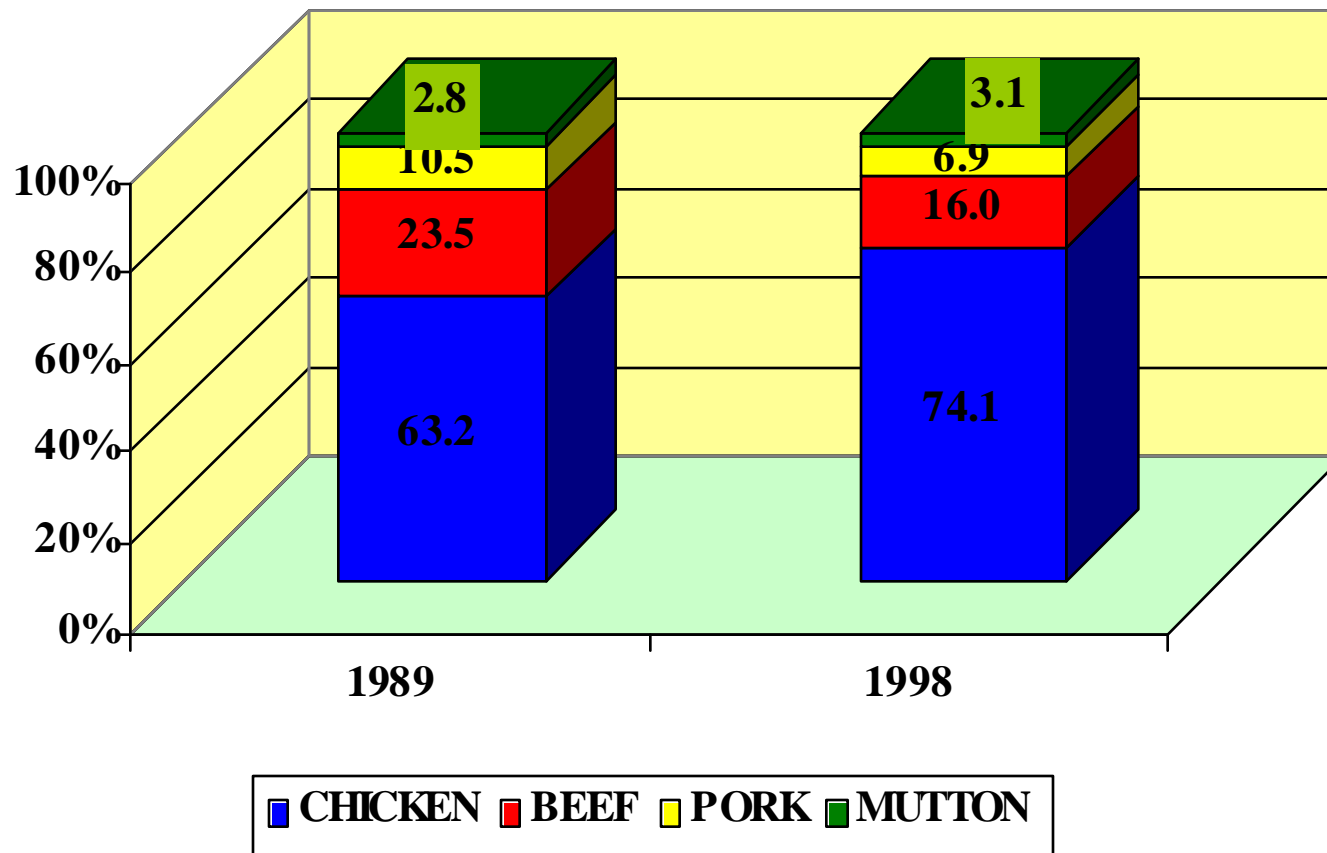
# IMPORTANT TO FOOD SECURITY: WITH CHICKEN BEING 80% OF ALL MEATS

**% Consumption of Meats or Major CARICOM States (1998)**



# AND BECOMING MORE IMPORTANT

**%Per Capita Consumption of Meats In CARICOM**

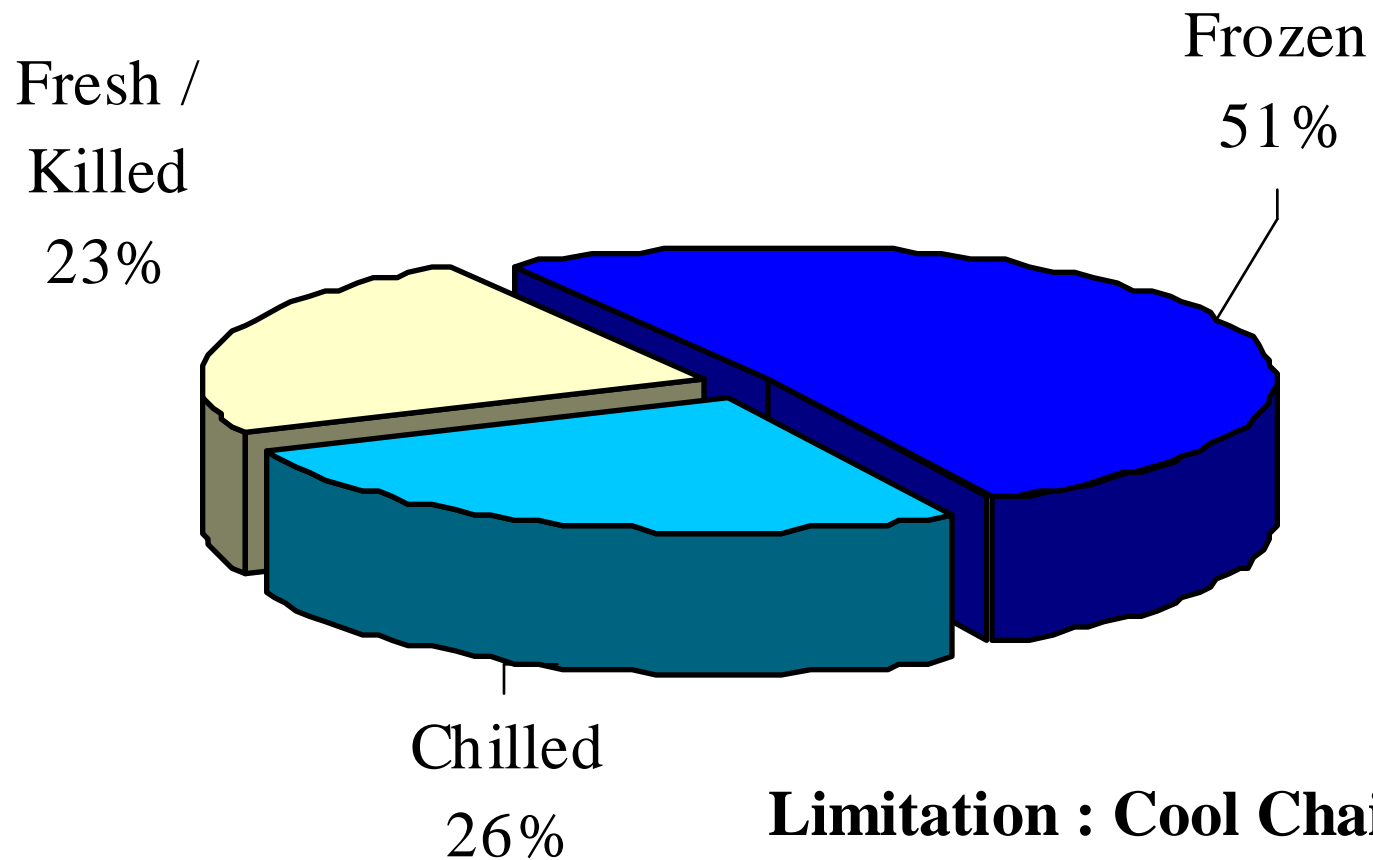


## PREFERENCE FOR CHICKEN BUT NICHEs FOR OTHER SPECIES

- Chicken
  - Young Chicken 95%+
  - Spent Hens Rural
  - Cornish Hens UpMarket
- Turkey - Seasonal, Imported Parts
- Ducks - T&T, Guyana, Suriname

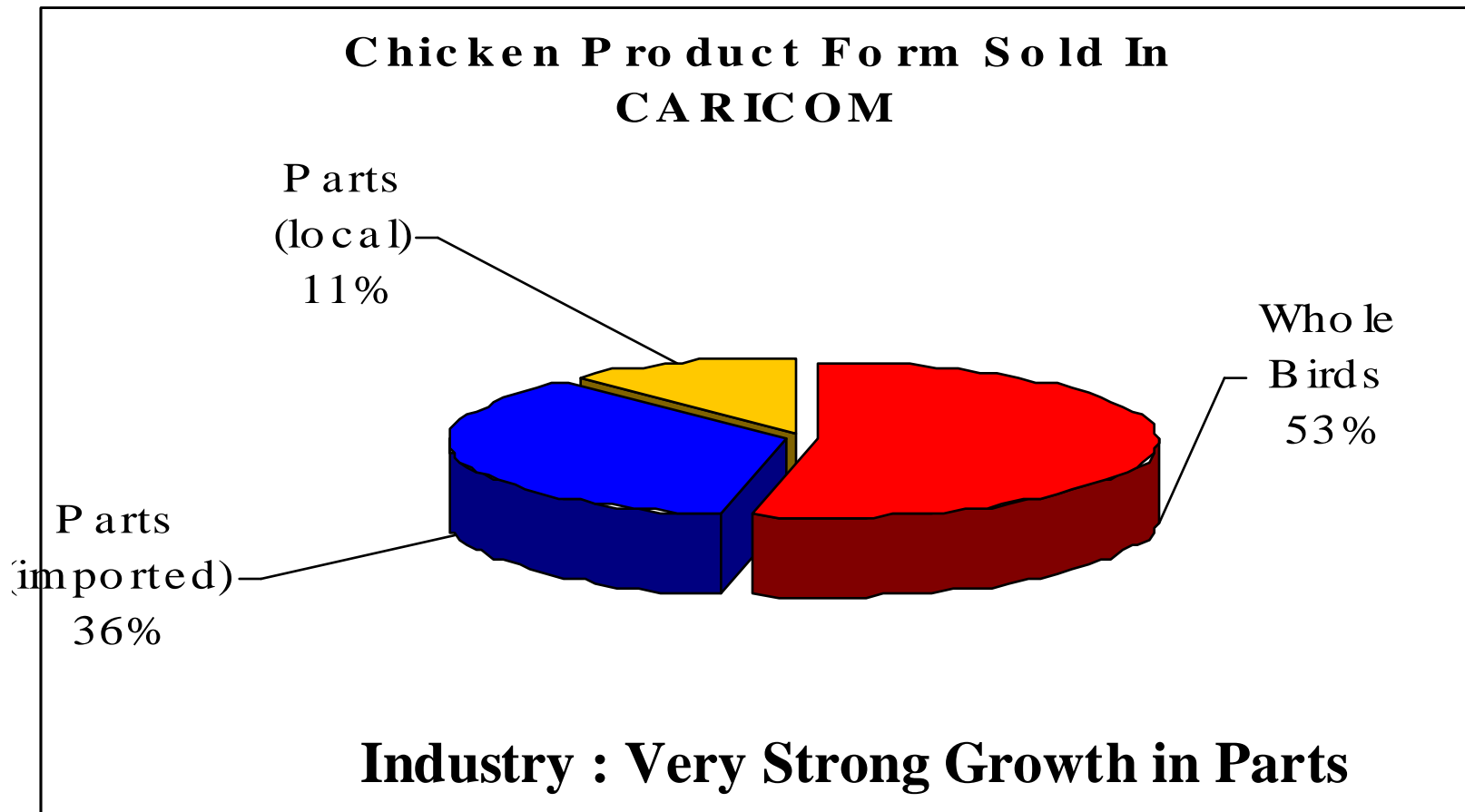
# IMPROVING LEVELS OF CONVENIENCE

## Chicken Product Mix Sold in CARICOM



**Limitation : Cool Chain**

# MODERATE BUT GROWING LEVELS OF CONVENIENCE IN PARTS



## CHICKEN SAUSAGES HS TARIFF 1601

- Ready To Eat
  - Chicken Franks – Canned
  - Chicken Franks – Other
  - Other Sausages
- Produced in Jamaica, Barbados, T&T from Imported MDM 8000 – 15000 MT (3 - 5%)
- Major Traded Poultry Product in CARICOM 1500 – 2000 MT
- Opportunity for Value Added in Other Sausages

# CHICKEN PREPARATIONS

## HS TARIFF 0207/ 1602

- **Ready to Cook**
  - Seasoned Product –
    - Whole Bird
    - Parts
    - Patties
  - Formed Product –
    - Patties
    - Nuggets
    - Pop Corn
  - Battered
    - Fast Food
    - Caterers
- Seasoned Product  
Growth Driven By  
Supermarkets
- Formed / Battered/  
Breaded Product  
Growth Driven by  
Fast Food

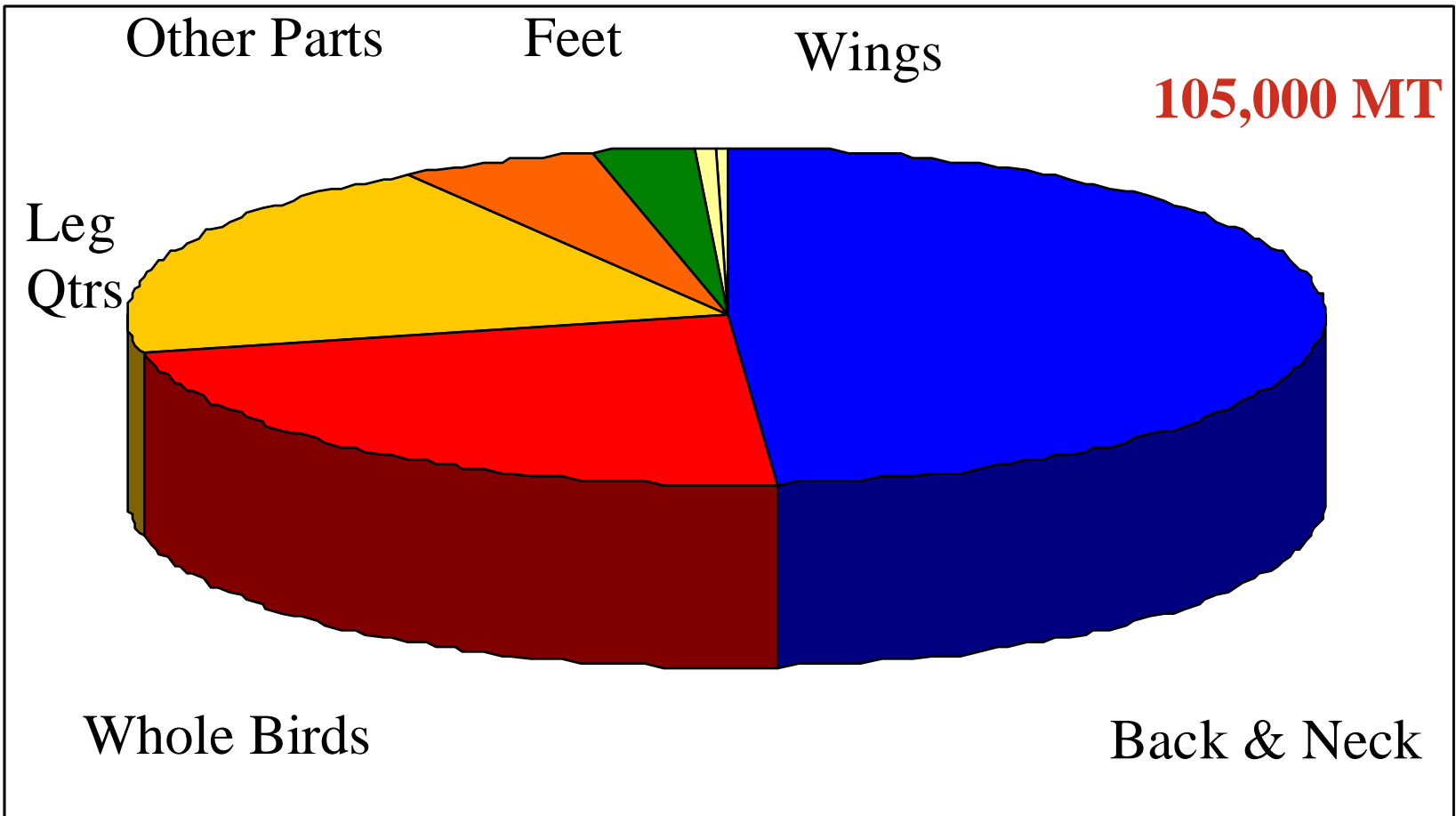
**PREPARED CHICKEN MEALS**  
**HS TARIFF 1602/ 2100**

- Small but Fast Growing  
Category in Some Markets  
Supermarkets

## **SUPPLY OF CHICKEN TO THE CARICOM MARKETS**

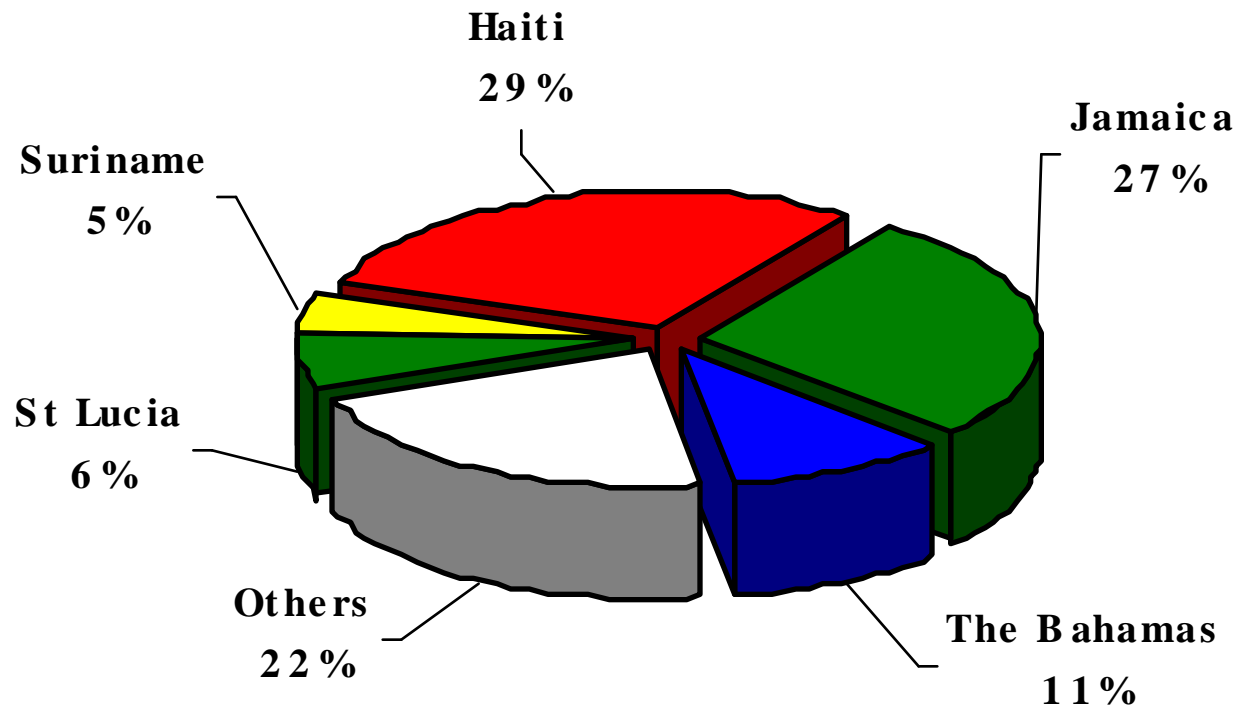
- **Local Production – 65% Consumption**
  - 95%+ Local - T & T, Belize
  - 40%+ National – Jam, Guy, Bdos, Bah
  - 10% Local - OECS
- **Imports – 35% Consumption**
  - USA – 95%
  - Canada/ EU
  - Brazil – Grenada, Guyana, Suriname

# CHICKEN IMPORTS FROM THE US INTO CARICOM (1999)



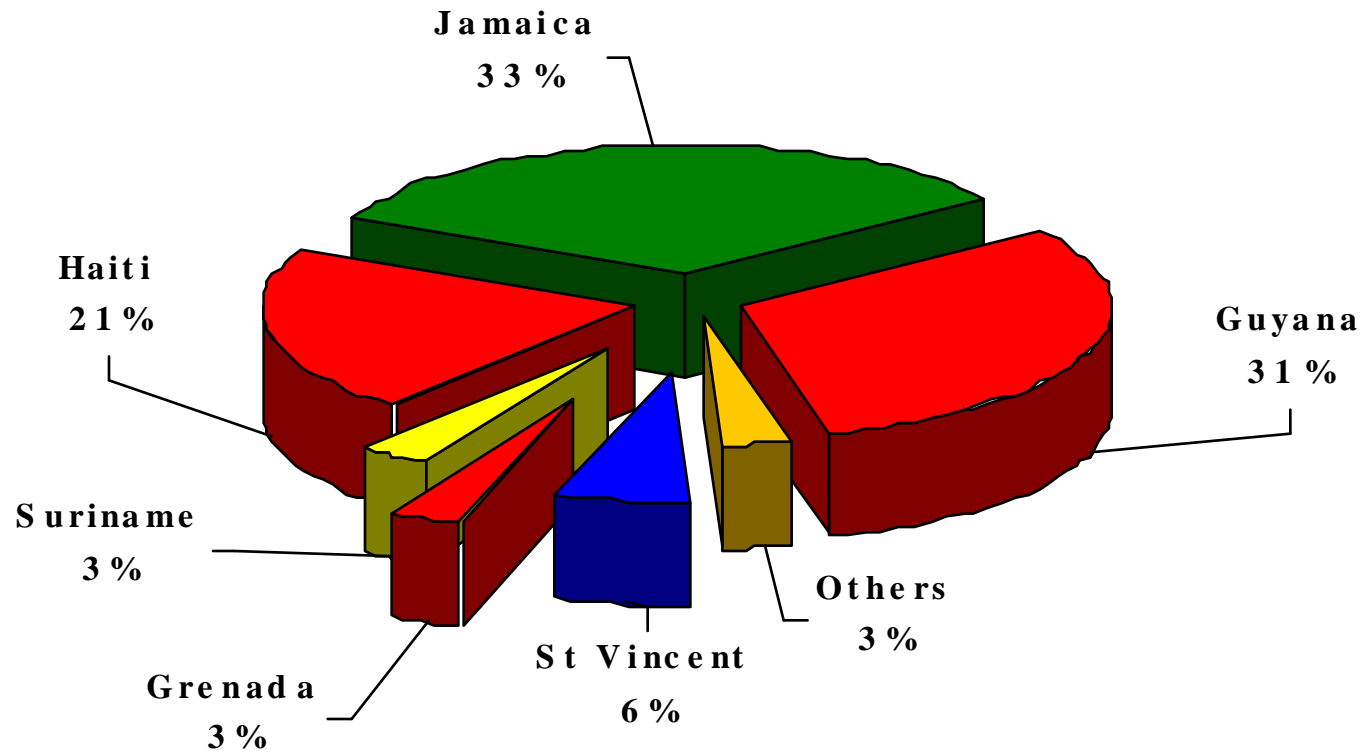
# A LARGE PROPORTION OF IMPORTATION IS BACK & NECKS FOR LOW INCOME CONSUMERS

## Export of Back & Neck from USA into CARICOM (1999)



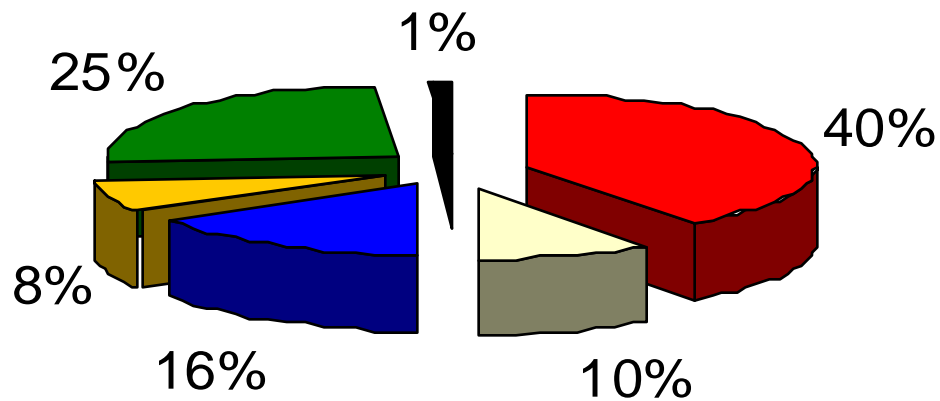
# WITH LEG QUARTERS POSING A SPECIAL PROBLEM FOR THE INDUSTRY/ GOVTS

Export of Leg Quarter from USA to CARICOM (1999)



# MARKET SEGMENTS IN THE CARIBBEAN

## Market Channels For Chicken



- Urban SMkts
- Rural SMkts
- Fast Food
- Tourist
- Cottage
- Export

## **DISTRIBUTION OF LOCALLY PRODUCED CHICKEN IN THE CARIBBEAN**

	<b>Jamaica</b>	<b>Barbados</b>	<b>T &amp; T</b>	<b>Guyana</b>
SuperMkt	30	40	25	20
Fast Food	15	20	15	20
Rural Shop	18	10	10	7
Hotels	7	20	5	1
Cottage	30	10	50	50

# GROWTH DRIVEN BY FAST FOOD CHAINS

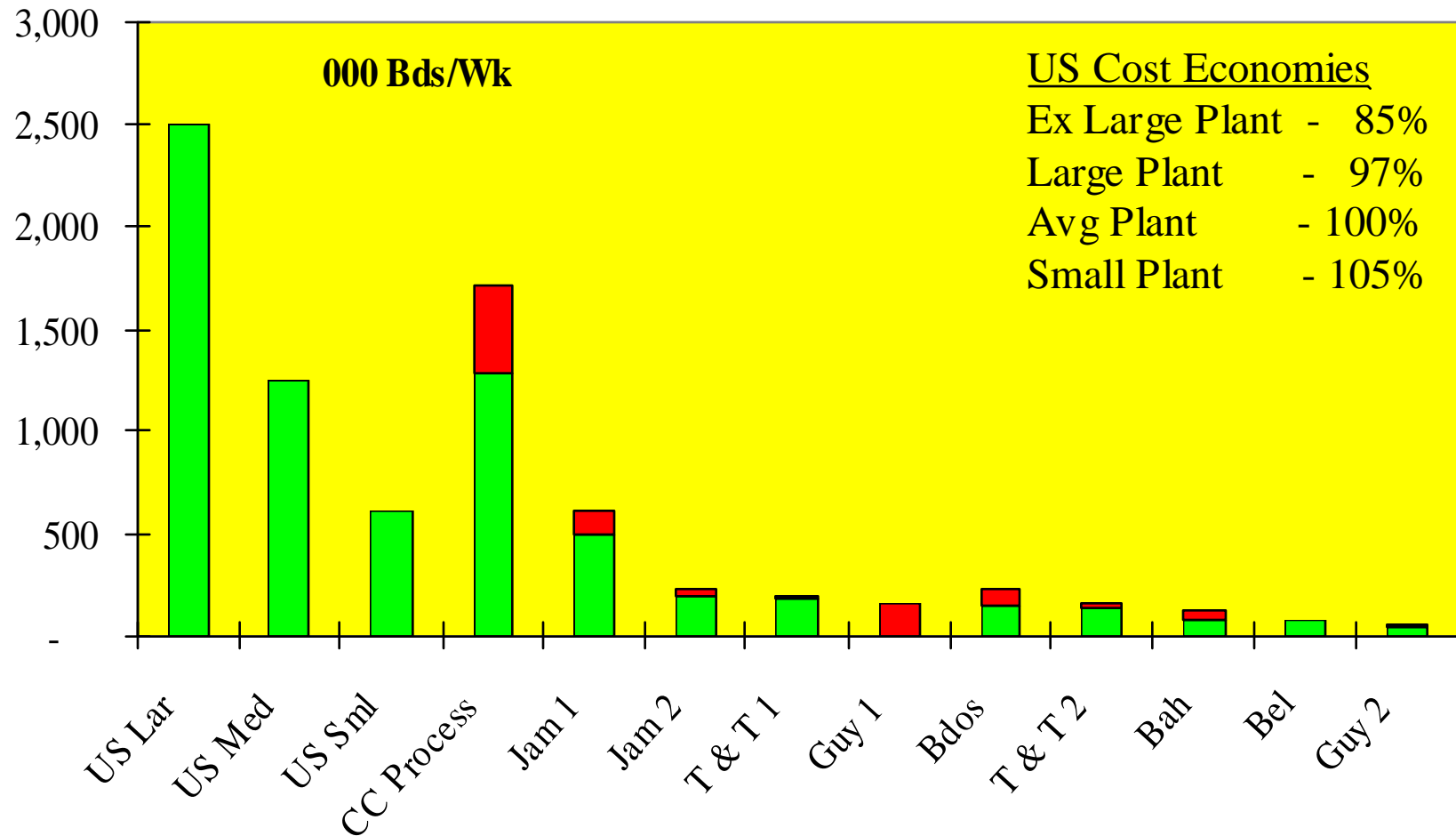
## Growth of Fast Food Outlets in Trinidad and Tobago

Year	Franchise Restaurant				
	KFC	Royal Castle	Churches	Pizza Boys	McDonalds
1985	10	8	0	0	0
1990	15	10	0	2	0
1995	19	15	0	8	2
2000	39	35	0	20	4
2001	N/a	N/a	0	25	4
2002	45+	35+	2	N/a	0

# **BROILER PROCESSING SECTOR PROFILE**

- **Processing Plants**
  - Scale
  - Automation
  - Factor Costs
  - Quality/ Safety/ Environment
  - Live Bird Supply

# PROCESS PLANT SIZES & TECHONOLGY VARY - SCALE ECONOMIES ARE CHALLENGING



NB: Caricom on 1 Shift <sup>26</sup>

## FACTOR COSTS VARY SIGNIFICANTLY ACROSS THE REGION

### Factor Costs In Key Countries

State	Labour (US/H)	Electricity (US/kWh)	Water (US/CM)	Diesel (US/USGal)	Interest Rate (%)	Loan Period (Yrs)
Bahamas	4.36	0.192	n/a	1.76	9	?
Barbados	4.50	0.165	1.10	2.36	12	?
Belize	1.25	0.210	0.66	n/a	18	?
Guyana	0.71	0.150	0.35	2.36	17	10
Jamaica	2.45	0.130	1.25	1.90	18	7
T&T	1.27	0.024	0.36	0.77	18	15

Source: Industry

# SOME PROGRESS ON VOLUNTARY FOOD SAFETY, FOOD STANDARDS & ENVIRONMENTAL SYSTEMS

**Caribbean Processing Plants In Process Of Implementing Voluntary Systems**

<b>State</b>	<b>Commercial Plants</b>	<b>HACCP</b>	<b>ISO 9002</b>	<b>Waste Rendered</b>	<b>Effluent Treatment</b>	<b>ISO 14000</b>
<b>Belize</b>	<b>3</b>	<b>0</b>	<b>0</b>	<b>1</b>	<b>0</b>	<b>0</b>
<b>Bahamas</b>	<b>2</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>
<b>Jamaica</b>	<b>2</b>	<b>2</b>	<b>0</b>	<b>1</b>	<b>1</b>	<b>0</b>
<b>St Lucia</b>	<b>2</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>
<b>Barbados</b>	<b>1</b>	<b>1</b>	<b>1</b>	<b>1</b>	<b>1</b>	<b>0</b>
<b>T &amp; T</b>	<b>4</b>	<b>1</b>	<b>0</b>	<b>4</b>	<b>2</b>	<b>0</b>
<b>Guyana</b>	<b>2</b>	<b>0</b>	<b>0</b>	<b>1</b>	<b>0</b>	<b>0</b>
<b>Suriname</b>	<b>3</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>

Source: Industry

# COMPETITIVENESS IN REGULATORY FOOD SAFETY, FOOD STANDARDS & ENVIRONMENTAL SYSTEMS

**Caribbean Processing Plants In Process Of Implementing Systems**

<b>State</b>	<b>In Plant Grading Inspector</b>	<b>Public Health Inspector</b>	<b>Govt Veterinarian</b>	<b>Micro brial Surveillance</b>	<b>Residue Surveillance</b>	<b>Avian Health Surveillance</b>	<b>Environ-ment Regulators</b>
<b>Belize</b>	<b>0</b>	<b>PT</b>	<b>0</b>	<b>OC</b>	<b>0</b>	<b>B/Line</b>	
<b>Bah</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>
<b>Jam</b>	<b>0</b>	<b>2</b>	<b>0</b>	<b>OC</b>	<b>OC</b>	<b>2</b>	<b>Part</b>
<b>St Luc</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>
<b>Bdos</b>	<b>0</b>	<b>1</b>	<b>0</b>	<b>1</b>	<b>R</b>	<b>OC</b>	<b>0</b>
<b>T &amp; T</b>	<b>0</b>	<b>2</b>	<b>0</b>	<b>OC</b>	<b>0</b>	<b>PT</b>	<b>0</b>
<b>Guy</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>
<b>Sur</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>

**FARM AND HOUSING SIZES VARY  
SIGNIFICANTLY ACROSS THE REGION**

Country	Commercial Farms No	Average Farm Size Sq Ft	Small Farms No
Bahamas	150	12,000	0
Barbados	400	8,000	0
Belize	250	4,000	0
Guyana	300	8,000	2,500
Jamaica	350	20,000	10,000
OECS	100	1,500	120
Suriname	7	8,000	175
T & T	500	15,800	500
CARICOM	1,967	10,894	13,295

**Average US Broiler Farm Size is 56,000 sf with 75,000 Broilers**

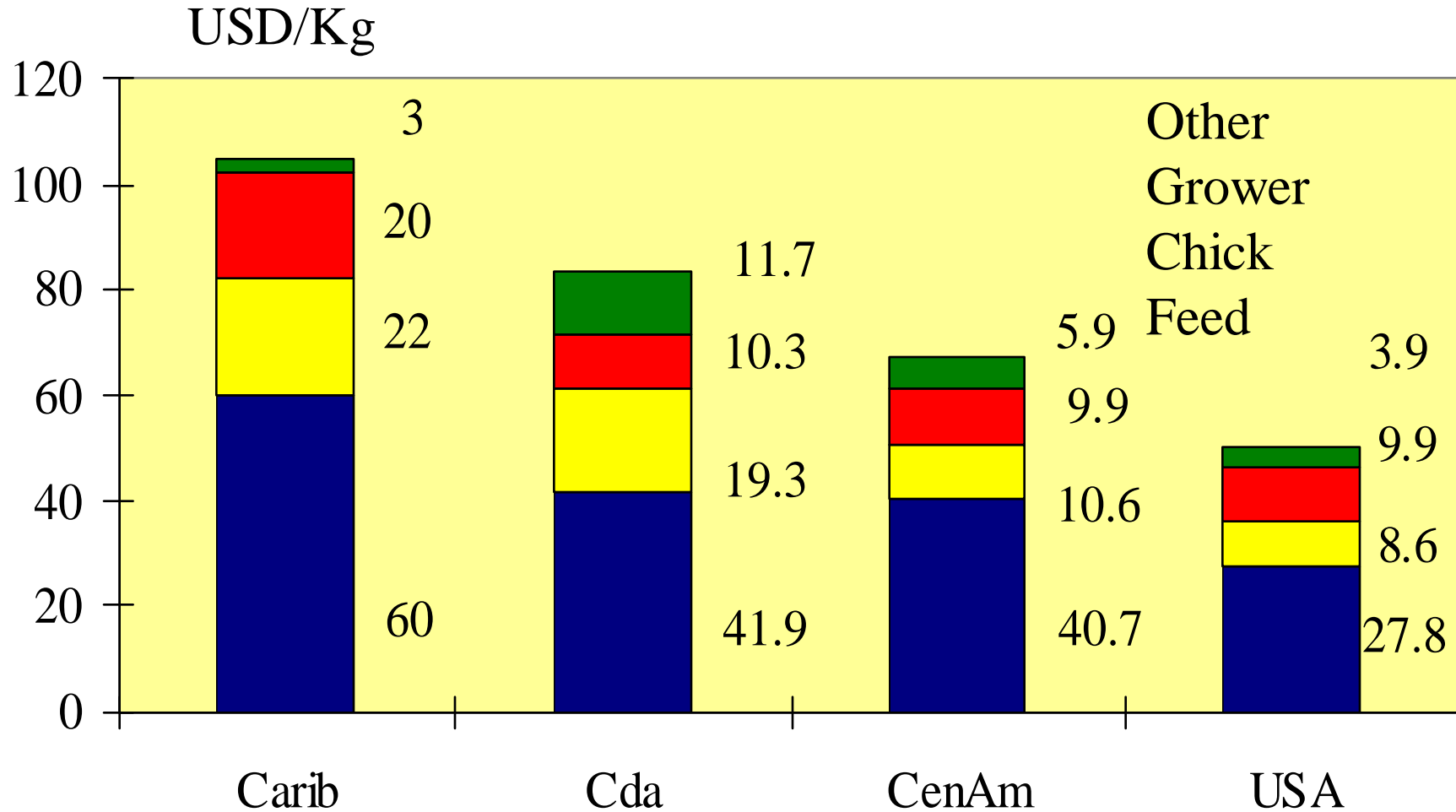
## **FARM TECHNOLOGY VARIES SIGNIFICANTLY ACROSS THE REGION**

<b>Country</b>	<b>Average Farm Size</b>	<b>Tunnel Vent. %</b>	<b>Automatic Feeders %</b>	<b>Nipple Drinkers %</b>
Bahamas	12,000	50% Fans	60%	60%
Barbados	8,000	40%	50%	40%
Belize	4,000	0%	25%	90%
Guyana	8,000	2%	2%	2%
Jamaica	20,000	50%	50%	50%
OECS	1,500	0%	0%	0%
Suriname	8,000	0%	10%	0%
T & T	15,800	1%	50%	10%
CARICOM	9,900	-	-	-

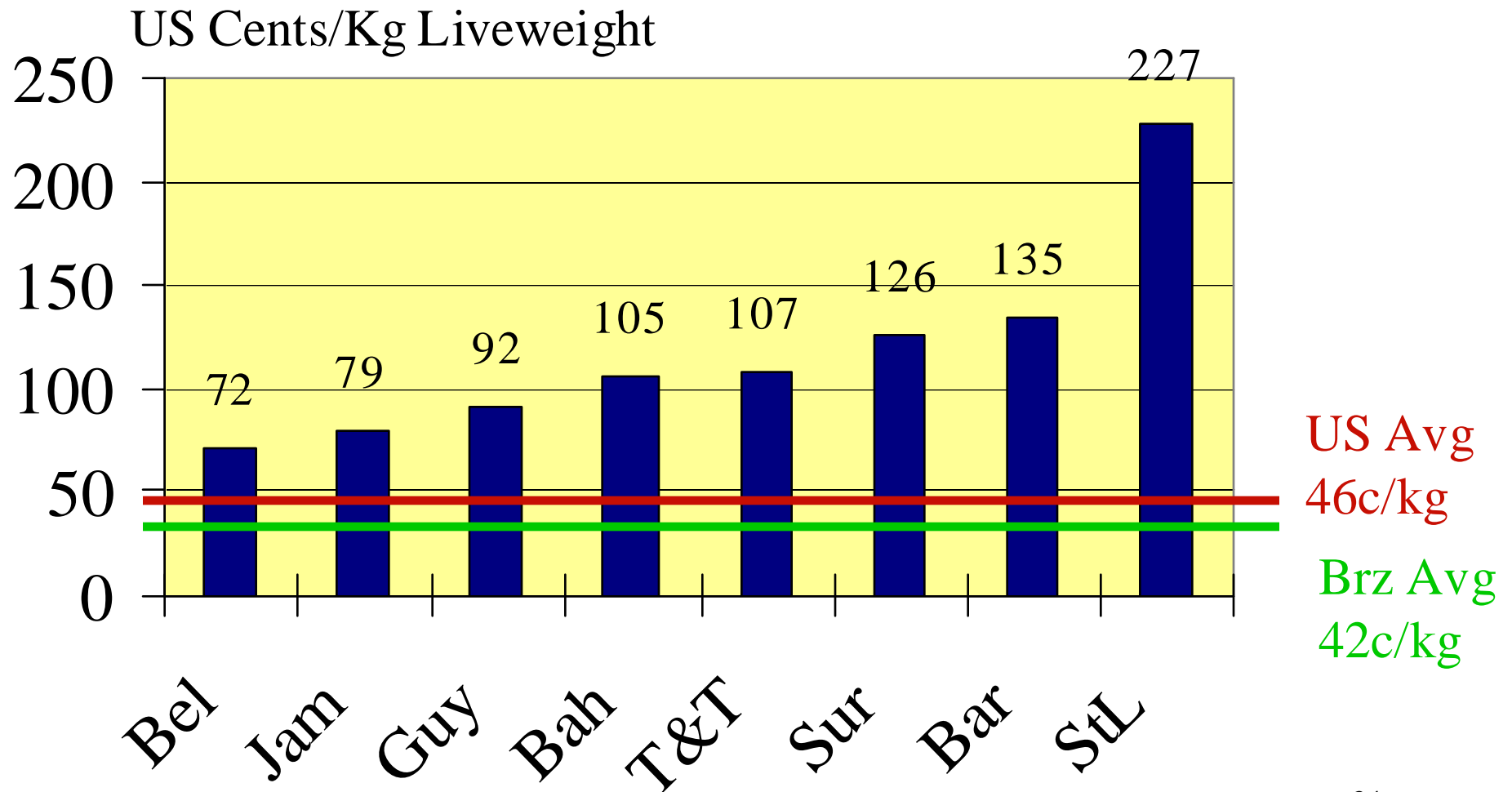
**95% Of US Farms Have Environmental & Automatic Systems**



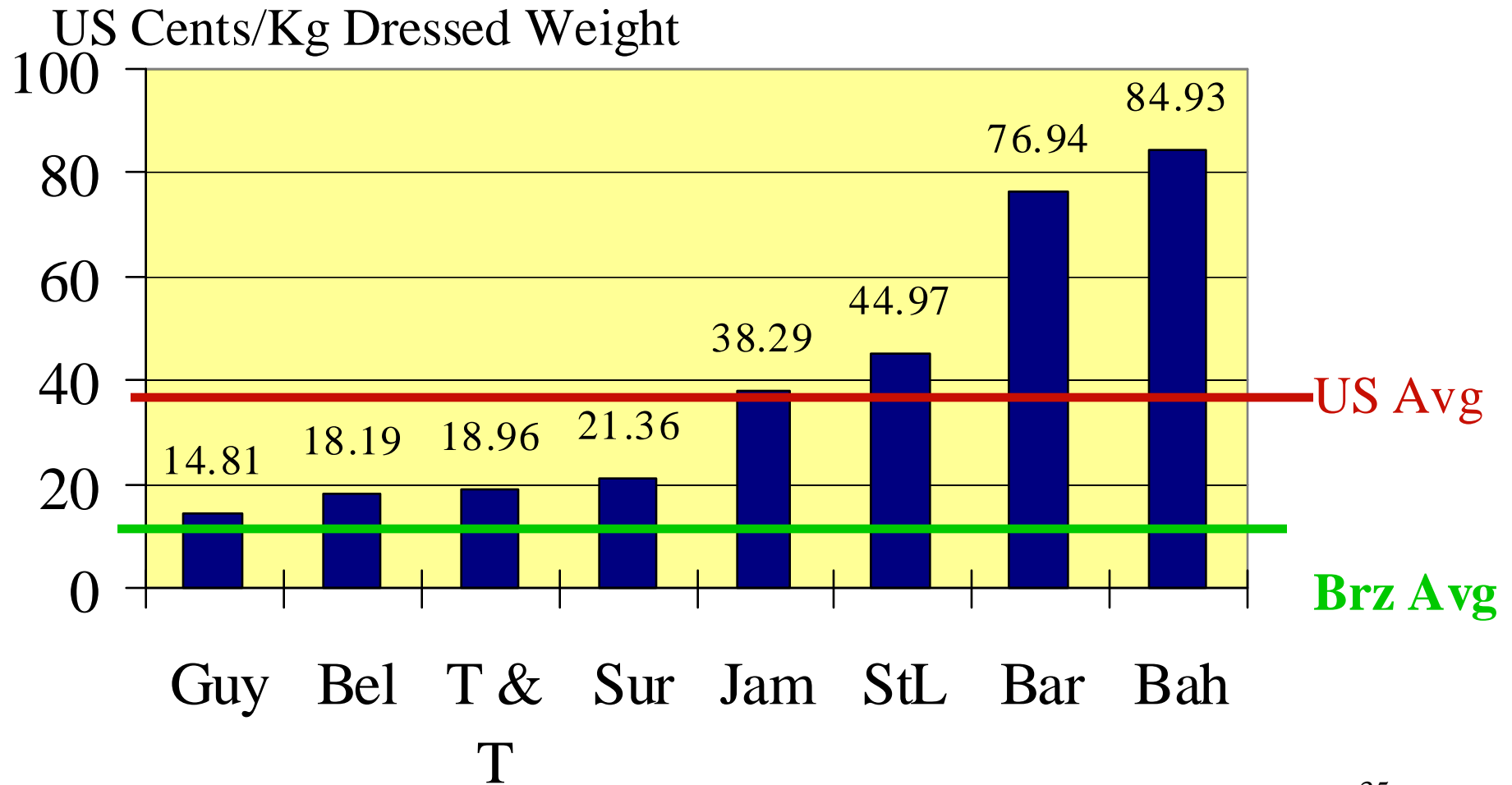
**CARIB. LIVE BROILER COSTS HIGHER THAN CANADA, CEN. AMERICA & USA WHICH ARE HIGHER THAN BRAZIL**



# CARIBBEAN LIVE BROILER COSTS VARY & ARE HIGHER THAN USA AND BRAZIL



# CARIB. BROILER PROCESSING COSTS LESS UNCOMPETITIVE THAN LIVE COSTS - CARIBBEAN COST WITH USA & BRAZIL BENCHMARKS



# COMPETITIVENESS OF CARICOM GOVERNMENT SERVICES TO SECTOR

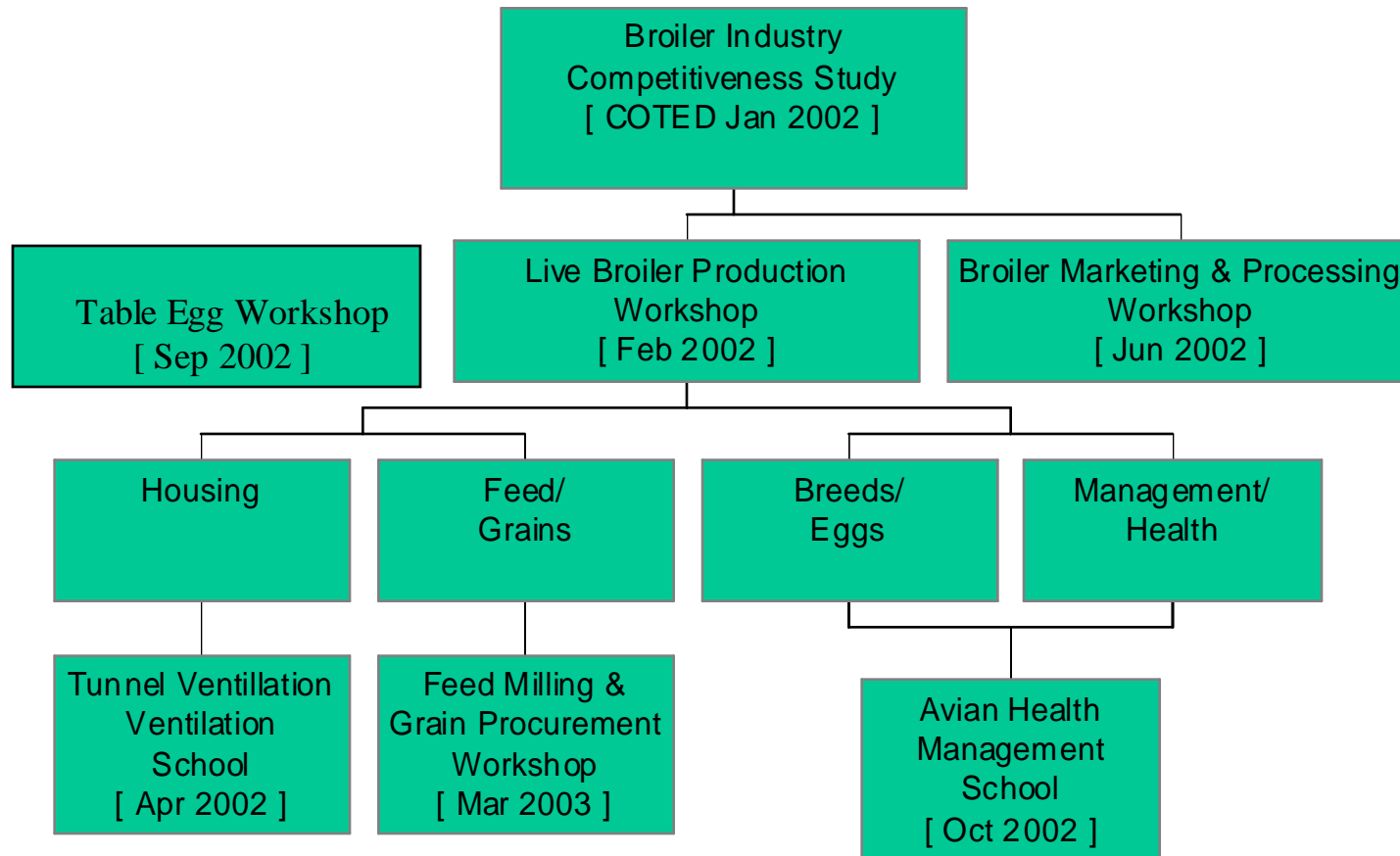
- **Legislation**
  - Product Grades & Labeling Standards
  - Food Safety
  - Avian Health
- **Regulatory Institutions**
  - National & Caribbean Animal Health & Food Safety Authority
  - Government Grades & Labeling Inspection
  - Government Food Safety Inspection – Plants, Farm, Port
  - Food & Avian Health Labs
- **Domestic Support - Competitiveness Improvement**
  - Training & Extension
  - Research
  - Feedstuffs Production
  - Fiscal Incentives Not Subsidies – Insurance, Financing, Disaster

## CHALLENGES TO COMPETITIVENESS

- Small Scale
- Low Levels of Product Development
- Great Variation –
  - Scale & Efficiencies
  - Technologies
  - Factor Costs
  - Raw Material Endowments
- Few Voluntary Industry Programs
- Low Level of Government Services & Support

# INDUSTRY DEVELOPMENT STRATEGY

## Forging Consensus For Action



**Public & Private Sector Collaboration**

## **CARIBBEAN POULTRY INDUSTRY INTEGRATED IMPROVEMENT PROGRAM**

- **Development, Training, Implementation of Industry Specific Protocols**
  - Grading & Labeling Standards
  - Broiler Processing Food Safety Protocols
  - On Farm Food Safety Protocols
  - Foodborne/ Avian Disease Surveillance
  - Hatchery/ Feedmill Sanitation
  - Good Agricultural Practices

# INDUSTRY OPPORTUNITIES

- **Markets**
  - Growth – Per Capita
  - Distribution & Cool Chain Improvement – Fast Food/ Retailers
- **Product/Service Development**
  - Product - Deboned, Seasoned, Formed, Breaded, Cooked
  - Distribution, Information,
- **Operational Efficiencies**
  - Automation
  - Live Production
  - Feedstuffs – Corn and Rice
- **Investment High - 10-15 M USD/ Yr**
  - Value Added Plants – Bdos, T&T (2 New)
  - New Primary Processing – Sur, Guy, T&T, Jam, Bel
- **Caribbean Poultry Industry Integrated Improvement Program (CPIIP)**

# MARKET OPPORTUNITIES

## Strategies For Key Broiler Market Segments

### Urban Supermarkets

- Improve chill chain
- Increase value added
- Improve retail packaging
- Promote brands

[ 40% ] - Growing

### Food Service

- Increase chilled product
- Bulk, portion control
- Increase value added
- Improve safety
- Improve distribution

[ 15-20% ] Growing

### Tourist Hospitality/ School Feeding

- Increase chilled product
- Bulk, portion control
- Increase value added
- Improve safety

[ 5 - 10% ] Stable

### Rural Food Stores

- Improve cold chain
- Price sensitive retail packs
- Increase value added
- Improve retail packaging
- Promote brands

[ 10% ] Declining

### Rural Small Processors

- Improve facilities
- Improve quality, labels
- Improve food safety
- Consumer education

[ 25% ] Stable

### Export

- CARICOM - Ready to Eat & Formed seasoned product
- Cruise ships/ Other Carib., De-boned, formed, seasoned

[ <1% ] Growing

## CPA OPPORTUNITIES & CHALLENGES

- Understand Consumers/Customers Needs
  - Variety, Convenience,
  - Quality, Safety
  - Price - Productivity & Cost
- Learn From Other Poultry Industries
- Industry Leadership Programs
- Public Sector/ Industry Collaboration