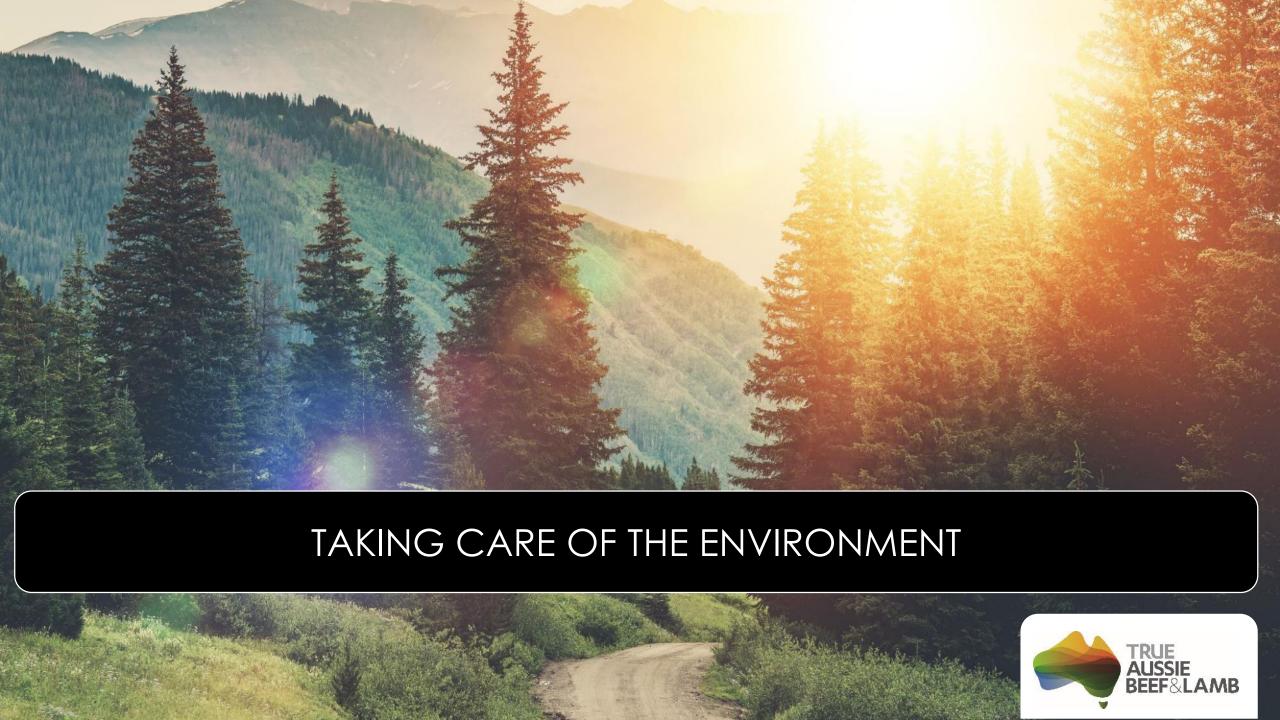
# Reaching a changed consumer: Telling the right story with your menu

October 2020

























+73%
GRASSFED
BEEF
sales vs yr ago

7X

growth in RECYCLABLE product sales

12X

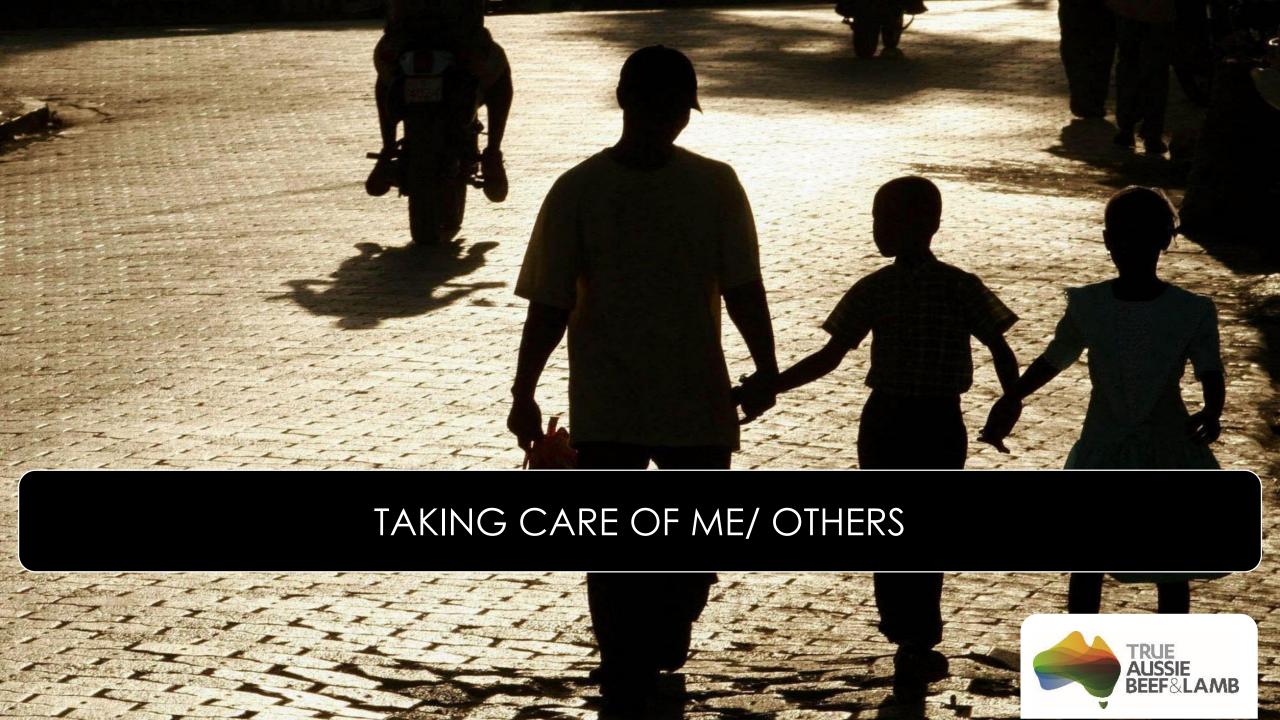
growth in ETHICAL product sales

22X

growth in RECYCLABLE PACKAGING product sales 4X

growth in HUMANELY RAISED product sales



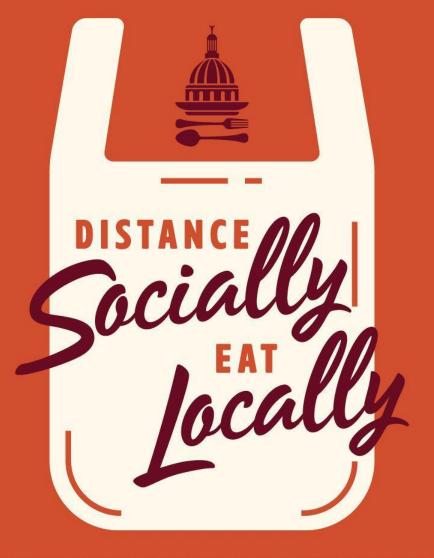






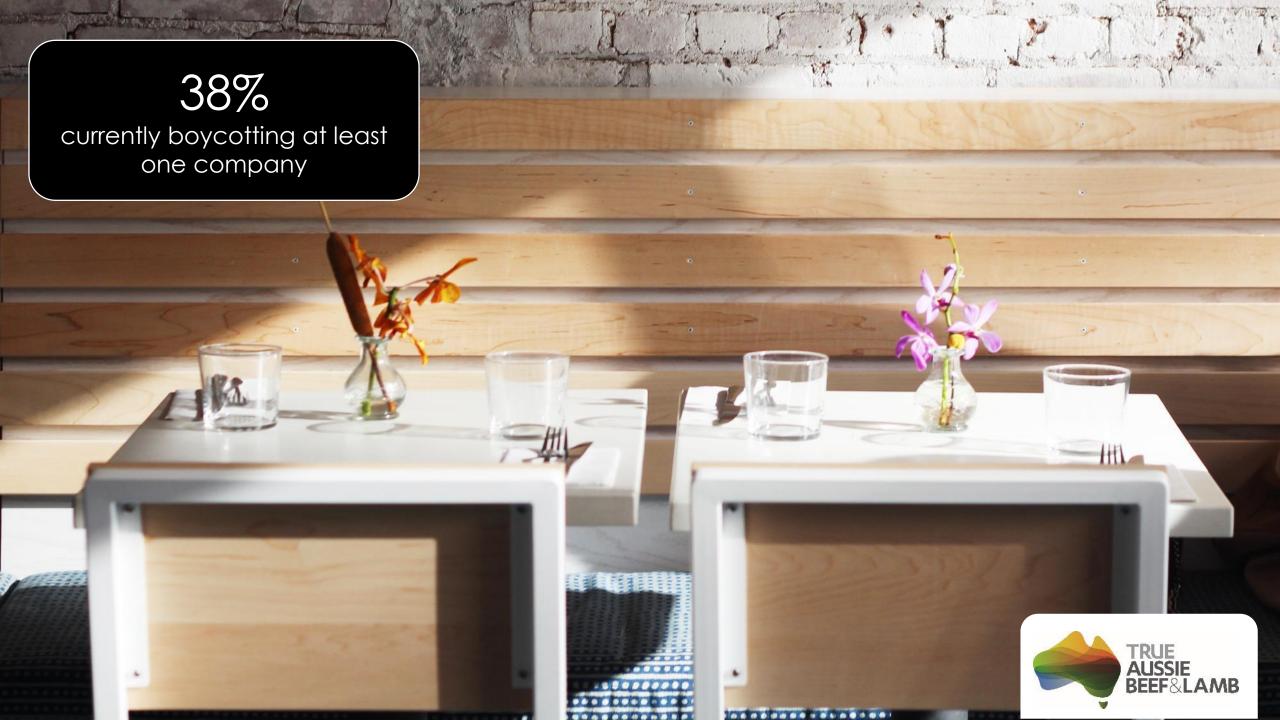


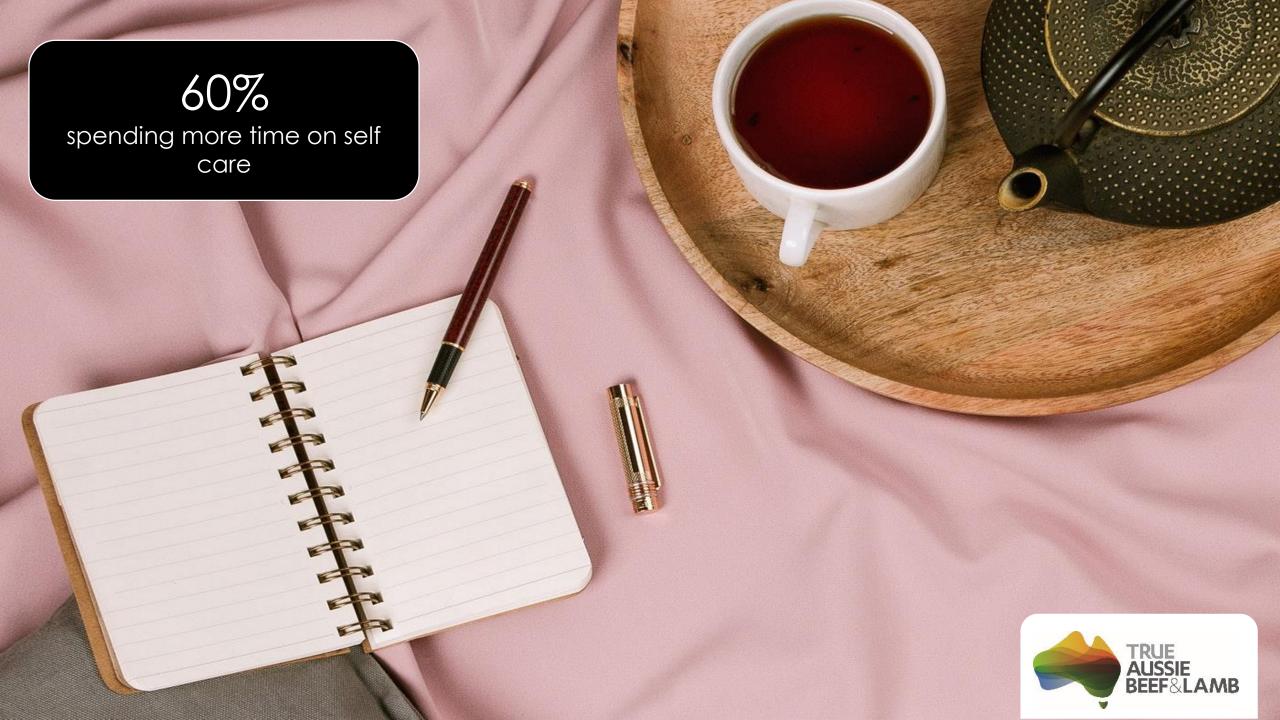




ORDER TAKEOUT OR DELIVERY AND TIP GENEROUSLY

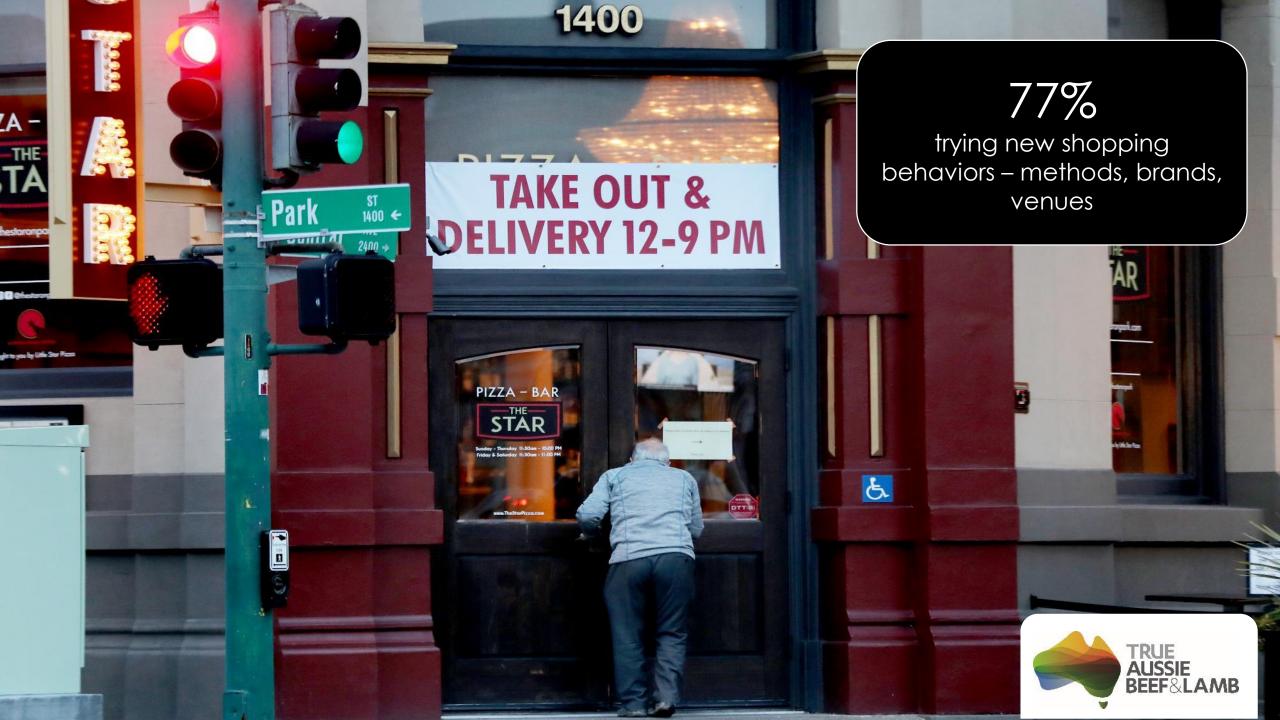
















Position your choices to meet consumer concerns today and into the future

Focus on innovation that solves for patron + operational pain points

Communicate your efforts proudly, consistently and widely – illustrate your concern for guest experience



#### How does Aussie beef + lamb fit in?

Carbon neutral by 2030

**Environmental commitment** 







**GRASSFED BEEF Leverages health cues Evokes** a story of sustainability + care

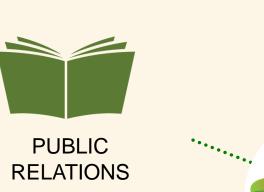




LAMB **Delivers on unique** + premium dining experiences

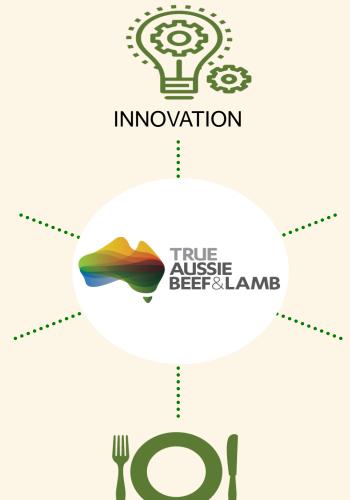


### Work with your mates!





RESEARCH & INSIGHTS



MENU DEVELOPMENT



TRAINING & EDUCATION



**PROMOTION** 



## Stay in touch, stay informed



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#### Questions? Get in touch direct...



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