

INSTRUCTIONS: HOW TO FOLD THE POCKETBOOK GUIDE TO "THE UNITED STATES MEAT INDUSTRY"

1. Fold in half, horizontally, so that the document looks like *image b*.

THE UNITED STATES MEAT INDUSTRY
March 2008

AMI
AMERICAN MEAT INSTITUTE
11330 University Ave., 12th Floor
Washington, DC 20038
800.367.4232
www.meatpocketbook.com

Feeding 300 Million Americans
The meat and poultry industry is the largest segment of U.S. agriculture. Total meat and poultry production in 2007 reached more than 91 billion pounds.

In 2007, the meat and poultry industry processed
9 billion chickens
34.2 million cattle
271 million turkeys
2.7 million sheep and lambs

In 2007, American meat companies produced
26.6 billion pounds of chicken
26.5 billion pounds of beef
21.9 billion pounds of pork
6 billion pounds of turkey
334 million pounds of veal, lamb and mutton

Top Livestock Producing States 2007
Cattle – Colorado, Texas and Nebraska
Pig – Iowa, North Carolina and Illinois
Chicken – Georgia, Arkansas and Alabama
Turkey – Minnesota, North Carolina and Arkansas

There are 6,032 federally inspected meat and poultry slaughtering and processing plants in the United States.

Feeding Us Essential Nutrients
The Dietary Guidelines for Americans, published by the Department of Agriculture and Department of Health and Human Services, recommend eating 5.5 ounces of meat per day as part of a healthy balanced diet.

There are at least:
• 23 cuts of beef
• 6 cuts of pork, including many lean products
• And numerous poultry cuts that are leaner and have less calories than a 3 oz. serving of salmon.

Meat is an excellent source of protein that is essential for good health but also provides a source of satisfaction and pleasure that can help control weight.

A 3 oz. serving of lean meat provides about 300-200 calories plus significant amounts of many key nutrients such as protein. These proteins contain all nine essential amino acids needed for growth and good overall health.

Meat is also a great source for iron, magnesium, zinc, niacin, selenium, riboflavin and B vitamins that help your body turn food into energy. Vitamins and minerals in meat also contribute to wound healing, metabolic and enzyme functions, transportation of oxygen within the body and maintaining a healthy immune system.

Fast Facts
In 2007, Americans, on average, consumed 86.3 pounds of chicken; 65 pounds of beef; 50.5 pounds of pork and 17.5 pounds of turkey.

Americans spend less than any other developed nation in the world on food broadly and on meat and poultry specifically. (See bottom chart)

Average Meat Consumption in the U.S.

36.8% Poultry
8.2% Fish
55% Red Meat – beef, veal, lamb, pork and mutton

Feeding our Economy
In 2007, more than 506,000 workers were employed in the meat and poultry packing and processing industries. Their combined salaries total more than \$12.8 billion.

The half million U.S. meat and poultry workers pay approximately \$1.5 billion in federal payroll taxes and \$1.4 billion in Social Security taxes.

Meat and poultry industry sales are vital to the economy. In 2006, meat and poultry industry sales topped \$142 billion.

In addition to the \$142 billion in sales, there are millions of dollars worth of goods and services generated by the industry's economic ripple effect, including jobs in packaging, transportation, manufacturing and retail.

Feeding the World
The United States is the third largest beef exporter in the world, behind Brazil and Australia, exporting more than 900 thousand metric tons, worth more than \$3.6 billion in 2008.

Mexico, Canada and Japan are the top three export markets for U.S. beef and pork, accounting for \$2.5 billion in beef sales and nearly \$2.7 billion in pork sales in 2008.

Chicken and turkey exports set new records in 2008. Chicken meat exports reached 3,157,657 metric tons, valued at \$3.5 billion. Turkey exports reached 306,787 metric tons, valued at \$481.9 million. Russia, China and Mexico were the top three export markets for both.

In 2008, the value of exported meat, poultry and related products totaled \$11.7 billion, up from \$8.3 billion in 2007.

U.S. meat exports are predicted to rise over the next decade, from 3.1 million metric tons in 2008 to nearly 3.6 million metric tons in 2017.

The United States is the world's largest beef importer, totaling more than 1.1 million metric tons, worth \$3.3 billion in 2008.

The United States is the world's third largest pork producer, behind China and the EU, with pork exports topping 2.3 million metric tons, worth \$4.9 billion in 2008.

Average Earnings of Employees in Iowa (largest pork-producing state)

Employees in meat processing plants on average earn more than \$29,000 per year plus benefits, and employees in meat packing plants earn \$26,400 per year plus benefits, for jobs in rural areas with a low cost of living.

Meat Processing Plant Employees
Poultry Processing
Turkey Slaughter
Security Guards

Percent of Disposable Income Spent on Food at Home

United States 14.1%
United Kingdom 14.2%
Germany 14.6%
Netherlands 14.8%
Mexico 17%
India 21.4%
Philippines 21.8%

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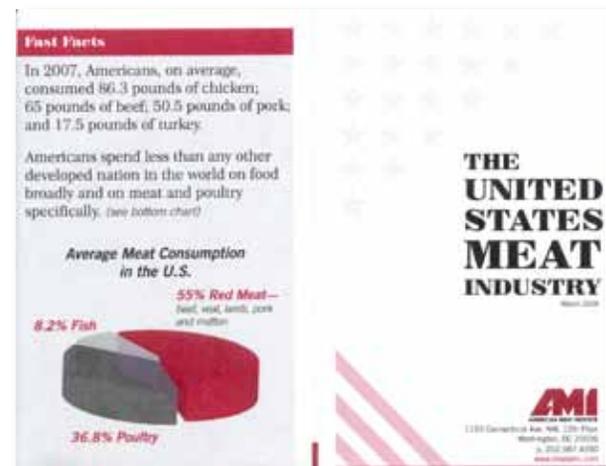
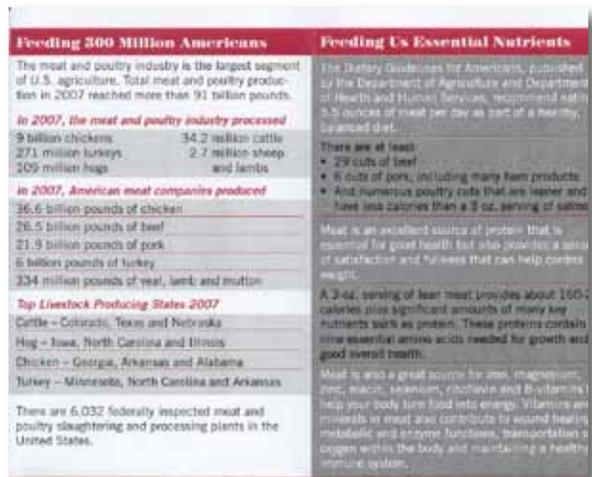
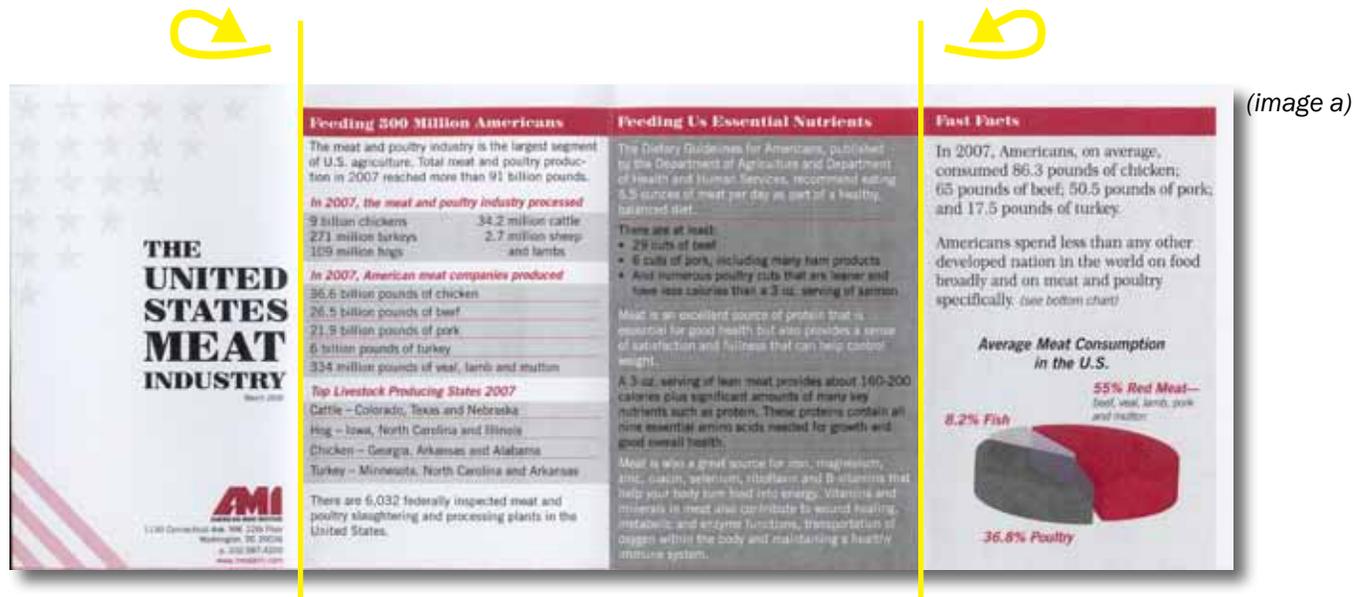
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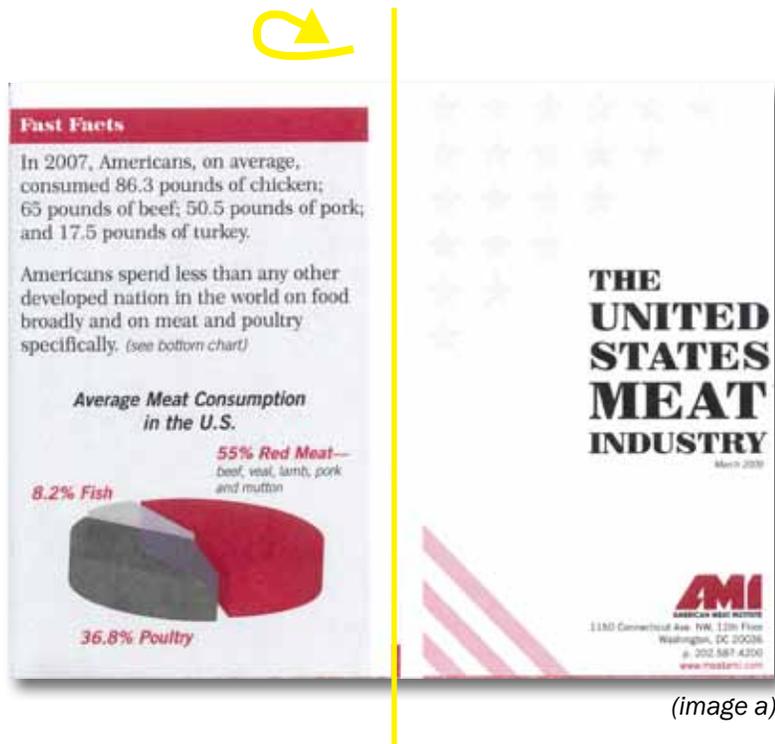
(image a)

(image b)

2. Fold outside pages so that you have one side that looks like *image b* and one side that looks like *image c*.



3. Fold left side under right side to get *image b* which is the final size of the pocketbook guide to “The United States Meat Industry.”



(image a)



(image b)

THE UNITED STATES MEAT INDUSTRY At a Glance

March 2011

1150 Connecticut Avenue, NW
12th Floor,
Washington, DC 20036
p. 202-587-4200 f. 202-587-4300 www.meatami.com



Feeding 307 Million Americans

The meat and poultry industry is the largest segment of U.S. agriculture. Total meat and poultry production in 2010 reached more than 92.1 billion pounds, up 1.2 billion pounds from 2009.

In 2009, the meat and poultry industry processed:
8.7 billion chickens 33.3 million cattle 246 million turkeys 2.2 million sheep
113.6 million hogs and lambs

In 2009, American meat companies produced:
26 billion pounds of beef
23 billion pounds of pork
5.7 billion pounds of turkey
309 million pounds of veal, lamb and

Feeding Us Essential Nutrients

The 2010 *U.S. Dietary Guidelines for Americans* recommend eating 5-7 oz. of meat per day as part of a healthy, balanced diet.

There are at least:

— 29 cuts of beef

— 6 cuts of pork

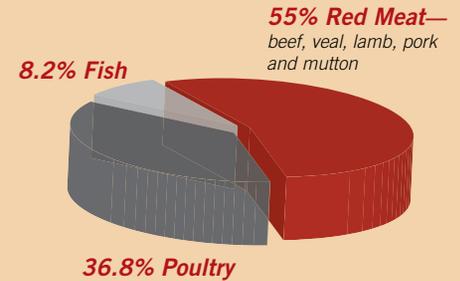
And numerous poultry cuts that are leaner and have less calories

than a 3 oz. serving of salmon

A 3-oz. serving of lean meat provides about 160-200 calories plus significant amounts of many key nutrients such as protein. These proteins contain all 9 essential amino acids

Fast Facts

Average Meat Consumption in the U.S.



American men on average eat 6.9 oz. of meat per day and women eat 4.4 oz.

Americans spend less than any other developed nation in the world on food broadly and on meat and poultry specifically.

Feeding our Economy

In 2009, 526,290 workers were directly employed in the meat and poultry packing and processing industry. Their combined salaries totaled more than \$19 billion.

production, along with their suppliers, distributors, retailers and ancillary industries employ 6.2 million people in the U.S. with jobs that total \$200 billion in wages.

The meat and poultry industry's economic ripple effect generates \$832.4 billion annually to the U.S. economy, or roughly 6% of the entire GDP.

Through its production and distribution linkages, the meat and poultry industry impacts firms in all 509 sectors of the U.S. economy, in every state and every congressional district in the country. In all, companies involved in meat

Through direct taxes paid, these companies and their employees provide \$81.2 billion in revenues to federal, state and local governments. The consumption of meat and poultry generates \$2.4 billion in state sales taxes.

In 2009, meat and poultry industry sales totaled \$154.8 billion.

Average Earnings of Employees in Iowa (largest pork-producing state)

Employees in meat processing plants on average earn more than \$29,000 per year plus benefits, and employees in meat packing plants earn \$26,400 per year plus benefits, for jobs in rural areas with a low cost of living.



Feeding the World

The U.S. exported 1.07 million metric tons (MT*) of beef and beef variety meat in 2010, up 19% from 2009. Export value of beef and beef variety meat exports reached a record \$4.08 billion in 2010, up 32% from 2009 and broke the 2003 record of \$3.144 billion.

On a volume and value basis, the top three markets for U.S. beef in 2010 were Mexico, Canada and Japan. Records were also set in Taiwan, South Korea, Hong Kong, the Caribbean, Central-South America regions, Canada and the Middle East.

The U.S. exported 1.92 million MT of pork and pork variety meat in 2010, up 3% from 2009. Annual total pork shipments were valued at \$4.78 billion, up 12% from 2009.

The top markets for U.S. pork in terms of volume were Mexico, Japan and China/Hong Kong, but in terms of value were Japan, Mexico and Canada.

The U.S. exported 3.7 million MT of poultry and poultry variety meats in 2010, down 4.4% from 2009. The value was down slightly .42% at \$4.25 billion.

Exports in 2010 accounted for 18.9 percent of U.S. pork production, 19.8 percent of poultry production and 9 percent of beef production.

*1 MT = 2204.6 lbs

Percent of Disposable Income Spent on Food at Home

