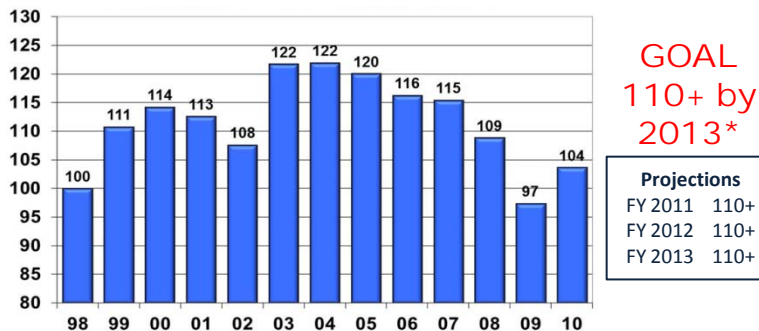


Wholesale Beef Index Measure (WBI)



Source: USDA, KSU, CattleFax. Index based on 1998 value of a pound of wholesale beef, adjusted for inflation. * Index adjusted from 105 to 110+ in July, 2011 by the LRP Task Force.

Core Strategy – Capitalize on Global Growth Opportunities

GOAL: Increase the value of exports 25% (total export value divided by number of fed cattle slaughtered).



Source: USMEF

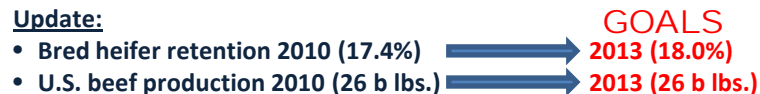
Core Strategy – Strengthen the Image of Beef and the Beef Industry

GOAL: Establish a benchmark measure of consumer perceptions of beef and beef production.

Update: Benchmark to be established first quarter 2012.

Core Strategy – Position the U.S. Cow Herd for Growth

GOAL: Increase bred heifer retention to 18% while stabilizing U.S. beef production at a minimum of 26 billion lbs.



Source: CattleFax

Core Strategy – Protect and Enhance our Freedom to Operate

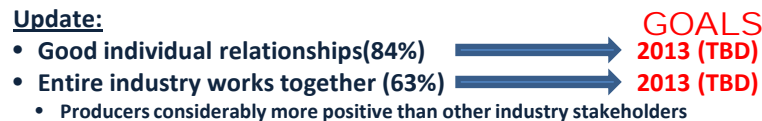
GOAL: Decrease % saying regulations imposed on business make it more and more difficult to operate freely.



Source: 2011 CBB Producer Survey; online survey of other beef industry stakeholders (sample limited)

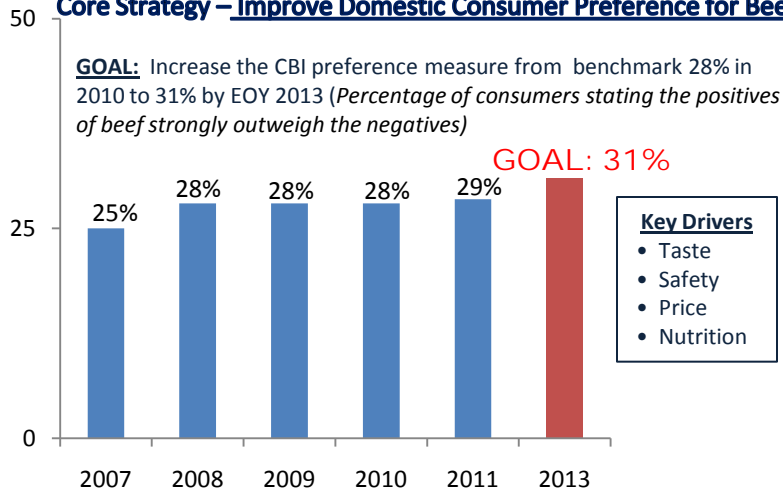
Core Strategy – Improve Industry Trust, Openness and Relationships

GOAL: Increase perceptions of industry trust and openness.



Source: 2011 CBB Producer Survey; online survey of other beef industry stakeholders (sample limited)

Core Strategy – Improve Domestic Consumer Preference for Beef



Source: Beef Checkoff CBI Study

Critical Success Factors

- Develop a resourcing plan to achieve desired outcomes of the Long Range Plan (checkoff and non-checkoff)
- Adopt a practical and effective industry-wide animal disease traceability program.

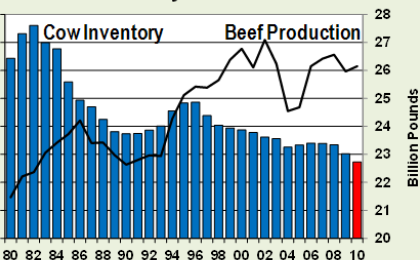
2011 – Key Trends Impacting the Food Production Chain

- Trend 1** – Agriculture must double food production by 2050 using fewer natural resources
- Trend 2** – Demand increasingly defines agricultural production systems and food products
- Trend 3** – The health care debate will sharpen the divide between ‘good’ and ‘bad’ foods
- Trend 4** – Emerging ag research models focus on innovation and market advantage
- Trend 5** – New marketing tools expand consumer touch points and strengthen relationships

Source: Food Foresight, April 2011 (updated annually)

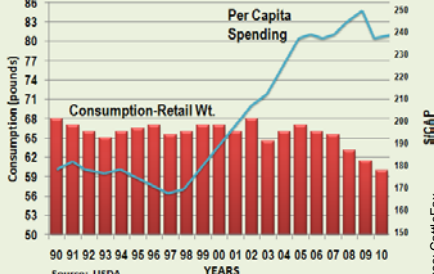
Inventory, Production, Spending and Consumption

Total Cow Inventory and Beef Production



As the cow herd declines, beef production has become increasingly more difficult to maintain.

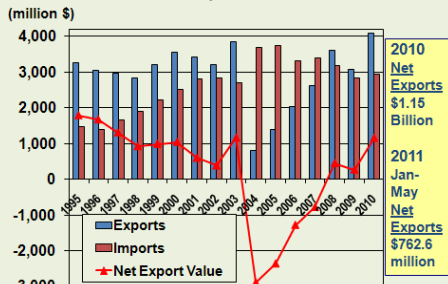
Per Capita Beef Spending and Consumption



While annual per capita consumption has declined, spending continues to increase due to rising prices.

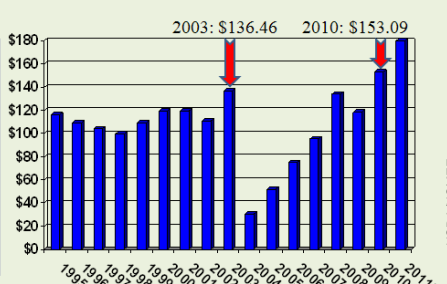
International Markets

Net Export Value



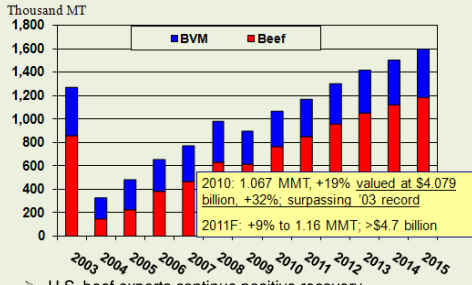
The U.S. once again became a net exporter in 2008.

Value of Exports per head Slaughtered



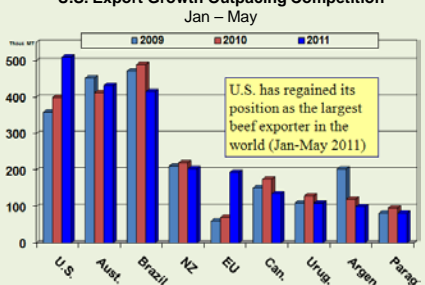
Value per head slaughtered continues to increase.

U.S. Beef Exports, Recovery



U.S. beef exports continue positive recovery.

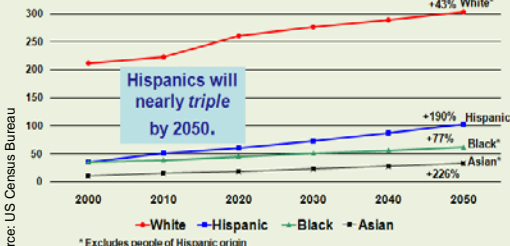
U.S. Export Growth Outpacing Competition



U.S. has regained its position as the largest beef exporter in the world (Jan-May 2011)

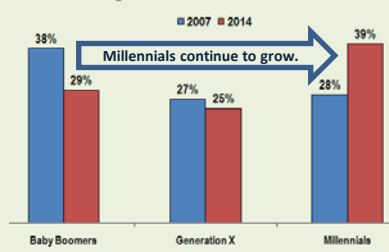
The Changing U.S. Consumer

Projected U.S. Population Growth: 2000-2050



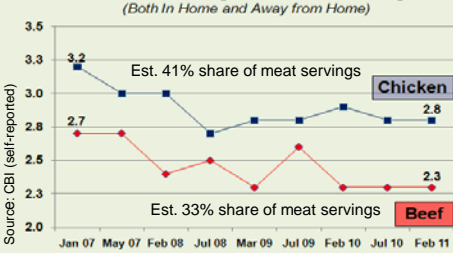
The U.S. population continues to evolve ethnically and demographically; Hispanics continue to increase at an accelerated rate. By 2014, Millennials will become the largest segment of the workforce.

Millennials to Replace Boomers as Largest Segment of the Workforce



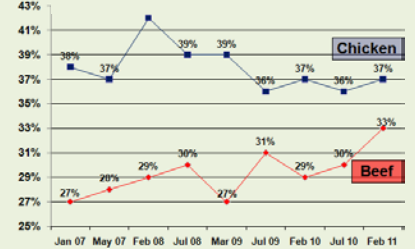
Domestic Beef versus Chicken

Past Week Average Number of Servings



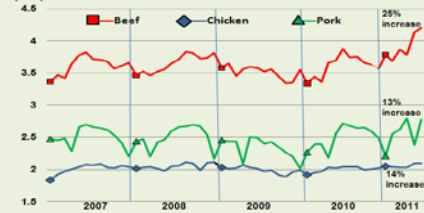
The gap between beef and chicken servings has not improved; however, beef is closing the gap on stated preference.

Consumer Preference for Dinner



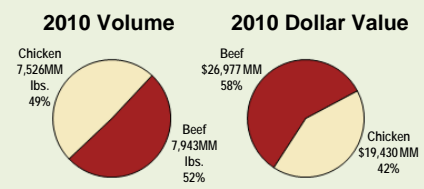
Retail and Foodservice

Average Retail Price per Pound



Beef's average retail price/lb. has increased at a greater rate than chicken or pork.

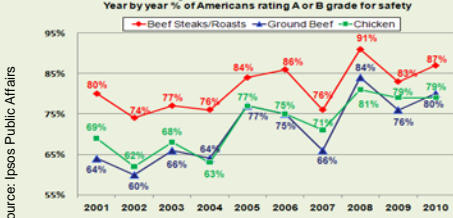
Beef and Chicken Foodservice Wholesale Market Value



While wholesale volume of beef and chicken is similar, beef's dollar value is considerably higher.

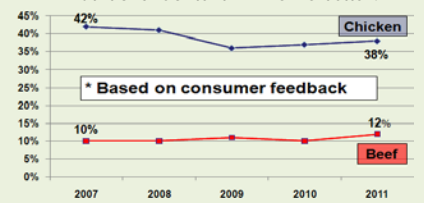
Safety & Nutrition

Safety Grades for Fresh Meats



Safety perceptions are highest for fresh beef steaks/roasts.

Nutritional Content – Which is better? *



Beef trails chicken on perceptions of nutritional content.