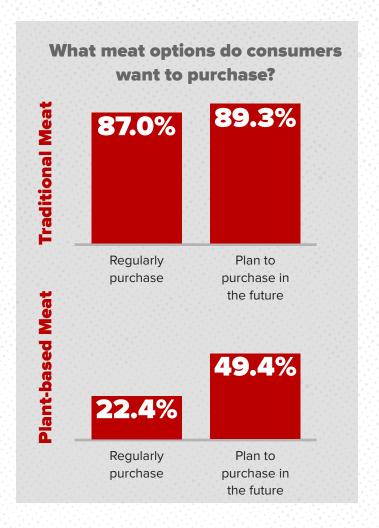
Communicating with Consumers

about meat and meat alternative options in Ohio

Researchers in the College of Food, Agricultural, and Environmental Sciences at The Ohio State University recently surveyed 1,250 Ohio consumers to better gauge their views of current and future meat options, as well as how they would like to receive information about them. Some of the key takeaways can be found below.



- 1. Nutritional Value
- 2. Taste and Texture
- 3. Product Price



What are consumers' preferred sources for meat information?

Survey participants selected the following as their top five preferred sources to learn about meat options.



Nutritionists



Doctors



Farmers



Food Production Companies



Agricultural Organizations



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How do consumers want to learn about meat options?

Survey participants selected the following as their preferred methods of learning.



Visit a Website

58.9%



Watch a Documentary

57.4%



Read Printed Fact Sheets, Bulletins or Brochures

49.9%



Watch a Video on YouTube

37.0%



Read a Newspaper Article or Series

35.4%



Watch TV News Coverage

34.0%

Are consumers willing to pay a premium for specialty labels or certain products?

Consumers will pay...

\$1.26/pound more for ethicallyproduced beef versus non-ethically produced beef

\$3.39/pound more for organic beef versus non-organic beef

\$1.44/pound more for domestic beef versus than Canadian beef

\$7.31/pound less for plant-based beef alternative versus traditional beef

\$7.75/pound less for cultured beef product versus traditional beef

*All meat products were identified as ground.

How do consumers compare alternatives?



of consumers would treat cultured meat the same as traditional when shopping



of consumers would treat plant-based meat the same as traditional when shopping

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This project was funded by Ohio Agricultural Research and Development Center (OARDC) SEEDS Grant.

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