



**CONFÉDÉRATION INTERNATIONALE DE LA BOUCHERIE ET DE LA CHARCUTERIE
INTERNATIONALER METZGERMEISTER-VERBAND
INTERNATIONAL BUTCHERS' CONFEDERATION¹**

**Exploding energy prices
Consumers don't want artisan food operators to die out !
Therefore: Urgent appeal to politicians to act – now !**

Brussels, September 2022

**Butchery businesses are already in a very challenging economic environment:
The corona pandemic, the lack of specialist staff and young professionals, constantly
increasing personnel costs or raw material prices, to name just a few.**

**Most recently, during the pandemic, the butcher craft did everything possible to do justice
to its systemic relevance for supplying people with valuable food, with all associated
efforts.**

This was very much appreciated by consumers as well as politicians.

**In principle, the companies are still willing to continue to fulfill this social obligation also
in the future.**

**However, the current energy crisis is already now threatening the economic existence of
half of these companies!**

The IBC therefore calls on politicians to take immediate action at least on this :

- 1. Decoupling of energy prices from gas prices – now**
- 2. Immediate introduction of flat rates for SMEs**

**Only immediate action can prevent many companies handcrafting food from going out of
business.**

Europe would irretrievably lose part of its cultural heritage!

**European consumers would lose a significant local supplier that produces high quality
food and can be relied on in times of any crisis.**

Europe can count on us, now we count on you !

Thank you for your action - now!

¹ The International Butchers' Confederation (IBC) is a federation of national associations of small and medium-sized craft butcher and catering companies. The IBC today represents 9 associations from the countries of the European Union and the EFTA with a total of more than 150,000 butcher and catering companies, which together employ nearly 1 million people. The total turnover of this sector amounts in excess of 60 billion euro per year. www.cibc.be

Hereunder, please find some main characteristics of the craft butcher sector:

Craft butcher businesses are mainly so-called **SMEs**. **More than 180 different products are proposed for sale per day** in an average craft company. About 90 % of those products are loose, non-prepacked products, intended in general to be eaten soon after having been sold to the consumer. **Hardly standardized recipes** and products which are typical for the regions vary among others because of individual consumer choices and because of the availability of raw materials and ingredients.

A certain number of those businesses are moreover supplying regional public institutions such as hospitals or nursery schools with lunches or local restaurants with their products. Craft businesses are also active in catering or party service.

Some craft businesses slaughter their cattle themselves in their businesses.

The operators of the craft butcher and catering sector are therefore **classical local suppliers**.