Local Food Distribution

What's moving local food?

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Overview

- Background
- Focus of the study
- Participants
- Summary
- Current projects

Background

- Local food demand is growing
- More information needed (feasibility, models)
- Distribution system is needed to handle smaller units of product (vs large units of product, large distances)

"Distribution of Local Food: Best Practices"

A pilot project in Alberta's Central Region

Focus of the study (2010-2011)

- Motivators
- Barriers
- Current practices
- Solutions to barriers

Local:

"Food that is produced or processed in Alberta"

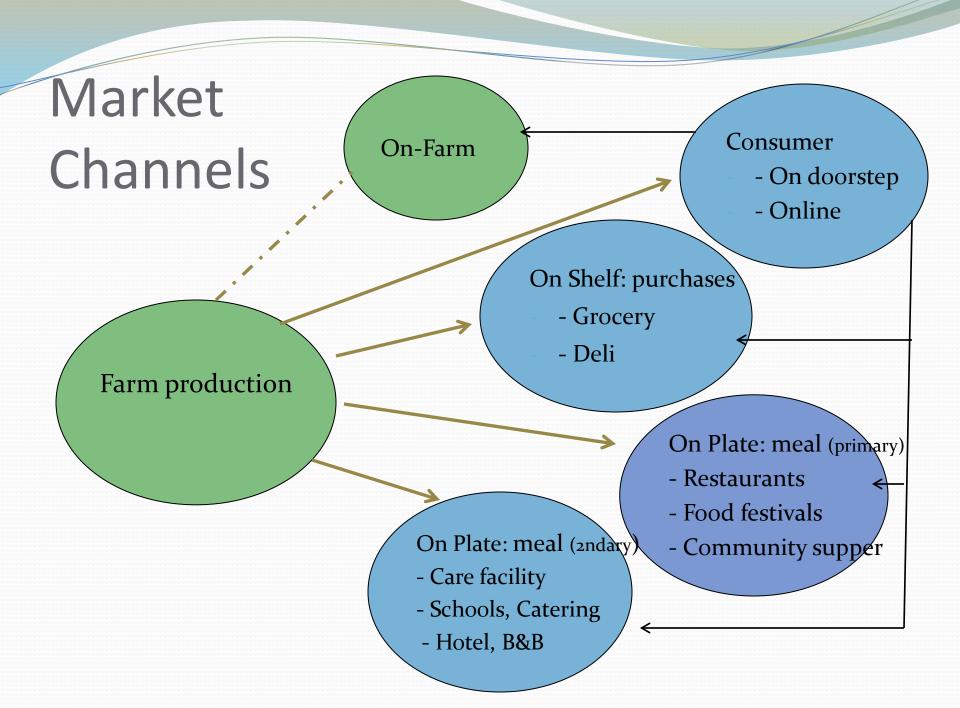
Distribution:

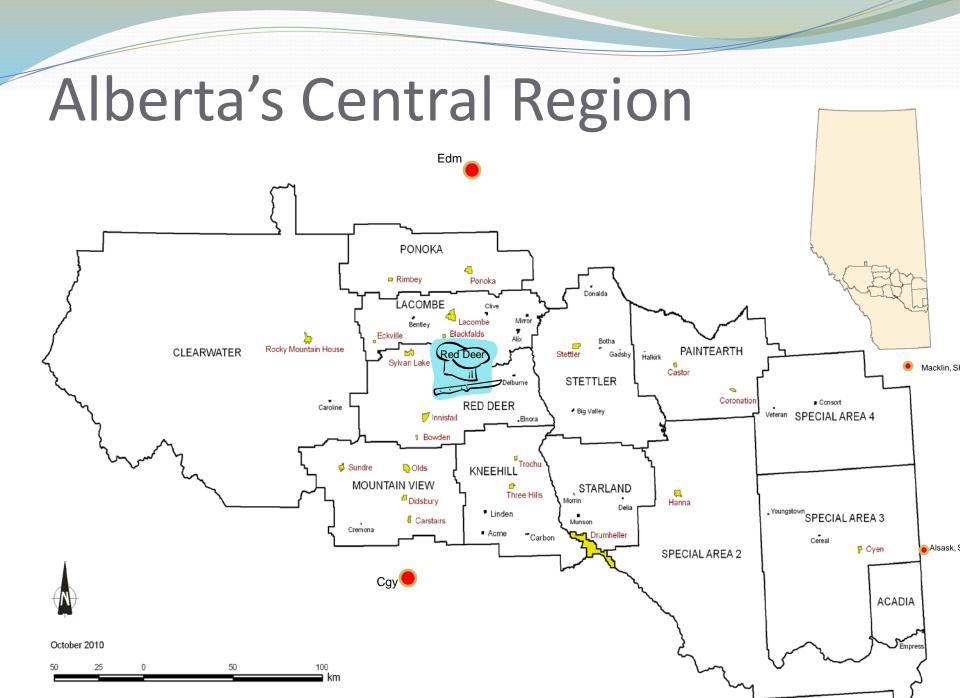
"The movement of products from the producer or processor to the buyer"

Participants

- Buyers interviews (restaurants)
- Logistic companies interviews (transportation & storage)
- Producers focus groups

FORUM - meeting of all three stakeholder groups; networking; presentations (100-Mile Market, panel: producer, caterer, logistics)





Buyer Profile (restaurants)

- Mostly local purchasers within past 3-5 years
- Some seasonal purchasing; other products year-round
- Most use a major food service distributor as main supplier
- Budget for local purchases varied amongst buyers
 - 10% or less of food budget
 - 20% or less
 - Others: produce ranges from 25% (winter) to 75% (growing season), and meat 100%

Buyers' Survey (all participants)

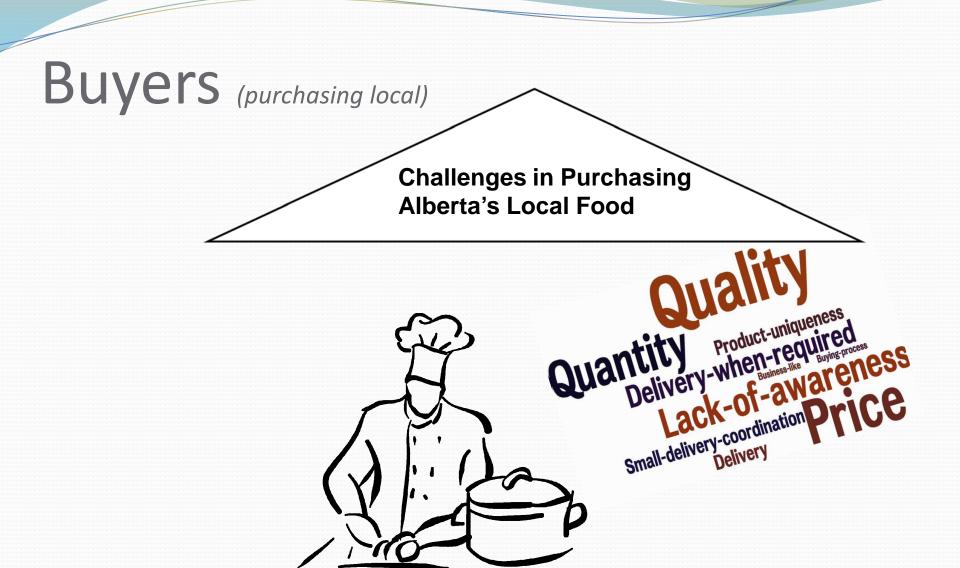
Motivators (Restaurants)

- Quality tastier, fresher, or less processed
- Economic/Ethical support local economy; how product was produced
- Product uniqueness
- Customers asking for local



Challenges (Restaurants)

- Not aware of product
- Price
- Incentives offered by food service (bulk buying)
- Convenience
- Availability/supply
- Time required coordination of deliveries, billing

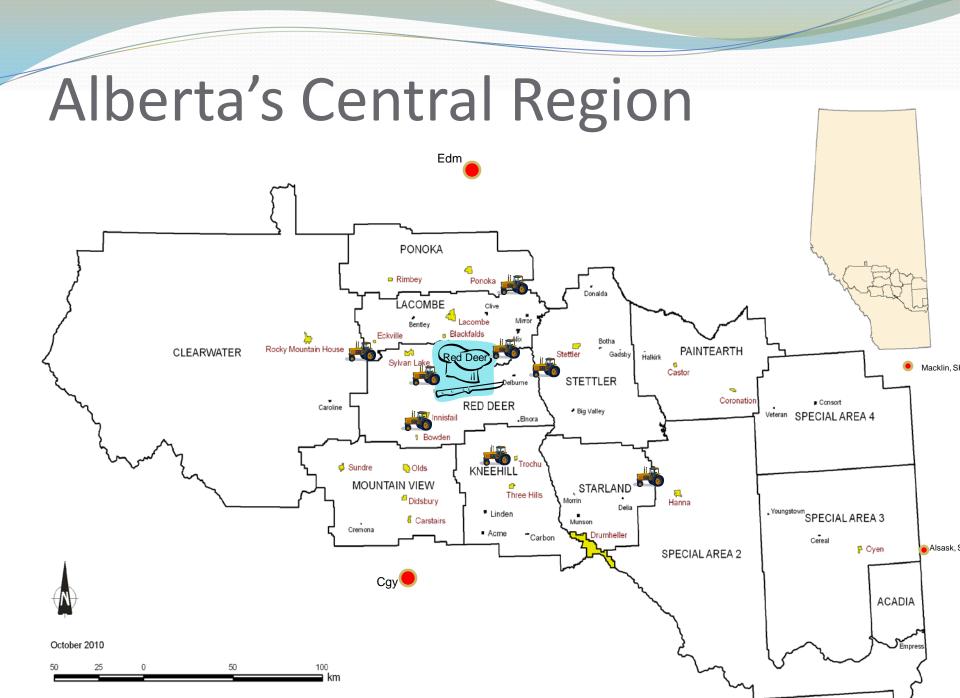


Buyer Highlights

- Looking for something different, specialty
- Quality-Price-Quantity-Awareness (QPQA)
- Convenience (access, delivery, billing)
- Team of chefs developing a "local" menu
- Some start small/learn as they go







Producers





Motivation to Expand

- Growing demand for local
 - Consumers'/Buyers' interest
 - Demand > Supply



Challenges (logistical)

- Delivery to restaurants- cost, volume often small
- Distance farm location/ population size
- Large scale system (retail)
- Carriers cost, backhauls, awareness, reliability/trust
- Freezer/storage fees, rules

Challenges (general)

- Growth management
- Time constraints
- Volume/Viability
- Lack of value chains
- Purchasing power/scale

- Financing
- Promo costs/Education
- Meat processing issues
- Operations (i.e., accessing equipment, labour, technology, & appropriate pricing)







Solutions (logistical)

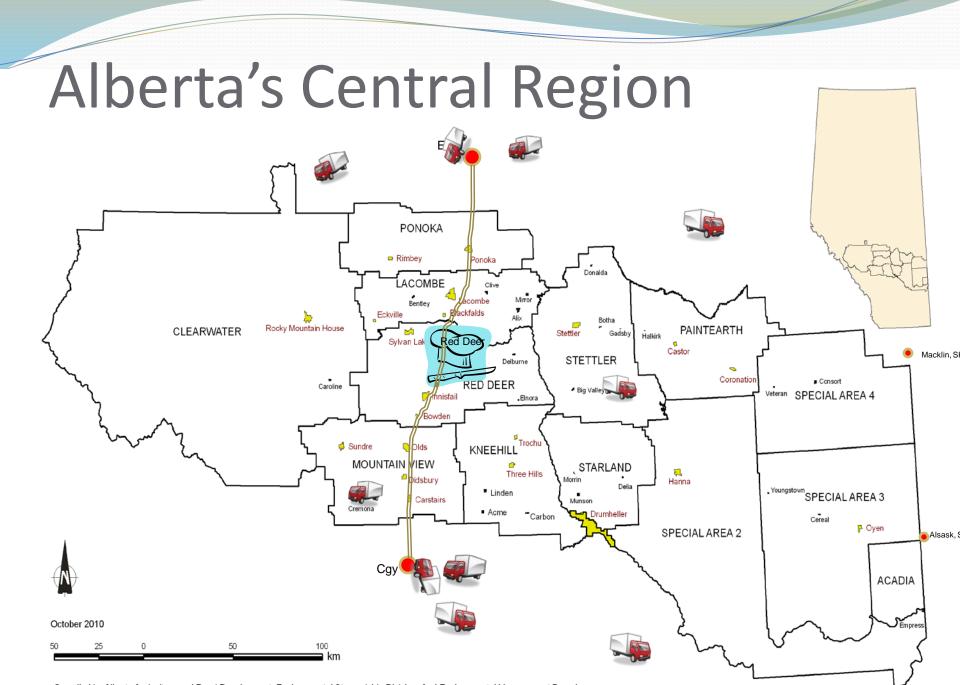
- Create awareness/trial product (buyers)
- Manage distance/economies of scale
 - create value chains (collaboration vs competition)
 - have one-point-of-contact, to sell for many
- Distribution center/drop-off points (volume sales, f.mkt.)
- Infrastructure scale-appropriate fees, facilities
- New business structures (formal/informal)
- Networking share knowledge/mentoring
- Check-off system



Solutions (general)

- Create a win-win for all stakeholders (producer-to-retailer)
- Equipment easier access, partnerships (within Canada/US to custom build, offshore purchasing)
- Marketing/branding create further demand, brand local products (Foodland ON)
- Business financing
- Technology (marketing) design/maintain web, social media, toolkit, mentoring on advertising
- Government gathering information, support
- Industry leadership, collaboration, create networks, share knowledge





Logistics Survey (transportation, storage)



- Participants from:
 - Central Region...
 - Cgy-Edm Corridor...
 - And beyond...
- Categorized according to function or role (vs size)
 - 1. Collaborative/Hands-On
 - 2. Collaborative/Complex
 - 3. Distance/Volume

Producers/Suppliers

Logistics of Local Food

Three General Distribution Types

Overlap in function and size



Collaborative (Hands-on)



Collaborative (Complex)



Distance/Volume

Varying degrees of producer-contact, flexibility, complexity, volume...

Buyers

- Food Service, Restaurants, Retail, Specialty Stores -

Summary of Motivators

- Quality tastier, fresher, or less processed product
- Economic to support local economy/producers
- Ethical how product was raised/produced
- Product uniqueness sets the business apart
- Consumer trends customers are asking for local;
 Demand >Supply it continues to grow

Summary of Needs/Challenges

Producers

- •Collaboration
- •System (delivery, marketing, scale appropriate fees)
- •Resources/Tools -(financing, labour, web)

Awareness Collaboration

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Logistics

- Quality
 - Price
 - •Life of menu
 - Convenience

- Convenience
- Efficiency
- •Backhauls

Steps to Take

- Create a greater awareness (producers, buyers & logistics)
- *Network*, *s*hare information/Develop *tools* & *resources*
- Look for ways to collaborate
- Create systems, which can manage smaller units of product & the network of relationships (value-chains)
 - Market products, Coordinate/Source product, Aggregate, Deliver...
 - Meeting quality, convenience & efficiency needs (scheduling, billing)

Distribution Projects (2011-12)

Collaborate/Create Systems

- Producers' distribution routes Edm & Central Regions
- Logistics companies Current role, future possibilities
- Expand local market channels AB Health Services & local producers

Awareness/Resources

- Distribution Business Models AB businesses/Others
- Tools
 - Database of logistics companies
 - Factsheets on distribution topics (terminology, risk management, liability insurance...)



<u>www1.agric.gov.ab.ca/\$department/deptdocs.nsf/all/cu13700</u> <u>www.explorelocal.ca/</u>

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Government of Alberta

