Developing Organic Export & Foodservice Trade



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Why export?



- To diversify sales portfolio reduce risk
- Businesses that export see a 34% increase in productivity within their 1st year of exporting
- Tap into available gov. support
- To support growth/bring volume to the UK organic market

Why export?



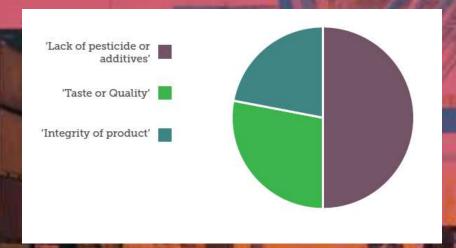


Virtually
every other
developed
organic
market has
been
performing
better

Opportunity



- Organic food and drink exports remains under indexed
- Positive associations with UK -product and business integrity
- Freedom from pesticides/additives and quality/taste are important product attributes for overseas consumers



Opportunity

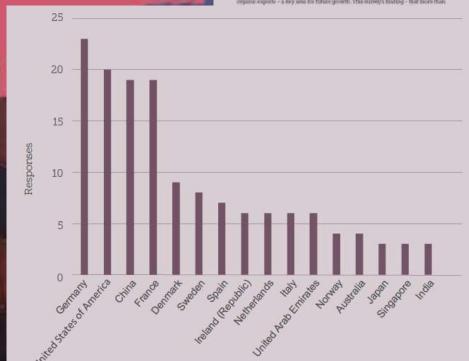
Germany, the US, China, France, Denmark and Sweden are all 1st choice prospects for export.

France, UAE, Netherlands & Sweden feature heavily in 2nd/3rd choices

Asia - rising wealth and focus on food safety/quality - untapped?



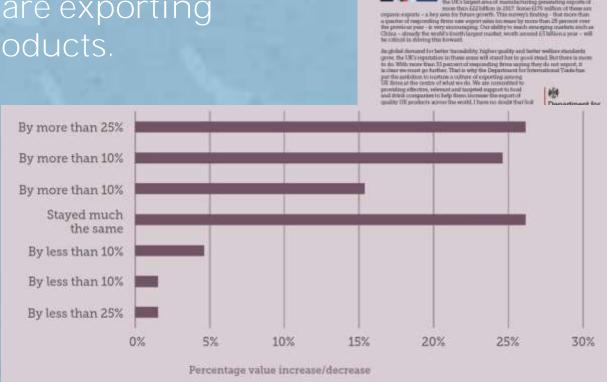




For 41% of organic exporters, export represented more than a quarter of their business.

Nearly half of organic businesses involved in export, are exporting ambient grocery products.

A quarter of businesses surveyed reported an increase in export value of >25% in 2017.



Organic Export

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Survey 2018

Foreword

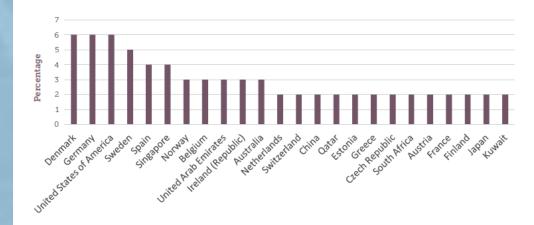
Exports by country are low value - 68% of individual country exports of <£50K in value, with just 6% exceeding £500K.

Southern European and Nordic countries are the most popular for lower export values (<£10K p/a)

France, Germany and the US are associated With medium & higher value exports (£50K-£200K p/a)



Percentage country responses - £10-50K export value band



Challenges



- Brexit uncertainty
- Lack of detailed market information on performance, routes, partners
- Cost of market entry US in particular
- Regulatory equivalency, or a lack of clarity on regulations – e.g. for Asia region and the US.





Moving Forward EOAP Ambition



- Data capture Export destinations, value, volume, types of UK Organic exports to aid effective planning
- Target markets Coordinated plan with progressive targets, ensuring that organic included in trade discussions on these key markets.
- Capability 'Food & Drink UK' project market development, global market intelligence, training, guidance and mentoring, as key to building export capability.
- Program of support Activity, networks, and business trade support to maximize success of export.



Moving Forward Building on existing support

- High Value campaigns DIT
- Gov. Export finance
- Visit Britain
- FCO Support and Event
- ITA's, TA's (FDEA) & Chambers



Moving Forward Progress already being made







Developing Foodservice opportunity

Why Foodservice?
Opportunities
Performance
Challenges
Moving forward

Why Foodservice?

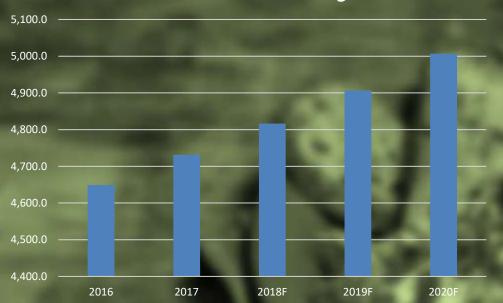


- To diversify sales portfolio reduce risk
- Response to changing eating habits
- Changing regulatory landscape public procurement impacts considered
- To support growth/bring volume to the UK organic market

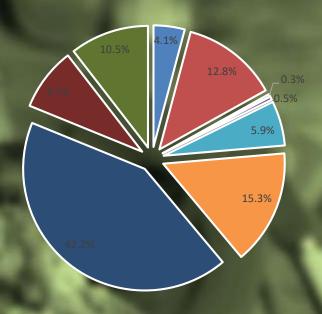
Opportunities (Contract)







Market share



Top 10 Contract Caterers

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Rank	Group	2016 Turnover (m)
1	Compass Group (UK)	1,987
2	Sodexo	1,196
3	WSH Limited	633
4	Elior	295
5	Aramark	289
6	ISS Facility Services	268
7	CH&Co	191
8	Mitie Catering Services	97
9	OCS Group	58
10	Servest	57

■ Public Sector Other

■ B&I Outsourced

Health care

Higher Education

■ Independent Private Schools ■ LA Schools Outsourced

LA Schools In-House

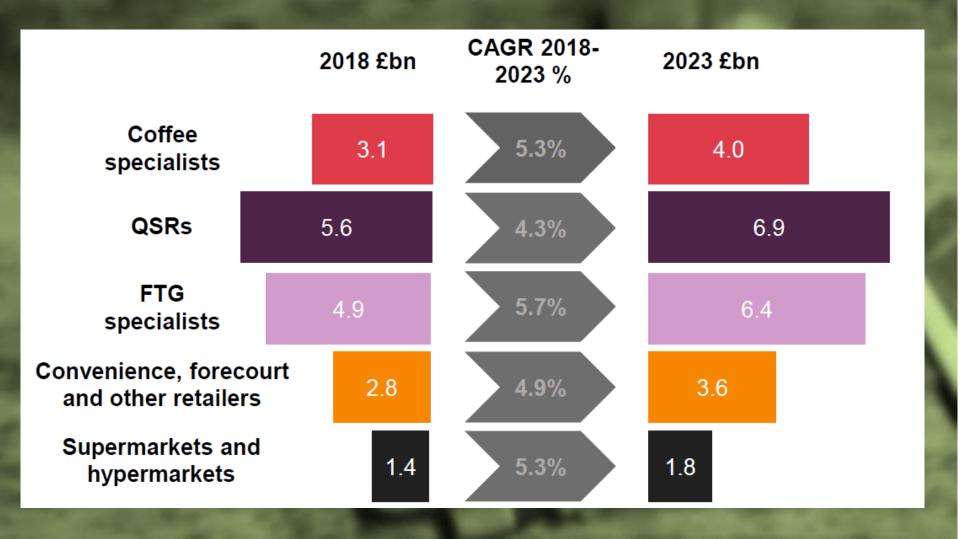
■ B&I In-house

Leisure

The UK public sector spends £2.4 billion each year procuring food and catering services.

Opportunities (FTG)





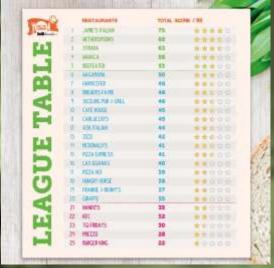
Opportunities (Policy)



Plan for Public Procurement and 'Balanced Score Card'

Campaigns such as 'Out to Lunch' engaging media and driving better practice in high St.





Opportunities (OOH)



 Frequency -61% of 18 to 24 year-olds and 62% of 25 to 34 year-olds eat out at least weekly (BrandTrack)



- Quality volume of drink sales down by 2.3% in on-trade last year, whilst value of sales rose by 0.9%
- On Trend Healthy eating, provenance, sustainability are three of big 8 eating-out 'Mega Trends' (MCA)



Opportunities (OOH)



50%

agreed that they would be more likely to choose a restaurant that highlights its ethical or sustainable credentials

39%

agreed that they would be more likely to pay a little more for a meal or drink if it was made from organic ingredients

36%

would be more likely to eat at a restaurant or café described as organic

Opportunities



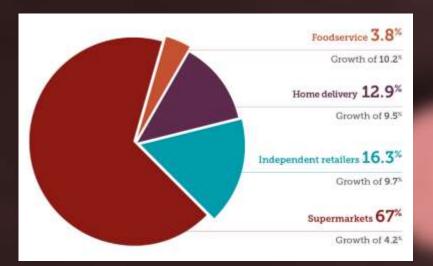


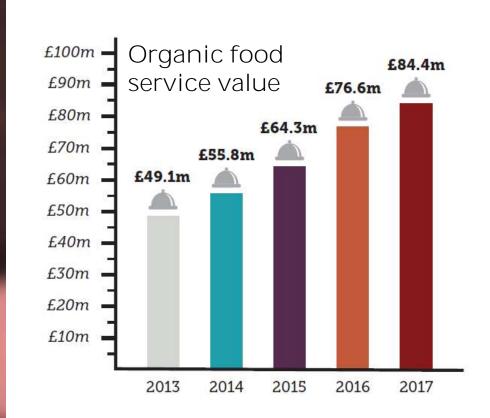


3.8% of the overall organic market

Growing at 10.2%

Organic Sales on the rise







Food for Life Served Here, engaging public sector with FFLP support

50%

percentage of English primary schools who have achieved a FFLSH award

113

UK universities have a FFLSH award Over

9,000

UK schools hold a FFLSH award 350

early years settings

have a FFLSH award

46,500

number of FFLSH meals served daily to patients, staff and visitors in UK hospitals. that's over

13.5

million meals a year 5.7 million

FFLSH meals served annually in workplace restaurants and cafés available in 256

visitor attractions around the UK









Organic Served Here

Driving organic sourcing in the High St.

136 stars awarded across 32 restaurants and cafes

Projected 58 venues by Spring 2019)





Challenges



- Supply Chain Organic suppliers not able to adapt offer to FS, or meet need for efficiency
- Brexit inflated costs and uncertainly about availability
- Consumer Awareness of schemes and awards (also Chefs!)





Moving Forward



- Implement balanced scorecard across the whole public sector and use of Defra Food Marketplace Portal
- Re-specify the School Fruit and Veg scheme for 4-6 year olds to include a higher percentage of British, local and organic produce
- Encourage dynamic procurement model - incentivising independent verification - FFLSH





Moving Forward



- Double Silver and Gold FFLSH, exploring new sectors, inc. leisure, B&I
- Encourage further engagement in OSH
- Supply chain support –
 helping build knowledge
 /capability /innovation



