

## Introductions

## Project Team



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## Project Overview

## Hypothesis

Local produce can be profitably grown and processed (frozen) for off-season retail sales.


- Consumers have higher willingness-topay for locally produced and processed frozen foods
- Costs of producing safe, high-quality locally grown and processed frozen foods will not exceed consumers' willingness-to-pay.


## Key Objectives



## Presentation Overview

- How we froze the Blueberries
- How we figured out what people would pay
- How we figured it out production costs
- How we put it all together in a tool for farmers to use to figure out if it is a good choice for your operation


## Process Implementation

## Product Research \& Development

- Activity: Process Optimization
- Method
- Bench top screening trials
(washing, blanching, dwell time, temp)
- Scale up at FPC
- Result/ Outputs
- Non-proprietary SOPs for shared-use
- Food safety plan
- Process to support Obj 3 (cost \& return)



## Blueberries Process Optimization

Key Quality Attributes \& Process Conditions


Texture

Drip Loss

Analysis

- Variants: Temperature vs Time
- Quality attributes:
- Texture • Polyphenols
- Color • Appearance
- Drip Loss



## Appearance



180s, -140F


## Process Optimization - Lessons Learned

- Developing optimal IQF processes depend on many factors, such as
- Water content of product
- Temperature of product before it is loaded into the liquid nitrogen freezing tunnel
- Size and shape of product
- Temperature of frozen storage

Take-away: Getting high-quality frozen product is complicated!

- Have to find the "sweet spot"!
- Ask Amanda about this!


## Consumer Market Research

## How Much Will Consumers Pay for Local/ Regional Frozen Products?

TAKE-AWAY: Different Marketing Approaches for Different Consumers

- "Local Foods" Consumers care most about where they buy frozen "local" products
- "Traditional" Consumers are more price-sensitive


## How Much Will Consumers Pay for Local/ Regional Frozen Products?

- What do consumers care about?
- Do they care enough to pay a price premium?
- Is the premium enough to:
$\checkmark$ Cover production costs?
$\checkmark$ Pay farmers a premium?


## What do consumers care about?

We tested the following product characteristics:

- Where the product is grown
- Where the product is frozen
- Where they buy it
- How much they pay
- What the package looks like


## Returns from Product Sales: <br> How much will consumers pay for a frozen retail product?

Who took part in this experiment?
Two Consumer Groups

1. "Traditional Consumer" - New England primary household shoppers

- Purchased sample of 500 respondents

2. "Local Foods Consumer"

- Sent to 3 mailing lists of local foods consumers ~250 responses


## Choose your preferred option :



None of these options

## Choose your preferred option :

Option 1
Price
$\$ 7.50$


Grown in the USA
Frozen
Bought
From
in the USA
Direct from Farmer (Farmers Market, Farm Share, Farm Stand)

in the Northeast
Frozen

Bought
From

Supermarket (Chain or Independent that sells only food)

## Choose your preferred option :

## PACKAGE

## 4 Variations

-Clear Bag
-White Bag
-Printed Label
-Sticker Label

Option 2
\$3.75

in the Northeast
Frozen

Bought
From

Supermarket (Chain or Independent that sells only food)

## Choose your preferred option :

## Option 1



## 4 Variations:

-Local
-In the Northeast -In the USA -(no info)

## GROWN

Grown
Frozen
Bought
From

Package
in the USA
in the USA
Direct from Farmer (Farmers Market, Farm Share, Farm Stand)

Price

Package

Grown
Frozen

Bought
From
$\$ 3.75$

in the Northeast

Supermarket (Chain or Independent that sells only food)

## Choose your preferred option :

Option 1

Option 2
$\$ 3.75$


## Grown

Frozen

Bought
From
Price

Package

Supermarket (Chain or Independent that sells only food)
in the Northeast
Frozen

Bought
From
in the USA
in the USA
Direct from Farmer (Farmers Market, Farm Share, Farm Stand)

## Choose your preferred option :

## 4 Variations:

-Direct from Farmer
(Farmers Market, Farm Share, Farm Stand)
-Supermarket (Chain or Independent that sells only food)
-Super Store ("Big Box"
store that offers large household goods)
-Cooperative Grocer (Food Co-op)

## BOUGHT



Grown

Frozen

Bought
From
in the USA
in the USA
Direct from Farmer
(Farmers Market, Farm Share, Farm Stand)

Price

Package

Grown
Frozen

Bought
From
$\$ 3.75$

in the Northeast

Supermarket (Chain or Independent that sells only food)

## What do consumers care about?

We found Marginal Premiums for:

- Where the product is grown Local \$1.50; Northeast \$1.25
- Where the product is frozen

Local \$0.40; Northeast \$1.15

- Where they buy it

Farm Stand \$1.50; Super Market \$1.00; Big Box \$-1.15

- What the package looks like (They don't care!)


## Cost Analysis \& Tools

How We Estimated Costs


## Production Costs

Cost per unit BLUEBERRIES is $\mathbf{\$ 4 . 9 8 / l b}$

- Fixed costs: $\$ 0.49 / \mathrm{lb}$ Include: equipment and overhead
- Variable costs: \$4.49lb

Include: supplies, ingredients, wages


## Why the high costs?

High cost of fresh ingredients

- $\$ 3.46$ for blueberry

Equipment and Labor

- Equip. limitations
- Associated labor costs

Other challenges

- Blueberries in pints



## Costs \& Returns Analysis

## Overview Processing \& Sales Costs:

How much does it cost a farmer to process and sell local frozen blueberries?

## Processing Options

1. Will you hire a facility to Co-Pack
2. Will you invest in On-farm equipment to process

Retailing Options

1. Will you sell direct to consumer
2. Will you sell through a non-farm Retailer

## Returns from Product Sales:

What price can you charge in the market place?

1. What characteristics does the final product have?
2. What market are you aiming for?

RETURNS = $\underline{\text { PRICE } \times \text { QUANTITY SOLD }}$

## Profitability

 Calculator


## Processing Option 1. Hire a facility to Co-Pack

## Step 2: Processing Costs

## Processing Options

## Option 1) Co-pack

Variable Costs
Delivery to Processor
Bags
Boxes for bags
Labels
Food Processing Operations Director
Production worker (s)
Co pack facility fees
Storage
Prep and Clean up
Production worker (s)
Total Option 1 Variable Costs
Markup


Total Option 1 Costs
\$ 12,076.33

Processing Option 1: Co-Pack Costs
Total
Unit (Retail Bag)
1.83

## Processing Option 2.

## Invest in On-farm equipment to process

Step 2: Processing Costs
Processing Otions


Step 3: Retailing Costs
Retailing Options

1) Sell at Own- Farm Store

## Retailing Option 1.

## Sell direct to consumer


Retailing Options
$\qquad$
 Distributor Slotting Fee Retailer Slotting Fee Retailer Slott
Trade Show

## Total Fixed Costs

| Variable (that contribute to SRP) |
| :---: |
| Markup |



## Retailing Option 2.

## Sell through a non-farm Retailer

## Compare Potential Profitability between Options




## Questions

## \&

Discussion


Photo Journal

## Plant Trial: Investigating optimal process conditions



Plant Trial: Investigating optimal process conditions

## Prototypes: Retail frozen blueberries



## Pulling quality assessment samples for R\&D



## Spinach Washing



## Blanching \& Cooling



## Blanching \& Cooling



## Spinach Loading on the IQF Belt



## Spinach Loading on the IQF Belt - "Free Form"



## Spinach Loading on the IQF Belt - "Formed"



## Product Fines in the IQF Undercarriage



