# Masterclass Short Food Supply Chains Urban Rural Relations

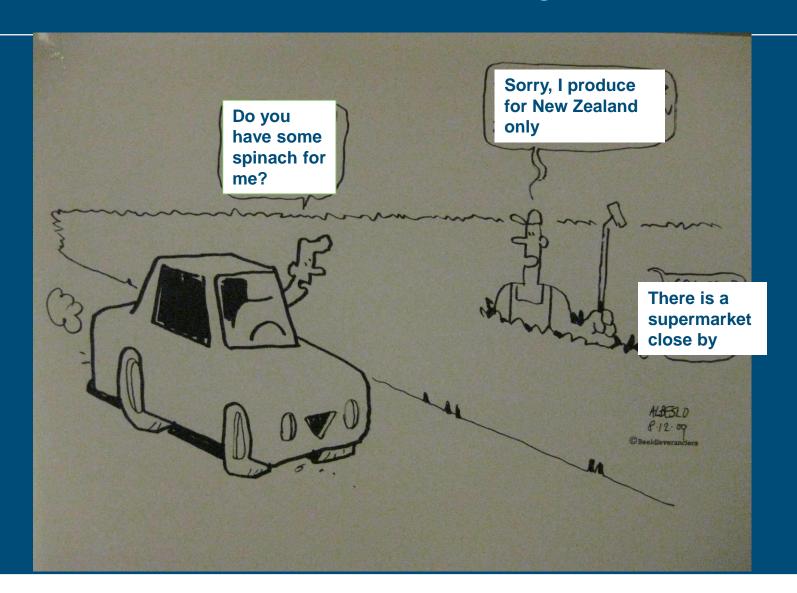
Jan-willem.vanderschans@wur.nl

ENRD Seminar on Rural Businesses, Brussels, 30-03-2017





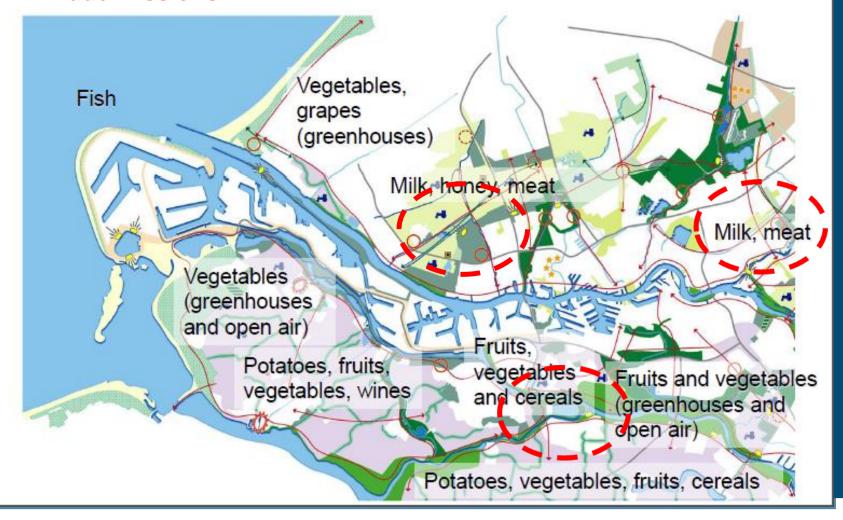
## Export orientation Dutch agriculture





## Products of Rotterdam region

#### **Trade Missions**





## MASTERCLASS KORTE KE SHORT SUPPLY CHAINS AROUND ROTTERDAM - NL

#### **PARTICIPANTS**

The masterclass Korte Ketens, Short Supply Chains is a program for producers of primary products around the city of Rotterdam. The entrepreneurs are coached by experts from LEIWageningen UR in their search for new business models and ways to reach urban consumers directly. In this hand out you can read more about the 22 participants and their business.

For more information about short supply chains in the region of Rotterdam you can send an email to: foodclasterigrectiardam.rll



#### Weatho eve Potatoez JAN WESTHOEVE

Worldwide Import and export of potatoes. Latest product is the freshly cut fries.

er who went home potations of Facebook: Exhibit went fittes - Ouddorn



De Geus I ANNA EN LEEN DE GEUS
De Geus Is agricultural fam of 30 hs. Leen
grown poteroes, sugar beets, onlons and wheat.
Parts of meadows are reserved for meadow

berdu se sen deboekscheboermaakthebwaardol/ de-boesen/leen-de-gesu



Novition DIK KRUUTHOFF

Agricultural cooperative of 5 families. Supplier of potatoes for fries of Brain Ladage.

www.novfarm.ri



Fa.J. Vijverberg & zn ARJAN VIJVERBERG

Family company that grows first class tomations and kilesing.

un gradies System



#### Hoelachechipa EVELINE DE BRUIN

Chips of homegrown potatoes without additives. Sold in more than 1000 stores in the

me whoeksechip uni

Schapenfoldbedriff Dabel

E-mail:modam@hetretni

MARTIN EN MARJAN DAM

Breedery of the first class Texels sheep.



#### Dé Hoeksche Was else Telers AAD KLOMPE

Growers of Moelache Roote", a specialty potato, which acclusively grows on the Island the Micelashe Wased", a region with top quality clay soil.

we widehooks he was chatelers of



Den Ouden Paprika CHRIS DEN OUDEN

Fremlum peppers

enreidensudenpaprikani













#### MASTERCLASS KORTE KETENS



Boarder # Issaliust Massland ROEL VAN BUUREN

Roel runs a new farm with cows, sheep and chicken. He also is a consultant for innovative agricultural farming.

Escabook: Boarderii Landiust Massland



JAN VAN DER KOOLJ

Owns 43 cows of the Mass Rijn Ussel and Blaarkop breed.

www.bostinniddendelfland.nl/latingloopbosrenfers-janvol-kooji 41763



Kwekerij de Westfandse Aardbei SANDRA HUYSMAN

Gnover of premium strawberries. Sells strawberries and stawberry breadspread straight from the greenhouse to the consumer in special wording michines.

www.westlandseardbei.nl



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Bechtstreex ESTHER AUDIER

Intermediary party between farmers and consumers in Rottsedam and Utwelst Pick up points in neighbourhoods runned by private persons, institutions and companies.



Kaarboerder@Spekun@der JAN SPEKSNIJDER

Cheese farm near Goude in the green hart of the Netherlands. 5 days per week the milk is pocessed into cheese. In the weekends the milk is supplied to the factority seekes above deritips land-decrif.



Melkvee- en knaarbo erdertj Schep RIANNE DE WIT

Cheesefarm of Gouda farmers cheese. Winner of golden cheese alice traffee in 2010. Specialized in cheese of 60 kg.

www.kaasboerderijschep.nl



De Bontewelde MART-JAN DE JONG

Organic goets farm.

E-mail: <u>midelong@filemet.nl</u>



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#### ARNOLD VAN ADRICHEM

Own: 55 coes of the Montbellarde breed. A very surtainable breed.

we who et me tidden deliffend nil/foring losphoeren fam-ernold-van-edrichem, 41771



Hoeve Boswlust PETER DE VETTE

Hoeve Bowelurt breeds milk cows and runs a camping. Homemade locateam is sold to local restaurants and shops.

www.howe-bouwlust.nl



Kwekerij Geert v.d. Berg TWAN VAN DEN BERG

Plantation Geert van den Berg groes yeer round fint class pak choi. They strive to use a sustainable govern strategy.

Recebook: Kwebertj Geert vd Berg



#### Wilers&Dress DREES PETER VAN DEN BOSCH

Willers&Orees connects consumers to local food suppliers. We make local food easily available via cursest food channels (supermarket, catering, on-the-go) and direct via our online platform. are used lemendment.)



#### Boarderijde Twee Hoeven WILLEMIJN DEN BOER-VAN DER WILD

VAN DER WILD

Duty farm which produces Gouds farmers
chesse, based on saw milk (international)
guided to un with cheese and cheese fanches
tasting, Farmenhap with several regional
products, was advised books and cheese



FarmCampa Stolkse Weide DURKJE UITTENBOGAARD

Livestock and farm camping.

<u>see edarmos mos ril/stolkseest de</u> Recebook: Stolkse Weide



Mantackap Van Gentavoort JIM VAN GENTEVOORT

Mastichap Van Gentevoort is a family-owned company and grows fresh cucumbers in glass greenhouses for the European market.

B-mail: jimmingentevsortéholmail.com

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## Master class Short Food Supply Chains

In a master class, all the students (and often spectators) watch and listen as the master takes one student at a time.

"We are all experts" and "we all participate".



## Five meetings

- Introduction
- Business modelling
- Milano Food and Farm visits World Expo
- Individual and group coaching
- Final presentation for a "jury"







## Existing knowledge: Canvas Business Model

#### Key Partners



Who are our Key Partners? Who are our key suppliers? Which Key Rusce roes are we acquiring from portners? Which Key Activities do portners perform?

#### Key Activities



What Key Activities do our Value Propositions require? Our Distribution Channels? Customer Relationships? Revenue streams?

#### Value Propositions



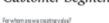
What value down deliver to the custome? Which one of our customer's problems are we helping to solve? What bandles of products and services are we offering to each Customer Segment? Which customer needs arewe satisfying?

#### Customer Relationships



What type of relationship does each of our Customer segments expect us to establish and maintain with them? Which ones have we established? How are they integrated with the rest of our business model? How costly are they?

#### Customer Segments



Who are our most important oustomers?

#### Key Resources



All paints: Conditions of (Princil princing, approphing, desp) (Stem on Character)



#### Channels



How are we reaching them now How are our Channels integrated? Which ares work best? Which ones are most cost efficient? How are we integrating them with oustomer routines?



#### Cost Structure

What are the most important costs inherent in our business model? Which Key Resources are most expensive? Which Key Activities are most expensive?

Vertificanie Em en traffente Em en traffente



#### Revenue Streams

For what value are our customers really willing to pay? For what do they currently pay? How are they currently paying? How would they prefer to pay How much does each Revenue Stream contribute to overall revenues?





### Programma donderdag 24 september 2015

7:00 uur	Ontbijt
8:00	Korte Ketens in Italië. Presentatie door Leo Dvortsin
9:00	Reflectie
10:30	Groep 1: Azienda agricola ZIPO + Cortilia Groep 2: Cassini Bio + GAS
15:00	Vertrek naar Cascina La Palazzina
15:30	Voorbereiden presentatie, reflectie
18:30	Lopen naar restaurant Riazzolo in Albeirate
19:00	Diner in Albeirate
20:30	Teruglopen naar boerderij aansluitend reflectie

#### Restaurant Riazzolo:

http://www.agriturismoriazzolo.com/wp/index.php/it/home/

Op donderdag gaan we in twee groepen een boerderij bezoeken. Groep 1 bezoekt melk- en kaasboerderij Cassina ZIPO van Elisa en Marco Pozzi. <a href="http://www.zipo.it">http://www.zipo.it</a>. Deze boerderij beslaat ca 90 ha en ligt in het landbouwpark ten zuiden van Milaan. Ze geloven in de korte keten en verkopen veel van hun zelfgemaakt producten zelf. Daarnaast verbouwen ze ook hun eigen veevoer. Op het erf kunnen klanten rauwe melk kopen uit een melktap. Cortilia is een online agrarische markt met ambachtelijke zelfgemaakte producten van lokale boeren.

#### https://www.cortilia.it

Groep 2 gaat naar Cassani BIO, een boerderij van 3,5 ha gerund door Alberto Cassani en zijn zoon Pietro in Sedriano.

Zij telen verschillende groente volgens de biologisch dynamische methode. Zij bereiden ook maaltijden en organiseren aperitieven, lunches en diners voor speciale gelegenheden. <a href="http://www.cassanibio.it/">http://www.cassanibio.it/</a>. Verspreid over heel Italië zijn consumenteninkoopgroepen. Dit netwerk heet GAS en staat voor Gruppo di Acquisto Solidale. Consumenten vormen een netwerk omdat ze voedsel willen hebben dat met respect voor natuur, mens, milieu, gezondheid en producent is geproduceerd. In dit filmpje is te zien wat een GAS netwerk is:

https://www.voutube.com/watch?v=uBSmamomMZA

GAS omgeving Milaan: http://gaslola.zz.mu/index.php

Bij beide boerderijen is een tolk aanwezig.

Op woensdag en donderdagavond eten we bij: http://www.agriturismoriazzolo.com/wp/index.php/il/home/

















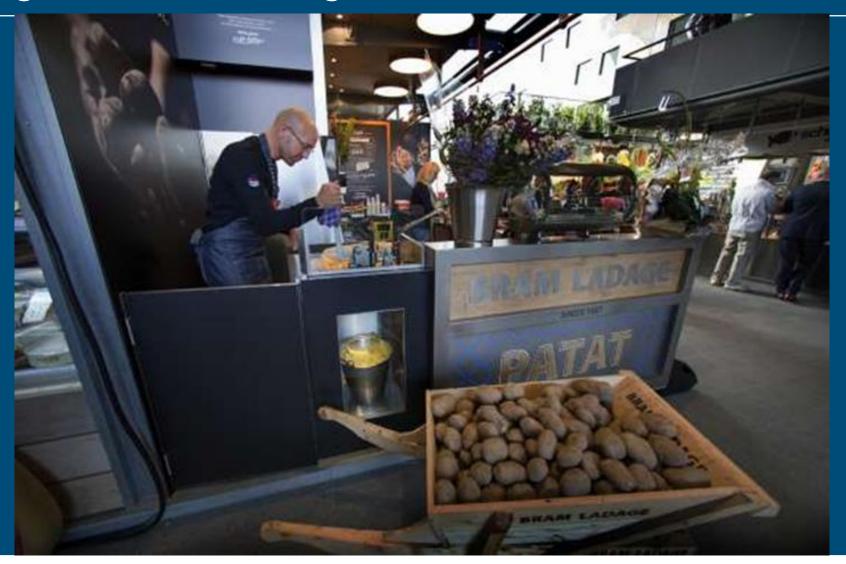


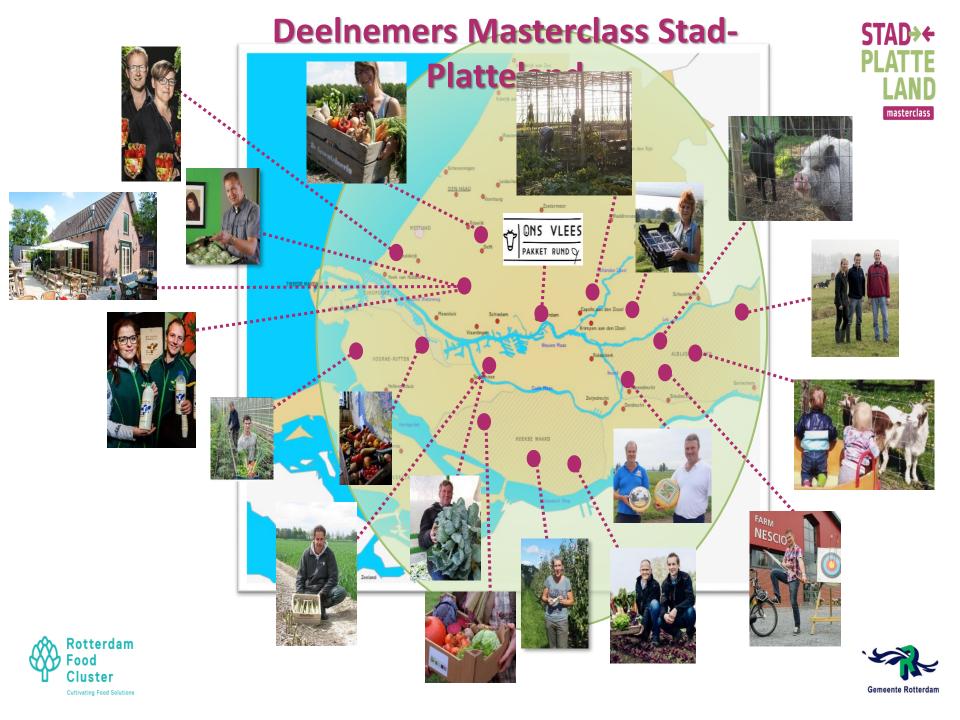
## Debate with local politicians





## Ingredient branding





## TG Smart Rural Businesses NL meeting

