

Post service cold chain - Natuurlijk Vleespakket BV (NV)

innovative solutions for Short Food Supply Chains

Campden BRI Hungary

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Template for good practice cases

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Dissemination Level		
PU	Public	
PP	Restricted to other programme participants	
RE	Restricted to a group specified by the consortium	
CO	Confidential, only for members of the consortium	

1. Title of the case description

Post service cold chain - Natuurlijk Vleespakket BV (NV)

2. Indicate your role in the Smart Food Supply Chain (the role of the case study):

individual member of the chain: X
chain operator:
network operator:
association:
technical, scientific, or management expert:
advisor:
policy maker:
other:

3. Indicate the region (if applicable): Netherlands, Flevoland

4. WP2 Cross-reference table

Please indicate with an X in the relevant box of the matrix for which needs and the steps / functions of the supply chain the described innovative solution is applicable

		Individual steps of the SFSC							Short food supply chain as whole						
		1	2	3	4	5	6	7	8	9	10	11	12	13	14
Needs of the consumers (citizens)	food safety						X								
	food quality						X								
	trust														
	ethical aspects														
	accessibility						X								
Needs of the chain actors	fair price														
	increased negotiating power						X								
	shared use of available resources														
	product development support														
	access to markets and consumers						X								
	access to infrastructure														

1: Farming

2: Primary production

3: Transport

4: Processing and packaging

5: Storage

6: Logistics

7: Sale

8: Product integrity, authenticity, transparency

9: Marketing concepts

10: Food chain management and networking for enhancing cooperation among chain actors

11: Business modelling

12: Policy environment

13: Legal requirements

14: Labelling

5. Short description of the innovative solution

- **Describe the specific need or problem being addressed by the case and please explain what is the novelty of this innovative solution**

The organization deals with fresh meat products. They are selling products from Black Angus, Scotch Highlander cattle meat, specific Dutch lamb, wild Geese, deer, wild boar, and ecological chicken and pork meat. The logistics was completed from own sources before, which was not effective enough. A new method of the meat delivering has been applied through the post office service.

- **Describe the enabling function(s) and the practical benefit(s)-(e.g. for which types of problems and opportunities is used and can it be used, and how)**

The post office applies and operates a system with equipped a cooling technology, which can preserve the meat's quality and safety during the logistics and transport. The deliveries were changed by Post NL Foodservice. It has less impact on the environment and lower cost for deliveries.

Describe the method/procedure/technology/solution implemented. (Please explain, whether the innovative method is a product / service / process / marketing or organisational / management innovation) After completing the description, please indicate, whether this innovation is a technological or non-technological one.

The post office operates a chilled and frozen food delivery system.

technological

non-technological

- **Describe the business, which implemented the innovated solution (size, country, region, location, type of food)**

In a short time, on a short way the refrigerated products can reach the peace of ordered.

- **Describe the distribution channels of the product(s)**

Post office chilled and delivery system.

- **Describe what makes the innovation work.**

The refrigerated transport method through post is unusual, was not used in the institution of the post offices before.

- **Describe the specific prerequisites for the business related to the implementation of the method and/or related to the location, method, procedure, solution**
 - a: List the relevant necessary resources (including the estimated cost) for the specific innovation.**
Please list the relevant ones only (list is annexed)
 - the costs to build up the cooling system
(which ensures place in the post office for receiving the products and transition to transport;
which ensures the compliance to the hygiene and quality requirements)
 - the costs of the chilled transport (it needs a special vehicle with cooling/refrigerated system)
 - b: List the relevant necessary capabilities for the specific innovation.**
Please list the relevant ones only (list is annexed)

food safety, food quality, accessibility to consumers, access to markets and market success

6. Describe the results, achievements and typical failures

Typical failure: when the required food quality-, food safety- and the cold chain system is not maintenance.

7. Summarize what makes the case to a good practice for the members of the SFSCs (e.g. lessons learned)

The organization had operational, sales and logistical problems with the refrigerated delivery of the products before. With this post office's service, the delivery method can serve not only one producer, but several producers in the area as well.

8. Aspects, methods for transfer of methods for other SFSC members

It is a relevant, applicable delivery method for each producer, who doesn't have access to a well-built up logistic or delivery system.

9. Recommendations for members of other SFSCs for further applications

Smart ICT methods (software, automatic program) can be developed to manage the stock of the firm. The applied solutions can include the management of logistics, extended packaging material supplies and transport

10. More information is available at (web), if it is relevant

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Annex

1. Checklist for necessary resources (tangible and non-tangible):

- materials (access to: raw materials/ ingredients - including volume, land – including size, packaging materials)
- human: labour force: size, knowledge & skills (production, technical, marketing, managerial, ICT, financial, etc.)
- technology: patents, know-how, trademarks, copyrights, trade secrets
- infrastructure, equipment, facilities, - size, minimum volume of production/sales, IT infrastructure
- information, reputation, brand, trust
- financial*

*: estimated cost:

0 - 10 000 Eur
10 001 - 50 000 Eur
50 001 - 100 000 Eur
100 001 - 300 000 Eur
300 001 – 1 000 000 Eur
1 000 000 Eur above –

- other specific necessary resources for the application of the specific innovation

2. Checklist for the necessary capabilities

- **food safety:**
 - basic skills to comply with the EU food safety regulations
 - ability to understand what makes the product safe (the key controls, which ensure the safety of the product – biological, chemical and physical hazards, providing the safety shelf life of perishable products)
 - food safety culture (motivation, responsibility for food safety) and basic skills for the implementation of HACCP

- **food quality:**
 - ability to define the target segments of consumers for SFSCs
 - ability to define the product characteristics which are (tacit) basic requirements for the target segment(s) of consumers;
 - ability to define which product attributes/levels and augmented services represent an added value for the target segments of consumers;
 - food quality culture (motivation, responsibility for food quality);
 - production experiences which help to provide the expected quality reliably, uniformly;
 - ability to provide distinguishable quality which meets the needs of the targeted consumer segment;
 - meeting (local) legal requirements, application of the labelling rules;
 - ability to access the consumer willingness to pay for specific products of SFSCs.

- **trust:**
 - ability to ensure product integrity, authenticity and transparent information for the consumers (including systems, tools);
 - ability to access external trust enhancers (third party certification, internal certification system, participatory guarantee systems);
 - application of the labelling rules and branding (mandatory and voluntary);
 - ability to meet third party certification requirements

- **ethical aspects**
 - ability to understand consumer needs for ethical behaviour related to the specific product(s) of the SFSCs;
 - culture for ethical food production and supply;
 - ability to implement necessary measures to ensure ethical food production and supply;
 - ability to access the consumer willingness to pay for products meeting ethical aspects

- **accessibility to consumers:**
 - ability to organize logistics efficiently and to exploit innovative solutions and distribution channels;
 - efficient, innovative sales methods;

- ability to develop and implement new business models for ensuring access of consumers to products and augmented services;
- **fair price:**
 - collecting marketing information;
 - ability to enhance and maintain cooperation among chain actors including the combined use of available complementary resources, capabilities, competences of SFSCs actors, networking, understanding the principles of food value chain management;
 - ability to define, develop or maintain unique quality of products and augmented services;
 - ability to develop and implement new business models;
 - ability to access the consumer willingness to pay for fair price
- **increased negotiation power:**
 - collecting marketing information;
 - ability to enhance and maintain cooperation among chain actors including the combined use of available complementary resources, capabilities, competences of SFSCs actors, networking, understanding the principles of food value chain management, cooperation culture;
 - ability to define, develop or maintain unique quality of products and augmented services;
 - ability to develop and implement new business models;
- **shared use of available resources:**
 - ability to enhance and maintain cooperation among chain actors including the shared and combined use of available complementary resources, capabilities, competences of SFSCs actors, networking, understanding the principles of food value chain management, cooperation culture;
 - the level of value chain management culture;
 - ability to access the consumer willingness to pay for food with reduced environmental impacts

- **input for R+D:**
 - ability to monitor, research, evaluate, and understand the needs and wants of customers and consumers;
 - ability to develop new products, processes, packaging, preservation techniques, systems and access to new markets, including in other categories;
 - access to innovative technologies; distribution and marketing solutions and methods. management systems;
 - access to local input for R+D covered by other aspects

- **access to markets: and market success**
 - effective promotion, customer service, efficient and innovative sales methods;
 - ability to understand consumer's needs;
 - ability to organise logistics efficiently and to exploit innovative solutions and distribution channels,
 - unique value propositions;
 - ability to develop and implement new business models for ensuring access of consumers to products and augmented services, develop the market accessibility for the suppliers.
 - stock control;
 - ability to access to required raw materials within a restricted geographical area

- **access to infrastructure:**
 - ability to use existing own infrastructure in a focused way to serve consumer needs or to combine it with complementary infrastructures of other SFSC actors, cooperation culture;

- **management:**
 - to implement management systems for vision, planning, implementing), coordinating, controlling, monitoring, continuously;
 - improving; ability to motivate, authorize staff;

- **production, processing:**
 - management system, production experience, specific controlling, monitoring, continuously;
 - willingness to consider and ability to evaluate the adoption of TECI and NTI in the current production processes;
 - any additional specific resources necessary for the application of the specific innovation.