





HAWAI'I COMMERCIAL KITCHENS

Supply Chain Mgmt

A 1-day workshop on Supply Chain Management, featuring The Locavore Store







funding by RFP 4573 County of Hawai'i State and Local Fiscal Recovery Funds Food Security and Agricultural Initiatives Program

Hawai'i Commercial Kitchens

- Funds for this program are from U.S. Department of the Treasury State and Local Fiscal Recovery Funds Program (SLFRF) authorized by the American Rescue Plan Act (ARPA).
- The County of Hawai'i is a recipient of SLFRF, and through RFP 4573 - Food Security & Agricultural Initiatives Program, Hawai'i County Dept of R&D offered \$5 million over 6 categories
- GreenKine LLC is subrecipient Category 4: Certified Kitchens
 - Cohort **Technical Assistance**
 - hawaiicommercialkitchens.com
 - Cat. 3 Certified Kitchens Infrastructure



Hawai'i Commercial Kitchens

Commercial Kitchen Cohort

- Kohala Food Hub HAWI
- Hawai'i Ulu Cooperative HILO
- Touching the Earth Farm HAWI
- Liko Lehua HILO & MT VIEW
- Moho Kitchen HAWAIIAN ACRES
- Onomea Farm Hub ONOMEA
- KUA o Kanāueue KONA



Hawai'i Commercial Kitchens

- Technical Assistance to any food-related businesses in Hawai'i County that has been in operation since March of 2020.
 - Additional Technical Assistance available to eligible participants!
 - Business Coaching, Anthony Florig
 - Financial Planning, Dr Brett Carey
 - HACCP Plans, John Nakashima
 - Personnel Management, Daeus Bencomo
 - Marketing, Katie Neil, Ho`ōla Farms
 - Permitting, Megan Brady, Uproot Origin
 - Commercial Kitchens, Hilo Food Hub
- Future Monthly Workshops Open to the public!



Anthony Florig, GreenKine LLC













Ho'ola Veteran Services













Agenda

- Introductions
- The Locavore Store
- Supply Chain Presentation
- Break
- Product Samples
- Questions



The Locavore Store

- Catarina Zaragoza
 - Founded in 2010 in Pāhoa with partner, Arthur
 - Moved to Hilo in 2014
 - New Hilo location in 2023.
 - 333 Kilauea Ave #103, Hilo, HI 96720









Introductions

- Name, Why you are here?
- If your eligible for Technical Assistance!
- Hawaii Commercial Kitchens
 - Commercial Kitchen Cohort
 - Eligible Food businesses March 2020
- Ho`ōla Farms, Hilo Food Hub, Hawai'i Farm-to-Car?
 - Veteran, active duty or family?

Hilo Food Hub

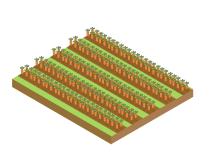
 At old Hilo location needed commercial kitchen space for coconut processing for our coconut water products.





The Locavore Store, Coconut Water (12 oz.) ☆☆☆☆Write review I Ask question
\$4.49
In stock Quantity: 1
Add to Cart
Product Details Does this item ship?: NO 12 Oz. Fresh
Fresh coconut water in a re-fillable bottle! Made fresh right here at The Locavore Store in small batches. Made from young coconuts, harvested each week from Lower Puna. No preservatives, additives, flavoring or pasteurization. Just coconut water, as it is it's intended to be Enjoyed!
Show More
Save this product for later
○ Favorite

Supply Chain - Local Carrots







PROCESSING



PACKAGING



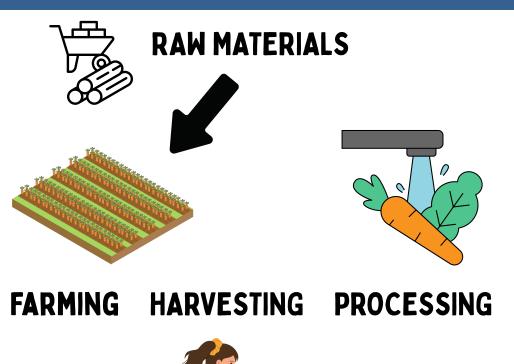
CONSUMPTION







Supply Chain - Local Carrots







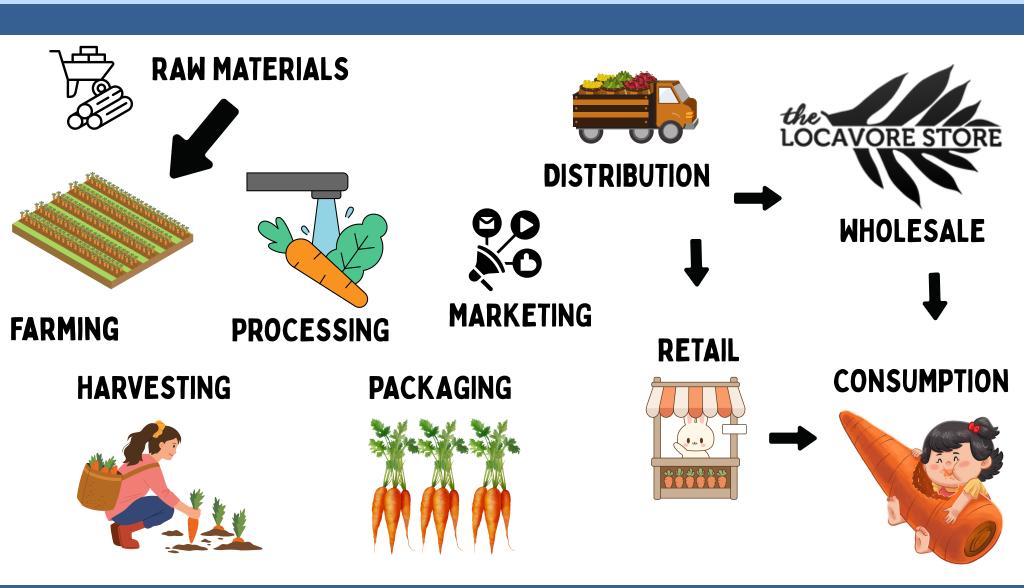




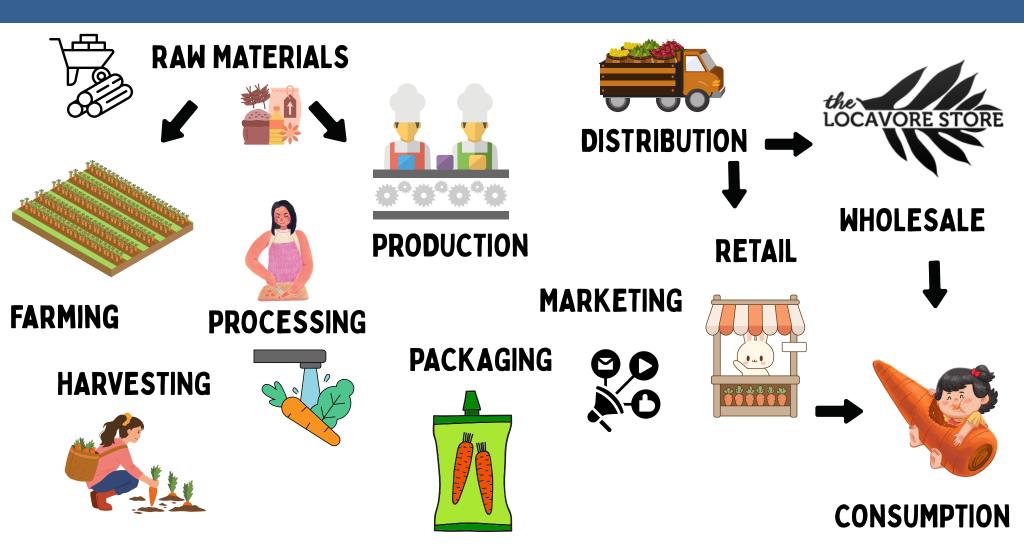




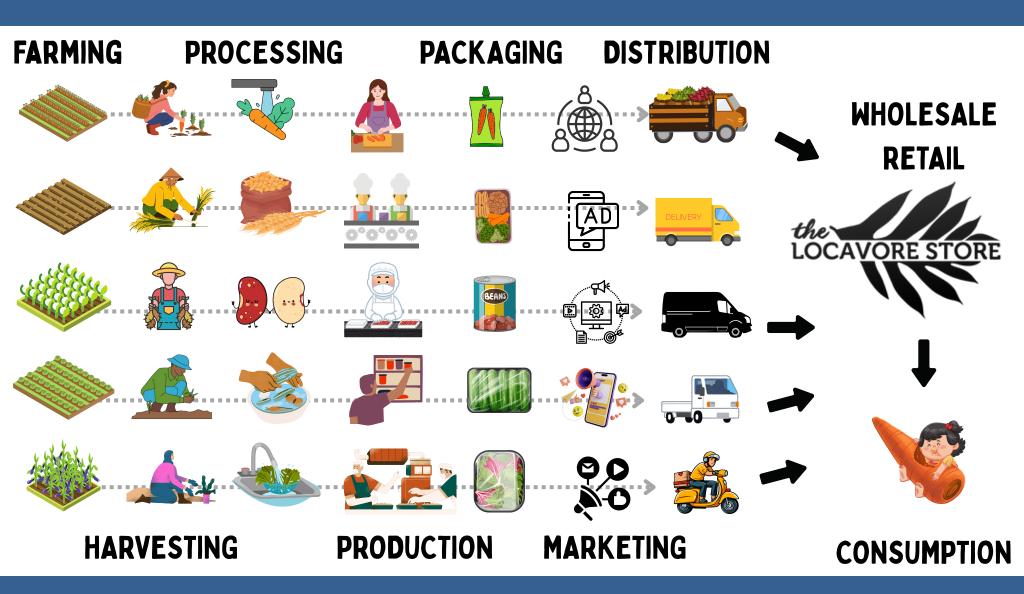
Supply Chain - Local Carrots



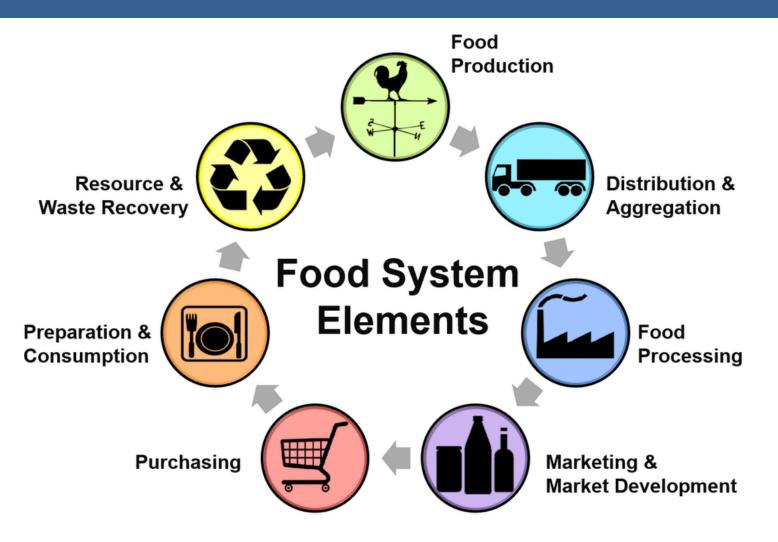
Supply Chain - Value-Added



Supply Chain - Locavore



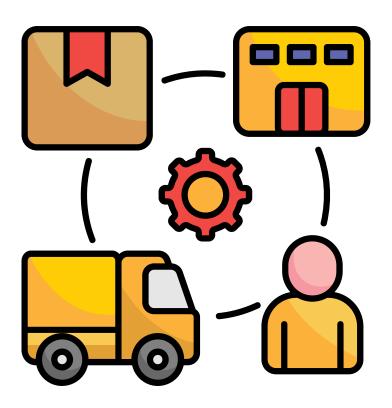
Supply Chain



Supply Chain



- SOURCING
- PRODUCTION
- LOGISTICS
- DISTRIBUTION



Sourcing



- Identifying and connecting with SUPPLIERS
- How do we identify Locavore vendors:
 - Locally-sourced
 - Variety
 - Experienced Vendors
 - Farmers Markets
 - Delivery Experience
 - Pricing



Honi Hala



Honoka'a Chocolate Co.



Ho'ōla Honey



Indigo Elixirs Mānoa Valley, Oahu



Island Harvest Inc.



Kahuku Farms Inc Kahuku, Oahu

Sourcing - Variety















Sourcing



- How do we identify <u>new</u> vendors:
 - Good communication
 - Open to feedback



Punalani Bee Farm, Bee Pollen (4 Oz.) \$10.00

Out of stock



Pure Island Soap, Coconut Milk (4.5 Oz.)

\$8.00

Buy Now



Sea Salts Of Hawaii Gift Set Sampler - Flavored \$27.49

Buy Now

Sourcing



- DISRUPTIONS
 - Seasonality
 - Vendor Network for backup





- Transforming raw materials into finished products
- Basic Requirements
 - Equipment
 - Packaging





- VALUE-ADDED (examples)
 - Permit
 - Kitchen
 - Labeling
 - Packaging
 - Branding
- Get started, and then keep improving
- Cost-Effective Options

Locavore Product lines





Dried Fruit, The Locavore Store - Apple Banana (4 Oz.)



The Locavore Store, Coconut Butter (9 Oz.) \$14.99



The Locavore Store, Coconut Water (12 oz.) \$4.49



The Locavore Store, Cold Brew Coffee, Vanilla Cream (12 Oz.) \$5.99



The Locavore Store, Desiccated Shredded Coconut (8 Oz.) \$11.49

Value-Added











- FRESHNESS
 - Crop demand
 - Oifferent/desirable?
 - Vetted varieties
 - Harvested at right time
 - Proper handling
 - Washed





- PACKAGING
 - Flexibility
 - Volume/Scale









- PRICING
 - Better to start high and drop
 - Don't undersell yourself





- Efficiency for vendors
 - Work with their schedules and limitations
 - Order accordingly
 - Accommodate their regular delivery schedule
 - Working with our local trucking company
- Order frequency
 - Fresh vs. shelf-stable
 - Bulk discounts
 - Shipping and freight charge consolidation



- FRESH: packing for transport
 - Use CLEAN packing materials and containers
 - Don't overpack/overfill
 - Use padding/layers
 - Be mindful of latex and pack accordingly



- Value-added: take the time to dial in packing
 - minimize breakage without relying on 1,000 sheets of newspaper.
- Inter-island or shipping: do the research
 - (CFI, Young Bros, Aloha Air, FedEx, USPS)
- Ask potential buyers if they have preferred freight
- Utilize emailed invoices and tracking notifications





- STORAGE store products properly prior to delivery
 - Fresh items:
 - refrigerated or no?
 - Keep out of sun and off the ground
 - Timeline
 - Value-added
 - Store in cool, appropriate location



Distribution

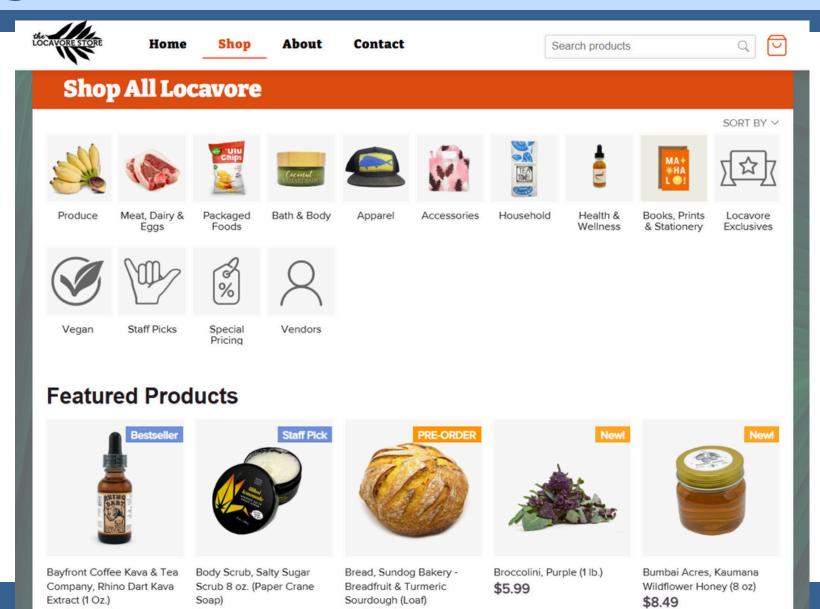


Getting your product to your customer efficiently

Direct to consumer -

- Highest revenue but comes with overhead costs
- In-person: farmer's markets, brick-and-mortar
- Social Media good boost to market & pop-ups
- Online
- Great opportunities to improve your product

bigislandlocavorestore.com



Distribution



- Wholesale
 - lower revenue per unit, but less overhead
- Considerations:
 - Volume –
 - Type of product –
- How to make a good impression:
 - One-sheet
 - Samples
 - Follow-up!!!



Distribution



Wholesale

- DON'T:
 - Expect to meet with someone with no notice
 - Harvest and show up without talking to anyone
 - Bad-mouth other vendors to make your products/prices look better

White-Label



- When another company manufacturers your product, and you brand it and sell it.
- Less work/input but lower prices
- Product examples:
 - Hilo Fish
 - Hamakua Macnut
 - Honey
 - Spices



White-Label







