

International best practise in cluster development

The Fruit and Vegetables Case

Presentation by Kristofer Erlandsson
Lodz Sept 4 2007

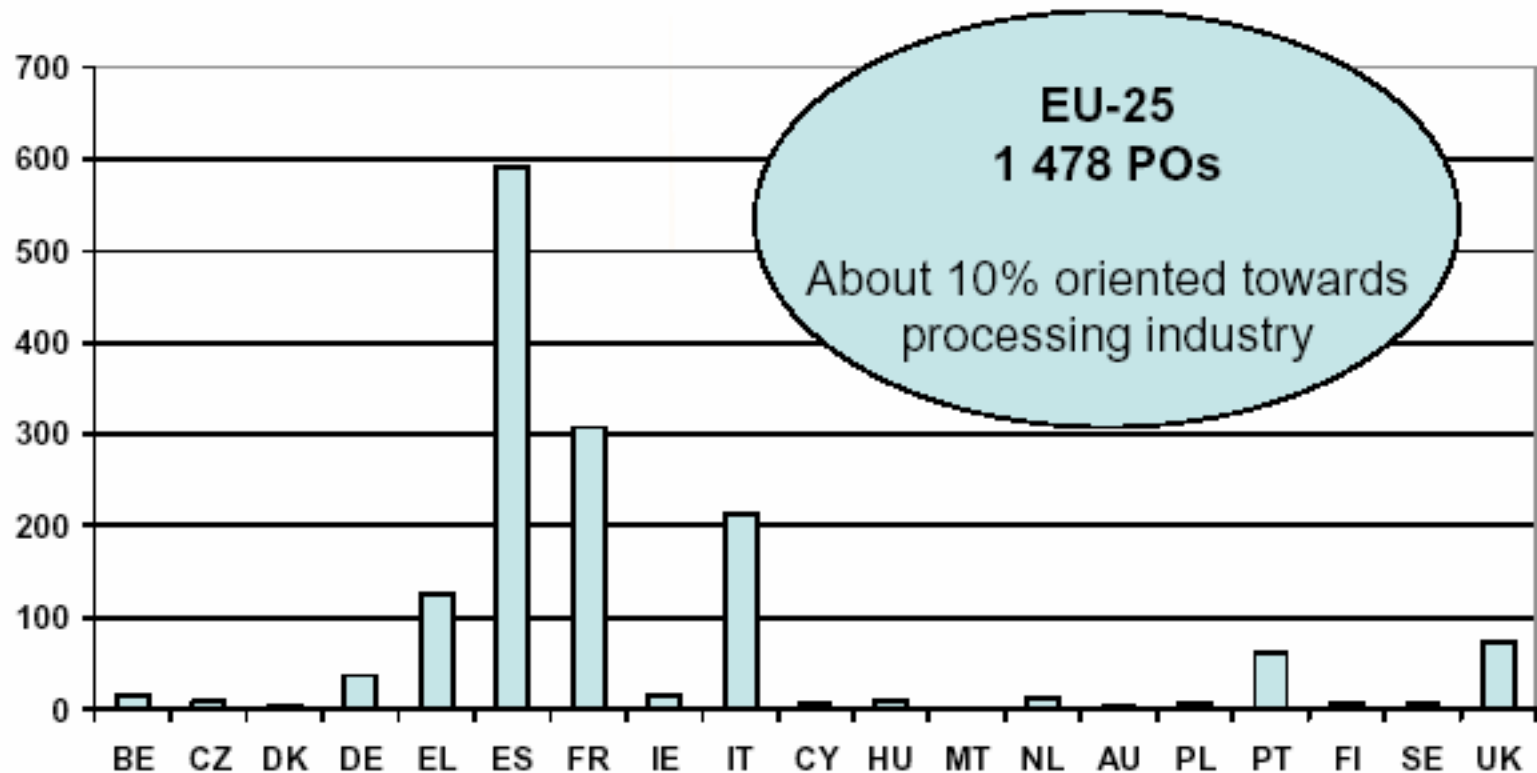


Not many food clusters and
even fewer fruit and vegetable clusters

more common are producer
organisations or cooperatives

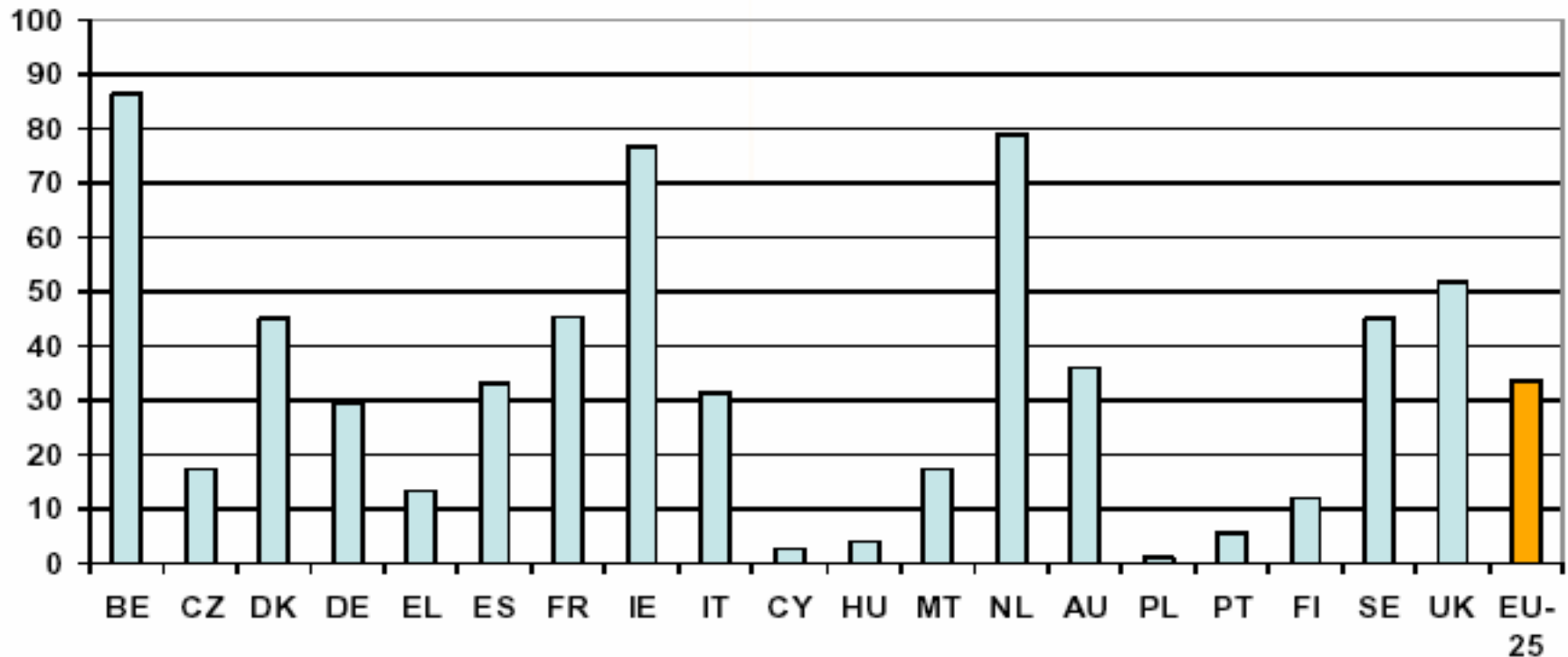
i a as a result of CMO

Number of Pos in 2004 (includes POs selling to processing industry)



Source EC 2006

Organisation level varies strongly across the EU (share of POs in national production in 2004, %)



Source EC 2006

Main strategies of Producer Organisations

1. In the sector of products for the processing industry, some POs were created specifically to access EU support
2. In the fresh sector, POs focusing on volume produced and cost-competitiveness, low innovation content
3. POs with strategy based on quality, but do not invest in activities beyond marketing of their products. The objective is to increase product value with differentiation and segmentation. The strategy allows to mitigate cost competitiveness disadvantages (e.g. strawberry sector in France)

Main strategies of Producer Organisations

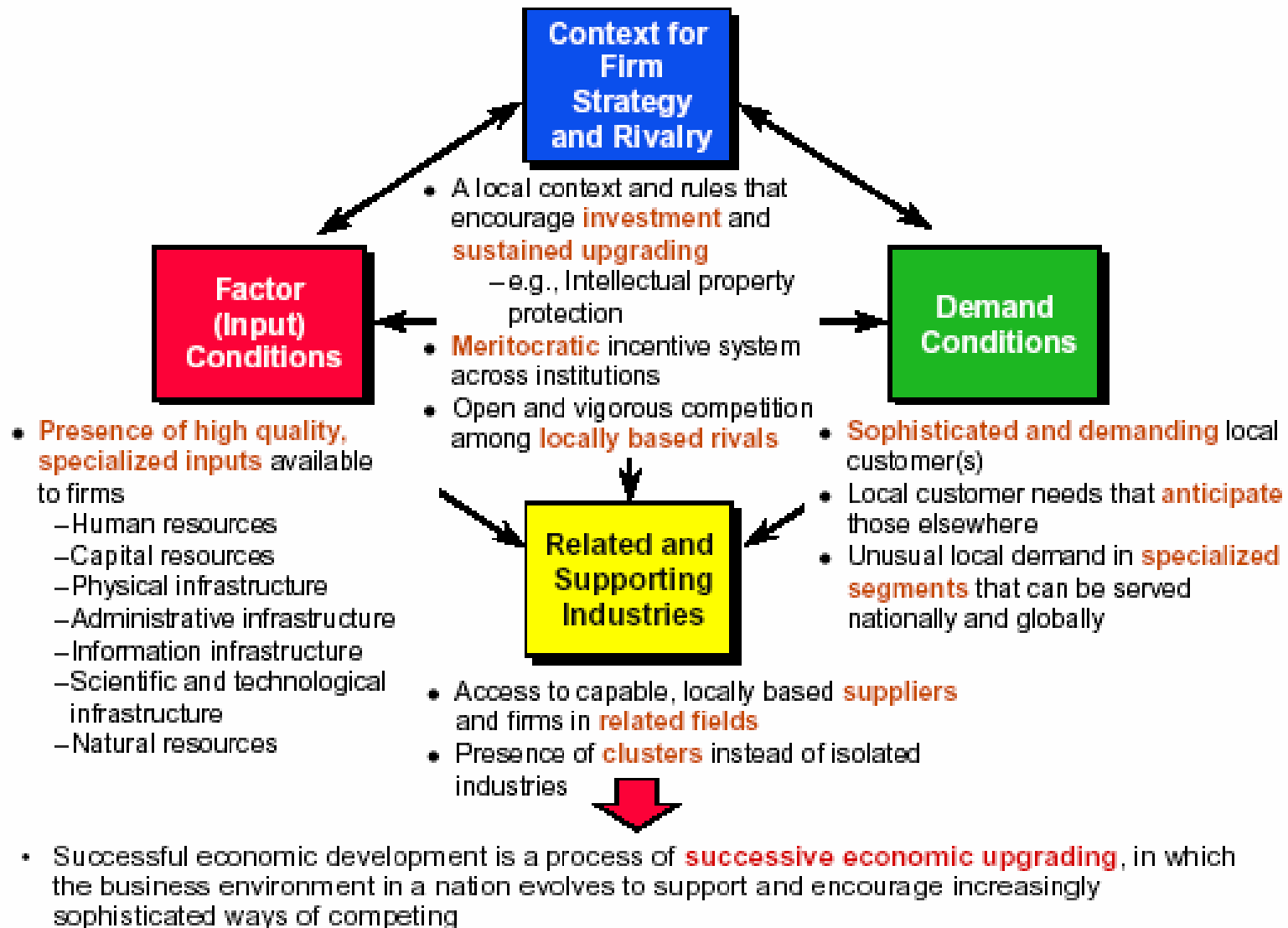
4. POs with a strategy focused on specific products with high innovative content. They invest other activities down the chain to optimise simultaneously the marketing of their products, the establishment of long-term relationships with clients and information return on consumer needs (e.g. POs producing ready-to-use salads and other fourth range products)

Main strategies of Producer Organisations

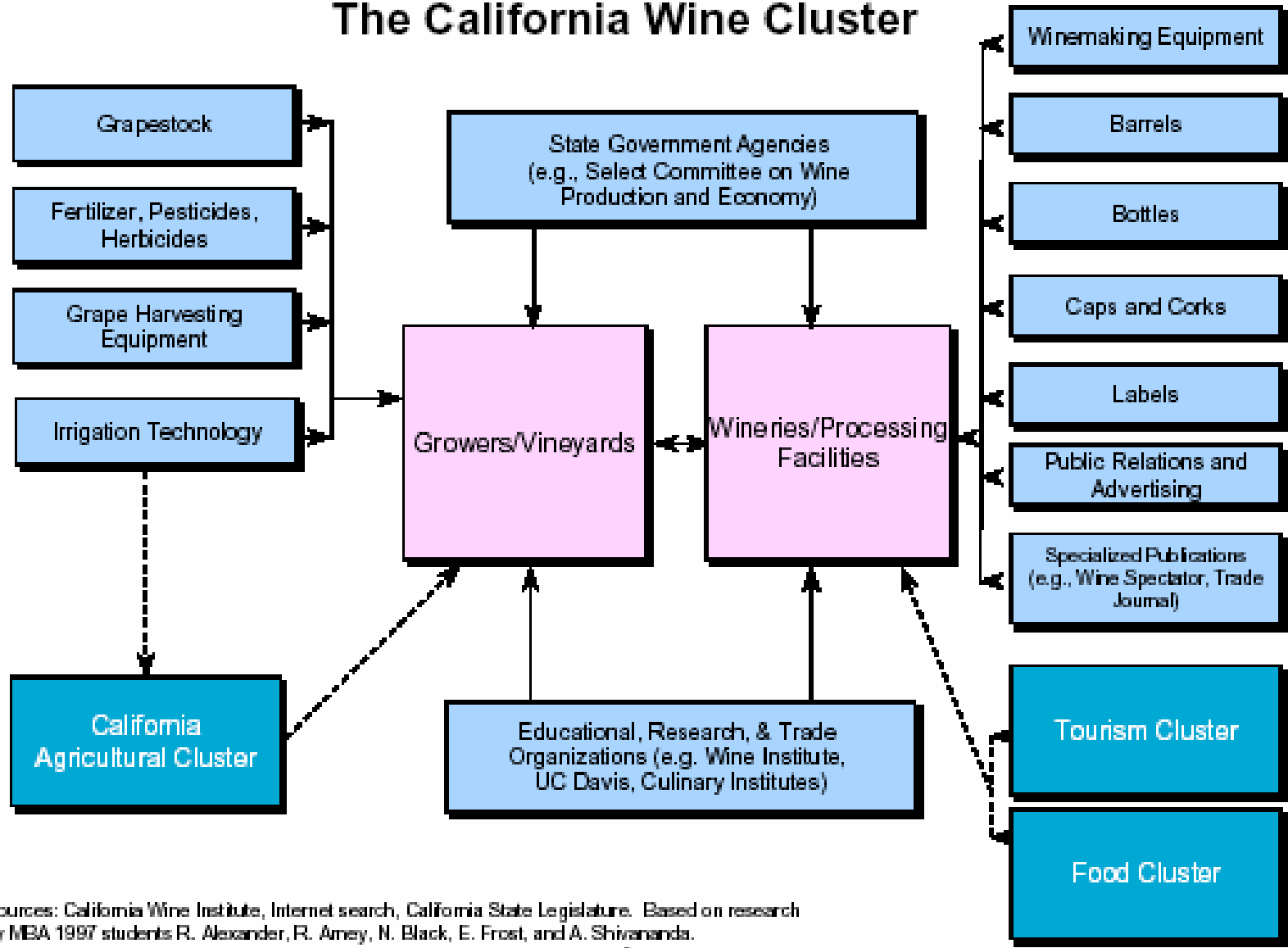
5. POs which develop as preferred supplier of large retail chains with an obligation to supply a large array of products all year round. This strategy implies to develop vertical integration with the absorption of additional activities along the chain (wholesale, logistics, international trade)

Most POs in the EU adopt strategy 2 or 3. Strategies 4 and 5 are not common but apply to large entities.

Productivity and the Business Environment



The California Wine Cluster

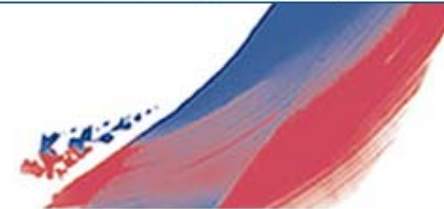


Sources: California Wine Institute, Internet search, California State Legislature. Based on research by MBA 1997 students R. Alexander, R. Arney, N. Black, E. Frost, and A. Shivananda.

Cluster Conference Agenda - 11-07-03 OK



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Scotland Food & Drink Launched to Drive Industry

June 2007 represented a landmark for the industry as we launched Scotland Food & Drink, an evolution of Scottish Food & Drink.

Scotland Food & Drink is the whole supply chain coming together. It is here to provide leadership and strategic thinking, to study the markets and bring people together, to do whatever our industry needs so it can tell the world about this remarkable brand that is Scotland, land of food and drink. We want people around the world to know that when they choose Scottish products, they're choosing the best.

Scotland Food & Drink is a private/public partnership and is the industry taking charge of its own destiny. By getting everyone involved our food and drink industry will be stronger, more profitable and sustainable in years to come.

Scotland Food & Drink is about our future prosperity – individually and collectively. [Can you afford not to be involved?](#)

For more details about Scotland Food & Drink email info@scotlandfoodanddrink.org or call **01224 252102**.

Scottishfoodanddrink.com continues to be the first port of call for your information needs. Find.....

- **WHERE** to find the information
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Hot Topics

Lessons from Scottish Food and Drink

- Long process (10 years)
- Open and inclusive (no narrow scope)
- Agree on a vision
- Decide a strategy (revise it regularly)
- Identify champions (role models)
- Identify your competitors and benchmark against the best
- Provide leadership (Triple Helix)
- Provide practical information (markets etc)
- Focus on value added



**Taking
Scotland Food & Drink
to the world**



From Scotland's pure air, clean water and rich soil comes some of the world's finest natural food and drink. Wherever there's a harvest, skill and imagination are seldom far away. Farmers and fishermen, butchers, bakers, brewers and distillers all draw inspiration and make their living from the same glorious landscape.

Scotland is a land of food and drink.



We'll help you to be heard by your retail and foodservice customers. We'll bring processors and researchers together to encourage innovation and a healthy flow of Research & Development funding. We'll speak out on your behalf to government and media. And we'll help to ensure there's a well-trained workforce for the future.

Scotland Food and Drink Vision

A VISION OF FOOD AND DRINK FROM SCOTLAND, 2010

“In 2010 Food and Drink from Scotland is now thriving internationally. The country has built an unrivalled reputation in food, drinks and in related products and services. They are perceived as natural, high quality, and completely in tune with today’s world and consumer tastes.

By 2010 Scotland has succeeded. Perceptions have altered, and the changes go deep. Organisations linked to food have changed in a very real sense and operate in an environment of trust and mutual respect.

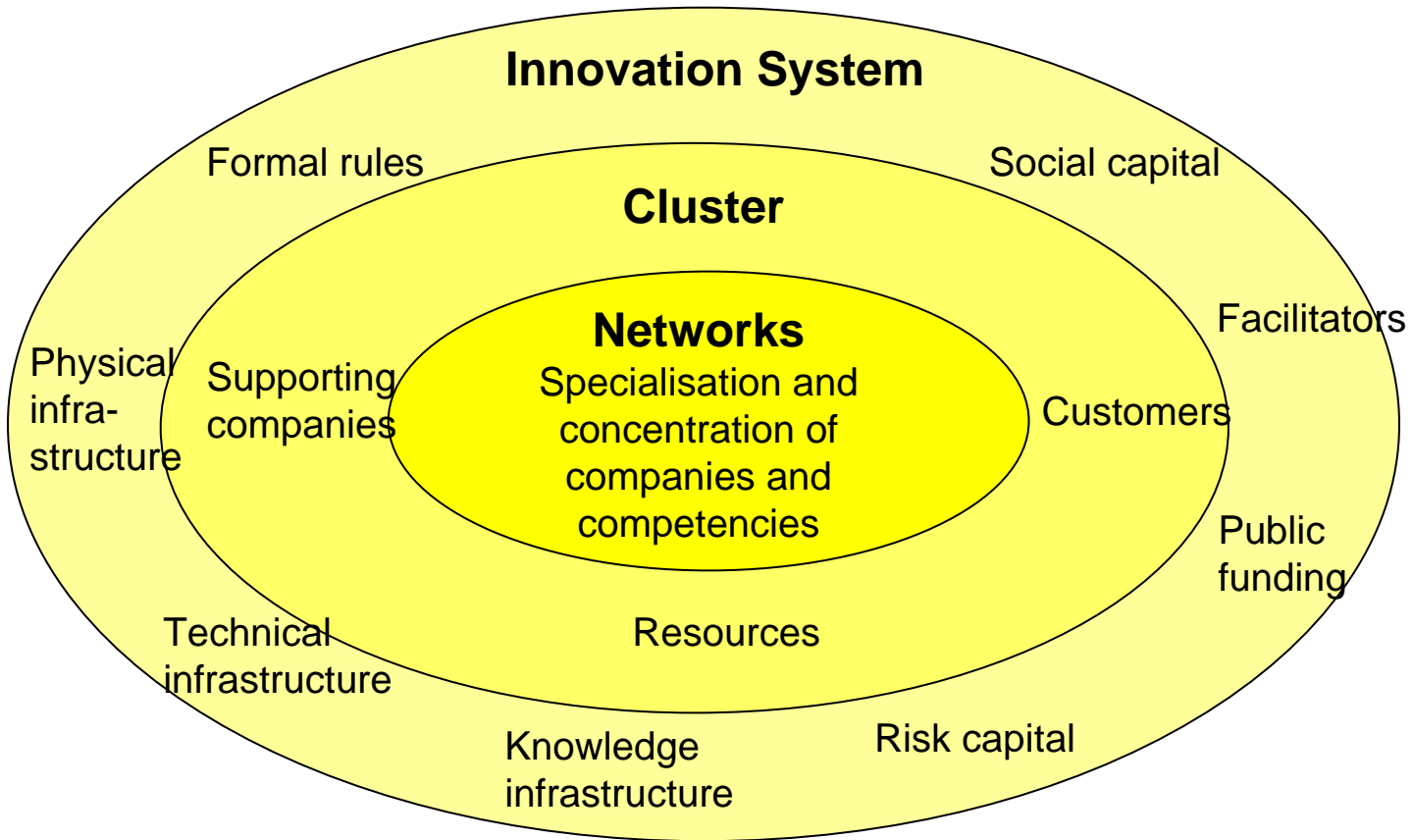
Scotland Food and Drink Strategy

- We need to work differently- cluster development
- We need to prioritise - excellence in *raw materials* and developing *value added meal components*
- Six key action areas
 1. develop and grow leading suppliers and processors of food and drink
 - 2 . to build our reputation as suppliers to the premium sophisticated retail and food service markets in UK and Europe

Scotland Food and Drink Strategy cont.

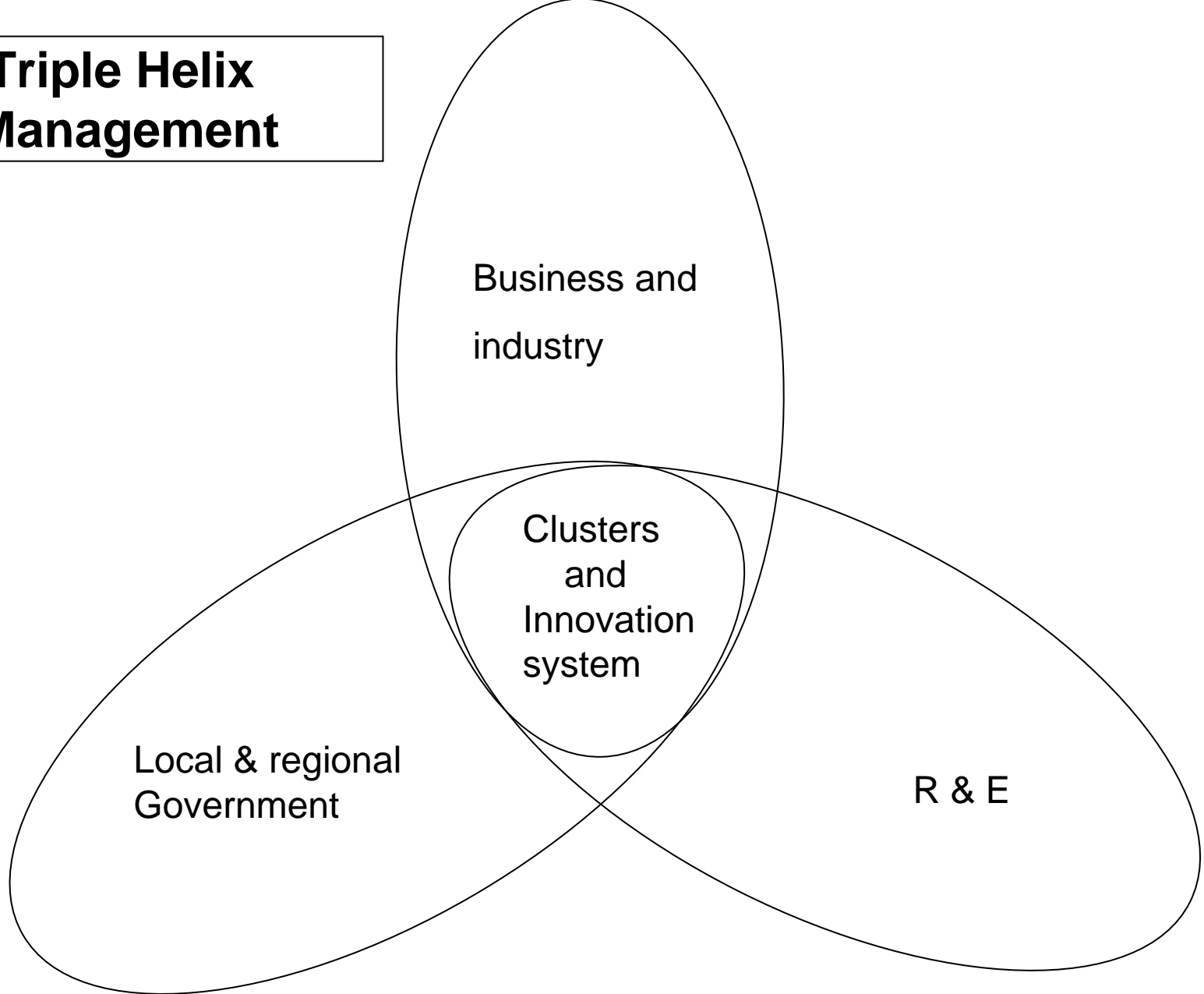
3. To grow advantage through innovation
4. To build on our leading standards in quality, service and food safety
5. To develop an efficient, responsive infrastructure and enhanced customer service
6. To develop the capabilities of our people working together, active in local and global networks

The Cluster concept



Adapted from A Eriksson

Triple Helix Management



A typical clustering process

Formulation of
a vision and a
strategic idea

- Market analysis
- Regional SWOT - analysis
- Identifying the actors

Endorsement from
local actors

- "Storytelling"
- Financial support
- Commitment to the process

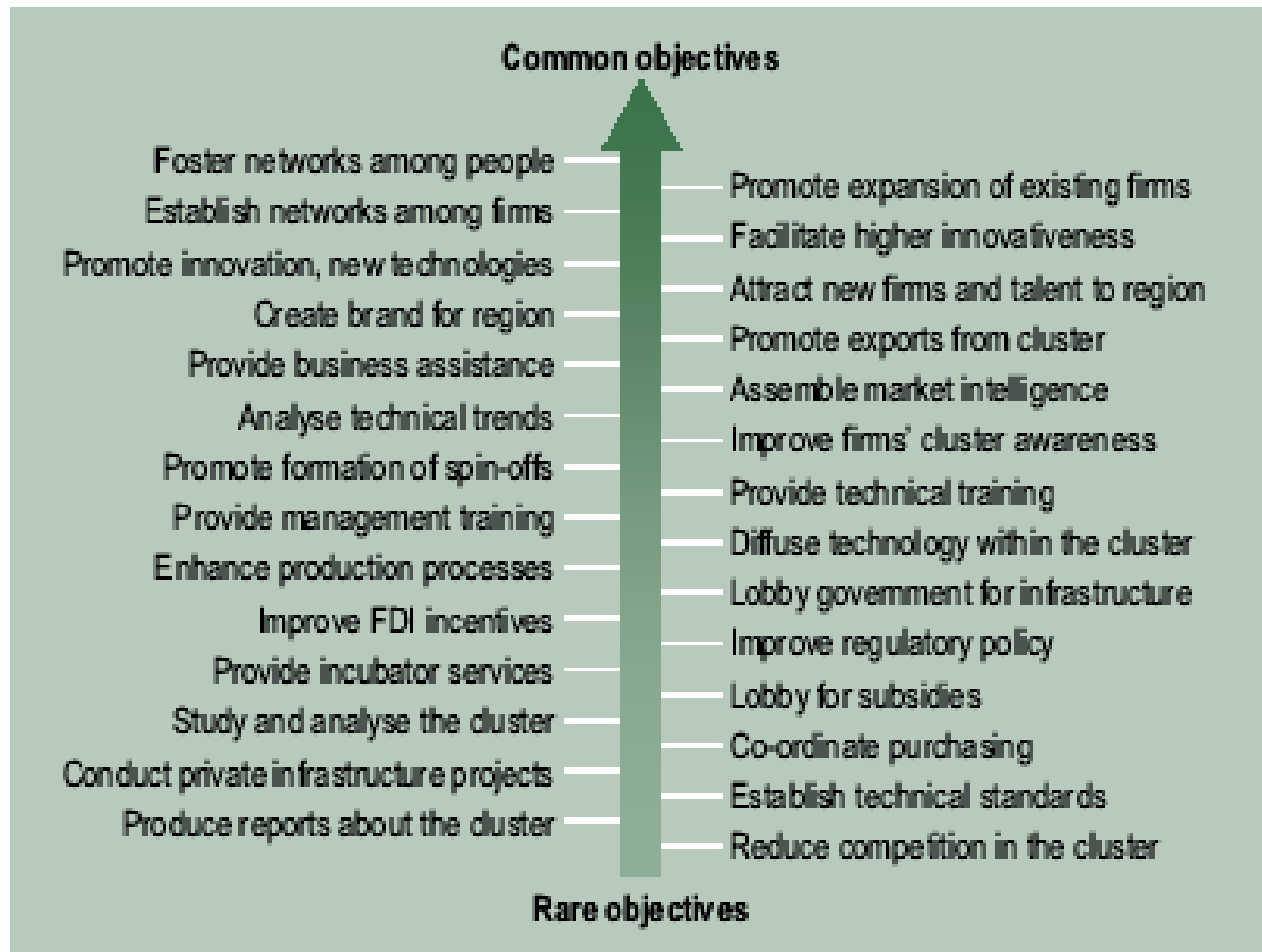
Mobilization
and organization

- Forming leadership
- Recruiting process leaders
- Training of management

Realization

- Milestones
- Benchmarking
- Indicators
- Value added

Cluster initiatives objectives



Listed in order of frequency

Source: GCIS 2003

What you can't do without

Facilitators

Networking

Initial financing

Commitment

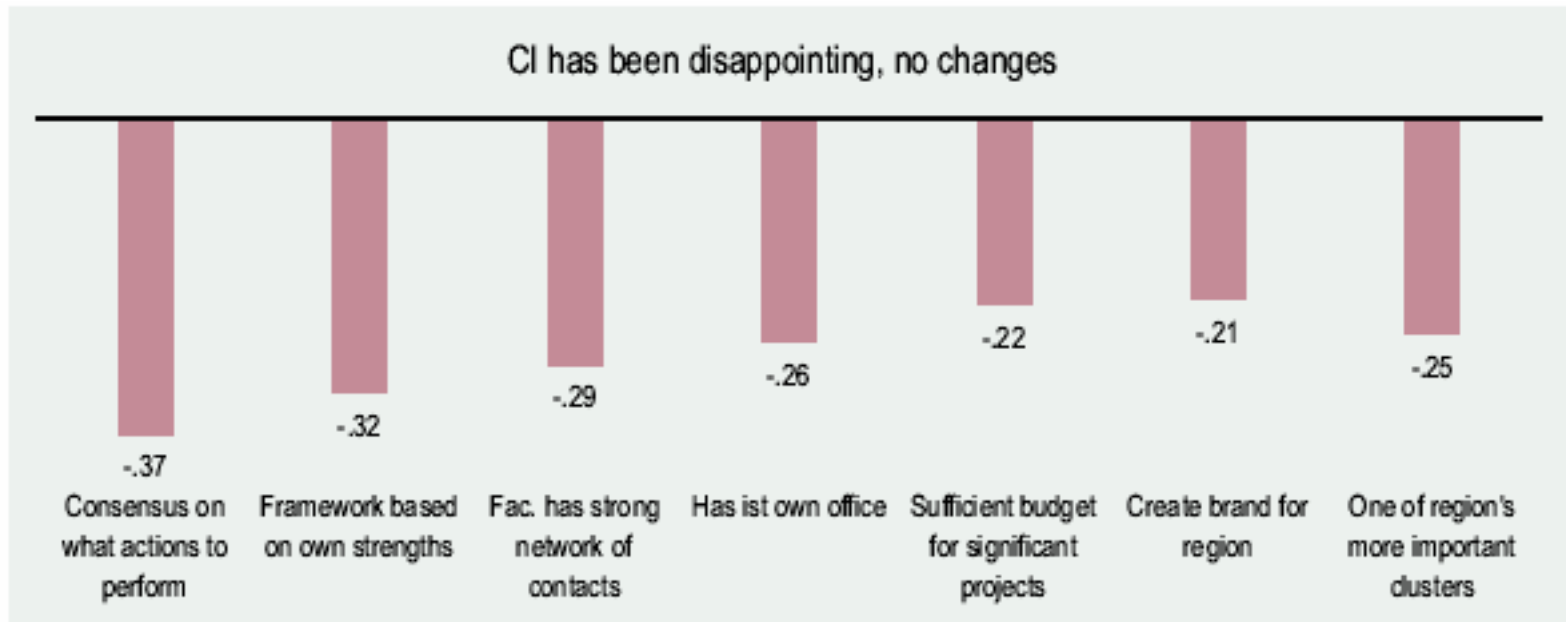
Front figures

Meeting places

Training

Vision and strategy

Why do cluster initiatives fail ?



Relationship between various factors and disappointing CI performance

Source: GCIS 2003

Please contact

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