BUILDING RURAL GROCERY VIABILITY THROUGH FOOD HUBS

NATIONAL RURAL GROCERY SUMMIT V





A few definitions before we start

- Rural grocery stores independently owned and operated, located within areas with population <20,000</p>
- Food hub entity that "actively manages the aggregation, distribution, and/or marketing of source-identified food products from local and regional producers to strengthen their ability to satisfy wholesale, retail, and institutional demand" -USDA



The problems we seek to address

For Rural Growers

- Small to mid-size growers in rural communities face challenges getting their products to market
- Food hubs, designed to improve market access, are often unviable in rural communities
 - large distances between growers and buyers resulting in prohibitive distribution costs
 - challenges securing necessary volume of supply and demand

For Rural Grocery Stores

- Many are going out of business due to:
 - shrinking rural populations
 - competition from discount stores
 - meeting distributor minimums
 - lack of financing for store improvement
 - high operating costs
 - decreased community support
- Impact of store closures is loss of jobs, local spending, healthy food access, community center



Our solution hypothesis

By embedding food hubs into rural grocery stores, we could:

- (1) create a new revenue stream for the grocery store, contributing to its financial sustainability
- (2) provide a new sales and distribution channel for local growers and food producers, without incurring the high upfront investment costs of a standalone food hub



Project approach and status





Store-based food hub model

Design

- Maximum cases using existing dry and cold storage capacity
- Adjust throughput by growing season
- Project steady state revenue and cash flow

Services

• Buy/sell

- Inbound/outbound distribution w/existing vehicle
- Wash/pack using existing facility
- Receiving and storage does not disrupt store operation

Assumptions

- Product mix aligned with cold, dry storage capacity - produce, eggs, finished goods
- Turnaround ≤24 hours
- Season: 8 weeks peak + 6 weeks tails + off season

Next Steps

- Confirm supplier/buyer volume and pricing levels to match input/output requirements
- Develop more robust pro forma P&L to aid in decision-making



Case studies: 4 stores, 3 states

Store 1 – 9,000 ft²

Capacity: Dry: 150 ft² Cold: 300 ft² Sales: 8,000 cases Revenue: \$188,000 Profit: \$12,000

Store $2 - 6,500 \text{ ft}^2$



Capacity: Dry: 150 ft² Cold: 150 ft² Sales: 5,000 cases Revenue: \$113,000 Profit: \$4,000

Store 3 – 54,000 ft²



Capacity:

Dry: 1,000 ft² Cold: 1,200 ft² Sales: 45,000 cases Revenue: \$1,100,000 Profit: \$120,000

Store $4 - 7,400 \text{ ft}^2$



Capacity: Dry: 300 ft² Cold: 200 ft² Sales: 9,000 cases Revenue: \$180,000 Profit: \$11,000



Widget demo

Food Hub Feasibility Tool for Rural Grocery Stores



Beta Version 1.0 By New Venture Advisors

This tool is designed to provide a preliminary assessment of the feasibility of a food hub operating out of a rural glocary store. Users will be asked to provide basic data on their store's existing storage capacity, distribution capabilities and anticipates asias channels. The tool will combine the store data inputs with regional agricultural production data and assumptions from New Venture Advisors: previous rural grocery store-based food hub analysis and modeling to provide the user with a rough estimate of the potential throughput, sales and profit contribution of a tood hub operating out of their store.

Location

in which state is your store located? 🕲

Storage Capacity						
ererege expension)						
			Dry Storage		Cold Storage	
What is the total square footage of your existing storage space? Please entiry of if you do not have dry or cold storage. IO What percent of your storage space is dedicated to stock versus alsies? ()			200		250	
			50	35	45	3
Please estimate the excess capacity in your dry and cold storage. What is the maximum that could be made available for food hub use at any point in the week? Please enter 01 you have no excess capacity in your dry or cold storage \oplus		um percent of storage space	40	5	50	2
How many levels or fars of racking da you have in your storage space? Please note that the floor level should be considered the first level. If How many cases can you stack on top of each other on a single rack? If How many days per week do you receive major store deliveries? If How many days on average does it take your staff to move delivered inventory from back of house storage to front of house retail (pace?) If			2		3	
			2		1.5	
			Distribution Capabilities			
How many store vehicles do you have access to that could be used to p Please enter 0 if you do not have access to any delivery vehicles. ®	olok up food hut	b product from growers or to d	eilver food hub	product to bu	yers?	
Now many store vehicles do you have socies to that could be used to please enter 0 if you do not have access to any delivery vehicles, 0	slok up food hut	b product from growers or to d	eilver food hub	product to bu	yers?	
for many store vehicles do you have access to that could be used to please enter 0 if you do not have access to any delivery vehicles. 0	slok up food hut	product from growers or to d	Vehicle 2	product to bu	Vehicle 3	
How many store vehicles do you have access to that could be used to p Please enter 0 if you do not have access to any delivery vehicles. 2 n an average week, approximately how many hours would bits vehicle for food hub product pick up and delivery service?	slok up food hut be available	Vehicle 1	eliver food hub Vehicle 2	product to bu	vers? Vehiole 3	
Now many store vehicles do you have access to that could be used to please enter 0 if you do not have access to any delivery vehicles. 0 2 In an average week, approximately how many hours would this vehicle for food hub product glob up and delivery service? 0 Approximately how many cases of produce can each of your vehicles to given time? 0	olok up food hut be available nold at any	Vehicle 1 20 15	Vehicle 2	product to bu	Vehicle 3	
How many store vehicles do you have access to that could be used to p Please enter 0 if you do not have access to any delivery vehicles. a nan average week, approximately how many hours would this vehicle for food hub product plok up and delivery service? Approximately how many cases of produce can each of your vehicles if given time? Anticipated Sales Breakdow/n	olok up food hut be available hold at any	Vehicle 1 20 15	Vehicle 2	product to bu	Vehicle 3	
How many store vehicles do you have access to any delivery vehicles.	lok up food hut be available hold at any institutions Hospitals, s	Vehicle 1 20 15	Vehicle 2 15 20	product to bu	Vehicle 3	8
Now many store vehicles do you have access to that could be used to p Nesse enter 0 if you do not have access to any delivery vehicles. 2 an an average week, approximately how many hours would this vehicle or food hub product plots up and delivery service? Approximately how many cases of produce can each of your vehicles if them time? Anticipated Sales Breakdown What percentage of product sales from your prospective store-based cool hub do you anticipate coming from each of the following sales inamels?	be evailable be evailable nold at any Hostitutions Restaurnis	Vehicle 1 20 15 in your region chools, universities in your region	eliver food hub Vehicle 2 15 15 20 40	product to bu	Vehicle 3	8
In an average week, approximately how many hours would be used to p tease enter 0 if you do not have access to any delivery vehicles. 0 2 n an average week, approximately how many hours would bits vehicle or hood hub product pick up and delivery service? 0 Approximately how many cases of produce can each of your vehicles to them fms? 0 Anticipated Sales Breakdown What percentage of product cales from your prospective slore-based oo hub do you anticipate coming from each of the following sales inannels? 0	be evallable be evallable hold at any institutions Hospitals, s Restauriss Dood Distrib	b product from growers or to d Vehicle 1 20 15 15 In your region chools, universities in your region dons writine distributors	Vehicle 2 15 15 20 40 30	product to bu	Venicie 3	
Now many store vehicles do you have access to any delivery vehicles.	liok up food hut be evailable hold et any institutions i Hospitairs s Restaurants Food Distrib Dantider yo Other Groces	vehicle 1 20 15 15 in your region chools, universities in your region utors ur store allstituutors ry Stores	Vehicle 2 15 15 20 40 30 10	product to bu	Ventoie 3	8
Now many store vehicles do you have access to any delivery vehicles.	be available be available hold at any institutions Hospitals, s Restautions Pool Distrib Densider yo Other Galoce Stores Jan Restau Zanes Sain Restau Zanes Sain	Vehicle 1 20 15 15 15 15 15 15 15 15 15 15	Vehicle 2 15 15 20 40 30 10 0	product to bu	Vehicle 2	5
How many store vehicles do you have access to that could be used to p Please enter 0 if you do not have access to any delivery vehicles. 2 In an average week, approximately how many hours would this vehicle for food hub product plok up and delivery service? Approximately how many cases of produce can each of your vehicles if given time? Anticipated Sales Breakdown What percentage of product cales from your prospective store-based bod hub do you anticipate coming from each of the following sales hannels? O	Institutions in the several se	Vehicle 1 20 15 15 in your region chools, universities in your region chools, universities in your region utors ur store distributors ny Stores ur store distributors ny Stores Sores ur store distributors to your customers do-Consumer Sales consumer Sales	Vehicle 2 15 15 20 40 30 0 0 0 0	product to bu	venicie 3 0 0	5 5 5 5 5 5 5 5
How many store vehicles do you have access to that loould be used to p Please enter 0 if you do not have access to any delivery vehicles. (0) 2 in an average week, approximately how many hours would this vehicle for food hub product pick up and delivery service? (0) Approximately how many cases of produce can each of your vehicles to given time? (0) Anticipated Sales Breakdown What percentage of product takes from your prospective store-based bod hub do you anticipate coming from each of the following sales shannels? (0)	be evailable be evailable hold at any institutions i Hospitals, s Restaurants Food Distrib Consider yo Cher Giocar Cistors Sain Retay Sales CISA or othe CISA or othe	Vehicle 1 20 15 15 1 in your region chools, universities lin your region chools, universities lin your region chools, universities lin your region utors ur store alsoftbutors y Storais to your customers to your customers to consumer models	Vehicle 2 15 15 20 40 30 10 0 10		Venicie 3 0 0	5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5





Results

Your Results: Preliminary Food Hub Feasibility Assessment for Your Store



Below you will find a preliminary assessment of the feasibility of a food hub operating out of your rural grocery store. The output below was calculated using the store data inputs you provided, regional agricultural production data, and assumptions derived from New Venture Advisors' previous rural grocery store-based food hub analysis and modeling. This should be viewed as a rough estimate of the potential throughput, sales and profit contribution of a food hub operating out of your store a steady state. If you find the potential profit contribution of a food hub operating out of your store asteady state. If you find the potential profit contribution of a food hub operating out of your store asteady state. If you find the potential profit contribution of a food hub operating out of your store promising, we recommend that you consider further analysis. Recommended next steps include interviewing or surveying potential food hub suppliers and buyers within your region to better understand interest, desired products, pricing, and distribution needs. Once a supplier and buyer have been identified, a pilot or operational simulation will help. To access a tookik with additional information and case studies, please contact the New Venture Advisors team.

Maximum Food Hub Throughput	Dry Storage	Cold Storage
Cases moved per week	100	253
Cases Moved Annually	1480	5012
Acreage Requirements	2.2	7.5

Maximum Food Hub Throughput Explanation

This section presents an assessment of how many cases of food hub product your store could move on a weekly and annual basis, and how many acres would be required to supply that volume of product. The data you provided on your store's storage capacity is the primary driver of these numbers, along with assumptions on average acreage required per case of produce.

Estimated Food Hub Product Pricing	
Average price per case paid to growers	\$20.00
Average price per case paid by buyers	\$23.90
Average additional distribution fee received per case	\$1.50

Estimated Food Hub Product Pricing Explanation

This section begins with an estimate of the average price per case that your prospective food hub can expect to pay growers for their produce. For simplicity purposes, the model uses \$20 per case which was calculated using best practice pricing assumptions for the top 10 most commonly requested conventional fruits and vegetables in nationwide food hub studies conducted by New Venture Advisors. In practice, a specific product is that may include dairy, eggs, meat and/or organic produce will drive variation in the average price per case. The data you provided on anticipated sales breakdown by channel utilized assumptions on anticipated gross margin by channel with led to the blended average price per case paid by buyers. The average additional distribution fee received per case was developed using data from nationwide food hub studies conducted by New Venture Advisors. The actual fee your hub may charge growers and buyers for product pick-up and delivery will likely vary by distance and volume.

Potential Profit Contribution of Food Hub	Annua
Total Revenue	\$160,000.00
Product sales	\$147,000.00
Distribution (pick-up from farm & delivery to buyer fees)	\$13,000.00
Cost of Goods	\$143,000.00
Product sales	\$130,000.00
Distribution service	\$13,000.00
Sales, General & Administrative (SG&A) Expenses	\$13,000.00
Staffing	\$8,000.00
Other	\$5,000.00
Operating Profit (EBITDA)	\$4,000.00

Potential Profit Contribution of Food Hub Explanation

The data in the previous two sections are used to generate this estimated profit and loss statement for a food hub operating out of your store, at steady state. This is the maximum level of operating profit that the hub is expected to generate based on storage and vehicle capacity, and regional agricultural production season duration. These financials should be interpreted as directional, and should be compared to your store's overall profit and loss statement to enable you to evaluate the hub's level of respective value potential.

Adjust Entered Information

Copyright © 2016 New Venture Advisors LLC | 2506 North Clark #436 Chicago, Illinois 60614 | 773-245-3570





- What impact could you envision this model having on growers and grocery stores in your community?
- What challenges do you anticipate?
- □ What additional feedback or ideas do you have?
- How might we engage grocery store owners in testing out the Rural Grocery Food Hub Self-Assessment widget beta?



Stay engaged

Contact us to receive a link to the Rural Grocery Food Hub Self-Assessment widget and toolkit!

Kathy Nyquist

knyquist@newventureadvisors.net

(773) 245-3570

