

## Food supply chains: the long and short of it

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'Could it be that lagging rural regions will concentrate on farming the environment and producing quality food products for niche markets, while the prosperous agricultural lowlands continue to produce food for the mass market using modern technology?' (Ilbery, 1996 p. 25)



#### Food supply chains: the long and short of it

- Introduction and aims
- The food supply chain concept
- Delocalisation & lengthening of food supply chains
- Relocalisation & shortening of food supply chains
- Food supply chains: long or short?



#### Introduction and aims

- Changing nature of food supply chains:
  - localisation
  - delocalisation
  - relocalisation
- Food supply chain as a spatial concept
  - product, process and place
- Impacts on the changing geography of agriculture and food
  - focus on delocalisation and relocalisation
- Essentially a developed world/production perspective
  - little consideration of consumer dimensions



#### The food supply chain concept

'Significant production, distribution and consumption nodes, and the connecting links between them, together with social, cultural and natural conditions involved in commodity movements' (Hartwick, 1999 p. 425).



#### The food supply chain concept

- Movement of foodstuffs from farm to fork
- BUT, need to consider 'upstream' as well as 'downstream' dimensions
- A network rather than a chain e.g. R&D, flow of information, government regulation
- Power, control and added value
  - 'downstream' nodes in long food chains
  - return to the producer in short food supply chains







#### Delocalisation & lengthening of food supply chains

#### Modernisation of farming

- intensification
- specialisation
- concentration

#### Industrialisation of farming

- integration of farming into the food chain
- appropriationism
- substitutionism

#### Continued obliteration of farming base







#### Delocalisation & lengthening of food supply chains

- Key actors
  - agribusiness
  - TNCs
  - corporate retailers
- Processes increasingly global = longer chains
- Place of production 'distanced' from point of consumption
- Relocation of production function to NACs e.g. Kenya, Brazil



#### Kenyan case study

- Why Kenya?
  - SAPs
  - trade liberalisation
  - low labour costs
  - good physical conditions (7 crops per year)
  - good communication links
  - consumer lifestyles in 'north'

#### Two main types of chain

- Wholesale chain: smaller growers, Asian exporters/importers, sold loose. About 20%
- Supermarket chains: partially (25%) & fully-integrated (55%)



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#### Disbenefits of industrialised farming

- Inequalities in production, technology & incomes in NACs
- Increasing marginalisation of farming in 'lagging' regions in EU

   technological treadmill
- Health and food safety
- Unfair trade/food miles
- Hedgerow removal/soil erosion/water & air pollution

BUT, globalisation is

partial and contested
 mediated by local/regional relationships



#### Relocalisation & shortening of food supply chains

- Increasing interest in foods of local/regional provenance
- Short food chains to 'reconnect' product & place
- Alternative food chains/geographies e.g. farmers' markets, box schemes, farm shops – in more marginal farming areas
- Enable farmers to add/retain value & regain some power/ control
- Local food as
  - instrument of rural development e.g. Europe
  - social movement against industrialised farming e.g. USA



Policy Commission on the Future of Farming and Food research ins

Curry Report (2002), following FMD outbreak in 2001:

Described UK farming as 'unsustainable in every sense of the term'

And 'detached from the rest of the rural economy and environment'

Emphasised the need to:

'reconnect our farming and food industries, to reconnect farming with its market and the rest of the food chain, to reconnect the food chain with the rest of the countryside, and to reconnect consumers with what they eat and how it is produced'



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#### Conventional

Alternative

Modern Manufactured/processed Mass (large-scale) production Long food supply chains Costs externalized Rationalized Standardized Intensification Monoculture Homogenization of foods Hypermarkets Agrochemicals Non-renewable energy Fast food Quantity Disembedded

Post-modern Natural/fresh Craft/artisanal (small-scale) production Short food supply chains Costs internalized Traditional Difference/diversity Extensification **Biodiversity Regional palates** Local markets Organic/sustainable farming **Reusable energy** Slow food Quality Embedded



#### Relocalisation: key concepts

- Short food supply chains (SFSCs), of three types:
  - face-to-face
  - spatially proximate
  - spatially extended
- Social embeddedness: importance of social relations e.g. trust, loyalty, respect, regard, acknowledgement
- Turn to quality: link between quality (product) and locality (place) e.g. AOC. BUT, are different indicators of quality
- Defensive localism: 'local' more important than 'quality', even if produced conventionally







## Locality or local foods?

#### Locality:

- Produced/processed in specific place, but retailed widely
- Focus on food networks: quality, labelling. A 'weaker' alternative e.g. PDO/PGI designations
- Favoured by RDAs/Regional Food Groups: economic development

#### Local:

- Produced/processed/retailed in defined geographical area
- Focus on food networks: embedded chains, nature of relations. A 'stronger' alternative
- Higher potential for local economic development/sustainable

#### 'Process labels'









FREE FARMED

AMERICAN HUMANE

MONITORED



'Place labels'

















#### Food relocalisation: a critique

- Is there an 'alternative' or local food economy?
- How local are some of these short food supply chains?
- How sustainable are they?
- How is the downturn impacting on producers of local/ locality foods?



#### An 'alternative' food economy?

- 'Dipping in and out' of conventional chains e.g. to purchase inputs, use abattoirs, distribution/retailing outlets
- 'Alternative' is not just local: international fair trade/ organic movements
- In danger of becoming mainstreamed or conventionalised e.g. domination by bigger/intensive production units & conventional marketing channels
- Appropriated by supermarkets: 'local food for local people'



#### How local?

Use of box schemes, farm shops, farmers' markets etc. BUT:

- Where do 'upstream' inputs come from?
- The case of Craster kippers: upstream and downstream
- Organic farming in Sussex
  - Specialist inputs (seed & feed) from outside the area
  - Henry's organic store cattle





#### How sustainable?

- Sustain's 'idealist' sustainable food criteria
- SUPPLIERS: 6 case study businesses in Scottish/English borders
- 5 out of 6 not really sustainable
- The one exception: Steve
- Problems of 'lagging' region, poor infrastructure, low population/demand. Any 'added value' easily lost



#### SUSTAIN: Sustainable Food Chains (2003)

- 'Sustainable food' criteria:
  - 1. Proximate
  - 2. Healthy
  - 3. Fairly/co-operatively traded
  - 4. Non-exploiting
  - 5. Environmentally beneficial
  - 6. Accessible
  - 7. High animal welfare standards
  - 8. Socially inclusive
  - 9. Encouraging knowledge and understanding



#### Assessing food system sustainability

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|                               | Organic<br>Hill Meat | Cheese /<br>Ice Cream | Berwick<br>Honey | Galashiels<br>Bakery | Craster<br>Kippers | Borders<br>Shellfish |
|-------------------------------|----------------------|-----------------------|------------------|----------------------|--------------------|----------------------|
| Proximate                     | ~                    | ×                     | ×                | ×                    | ×                  | ×                    |
| Healthy                       | ✓                    | ~                     | ✓                | ✓                    | ~                  | ✓                    |
| Fairly Traded                 | ~                    | ~                     | ×                | ×                    | ×                  | ×                    |
| Local Employment              | ~                    | ✓                     | ✓                | ~                    | ~                  | ×                    |
| Environmentally<br>Beneficial | 1                    | ×                     | 1                | ×                    | ~                  | ×                    |
| Accessible                    | ×                    | ×                     | ×                | ×                    | ×                  | ×                    |
| High Animal<br>Welfare        | ✓                    | ×                     | ~                | na                   | ×                  | ×                    |
| Socially<br>Inclusive         | ×                    | ×                     | ×                | ~                    | ×                  | ×                    |
| Knowledge of food culture     | ~                    | ~                     | √                | ~                    | ~                  | V                    |
| Total (out of 9)              | 7                    | 4                     | 5                | 4                    | 4                  | 3                    |



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#### Impact of downturn?

Organic farming in Sussex

- Direct marketing/adding value struggling
- Competition from national box schemes/supermarkets
- Adding value: hard work; lack of time/capacity/marketing skills/labour/profit
- Development of hybridised chains: national & local









Food supply chains: long or short?

- Changing relationship between the three 'Ps'
- Geography matters: prosperous/lagging regions
- Consumer 'biting back': food provenance
- 'Stronger' and 'weaker' alternatives
- Hybridised chains: long and short
- Food security: recent calls for increasing food production in the UK