

Structure of presentation

- Brief description of the supply chains, distinction between local and global
- Attributes and indicators used to assess the performances
- Results
- Discussion and conclusions

Performance dimensions

Food chain performance can be measured using the following five dimensions:

- 1. Economic
- 2. Social
- 3. Health
- 4. Environmental
- 5. Ethical

Performance is debated and conceived differently in the following four spaces of communication (spheres):

Public, Scientific, Market and Policy



Economic dimension

Many attributes are included in the economic dimension:

Focus in this work is in particular on (selected also with stakeholders):

- Creation and distribution of added value
- Resilience
- Governance

Dimension / Sphere	Economic
Public	Affordability Creation & distribution of added value Contribution to economic development
Scientific	Contribution to economic development Technological innovation Governance
Market	•Efficiency •Profitability / competitiveness •Connection •Technological innovation •Resilience
Policy	Creation & distribution of added value Contribution to economic development Efficiency Resilience Food waste

Cured ham chains

1. Global Local

2. Regional

3.







Case study: comparison of three supply chains of cured ham

1. Traditional cured ham with PDO meat of the Cinta Senese pig, a native breed of Tuscany

2. Parma ham protected by a designation of origin (PDO)

3. Generic cured ham produced with fresh hams imported from abroad (NL, DE, BE, FR etc,)

Cinta Senese ham: material and production flow

				Primary	Secondary			
Spatial Scale	Production inputs	Agricultural Production		processing	processing	Distribution	Retailing	Consumption
•	land	farms:						
	water Farm /	manure/slurry INTEG	GRATED MODEL: On-farm proce	essing (slaughtering committed	l to external firms)		Direct sales	
	feed local Feed	pigs			· ·		Local stores	
	workers	Transport				THE REAL PROPERTY.	Restaurants	
egional	pig) j		Slaughterhouse:	Ham factory:	8		
	feed reed			evisceration Trans	trimming	Transport	Restaurants	
	workers			cutting	salting	E I	Gourmet store	es
				chilling	ageing	The Spart	Regional supe	rmarkets
						Transpo	Direct Interne	
lational							1	
	energy						Gourmet store	es
	feed 🗳						Restaurants	
	machinery						Direct Interne	t sales
	equipment							
Continental								
	feed						Gourmet store	es
	equipment						Restaurants	
	machinery						Direct Interne	t sales
	energy							
ilobal								
	equipment							
	machinery							
	feed							



Parma ham: material and production flow

C	Donadorski za izanska	A minula wal Brandontian	Primary	Secondary	Distribution	Data iliaa	C
	Production inputs	Agricultural Production farms:	processing	processing	Distribution	Direct sales	Consumption
		Transport	Slaughterhouse: Transpor	Ham factory:	Transport		
	water Farm /	manure/slurry	evisceration	trimming		Gourmet store	
	feed local Feed	pigs	cutting	salting		Restaurants, k	oars
	workers		chilling	ageing	Tall I		
			Transpe	slicing	E ST		
_	pig	farms:		ATED MODEL: Slaughterho	uses 'own	Restaurants	
	feed Feed	manure/slurry Transport	evisceration	ing plants	· ·	Large scale ref	
	workers	pigs	cutting		Fall I	Gourmet store	es
			chilling				
			K. E.		Trans		
National		farms:	Slaughterhouse:		Spor	Restaurants	
	energy 🧖	manure/slurry Transport	evisceration			Large scale ret	ailers
	feed 🗳	pigs	cutting			Gourmet store	es
	machinery		chilling				
	equipment					1	
Continental	75					Restaurants	
	feed					Large scale ref	ailers
	equipment					Gourmet store	es
	machinery						
	energy						
Global						Restaurants	
	equipment					Large scale ref	ailers
	machinery					Gourmet store	es
	feed						



Generic cured ham: material and production flow

Spatial Scale	Production inputs	Agricultural Production		Primary processing	Secondary processing	Distribution	Retailing	Consumption
Local	land				Ham factory:		Direct sales	
	water				trimming	Transport	Gourmet store	es
	feed				salting	,	Restaurants, b	ars
	workers				ageing			
					slicing	ange		
Regional	pig				1	18	Restaurants	
	feed					Transp	Large scale ret	ailers
	workers					The long of the lo	Gourmet store	es
						Tag		
National						Sport	Restaurants	
	energy						Large scale ret	ailers
	feed			16			Gourmet store	es
	machinery			n'y sp				
	equipment			2				
Continental		farms:		Slaughterhouse:			Restaurants	
	feed Feed	manure/slurry	Transport	evisceration			Large scale ret	ailers
	equipment	pigs	,	cutting			Gourmet store	es
	machinery	7		chilling				
	energy							
Global	Feed						Restaurants	
	equipment						Large scale ret	ailers
	machinery						Gourmet store	es
	feed							

Value added indicators

Main attribute	Name	Definition
Value added	Value added at farm level	Value added per kg of slaughter weight on pig farms
Value added	Value added at processing industry	Value added per kg of cured ham

Assessing economic and

Res	Resilience indicators Resilience volatility A N A L Y T I C A L I N D I C A T O R S SYNTHETIC INDICATORS PER PH							
RESILIENCE INDICATORS	VOLATILITY INDICATORS	Upstream integration	Downstream integration	Diversification	Differentiat ion	Other	SYNTHETIC INDICATORS PER PHASE	
Pig farming	Feed prices index (V.1) Live pigs price index (V.2)	Farmers upstream integration by ownership (A. 1) Farmers upstream integration by contractual arrangements (A. 2)	Farmers downstream integration (A.3)	Farmers product diversification (A. 4)		Farm-level resistance against price- volatility (A. 5) Use of antibiotics (A. 6)	Farm-level risk-spreading (S. 1) Adaptation capacity of farmers through downstream actors cooperation, integration and diversification strategies (S. 2)	
Slaughtering	Live pigs price index (V. 2) Fresh ham price index (V. 3)	Slaughterhouses / processors upstream integration (A.7)	Slaughterhouse s downstream integration (A.8)	Slaughterhouses product diversification (A.9)			Adaptation capacity of slaughtering firms through integration and diversification strategies (S.3)	
Ham processing	Fresh ham price index(V.3) Cured ham price index (V.4)	Slaughterhouses / processors upstream integration (A.7)		Processors product diversification (A. 10) Processors market diversification for cured ham (A. 11) Processors geographical market diversification for cured ham	Product differentiat ion for cured ham (A.13)		Adaptation capacity of ham processing firms through integration and diversification strategies (S.4)	

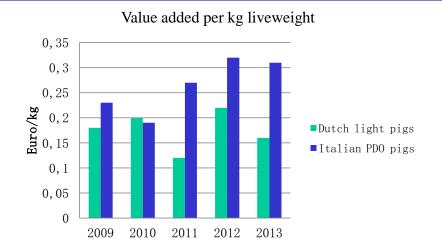
(A. 12)

Chain governance indicators

Main attribute	Name	Definition
Chain	Trust based	Level of trust-based
Governance	internal	relations between chain
	relationships	actors, based on (1) absence
		of conflicts, (2) trust among
		chain partners, (3)
		continuity of chain relations
Chain	Trust based	Level of trust-based external
Governance	external	relationships based on chain
	relationships	partners' capacity to
		mobilise support from (1)
		social movements), (2)
		citizens and (3) policy
		actors
Chain	Self governance	Self-governance capacity in
Governance	capacity	terms of creation of
		distinctiveness

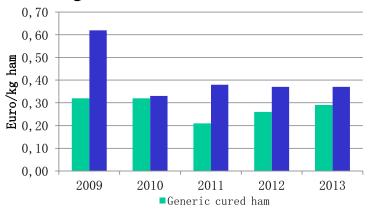


Added value



Higher added value both at farm and at processing level in local and PDO chains compared to global chain

For Cinta senese pigs: average 1,69 €/kg, with a peak of 2,46 €/kg



But also the scale matters ...

Different value creation logics in the 3 chains, each one has its own economic rationale

For Cinta senese hams: average 27,9 €/kg (range 19 – 39 €/kg)

■Parma ham

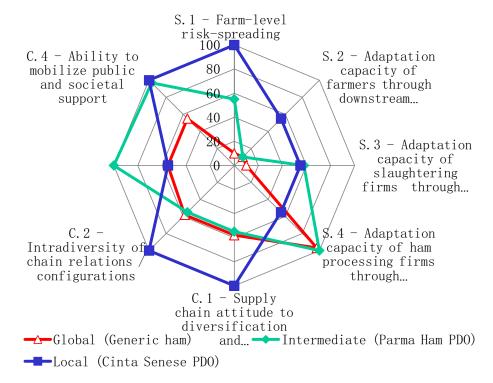


Resilience

Resilience is a multidimensional attribute, linked to many other attributes

Analysis based on synthetic, qualitative indicators

Local and Regional chains perform



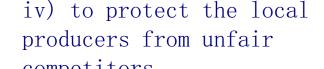
- ► Global and Regional chains are interwoven: many big firms operates simultaneously on the two chains, with potential negative effects on the Regional one → resilience rationality goes beyond supply chain boundaries
- Long term performance of Local chain may be compromised

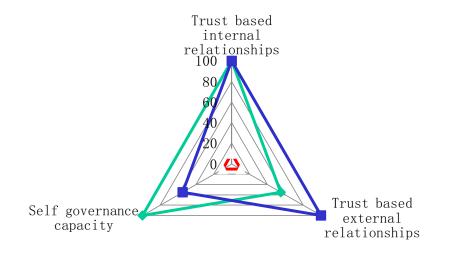


Chain governance

Key role of self-governance
→ capacity of a chain to
adopt appropriate policy and
strategies for manage
different issues:

- i) to create, maintain and increase distinctiveness on the product and on the producers along time
- ii) to mobilize institutional support from local public Institutions;
- iii) to develop collaborative relationships among economic agents





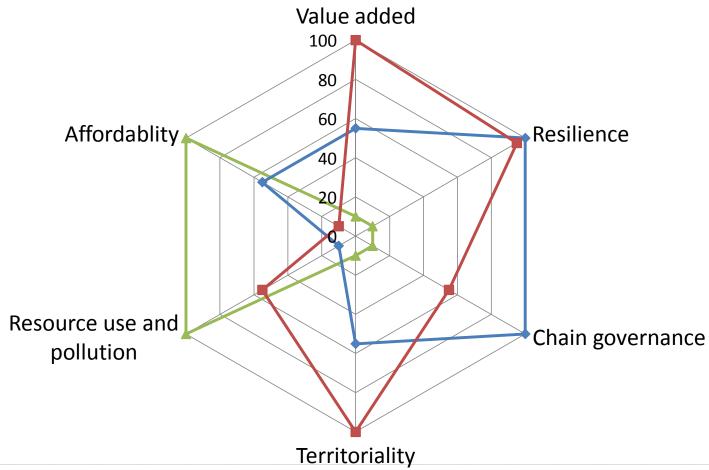
--Global (Generic ham)

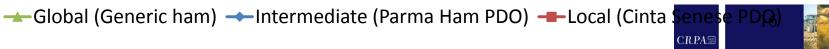
→ Intermediate (Parma Ham PDO)

Local (Cinta Senese PDO)



Overall evaluation of attributes for local, regional and global supply chain





Discussion

- The selected attributes seem to be appropriate to compare local with global chains in the case of cured ham
- Fine-tuned indicators ask for long-time observation and recording
- Articulation between supply chain and single enterprise level
- Local/global chains interact at different levels
 - Resilience of Parma ham is based also on Generic ham (main competitor) → which long term effects on quality, prices, etc.?
 - Parma ham enterprises try to enter Cinta Senese ham





Conclusions

- In this study there is evidence that local food chains are able to generate more added value and more resilience than global chains
- Key to achieve these results is the opportunity to use self-governance mechanisms creating (1) product distinctiveness (2) institutional support from local bodies (3) collaborative relationships among economic agents (4) protection against unfair competition
- Production regulation under Regulation 1151/2012 may further enforce product distinctiveness and strengthens link with territory
- Extra value added and resilience are not be considered for granted, but is the result of complex strategies of local economic agents



