Pathway Opportunities to Sales Growth



Tawnya Bahr Straight To The Source

A passionate and progressive team of food industry leaders with a wealth of experience and authentic, far-reaching networks.

We proudly serve as strategic partners and connectors for primary and artisan producers, chefs, regions, hospitality and agricultural industries to drive business opportunities and nurture meaningful relationships.



Storyte lling

Tell your story, elevate your point of difference and competitive advantage.

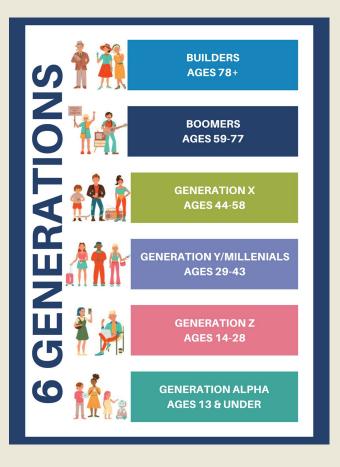


"The strength of an industry comes from its stories and traditions, but the future of an industry rests in its relevance and innovation" - Ivan Misner



Who is Your Customer?

- What's your core demographic?
- Has it changed?
- Are their needs and requirements changing?
- What aspects of Australian olives and olive oil are important to celebrate?
- What are the special aspects of YOUR olive products that will attract new customers?



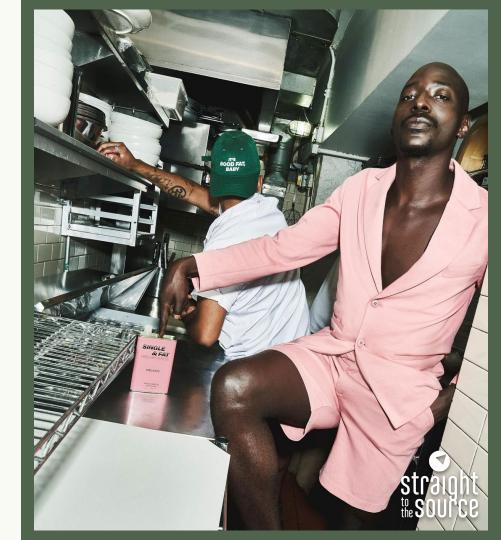


Outside the Box

Single & Fat is an approachable, everyday ingredient, condiment and healthy fat that fits in with the lifestyle of modern millennials — bringing with it cheekiness and indulgence.

- Millennials eat out more and are willing to spend more on food than other generations. ¹
- By 2025, Millennials are expected to comprise 75% of the global workforce.
- Gen Z surpassed Millennials in number in 2019 accounting for 32% of the population.
- 77% of people "expect food and beverage companies to play a meaningful role in making sure I'm as healthy as possible" ²

¹Source: Kent State University & Hospitality Insights ²Source: Edelmen Trust Barometer Report



Engage, Collaborate & Innovate

What are chefs looking for?



- Customer Service
- Story
- Value Alignment
- Education on olive varietals and blends
- Chance to promote local and sustainable farming practices
- Price
- Awards and Achievements
- Australian Made
- Customisation and bespoke blends
- Links back to charity aspects feeling good story-driven
- Professional Development/Education
- Ease of Logistics
- Flavour
- Quality
- Plant forward menu inspiration

Source - SttS survey 2023



Engage

- Social Media platforms
- Tell your story authenticity builds trust
- Educate Create a sensory experience through masterclasses direct to chefs or through distributors
- Farm Tours
- Unique Selling Proposition (USP)
- Features and Benefits amplify
- Build community tap into like minded networks



Collaborate

- Social Media platforms
- ChefAmbassadors authentic
- Venue Ambassadors & Collaborations
- Tradeshows & Exhibits
- RegionalFestivals
- Brand Partnerships
- Co-market with producers in same region



Innovate

- Sponsor culinary competitions
- Seek out local food groups to cross promote
- Farmer's markets springboard
- Leverage external resources
- Travel and explore

Professional **Chef of the Year**



ENGAGE + COLLABORATE + INNOVATE = A PROGRESSIVE PATHWAY

Three Dimensional Approach

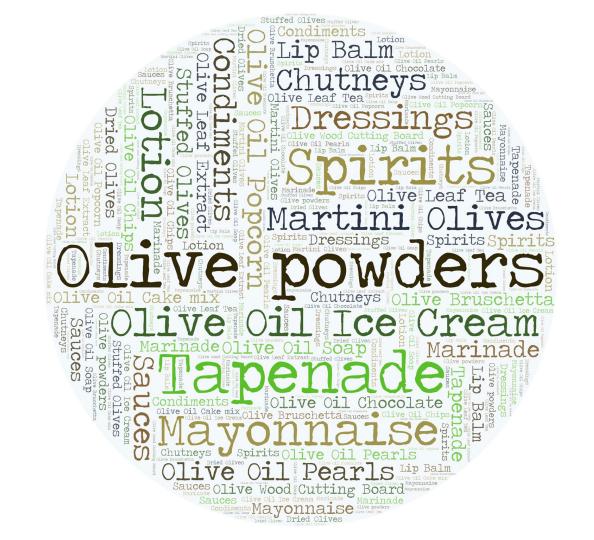
- Engage : chef collaborations to increase use of olive oil in recipes and meal occasions
- Collaborations : With creative businesses (example; Messina x olive oil icecream, Tokyo Lamington x chocolate olive crumb, Koko Black x Olive Oil Chocolates, Nomad Restaturant x Olive leaf smoked chicken, SoHi Spirits and ALTO Olives).
- Innovation : Look at like minded industries that could benefit the olive industry- sustainable packaging, usable waste, New Product Development (NPD)

World Olive Oil Day AUSSIE EVOO X Tokyo Lamington









Agri-Tourism









F(

Festival















SAVOUR

FAMILY FARM

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straight #source

What if?

- Hotels and large venues had a sustainable olive oil bar?
- Venues buy 20L drums w/refill options for multiple venues?
- There was a national campaign to develop an olive oil ice cream to celebrate olive growing regions?
- All Australian olive oil producers created a movement to only bottle in dark blue bottles manufactured in Australia?





RESOURCES

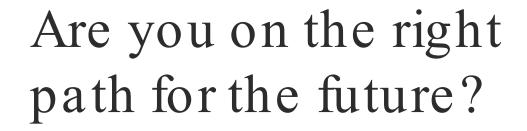
Resources to add to your toolkit.

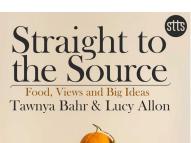
Government Grants - Primary Industry National Farmers Federation Business Australia Grants Food and Beverage Festival Dates Premier Product Competitions Foodservice Tradeshows Retail Exhibits Culinary Competitions















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