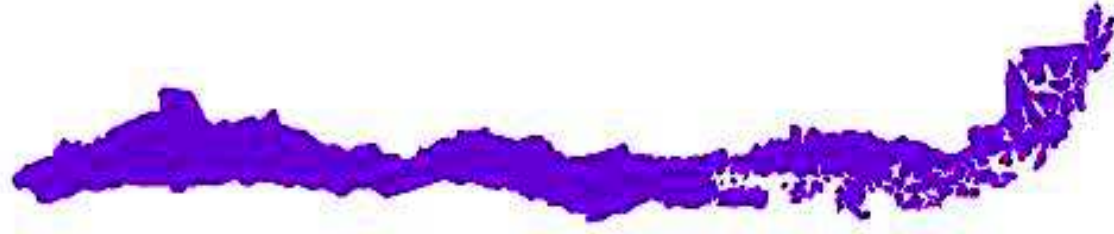
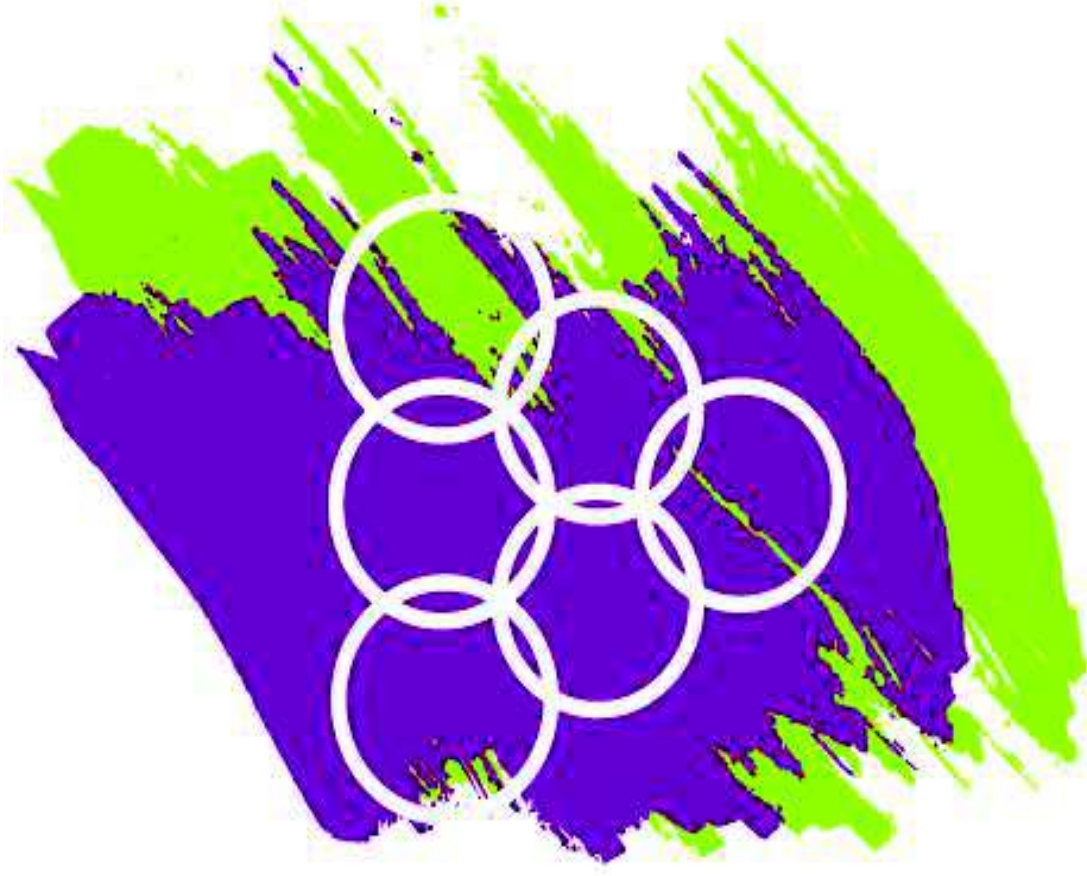


9th INTERNATIONAL
TABLE
GRAPPE
SYMPOSIUM

CHILE
FEBRUARY / 2020





Taste the sun

South African Table Grape versus the rest of the World or with the rest of the World

Oscar Salgado

San Lucar Procurement Director
(Citrus, Grape, Pip Fruit, Stone Fruit and Berries)
Ing. Agr. PUCV / M.B.A.

Oscar.salgado@sanlucar.com

osalgado@yt.cl

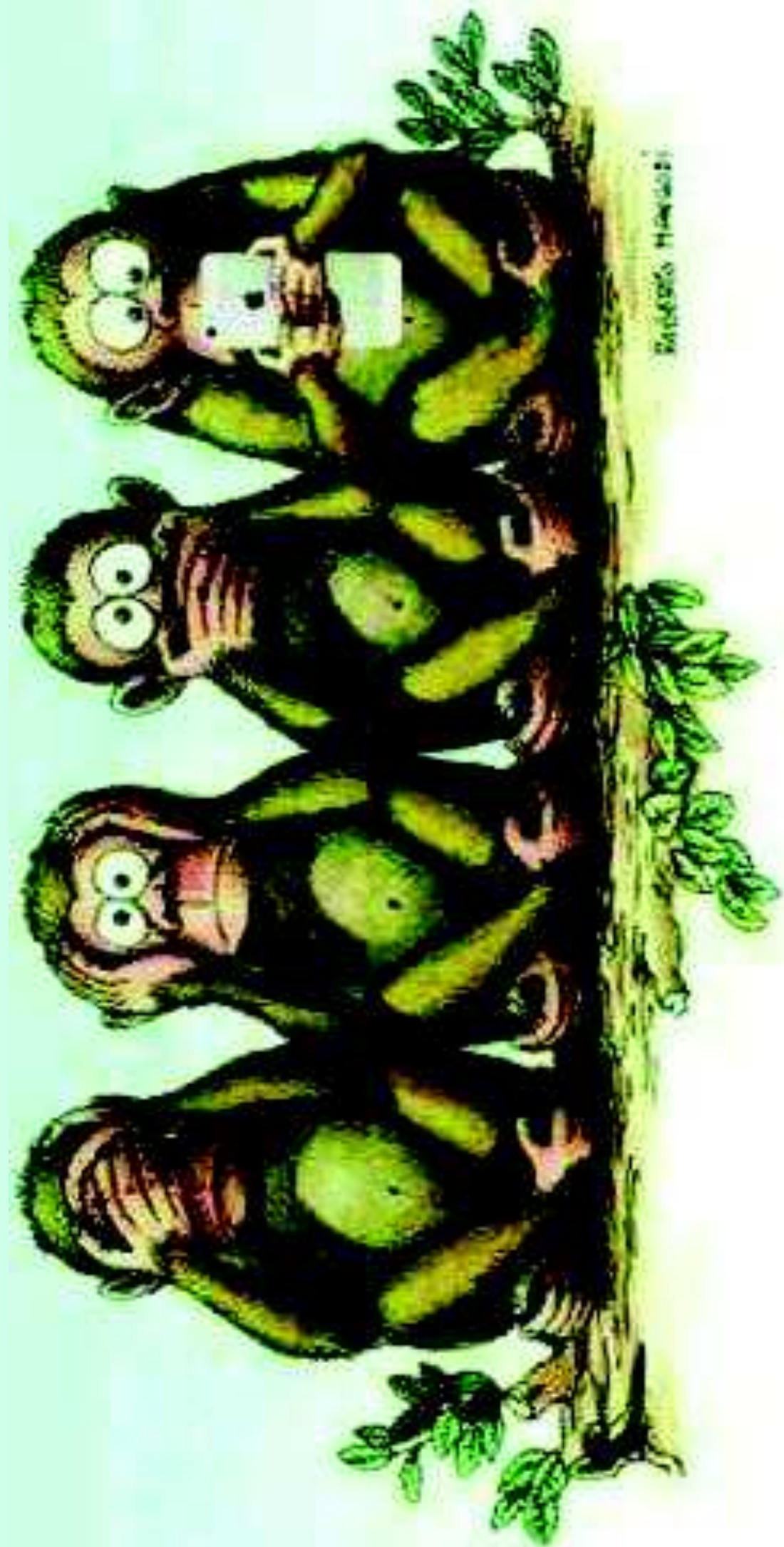
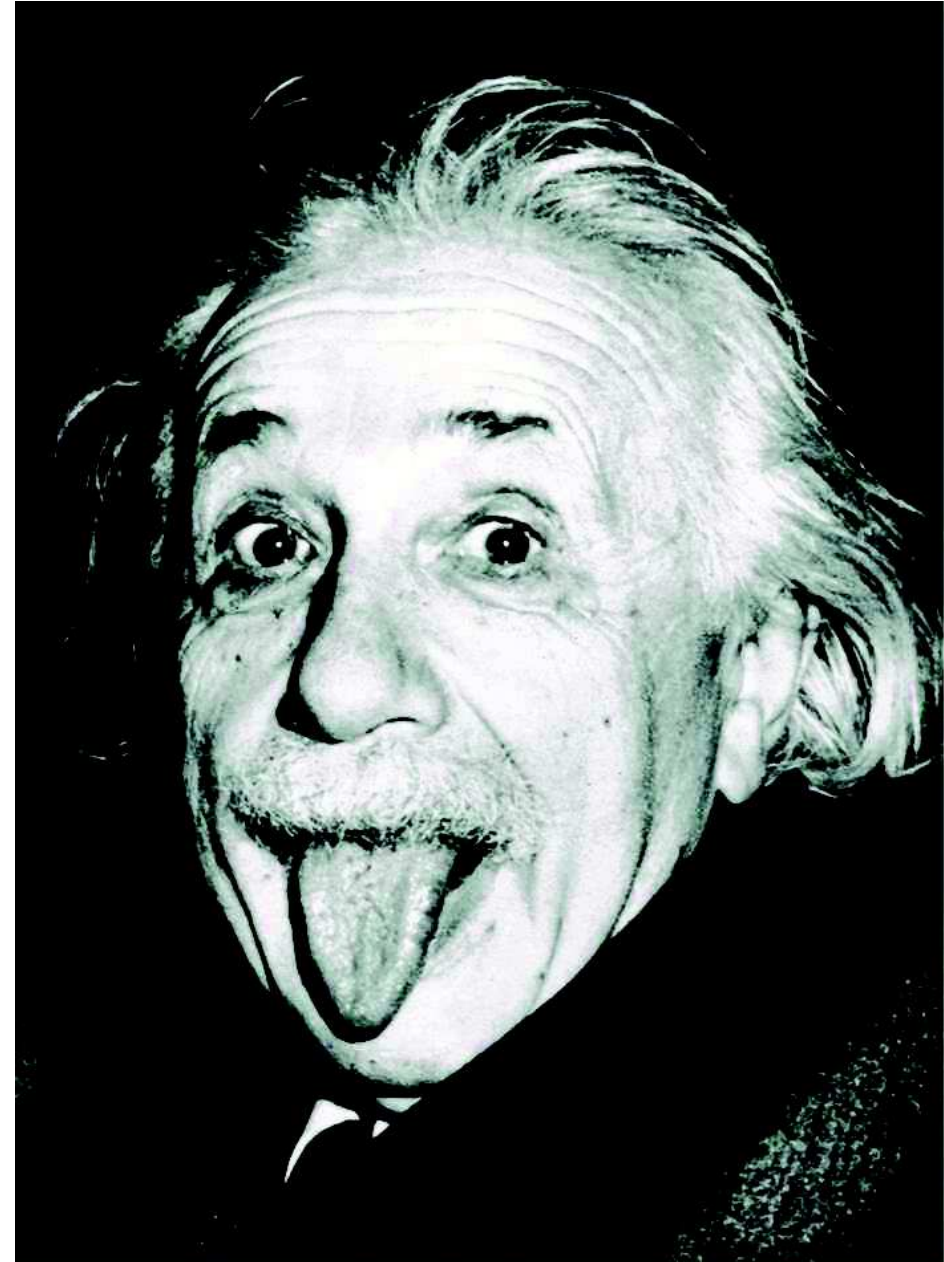


Illustration: M. H. H. H.



**Human brain is like a parachute if
is not open is not useful**





Disclaimer

- The following presentation are not necessary representing San Lucar view and opinion.
- Is not my intention to offence any one, my apologies then in advance if any one feel so, however if you get uneasy and believe the you need a change, then mission accomplish.
- I am not holding the truth, but I am sure that I am not far off of “reality”



World Scenario

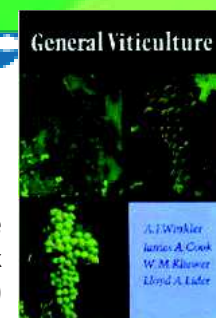
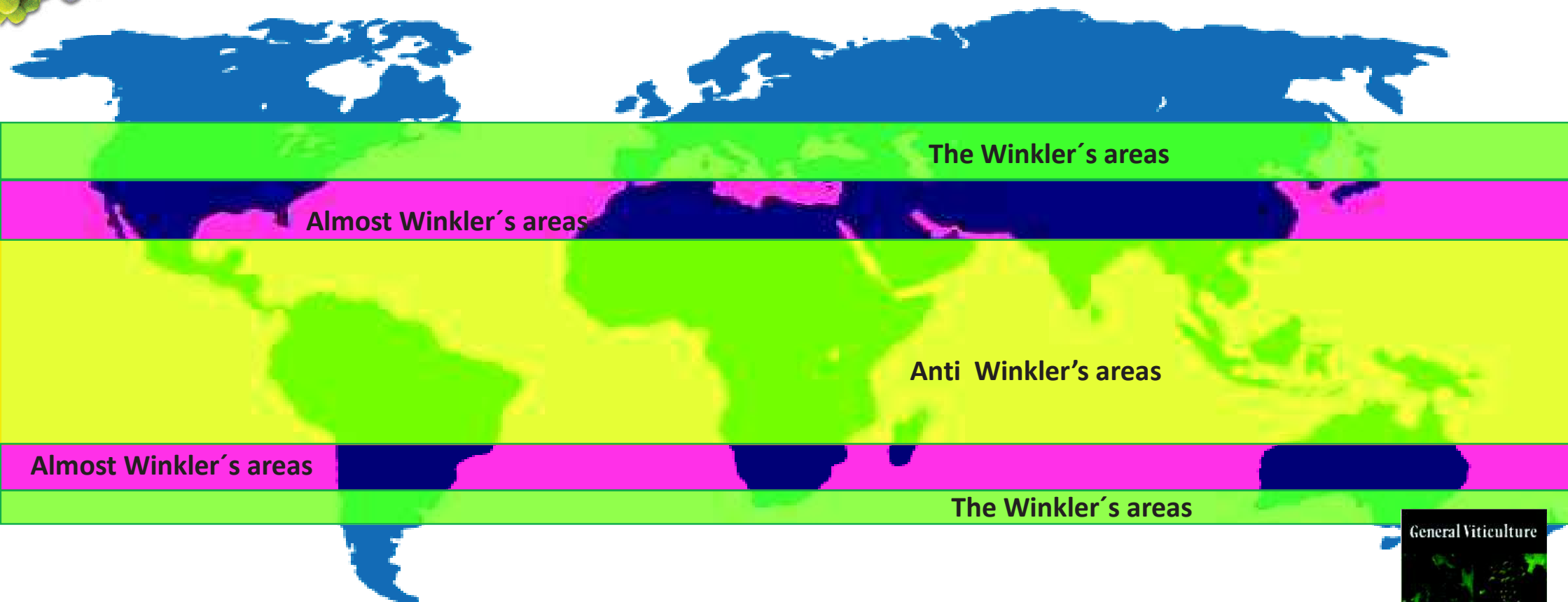
- The development of the tropical and subtropical production techniques, by Indians in mid late 60's and improve by Brazilians by the late 90's, where the foundation of a new world production revolution in term of expansion, which take place in the late 90's early 2000's.
- The development of the Bio-Technology call "Embryo rescue", by Dr. Ramming in 1990, was the foundation of the world new varieties revolution in term of new breeding frontiers.
- Genetic identification of genes associate to a desirable characteristics, shortened the development of varies in term of time span.

Genome editing, the unknown new revolution, CRISPR-Cas9 Enzyme





Taste the sun



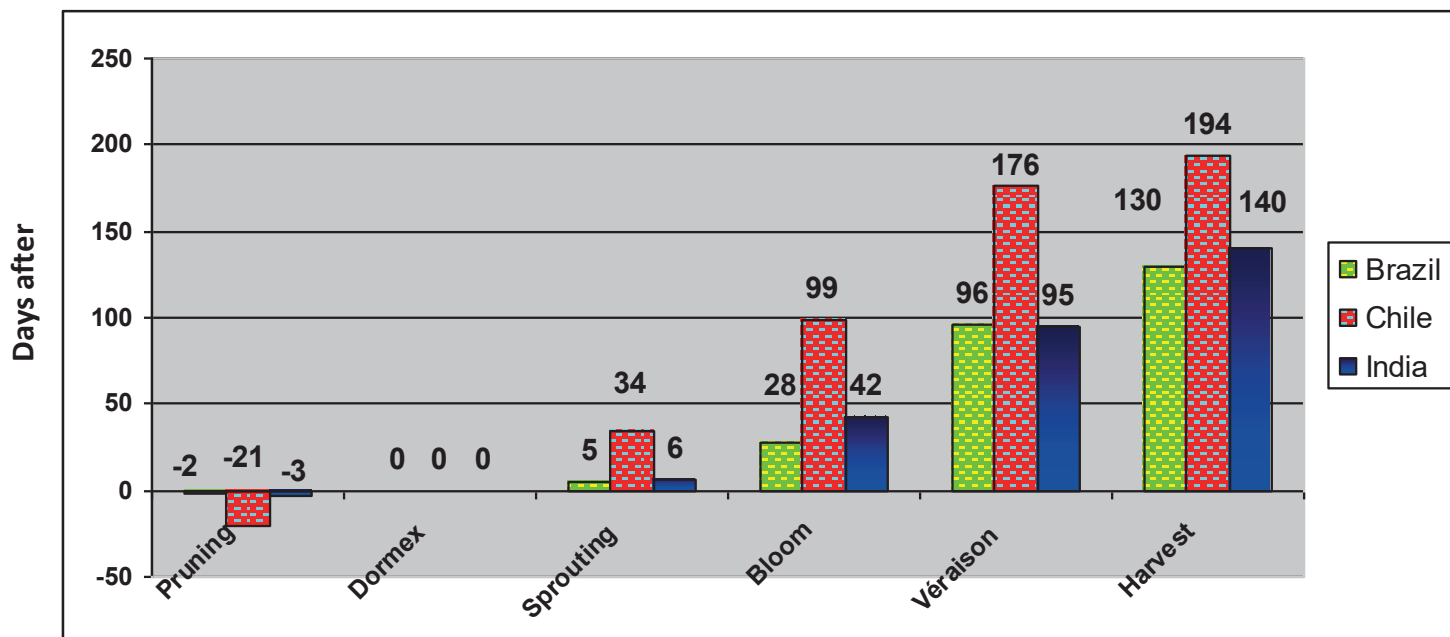
General Viticulture

A. J. Winkler (Author), James A. Cook (Author), William Mark Kliewer (Author), Lloyd A. Lider (Author), Laura Cerruti (Editor)

Fuente: adaptado de J. Pandol 2014 Apeco/ Copiapó



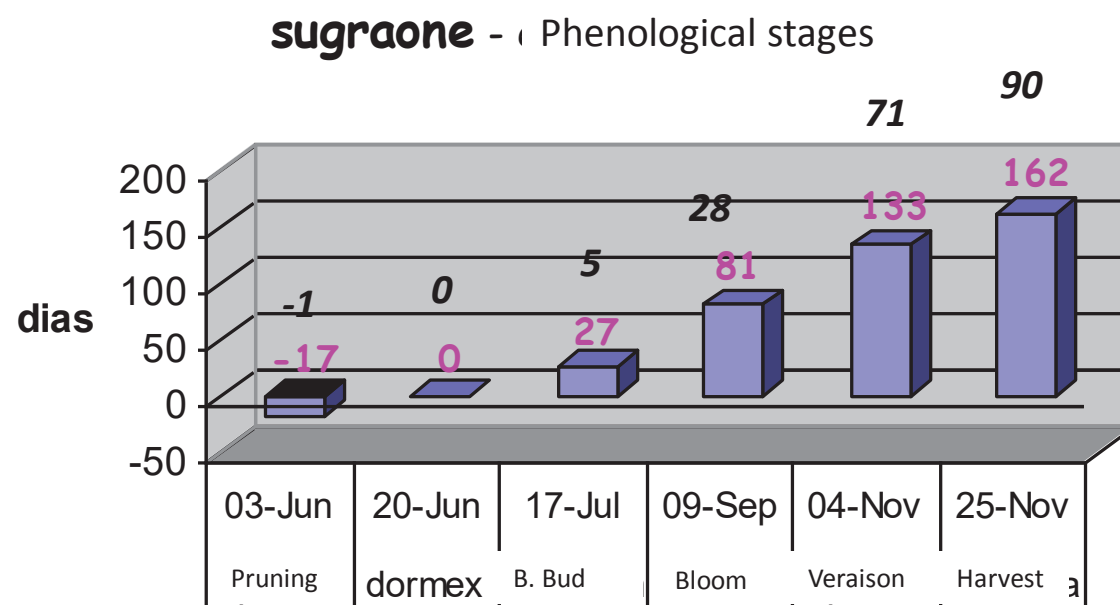
Phenological Stages and comparative production cycle Thompson Seedless



Fuente: V. Giancaspero, O. Salgado 2008 - 2009



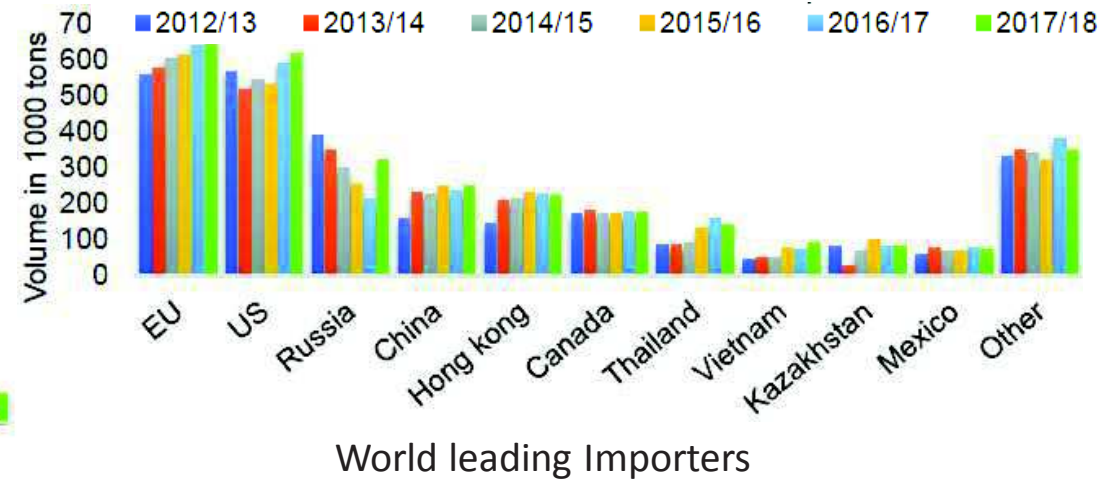
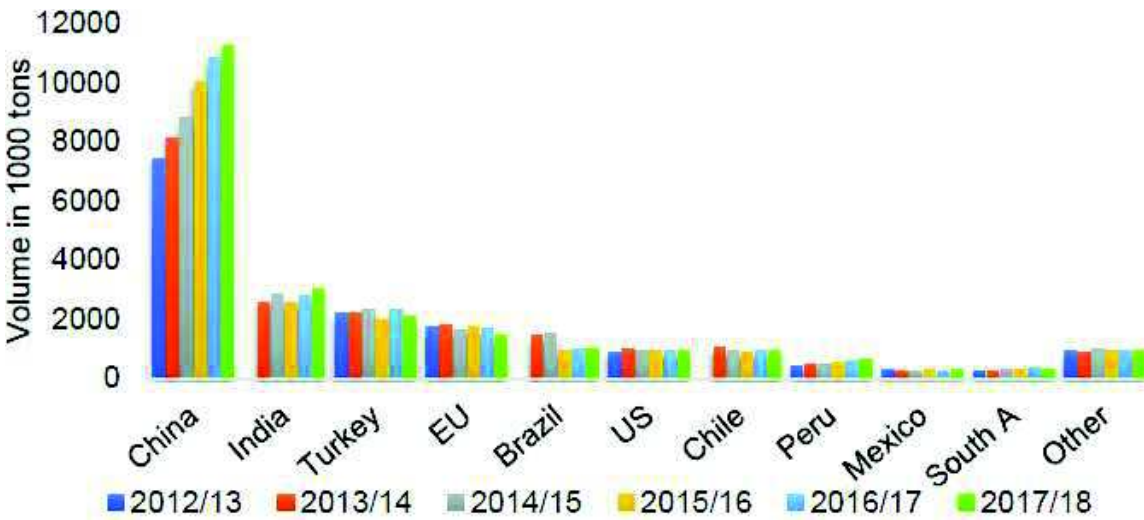
■ Phenological stages Petrolina , Brasil ■ Phenological stages Copiapó, Chile



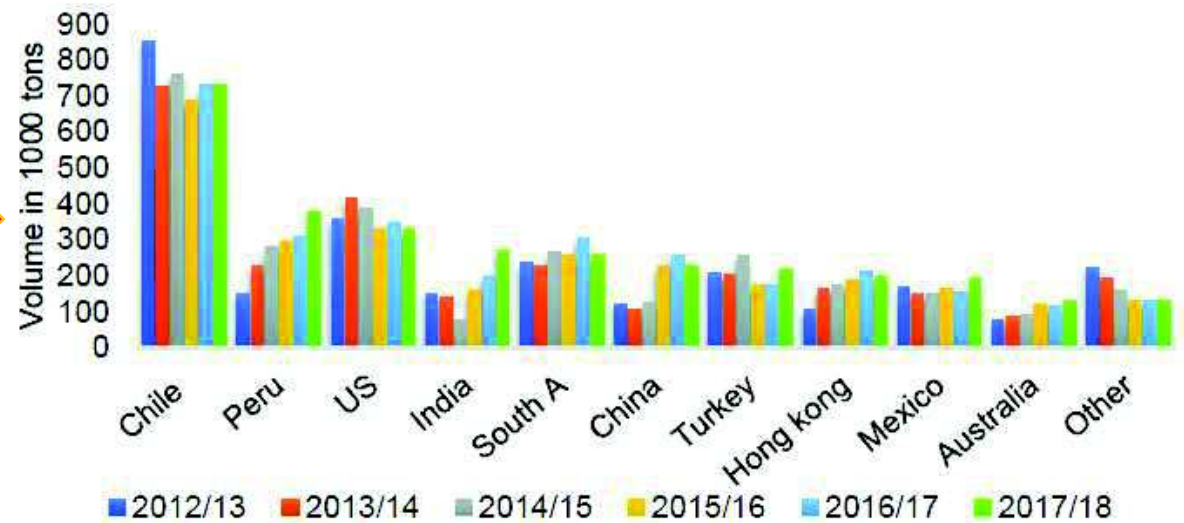
- **Each Table Grape production area have their key management, dosages, timings and different objectives**



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World leading Producers / Exporters





Who will be the winner:

Volume?

Quality – condition ?

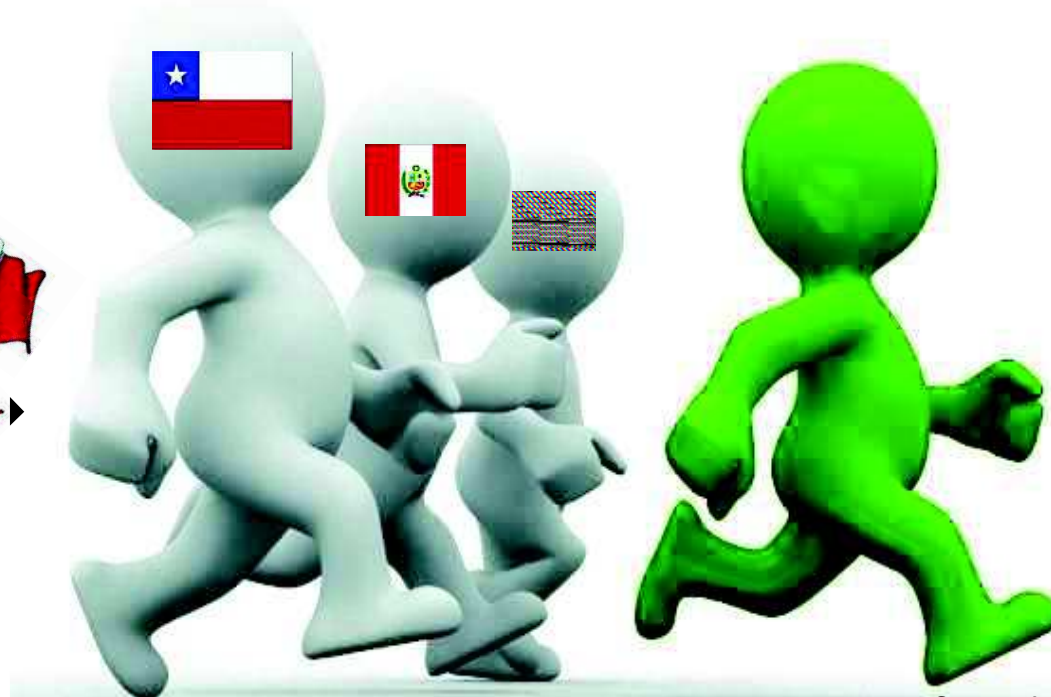
Offer of variety pool ?

Market position ?

Highly productive and efficient farms , cost.....else?

Professional Agriculture management: technical, quality production and business oriented, market driven.....?

Information on time and with quality.....decision making process?



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**I do not
want to
change !!!**



Chilean and Peruvian transit time to the major Market region



Should be consider 7 to 10 days between harvest and departure plus 10 – 15 days of selling and 4 – 5 days in the shelve, so add 22 – 25 days above the TT to have the Post harvest commercial life

Nota: + additional time above the agreed ETA / TT

Source: O. Salgado 2011 collected from a number of shipping line operating in Chile



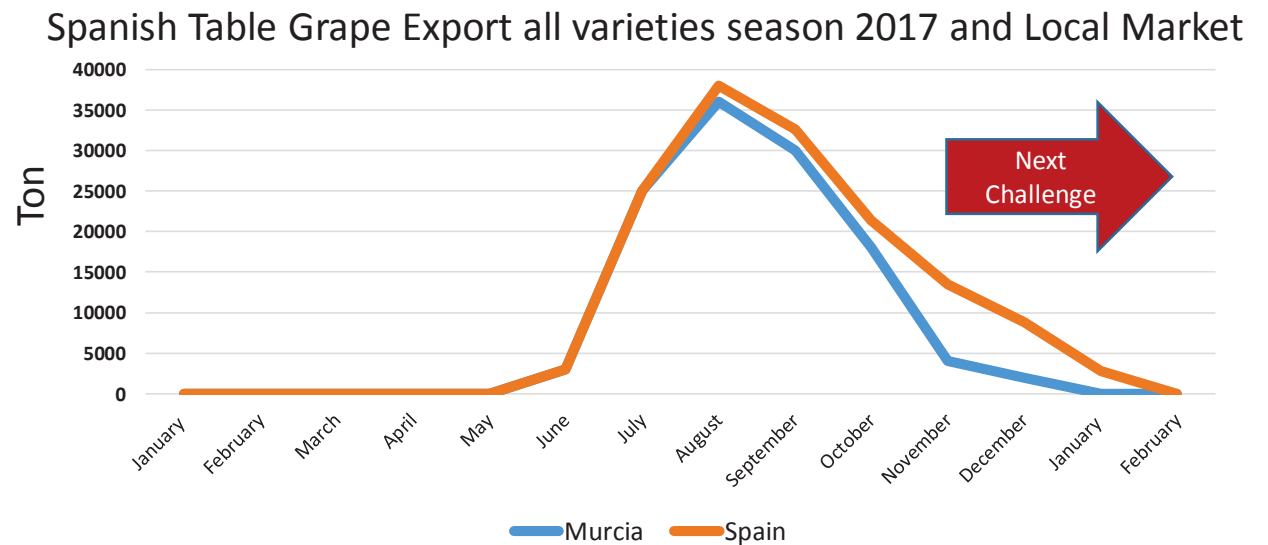
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Market competition



EU Grape

- The Spanish industry, basically Murcia (leading the process) are facing a major transformation in term of Varieties and packing formats, the growers are large, reducing the fragmentation of the industry. They have their own (Murcia) breeding program.
- Italy in a more slow motion, are also making a big transformation, but mainly driven by few players.
- Strong movement towards the “Eat Local”
- This will reshape the counter season consumption and will leave as second purchase decision, towards the import, if local is present.

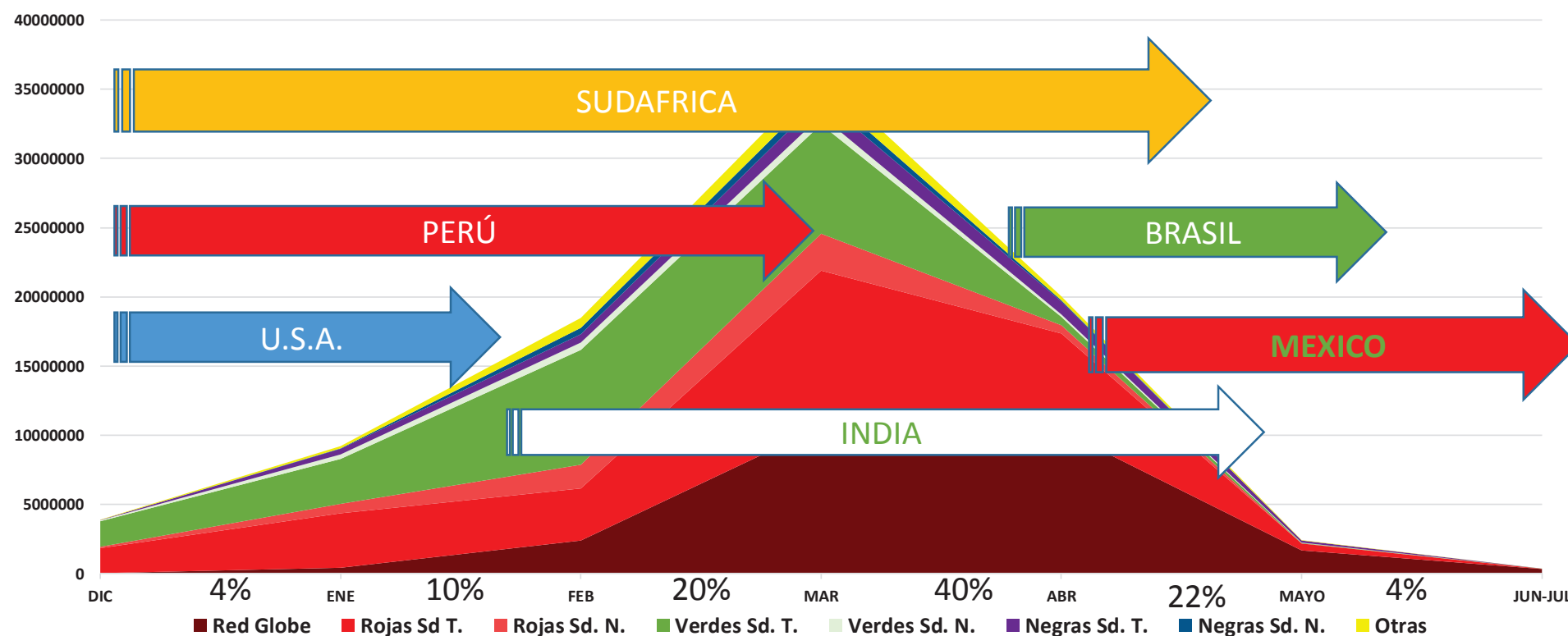


Source: APOEXPA 2017



Table grape offer from key table grape suppliers

Table Grape offer per variety grouping per months December-July

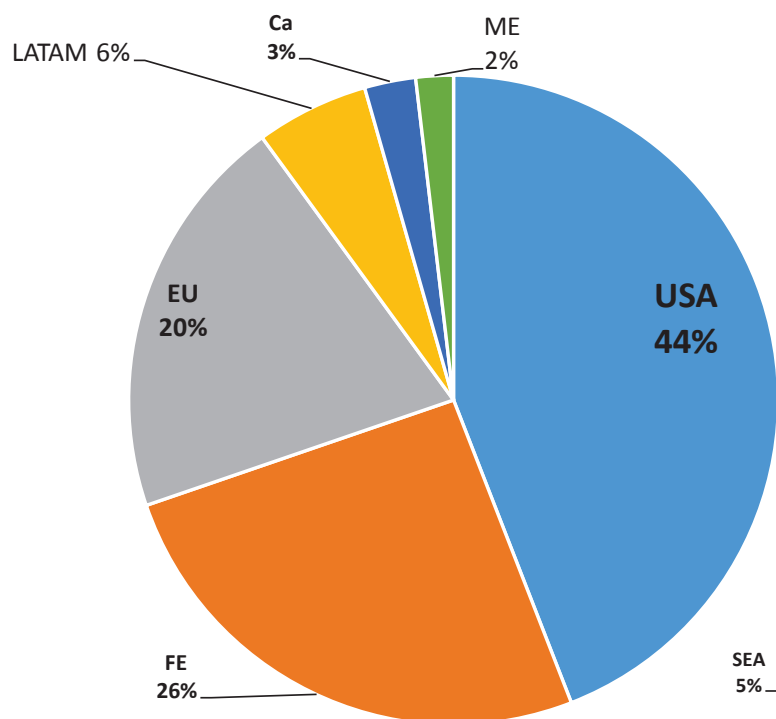


Fuente: ASOEX 2018 y Dragomir Ljubetic

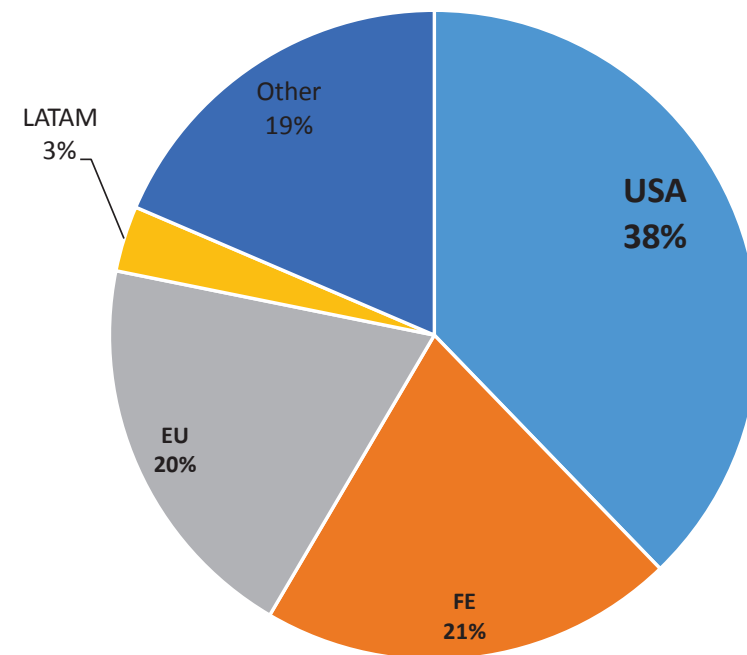
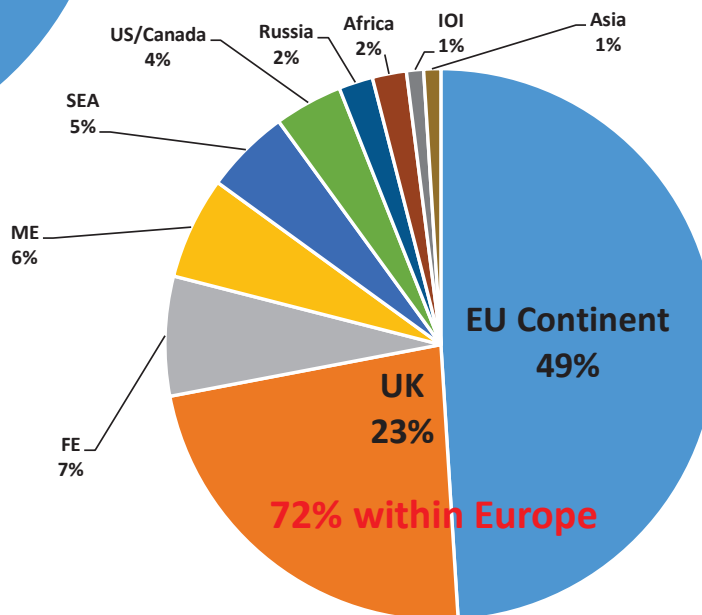
Source: Adapted from C.Corsen. Frutera Santa María S.A. 2018



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Chile represent 54% of the
USA importation ,
Mexico 29% and Peru 16%

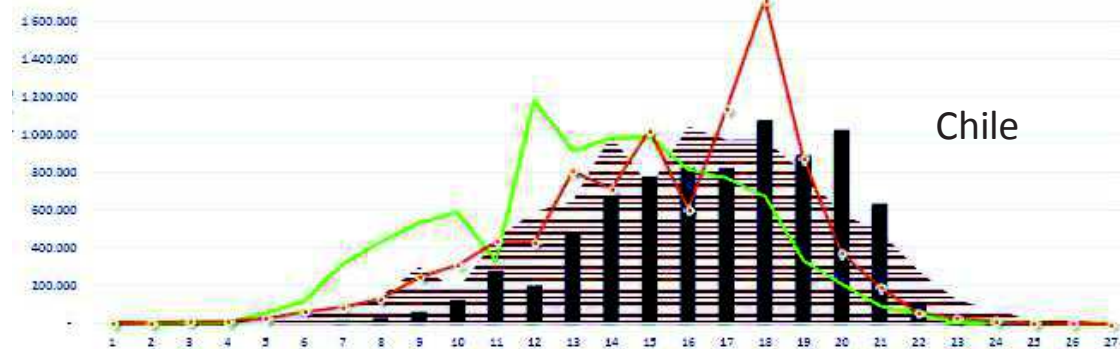
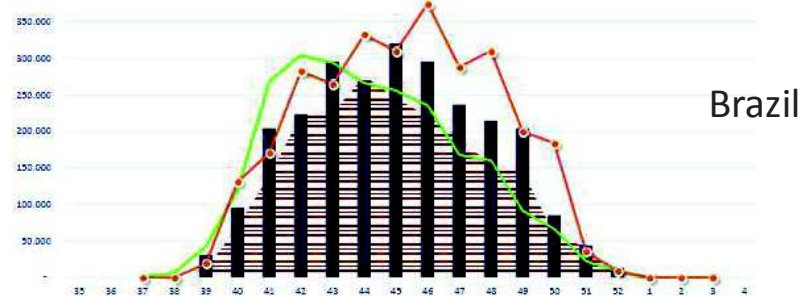
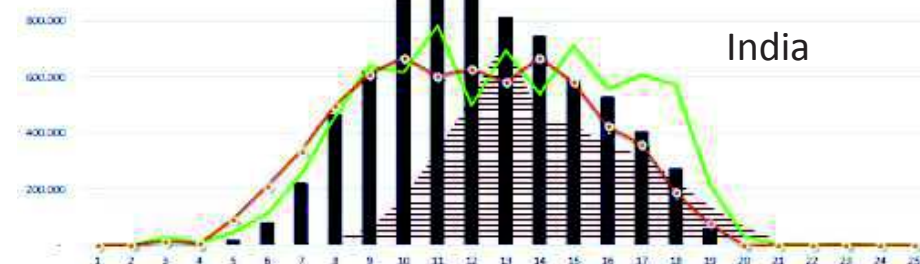
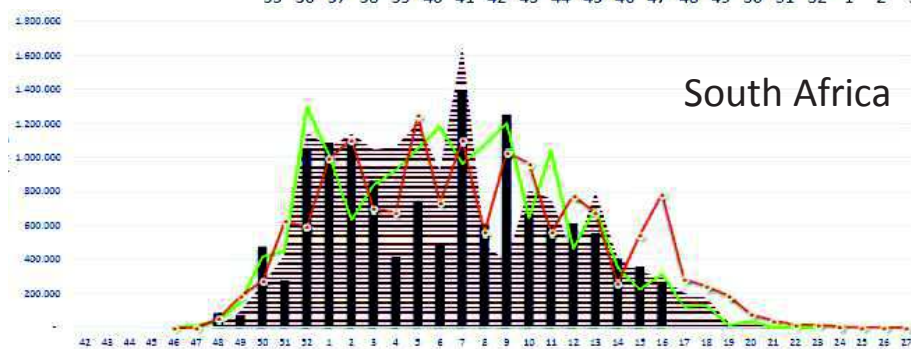
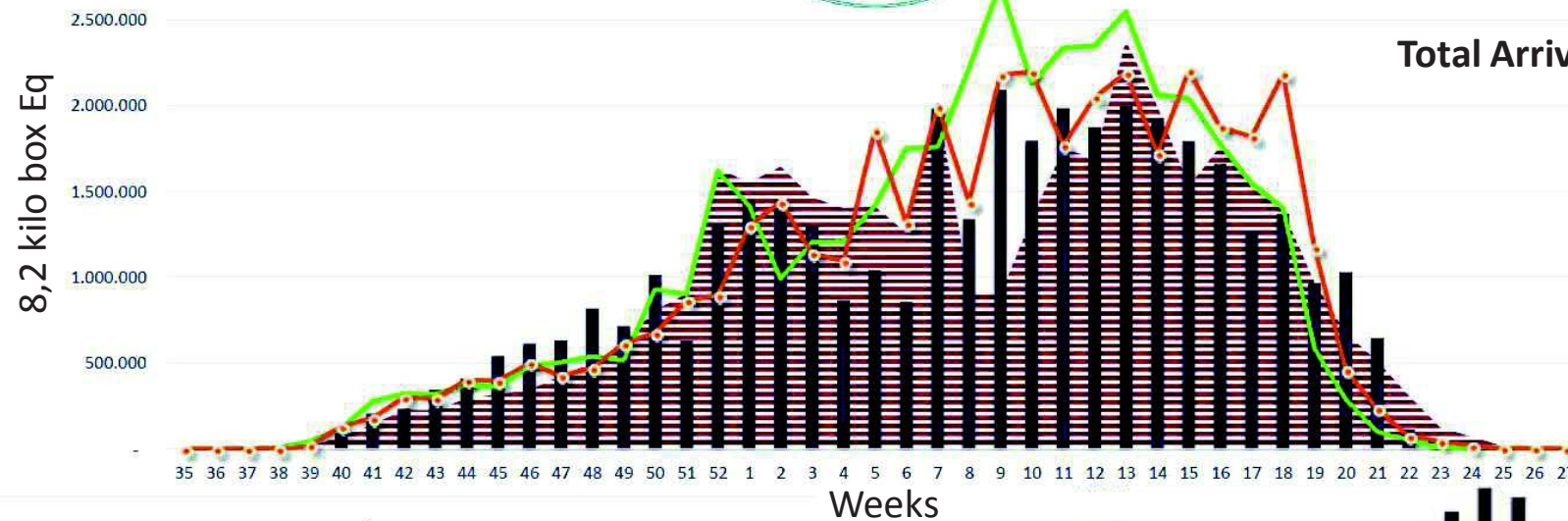


Source: PROVID (Informe de Campaña 2017-2018) y ASOEX 2018



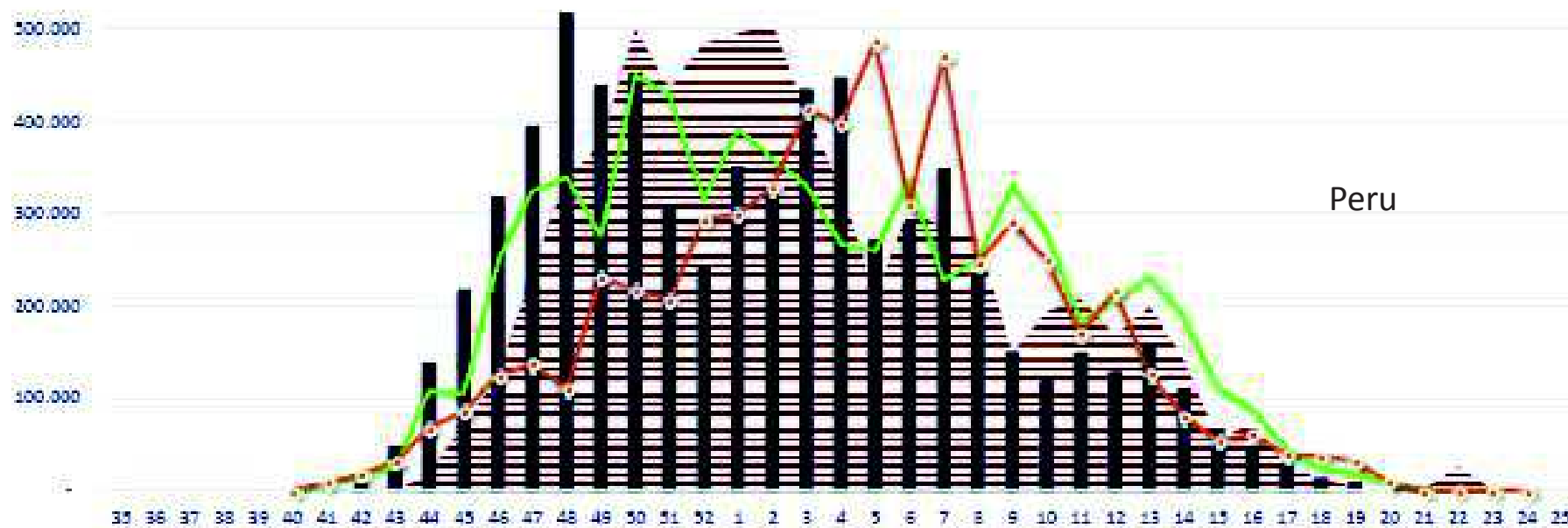
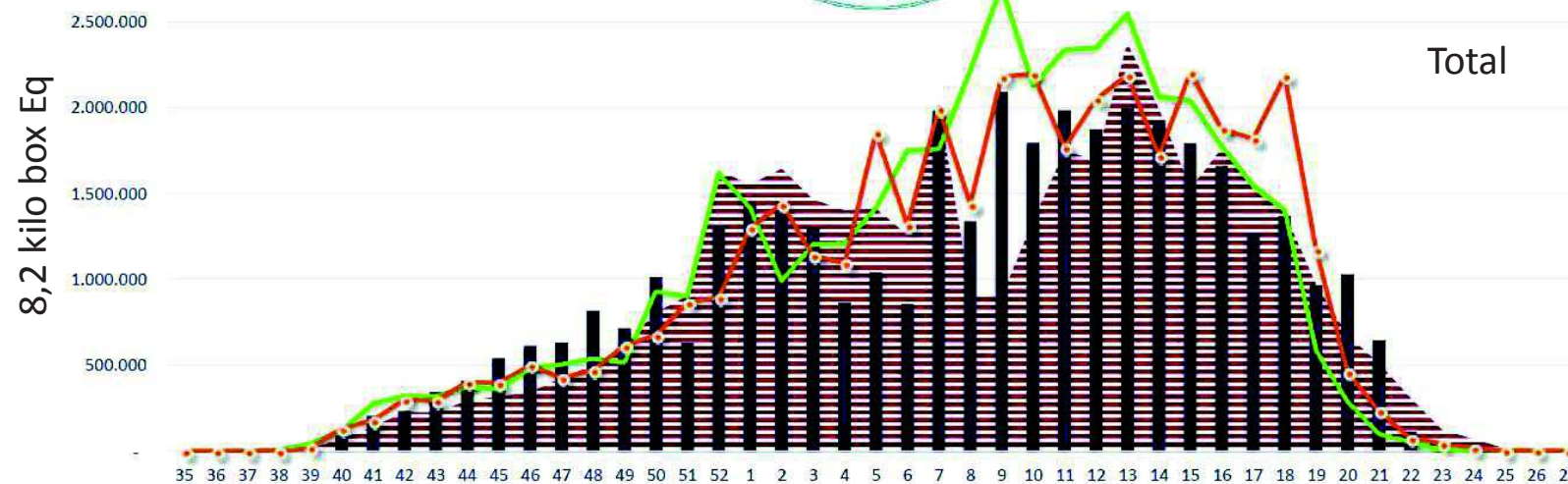
Taste the sun

Source: OFS Data August 2018



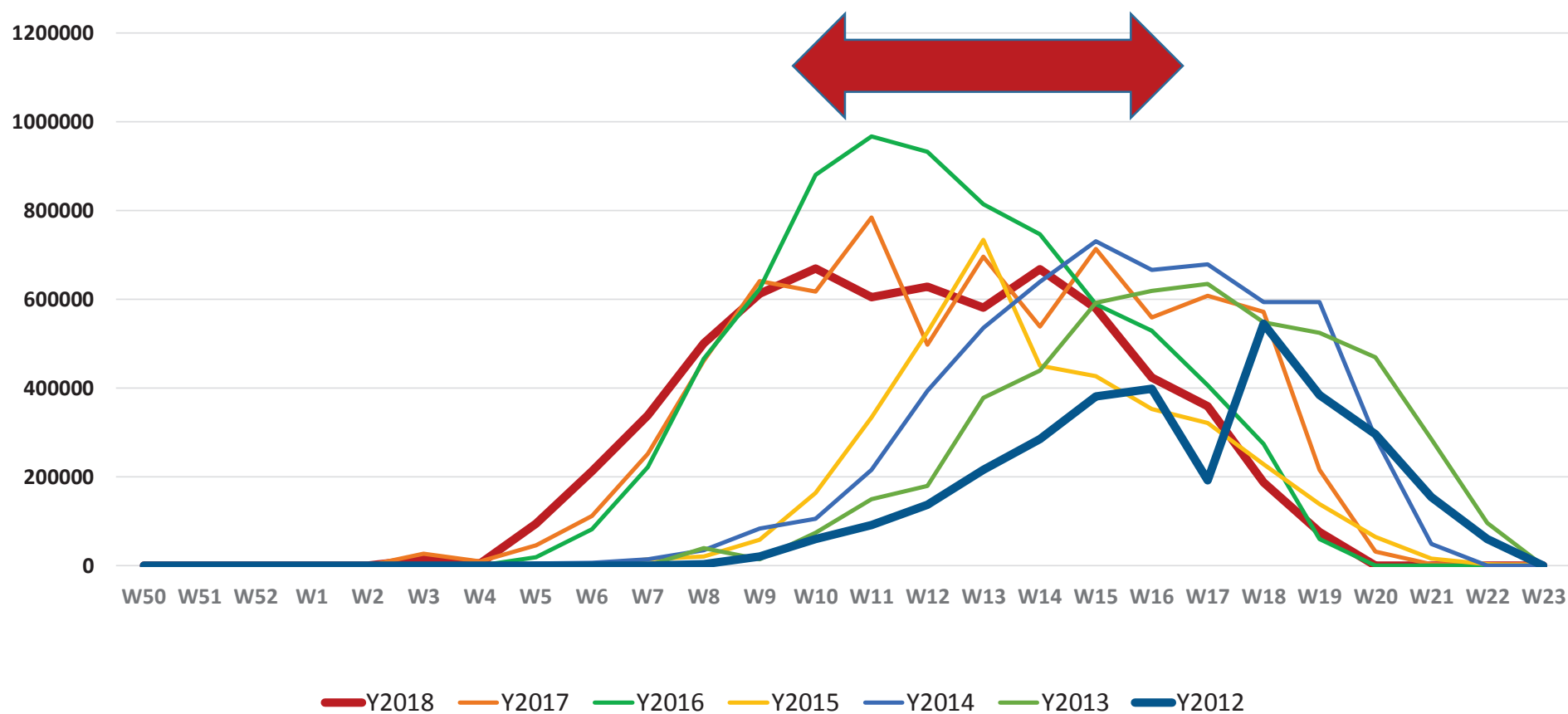


Source: OFS Data August 2018





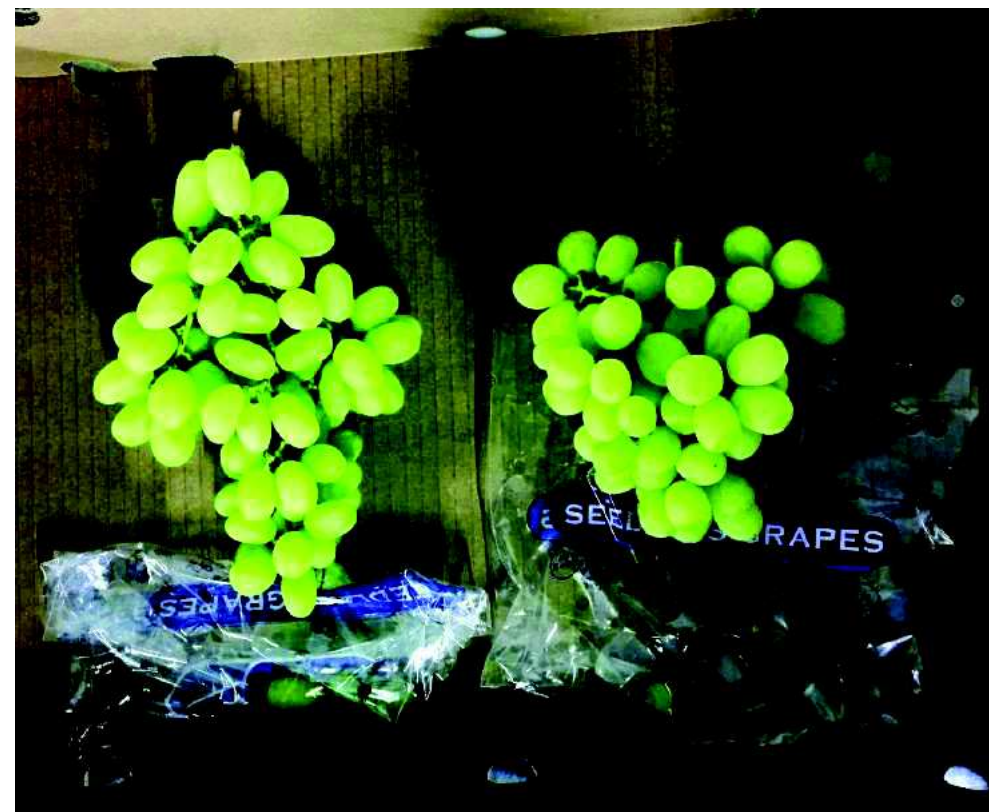
ETA-EU Indian Table Grape in bulk boxes (mainly 10 x 500 and 90% THS)



Source: information from Sahyadri Export, data compiled by OFS Chile P. Sobarzo 2018, graphic O. Salgado



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Uvas India 2018,
Las ultimas cargas del 2017 se vendieron semana 26



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Date : 11/04/2018

MIS Report - 2017-2018

Summary of registered plots			
State	Renewed	New	Total
Andhra Pradesh	2	68	70
Karnataka	29	43	72
Maharashtra	21161	13553	34714
Total	21192	13664	34856

Summary of Export in the Current Season	
State Name	Qty. (In MT)
Maharashtra	89878.216
Karnataka	94.569
Total	89972.785

Summary of Export Containers wise as on -11/4/2017 vis a vis 11/4/2018(dd/mm/yyyy)									
	MAHARASHTRA		KARNATAKA		ANDHRA PRADESH		TELANGANA		TOTAL
Season	No.of Container(s)	Qty.(In MT)	No.of Container(s)	Qty.(In MT)	No.of Container(s)	Qty.(In MT)	No.of Container(s)	Qty.(In MT)	No.of Container(s) Qty.(In MT)
2017-2018	6859	89972.785	0	0.000	0	0.000	0	0.000	6859 89972.785
2016-2017	6882	90880.566	0	0.000	0	0.000	0	0.000	6882 90880.566

* Note: Due to issuance of PSC from some other location the Export Summary may vary from State wise Report

Summary of export - Country wise		
Country Name	Qty. (In MT)	No. of Containers
The Netherlands	47917.624	3608
Germany	15976.191	1237
United Kingdom	14963.797	1176
Denmark	2220.864	171
Finland	1804.800	147
Belgium	1796.410	144
Norway	1001.720	82
Latvia	708.868	41
France	696.078	45
Lithuania	650.150	42
Italy	447.722	33
Switzerland	394.640	32
Spain	306.550	22
Ireland	287.285	20
Sweden	263.445	21
Austria	222.528	17
Poland	213.401	14
Czech Republic	72.112	5
Greece	30.600	2
Total	89972.785	6859

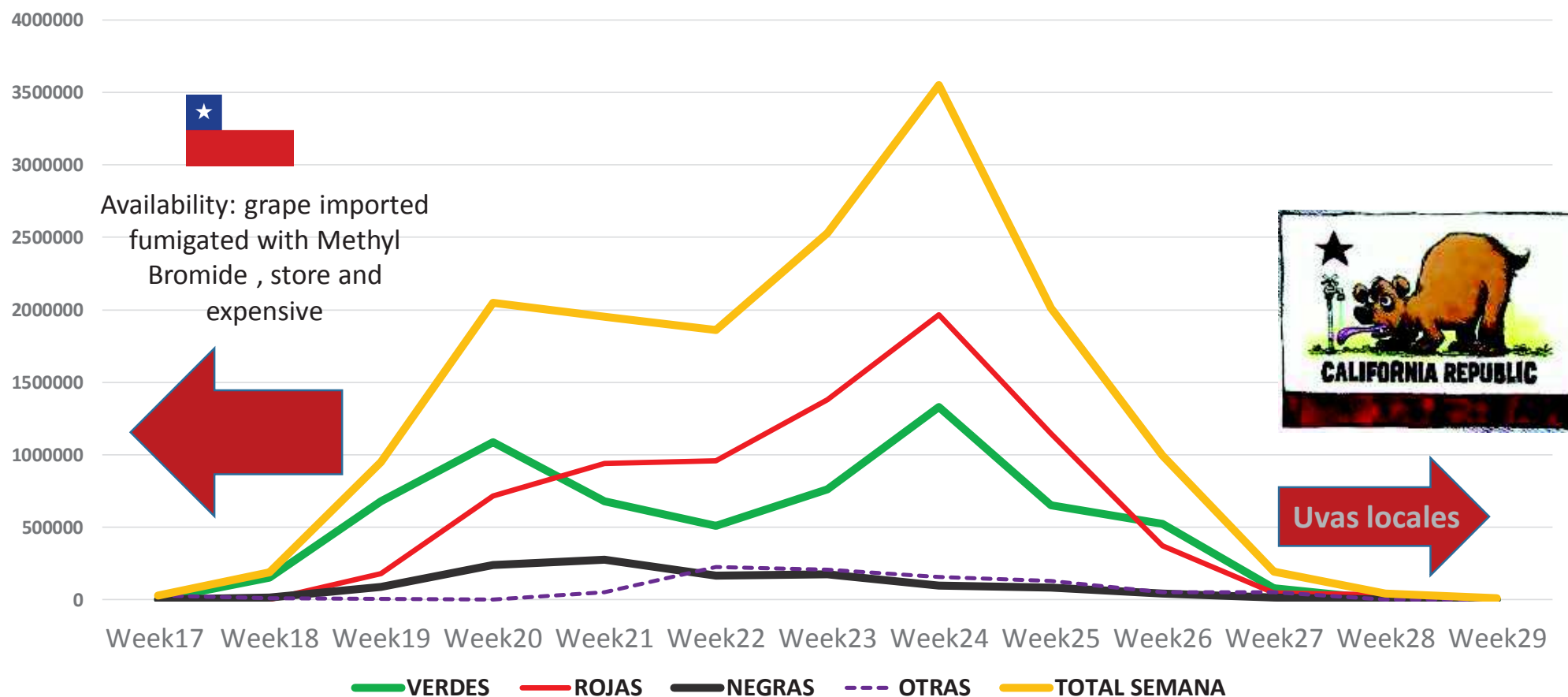
India export to EU, Russia Federation is not Included

Updated 11/04/2018

34.856 plots



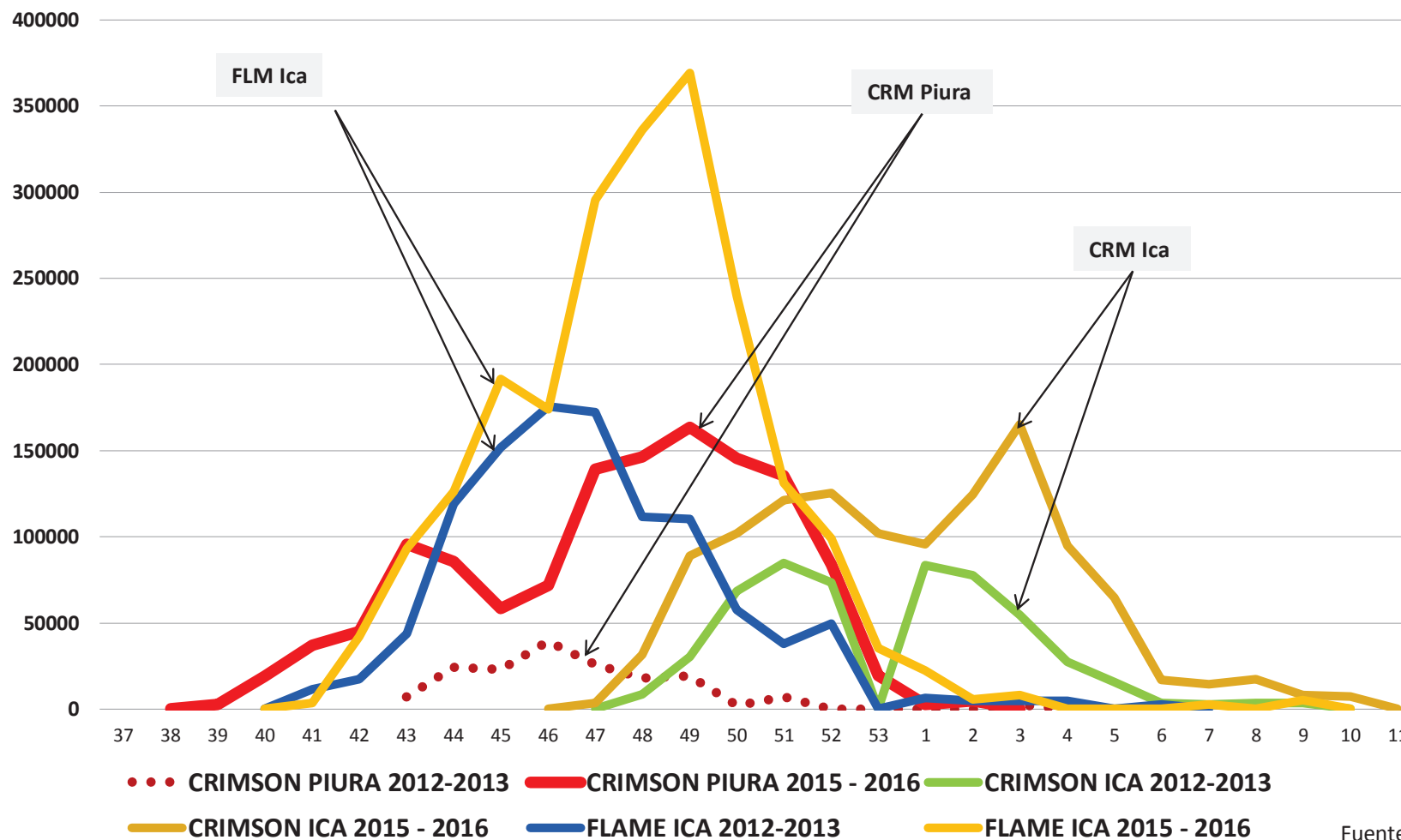
Departure of Table Grape 3 colors all market , Mexico 2018



Source: Asociación Agrícola Local de Productores de Uva de Mesa Hermosillo, Sonora, México 2018

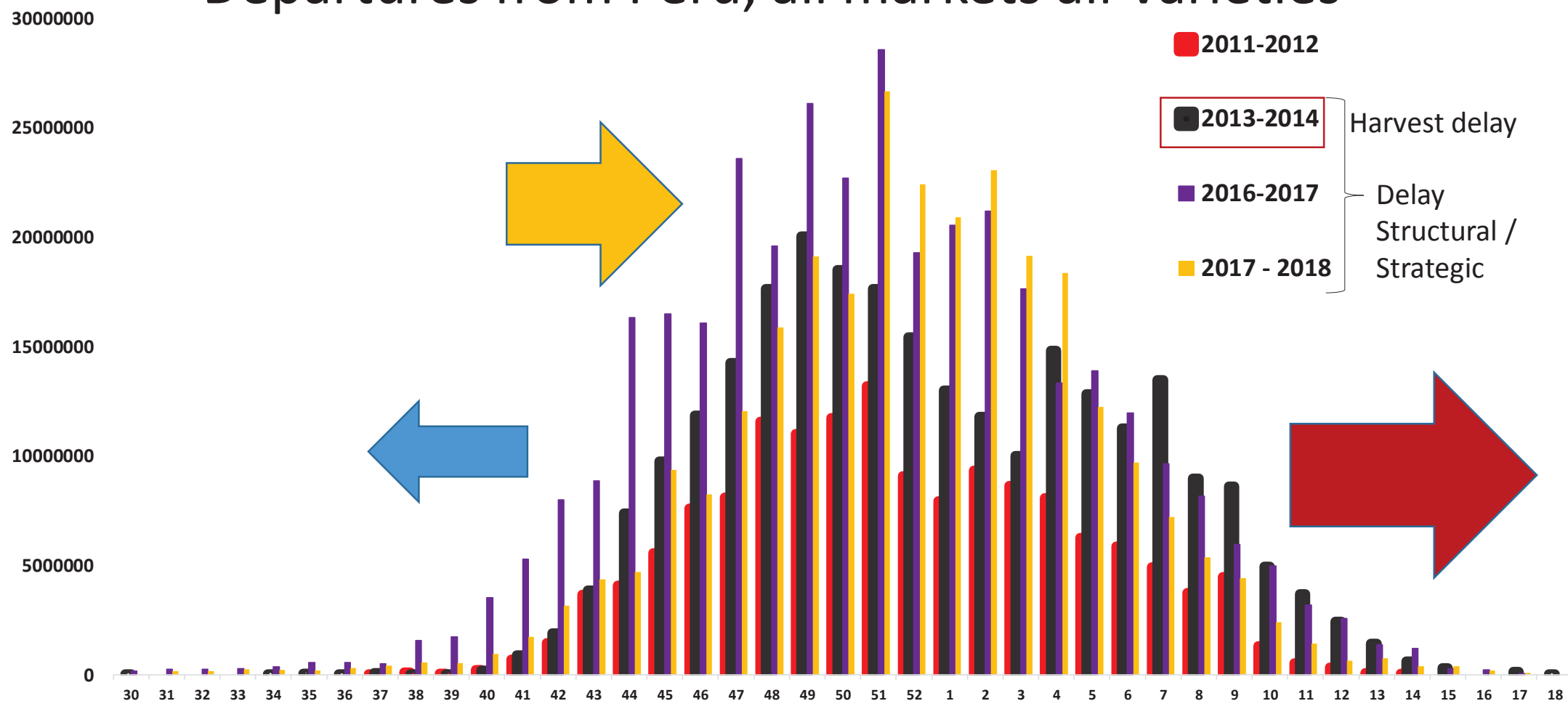


FLM v/s CRM all in 8,2 kilo boxes ETD Peru





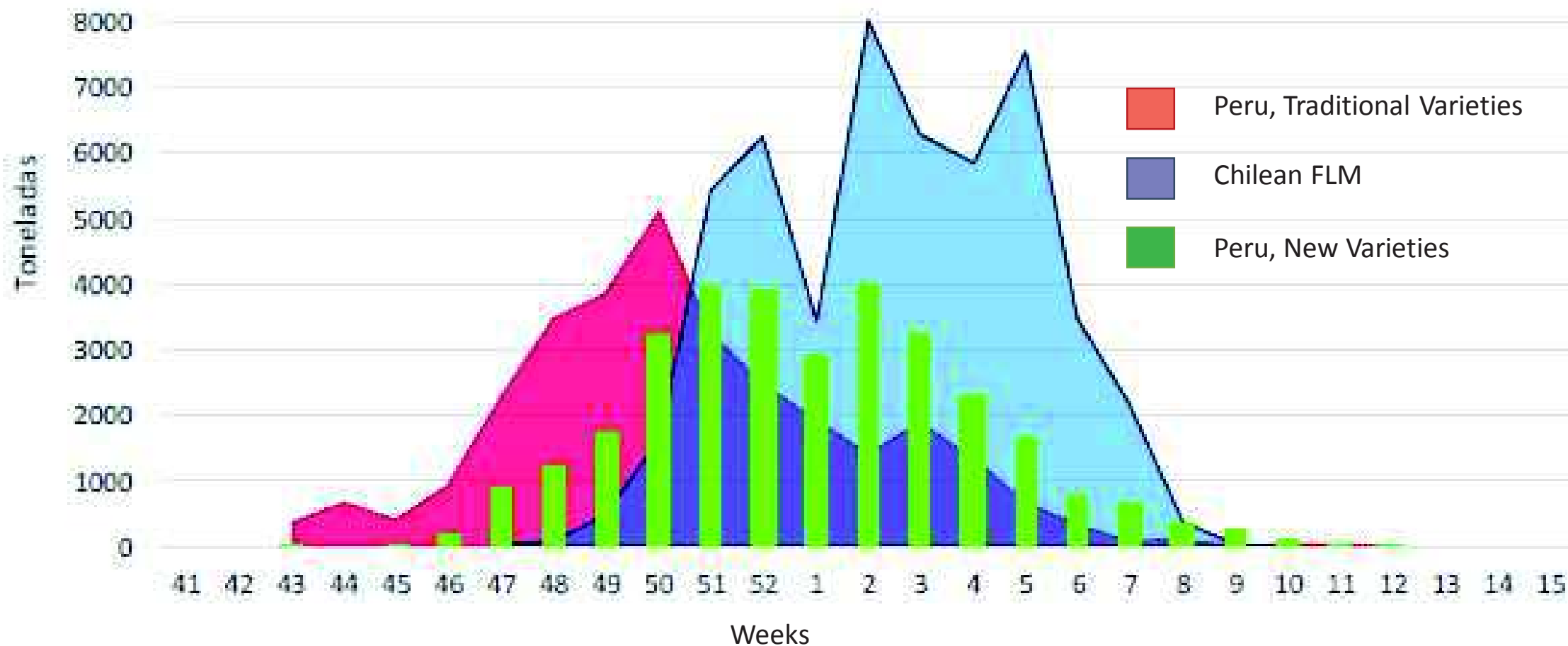
Departures from Peru, all markets all Varieties



Fuente: Provid /Senasa 2018



Weekly Red seedless export in to the USA 2017/18



Fuente: ASOEX – SENASA, Elaborado por Decofrut 2018

		2017-2018		2016-2017	
VARIEDAD	color	CAJAS 8,2 Kg	%	CAJAS 8,2 Kg	%
RED GLOBE	red	16.648.543	49,5%	23.064.741	57,7%
CRIMSON	red	3.106.116	9,2%	3.306.573	8,3%
SUGRAONE	grn	2.718.111	8,1%	4.395.054	11,0%
FLAME	red	2.130.625	6,3%	2.137.057	5,3%
TIMPSON	grn	1.044.441	3,1%	475.960	1,2%
SWEET CELEBRATION	red	923.889	2,7%	582.249	1,5%
SWEET GLOBE	grn	872.170	2,6%	313.309	0,8%
THOMPSON	grn	717.479	2,1%	1.068.755	2,7%
ARRA 15	grn	673.027	2,0%	581.454	1,5%
JACKS SALUTE	red	358.006	1,1%	125.280	0,3%
MAGENTA	red	334.842	1,0%	409.879	1,0%
SCARLOTTA	red	167.900	0,5%	77.176	0,2%
TIMCO	red	162.141	0,5%	95.172	0,2%
MIDNIGHT BEAUTY	blk	114.635	0,3%		0,0%
SWEET SAPPHIRE	blk	103.870	0,3%	47.712	0,1%
SUMMER ROYAL	blk	89.427	0,3%	50.860	0,1%
ARRA 29	red	87.189	0,3%	9.772	0,0%
EARLY SWEET	grn	70.543	0,2%	195.039	0,5%
ALLISON	red	68.376	0,2%		0,0%
SABLE SEEDLESS	blk	66.623	0,2%	35.592	0,1%
SUGAR CRISP	grn	61.622	0,2%	63.606	0,2%
AUTUMN ROYAL	blk	58.120	0,2%	108.177	0,3%
BLACK SEEDLESS	blk	53.208	0,2%	54.087	0,1%
SWEET JUBILEE	blk	51.929	0,2%	247.684	0,6%
SWEET ENCHANTMENT	red	50.117	0,1%	69.188	0,2%
COTTON CANDY	grn	37.601	0,1%	6.825	0,0%
MAYLEN (INIA GRAPE ON	blk	17.734	0,1%	4.580	0,0%
ARRA 13	grn	7.200	0,0%	10.800	0,0%
CENTENNIAL	grn	6.480	0,0%	9.880	0,0%
PRISTINE	grn	6.126	0,0%		0,0%
ARRA 18	blk	3.744	0,0%	8.872	0,0%
AUTUMN CRISP	grn	3.600	0,0%		0,0%
KRISSY	red	3.600	0,0%		0,0%
SWEET JOY	blk	3.179	0,0%	2.160	0,0%
SWEET MAYABELLE	red	3.049	0,0%	7.084	0,0%
SWEET INSPIRATION		2.891	0,0%		0,0%
IVORY	grn	1.800	0,0%		0,0%
SWEET NECTAR	red	1.800	0,0%	3.726	0,0%
KELLY	grn	1.800	0,0%		0,0%
MIX GRAPES		2.813.310	8,4%	2.424.315	6,1%
TOTAL		33.646.862	100,0%	39.992.618	100,0%



Taste the sun

COLOR	%
Black	1,7%
Green	18,5%
red	71,5%
(no name)	8,4%
Total	100,0%

PERÚ 2017-2018

		2017-2018		2016-2017	
VARIEDAD	color	CAJAS 8,2 Kg	%	CAJAS 8,2 Kg	%
RED GLOBE	red	16.648.543	49,5%	23.064.741	57,7%
CRIMSON	red	3.106.116	9,2%	3.306.573	8,3%
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JACKS SALUTE	red	358.006	1,1%	125.280	0,3%
TOTAL		33.646.862	100,0%	39.992.618	100,0%

New varieties =	8.023.554
	23,8%

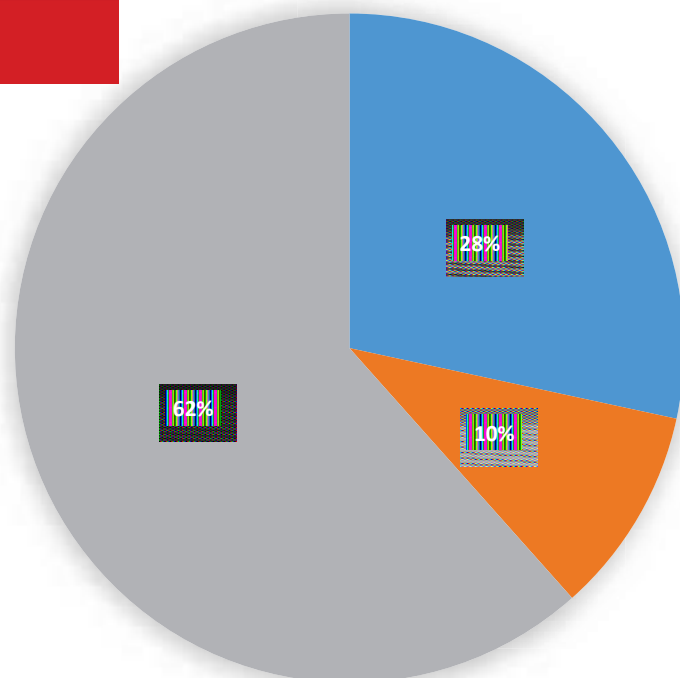
Source: from M. Silva, data Provid/SENASA 2018



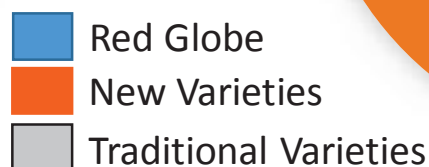
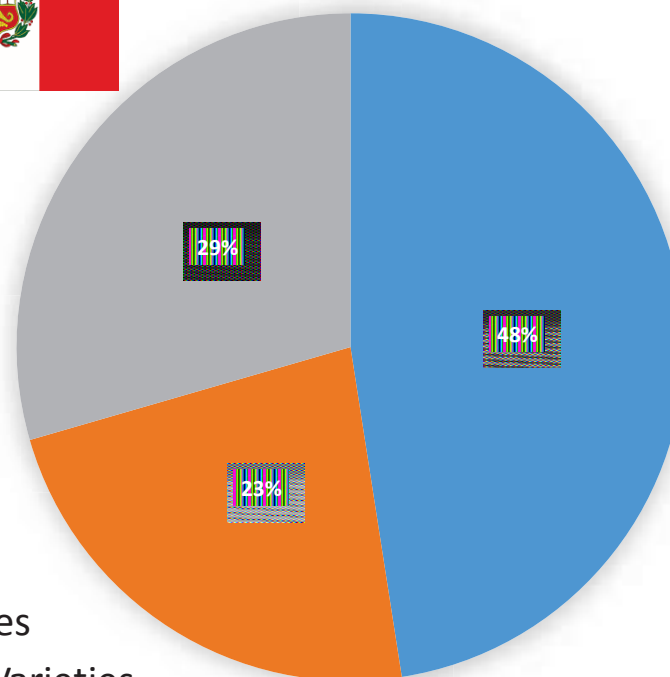
% of New Varieties in Chile and Peru



% VARIEDADES NUEVAS

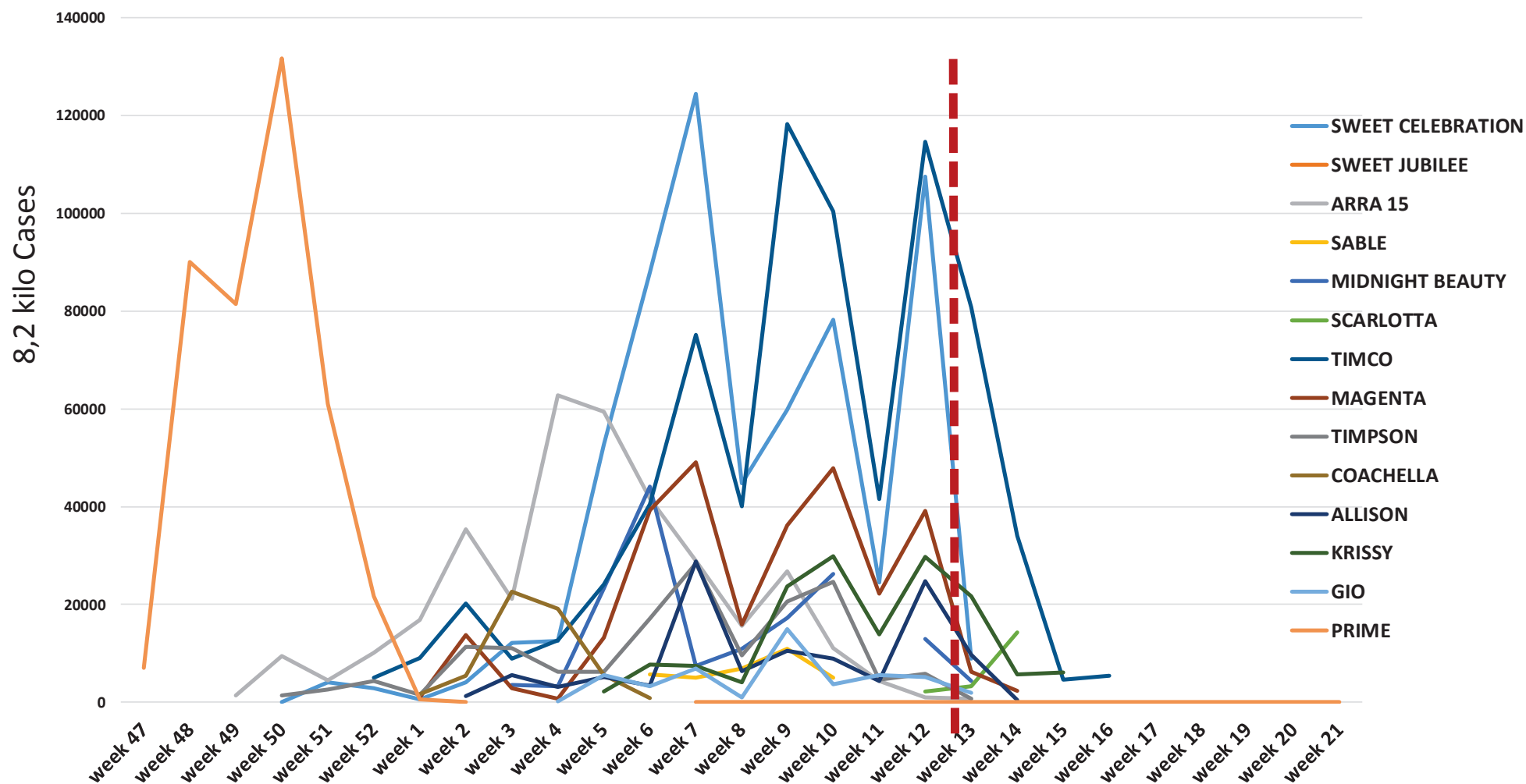


% VARIEDADES NUEVAS





2016-2017 ETD weeks from Chile American Market

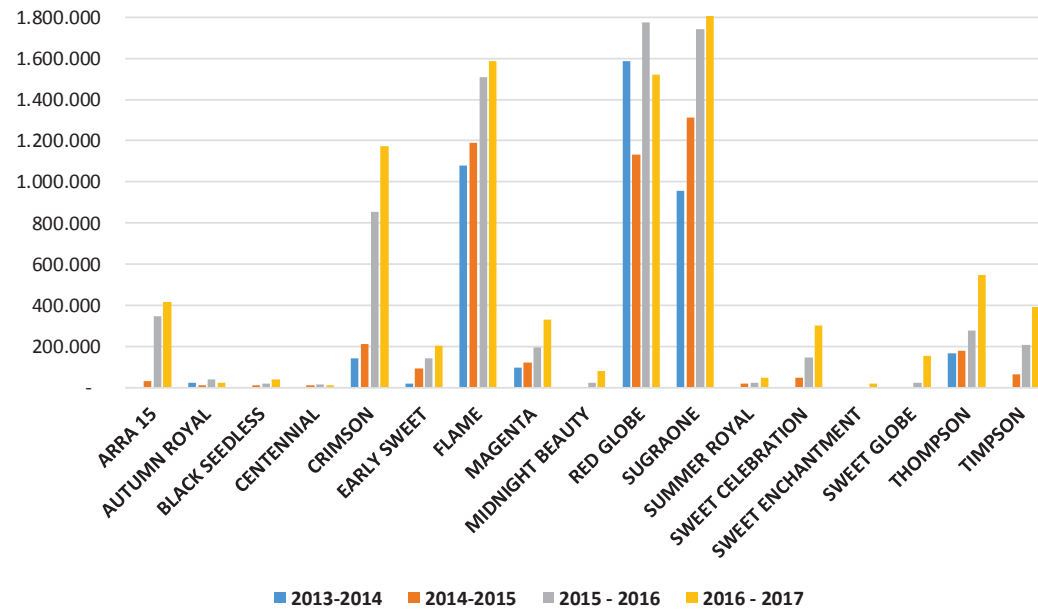


Source: P. Sobarzo 2017 data ASOEX/

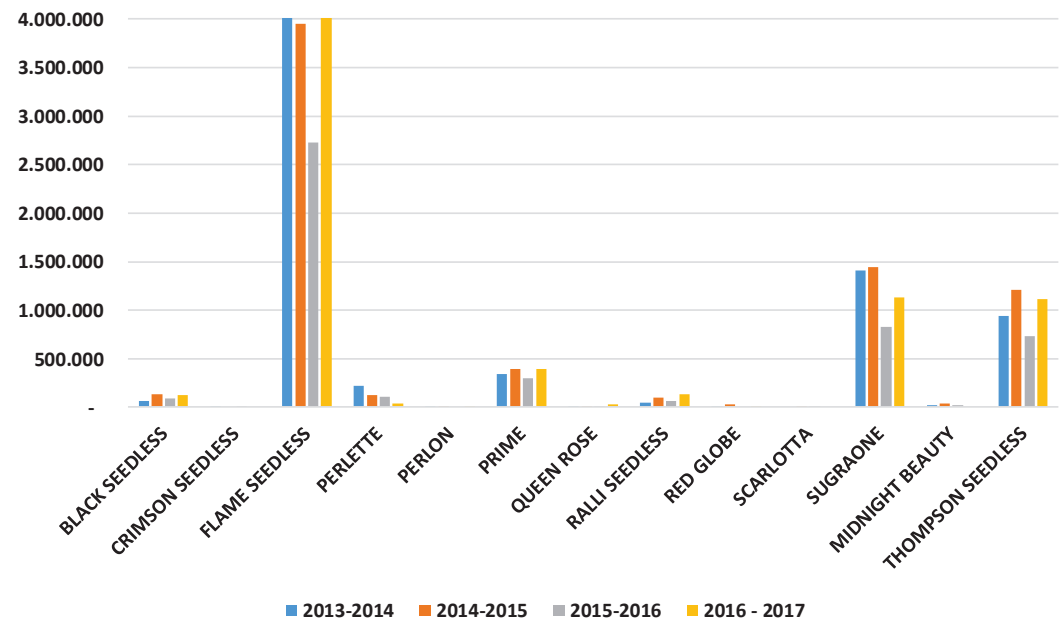


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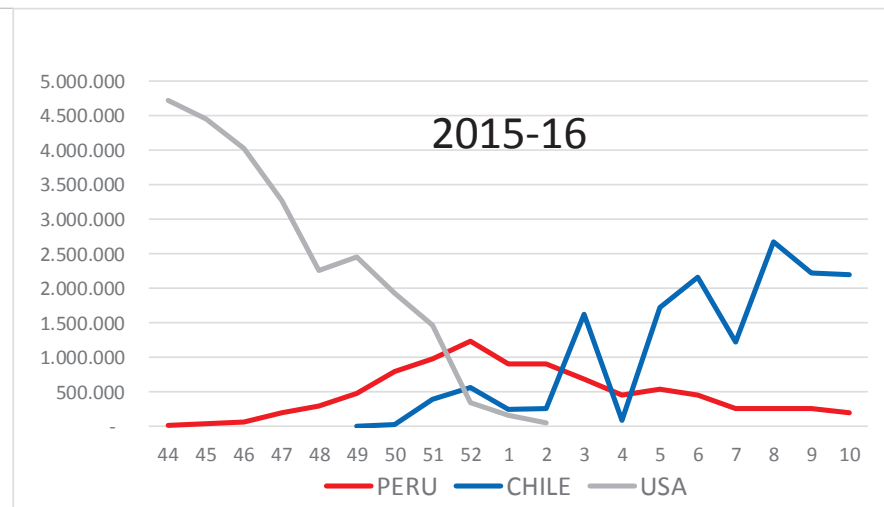
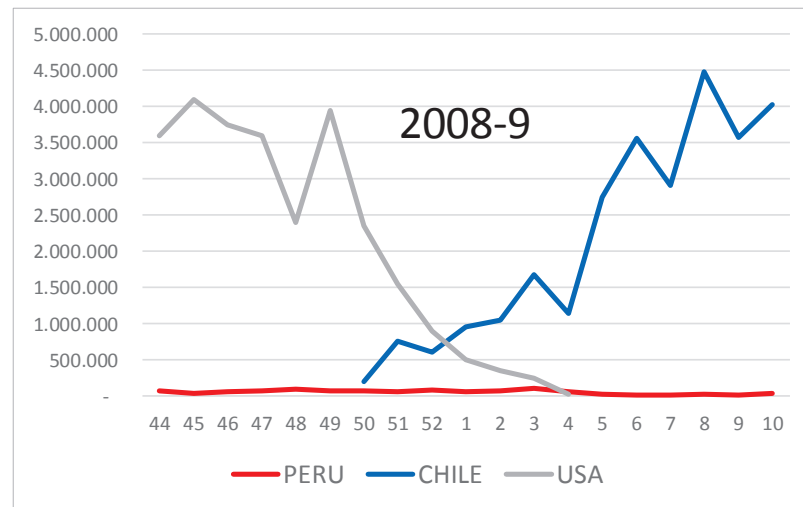
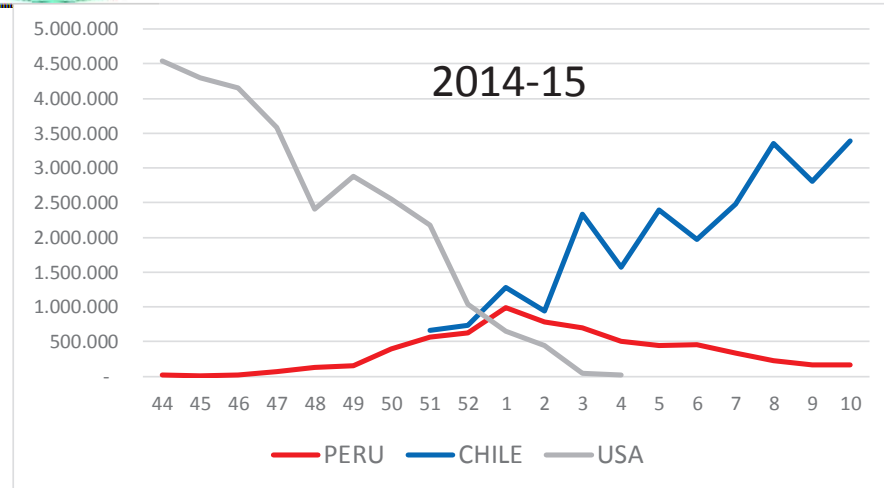
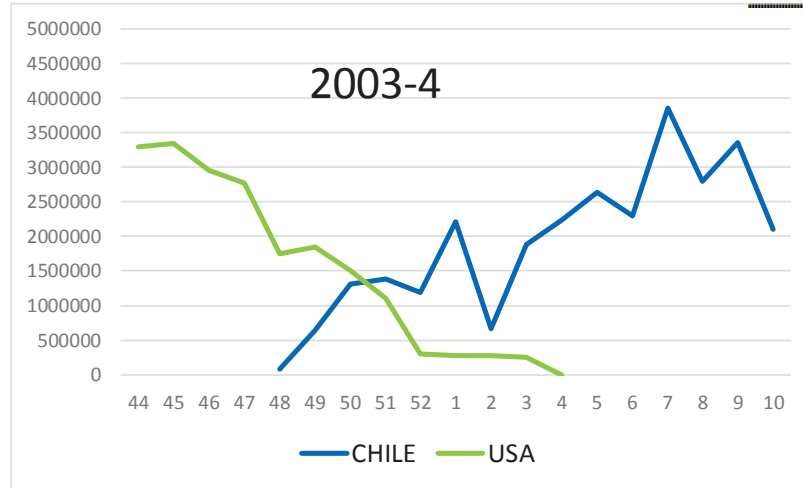
PERU (ETA weeks 44-4)



CHILE (ETA weeks 44-4)



Source: P. Sobarzo 2017 data ASOEX/



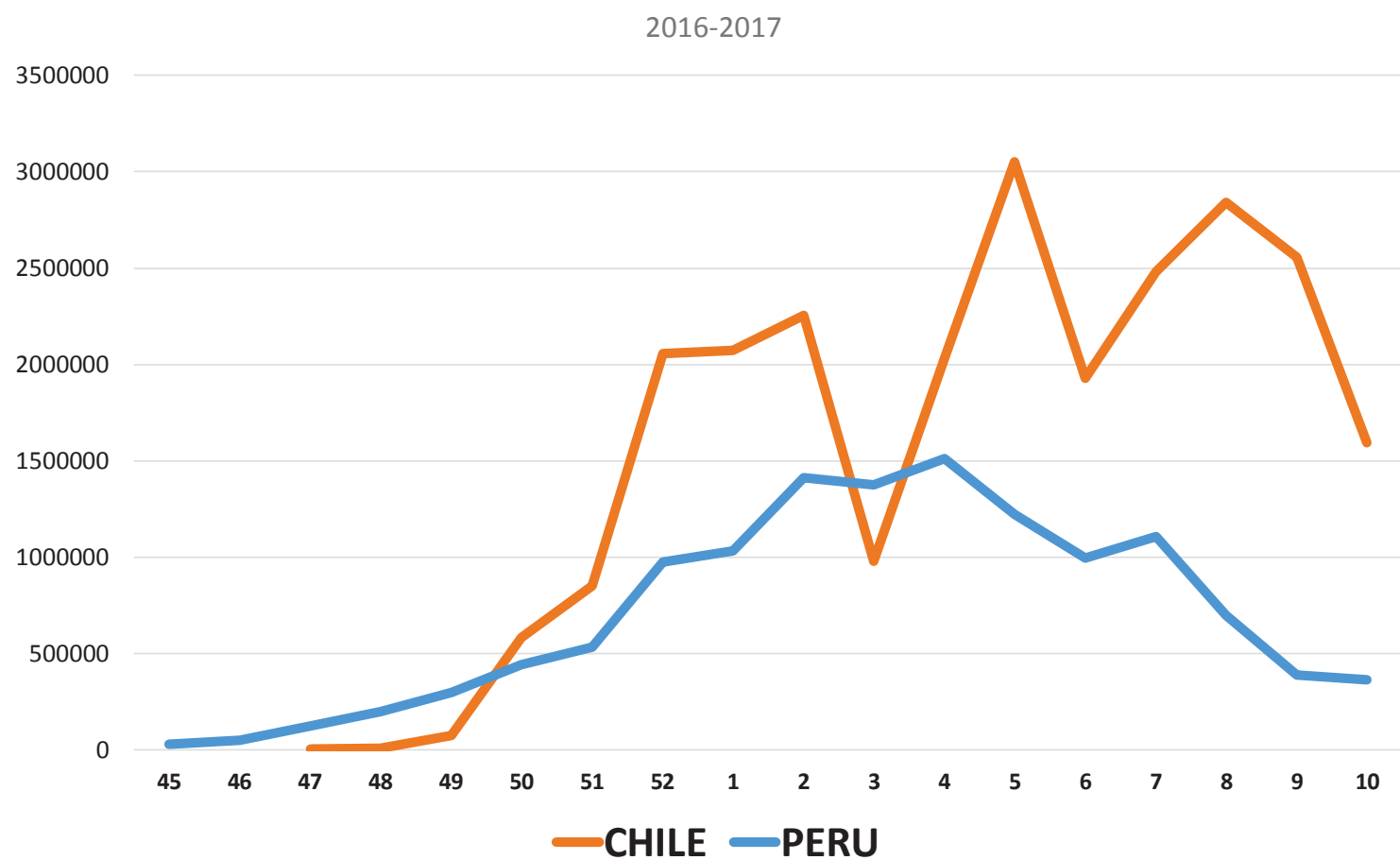
Peru is covering faster the transition after California Table Grape and Chile

Source: P. Sobarzo 2017 data ASOEX/



Taste the sun

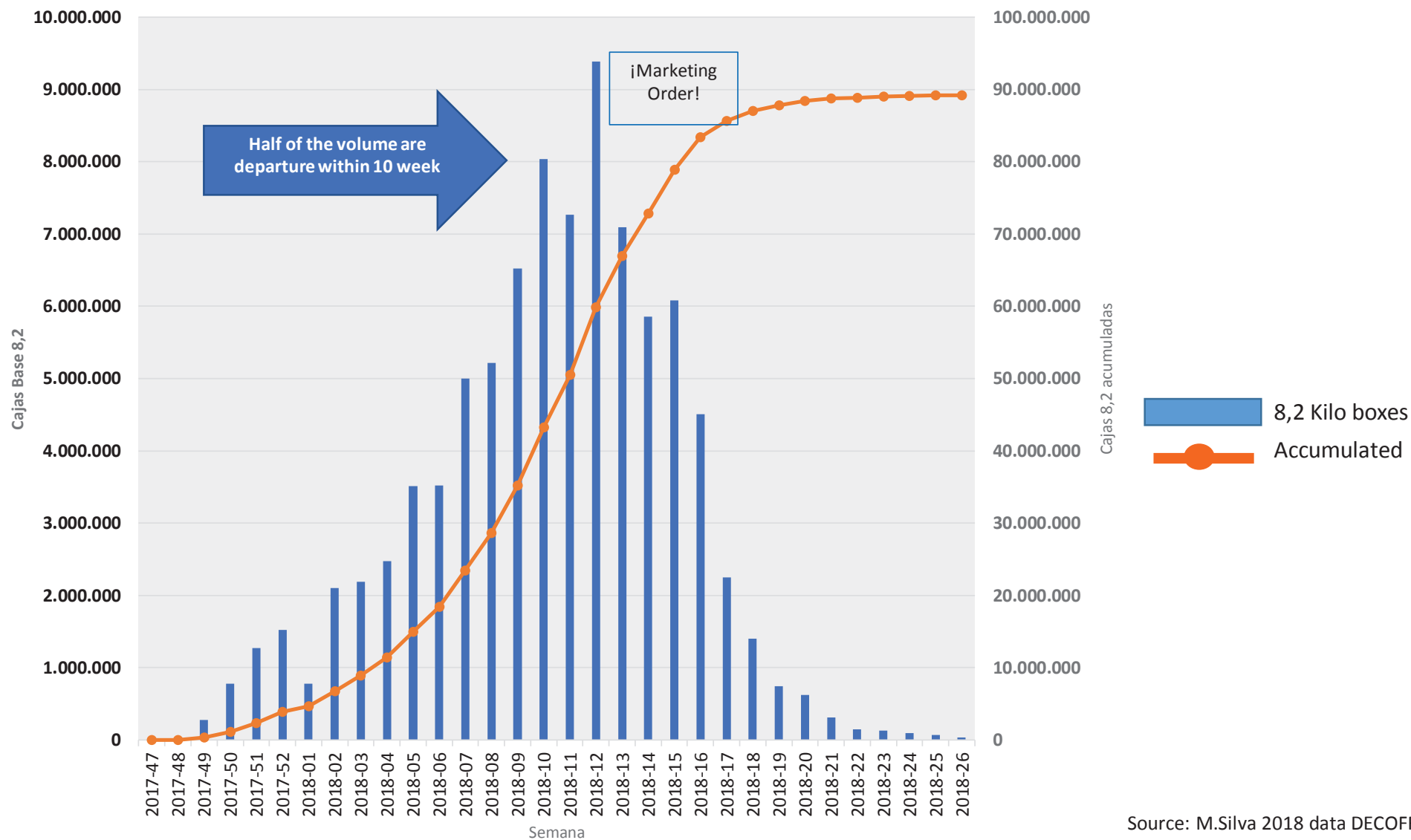
Mercado Americano (Cajas base 8,2kg.)



Source: P. Sobarzo 2017 data ASOEX/

Weekly Chilean Export (in 8,2 cases units) up to 03/07/2018)

Fuente: Fruitonline Decofrut



Source: M.Silva 2018 data DECOFRUT



Chart 3
Weekly California Table Grape Shipments
2015-17

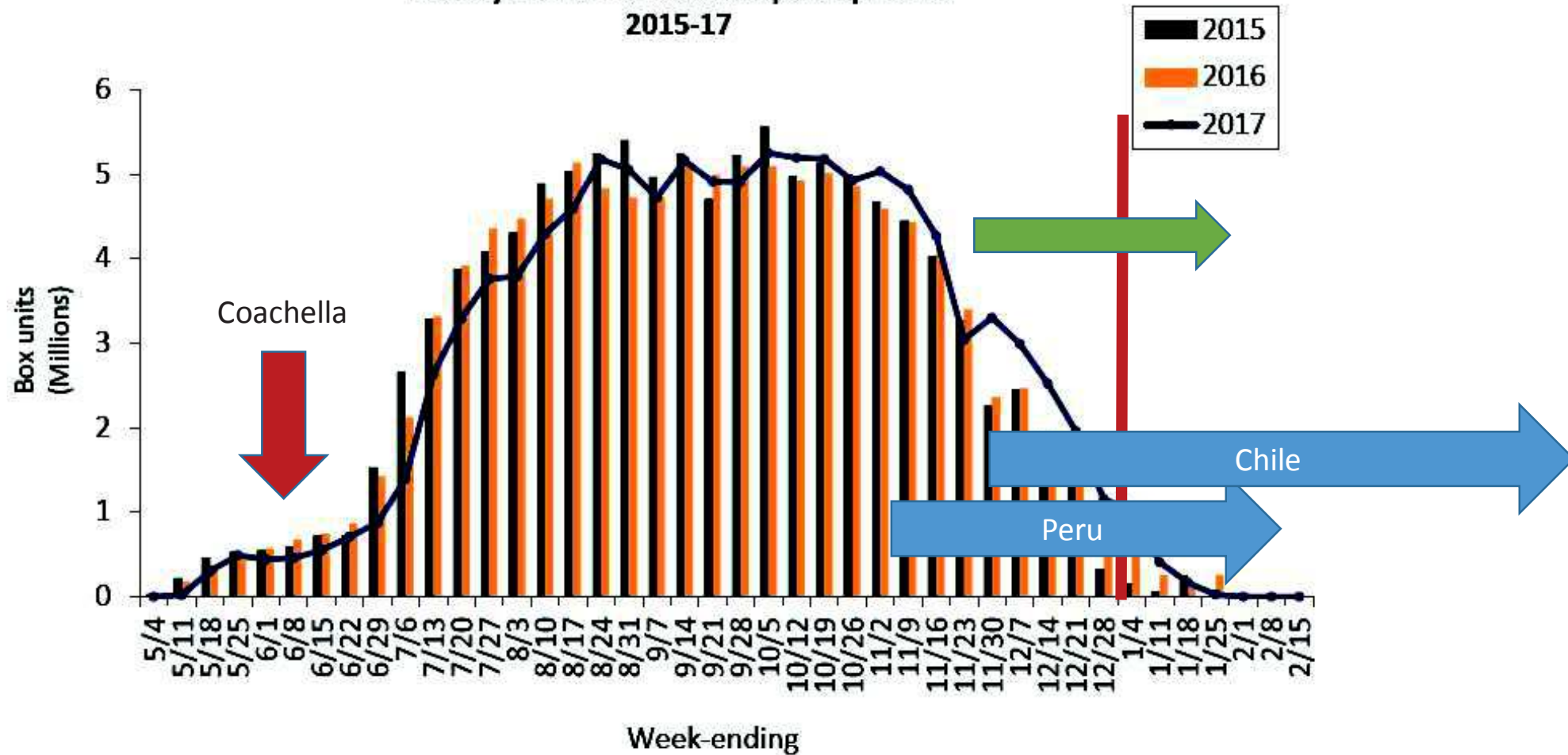




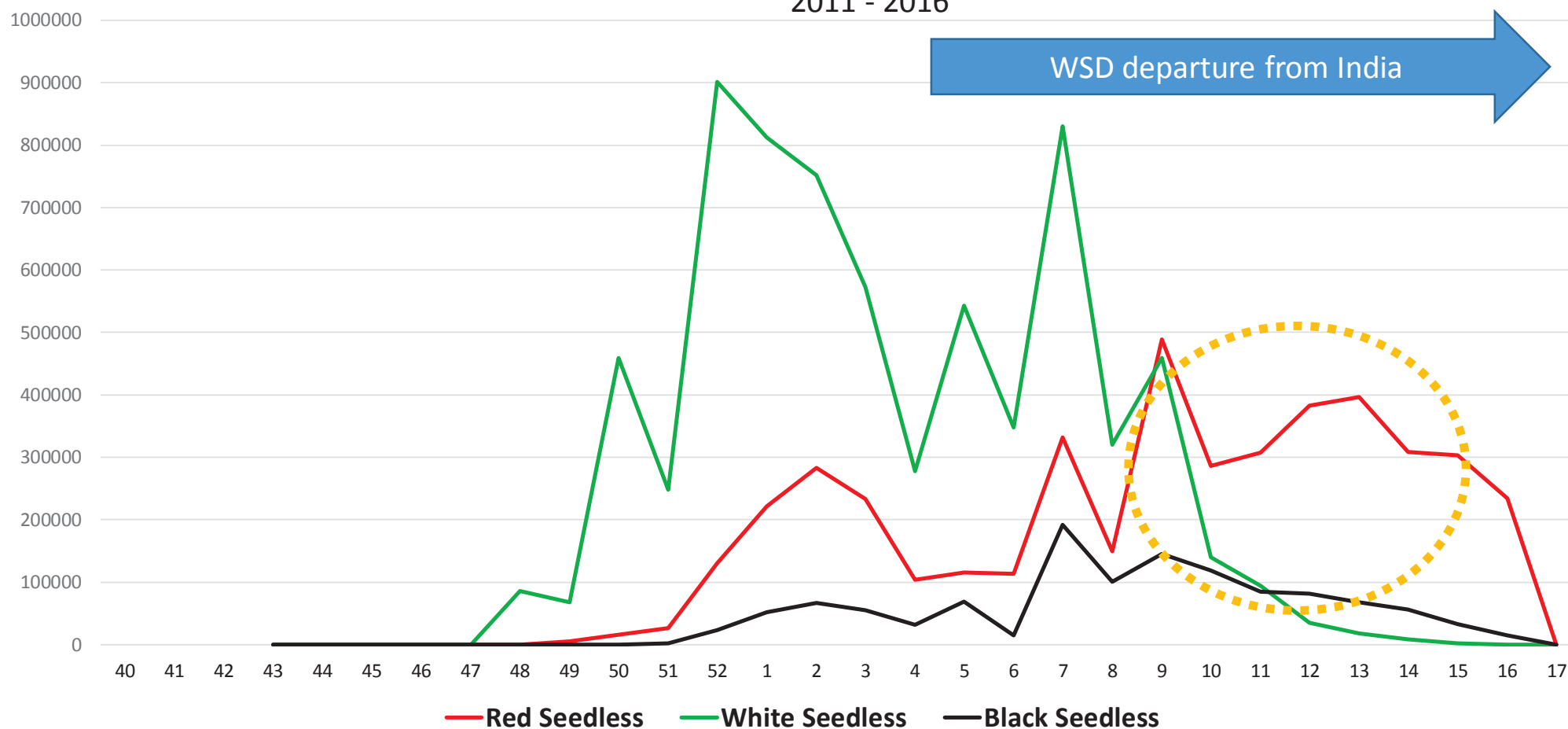
Table 1
Top 15 Varieties by Volume in 2017
2015-17 (Box Units)

Rank in 2017	Variety	2017	2016	2015
1	Scarlet Royal	17,689,509	19,013,066	17,687,688
2	Autumn King	16,363,163	13,974,311	15,058,421
3	Flame Seedless	11,815,282	12,335,391	14,418,957
4	Sugraone ¹	6,119,807	6,314,691	6,659,352
5	Blanc Seedless ²	5,423,597	4,230,243	4,428,859
6	Autumn Royal	4,374,434	5,365,081	4,947,469
7	Red Globe	3,781,468	6,052,698	7,407,860
8	Crimson Seedless	3,563,955	7,489,710	8,783,341
9	Sheegene-20 ³	3,083,500	820,729	117,487
10	Princess	2,778,858	3,568,543	4,479,138
11	IFG 68-175 ⁴	2,488,166	2,640,658	2,533,392
12	Sugranineteen ⁵	2,398,614	1,521,080	1,667,976
13	Sheegene-13 ⁶	2,327,149	1,317,487	746,349
14	Sheegene-17 ⁷	2,308,944	1,813,697	1,135,788
15	CS1-63 ⁸	1,992,193	2,495,588	2,065,126



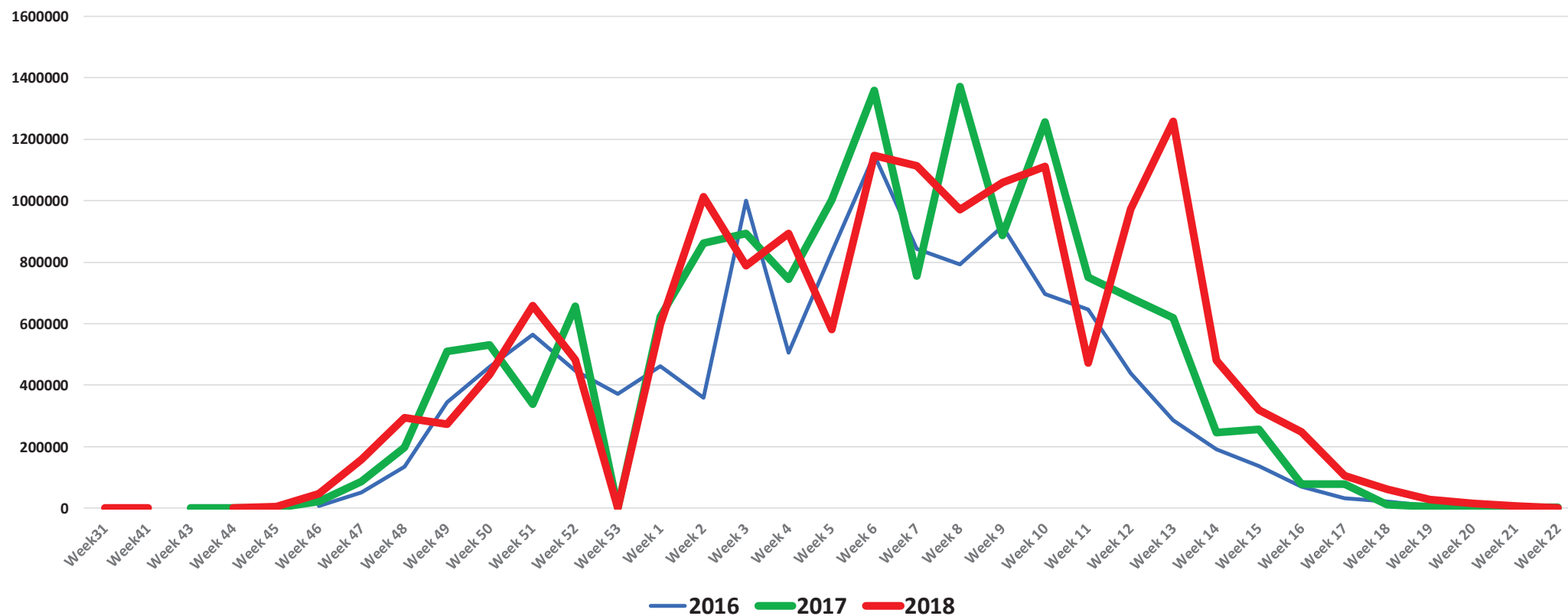
South Africa Red Seedless departures in 4,5 kilo boxes

2011 - 2016



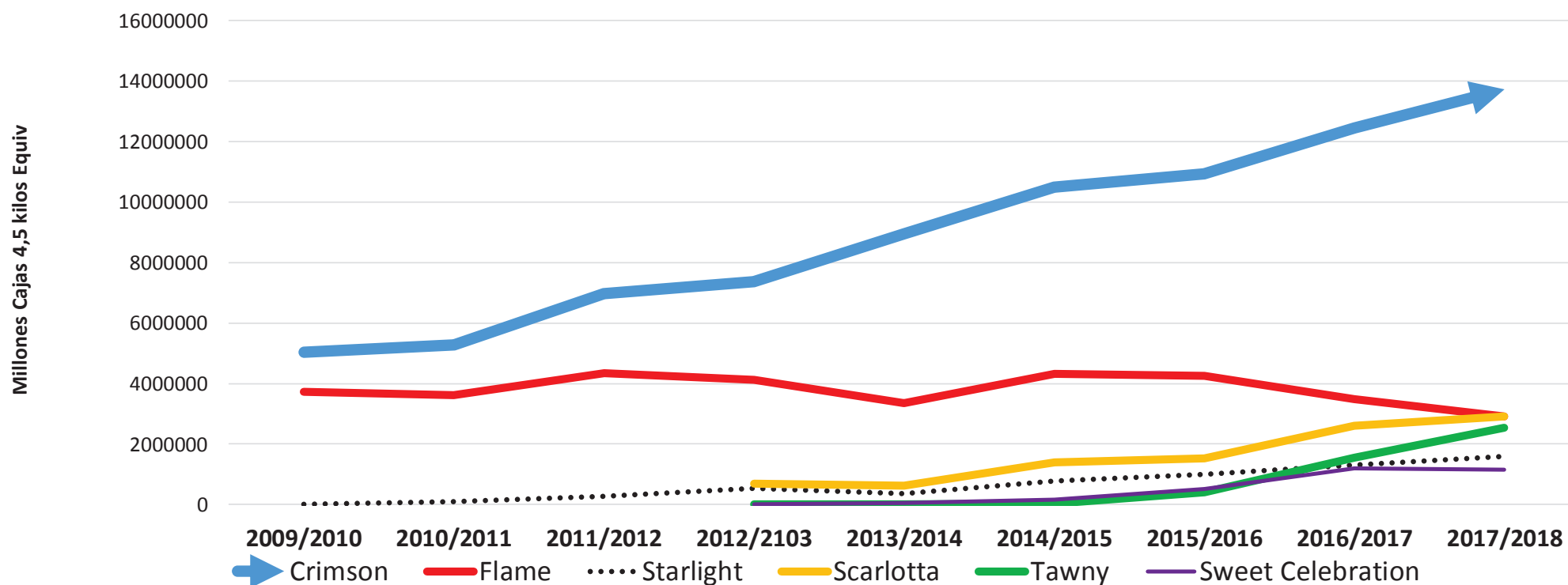


Red Seedless South Africana departures in 8,2 kilo unit boxes





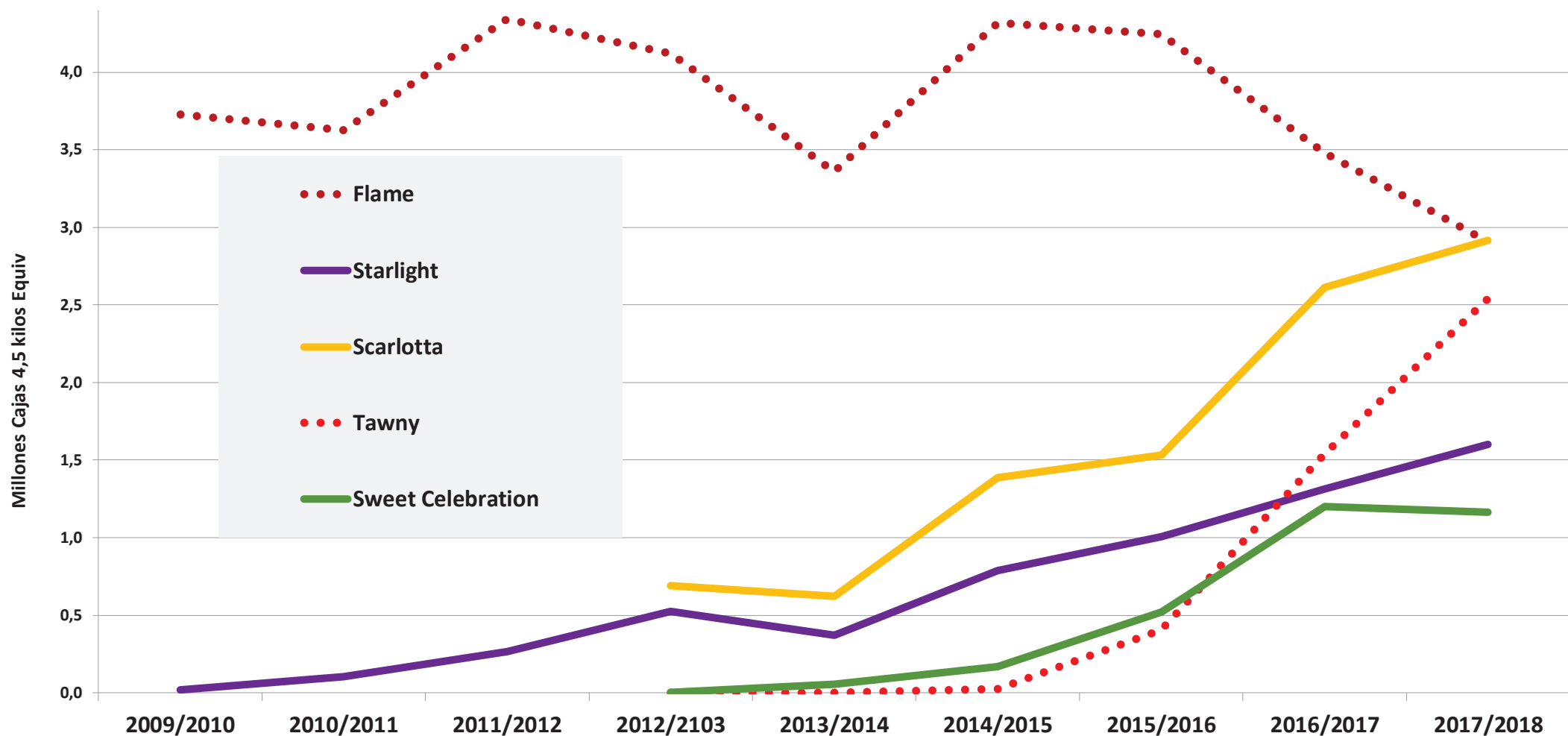
Red Seedless in 4,5 kilos export to all Markets South Africa



Source: compiled by K.Louw, data from SATI, 2018



Red Seedless (except CRM) export to all Markets South Africa



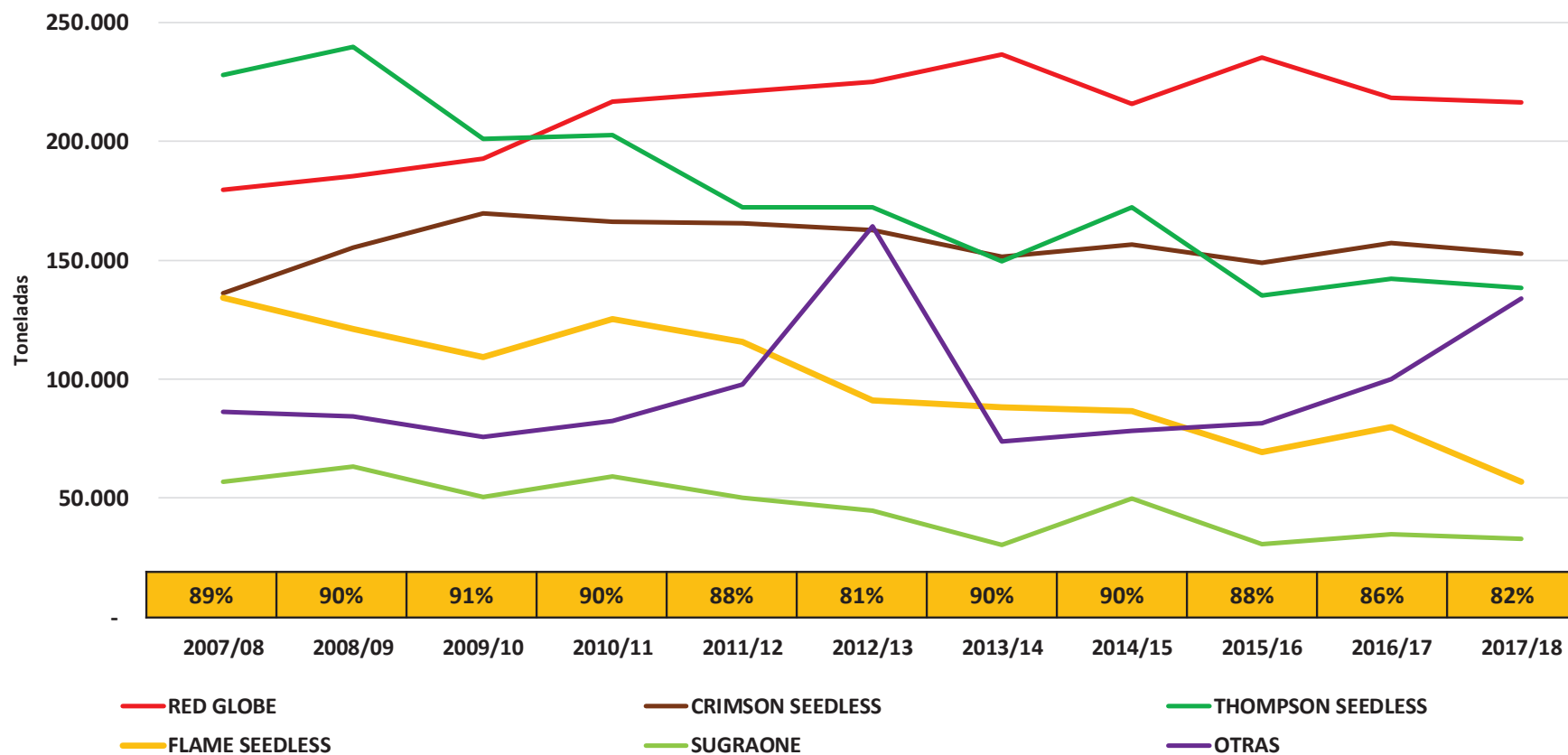
Source: compiled by K.Louw, data from SATI, 2018



Taste the sun

Chilean export, traditional Varieties

Source: SAG-ASOEX / compiled by iQonsulting

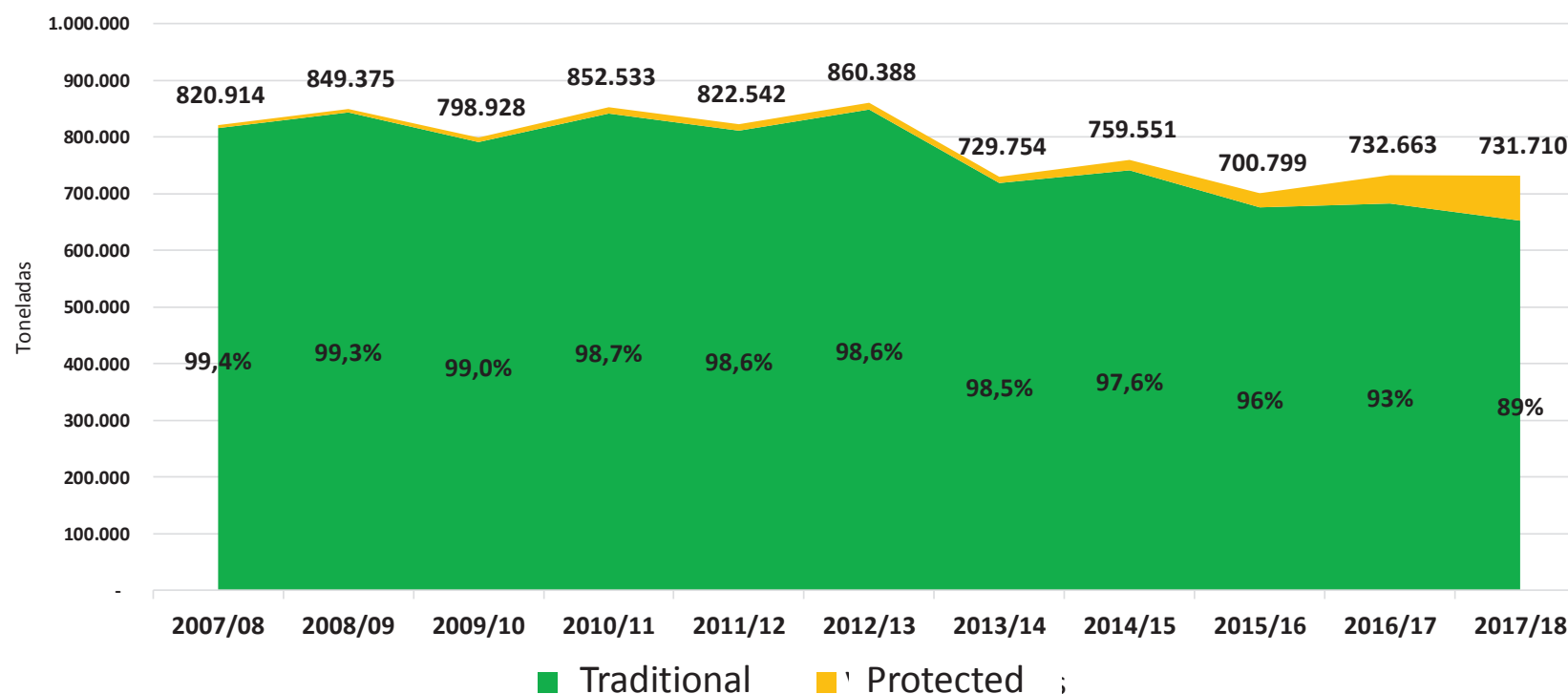


Fuente: SAG-ASOEX / Elaborado por iQonsulting



Chilean export protected varieties and traditional varieties

Fuente: SAG-ASOEX / Elaborado por iQonsulting



Fuente: SAG-ASOEX / Elaborado por iQonsulting



-top 20 fruits & vegetables

Fruits*

1	Bananas	73%	
2	Apples	69%	
3	Grapes	62%	
4	Strawberries	62%	
5	Oranges	56%	
6	Watermelon	54%	
7	Lemons	48%	
8	Blueberries	45%	
9	Peaches	42%	
10	Pineapple	42%	

Vegetables*

1	Potatoes	68%	
2	Onions	66%	
3	Tomatoes	63%	
4	Carrots	60%	
5	Bell peppers	53%	
6	Lettuce	53%	
7	Broccoli	51%	
8	Salad mix	50%	
9	Cucumbers	49%	
10	Celery	46%	

What is
demanding
the USA
Market?



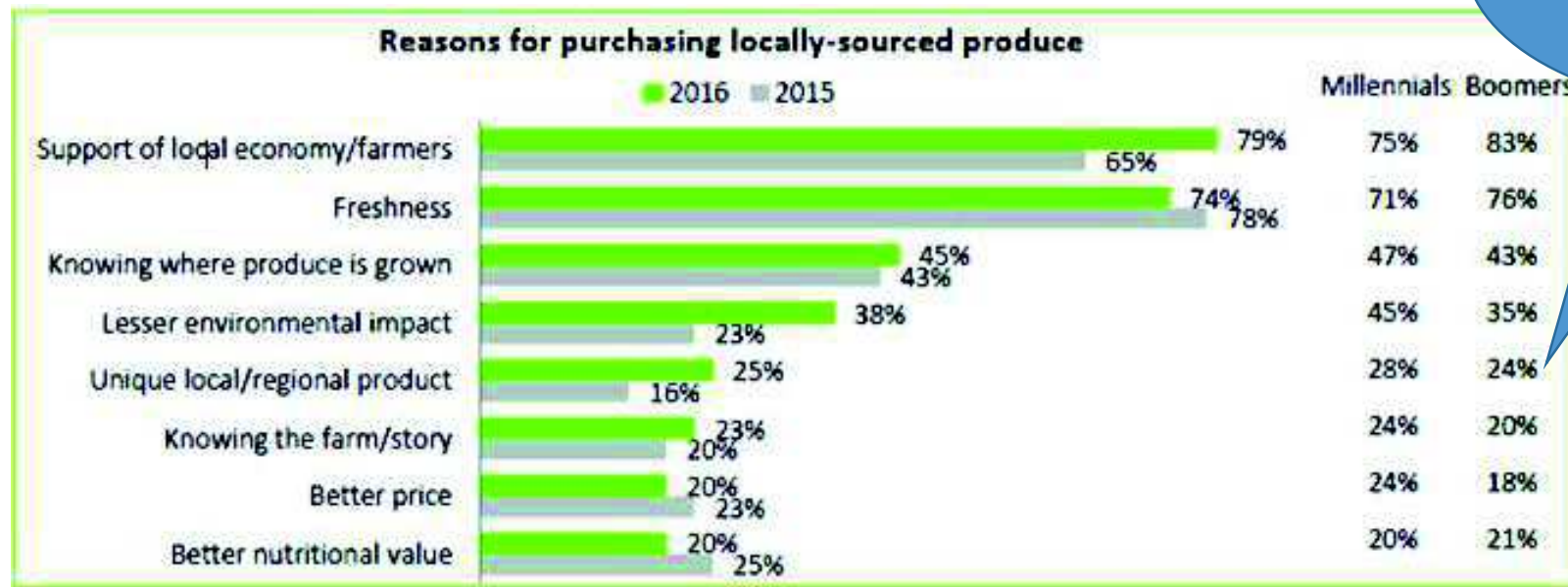
Local

- Local sourcing is a growing trend. Consumers are becoming more ethically and sustainably minded. Local ranges can win shopper loyalty and gain a more environmentally aware consumer base. Business advantages in efficiency and sustainability can also be made.
- Typically with local products, quality is highlighted over value credentials. The fresh category contains great examples of retailers using local supply chains. It also provides inspiration on how to effectively promote local products in-store.
- Stores are looking to become 'hyperlocal'. Despite many shoppers being globally minded, the desire to have links to local regions and buy local products will increase.
- Retailers will need to support SMEs positively perceived by shoppers, helping them to feel part of their local community. This will result in retailers selling more seasonal ranges with varying availability; adding uniqueness and increased demand.



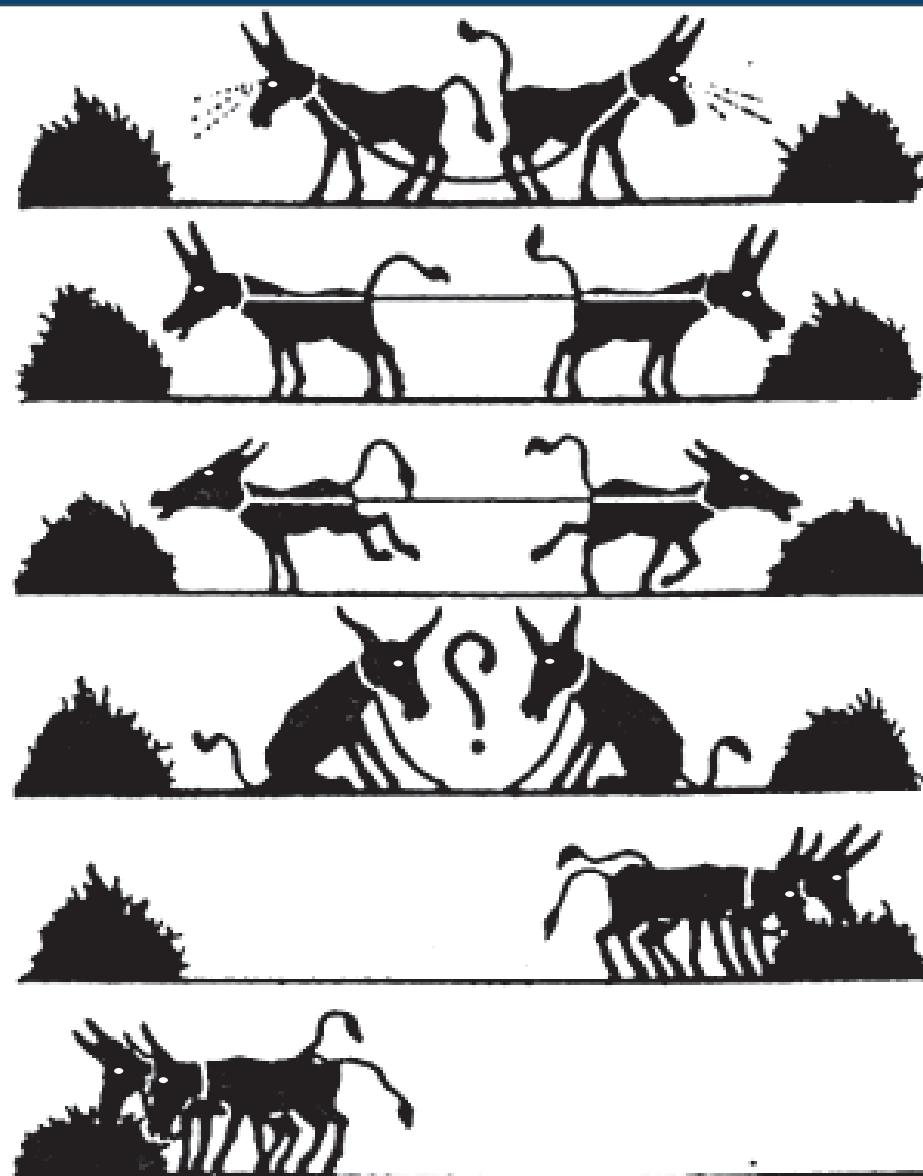
In USA are a preference for the Local produce

Fresh 0 Local, 61% shows high interest to purchase Local fruits and vegetables



91% of consumers prefer California grapes over other origins if prices are the same. 68% still prefer California grapes even if they are priced higher than the imported grapes! (FleishmanHillard Research & Analytics, 2018, U.S. Omnibus 2017 Report.)

Taste the sun



Projections or futurology

*Columbus
and his
silly
theories!!!*



From 2007 we talk about the potential following scenarios



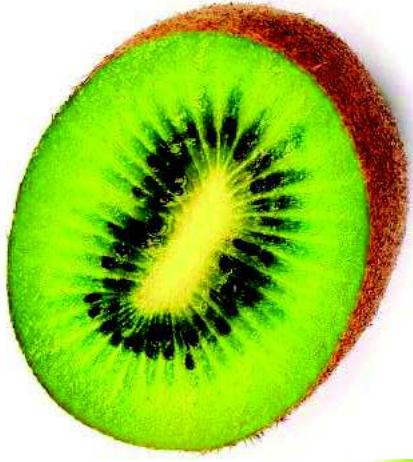
The supply table grape map will face a dramatic change in the coming years.

- **The discovering of Tropical or subtropical areas** o (towards the Equator), with dry periods, will allow the movement or manage the harvest, as per the need of each market, windows and periods of unsecure supply.
- **The new varieties (the successful ones)** will enhance the impact of those new areas, use of plastic (early / late /rain/color) since few years a go is a production strategy, but more and more accessible, new PGR (ABO as example) will allow the production in some restrictive areas.
- **While the market are clean-up from looser varieties** (in Chile: Melisa / Princess, Regal, Jade / King Hussein, Red Seedless/ Emperatriz, Down Seedless, Perlette), confusion will be the norm, but the traditional varieties will keep playing a role for a long period of time while remind profitable.
- **Focus or concentrate in Test Blocks** and local evaluation of each one of the varieties, according local production environment, which can be:
 - Production cost (thinning, pruning, summers-hoots removal, harvest)
 - Weather restrictions (color issues, lack of light, rain, heat waves)
 - Market access (Color, sizes, post harvest lifespan)

***Is not a single formula of evaluation process, selection and decision making process for approve or disregard a varietie.
Princes / Melissa is a relative successful varieties in CA -US***



- **Will be Local Varieties** or for particular agro – ecological environments
- **Each new varieties for a long period of time will have associated a business model** end of the “Free Varieties ” or when was possible by pass the payment.
 - Crimson, Flame, Autum Royal, Red Globe y Sugraone
- **Will be also Privet varieties** we might produce them by request
- **Some traditional table grape production areas will tend to disappear** or will reduce the market role, specially in countries / industries “well establish”.
- **Time to analyze every single angle of the business** and give a deep thought for the next movement, but we do not have the luxury of the time, collateral damages and lost of a lot of growers / exporters /importers will be a trend.
- **We might need to questioning the participation of some markets** or we might need to abandon some of them.
- **The Table Grape will tend to be a “Commodity”**52 week
- **Consolidation and concentration of the Production**, less number of producer but bigger.



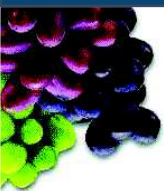


Windows is shutting down...

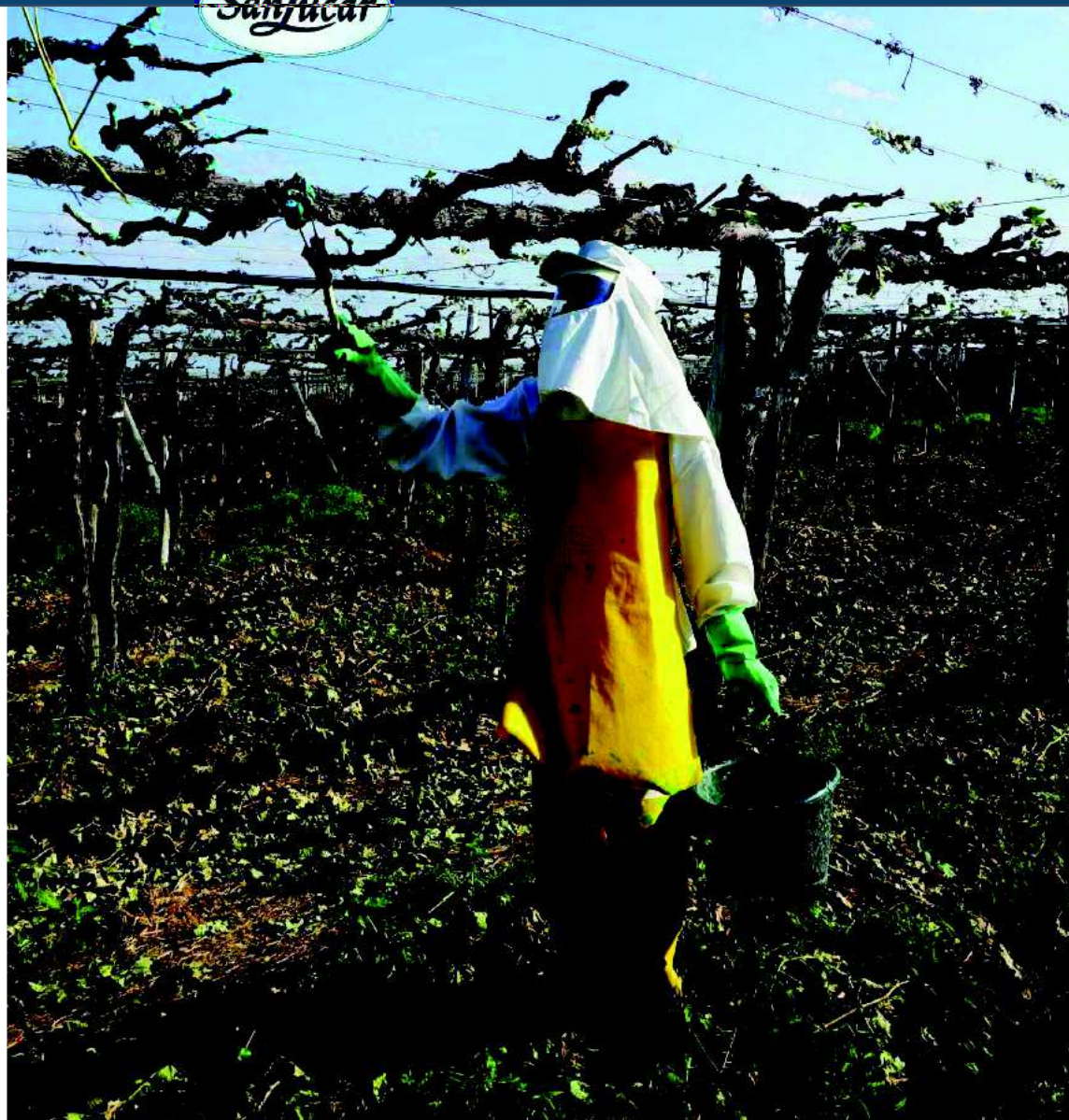


Taste the sun

The new victim the DormexTM
Hydroxide Cyanamid
We keep loosing tools

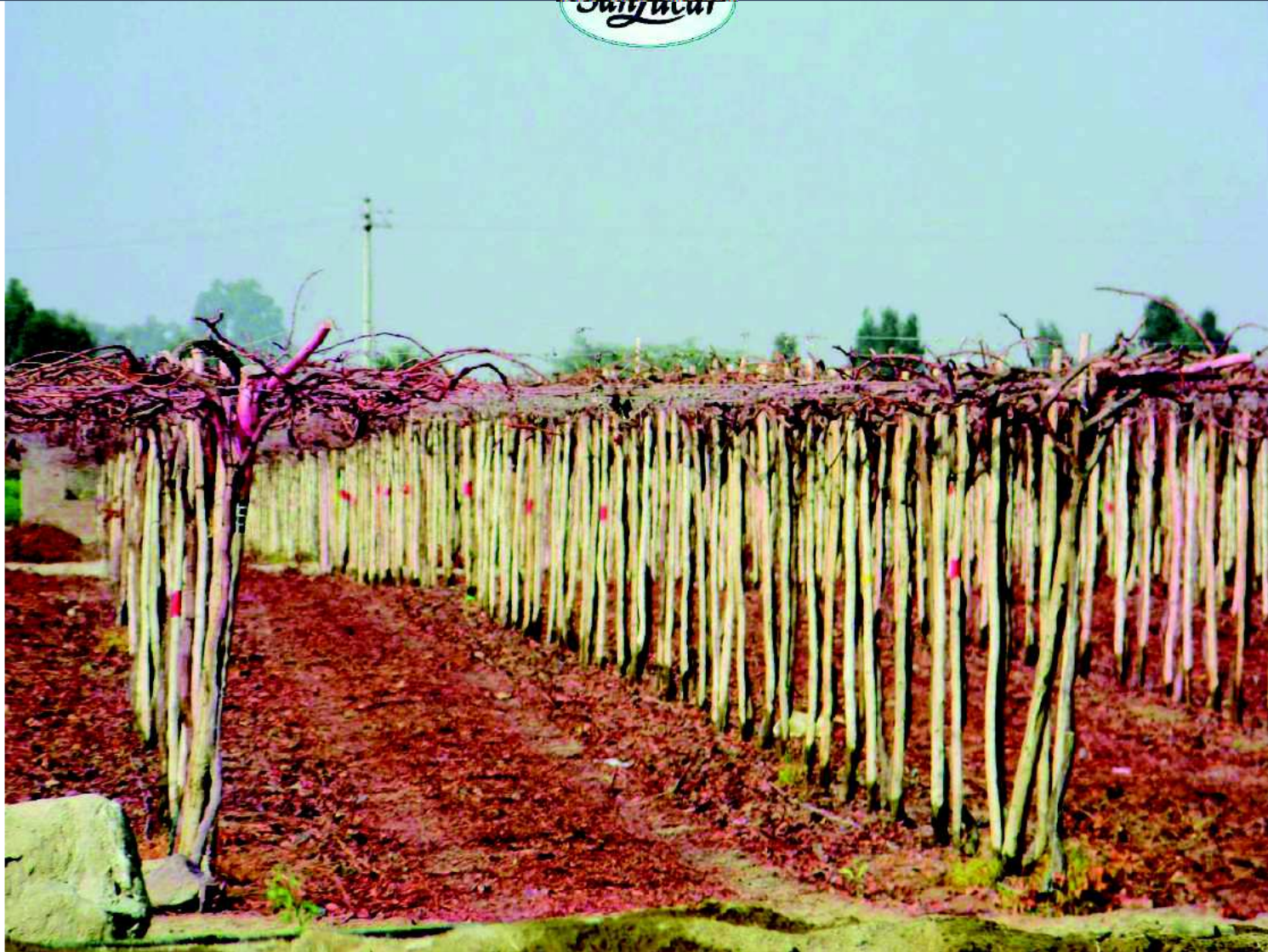


Dormex [™], application by painting 27
USD the litter, 25th of September 2014





Taste the sun



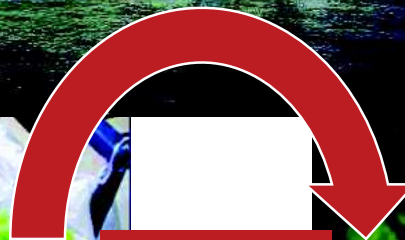
Ica After Dormex 2013



1st Step



2nd Step



3rd Step



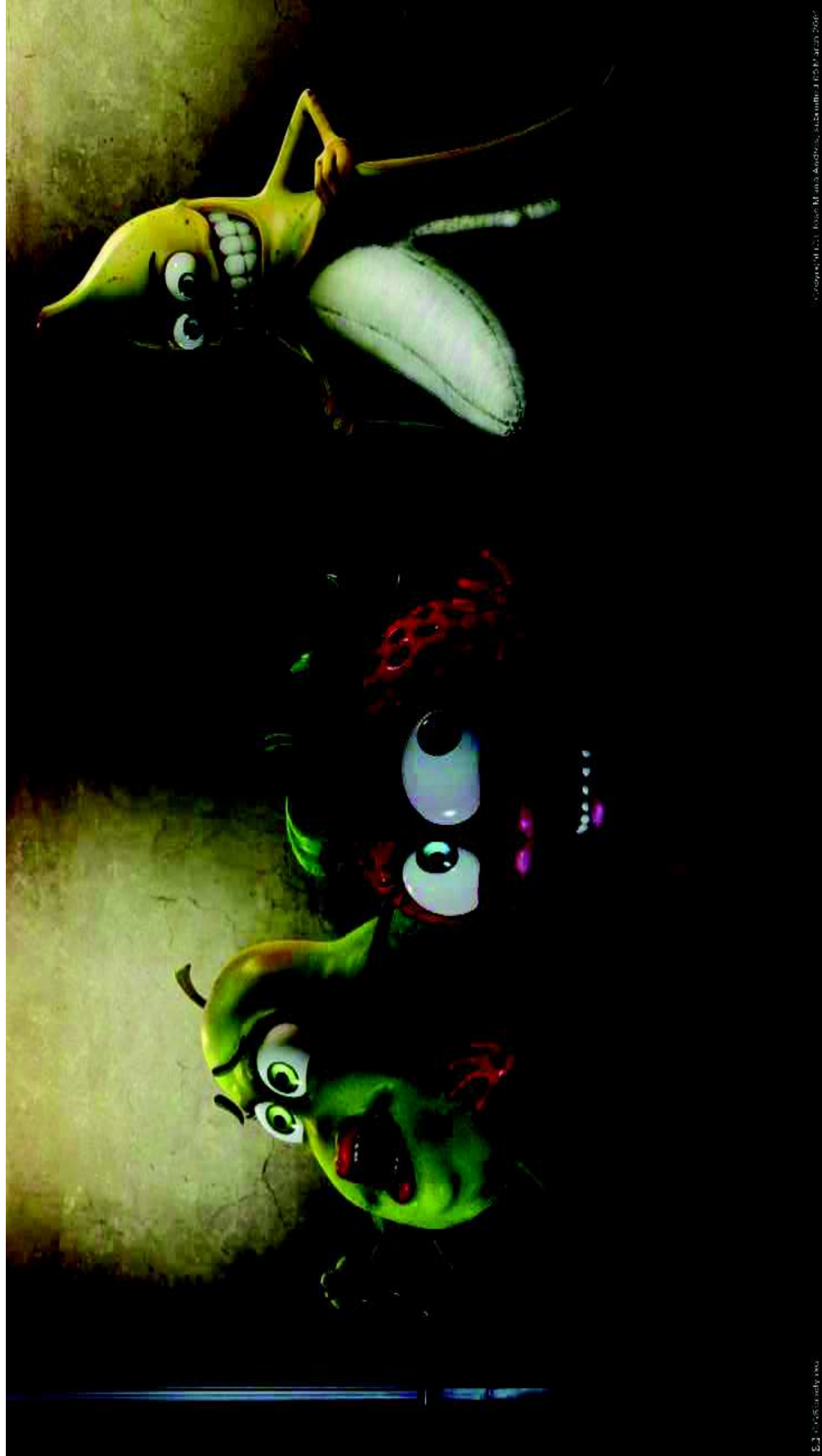
4th Step and the end



So how we see RZA fruit?

With a strong discrepancy between the fruit a the filed, compared at the arrival.

“So we have a Technical Challenge”





What is quality??

Quality is not post harvest and we defined as:

*“Reach or achieve the expectation and requirement of our clients, aiming to have the **maximum level of customer satisfaction**.....and then client **repeat the purchase !!!!!**”.*

Oscar Salgado

Have by default include the fruit condition concept, for the customers is an irrelevant academic discussion.



Quality $\neq$ Condition

This allow us to sort the accountability of our
operation



Quality Problems

- Definition:
 - More static or less dynamic post harvest features or problems, which tend to change more slowly, or not at all during the “commercial shelf life” of the table grape like:
 - Brix (sugar) and acid
 - Color
 - Berry size (in millimeters) un even size among berries
 - Cluster weight
 - Cluster shape
- Associated more directly to packing operation and mismanagement at the pack house, sorting and packing as such.

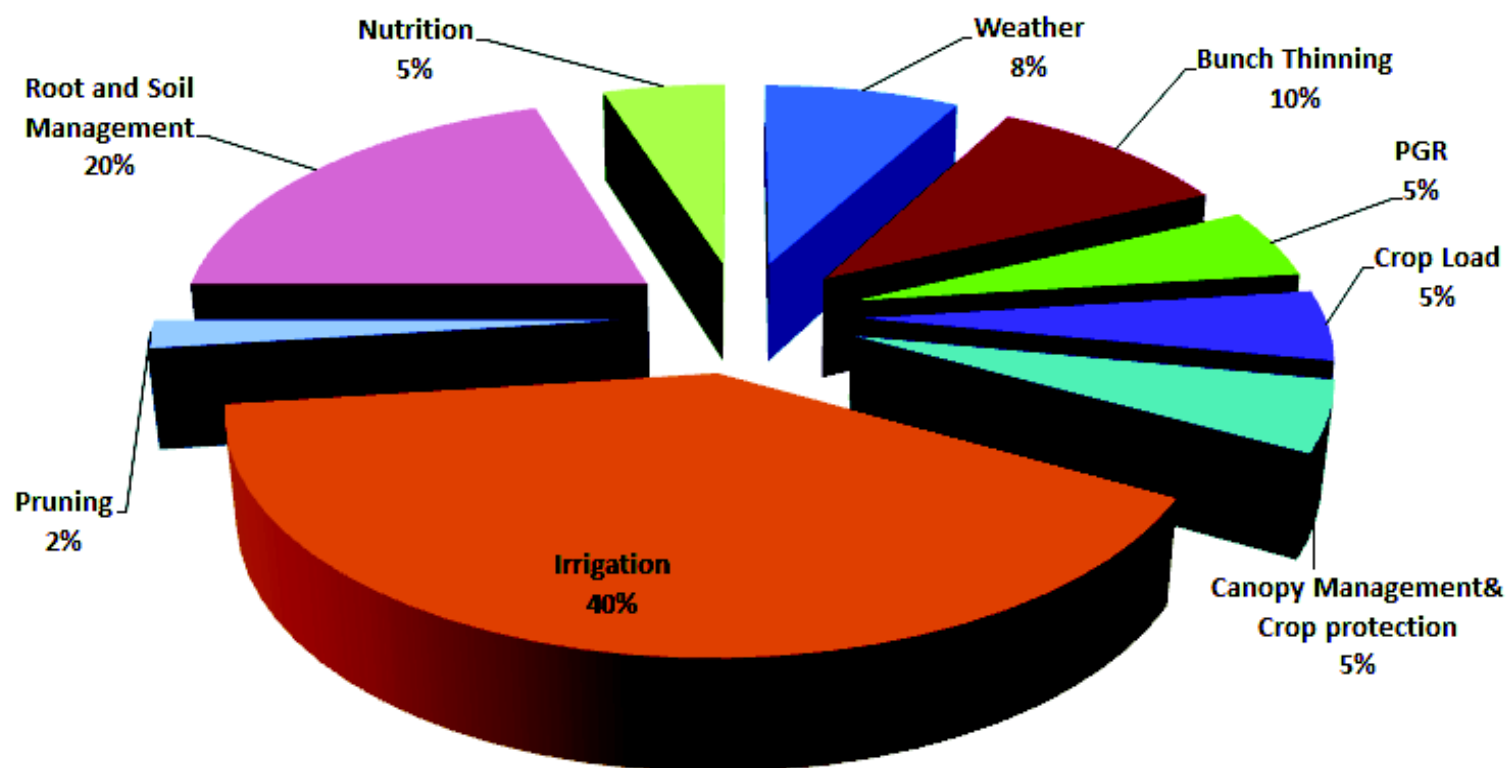


Condition Problems

- Definition:
 - Dynamic and progressive post harvest problems, which tend to change faster or evolving, during the commercial shelf life of the table grape like:
 - Decay
 - Shattering
 - Internal breakdown
 - Water berry
 - Bleaching (SO₂ damage)
 - Hair line and or berry split
 - Loos skin
- Associate more directly to a cooling, packing materials and post harvest mismanagement of the fruit.
- Mot of the problems are trigger at the field level and enhance during the cooling and handling till the market.



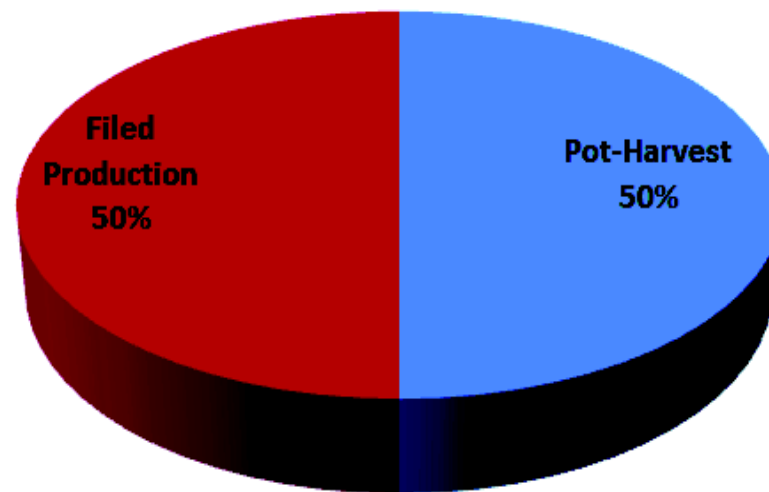
Agronomic Impact of some Techniques in a well manage Export Table Grape production unit



Source: Modified from D. Lujbetic 2004



Impact or share between filed production and Post harvest in successful arrivals of Table Grape



Source: O. Salgado 2011



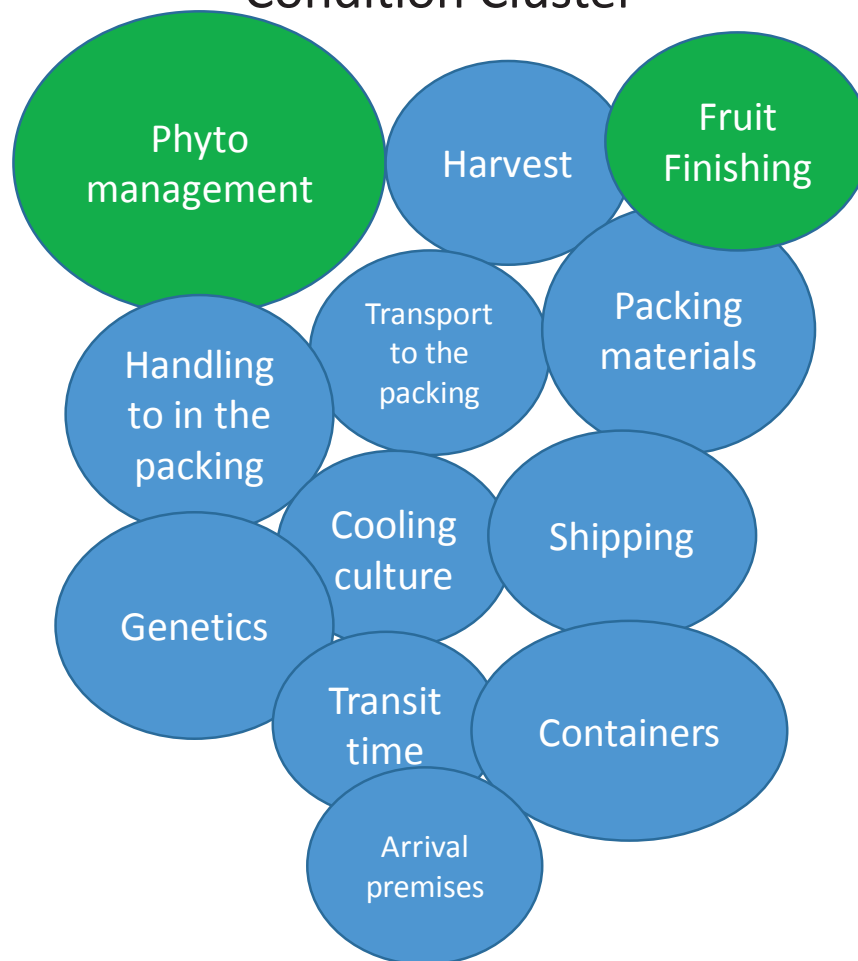
Main South African Arrival Issues

- Decay:
 - Bad fungal management, mainly at bloom
 - Clusters too tight
 - Wounds
 - Cooling issues (condensation)
- Split berries
 - Rough harvest
 - Condensation (Cooling)
 - Rough packing operation
 - Wrong packing materials
- Dray stem/rachis
 - Genetics
 - Pressure Vapor Deficit (RH%) cooling culture
- Shattering
- Bruising

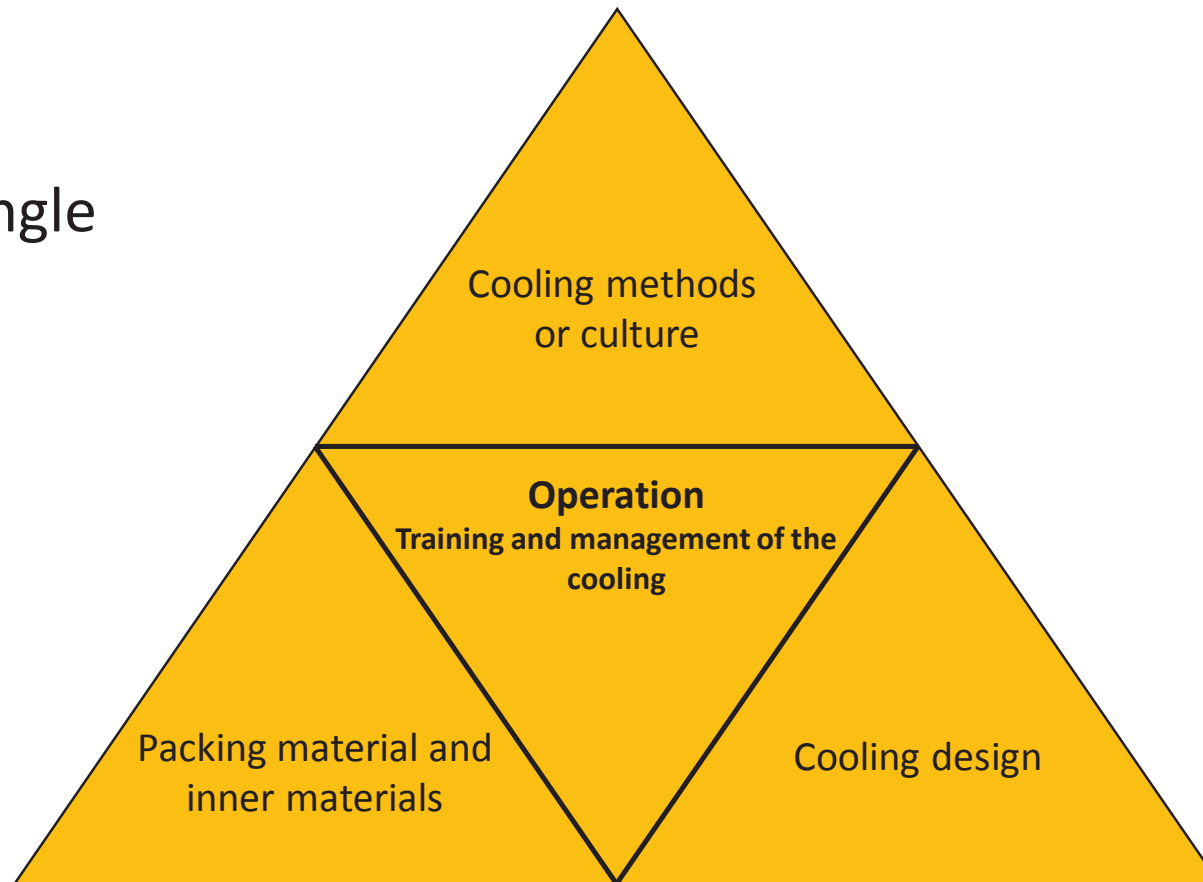
Order doesn't mean prevalence



Condition Cluster



Cooling Triangle

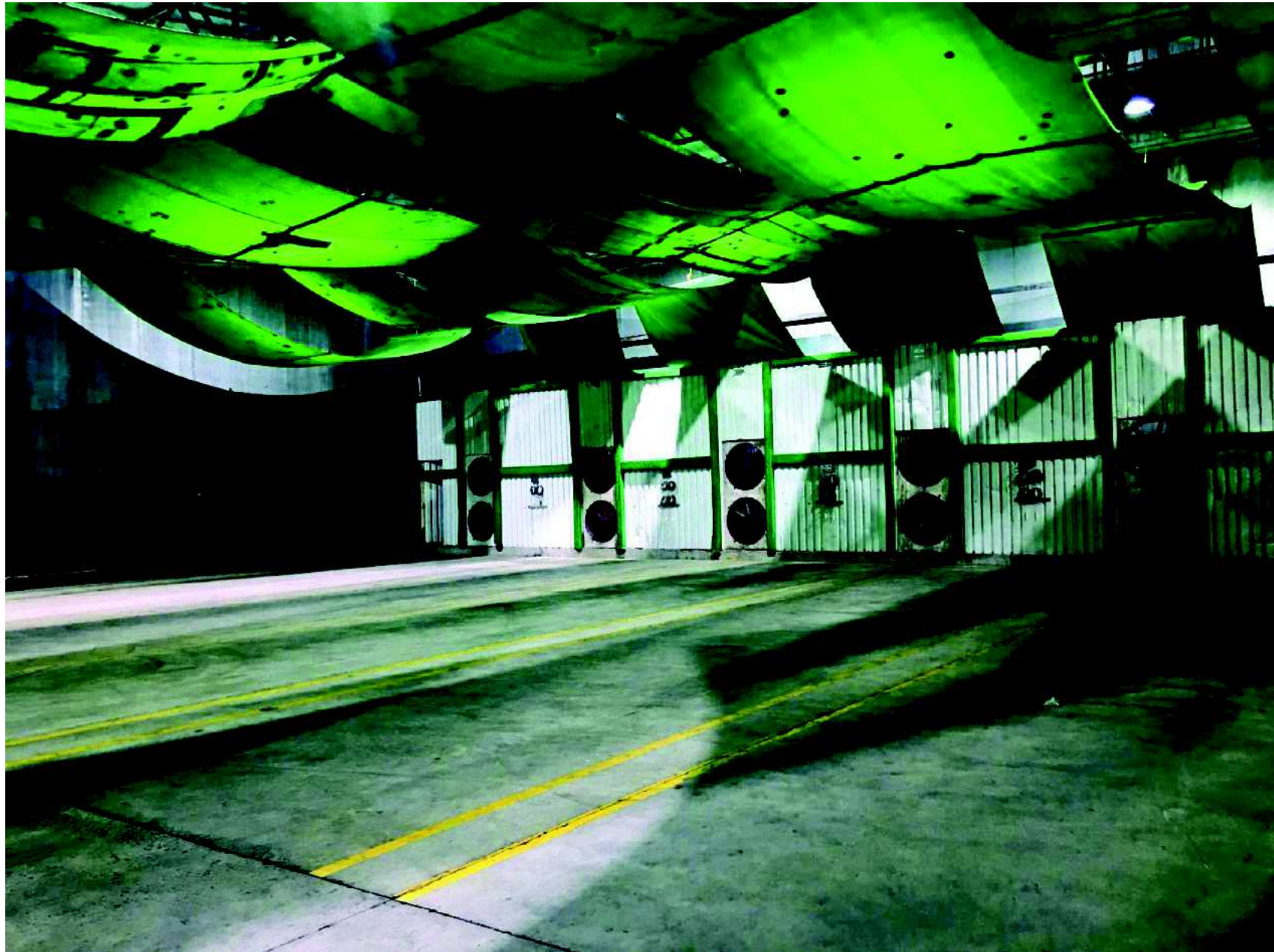




South African
Fast pre-cooler in Paarl
2017



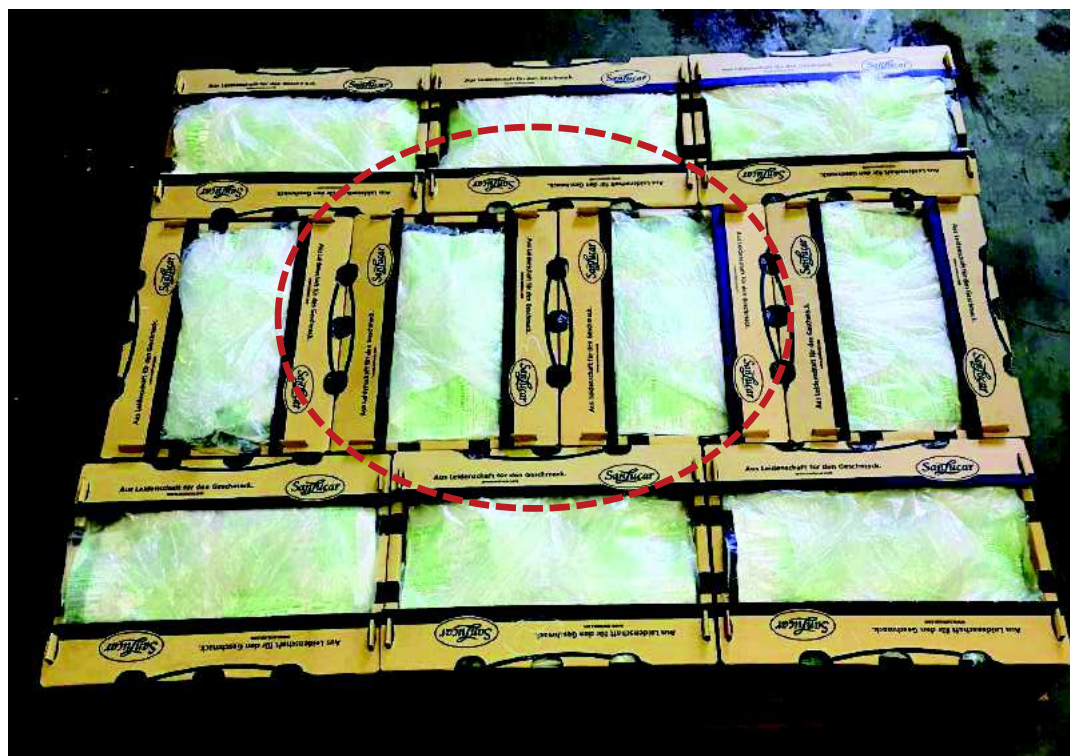
South African
Fast pre-cooler in Paarl
2017



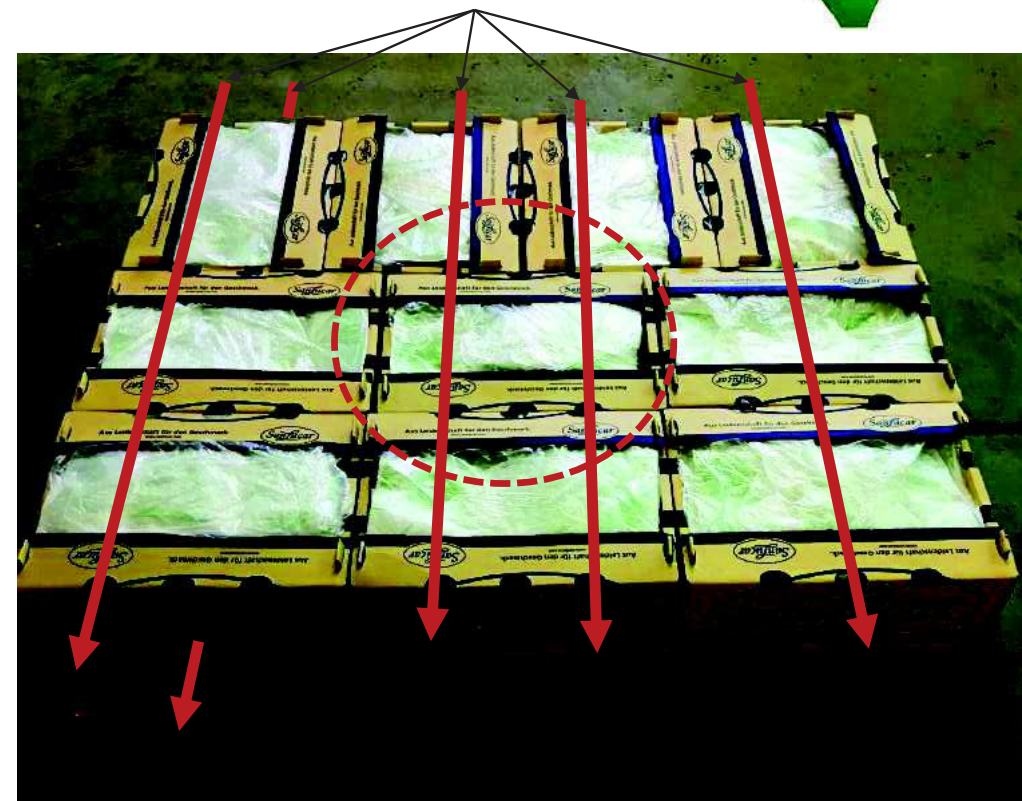


Taste the sun

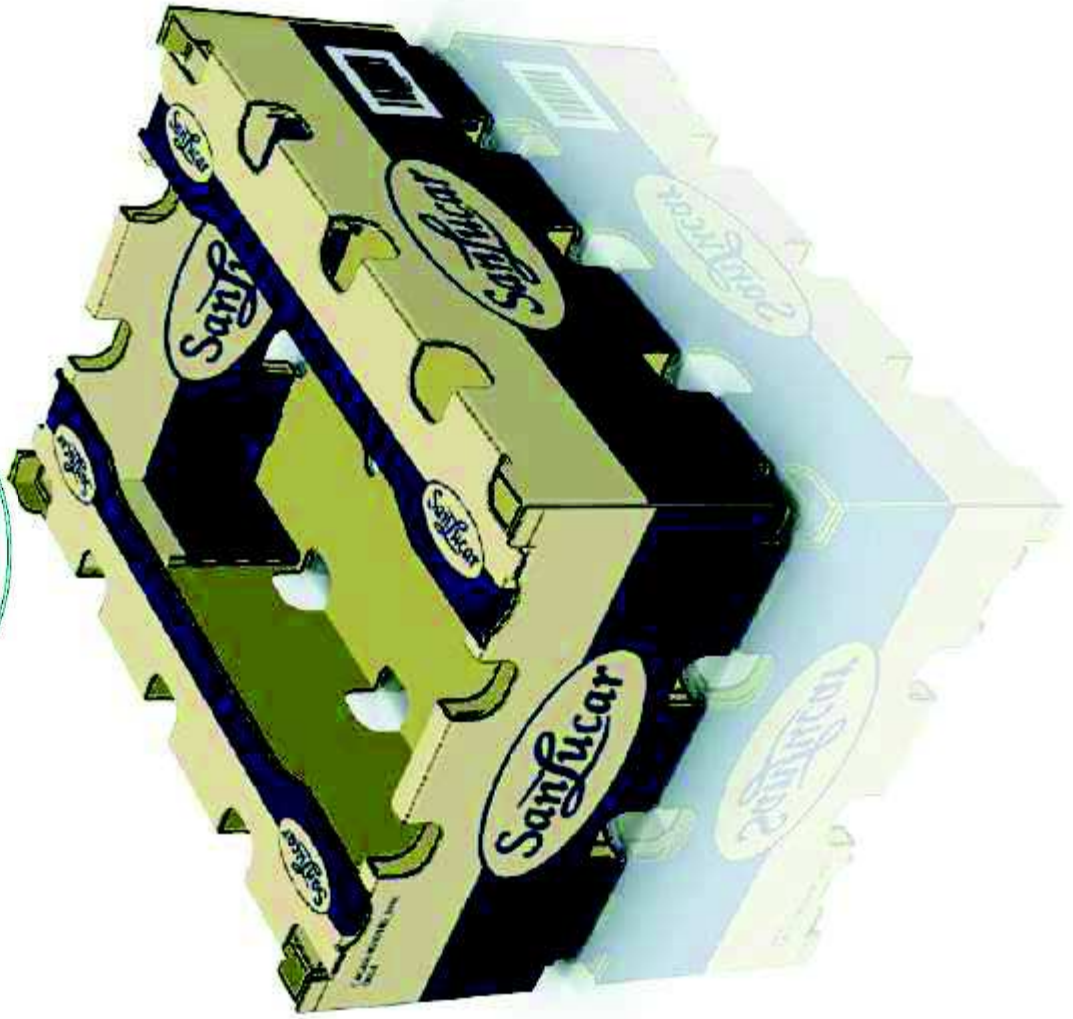
Cross ventilation form the top and the bottom of the box



Standard two blind boxes format



Keep using for all market the one blind box staking format







0.3 vent.

www.suragra.com



750X550 mm.



CASILLAS

03%

750X550 mm.





Taste the sun



		Minor		Minor
Ventilated area %	Speed of the fast pre cooling	Dehydration in the FPC	Dehydration transit	General Dehydration
0				
0,3				
0,6				
0,9				
1,3				
2,0				
2,7				
Mayor	Mayor		Mayor	

Source: Adapted from L. Luchsinger 2017



All packers right – hand



Flow of the work from left to right

Ergonomic of the packing working station

Taste the sun

Butter paper,
SO2 pads and
absorb sheets
(inner packing
materials)

Shattering discharge

Stickers
for sealing the
liner

Rack holder of
Poly bags

Packed box

Next box to be
pack

Box with the
clean fruit to
be pack

Plastic liners



Right – hand
packer and
flow of the work
In this format the packers are
packing completely the box,
till closing it.





Look after the ratio Cleaners and Packers, line can not stop and accumulate fruit because the bottle neck are the scale and the packers (speed / number?), we lose fruit condition if we delay the packing process as within the liner the VPD (vapour Pressure Deficit) are lower, so less dehydration and the SO₂ start acting as a Fungicide / Fungistatic.



If the flow is not good enough workers tend to start putting on bunch on top of the other, losing the bloom / natural wax, increasing shattering, cap-stems detachment and sometime causing micro damages on the cuticle.





In correct way to handle the bunches, hand and fingers ac not enter in to the bunch.



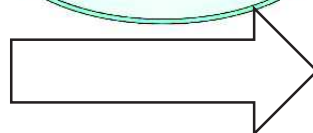
SanLucar



Correct way to clean a bunch, like this the bloom are not remove and you avoid de-barnching



Fruit with good presentation after Chris implement the proper handling of the fruit, just one cluster shining as the wax was remove it, for China (and all the SEA market) this is a quality defect, for other markets are not that important, but bloom / wax is our first natural line of defence against post harvest diseases.

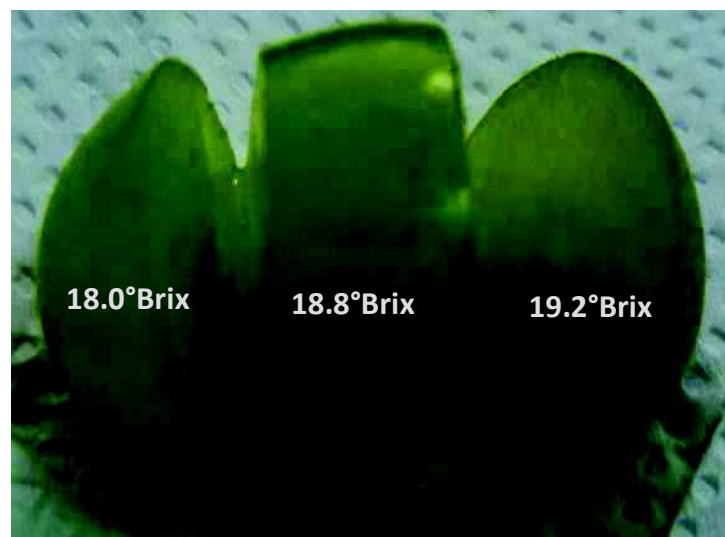
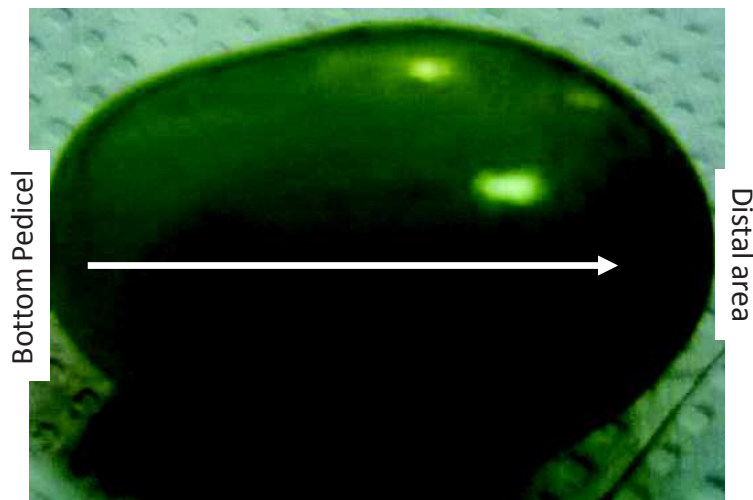
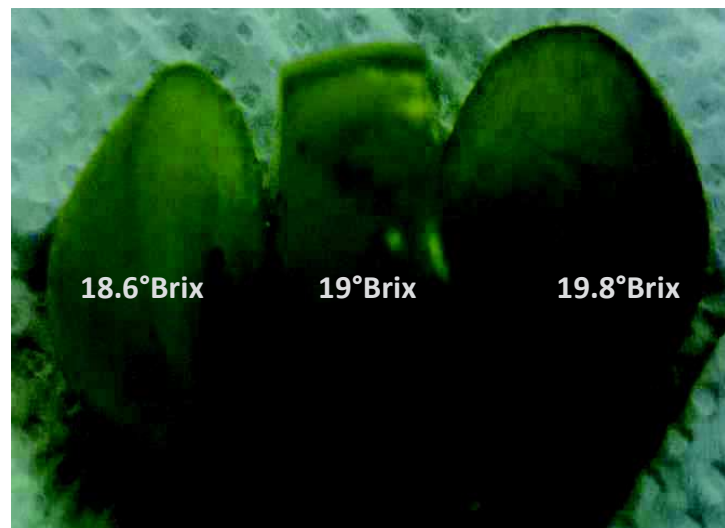
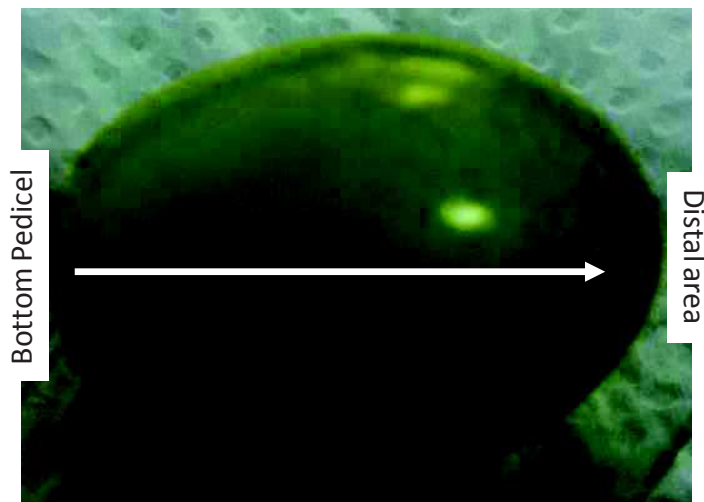


Seal the liner using a proper
SL sticker, easy to handle
than a solitape





.....y los niveles de ácidos?



Fuente: A. Barbosa, Coopexvale, Petrolina 2014



Sour Rot complex

Fungus associated to a Sour Rot Complex in Chile

Effect of 0°C and the risk of developed growth of each fungus

Spices	Minimum Temperature in 0°C	Risk of decay
Botrytis cinerea	0	High
Rhizopus stoloniffer	>5	Nil
Aspergillus niger	>7	Nil
Penicillium sp.	0	Moderate
Cladosporium herbarum	0	Moderate
Alternaria alternata	0	Moderate
Yeasts	>5	Low to Nil

Note: fungus did not growth at average temperature they grow at a single point of temperature, so the average temperature at the cooling is a wrong concept!!!



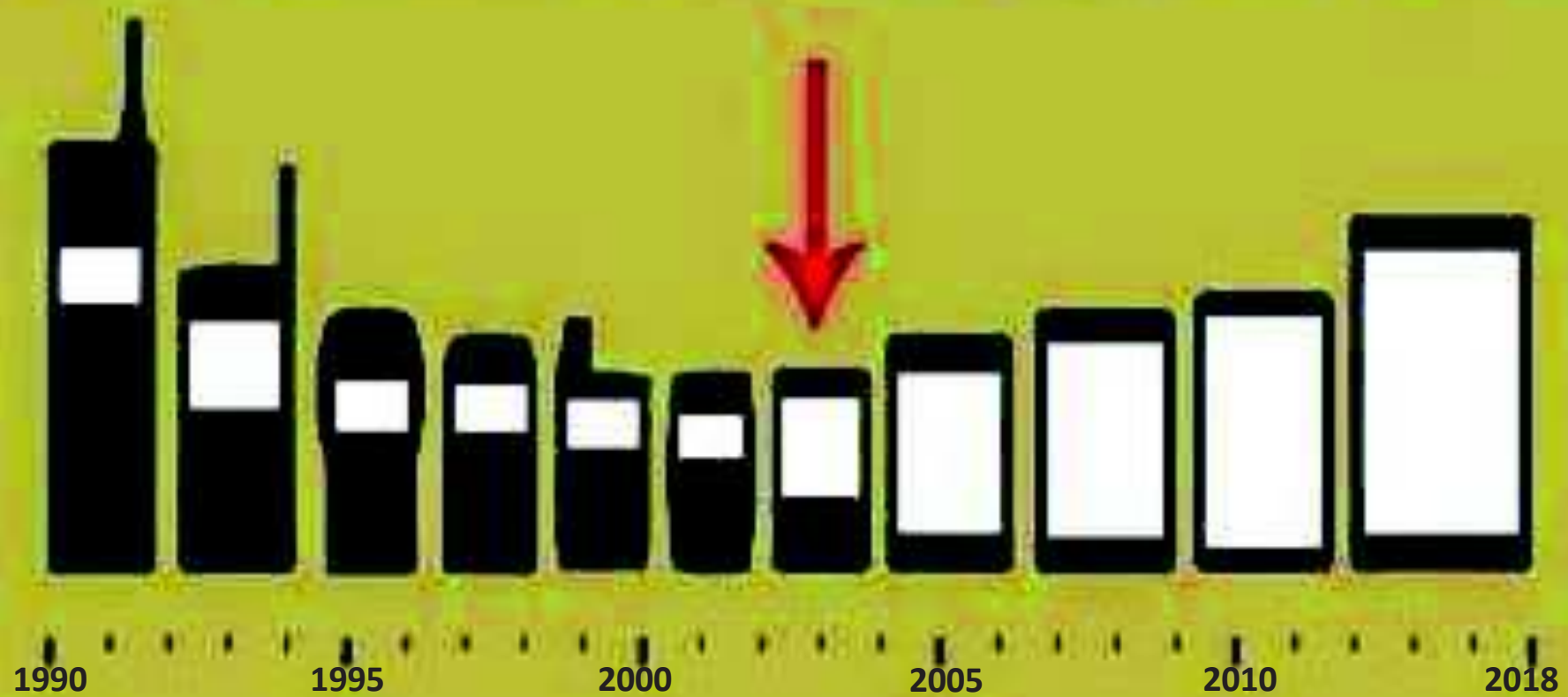
Taste the sun

Too busy for innovation????

We are very very busy as you can see, please not now!!!!

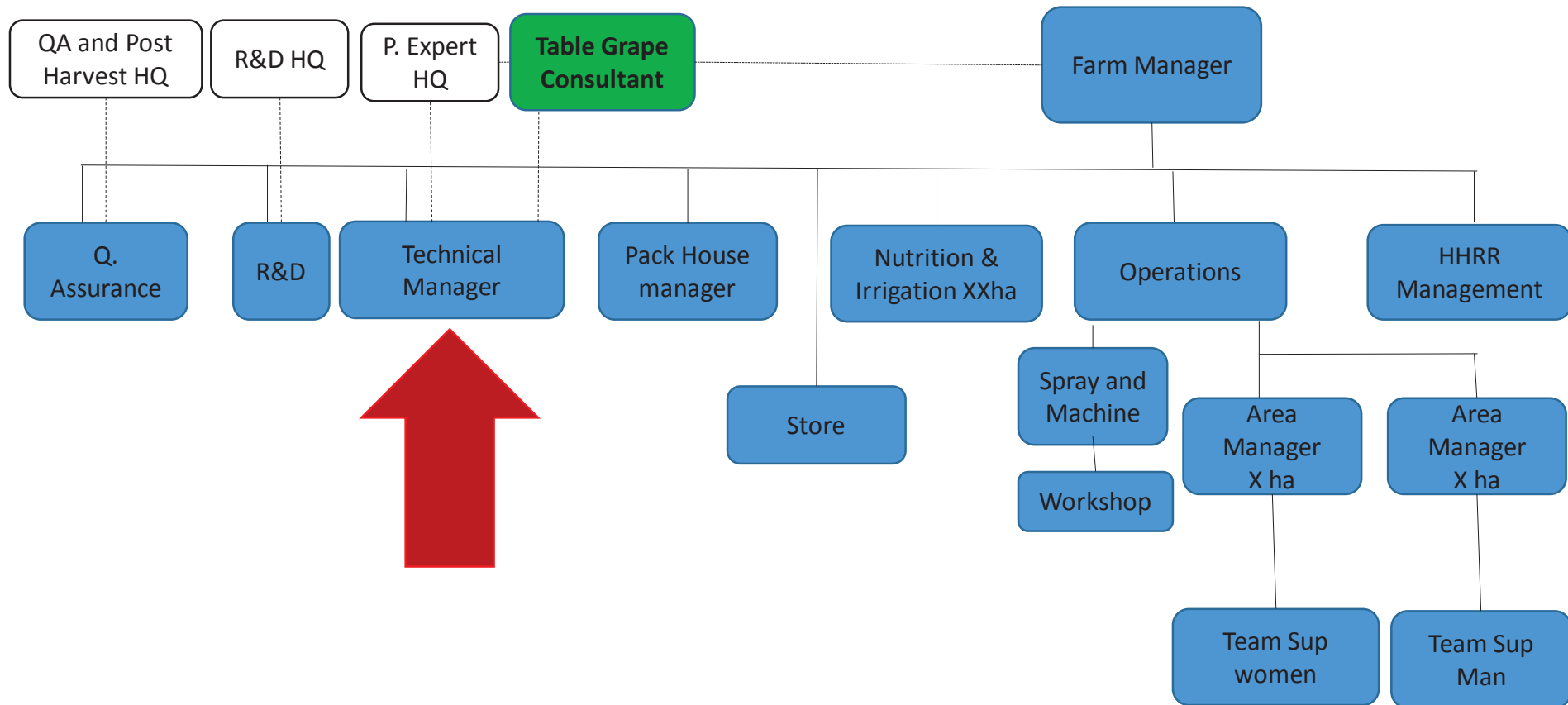


Here we realize we can see porn in the mobile





Farm Management





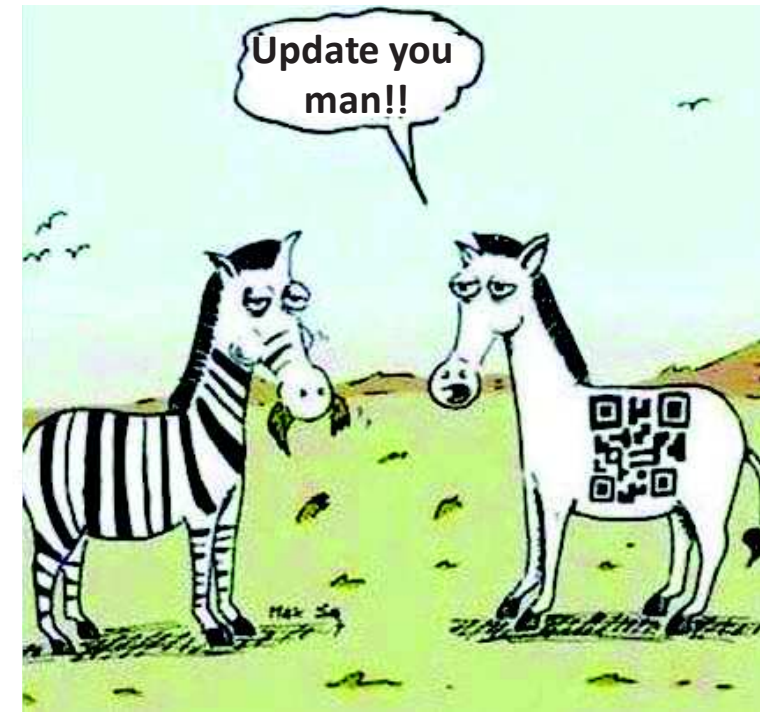
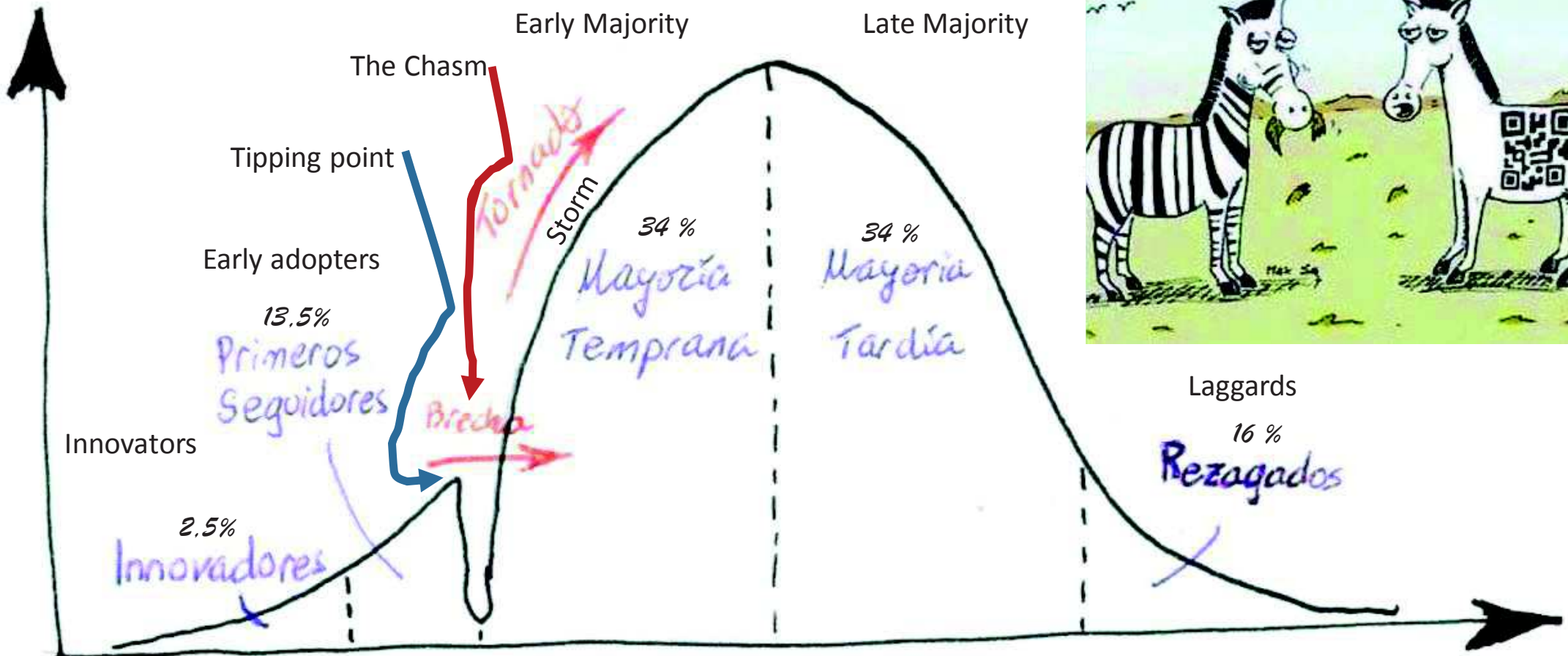
Taste the sun

Metro Supermarket
in Berlin



<https://qz.com/704100/a-startup-that-wants-to-end-world-hunger-is-starting-with-a-tiny-indoor-vertical-farm/>

Diffusion of innovations Theory





Are you concern about the competitors? Means that the competition wins, we have to know then before they become your competitors

I want to compete or differentiate ? I am selling Grape or a product ?

R&D how much I invest?

“ I have the best quality in the world”!!!! Well this is a stone-age argument

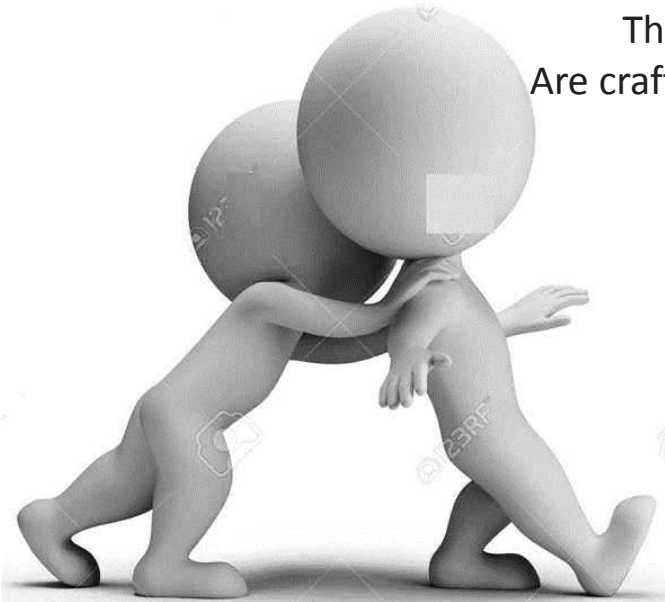
I have 40 years of experience.....sorry chaps,
Wrong you have 1 years of experience which you repeat 39!!!

The Painter Artist dramahis masterpiece is unique and is impossible to replicate it
Are craft-makers but we should became designers and mass producers (gestión/mejora continua)

Active Inertia: make always the same, maybe we are the best
in our field but.....

Kodak, Olivetti , Motorola.....Taxis /UBER
.....Collaborative Economyre-invent or
reengineering (Donald Sull)

“Blue Ocean Strategy” from Chan Kim y Renee Mauborgne





**" The wise man gets more advantages for his enemies
than the fool for his friends "**

Benjamin Franklin





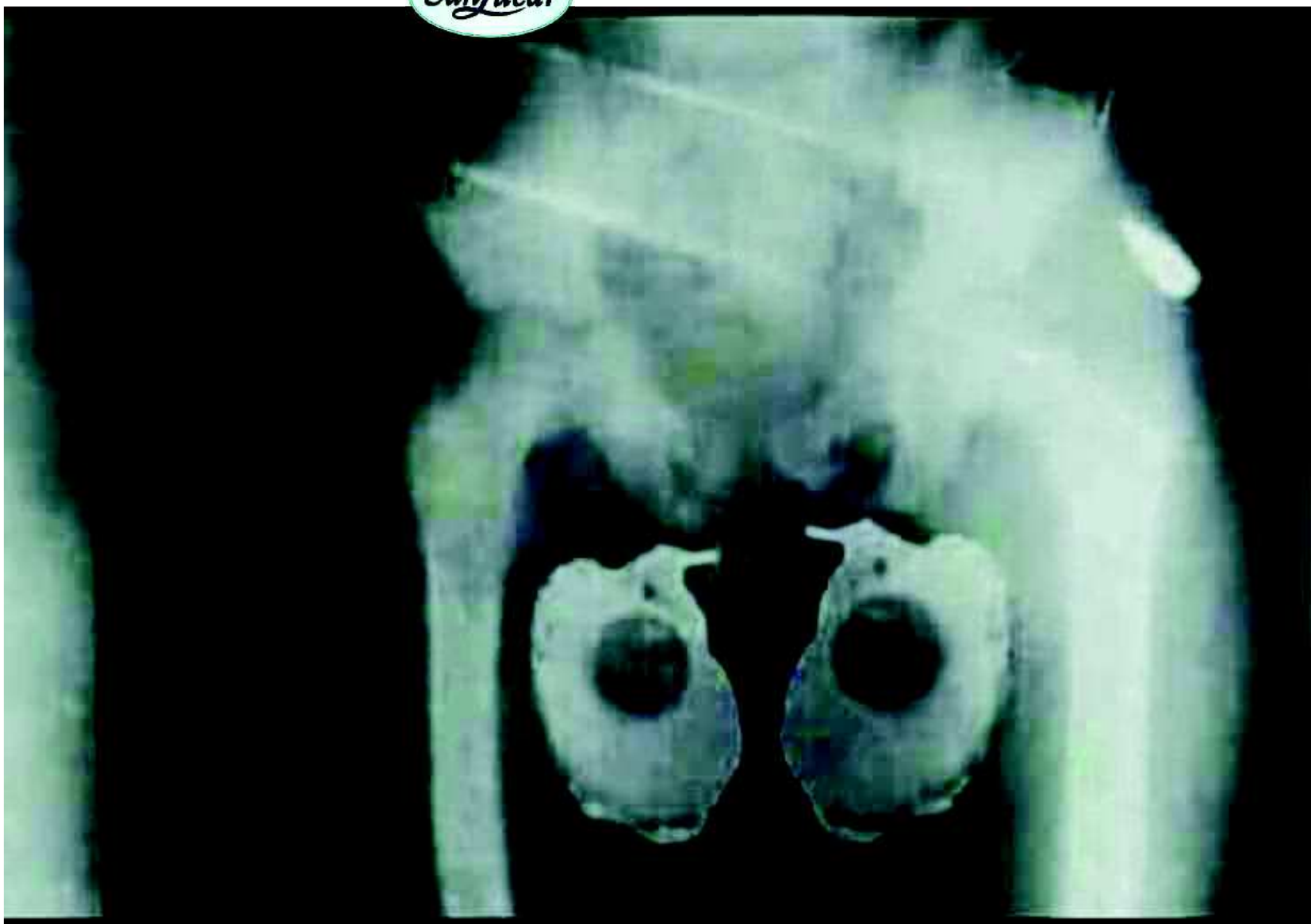
- If you can not be strong, but you don't know how to be weak, you will be defeated
- The inhabitants are the basis of a country, food is the happiness of the people. The prince must respect this fact and sober, as well as austere in his public spending
- If you know others and you know yourself, not in a hundred battles you will be in danger; If you do not know others, but you know yourself, you will lose a battle and gain another; If you do not know others or know yourself, you will be in danger in every battle.





Taste the sun

Murcia / Spain Last week





Italy

- Skilled labour availability
- Land and vineyard development cost
- Climate (rain and high temperatures)
- Active ingredients availability for pest and disease control (MRL issue)
- Control of volume production (excess of fruit on the market - Farmers not doing crop adjustment)
- Market access
- Lack in public research and education
- Farm fragmentation
- Production not quality driven (commodity market)
- Logistic and infrastructure (lack of ports and easier transport system)
- Business oriented management
- Varietal choice for new plantings. What plant????
- Not knowledge of Intellectual Property(IP)!
- Laborers (not enough legal workers)
- Hi production costs
- Global competition specially on very early and late varieties (lower selling price)
- Weather changing (Majority of vineyards in Apulia are now grown under plastic from bud burst to harvest to protect from rains already in spring)
- More frequent physiological disorders in Italia variety and consequent problems (cracking first of all)
- Traditional production areas with no virgin soils available. "Very tired soils".
- Not connection between growers and market (growers don't know what's happen in the market)..
- I' let you know!!

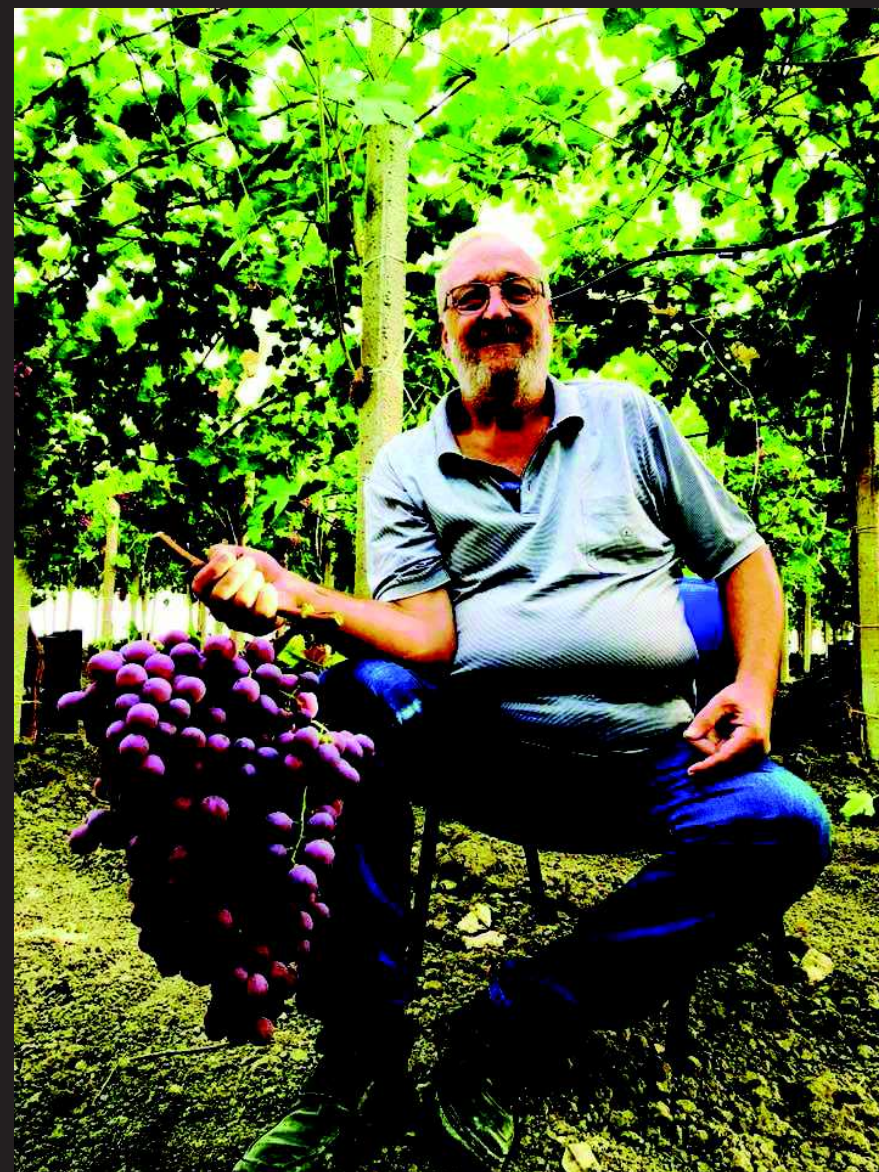
Michele Melillo m.melillo@graper.it

Pietro Scafidi pscafidi@ifg.world



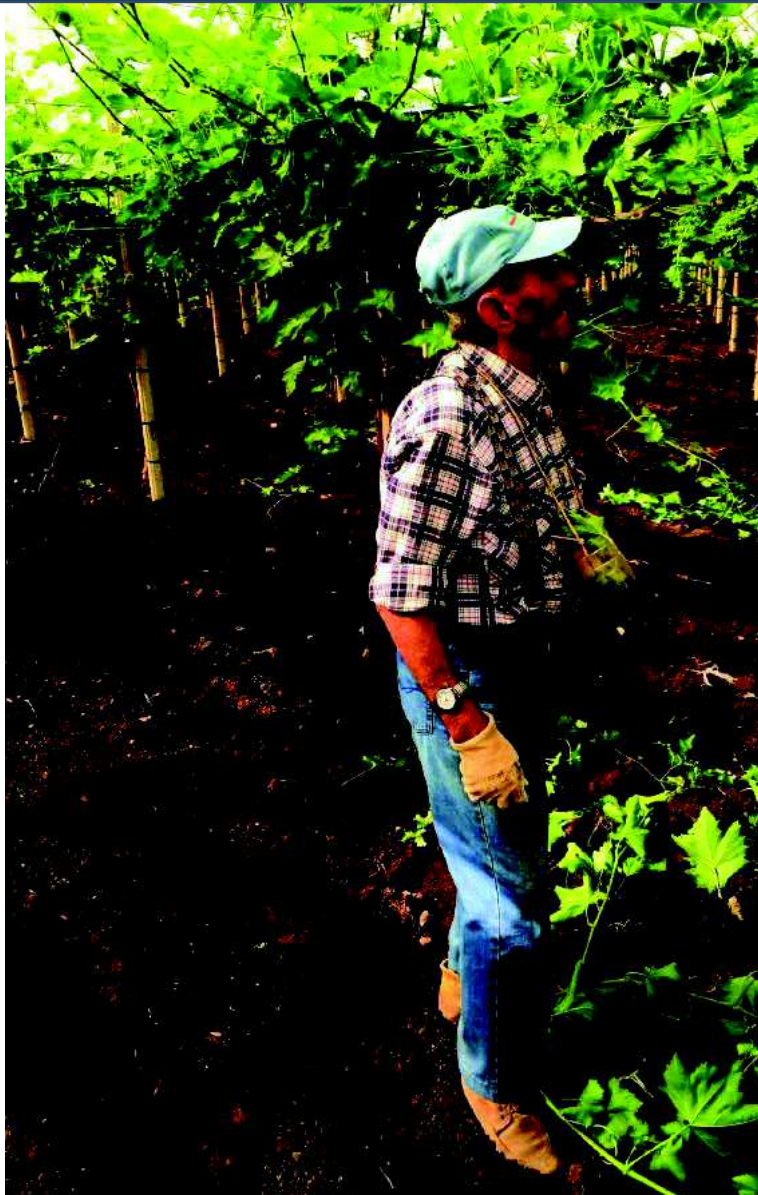
Taste the sun

Il Signore Vita produttore
della Sicilia, **grappolo**
di Red Globe
Agosto 2018

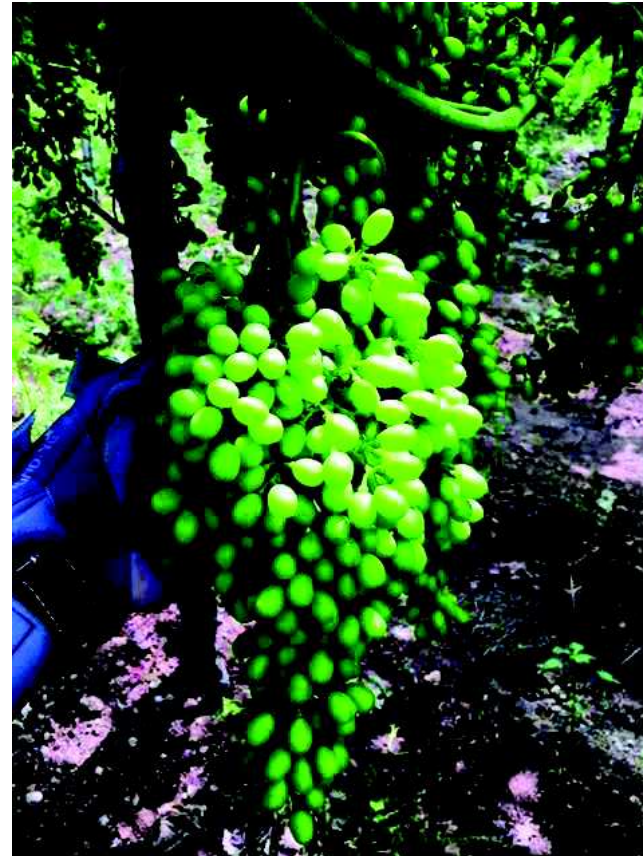




Taste the sun



Productor Italiano 87 años al 2016.....



Scarlotta 22 Mayo 2018



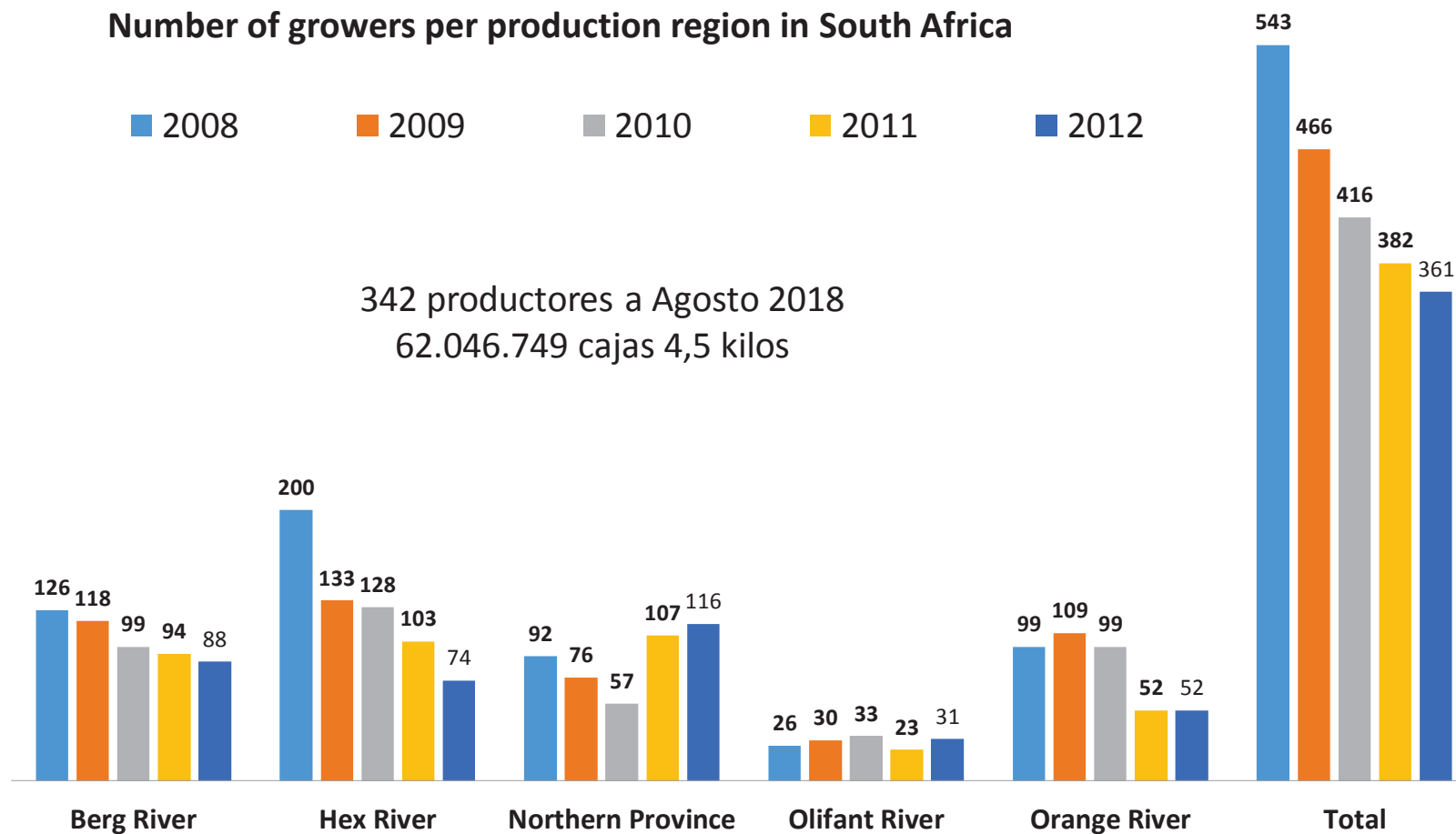
Scarlotta 3 de Agosto 2018 Bari



Number of growers per production region in South Africa

■ 2008 ■ 2009 ■ 2010 ■ 2011 ■ 2012

342 productores a Agosto 2018
62.046.749 cajas 4,5 kilos





Exportaciones Sudafricanas en Cajas de 4,5 kilos todos los mercados

REGION	2017/2018	2016/2017	% CHANGE
	(4.5 KG) EQUIVALENT CARTONS		
NORTHERN PROVINCES	6 828 762	5 537 784	23,31%
ORANGE RIVER	19 015 641	20 532 515	-7,39%
OLIFANTS RIVER	2 802 436	3 968 073	-29,38%
BERG RIVER	13 052 616	15 426 175	-15,39%
HEX RIVER	20 365 296	22 110 612	-7,89%
ALL REGIONS	62 064 749	67 575 160	-8,15%

El potencial pudo ser 70 -75.000.000 de cajas de 4,5 kilos o
39 – 37.000.000 cajas de 8,2 kilos



Importance in choosing food and groceries (% extremely or very important)

Sept' 16

June' 18

Animal welfare



51%



59%

Impact on environment

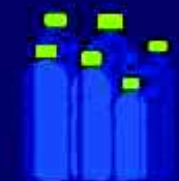


29%

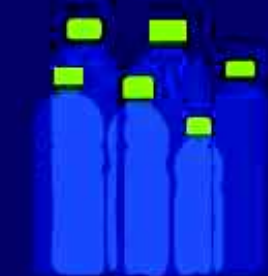


44%

Amount of packaging



28%



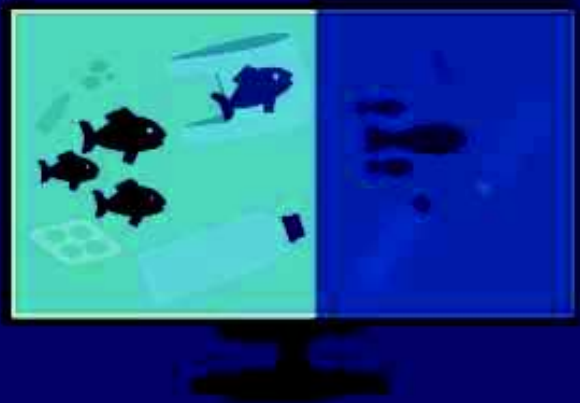
43%

Source : IGD British Snapshots , Shoppers Vista, June 2018



74%

have become more aware of the environmental impact of plastic packaging over the last 12 months



54%

say recent TV shows (e.g. Blue Planet) have inspired them to make changes to support the environment



60%

of under 35s say concern for the environment will be more important to them in the next 5-10 years



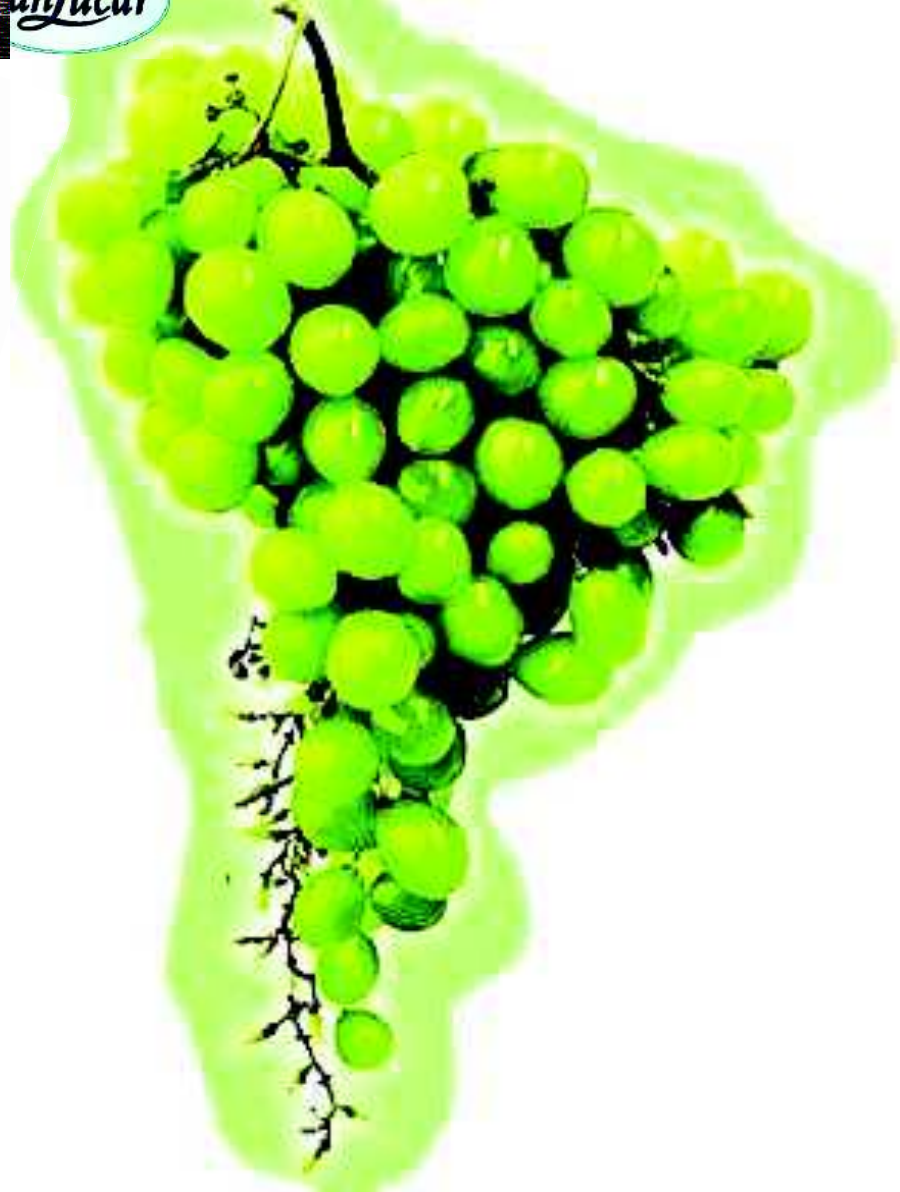
38%

of influencer shoppers say they will always buy environmentally sustainable food and grocery products in the future



Taste the sun

کی؟





- The best Marketer is the technician which design the fruit which are demanded by the client of my client.
- Knows your competitors
- New forms of business.....
- Renew or die, you are not obliged to be alive





Taste the sun

When everything
goes wrong...





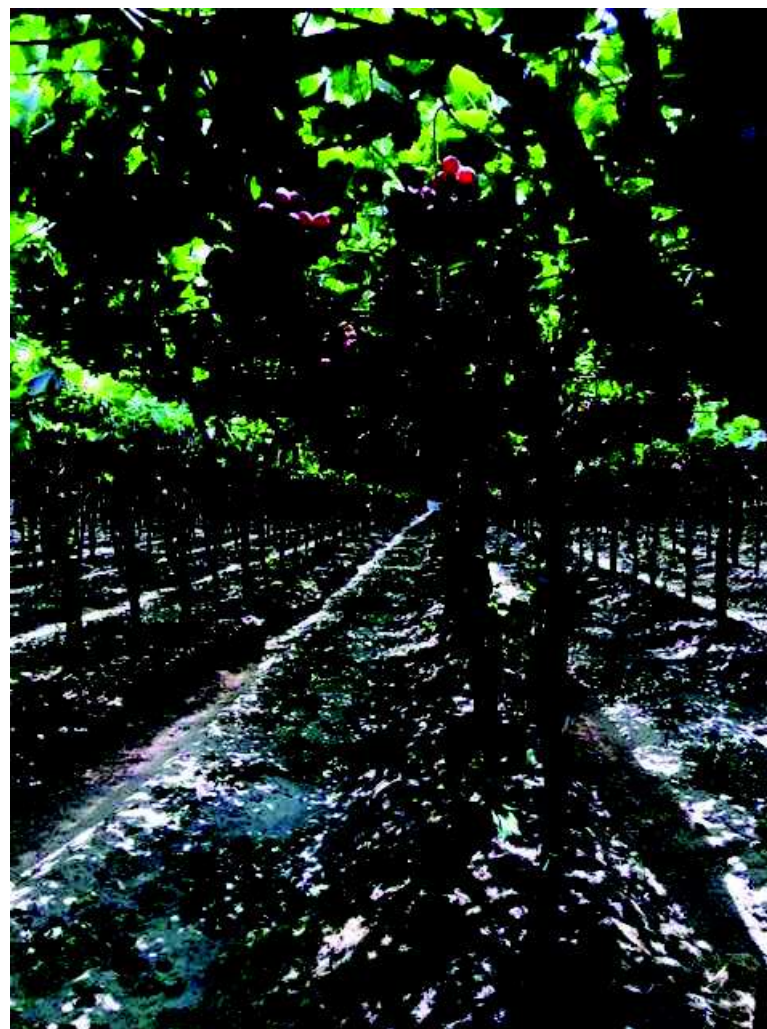
Taste the sun

...remember
that it
could be
still worse!!!





Taste the sun



Star Light a una semana de cosecha Egipto 15 de Mayo 2018



Taste the sun



27th of July 2018

www.masymas.es









From the threat: the internal threat are the worse.....because:

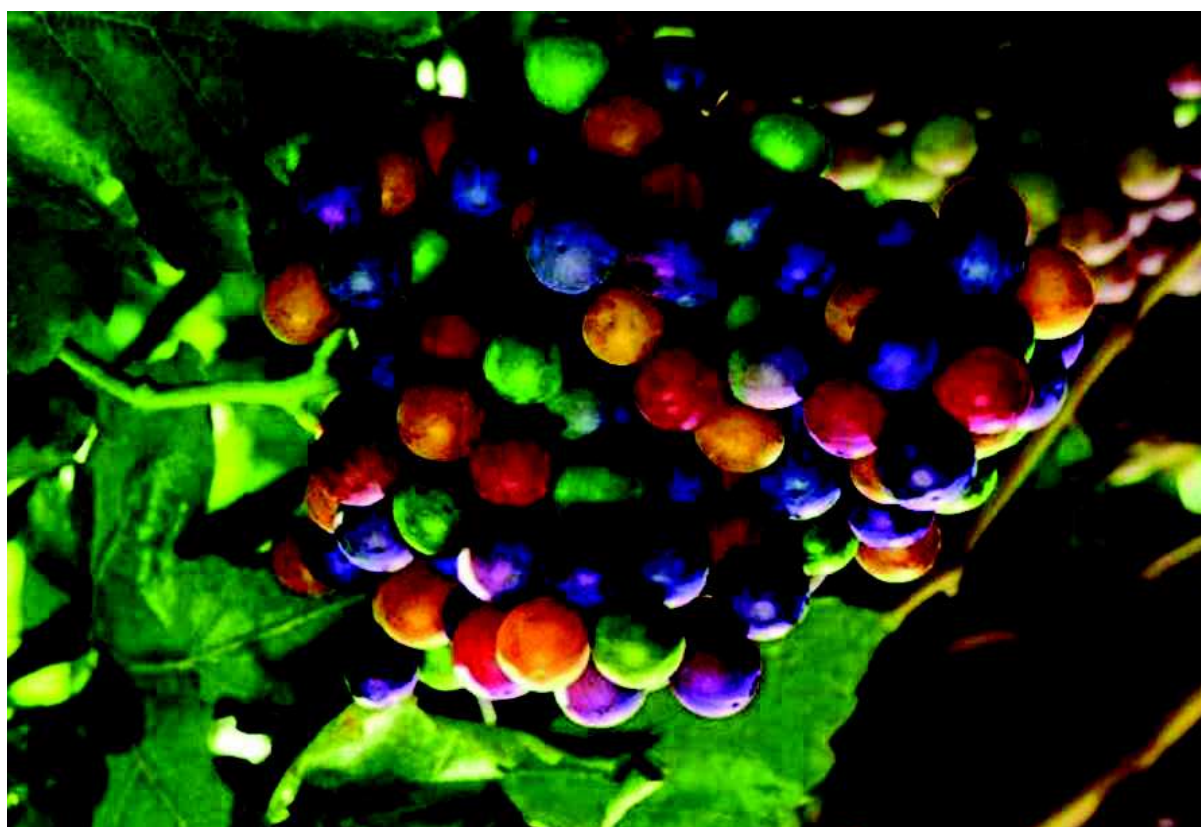
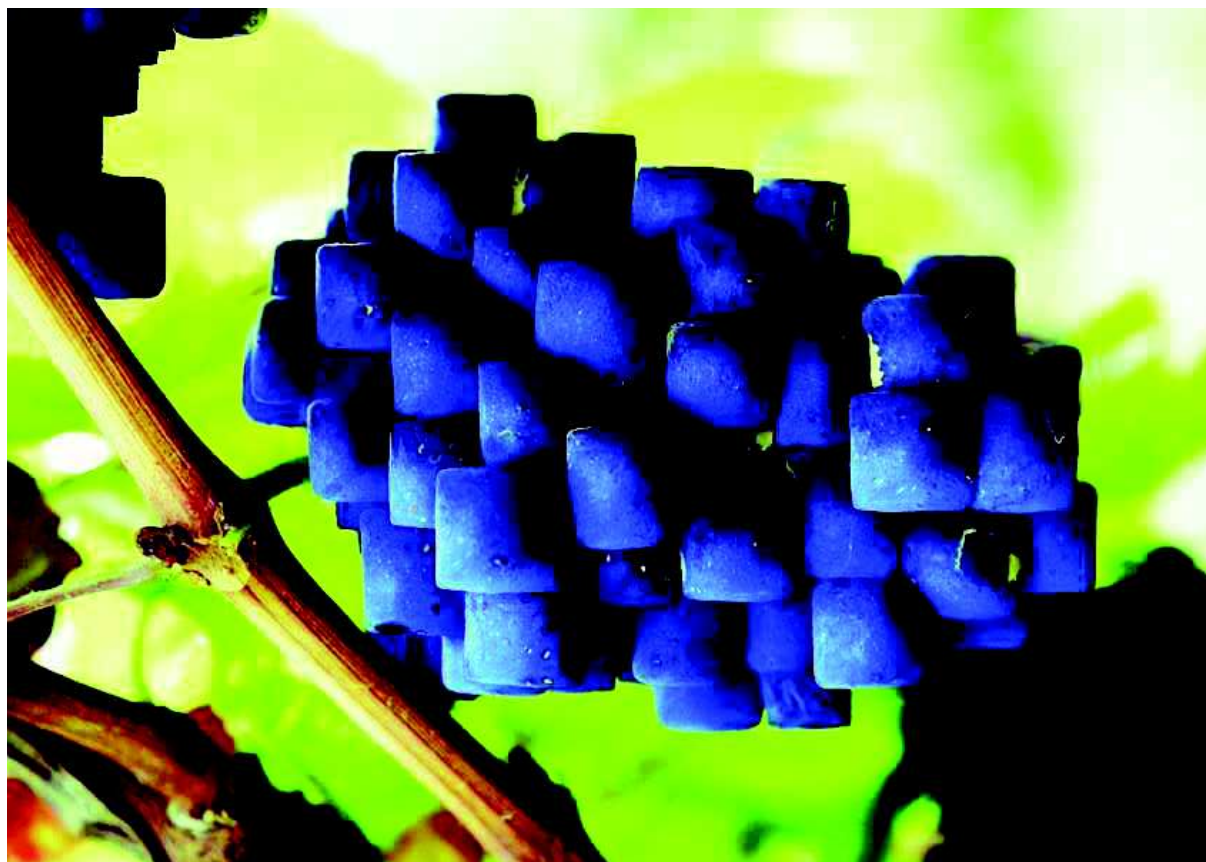


Always is a son
of a Bitch around us ..!!!

Do not relax, every body have the right to be in business, but no body are obliged to remind in business, remember our business is changing very fast and what is changings even faster and faster than our business, is the speed of the change.....

Oscar Salgado





gRAPE Day

