

# Lecture 9

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# We develop our character muscles by overcoming challenges and obstacles.

-Steven Covey (Author "The 7 Habits of Highly Effective People")

Lecture 9: Legal & Market Challenges in Agribusiness and Food Ventures

#### Textbook Reading (Quiz Basis)

Chapter 9. Legal Challenges for Entrepreneurial Ventures

Chapter 10. Marketing Challenges for Entrepreneurial Ventures

#### **Lecture Agenda**

- 1. Legal Challenges in Agribusiness
- 2. Marketing Challenges in Agribusiness



# Chapter 9 Objectives

- 1. Explain the importance of legal issues for entrepreneurs.
- 2. Identify patent protection, including definitions and preparation.
- 3. Discuss copyrights and their relevance to entrepreneurs.
- 4. Explain trademarks and their impact on new ventures.
- 5. Identify the legal forms of organization—sole proprietorship, partnership, and corporation.
- 6. List the advantages and disadvantages of each of these three legal forms.
- 7. Explain the nature of the limited partnership and limited liability partnerships.
- 8. Discuss how an S corporation works.

- 9. Define the additional classifications of corporations, including limited liability companies (LLCs), B corporations, and low-profit, limited liability companies (L3Cs).
- 10. Identify the major segments of the bankruptcy law that apply to entrepreneurs.

# Chapter 10 Objectives

- 1. Explain the new marketing concept for entrepreneurs.
- 2. Discuss the importance of marketing research for new ventures.
- 3. Identify the key elements of an effective market survey.
- 4. List the factors that inhibit the use of marketing.
- 5. Explain the emerging use of social media marketing and mobile marketing for entrepreneurial firms.
- 6. Identify the components of effective marketing.
- 7. Summarize the marketing concept: philosophy, segmentation, and consumer orientation.
- 8. Identify the areas vital to a marketing plan.
- 9. List the key features of a pricing strategy.
- 10.Discuss pricing in the social media age.

### Lecture Content

By the end of this lecture, students should be able to:

- 1. Identify core legal challenges agribusiness and food entrepreneurs face, including regulatory compliance, food safety and liability, contracts, cottage food laws, and succession planning.
- 2. Explain how federal agencies (USDA, EPA, FDA) regulate food and agricultural ventures and how those regulations affect different stages of business development—from startup to growth.
- 3. Apply food safety standards (GAP and GMP) to real-world scenarios involving traceability and product recalls.
- 4. Evaluate how contracts provide certainty in volatile agricultural markets through pricing mechanisms, quality specifications, and force-majeure clauses.
- 5. Compare legal frameworks such as commercial vs. cottage food production and understand when each applies.
- 6. Describe key marketing hurdles faced by agribusiness ventures—limited skills/resources, high competition, poor market access, quality perception, and high costs.
- 7. Analyze strategies to overcome marketing barriers, such as cooperative marketing, value-added differentiation, and direct-to-consumer channels.
- 8. Assess how rising input and labor costs influence marketing and pricing strategies in small food businesses.
- 9. Connect real-world cases (e.g., Haribo) to entrepreneurial decisions around focus, adaptation, and economies of scale.

## Overview

- Legal challenges for agribusiness entrepreneurs include navigating complex environmental, food safety, and labor regulations.
- Marketing challenges stem from high competition, lack of marketing skills, poor access to markets, and issues like product quality, storage, and high transportation costs.

**Takeaway:** Entrepreneurs must balance production costs with marketing needs, often a significant challenge due to rising input prices and labor costs, in a highly regulated environment.

## Icebreaker Activity: Haribo Case Study

• "Why Haribo Refuses to Expand Beyond Gummies"

- As you watch the video, answer the following questions to connect a global candy giant's strategy to the challenges faced by small food entrepreneurs:
  - 1. How does having different coloring agents in its international product portfolio (e.g., using natural dyes in other countries) help Haribo prepare for potential future US regulations, like a ban on Red 40?
  - 2. The video mentions Haribo is essentially a "one-product company." How does this strategy help them achieve "economies of scale" (lowering costs)? How can a startup food venture apply this idea of focus?
  - 3. Haribo modifies its products for different regions (e.g., more red bears in the US, different Star Mix contents). How does localizing production (the Wisconsin factory) and adapting the product mix solve their market access challenge and boost sales?



# Question 1: Legal - Regulatory Compliance

# International Portfolio Action

Benefit for US Regulatory Preparation

Using Natural Dyes in Other Markets

De-risks future compliance. Already having scaled, tested, compliant alternatives (natural fruit/veg coloring) ready to deploy if US regulations change (e.g., banning Red 40).

FDA NEWS RELEASE

## HHS, FDA to Phase Out Petroleum-Based Synthetic Dyes in Nation's Food Supply

For Immediate Release: April 22, 2025

The U.S. Department of Health and Human Services and U.S. Food and Drug Administration (FDA) today announced a series of new measures to phase out all petroleum-based synthetic dyes from the nation's food supply—a significant milestone in the administration's broader initiative to Make America Healthy Again.

#### The FDA is taking the following actions:

- Establishing a national standard and timeline for the food industry to transition from petrochemical-based dyes to natural alternatives.
- Initiating the process to revoke authorization for two synthetic food colorings—
   Citrus Red No. 2 and Orange B—within the coming months.
- Working with industry to eliminate six remaining synthetic dyes—FD&C Green
  No. 3, FD&C Red No. 40, FD&C Yellow No. 5, FD&C Yellow No. 6, FD&C Blue No. 1,
  and FD&C Blue No. 2—from the food supply by the end of next year.
- 4. **Authorizing four new natural color additives** in the coming weeks, while also accelerating the review and approval of others.
- Partnering with the National Institutes of Health (NIH) to conduct comprehensive research on how food additives impact children's health and development.
- Requesting food companies to remove FD&C Red No. 3 sooner than the 2027-2028 deadline previously required.

# Question 2: Marketing - Strategy and Costs (Focus)

Haribo's Strategy	Implication for Costs	Small Business Application
"One-Product Company" (Gummies)	Bulk purchasing of fewer ingredients achieves economies of scale (lower unit cost).	



# Question 3: Marketing - Market Access and Adaptation

Haribo's Action	Challenge Solved	Sales Mechanism
Localizing Production (US Factory)	Solves Market Access by cutting delivery time from months to weeks, reducing spoilage risk.	Faster delivery and replenishment leads to better retailer relationships and fewer missed sales.
Adapting the Product Mix	Solves Competition by tuning flavor/texture to local preference (e.g., US wants more raspberry).	Direct adaptation increases purchase likelihood and brand loyalty over generic products.

# Part 1: Legal Challenges



# Focusing the Lens: Farm to Fork

The journey from farm to fork is regulated at every step.

As entrepreneurs, your legal duties extend far *beyond* simple business registration—they encompass:

- 1. Soil & Water: Environmental laws and land use permits.
- 2. Product Handling: Food safety standards (GAP, GMP, Cottage Food).
- 3. Distribution: Contract certainty and liability for transport.

# Federal Regulations in Agribusiness

Let's consider that food and agriculture is one of the most heavily regulated industries in the world.

#### **US Department of Agriculture (USDA)**

- Oversees animal-based agriculture
- Sets meat price limits and inspects quality
- Regulates food safety for perishables
- Establishes dietary regulations

#### **Environmental Protection Agency (EPA)**

- Guides use of agricultural chemicals and pesticides
- Enforces Clean Water Act, Clean Air Act, and Federal Insecticide, Fungicide and Rodenticide Act

#### Food and Drug Administration (FDA)

- Regulates most food products (except meat and some animal products)
- Oversees growing, harvesting, processing, packaging, storing, and transporting of food
- Has authority to mandate food recalls



## Each Venture Phase is Affected in Different Ways

#### 1. Inception of the Venture:

- Choosing the right legal structure (LLC, S-Corp, Partnership)
- Permitting for specific operations (e.g., wastewater, on-farm sales, commercial kitchen use).

#### 2. Ongoing Venture:

- Regulatory Compliance (Pesticide use, zoning, water rights).
- Contract Certainty (Dealing with volatile commodity prices).
- Labor Laws (Seasonal and migrant workforce regulations).

#### 3. Growth and Continuity:

- Intellectual Property (Brand trademarks, unique seed varieties).
- Succession Planning (Estate planning for the farm/business).

# Core Legal Challenges

- 1. Regulatory Compliance
- 2. Food Safety and Liability
- 3. Contract Law & Supply Chains
- 4. Cottage Food Laws

5. Estate and Business Planning

# Core Legal Challenges

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#### Adherence to the Laws

Food & ag ventures must adhere to a wide range of federal, state, and local laws, including:

#### Environmental Protection:

- Nutrient management (fertilizer/manure runoff) and water use rights.

#### Land Use/Zoning:

- Ensuring your property is zoned for the intended activity (e.g., production, on-farm retail, processing).

#### Labor Laws:

 Managing wage/hour compliance for seasonal workers and compliance with programs like H-2A.

# Why It's Complex and Costly

- The rules often vary dramatically by jurisdiction.
  - For example, a new poultry operation must navigate USDA
     inspection rules, EPA (water discharge) permits, and local zoning
     (noise and odor control) rules, turning a single project into a multiagency compliance effort.
  - In Colorado, the employees of the <u>State Board of Stock Inspection</u> are charged with protecting the Colorado livestock industry.

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# Protecting Consumers and the Business

Entrepreneurs must establish robust procedures to ensure product safety and avoid devastating liability.

#### Key Standards

- <u>Good Agricultural Practices (GAP)</u>: Focuses on farm-level food safety (water quality, worker hygiene, soil amendments).
- <u>Good Manufacturing Practices (GMP)</u>: Focuses on processing and packing facilities (sanitation, equipment maintenance, pest control).
- Generally, these are voluntary, but their effective implementation is often a de facto requirement to participate in the commercial food supply chain.

# Traceability and Recall

- You must have a "one-step-forward, one-step-back" system.
- If a product is contaminated, how quickly can you:
  - Identify exactly where it went (forward)?
  - Identify exactly where the problematic inputs came from (back)?

# Liability Exposures

#### Contaminated Products:

- Illnesses linked to your food (e.g., *E. coli* in spinach).

#### Escaped Substances:

 Non-food liabilities, like pesticide drift damaging a neighbor's organic crop, or nutrient runoff polluting a local stream. Estimated annual number of foodborne illnesses, hospitalizations, and deaths caused by seven major pathogens, United States, circa 2019

Pathogen	Illnesses	Hospitalizations	Deaths
Campylobacter spp.	1,870,000	13,000	197
C. perfringens	889,000	338	41
Listeria	1,250	1,070	172
Norovirus	5,540,000	22,400	174
Salmonella	1,280,000	12,500	238
STEC	357,000	3,150	66
Toxoplasma	NA	848	44
Total	9.9 million*	53,300	931

Source (CDC)



# EXPLAINED: 2024 FOOD RECALLS

# Activity: The Lumpy Lemonade Incident

- A small juice bar starts pressing and bottling its own fresh, raw juice on-site.
- The local health department shuts them down temporarily after a customer reports illness.
  - 1. Which standard (GAP or GMP) is primarily relevant to their pressing and bottling operation?

2. What is the first piece of information the juice bar needs to collect to start their "one-step-back" traceability effort?

# Core Legal Challenges

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# Navigating Contracts for Certainty

• In agribusiness, certainty is needed for planning.

- Contracts manage risk and secure inputs/outlets in a volatile environment.
  - Help to stabilize volatile prices: Contracts must lock in supply or price to hedge against commodity market swings.
  - Help to maintain specific quality: Growers contract with processors (e.g., for tomatoes or grapes) to ensure they meet very specific criteria like Brix level (sugar content) or moisture level, which impact the final processed product.

### What's Included in a Contract?

- Pricing Mechanisms: Using futures, fixed-price, or floor/ceiling agreements.
- Force Majeure: Clauses addressing weather-related failures, transportation disruptions, and other 'Acts of God' common in agriculture.
- Example: A farmer contracts with a high-end restaurant group to supply microgreens year-round. This contract requires guaranteed weekly volume and specifies the exact variety, packaging, and delivery time—all necessary for the restaurant to maintain menu consistency.

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#### Home-Based Production and Limitations

- Cottage Food Laws allow small entrepreneurs to prepare certain non-potentially hazardous foods in their home kitchens without requiring a commercial-grade facility.
- This dramatically lowers the startup cost barrier.



# Key Restrictions (Varies by State)

Permitted Foods	Prohibited	Sales Venue	Revenue Cap	Labeling
Generally limited to non-perishables like baked goods (no cream fillings), jams, jellies, and dried herbs.	Meat, raw dough, highly perishable items.	to direct-to- consumer sales (farmers markets, on-	States impose an annual maximum gross revenue (e.g., \$25,000 to \$50,000).	MANDATORY specific labeling stating the product was prepared in a non-inspected home kitchen.

# Difference between Cottage Food and GMP

- If you want to sell your homemade granola at a local craft fair,
   Cottage Food is your entry point.
- If you want to sell it in **every major grocery store** in the state, you need a commercial kitchen and GMP compliance.

# Core Legal Challenges

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# Planning for Succession and Financial Security

 Planning for the future, including succession and potential bankruptcy, is an important but often overlooked, especially in family-owned farms and food businesses where personal and business assets are intertwined.

# Succession Planning

- Agribusiness often involves valuable, illiquid assets (land, equipment).
- Succession planning ensures the business can transition smoothly to the next generation or a new owner without being broken up due to inheritance taxes or family disputes.

# Bankruptcy (Chapter 12)

- While all businesses can file for standard reorganization (Chapter 11) or liquidation (Chapter 7), farmers have a unique provision: Chapter 12.
- This is designed specifically for "family farmers" or "family fishermen" to reorganize their debts while keeping the operation running—an important tool given the volatility of farm income.

<u>Home</u> > <u>Court Programs</u> > <u>Bankruptcy</u> > <u>Bankruptcy</u> > <u>Bankruptcy</u> Basics

#### Chapter 12 - Bankruptcy Basics

Chapter 12 of the Bankruptcy Code provides for adjustment of debts of a "family farmer," or a "family fisherman" as those terms are defined in the U.S. Bankruptcy Code.

#### Background

Chapter 12 is designed for "family farmers" or "family fishermen" with "regular annual income." It enables financially distressed family farmers and fishermen to propose and carry out a plan to repay all or part of their debts. Under chapter 12, debtors propose a repayment plan to make installments to creditors over three to five years. Generally, the plan must provide for payments over three years unless the court approves a longer period "for cause." But unless the plan proposes to pay 100% of domestic support claims (i.e., child support and alimony) if any exist, it must be for five years and must include all of the debtor's disposable income. In no case may a plan provide for payments over a period longer than five years. 11 U.S.C. § 1222(b)-(c).

# Part 2: Marketing Challenges



#### The Market Landscape

- In the food and beverage industry, you are competing not just with similar products (another brand of yogurt) but also with consumer choices across categories (a restaurant meal vs. cooking at home).
- Marketing in agribusiness is about turning a commodity product (e.g., a chicken) into a differentiated, branded value proposition (e.g., a "Certified Humane, Pasture-Raised Chicken from Sunnyside Farm").

- 1. Lack of skills and resources.
- 2. High competition (Local vs. Global).
- 3. Difficult market access.

- 4. Product quality and perception.
- 5. High costs (Marketing, Storage, Transportation).

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#### Lack of Skills and Resources

• Many small food and farm entrepreneurs are experts in production (growing, cooking) but lack the necessary skills and capital to develop and execute effective marketing plans (e.g., digital advertising, brand design, retail buyer pitches).

#### **Solutions:**

- Cooperative Marketing Hubs: Producers pool capital to hire a shared expert (the "Co-op Agency") for branding, digital advertising, and high-quality photography, spreading the cost and gaining specialized skills.
- Leverage Aggregators/Distributors: Partner with existing local food distributors who specialize in sales and logistics, immediately gaining access to high-value retail buyers and professional pitch execution.
- Focus on Business Incubation: Use incubators that offer free or subsidized training in financial forecasting, brand narrative development, and retail pitching.

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### High Competition

- The market is saturated, making it difficult to stand out and secure a profitable customer base.
  - Against Large-Scale Operations: A national beverage company can out-spend and out-price your local sparkling water due to massive economies of scale.
  - Against Other Options: Consumers have infinite choices. Your artisanal cheese competes with every other quick-snack option available.

# Activity: Facing High Competition

- The Haribo video demonstrated how they use **focus** (on gummies) and **adaptation** (local flavor/mix) to compete with diversified giants like Hershey's.
- Now, think about a successful, small food or beverage brand you love (e.g., a craft coffee roaster, a small-batch jerky company, or a boutique hot sauce).
- Question: How does this small brand compete against the major players (like Starbucks or Frito-Lay)?
- Specifically, what is their "Haribo" move? Do they focus on a unique ingredient, a specific value (sustainability), or a particular regional market that the large players ignore?
- (Hint: They rarely compete on price—they compete on story, quality, and values.)

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## The Logistics of Getting to the Shelf

- Entrepreneurs can face difficulties accessing high-value markets, which are often concentrated in urban or distant areas.
- Barriers:

- 1. Poor Infrastructure: Bad local roads or a lack of reliable, accessible cold storage can cause spoilage before the product reaches the buyer.
- 2. Distance from Markets: Transportation and time-to-market increase costs and risk, making it harder to serve distant, high-value markets.

## The Logistics of Getting to the Shelf

- Entrepreneurs can face difficulties accessing high-value markets, which are often concentrated in urban or distant areas.
- Barriers:

- 3. Lack of Effective Sales Channels: Getting your product into a major retail chain requires navigating complex systems of brokers, distributors, and slotting fees—processes designed for high volume that exclude small players.
- **4. Strategy:** These challenges often force small operators toward Direct-to-Consumer (D2C) channels (farmers' markets, CSA, online stores) to maximize margins and bypass traditional distribution gatekeepers.

## Solutions to Market Access Challenges

Challenge Barrier	Solution Strategy	Benefit
Poor Infrastructure / Cold Chain Risk	Use Food Hubs/Aggregators: Centralized, shared cold storage and consolidated large-volume transport.	Mitigates spoilage; shifts logistics burden away from the small producer.
Distance from Markets / High Transport Costs	Invest in D2C E-commerce: Ship directly to customers with specialized, optimized packaging and regional carriers.	Bypasses traditional middle layers, accessing distant consumers while maximizing margins.
Lack of Effective Sales Channels (Retail)	Hire a Food Broker or Join a Sales Coop: Pay commission to a specialized entity that already has retail buyer relationships.	Gains professional access to large retail chains without needing in-house expertise or large volume guarantees.
High Spoilage Risk (Fresh Produce)	Shift to Value-Added Products: Process perishables into shelf-stable goods (jams, frozen, canned).	Extends shelf life and tolerance for imperfect transport conditions.

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#### Promoting Unique Attributes

- Low product quality will always hinder marketing efforts.
- However, high-quality products also fail if their unique attributes are not clearly and convincingly promoted.

#### The Perception Hurdle

- Consumers rely heavily on visual cues (price, packaging, brand name) to judge quality.
- A small-batch product must work harder to convey its value than a known national brand.

#### Value-Added Characteristics

- Entrepreneurs need to clearly articulate the value of their product, which often revolves around:
  - Source: "Pasture-raised," "Single-origin," "Heritage grain."
  - Process: "Hand-harvested," "Small-batch," "Naturally fermented."
  - Values: "Certified Organic," "B-Corp," "Locally sourced."
- Example: Simply selling "eggs" is commodity marketing.
  - Selling "Large Brown Eggs from Hens Raised on a Regenerative Farm" is differentiated marketing that justifies a premium price.

### The Economics of Organic Standards

#### 1. What Organic Means (The Legal Barrier)

- Definition: A legal, audited marketing claim (not just a production practice) enforced by the USDA.
- Requirement: Land must be free of prohibited substances for 3 years before harvest—a costly, zero-premium transition period.

#### 2. The Economics

- Organic commands a significant price premium (often 30-100+%).
- The premium is necessary to offset higher labor costs (manual weeding) and lower yields compared to conventional farming.

### The Farmer Reality: Risk vs. Reward

Factor	Consumer View	Entrepreneur Reality
Price	Willingness to Pay (WTP) for values.	Must cover high transition costs (3 years of no premium).
Risk	Low health risk.	High production risk (no chemical safety net), plus annual audit fees.

- As seen with the White Oaks Farm case study, the Organic label is often required for market entry, regardless of the farmer's practices.
- The cost of certification is the "gate fee" to high-value markets.

• The "Organic" label is a validated seal of trust that grants the price premium needed to financially sustain high-integrity, complex farming practices.

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### Thin Margins and Rising Inputs

- Marketing, storage, and transportation costs can be substantial, impacting profitability, especially when combined with rising input and labor costs.
- Costs Driving Thin Margins:

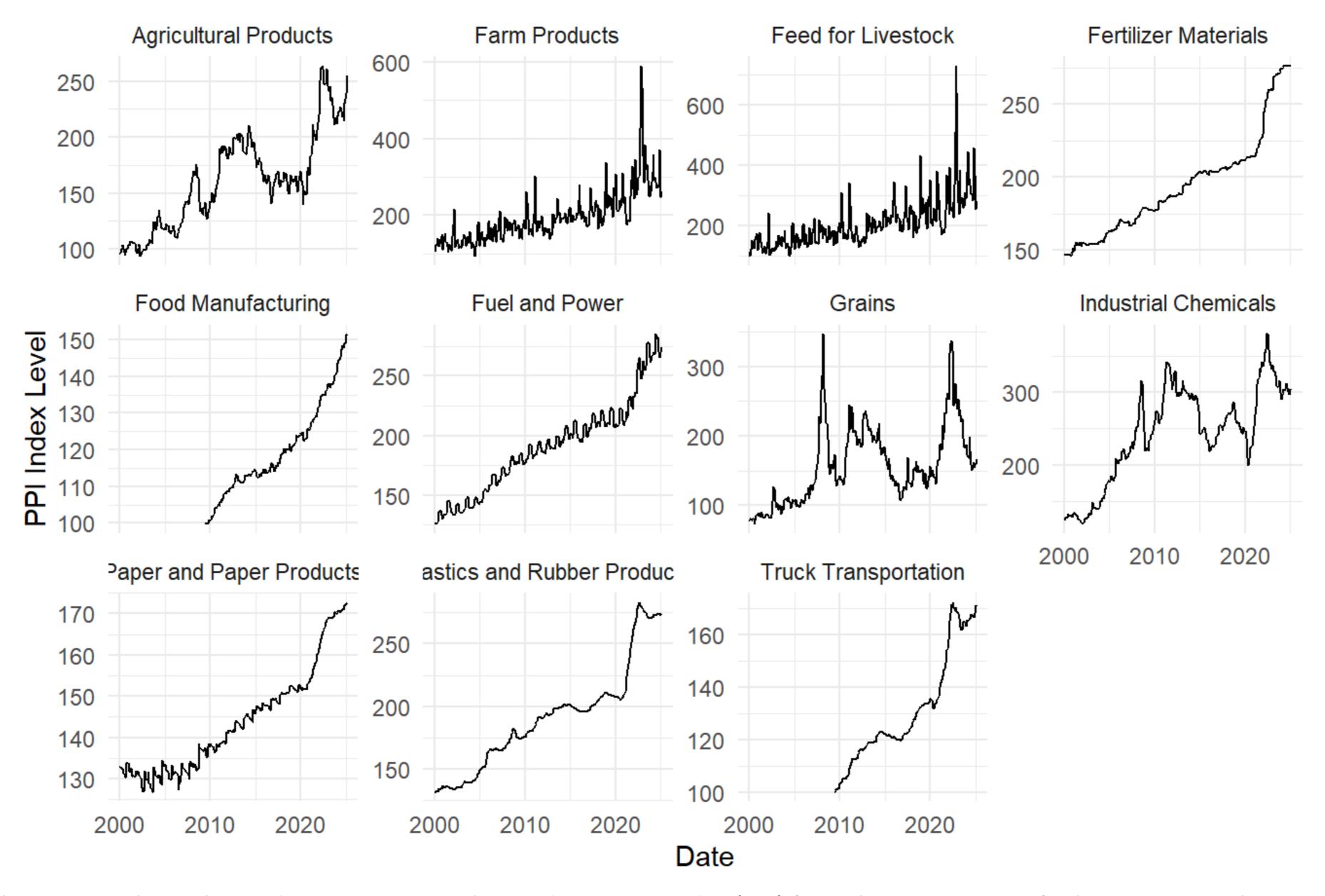
- Storage (Cold Chain): For highly perishable food, reliable refrigerated transport and cold storage are non-negotiable and extremely expensive capital expenditures.
- Transportation: Fuel and logistics are high and volatile costs that disproportionately affect smaller businesses without volume discounts.

### Thin Margins and Rising Inputs

- Marketing, storage, and transportation costs can be substantial, impacting profitability, especially when combined with rising input and labor costs.
- Costs Driving Thin Margins:

 Rising Input/Labor Costs: Increases in seed, fertilizer, and equipment maintenance, combined with minimum wage or seasonal labor costs, squeeze margins before the product even hits the market.

#### Agricultural Input Costs: PPI Over Time



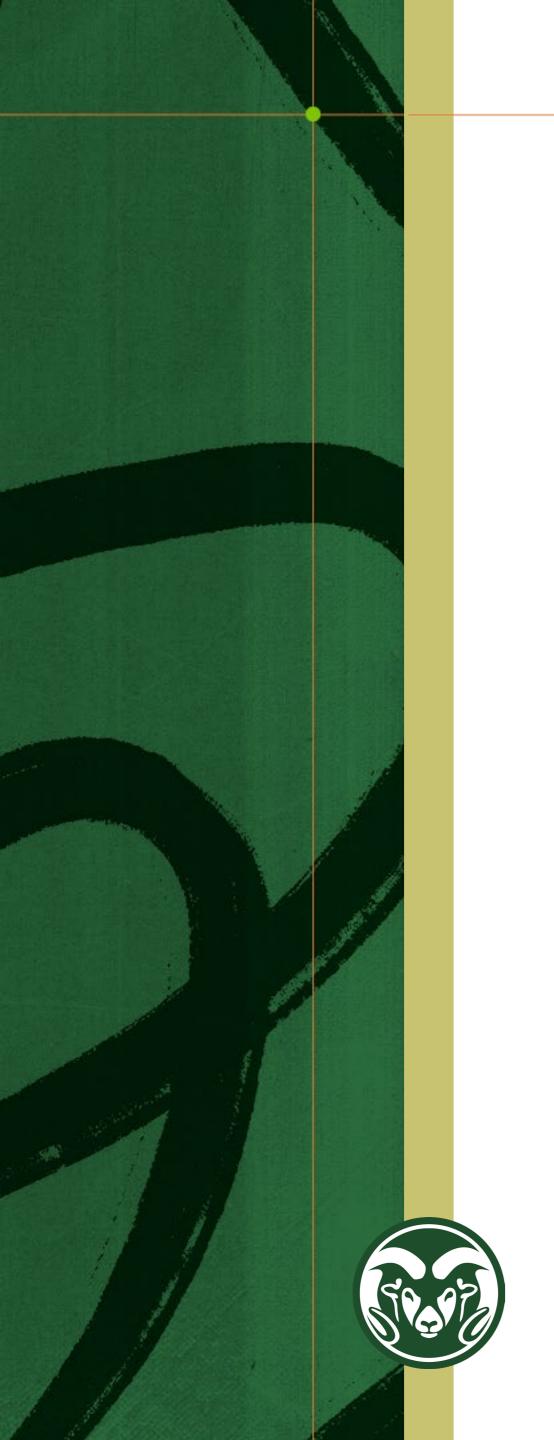
Agricultural input costs have changed over time using the Producer Price Index (PPI) from the U.S. Bureau of Labor Statistics. These input prices affect producers and may influence price transmission to retail food categories.

#### Activity: Increasing Sales

- A local bread bakery owner says her costs are rising, but she is afraid to raise her price from \$5.00 to \$6.00 for a loaf.
- Question: If she can't raise the price, what is one non-price-related marketing strategy she could use to increase her net profit?
- (Hint: Think Volume or Value-Add).

### Protecting and Promoting Your Venture

Challenge Category	Action Item	
Legal/Regulatory	Identify all required permits (e.g., GAP/GMP, Cottage Food, Zoning) before capital investment.	
Liability	Implement a traceability system that can track every batch of product one step forward and one step back.	
Market Access	Prioritize <b>Direct-to-Consumer (D2C)</b> channels early on to bypass wholesale gatekeepers.	
Competition	Focus your marketing efforts entirely on your unique attributes (story, source, process), not on price.	



#### Summary

- ✓ Identify core legal challenges agribusiness and food entrepreneurs face, including regulatory compliance, food safety and liability, contracts, cottage food laws, and succession planning.
- Explain how federal agencies (USDA, EPA, FDA) regulate food and agricultural ventures and how those regulations affect different stages of business development—from startup to growth.
- ✓ Apply food safety standards (GAP and GMP) to real-world scenarios involving traceability and product recalls.
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- Compare legal frameworks such as commercial vs. cottage food production and understand when each applies.
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- Analyze strategies to overcome marketing barriers, such as cooperative marketing, value-added differentiation, and direct-to-consumer channels.
- Assess how rising input and labor costs influence marketing and pricing strategies in small food businesses.
- Connect real-world cases (e.g., Haribo) to entrepreneurial decisions around focus, adaptation, and economies of scale.