

Developing Fermented Food Culture in the U.S. into Accessible **Health Food Culture**

Team S601 (Hosei University)

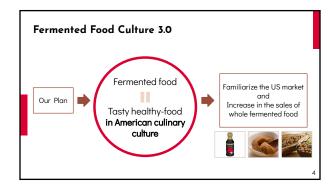
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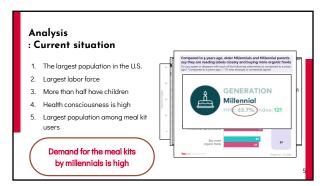
Agenda

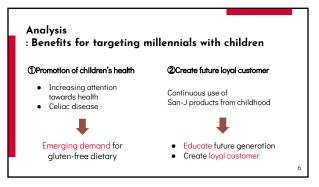
- Plan Overview
- Fermented Food Culture 3.0 Analysis
- Target
- Persona Flow of Customer Experience
- Promotion of Meal Kits Menu for Meal Kits Examples of Menu
- How to Encourage Meal Kit Users to Buy San-J Products Partner Company

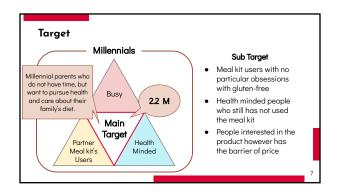
- Partner Company Benefits for San-J and the Partner Company Cost and Profit: Total Cost and Budget Cost and Profit: Total Profit from Meal Kit Collaboration Cost and Profit: Total Profit of Whole Marketing Plan

Plan Overview Goal: Develop fermented food culture into health foods culture in the U.S. Demonstrate the adaptability of San-J products to the American culinary culture Cooperate with meal-kit company (create new gluten-free category) Enhance accessibility to San-J products Leads to the purchase of San-J products

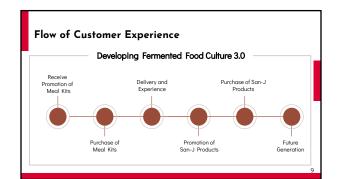


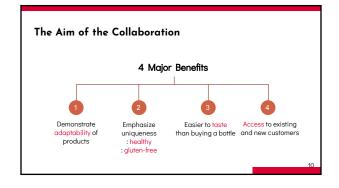


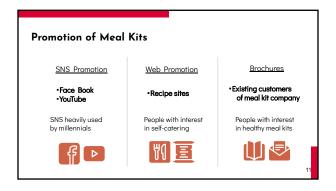


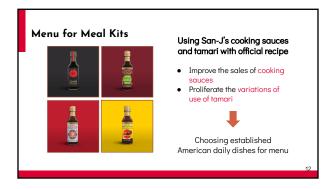






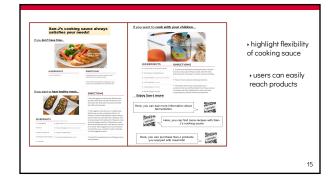


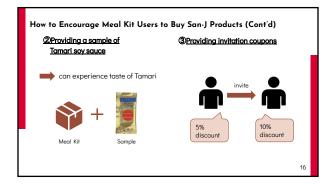


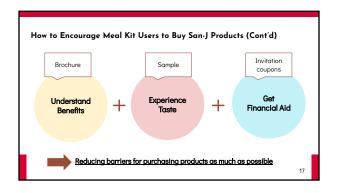




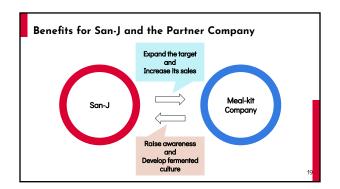


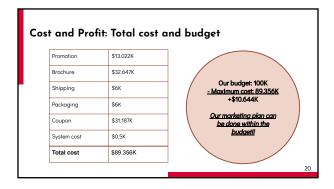


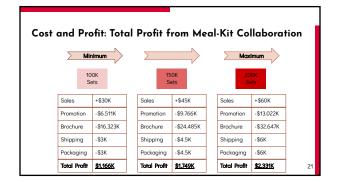


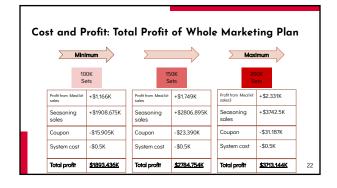


| Partner company | | | | | |
|-----------------|------------|-------------------------------|---|--------------------|----|
| | | USDA Organic Certification | No Gluten-free Section (Availability) | Market Share | |
| | GREEN CHEF | 0 | 0 | 1 (Hello Fresh) | |
| | sunbasket | 0 | × | 2 | |
| | ВА | × | 0 | 3 | |
| | PURPLE | × | × | 4 | 18 |









Thank you for having a time today. We enjoyed Marketing Competition in Japan with SAN-J.







References

**A Stimonia Nov. 43, They's dynaming from the Stimonia formation." Introduction of the Stimonia formation of

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