

NOTTINGHAMSHIRE FOOD SUMMIT 2024

RIGSBYS SEASONAL FOODS

"FORAGE, GROW, MAKE, & REDUCING
FOOD WASTE
- LET'S DISRUPT THE FOOD SYSTEM!"

Dr James Marsh

15th October 2024



Rigsby's
Seasonal Foods

Est ✕  ✕ 2023

Artisan Foraged & Homegrown
Food & Drink Products



RIGSBY'S SEASONAL FOODS & FORAGE AND MAKE LTD TEAM



Dr James Marsh
Co-Founder and Business Owner



Rigsby Marsh
Co-Founder and CBO (Chief Barking Officer)



INTRODUCTION

- Whilst recovering from a chronic illness in 22/23 Rigsby helped motivate me to venture out and so an interest in foraging began....
- Rigsbys Seasonal Foods was formed November 23
- Nottingham based food and drink company that aim to disrupt the market with their unique, range of products that use foraged, homegrown and surplus food waste ingredients.
- There is far too much food waste in modern society
- People in general have lost the skills and confidence to forage or grow their own produce and make food from raw ingredients.



OUR FOOD & DRINK PRODUCTS

Foraged Liqueurs



Shrub Cordial



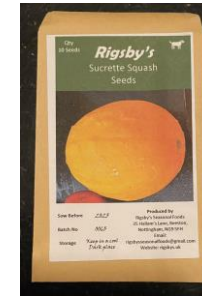
Jelly Ear Chocolates



Medicinal Tinctures



Free Seeds



Windmill Community Gardens



The Moot Bar



Mammoth Eco Cinema



Oak Tree Farm



Sauces



Vinegars

Pickles



Pickled



Pate



Compotes & Marmalade



Shop Zero



Café Roya



PROBLEM ANALYSIS AND SOLUTION

Aim and Problem Statement

- We aim to utilise local available resources to provide both high-quality and distinctive food and drink that uses 100% natural ingredients with no additives, preservatives and/or colourings.
- We are focused on minimising our impact on the planet and in turn providing education so that others can forage, grow, and make their own.
- There is far too much plastic packaging in the food sector
- The concerns over global climate change and being environmentally and socially responsible are increasingly necessary in today's modern society, therefore our scope seems entirely appropriate.

Solution

- We aim to reduce the problem by using recycled glass bottles, compostable packaging and labels and have an incentivised return scheme for our bottles and jars.
- The response from the public has been fantastic.
- We have met many new customers and friends who want to join us on this journey
- This has provided us with reassurance and confidence that our plan for RSF within the food and drink sector is timely and welcomed, albeit currently on a small scale.

IMPACT DELIVERY AND MEASUREMENT

Environmental Benefits



- Locally sourced foraged and home-grown ingredients – this will significantly reduce food miles.
- Food waste – Donations from supermarkets and food banks to stop it going to landfill.
- Glass Returns Policy – Customers are encouraged to return bottles and jars for reuse by offering a financial incentives
- Compostable Packaging and Labels - All packaging, bags and labels are made from recycled cardboard and paper
- Recycled Glass Bottles – RSF's 250ml glass bottles are made from recycled glass.
- Repurpose - RSF receives community donations of items such as glass ramekins to reduce landfill from food packaging.
- All local deliveries are Eco – RSF uses an EV to deliver products for free within a 5-mile radius.



INVESTMENT AND FUNDRAISING

Personal Investment

- Self-funded from Dec 23 to April 2024
- Low Start-up costs circa £2500 due to business model of foraging, home grown and food donations

UK Food & Drink Forum

- Awarded NPD placement at Food Works in Weston Super-Mare
- Placement commenced on 10th-11th July 24
- Opportunity to develop exciting new products including Artisan Pasta from waste bread

Broxtowe Accelerator

- Engaged with “Broxtowe Accelerator” via D2N2
- Submitted grant in Sept 24 to help productionise future products
- Including Bread Waste Pasta and Clear Fruit Honey

ORGANISATIONAL DEVELOPMENT

Skills & Training Requirement

- 5* Hygiene rating Nov 23
- Personal and premises licence Nov 23
- FoodWorks NPD training Jul 24
- Carbon Neutral Training Jul 24

Collaborator Partnerships

- Broxtowe Community Projects
- Oak Tree Alpacas
- Spring Lakes Water Sports
- Shop Zero
- The Moot Bar
- Eco-works Community Projects
- Mammoth Eco Cinema
- Windmill Community Projects
- The Company Shop
- Tough Marys Bakehouse



RECENT HIGHLIGHTS

Ingenuity

- Finalist of the National Ingenuity Competition
- Over 500 entries, 37 Finalists
- Awarded the “People Choice Award voted by fellow finalists, academics and judges
- £500 Cash Prize

NPD South West Foodworks

- Development of reverse engineered Pasta from bread waste
- Artisan Pasta with infused foraged ingredients
- Bread waste is a £1.1B and 680,000 tonnes problem!

Rigsbys Forage and Make LTD

- Formed in August 24
- Unique Foraging and make experiences for both public and corporates at 4 different venues
- Public experiences subsidised by RSF to make affordable for wider cross section of people

RIGSBYS SEASONAL FOODS



NEXT STEPS.....



- Taking Proof of Concept (PoC) Pasta from bread waste into production
- Train out Nationally including Foodbanks and F&M experiences

- Gain Vegetarian and Vegan Status
- Join the Vegetarian Society membership

- Deployment of "Forage and Make" into corporate businesses using "Robin Hood" model

THANK YOU FOR LISTENING TO OUR STORY, ANY QUESTIONS PLEASE?

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