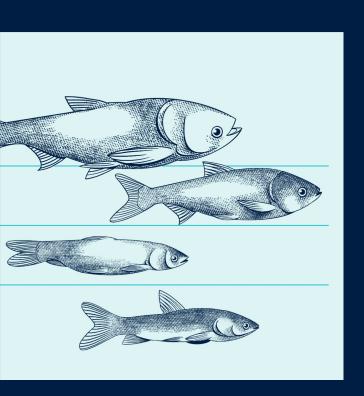


# Background NATURAL RESOURCES



Asian carps: four species (Bighead, Silver, Black and Grass Carp)

Multiple sources but native to China, East Asia (one of most cultured/consumed fish in the world)

Imported into United States in 1960's/1970's (escaped)

Established in major U.S. river basins (Illinois, Mississippi, Missouri, Ohio)





#### Background —often recognized this way here in the US (up to 70 % total biomass)



Silver carp is dominating commercial harvest as well

#### Background —but recognized this way around the world













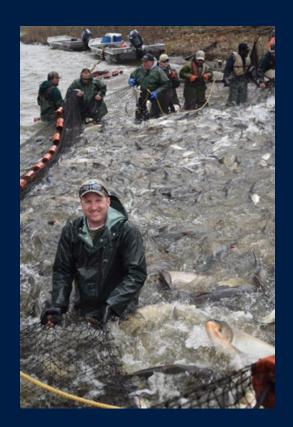
#### Background —Fishing, we have a workforce











Methods evaluated: Monterey Bay Seafood Watch Good Choice

## The ACRCC (a key partner)

27 US and Canadian federal, state, provincial, and regional institutions

Formed in 2010 to prevent the introduction, establishment, and spread of Asian carp into the Great Lakes

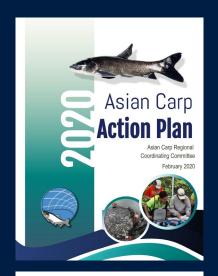
Co-chaired by the USEPA and USFWS

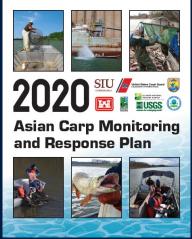
Monitoring Response Workgroup is a subcommittee

Monitoring and Response Plan

Co-chaired by State of Illinois and Great Lakes Fishery Commission

Enabled jumpstart of business analyses, including marketing/branding www.asiancarp.us





### Overall Strategy



#### Upper River

Contract removal

Detectable front - less than 5% of 2012 population

Science driven

Modeling

Downstream management

Response as needed

#### **CAWS**

Barriers

Monitoring

Response

#### Lower River

Independent Commercial Harvest

Modeling

Harvest important to protect ecology AND prevent spread

Model for a nation

### Challenges – Common carp



#### What's in a name?

- Carp is a 4 letter word
- Carp represents dozens of species
- Common carp introduced in 1880s across US
- Well known, but strong taste (bottom feeder)



### Opportunity – Asian carp

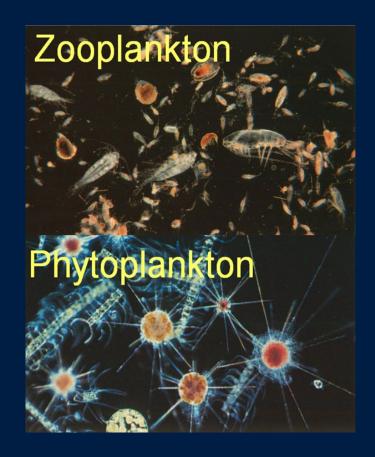


#### What's in a name?

- Not grandpa's "carp" (must change perception)
- Light, flakey, nutritious
- The right thing to do ecologically (Green Choice!)
- NOT A BOTTOM FEEDER!!!



#### Background — Not a bottom feeder







Specialized gill raker structures

#### Background — a National issue (first Illinois, then transform national rivers)



#### Scope

Large Rivers across nation <u>Illinois</u> River alone (240 miles)

20-50 M lbs annually

Protein needs

Healthy choice

Historic fishing identity

#### Background —a healthy choice!

A delicious healthy choice

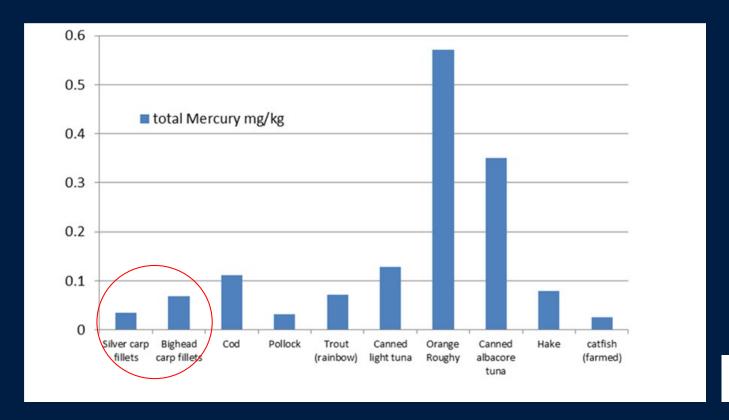
Asian carp is a nutritious fish, and a great source of protein and omega-3 fatty acids.

Fresh and clean

Asian carp is a clean, top-feeding freshwater fish, very low in contaminants\* and heavy metals\* that compares favorably to Tuna, Cod and Orange Roughy.

\* Well below US Food and Drug Administration (FDA) limits.

#### Background —using Mercury as an example, a healthy choice!





Background — Eat well, do good.

A key moment to develop public-private partnerships to solve problem ... ...thus a marketing strategy to aid industry and thus help prevent spread.

#### Background —Proven SUCCESS in dining halls





### Illinois Department of Natural Resources (IDNR) Asian Carp Steering Committee (ACSC)

- —U.S. Environmental Protection Agency (EPA)
- —U.S. Fish and Wildlife Service (FWS)
- —Illinois Department of Commerce and Economic Opportunity (DCEO)
- —Southern Illinois University (SIU)
- —Indiana Wildlife Federation
- —Illinois Department of Natural Resources (IDNR)

Span Studio contracted and charged with rebranding Asian carp to be increasingly desirable for consumption.

In turn helping mitigate the ecological challenges of Asian carp, while providing a positive impact on our food system and economies.

# As this is an enormous task, a team of experts was assembled:

- —Span (strategy, naming, visual design)
- —M. Harris (strategy, pr, marketing, earned media)
- —Daylight (systemic design research)
- —Donna Speigel (strategy, brand voice)

# Outreach conducted with regular Illinoisans across Chicagoland.

- —75% of them considered fish a favorite food
- —28% of their favorite restaurants specialize in fish
- —In the last week, 25% of their meals included fish

These people were fish lovers. When describing their eating habits, they used words like: Healthy, Indulgent, and Clean

All qualities of Asian carp.

# Freshness, Flavor, and Sustainability

Were the top 3 considerations in respondents' fish purchasing decisions

All qualities of Asian carp

# Fresh, Flavorful, Savory, Clean, Simple, Light

Were the top 6 descriptions respondents used to describe the way they like fish to taste

Again, all qualities of Asian carp

We found that Asian carp has all the characteristics people love about fish, but there is a perception issue based on the name.

The great news is, this is not a unique problem.

Fish have often been renamed—
partly due to chefs, foodies, and anglers
always looking for the hot new thing,
but also because of overfishing. Simply,
we often look for new things to eat.





Alligator Pear

Chinese Gooseberry

Patagonian Toothfish

Goosefish

Slimehead

Dolphinfish

Horse Mackerel

Stumptown

Avocado

Kiwi

Chilean Sea Bass (this is actually a cod)

Monkfish

Orange Roughy

Mahi-mahi

King Mackerel

Whitefish

Large Catfish Delacata Snakehead

Channa

Our teams have been collaboratively designing a new brand identity for this fish based on its true characteristics.

This work has been done with significant market research and market testing.

Most importantly, the new brand embraces transparency, as we do not believe in deception of the public.

A brand tool-kit has been designed to create cohesive stories about this delicious, highly sustainable fish.



#### Brand tool-kit contents

- —Brand Strategy and Name
- —Communication Guidelines
- —Brand Voice and Tone
- —Graphic Identity and Standards
- —Designed Collateral
- —Communication Toolkits
  (food processors, retailers,
  chefs and restaurateurs,
  food service, food advocacy)



As we prepare for a national launch with media coverage, we are keeping the name and core branding assets "in the yault."

—to ensure the greatest impact for the launch

The brand launch is being planned for late June just prior to our presence at the Boston Seafood Show this July and subsequent marketing roll out.

To support the launch, in development is:

Custom Website
Film and Video Media
Social Media Ad Campaign
Philanthropic Strategy

To support the launch:

# Sales Collateral National Sales Director

#### Rebranding

#### To support the launch, in development is:

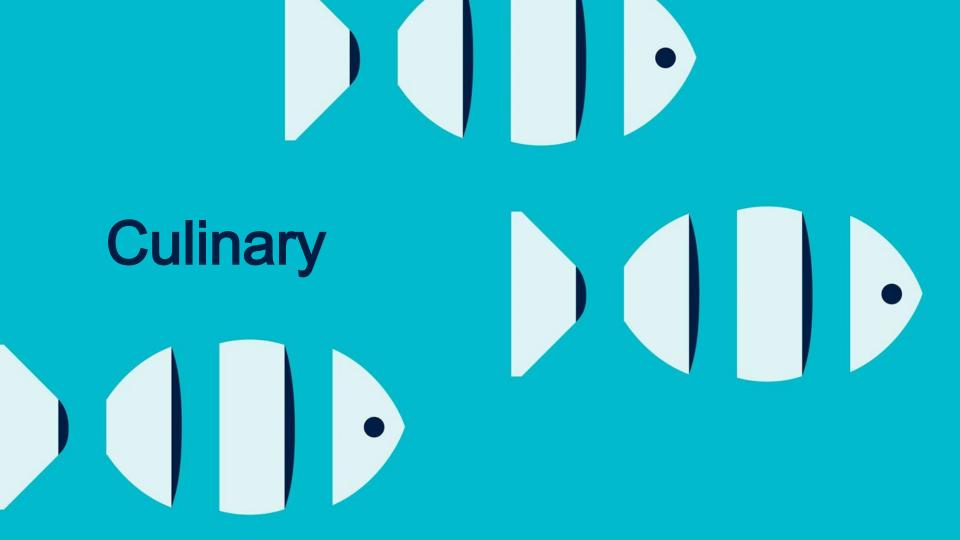
- —National Launch Event (late June)
- —Boston Seafood Show (July 11–13)
- —Earned Media Coverage
- —Custom Website
- —Film and Video Media
- —Social Media Ad Campaign
- —Philanthropic Strategy
- —Sales Collateral
- —National Sales Director (has already begun working)

# All these tactics will support and promote growth of the industr y, businesses.

Eat well, do good.

These efforts of research, design, marketing, are all an investment by IDNR.

The goal is to help the environment while creating positive impact in the food system and economic opportunities for your organizations.



### The paradox:

Plentiful locally
Wild and Sustainable
Versatile
High quality protein

Misunderstood
Maligned
Disregarded
This needs to change!

## Asian carp varieties

# Bone structure Market forms:

- —Whole
- —Boneless strips
- —Ground (minced)





# Flavor and culinary application

Boneless strips



#### Minced

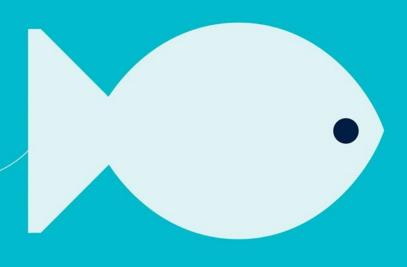


Also: smoked and whole/fillet



## Sales and Marketing





Asian Carp will deliver river to table!

Sales Partners: Where do we want to go....

#### Market Channels:

- —Retail, Anchor Partners
- —Food Service
- —Distributors
- —Industrial



#### Support

## Telling the story: Key Sales Support

- —Sales Presentations
- —Product Samples
- Marketing and Collateral Materials
- —Promotional Programs
- —Social Media / PR Programs / Community Engagement
- —Customer and Staff Trainings

#### Call to Action:

We need your help to get Asian carp on kitchen tables, on menus, in grocery stores and dining venues.

# Join us

#### **Ted Penesis**

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IL Department of Natural Resources

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