





LA VICTORIA SALSA CRAFTED BY FRANCIA RAISA

PR & Social Program Recap November 2023







OBJECTIVE

Develop an integrated end-to-end marketing campaign that helps to elevate the LA VICTORIA brand and category position, while creating a steady drumbeat of excitement, consideration, and social shares around the launch of Crafted By Francia Raisa salsa while paying homage to its roots "Mexican Flavors, Raised in L.A."



CAMPAIGN OVERVIEW



EXCITE

Generated anticipation and engagement for the LA VICTORIA® Salsa Crafted by Francia Raísa launch by strategically sharing curated recipes honoring cultural roots. Simultaneously, executed a robust media outreach campaign, focused on the brand's La-Mex ethos and Francia's perfect alignment.



ENGAGE

Leveraged Francia's VIP celebrity friends and notable foodie and lifestyle influencers/media to share their thoughts around the salsa and encourage consumers to purchase through Amazon and MexGrocer.



EXPERIENCE

Through Francia Raísa's collaboration, the team elevated the LA VICTORIA brand to a new audience. This included creative social media campaigns and a partnership with Carlos Eric Lopez's Día De Muertos event, emphasizing the celebration of Latino roots and traditions, fostering a shared appreciation for cultural heritage.

OVERALL PR RESULTS







1B+ TOTAL EARNED MEDIA IMPRESSIONS KPI: 5M



16 MEDIA SEEDED



70%FEATURE
COVERAGE



9 INTERVIEWS



395TOTAL NEWSWIRE
PICKUP/PLACEMENTS



246M+
TOTAL POTENTIAL
AUDIENCE VIA
NEWSWIRE DISTRO



OVERALL POST PERFORMANCE

* THROUGH 11/27



345+
TOTAL SOCIAL
POSTS
KPI: 50 POSTS



2.39%
AVERAGE
ENGAGEMENT
RATE
(INSTAGRAM)
KPI: 2%



160M+
TOTAL
SOCIAL
IMPRESSIONS
(INSTAGRAM & TIKTOK)
KPI: 5M



200+
TALENT &
INFLUENCERS
ENLISTED
KPI: 200





CONTENT SHOOT

WITH FRANCIA RAISA & VIRGINIA ALMEND

Captured Francia Raísa and her mother, Virginia Almendarez, during a two-week campaign shoot in Los Angeles.

The content featured still imagery, videos, and social posts set in a kitchen, showcasing Francia preparing her signature recipes using LA VICTORIA salsa. Virginia's involvement added humor and authenticity to the outputs.

The campaign highlighted Francia's upbringing in Los Angeles, showcasing the city's eateries where she dined with her family and drew inspiration for her flavors.



PHOTOGRAPHY

















CONTENT SHOOT: SOCIAL SNAPSHOT













DÍA DE MUERTOS

CARLOS LOPEZ EVENT

On November 1st, 2023, Carlos Eric Lopez, celebrated his annual Día De Muertos event at Hollywood Forever Cemetery in Los Angeles, CA. Every year, Carlos curates a mesmerizing tribute to the cherished Mexican tradition of Día De Muertos by honoring the brilliance of Latin culture with vibrant colors, captivating music and valued traditions. In partnership with LA VICTORIA® Salsa Crafted by Francia Raísa, guests savored the kick of fire roasted tomatoes and fire roasted salsa verde while paying homage to passed loved ones and traditions. VIP Guests included, Francia Raísa, Jessica Alba, Gael García Bernal, Willy Chavarria, Xochitl Gomez, Amanda Diaz, Lele Pons, and Desi Perkins among many others.



DÍA DE MUERTOS PR RESULTS



EARNED PRESS PLACEMENTS



83M+
TOTAL EARNED MEDIA
IMPRESSIONS



EVENT PHOTOGRAPHY

















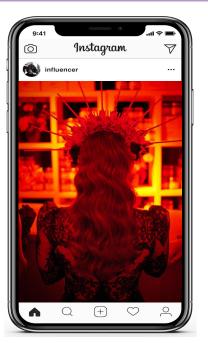


SOCIAL COVERAGE









Carlos Lopez
Followers: 40K

USA Today Followers: 723K

Xochitl Gomez
Followers: 2.5M

Carlos Lopez
Followers: 40K



TALENT & PAID PARTNERSHIPS



FRANCIA RAÍSA

TALENT

FRANCIA RAÍSA is a bi-lingual Honduran and Mexican actress born and raised in Southern California. Francia appeared as a Series Lead on Hulu's hit show HOW I MET YOUR FATHER.

Through LA VICTORIA® Salsa Crafted by Francia Raísa, Francia's mission is to show 1st generation Americans that they can be bold, spicy, and unapologetic about their culture- just like her salsa.











Francia Raisa TikTok: 1.1M

Francia Raisa
TikTok: 1.1M

Francia Raisa IG: 1.7M



IG: 1.7M

<u>BVictoria</u>

FRANCIA: OVERALL POST PERFORMANCE

* THROUGH 11/27



167+
SOCIAL POSTS
(IN-FEED POSTS & STORIES)



98M+ SOCIAL IMPRESSIONS (INSTAGRAM & TIKTOK)



99%
POSITIVE SOCIAL
SENTIMENT





OWEN HAN

PAID PARTNERSHIP

Owen Han is known as the King of Sandwiches to the TikTok world. Initially gaining popularity with quick-cut ASMR videos of mouth-watering sandwiches for his highly engaged audience and devoted foodie following.

LA VICTORIA® Salsa Crafted by Francia Raísa is all about bringing cultures together through salsa, which is why we know Chinese-Italian chef, Owen, is the perfect partner for this collaborative recipe task.







TikTok Followers: 4.1M Instagram Followers: 1.5M LA VICTORIA® Salsa Crafted By Francia Raisa |

OWEN: OVERALL POST PERFORMANCE

* THROUGH 11/27









2+ SOCIAL POSTS (INSTAGRAM & TIKTOK) 2.78% AVERAGE ENGAGEMENT RATE 5.6M+
SOCIAL
IMPRESSIONS
(INSTAGRAM & TIKTOK)

100%
POSITIVE SOCIAL
SENTIMENT

* Owen's LA VICTORIA social posts outperformed industry benchmarks and his other recent sponsored posts



SEEDING KITS

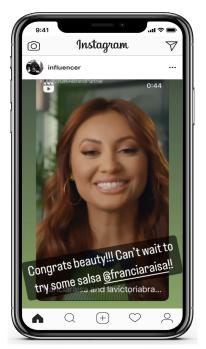
CELEBRITY, INFLUENCER & MEDIA SEEDING KITS

SOCIAL COVERAGE









Jenna Dewan Followers: 9M

Radhi Devlukia Followers: 2.2M

Cathy Kelly Followers: 750K

Melissa Fumero

Followers: 2.3M LA VICTORIA® Salsa Crafted By Francia Raísa | 🔃





JUST A "TASTE" OF THE TOP FOODIES WE SEEDED:



Owen Han
owen.han
Followers: 1.5M



Jeremy Jacobowitz

@jeremyjacobowitz
Followers: 10.2K



Jackie Gebel
general-color: general-color: general-color:



Sister Snacking
<u>@sistersnacking</u>
Followers: 323K



Rachel Conners

<u>@bakeritablog</u>

Followers: 203K



Jane Ko
gatasteofkoko
Followers: 189K



Rachel Brotman
@thecarboholic
Followers: 200K



Beatriz Santiago

@beatrizcookinnvibez
Followers: 192K



Tessa Sinatro
@tsinatro11
Followers: 184K



Chef Kelvin

@chefkelvin

Followers: 125K

LA VICTORIA® Salsa Crafted By Francia Raísa | 🐽



JUST A "TASTE" OF THE TOP FOODIES WE SEEDED:



Isabel Orozco-Moore
@isabeleats
Followers: 130K



Nastassia Johnson <u>@letmeeatcake</u> Followers: 80K



The VIP List
otheviplistnyc
Followers: 97.6K



Nina Berezin
Other-version: Other Description
Followers: 52K

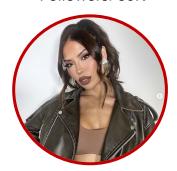


Giselle Diaz

@gigidiazofficial
Followers: 132K



Sanaa <u>@sanaaeats</u> Followers: 701K



Karen Sarahi Gonzalez

@iluvsarahii
Followers: 7M



Shayla Mitchell @makeupshayla Followers: 33M



Julissa Bermudez

<u>@officialjulissab</u>

Followers: 424K



Patrick Van Negri
<a href="mailto:openic-wan-negri-wan-n



JUST A "TASTE" OF TOP MEDIA WE SEEDED:



Lauren Gruber Entertainment Tonight



Amber Love Bond Forbes



Sandy Casanova Guilty Eats



Jennifer Phang Hollywood Life



Hanna Wickes J-14



Tony Bowles Medium



Jaclyn Roth OK!



Stacy Lambe People Magazine



Monica Sisavat POPSUGAR



Tim Chan Rolling Stone







Gwynedd Stuart Sporked



Hoang Samuelson The Takeout



Allie Wise TODAY.com



Becca Wood TODAY.com



Stephen Bramucci UPROXX



PROGRAM KEY LEARNINGS

WHAT WORKED:

- Adaptability and Agility:
 - Team's ability to pivot swiftly when faced with delays or unexpected challenges.
 - Troubleshooting on-the-go and quick, agile responses to unforeseen circumstances.
- Collaborative Team Spirit:
 - Strong teamwork and collective determination across all involved parties.
 - A unified effort and willingness to collaborate extensively for success.
- Execution under Time Constraints:
 - Successfully managing time-sensitive shoot and budget approval processes, ensuring all parties remained engaged and prepared despite the tight timeline.
- Strategic Adaptation to Logistics:
 - Swift and strategic response to Amazon shipment delays, showcasing the team's adaptability and problem-solving skills.
- Key Relationships:
 - Leverage relationships with well-known influencers and media figures to try out the seeding kit. Generate excitement and buzz among audiences in the Lifestyle, Culinary, Art, Beauty, and Fashion sectors.

OPPORTUNITIES:

- Time Constraints:
 - The shoot and budget approval process presented significant time constraints.
 - H&S approval for the shoot was last-minute but managed smoothly, keeping all parties engaged and ready.
- Talent Management:
 - Talent involvement was high, requiring dedicated brand team management for direct liaison.
 - Recommended maintaining communication silos between teams for efficient briefings and talent interactions.
- Financial Planning:
 - Finance approvals and timelines posed challenges, suggesting the need for improved future planning.
- Content Submission Challenges:
 - Claim process and content submission lacked lead time, causing weekend work and scrambles.





THANK YOU



APPENDIX



DESCRIPTION	PAGE NO.
OVERVIEW	3
THE BRAND	4-6
RESULTS	7-8
CONTENT SHOOT	9-12
DIA DE MUERTOS	13-16
TALENT & PAID PARTNERSHIPS	17-27
SEEDING KITS	28-32
KEY LEARNINGS	33
THANK YOU	34



ABOUT LA VICTORIA

Since 1917, the LA VICTORIA® brand has been producing salsas, sauces, chiles, peppers and versatile pantry staples that offer Mexican flavor to any meal. Best known for its flagship product, SALSA BRAVA® Hot Sauce and full line of enchilada sauces, the brand portfolio also includes taco sauces and organic, non-GMO salsas. The LA VICTORIA® brand is part of MegaMex Foods, one of the fastest growing Mexican food companies in the US focused on reimagining Mexican flavor.

THE SALSAS



LA VICTORIA by Francia Raísa® FIRE ROASTED SALSA ROJA

Prepared with fire-roasted tomatoes, this red salsa offers a smoky and slightly spicy base balanced with a carefully selected blend of spices. You'll enjoy a touch of heat that enhances every bite, while its smooth and silky texture pairs perfectly with a variety of dishes.



La VICTORIA by Francia Raísa® FIRE ROASTED SALSA VERDE

This salsa verde is crafted with fire-roasted tomatillos, creating a smoky and tangy base that's complemented by a medley of carefully chosen spices. The smooth, velvety texture of this salsa verde makes it a versatile condiment that pairs beautifully with a wide range of dishes.





THE RECIPE



OWEN'S GRINGAS DE BARBACOA QUESADILLAS



OWEN'S GRINGAS DE BARBACOA

A beloved classic with Francia Raísa's twist

INGREDIENTS

- 2 tbsp vegetable oil
- 3lb pounds chuck or round bottom roast (trimmed of excess fat)
- 1/2 tsp salt and pepper
- 1 onion halved
- 1 head of garlic
- 2 bay leaves
- 1 cup beef broth
- 2-4 chipotle peppers in adobo sauce (to preference)
- 1 tbsp bouillon
- ¼ cup lime juice
- 1 tbsp thyme
- 1 tablespoon dried oregano
- ½ teaspoon ground cloves
- 3 tbsp apple cider vinegar
- 2 cups all-purpose flour
- 1/2 teaspoon salt
- 1/4 cup lard or vegetable oil
- 1/2 cup warm water
- 3 ripe tomatoes, diced
- 1/2 onion, finely chopped
- 1/2 cup fresh cilantro, chopped
- 1-2 jalapeño peppers, minced (adjust for spiciness)
- Juice of 1 lime
- Salt and pepper to taste
- 1 cup shredded Oaxaca cheese (you can also use mozzarella or another melting cheese)
- LA VICTORIA® Salsa Crafted by Francia Raísa Fire Roasted Salsa

DIRECTION

- . Cut the roast into 6-8 large pieces and season with 1/2 tsp each salt and pepper.
- 2. In your pressure cooker, heat some oil on the sauté function. Place the beef chunks into the pressure cooker and brown them on all sides.
- 3. Add the onion, garlic, bay leaf, and beef broth to the pressure cooker.
- 4. To a blender or food processor add 2-4 chipotle peppers in adobo sauce (to preference), 1 tbsp bouillon, ¼ cup lime juice, 1 tbsp thyme, 1 tablespoon dried oregano, ½ teaspoon ground cloves and 3 tbsp apple cider vinegar.
- 5. Pour that sauce into the pressure cooker and seal the lid.
- 6. Cook on high pressure for about 60-75 minutes, or until the beef is tender and easily shreds.
- . Release the pressure and carefully open the cooker. Shred the beef using two forks.
- For the tortillas add the flour and salt to a mixing bowl.
- 9. Then Add the lard or vegetable oil to the dry ingredients and mix it in until the mixture resembles coarse crumbs.
- 10. Gradually add the warm water and knead until a dough forms.
- 11. Divide the dough into 6-8 equal portions and roll each portion into a ball.
- 12. Heat a non-stick skillet or griddle over medium-high heat.
- 13. Roll out each ball of dough into a thin, round tortilla, about 8-10 inches in diameter.
- 14. Place the tortilla on the hot skillet and cook for about 1-2 minutes on each side, or until it puffs up and gets lightly browned.
- 15. For the pico, combine 3 ripe tomatoes diced, 1/2 onion, finely chopped, 1/2 cup fresh cilantro, chopped, 1-2 jalapeño peppers, minced (adjust for spiciness), Juice of 1 lime. and Salt and pepper to taste in a bowl and mix.
- 16. Heat a non-stick skillet over medium heat and place one homemade flour tortilla in the skillet.
- 17. Sprinkle half of the shredded Oaxaca cheese over the tortilla.
- 18. Add a generous portion of the Barbacoa filling, a scoop of pico de Gallo, and LA VICTORIA® salsa over the cheese.
- 19. Top with the remaining cheese and place the second tortilla on top.
- 20. Cook the quesadilla for a few minutes on each side, or until the tortilla is golden and the cheese is melted.
- 21. Remove the quesadilla from the skillet and let it cool slightly before cutting it into wedges and serve with more salsa.



SOCIAL DELIVERABLES

CREATIVE VIDEO

- Total of One (1), TikTok Video of influencer creating one (1) video (Minimum 30 seconds/Maximum 60 seconds)
 collaborating with Francia Raísa. Influencer to create one (1) recipe using the LA VICTORIA® Salsa Crafted by
 Francia Raísa.
- Influencer shall promote LA VICTORIA® Salsa Crafted by Francia Raísa Paid Influencer Program via Influencers'
 personal TikTok page (@owen.han), subject to Agency's approval in each instance, as detailed below while
 tagging the appropriate brand handle (@LaVictoriaBrand), using the approved brand hashtag
 (#LAVICTORIAxFrancia) and approved caption copy.
 - (A) Copy, visual content, program hashtags, tagging of appropriate brand handle and channel distribution to be mutually agreed upon by Influencer and Client.
 - (B) The Paid Partnership tool can only be used if the Influencer has a business profile. Instagram's built-in paid partnership tag is not considered sufficient disclosure by the FTC, must still include proper disclosures.
 - (C) Influencer shall not post any other in-feed paid TikTok posts for twelve hours before and twelve hours after each Client in-feed TikTok post. Influencer shall not remove any client in-feed posts for the duration for the Term.
- Influencer must use program #LAVICTORIABrandPartner, #sponsored, #ad or #paid in every social media post (#Sponsored, #spon or any other variation is NOT allowed).
 - (A) For all TikTok posts for this campaign, tag @LAVICTORIAbrand as a paid partner. Once the post goes live, it will include the "Paid Partnership with" tag that now accompanies all paid posts.
 - (B) Please note that on TikTok, Influencer MUST still disclose any material connection above the "more" button with either #Sponsored, #ad, or #paid, which means the disclosure must but in the first three lines of the caption. Don't disclose sponsorship in the comments or attempt to bury disclosure amount other hashtags



SOCIAL DELIVERABLES

INSTAGRAM & TIKTOK

In an effort to credential Francia Raísa as a culinary influencer and/or food aficionado, we will maximize her celebrity and social media influence/ presence leading up to and post launch:

- Four (4) to Six (6) Instagram In-Feed posts and/or TikTok Posts (leading up to the launch) with additional Four (4) to Six (6) Instagram Stories posted throughout the launch timing
- All posts from October onward post-launch to include a direct click-through link to buy on Amazon
- TikTok + Instagram
- Francia to unveil the launch of LA VICTORIA® Salsa Crafted by Francia Raísa salsa line on priority platforms
- Friday October 20, 2023 TikTok
- Franica to post TikTok recipe challenge (engaging paid + earned influencers)
- Week of October 23, 2023 (TBC) TikTok + Instagram
- Francia to post culinary tips and tricks on her priority platforms
- Week of October 30, 2023 (TBC) TikTok + Instagram
- Francia to post her LA VICTORIA® Salsa Crafted by Francia Raísa salsa recipes on priority platforms (+ Live Q&A on Instagram)
- Week of November 2, 2023 (TBC) TikTok + Instagram
- Francia to post continued LA VICTORIA® Salsa Crafted by Francia Raísa salsa recipes on priority (+ Live Q&A on Instagram)
- Francia to post at launch event on priority platforms







977M+
TOTAL EARNED
MEDIA IMPRESSIONS



77%FEATURE
COVERAGE



INTERVIEWS