2024 International Business Law Memorandum

• Objectives

- O You are being tested on the following:
 - Your understanding of the materials covered in this course
 - Your ability to draft a concise, persuasive, clearly written memorandum that addresses the relevant issues
 - Your research skills

• Submission

- o Due Date: 5 April @ 5:00pm (Friday)
- o Upload electronically via Canvas

• Clarification and Additional Facts

o If you have questions/clarifications related to the facts of the case, post them on the IBL Discussion Board (Canvas) by 27 March @ 5:00pm (Wednesday)

• Word Limit

- o 5,000 words maximum (not including footnotes, cover page, annex)
- O Do your best not to circumvent the word limit by abusing the footnotes. When in doubt, apply good faith

• Style & Format

- o Times New Roman (11 pt)
- Single spaced
- o Use "Moderate" margins
- Ocover page containing: Your name, student ID number, word count (excluding the cover page, footnotes, and annex, should you have one), plus type "I did not cheat" and electronically sign your name next to it (assuming that you did not cheat)

Structure

The case for the memorandum involves issues relating to sale of goods, carriage of goods, commercial arbitration, and so on. Treat each of these topics separately (i.e. analyze the sales issue from start to finish, then move on to carriage, etc.)

Citation

- The general rule is that if you cite an external source, you must identify them in a manner that the graders will be able to find the source, but how you do so (i.e. MLA, APA, etc.) is up to you
- There is no need for a bibliography or a case list, but add them if you wish
- o The course reader, lecture slides, and "Mark" will NOT be considered as valid sources

Collaboration

- O You are allowed to discuss with your classmates about the contents/substance of this case
- O However, you must draft your own answers (i.e. do NOT cut and paste or even paraphrase any part of anyone else's memorandum as that will be considered plagiarism)
- O Students are invited to ask questions/clarifications as necessary on the IBL Discussion Board via the Canvas

ChatGPT

You are permitted to use ChatGPT as a source of inspiration, but as with all other material, you're not permitted to simply cut-and-paste any content from it

Good Luck & Have Fun!!

Chef Maximo Buona-Fortuna is not only a world-renowned chef, but a serious restauranter with highly rated restaurants all over the world. He is also a TV personality and his cookbooks - not to mention his autobiography – have all won literary acclaim. However, due in part to his multitudes of success, he worries that the business side of things has taken too much time away from what he is most passionate about: the cooking. To devote more time to his craft, he decides to delegate all business and legal decisions to MBF Srl, which is the business end of his culinary empire. MBF has been tasked to negotiate contracts on behalf of Maximo's restaurants, facilitate the procurement of items needed at the restaurants (from ingredients to utensils), and deal with any business/legal issues that may arise.

After spending 2023 in a cooking and development hibernation, Maximo has emerged with an entirely new menu to be served at his flagship restaurant, Osteria Paffuto, in Modena. The experimental menu is unique to say the least, if not a bit shocking to the ordinary dining public. However, the esteemed guests that are admitted entrance to Osteria Paffuto are no ordinary diners. "We're going to replace our over-reliance on white truffles with Yartsa Gunbu¹ mushrooms for our new Spring menu at Paffuto", the excited chef revealed to one culinary magazine during an interview in January 2024. Yartsa Gunbu mushroom, also known as (ophio)cordyceps sinesis, is one of the rarest and most expensive fungi on earth. Given that (ophio)cordyceps sinesis naturally grow only in extremely high altitudes of the Tibetan

17 plateau (bordered by China, Nepal, Tibet, and India), the costs associated with this

18 rare mushroom are also exorbitant, fetching around €10,000 for a mere 100

gram. However, as the magazine article with the chef's interview also notes, 19

20 the act of consuming this rare delicacy is a status symbol and "the demand for

cordyceps does not remain high in spite of high prices, but it remains high

22 because of them."

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23 Cordyceps are also believed to have a wide range of health benefits, including

24 but not limited to being an antioxidant and having anti-aging effects. The Chinese have

25 been using them for medicinal purposes for centuries to cure anything from high blood pressure to

26 erectile dysfunction, giving (ophio)cordyceps sinesis the unique nickname: "the Viagra of the

27 Himalayas".

> From a culinary perspective, Yartsa Gunbu has a very bold, earthy flavor that, when crisped with butter, tastes similar to fried onions, except with much more layers of complexity. Chef Buona-Fortuna plans to use a very special butter to crisp the cordyceps for his menu called Craic 353, which has been voted as one of the most exquisite butters in the world by the Golden Spoon Awards in 2023. Craic 353 is indeed a very special butter infused with the savory sweetness of Irish lobster, the nutty complexity of caviar, the zest of Sicilian lemon, and an elegant hint of fennel. 500 grams of this perfectly balanced, hand-churned, sublime butter shaped like a lobster claw is sold commercially for €1,000. Even with this outrageous price, there is still a waiting list for people fighting to obtain it.

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36 Tasked with the mission to procure these extremely rare ingredients on behalf of Chef Buona-Fortuna,

37 MBF engages with two different exporters: Select Import & Export SL (henceforth "SIE"), a company

38 based in Spain, for the procurement of the exotic (ophio)cordyceps sinesis and Coastal Pastures Ltd

39 (henceforth "CP"), the sole company based in Ireland that creates and sells the award-winning Craic

40 *353*.

41 With SIE, they come to terms with a price of €500,000 for 5 kilograms of (ophio)cordyceps sinesis. The

42 contract specifically states that the mushrooms must be "of the highest quality" as MBF has been made

aware that depending on the fungus's size, color, symmetry, freshness, and assortment of other factors, 43

Yartsa Gunbu means "winter worm, summer grass" in Tibetan.

the price could range from around €40,000 per kilogram to above €100,000 per kilogram. The representative of SIE, when he realizes that they will be supplying the mushroom for the legendary Maximo Buona-Fortuna exclaims, "I've read all of his books!". He promises that SIE will provide, "nothing but the best for the best chef in the world", although he laments that "it is getting increasingly difficult to secure good Yartsa Gunbu though, especially after shows like the *Last of Us* or celebrities like Gwyneth Paltrow talking up their health benefits on Goop, peaking the curiosities of Western

consumers." Nevertheless, the SIE representative assures MBF that he will "do his
best" for Chef Buona-Fortuna by touting his reliable supplier based in

52 Guangdong, who will be able to deliver the Yartsa Gunbu directly to Osteria

Paffuto. They agree to a delivery date of 20 April, just in time for Chef

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Buono-Fortuna to start his new Spring menu at the restaurant and the two

sides successfully conclude the contract with the general terms and

56 conditions of MBF.²

Next, MBF agrees with CP for the delivery of 3 kilograms worth of *Craic* 353 for €6,000 (plus the shipping costs) by 19 April at Osteria Paffuto. After

some negotiations, MBF agrees to CIF (Zeebruggen) and to CP's general terms and

conditions. CP retains **Finnlines NV** as the sea carrier to transport the butter from Ferry Terminal Rosslare (Ireland) to Port of Zeebrugge (Belgium) and MBF arranges for **Sargo Transporti Srl** (henceforth ST) as the road carrier to transport the cargo from the Port of Zeebrugge to Osteria Paffuto in Modena. Rosslare to Zeebrugge is a 1000 kilometer journey, which usually takes about a day and a half with Finnlines and from Zeebrugge to Modena is another day and a half by truck. While the entire, 1200 kilometer trip can be done in a matter of 12 hours, the driver for ST must comply with various EU Regulations and make the necessary stops for weighing and delivery of other consignments.

CP has been relying on Finnlines for their exports on this route for the last few years and have never experienced any major issues, aside from the inevitable delays due to severe weather conditions around the English Channel. On 14 April, one of CP's employees delivers the order of *Craic 353* destined for Osteria Paffuto to Rosslare, arranges for the necessary export documents, and makes payment to Finnlines. As the butter is stored in a cooling package that retains the freshness of the butter, the master of the vessel, who is employed by Finnlines, is unable to check the inside of the packaging to ensure that the butter is in apparent order and in good condition. However, she has no reasonable grounds to suspect otherwise, so she notes the weight and value of the goods as specified by CP and issues a clean bill of lading. CP immediately takes the bill of lading and sends it to MBF, together with an invoice, through an overnight courier. Upon receipt of the documents on 15 April, MBF makes prompt payment to CP.

In the early morning of 16 April, the driver from ST is waiting patiently to collect the *Craic 353* destined for Modena, but the butter never reaches the driver. It turns out that the entire consignment was confiscated by Belgian customs agents as the container that was storing the butter also contained 2,000 cans of Mushy Peas which was, in fact, concealing 600 kilograms of high-quality liquid cocaine. While Ireland is known for their exportation of high-quality dairy products (with over €2.7 billion worth of butter, milk, and cheese exported abroad every year), there are more than 15 drug gangs also operating

across Ireland, and Europol has been warning carriers like Finnlines to be more vigilant about drug

MBF's general terms and conditions state that the choice of law governing their international sales contract is the CISG supplemented by Italian law.

smuggling through commercial shippers across the English Channel. Of note, just in 2023, the Belgian authorities seized a record amount of drugs (more than 120 tonnes of cocaine) across their ports.

According to the *Douane en Accijnzen* (Customs and Excise) inspectors at the Port of Zeebrugge, two of the crew members employed by Finnlines were being paid by the **Houlihan Organized Crime Group** (henceforth HOCG) to replace the pallets holding the normal cans of Mushy Peas with the liquid cocaine infused cans of Mushy Peas while the goods were being loading at the Ferry Terminal Rosslare. Finnlines argues that they had conducted a diligent background check of all their crew members and the two arrested crew members had no criminal records when they were hired by the company a few years ago. Finnlines, taking heed of the Belgian authorities' warning, also created a new mandatory "Drug Trafficking Awareness Course" just last year to warn their crew members of the heightened risks. However, Finnlines did not hire any additional staff to conduct extra security sweeps, nor did they invest in new surveillance equipment or barriers to prevent unauthorized entry, which some of the other carriers implemented. Finnlines cited that their hands were tied due to "budgetary constraints" and that they did not want to increase the cost of shipping for their clients just to accommodate their enhancements. As a result of their failure to detect the drugs on board and the subsequent confiscation of all goods contained in the container, MBF's order of *Craic 353* from CP, much to the chagrin of Chef Buona-Fortuna, never makes it to Modena.

On 17 April, at least the Yartsa Gunbu is delivered to the restaurant. The problem, however, is that the quality of the mushroom is "subpar" at least according to the famous chef: "It doesn't taste like the ones I had in Nepal!" he shouts angrily to no one in particular. As it turns out, there are large varieties of the cordyceps species, some that are difficult to harvest, like the *(ophio)cordyceps sinesis*, and others like *cordyceps militaris*, which are cultivated much easier (and thus cheaper). The chef suspects that perhaps SIE sent them *cordyceps militaris* instead of *(ophio)cordyceps sinesis* and asks MBF to "look into this and to fix it" as Osteria Paffuto cannot serve their customers with some widely available, cheap imitation.

SIE assures MBF that what they sent were not *cordyceps militaris*, but *(ophio)cordyceps sinesis*. However, SIE informs MBF that recently, a Chinese pharmaceutical company found a way to grow *(ophio)cordyceps sinensis* in a lab, and they acknowledged that upon inquiring with their supplier in Guangdong that some of their shipments did contain both the genuinely harvested *(ophio)cordyceps sinensis* and the lab-grown ones as well. SIE is adamant that the lab-grown cordyceps are still of a high quality with the same health benefits, not to mention that the taste is "near-identical, if not the exact same". SIE asserts that due to over-harvesting and climate change, the shift from organic and naturally sourced Yartsa Gunbu to a lab-grown one is an inevitability. There is some truth to this claim given that

118 Yartsa Gunbu, when sprouting, requires a certain range of temperature and

moisture to thrive. With the fluctuating temperatures brought on by

120 climate change, these variables are now extremely unpredictable,

and therefore, the harvesters are finding less and less of the

mushroom on the Tibetan plateau where it once grew in

123 abundance.

They say that bad things come in threes, and that is precisely the

125 case here. Since January 2024, MBF was also engaged in an

international commercial arbitration against one of its suppliers, Wong

127 Yen Group, Ltd (henceforth WYG), a distributor based in Hong Kong. The Singapore International

128 Arbitration Centre (henceforth SIAC) just ruled against MBF, in favor of WYG for an award of €1.2

million. Although there were no procedural issues with the arbitration (e.g. no issues of impartiality or

- arbitrability), MBF still believes that this was an unfair result. The underlying breach of contract issue was triggered by the fact that Maximo Buona-Fortuna wanted to sever ties with suppliers who have been complicit in environmental degradation and labor violations.
- WYG, on the other hand, has been accused of working with suppliers who are indifferent towards sustainability and respecting labor standards. For example, it is known that WYG deals with import/export of a variety of commodities including, but not limited to cattle, cocoa, soy, and palm oil, some of which were items that MBF was sourcing through WYG in the past. MBF believes that paying the arbitral award to an entity that is actively subverting the UN Sustainable Development Goals would be a great injustice that would undermine the EU's ongoing efforts to combat climate change.
- Given the birth of new EU regulations like the Deforestation Regulation and the Directive on Consumer Sustainability Due Diligence, or the proposed Forced Labor Regulation, MBF is wondering whether there are legitimate arguments, if any, which could be made for courts in the EU to refuse the recognition and enforcement of SIAC's arbitral award, should WYG attempt to seek enforcement in Italian Courts, where all of MBFs assets are located.
- After graduating from the Maastricht University's European Law School, you have started your summer internship at the Legal Department of MBF (congratulations!). You have been tasked to draft a memo for your manager, Carelen Supati, who is aware of the facts of the case and has some ideas about how MBF should proceed but is curious to see how you would assess the issues currently facing MBF.

- Carelen informs you that Maximo has quietly confided in her that the public reaction to the interview he gave back in January has not been received very positively. Given that the *(ophio)cordyceps sinesis* naturally grows out of the carcasses of an insect or its larvae (giving it other nicknames like the "zombie fungus" or "caterpillar fungus") the chef is now slightly concerned that the new menu maybe too bold even for the most daring gourmands, who are usually willing to spend a small fortune to dine at Osteria Paffuto. If SIE cannot deliver the natural cordyceps, "it will not be the worst thing" says the chef. Carelen also notes that in the past, the chef had served as a Goodwill Ambassador for the SDG Fund and he has continued to encourage other chefs to join his crusade to promote biodiversity, protect the environment, and reduce food waste. While in the past, he attempted to carefully balance these important social issues with running and maintaining a highly successful business serving high quality haute cuisine to the super elites, in his old age, the chef is starting to care more and more about the social issues over the business aspect of these matters.
 - 1. Draft a claim against **Select Import & Export** and **Finnlines** for their alleged breaches of contract, including foreseeable counter arguments that they will make, and the likelihood of MBF succeeding on the merits of the cases. Advise, as concisely as possible, how Chef Buona-Fortuna and MBF should proceed on each of these issues, bearing in mind not only the legal aspect of the cases, but MBF's business/personal interests.
 - 2. Suggest possible arguments that a European court could consider to justify refusing the recognition and enforcement of **SIAC**'s arbitral award should **Wong Yen Group** seek its enforcement in European courts, bearing in mind the factors that the court will have to consider. Advise MBF on the likely outcome based on your analysis.