# *Thank you for your commitment to green initiatives at the University of Illinois. One of the ongoing requirements listed in the terms of the funding agreement for your project is the submission of semesterly reports with key information about your project. In addition to this form, please provide additional financial documentation and/or progress photos if available.*

# *Please be as accurate as possible in describing the project (including possible setbacks or challenges in meeting the initial goals of the project). Not fully meeting your project's goals will not disqualify you from making future funding requests as long as your reports are as complete and accurate as possible. If you have any questions, please contact Micah Kenfield, Program Advisor for the Student Sustainability Committee, at* *kenfield@illinois.edu**.*

**Project Name:** Sustainable Agriculture Food System - Phase 1

**Date of Report Submission:** 5/29/2015

**Project Purpose:**

Our goal is to operate a model local food system that provides sustainably processed tomato sauce, made from freshly grown tomatoes on the Student Sustainable Farm, to the campus Dining Halls. We plan on making this project, its experiences, and data accessible to the campus community and others involved in the local food movement.

**Detailed Accounting of Expenditures to Date:**

Tomatoes - $199.88

Pulper/Finisher - $19,258

Wash Tunnel & Hot Break Tank - $53,000

Murzan Pump - $1000

Student Intern Wages - $2852

Equipment Shipping Costs - $2467.91

200 Gallon Steam Kettle (pending) - $98,722.21 (FSHN department paid for overage)

Total - $177,500

**Project Progress to Date:**

Phase 1 of this project has progressed well, but much flexibility has been needed to continue moving towards our goal of producing a finished sauce project. The largest hurdle we have been working with is the UIUC purchasing process. As much of the equipment needed for this project is priced above the limit requiring an extensive bidding process, some pieces of equipment have been greatly delayed. This delay (up to 12 months from the time it takes to receive a quote to being able to issue a PO), coupled with the long build time from the vendor, has made progress slower than anticipated. The final piece of equipment was just received today (5/28/15). This effectively completes this phase once the final invoicing is complete.

However, with some flexibility from the SSF and UIUC Dining, we have been able to produce some interesting products, and even expand from our original goals. This Summer, we processed many thousands of pounds of tomatoes, and a couple thousand pounds of peppers. While we were not able to produce a finished sauce due to equipment delays, we were able to make other products (tomato juice, diced tomatoes, diced peppers, salsa base). We also worked on the sauce recipe, but without the large kettle, we were unable to produce in large quantities.

The growing partnership with the SSF and UIUC Dining has also resulted in other opportunities. Several pieces of equipment used in this project played a role in helping UIUC Dining set Guinness World Records for the "World's Largest Serving of Salsa" (2013) and "World's Largest Container of Spread" (2014) record attempts. Beyond this, we have explored other products that could be made in the FSHN Pilot Plant using local or natural ingredients and served at the UIUC Dining Halls. Several have been identified (orange soda, root beer, milkis=lemon-lime/dairy beverage), and many more are being discussed.

Due to the delays in equipment, an extension was granted on this project, but is now just awaiting invoicing as mentioned above.

**Student Involvement and Outreach to Date:**

Students were responsible for all of the installation of the equipment, and also setup and ran all testing trials. Several other students assisted this intern, primarily with installation and actual operation of the equipment.

A student intern hired during this phase was responsible for identifying the proper packaging of the product, and finding equipment to package and sterilize the finished sauce. The identified package and equipment is being purchased in phase 2 of this project.

Additionally, dozens of students, faculty, and outside individuals have had the opportunity to see this equipment run in the FSHN Pilot Plant. It was featured as a prominent equipment line of the FSHN Pilot Plant during the department-wide seminar series. Tours were also provided during ExplorACES/Engineering Open House to hundreds of prospective high school students.

**Marketing and Promotion Efforts to Date:**

As mentioned above, this project has been featured to many audiences. In every case, the SSC's funding was noted, along with an explanation of the student fees that make the SSC possible.

Once the entire equipment line is in place, and the finished tomato sauce can be produced, plans are in place to heavily promote the locality of the food when served in the Dining Halls. This will be a joint effort between the SSF, FSHN Pilot Plant, and UIUC Dining.

Additionally, an article explaining the hands on experience students gained in the FSHN Pilot Plant was written for the College of ACES alumni magazine (ACES@Illinois) this Spring. Among other topics, this project is featured as an example of the type of hands-on work students are exposed to at Illinois. A brief description of the project and funding is included.

**Additional Comments:**

More details in this project are discussed in the phase 2 update for this Spring, and will carry on through the following semester. At this point, the goals of phase 1 have been reached (procuring select equipment and interim trials while awaiting aforementioned equipment).