# *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 the Student Sustainability Committee, at* *sustainability-committee@illinois.edu**.*

**Project Name:** Illinois Sustainable Food System – Juice Processing

**Date of Report Submission:** Fall 2017 – Semester Report

**Project Purpose:**

The purpose of this project is to utilize currants and other fruits and vegetables grown on campus to make delicious pressed juice products. These products will be served both fresh in the Dining Halls, and packaged for the campus community. The project will utilize currants from a large research project already established on campus, and product from the Student Sustainable Farm that is not suitable for fresh, sliced, or other uses. Since the ingredients will be crushed into a juice, incoming appearance is not critical to a quality product.

**Detailed Accounting of Expenditures to Date:**

Our equipment has been specified and ordered, but has not hit the accounting system yet. We have begun ordering the pieces required for juice production, following with the packaging pieces.

**Project Progress to Date:**

The project is moving along well and will be operational by the 2018 harvest, as anticipated. There has been much more work in qualifying equipment than expected, but we are still on schedule.

**Student Involvement and Outreach to Date:**

Students are involved in every aspect of the project. Students are working with the management team to specify equipment, and have been performing some formulation trials with the small harvest that came in this past year.

Once equipment arrives, students will be responsible for the installation and testing, and eventual production.

**Marketing and Promotion Efforts to Date:**

This particular project has not been marketed heavily yet, but the greater ISFP program has significant resources devoted to marketing of all projects involved. When we begin production in late Summer/Fall 2018, we will add this project into that system.

**Additional Comments:**

N/A