# *Thank you for your commitment to green initiatives at the University of Illinois. One of the final steps in completing the terms of the funding agreement for your project is the submission of a Final Report with key information about your project. You will also need to submit a detailed report of expenses (if you don't list it within this document) as well as supporting photos to showcase your project.*

# *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*](mailto:sustainability-committee@illinois.edu)*.*

**Project Name:** Illinois Sustainable Food Project – Pumpkin Puree

**Date of Report Submission:** Spring 2021 – Final Report

**Project Purpose:**

The project will allow many more products to be made from materials grown at the SSF and elsewhere on campus. This includes pumpkins and squash, as well as nuts, produce, and grains. Final products include purees, pastes, slurries, and nut butters. This is an expansion on the existing ISFP capability.

**Project Summary:**

All equipment has been procured, installed, and tested. We are able to make the pumpkin and other various purees as expected and students have worked to identify many key recipes including vegan pumpkin cookies and many others. These cookies utilize pumpkins grown on the SSF and wheat from the Crop Sciences wheat breeding program as core ingredients. We have also provided raw puree to the Dining Halls and are experimenting with a variety of other products now that we have been able to return to campus. We are able to utilize a large quantity of produce grown on the farm and turn them into interesting products that are served at the dining halls and other locations. This has been very successful and will grow with the return to normalcy after the pandemic.

**Summary of Project Expenditures:**

Major expenditures for this project include:

Puree Equipment - $55,262.94

Equipment Install - $9111.73

Puree Equipment Parts - $2382.45

Sheeting Equipment - $68,283.00

Misc Baking Equipment

This utilized nearly the entire $139,000 budget for the project without going overbudget.

**Problems/Challenges Encountered**

Please summarize your project’s progress in relation to the milestones and target dates listed in your original application.

**Problems/Challenges Encountered**

The challenges we encountered on this project were all due to equipment procurement lead times, worsened by the pandemic. At this point, we are nearly clear of these concerns.

**Student Involvement and Outreach to Date:**

Students have been involved in the test recipe work, equipment specification, and production on the equipment. The vegan pumpkin cookie and other recipes have all been developed by students.

**Marketing and Promotion Efforts to Date:**

The equipment and program have been featured on the FSHN-PPP website and social media regularly, as well as being a regular post on national pumpkin day each October through our college. We have also mentioned this equipment enabling our new “Block I” cookie program, which has been very popular and will grow considerably as normal on-campus operations resume.

**Additional Comments:**

N/A

In addition to the above fields, please provide a detailed accounting of how the funding was spent as well as pictures of the final project in an email to [sustainability-committee@illinois.edu](mailto:sustainability-committee@illinois.edu). Thank you again for your commitment to sustainability.