



STUDENT SUSTAINABILITY COMMITTEE

Semesterly Report

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: Local Grains and Locally Processed Foods for Dining Services

Date of Report Submission: 10/1/2019

Project Purpose:

This project aims at developing methods that promote processing of grains produced locally and for consumption of the student body here at Illinois.

Detailed Accounting of Expenditures to Date:

To date, our team has spent \$6,657 in large plastic containers to store wheat and corn, and \$345 in sensory test supplies.

Project Progress to Date:

We have purchased the storage containers for the organic cereals and completed the development stage of the test protocols to determine grain quality, and harvesting the winter wheat. We also finished harvesting the corn in October. We have started grain quality analyses, and we have analyzed locally produced organic rye (n=70), wheat (n=22) and corn (n=10) samples. On 14th of November, we have conducted a consumer acceptability sensory study of organic corn (i.e. cornbread) in Bevier Hall, and we asked our panelists to evaluate organic cornbread muffins against a conventional counterpart. Only the cornmeal was organic in this test, and 60% of the 112 panelists preferred the cornbread made with the organic corn meal. Cornbread made with organic corn meal received higher scores than conventional samples in all attributes and was different in terms of overall liking and flavor.

Student Involvement and Outreach to Date:

6 undergraduate and 3 graduate students were involved in harvesting, milling, and packaging of locally grown organic grains. 2 undergraduate and 4 graduate students are participating in

conducting the quality analyses of those grains. Additionally, 112 panelists joined our sensory test, and 87% of them were students. We had 62 undergraduate and 36 graduate students.

Marketing and Promotion Efforts to Date:

We prepared a flyer for our sensory test and shared it in ACES and FSHN social media accounts, FSHN department’s email groups, SSC’s Facebook page, and newsletters of iSEE and SSLC. The flier is shown below.

I **Consumer Acceptability Testing of Cornbread Muffins**
Adult Volunteers Wanted for a Research Study

Help us strengthen our local farming systems!
We are evaluating the nutritional quality and sensory attributes of conventionally and organically grown, local crops.

Are you eligible?
We are looking for adults (i.e., 18 to 65 years), who:

- Are willing to taste cornbread muffins,
- Do not have allergies or food intolerances to corn and dairy products, and gluten.
- Do not have any symptoms or signs of diarrhea, cold or flu.

Any Risks?
There are no risks beyond those that you face every day. Despite your enthusiasm for this study, if you are allergic or have a food intolerance to corn, dairy products, or gluten, we recommend to refrain from participating in this test.

We would love to schedule a testing time!
Sensory testing will take place on **November 14** at the **Bevier Commons** between **9 AM – 5 PM**.
Contact Ms. Ece Gulkirpik at **(217) 904 9224** or email her at ecg2@illinois.edu to schedule a testing time.
Also, you can walk in on November 14.

Responsible faculty
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Additional Comments:
N/A