# *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:** Sustainable Agricultural Food System – Flour Milling

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

**Project Purpose:**

The purpose of this project is to utilize existing wheat grown on campus that is underutilized and mill it into flour for the use by the University Dining Halls. This flour can be used in making loaves of bread or even made into pizza dough that can be combined with the pizza sauce from the tomato project into a nearly completely locally grown, processed, and served product. It will be a healthy, whole-grain flour, and provide an educational experience by allowing students to learn about the process of milling grain into flour.

**Detailed Accounting of Expenditures to Date:**

Eliminator 224 Seed Cleaner

Additional Eliminator Screens

4” Adjustable Height Auger

Newlong NP7A Handheld Bag Closer

Meadows 8 inch Stone Burr Mill

Baker’s Pride Stone Ovens

Dry Particle Analyzer

Perten Doughlab

Perten NRI Compositional Analysis – IM9500

Bottom hopper pallets

Hopper support stand

Final equipment to be purchased Fall 2017

**Project Progress to Date:**

The project has been progressing on schedule. A majority of the milling and test baking equipment has been installed, tested, and is beginning production runs. Approximately 6 acres of wheat was harvested in the Spring, cleaned, bagged, and stored for milling throughout the year. We have done extensive testing on the wheat and have begun testing different recipes for Dining. We have succcesful recipes for pizza dough, cookies, pumpkin bread, biscuits, and a few other items, all developed by students.

We will continue recipe development and analysis of the products into this Fall, purchasing the final pieces of equipment necessary to complete this work.

**Student Involvement and Outreach to Date:**

Students have been involved on every aspect of the project so far. Students worked on designing the grain cleaning process as well as finding and contacting vendors on availability and pricing of equipment. Students assisted in setting up the milling equipment, and helped to operate it.

Two students had independent studies for course credit this Summer, developing the initial recipe set for the Dining Halls, and performing analysis on the grain. We plan to continue this program going forward.

**Marketing and Promotion Efforts to Date:**

Little marketing was done at the beginning of this project, during the testing phases, but that changed significantly during Spring 2017. The FSHN-PPP has created a 7 foot tall banner advertising the project, along with handouts, and several powerpoint presentations. The final product is being advertised in the Dining Halls as well.

In addition, this project has spurred a flurry of activity in local grains. We have applied for several grants, including a Local Food Promotional Program grant from the USDA. The FSHN Pilot Processing Plant is hosting the annual meeting of the Artisan Grain Collaborative from the Chicago area, and participating in several field days, including the Illinois Organic Growers Association this September.

Finished products from our flour are being served at all of these events, and marketed heavily.

**Additional Comments:**

N/A