

A FOOD RECOVERY PROGRAM



CULLED PRODUCE PROJECT

North Texas Healthy Communities



PROGRAM
RATIONAL

**The Food & Organics Diversion
in North Texas 2020 Report
estimates that 2.3 million
pounds of still edible food
found its way into North Texas
landfills in 2020.**

ACCORDING TO THE TEXAS CAMPAIGN FOR THE ENVIRONMENT FUND



**PROGRAM
RATIONAL**

In a 2014 audit of Fort Worth area landfills, 20%+ of landfill contents were found to be pure food waste, with an estimated 35% being compostable. Fort Worth residents spend \$300,000,000 each year on wasted food (Paulino, n.d.)."

ACCORDING TO FOOD WASTE AND COMPOSTING.

[HTTPS://NCTCOG.ORG/GETMEDIA/E0939DD7-549E-44B7-A06D-54F6025E836A/FORT-WORTH-PRESENTATION_7-12-21.PDF](https://nctcog.org/getmedia/e0939dd7-549e-44b7-a06d-54f6025e836a/fort-worth-presentation_7-12-21.pdf)



**PROGRAM
RATIONAL**

13% of Tarrant County is Food Insecure - above the national average

Programs such as our Good for You Pantries, Double Up Food Bucks and others yet there's food wasted at the grocery level

HOW CAN WE LINK THE TWO?

CREATING A SUSTAINABLE FOOD SYSTEM



PRODUCTION

urban agriculture/
farming/ raising
crops/ raising
livestock/ home,
community, school
gardens



PROCESSING

Harvesting/
packaging/
storage/ process
facilities.



DISTRIBUTION

Retailors/ Farmers
Markets/ Grocery
Stores/
Wholesalers



ACCESS

Availability of
nutritious,
affordable, quality,
and culturally
appropriate food/
food security



CONSUMPTION

Purchasing food/
storing food at
home/ cooking/
eating/ composting

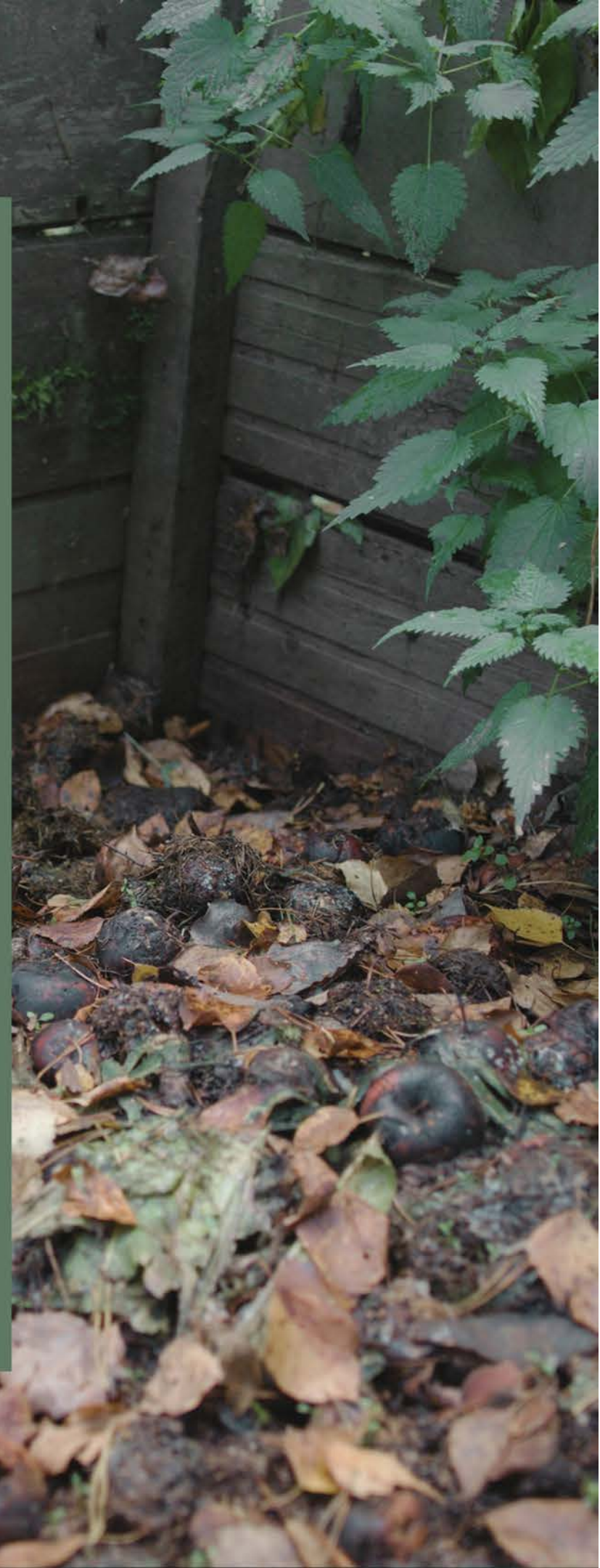
**NORTH TEXAS HEALTHY
COMMUNITIES
CULLED PRODUCE PROJECT**

**IN AN EFFORT TO DIVERT “FIT
FOR CONSUMPTION FOODS”
FROM FORT WORTH AREA
LANDFILLS, NORTH TEXAS
HEALTHY COMMUNITIES IN
PARTNERSHIP WITH GE
FOODLAND IMPLEMENTED A
“FOOD RECOVERY” INITIATIVE**



OBJECTIVE 1

THE OBJECTIVE OF THE NTHC FOOD RECOVERY/ CULLED PRODUCE PROJECT IS TO DIVERT 100,000 LBS. OF "FOOD WASTE" FROM FORT WORTH AREA LANDFILLS IN 2022 TO EITHER A) URBAN FARMS FOR COMPOSTING, OR B) FORT WORTH BASED SCHOOL FOOD PANTRIES FOR CONSUMPTION.

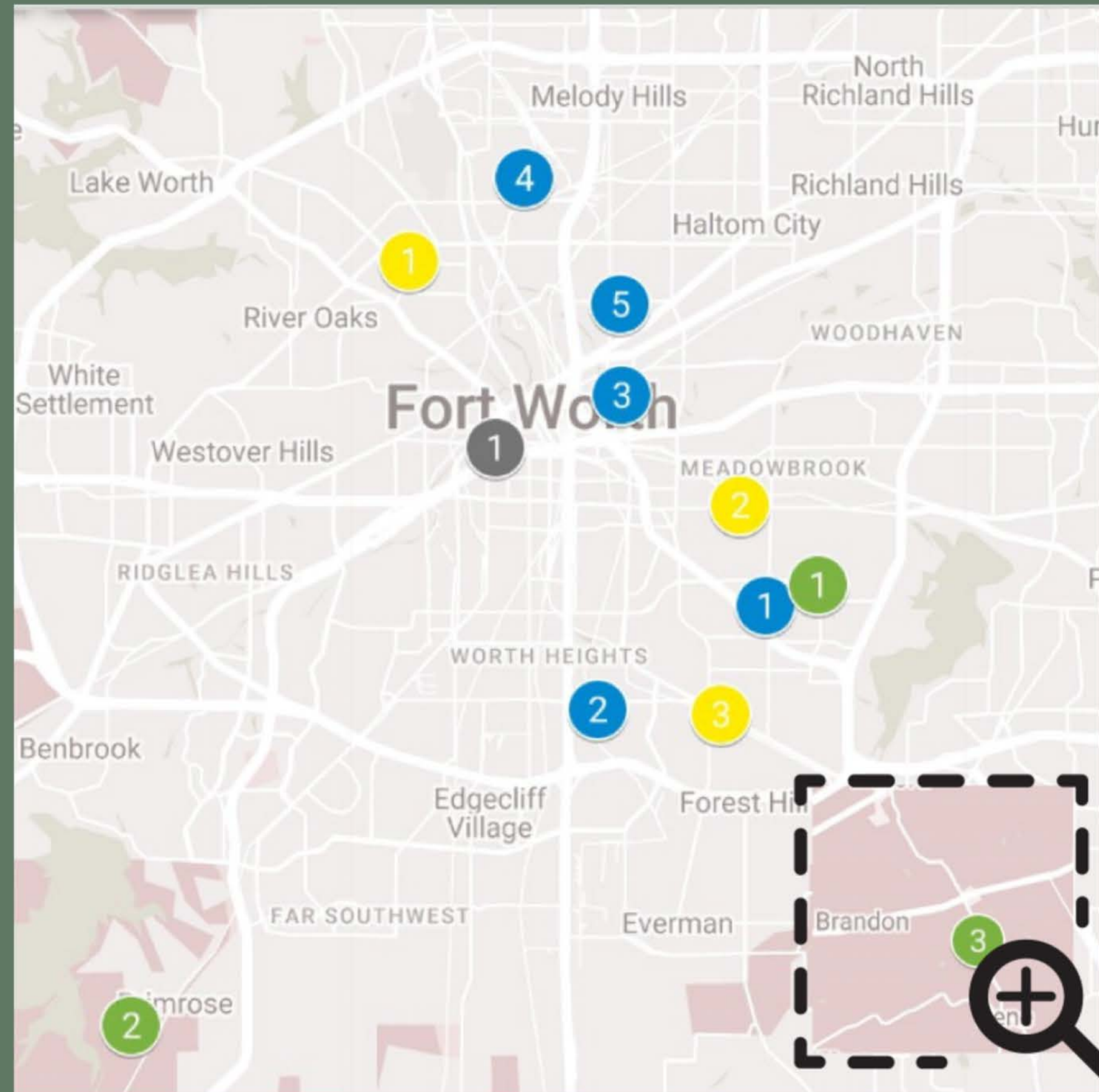


STRATEGIC PARTNERSHIPS

FORGED BETWEEN GE
FOODLAND GROCERY STORES,
URBAN FARMS & SCHOOL FOOD
PANTRIES.



PARTNERSHIPS/ PARTICIPATING SITES





COMPOST CARPOOL COLLECTS EDIBLE, BUT NOT SELLABLE PRODUCE AND OTHER FOOD ITEMS AND TRANSPORTS TO LOCAL FOOD PANTRIES. THEY ALSO COLLECT AND TRANSPORT FOOD THAT IS NO LONGER APPROPRIATE FOR HUMAN CONSUMPTION AND TRANSPORTS TO OUR PARTNERING URBAN FARMS FOR COMPOSTING.

LOGISTICS





MIND YOUR GARDEN

The Mind Your Garden Urban Farm works to create a sustainable and thriving farm in the city of Fort Worth.



FUNKYTOWN FARMS

The FunkyTown Food Project cultivates leadership skills in youth via sustainable farming and the healthy food they grow.



OPAL'S FARMS

Opal's Farm restores hope and vitality to neglected communities through an agricultural interventions.



AKACHI RANCH

small farm nestled on nearly 60 acres in the northern part of central Texas.



**SUPPORTING
URBAN
FARMS**

FOOD RECOVERY AT GOOD FOR YOU PANTRY SITES

5,085 LBS OF FOOD DIVERTED TO
SCHOOL
PANTRIES IN 2022

23,416 LBS OF FOOD DIVERTED TO
SCHOOL PANTRIES AT END OF Q2 IN
2023



GFY



Participating Good For You Pantry Sites

- GOOD FOR YOU PANTRY AT OAKHURST ELEMENTARY
- GOOD FOR YOU PANTRY VERSIA WILLIAMS ELEMENTARY
- CC MOSS ELEMENTARY SCHOOL
- CARTER PARK ELEMENTARY SCHOOL
- CC MOSS ELEMENTARY SCHOOL



1. GROCERY STORE EDUCATION:
WITH STAFF TRAINING AND
SIGNAGE

2. PANTRY LEVEL EDUCATION:
WITH PANTRY COORDINATORS
CONSIDERING THEIR NEEDS AND
EBBS AND FLOWS OF INCOMING
DONATIONS

3. CONSUMER EDUCATION:
IMPORTANCE OF HOW TO COOK
WITH OVERRIPE PRODUCE,
KNOCKING DOWN PERCEPTIONS

WASTE REDUCTION/WASTE
MANAGEMENT

EDUCATION

3 PRONG APPROACH

making the most out of

PRODUCE TIPS AND TRICKS



VEGGIES

If your vegetables are starting to lose their visual appeal, consider using them in any of the following ways:

- Clean, chop, and freeze for future use.
- Make a soup or stew: Throw veggies, broth, and your favorite herbs and spices into a stock pot and let them simmer to perfection. You can also puree softened bell peppers, carrots, cauliflower, or potatoes with milk to make a creamy and comforting fall or winter soup.
- Create delicious salsas: Overripe tomatoes or peppers can make a great salsa, pico de gallo or other flavorful sauces.
- Create a pasta sauce: Overripe tomatoes can be peeled and simmered down to produce a flavorful sauce. For added flavor and nutrition you can roast garlic, onions, grated carrot, and bell peppers to your sauce before blending it all together.
- Make a stir fry. Stir fry is a great and easy way to use so many kinds of veggies. Simply chop up whatever you have on hand, mushrooms, bell peppers, onions, broccoli, carrots, zucchini, etc. Cook until tender before adding soy sauce and serving over noodles or rice.
- Pickle vegetables: Pickling isn't only for cucumbers. You can pickle several overripe vegetables including mushrooms, radishes, tomatoes, and onions.
- Make veggie chips: Slicing vegetables thin and roasting them in the oven with your favorite spices can bring new life into soft, aging produce.

FRUIT

There are so many ways to use those overripe fruits. From juices to jams the options are plenty! Overripe fruit is often sweeter and juicier than fresh fruit. Below are a few creative and delicious ways to use overripe fruit in your kitchen.

- Clean, chop, and freeze for future use.
- Make a smoothie: Delicious soft fruits are pureed into a smooth blend of flavors when combined with ice, milk, yogurt, or orange juice.
- Squeeze fruit juice: The juices from overripe fruits are perfect for making fresh beverages. Try some ice-cold lemonade or the classics like OJ and apple juice.
- Create fruit jams and jellies: Fruit jams, such as strawberry, grape, or raspberry, capture the sweet essence of fruit no matter how fresh or ripe they are. Simply muddle the fruit, add to a saucepan, and mix with sugar and fruit juice.
- Bake a bread: Use old bananas to make a loaf of banana bread or get creative with other baked goods. Blueberry pancakes anyone?
- Flavor homemade ice cream: If you're proudly serving homemade ice cream, incorporate the sweet flavors of strawberries, peaches, blueberries, or bananas into your ice cream base.

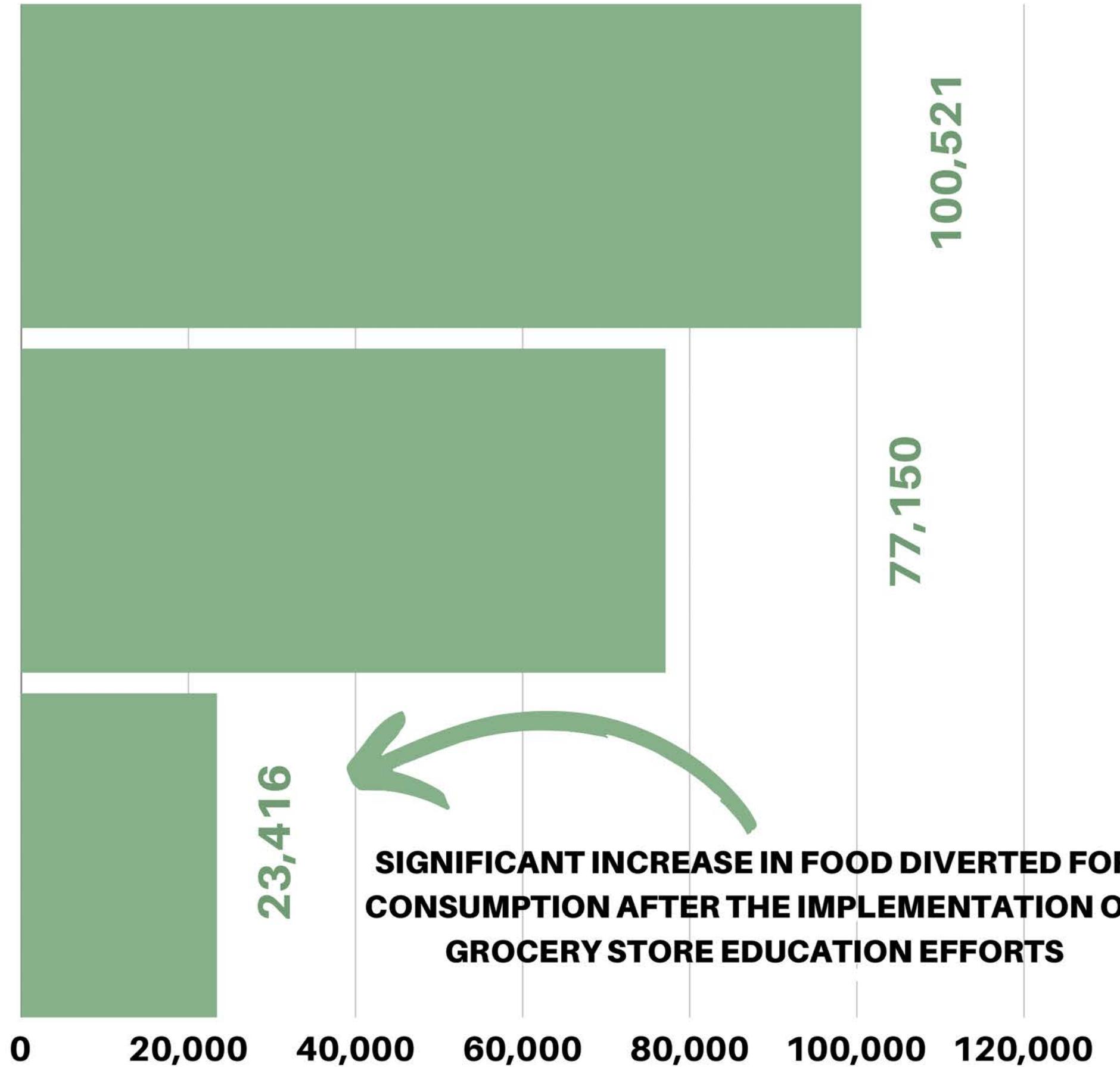
EXAMPLE OF OUR CONSUMER EDUCATION MATERIALS

**2023 LBS DIVERTED
AT END OF Q2 IN
2023**

TOTAL LBS DIVERTED

TOTAL LBS DIVERTED TO URBAN FARMS

TOTAL LBS DIVERTED TO AREA SCHOOL FOOD PANTRIES



23,416

**SIGNIFICANT INCREASE IN FOOD DIVERTED FOR
CONSUMPTION AFTER THE IMPLEMENTATION OF
GROCERY STORE EDUCATION EFFORTS**

2023 PROSPECTIVE EXPANSION PLAN

- **ADD TWO NEW GROCERY STORE PARTNERS**
- **INCREASE TOTAL LBS OF RESCUED FOOD BY...**
- **INCREASE LBS OF FOOD DIVERTED TO SCHOOL PANTRIES FOR CONSUMPTION BY...**
- **INCREASE THE REPORTED % CROP YEILD INCREASE SINCE PARTICIPATING IN PROGRAM BY... %**



**" it is our collective
and individual
responsibility, to
preserve and tend
to the world in
which we all live"**

DALAI LAMA