

*five* FARM to INSTITUTION  
NEW ENGLAND

December 6th, 2018 | Leominster, STATE  
Mass Farm and Sea to School Conference



**FARM TO INSTITUTION NEW ENGLAND**  
MOBILIZING THE POWER OF NEW ENGLAND INSTITUTIONS  
TO TRANSFORM THE REGIONAL FOOD SYSTEM



Photo courtesy of Intervale Food Hub

# OUTLINE

- I. ABOUT US
- II. ABOUT OUR RESEARCH
- III. METRICS IMPACT

# ABOUT US



# OUR MISSION

To mobilize the power of  
New England institutions  
to transform our food  
system

A man in a plaid shirt is holding a large red bucket in a field. In the background, other workers are visible, along with more red buckets and white buckets on a wooden platform. The scene is outdoors with trees and a cloudy sky.

# OUR HISTORY

Founded in 2011  
as a partnership among regional  
farm to school leaders and the six  
New England agricultural  
commissioners

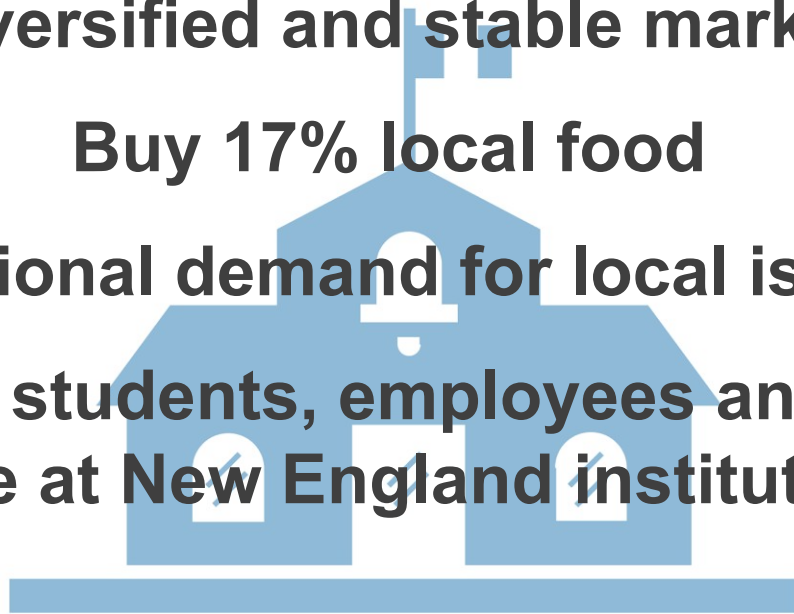
# WHY INSTITUTIONS?

**Diversified and stable market**

**Buy 17% local food**

**Institutional demand for local is rising**

**3.7 million students, employees and patients  
spend time at New England institutions daily**



# WHY REGIONAL?



**More producers up north and  
more consumers down south**

**Distributors and FSMCs operate  
across state lines**

**Shared history + culture ➡ collaboration**

# WIDE-REACHING IMPACT



In New England, there are:

**4,628**

**Schools**

**210**

**Colleges**

**256**

**Hospitals**

**34,877**

**Farms**



# WHAT FINE OFFERS

## NETWORK SERVICES

EVENTS & TRAININGS

COMMUNICATIONS

RESEARCH & METRICS

## PROGRAMS

FARM & SEA TO CAMPUS

FOOD SERVICE

PUBLIC POLICY

## COMMUNITIES OF PRACTICE

LOCAL FOOD  
PROCESSORS & HUBS

METRICS  
COLLABORATIVE

DINING OPERATORS

# ABOUT OUR RESEARCH

# WHY METRICS?



**To understand the system  
we are trying to change,  
track our progress,  
and inform our plans**

# DATA SOURCES

## **2015 FINE College Dining Survey**

(N=105/209; 50% response rate)

## **2015 FINE Food Distributor Survey**

(N=56/86; 65% response rate)

## **2015 USDA Farm to School Census**

(N=727/1015 New England school districts; 72% response rate)

## **2016 & 2017 Health Care Without Harm Survey**

(N=84/150; 56% response rate) (N=54/150; 36% response rate)

## **2016 FINE Producer Survey**

225+ responses across six states

*All data presented comes from surveys, is self-reported  
and may conflict with other data sources.*



# K-12 SCHOOL DATA

# K-12 SCHOOL HIGHLIGHTS

**\$25 MILLION**

SPENT ON LOCAL  
FOOD BY SCHOOLS  
IN THE 2013-14  
SCHOOL YEAR

**MORE THAN  
1.1 MILLION**

STUDENTS HAVE  
ACCESS TO FARM TO  
SCHOOL ACTIVITIES

**16%**

OF ANNUAL FOOD  
BUDGET SPENT ON  
LOCAL FOOD  
(INCLUDING MILK),  
ON AVERAGE

**70%**

OF SCHOOL  
DISTRICTS PLAN TO  
BUY MORE LOCAL  
FOOD



# TOP FIVE FOOD PRODUCTS PURCHASED LOCALLY BY NEW ENGLAND K-12 SCHOOLS

Percent of responding K-12 schools listing each local product in their top five purchases

91%



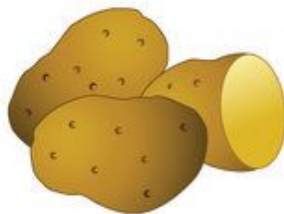
Apples

29%



Tomatoes

29%



Potatoes

28%



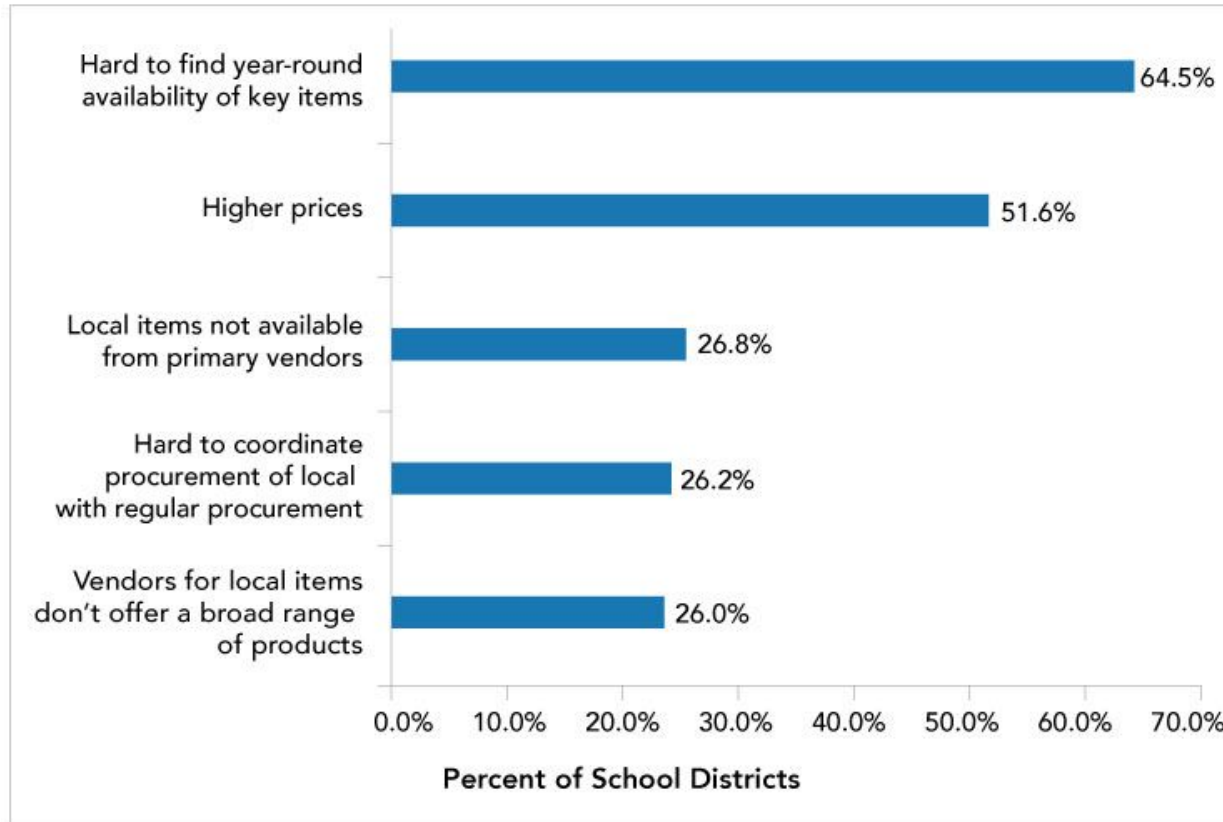
Lettuce / Salad Mix

25%



Squash

# TOP BARRIERS TO GETTING LOCAL FOOD TO K-12 SCHOOLS IN NEW ENGLAND







# HOSPITAL DATA

# HOSPITAL HIGHLIGHTS

**\$42 MILLION**

SPENT ON LOCAL  
FOOD BY HEALTH  
CARE FACILITIES  
IN 2016

**31 MILLION**

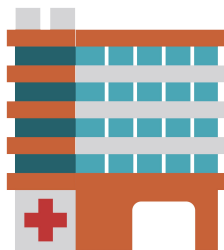
MEALS SERVED BY  
RESPONDING HEALTH  
CARE FACILITIES  
EACH YEAR

**15%**

OF ANNUAL FOOD  
BUDGET SPENT ON  
LOCAL FOOD,  
ON AVERAGE

**50%**

OF HEALTH CARE  
FACILITIES HAVE AN  
INTERNAL POLICY  
SUPPORTING LOCAL  
FOOD





# COLLEGE & UNIVERSITY DATA

# COLLEGE HIGHLIGHTS

**\$57 MILLION**

SPENT ON LOCAL  
FOOD BY COLLEGES  
IN THE LAST FISCAL  
YEAR

**150,000**

STUDENTS EAT AT  
COLLEGES  
(OVER 65 MILLION  
MEALS PER YEAR)

**21%**

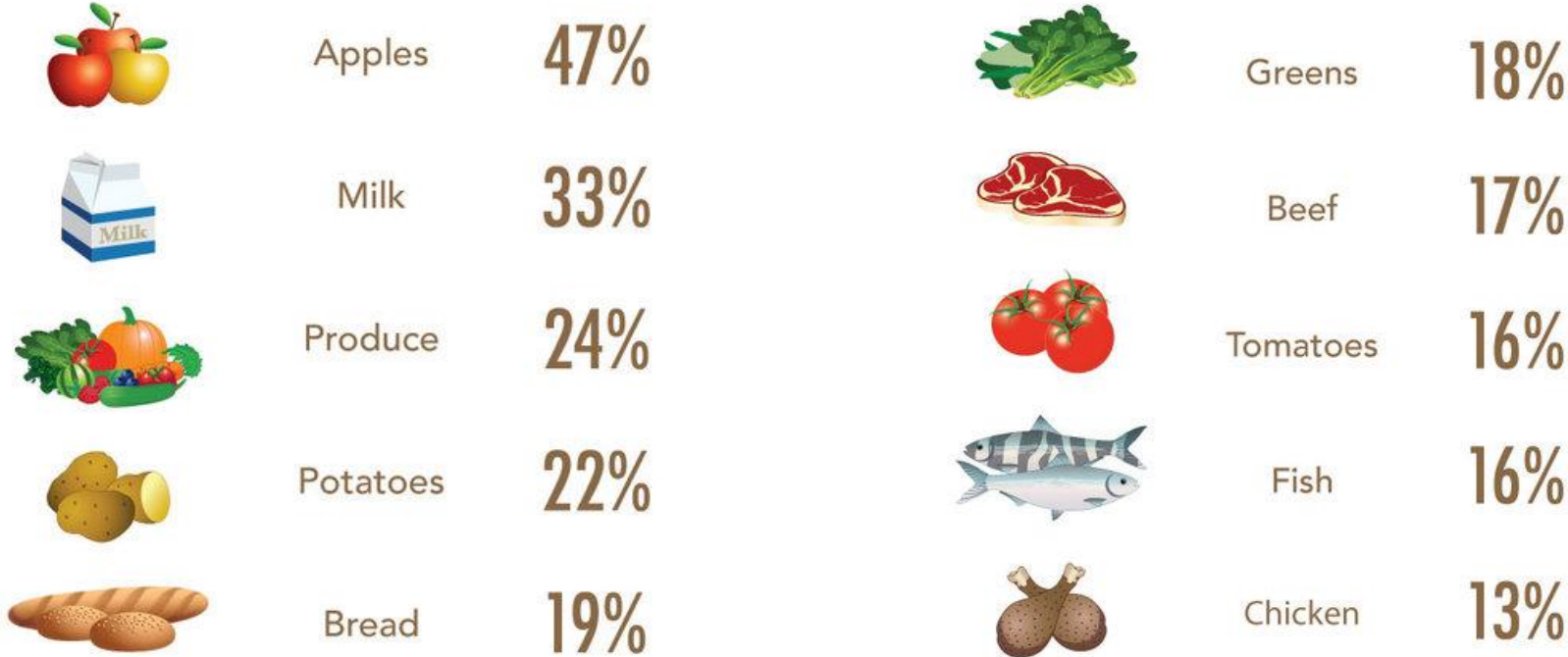
OF ANNUAL FOOD  
BUDGET SPENT ON  
LOCAL FOOD,  
ON AVERAGE

**98%**

OF COLLEGES PLAN  
TO BUY MORE  
LOCAL FOOD IN THE  
NEXT THREE YEARS



# TOP LOCAL FOOD PRODUCTS PURCHASED BY COLLEGES AND UNIVERSITIES (BY VALUE)



# PRODUCTS THAT ARE MOST DIFFICULT TO SOURCE LOCALLY FOR COLLEGES AND UNIVERSITIES



43%

Poultry

39%

Meat

27%

Eggs

19%

Bakery &  
Grains

18%

Seafood

8%

Dairy

2%

Fruits

2%

Vegetables

*Percent of colleges reporting that these products are difficult to source locally*

# TOP BARRIERS TO GETTING LOCAL FOOD TO COLLEGES



**86%**

Lack of  
year-round  
supply

**82%**

High price  
point

**71%**

Lack of  
sufficient  
volume/variety

**69%**

Lack of locally  
processed  
foods

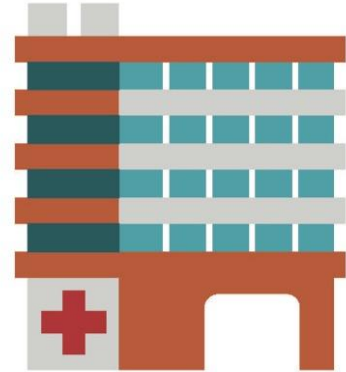
# LOCAL FOOD SPEND



16%



21%



15%

Average percent of food budget  
spent on local food: **17%**



# LOCAL FOOD SPEND



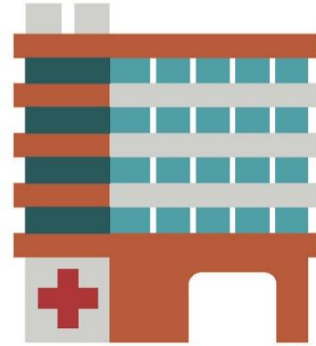
**\$25**

**Million**



**\$57**

**Million**



**\$42**

**Million**

**Total: \$123 million**



# PRODUCER DATA

# PRODUCER HIGHLIGHTS

**34,877**

FARMS IN NEW  
ENGLAND

**71%**

OF PRODUCERS  
SELL PRODUCTS TO  
INSTITUTIONS OR  
ARE INTERESTED IN  
DOING SO

**61%**

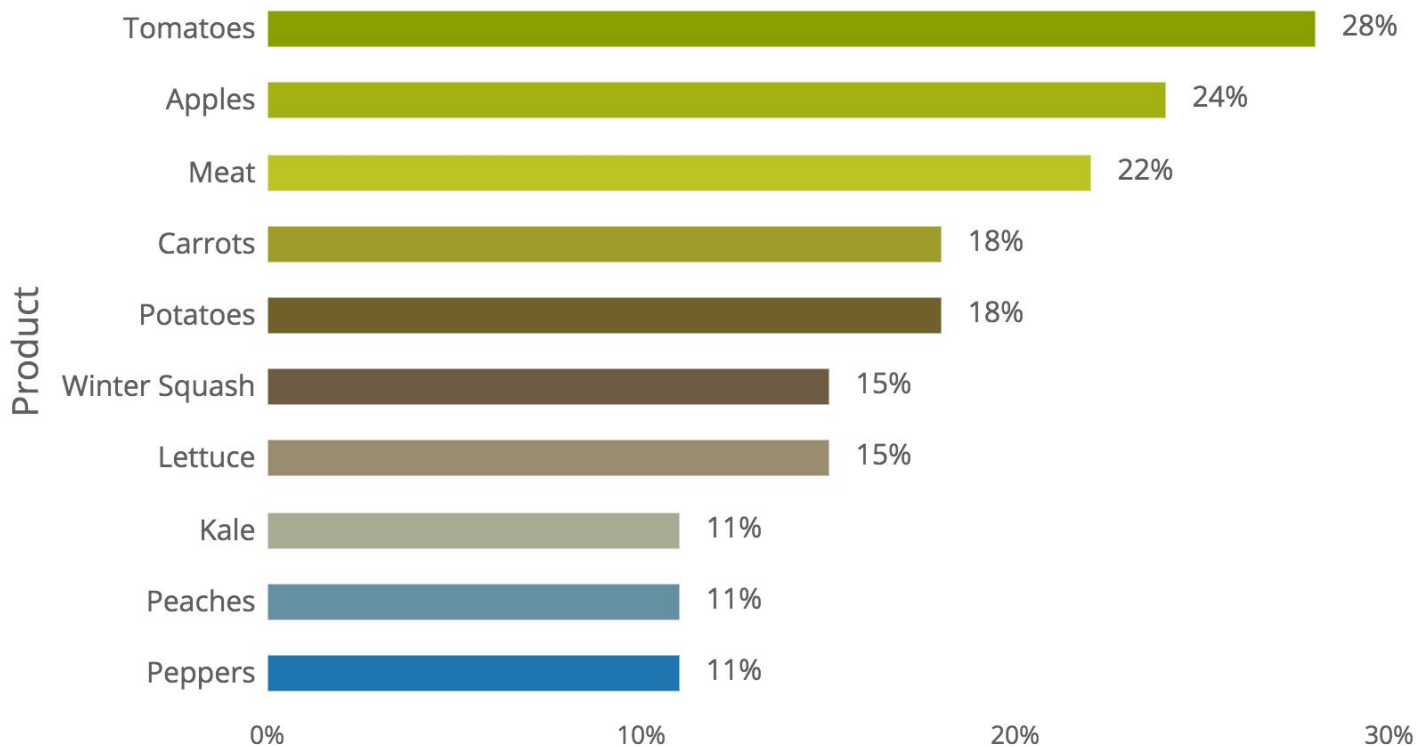
OF PRODUCERS WHO  
DON'T YET SELL TO  
INSTITUTIONS ARE  
INTERESTED IN  
DOING SO

**3 ACRES**

AVERAGE GROWTH  
OVER THE LAST  
THREE YEARS  
BY PRODUCERS  
WHO SELL TO  
INSTITUTIONS



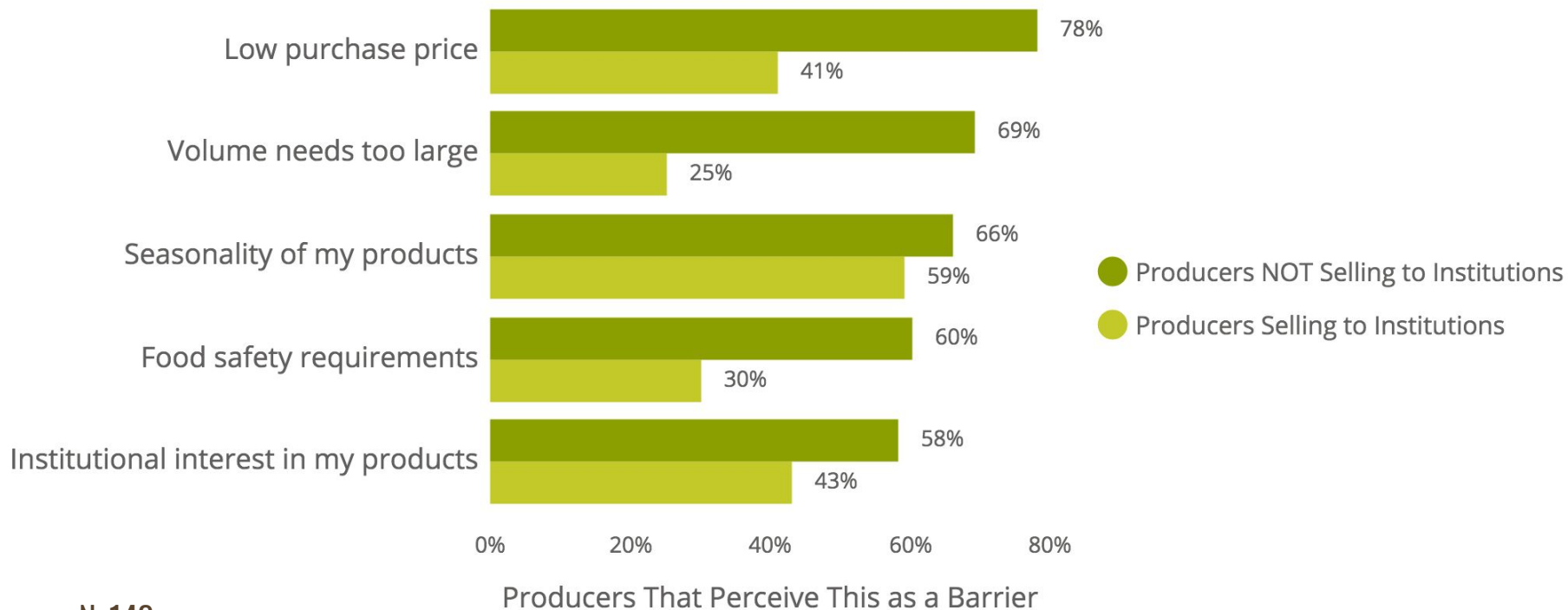
# The top 10 local food products sold directly to institutions in New England are...



N=54

Percent of Farms Reporting as a Top Product

# Producers are concerned about these **five barriers** as challenges to selling food to institutions:



N=143



# DISTRIBUTOR DATA

# REGIONAL DISTRIBUTOR HIGHLIGHTS

**\$59 MILLION**

WORTH OF LOCAL  
FOOD IS SOLD TO  
INSTITUTIONS  
VIA DISTRIBUTORS  
EACH YEAR

**47%**

OF TOTAL SALES BY  
DISTRIBUTORS GOES  
TO INSTITUTIONS,  
ON AVERAGE

**21%**

OF TOTAL GROSS  
SALES BY FOOD  
DISTRIBUTORS  
ARE LOCAL FOOD,  
ON AVERAGE

**88%**

OF DISTRIBUTORS  
BELIEVE THAT  
THEIR SALES OF  
LOCAL FOOD TO  
INSTITUTIONS WILL  
INCREASE



# TOP LOCAL PRODUCTS SOLD TO INSTITUTIONS BY SURVEYED DISTRIBUTORS

PRODUCT TYPE	PRODUCT DETAIL	PERCENT OF DISTRIBUTORS LISTING AS TOP 5 PRODUCT
Apples	Whole or Sliced	43%
Potatoes	Whole or Frozen	43%
Beef	Ground or Portion Cuts	26%
Carrots	Whole or Frozen	26%
Greens	Salad Mix or Head Lettuce	26%
Peppers	Whole, Sliced, or Frozen	26%
Squash	Whole or Frozen	22%
Tomatoes	Various	17%
Broccoli	Including Frozen	13%
Butternut Squash	Including Diced	13%
Cheese	Various	13%
Dairy Products	Various	13%

N=23 (Distributors were asked to list up to five of their top products sold to institutions.)

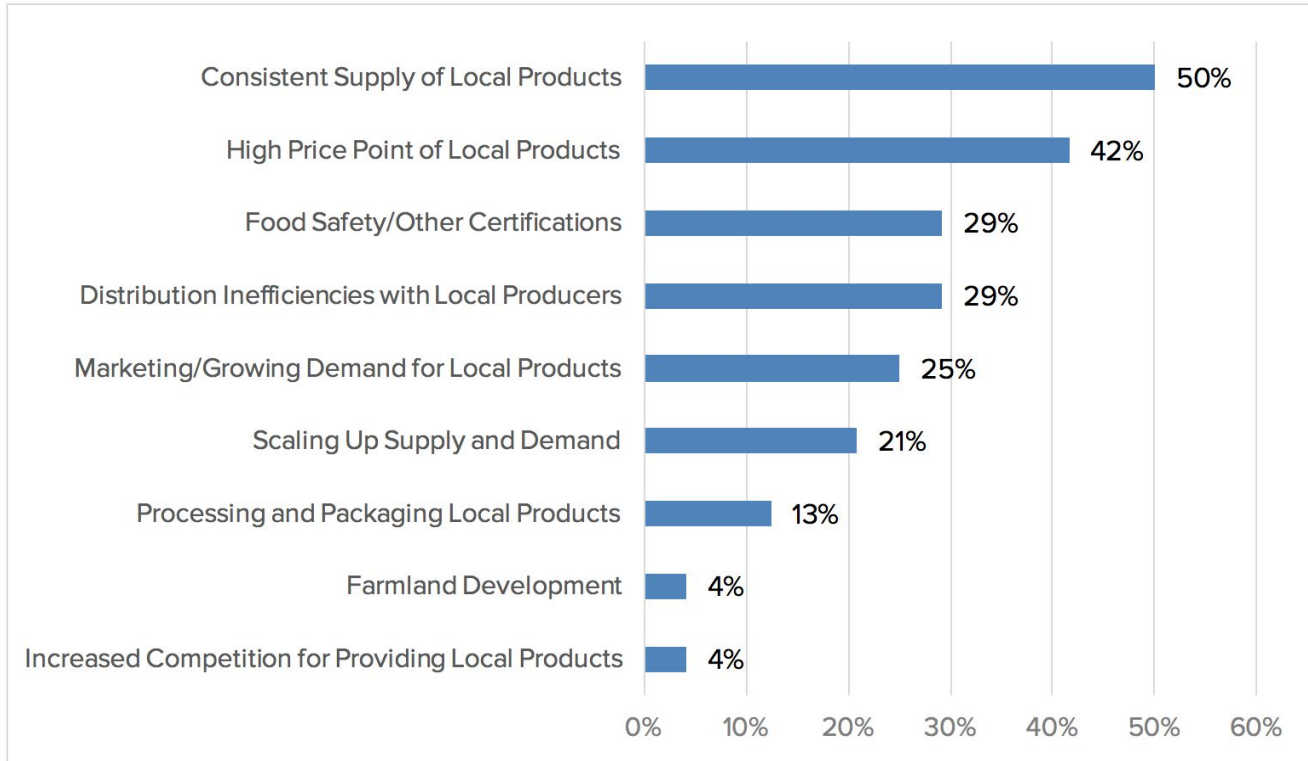


# TOP LOCAL PRODUCTS WHERE INSTITUTIONAL DEMAND IS GREATER THAN SUPPLY

PRODUCT TYPE	PRODUCT DETAIL	PERCENT OF DISTRIBUTORS LISTING AS TOP 5 PRODUCT
<b>Meat</b>	Unspecified, Pork Shoulders, Chicken Thigh, Whole Primal Cuts	24%
<b>Salad Greens</b>	Salad Mix, Lettuce, Spinach	19%
<b>Berries</b>	Blueberries, Strawberries, General	14%
<b>Melons</b>	Unspecified, Cantaloupe, Watermelon	14%
<b>Broccoli</b>	Including Frozen	10%
<b>Nectarines</b>		10%
<b>Potatoes</b>	Including Frozen French Fry	10%
<b>Seasonal Products</b>	Unspecified	10%
<b>Tomatoes</b>		10%

N=21 (Distributors were asked to list up to five products where institutional customer demand was greater than supply)

# KEY CHALLENGES FOR SURVEYED DISTRIBUTORS



N=24 (Respondents could provide more than one response)

**WHAT DO WE DO WITH ALL  
THIS DATA?**

# METRICS IMPACT

We use our metrics research to **educate**, **advocate**, and **collaborate** with key audiences about our **findings** and **recommendations**.

Key audiences include **institutions**, **distributors**, **farmers**, **state + federal agencies**, **state food planners**, **funder affinity groups**, and **academic researchers**.



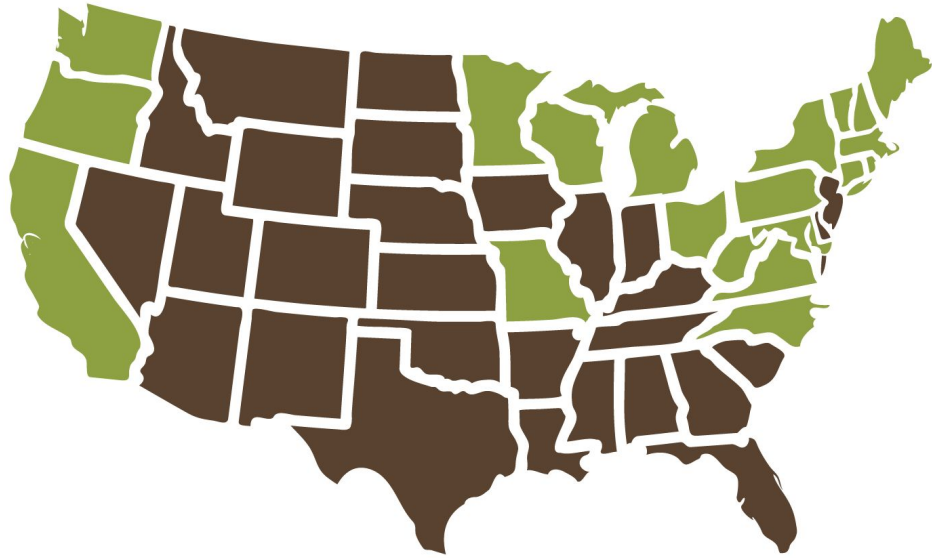
Photo courtesy of Mad River Food Hub

# METRICS IMPACT



We use our metrics research to help us understand how institutions are contributing to the **New England Food Vision**, a regional goal to produce **50% of New England's Food by 2060**.

# METRICS IMPACT



We use our metrics research to participate in the **National Farm to Institution Metrics Collaborative**, a 30+ member national organization that works across the country to measure and track the impact of the institutional market from producer to buyer.

Q&A



# KEEP IN TOUCH

## CONTACT

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A man with curly hair and glasses, wearing a plaid shirt, is holding a large red bucket. He is standing in a field with rows of plants. In the background, there is a wooden platform with several more red buckets and white buckets, some containing vegetables. A black truck is parked behind the platform. The scene is outdoors with trees in the distance.

**THANKS FOR  
TUNING IN!**