# *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**.*

**Project Name:** Illinois Sustainable Food System – Flour Milling

**Date of Report Submission:** Fall 2017 – Final 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.

**Project Summary:**

The project moved forward very well, and has been one of the more successful ISFP’s to date. The production line operates well, students have had fantastic learning opportunities on local grain production and nutrition, and we will produce over 18,000 lbs of grain this first year of production. In addition, this project has sparked a flurry of community and regional work in local food and restorative ag. Most notable is a USDA Local Foods Promotional Program that was received by a group that we are a part of out of the Chicago area.

**Summary of Project Expenditures:**

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

Meadows 20 inch Stone Burr Mill 2/ sifter

Band Sealer for flour bags

**Problems/Challenges Encountered**

The program as a whole moved forward on the anticipated schedule. Individual equipment arrived slightly askew of the schedule, some early and some late, but all arrived in time for the Spring 2017 harvest of wheat. We had products being served in the Dining Halls in Spring and Fall 2017, and have a large push of new products being served in January 2018.

**Problems/Challenges Encountered**

We were lucky in this project to not experience significant setbacks. Harvesting, cleaning, testing, and storing the grain up-front has been a more intensive and careful process than expected, but we worked out most of the problem areas this first year. Moving tens of thousands of pounds of grain around campus is not a simple task!

In addition, moving chefs from traditional frozen dough products to scratch baking is difficult in some applications. Additional preparation and labor makes planning more difficult, especially when done on an ad-hoc basis. As such, we have worked to select popular staples of the Dining Halls for a bulk of our flour. Pizza dough is a great example; large, consistent amounts are used each day, the product performs well, and production can be optimized. It also pairs great with the pizza sauce we produce. Some of the flour is reserved for specialty products and events, helping with recognition of the project.

The first year of production has had some growing pains, but they were conquered and we look forward to an even more successful 2018.

**Student Involvement and Outreach to Date:**

Students have been involved in every aspect of the project. 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 and produce flour on a continual basis.

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 2017. The FSHN-PPP has created a series of 7 foot tall banners advertising the project, along with handouts, and several powerpoint presentations. A banner featuring the SSF, FSHN-PPP, and local chef is displayed at every location the product is served. 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 won several grants, including a Local Food Promotional Program grant from the USDA. The FSHN Pilot Processing Plant hosted the annual meeting of the Artisan Grain Collaborative from the Chicago area, and participated in several field days, including the Illinois Organic Growers Association this September. These promotional activities will continue.

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

**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. Thank you again for your commitment to sustainability.