

Boston Public Schools

Produce Procurement

Anneliese Tanner, Executive Director Food & Nutritional Services

49,000 students

Universal Meals **535** staff

serving at **125** locations

Serving 48,000 meals each day

92 Self Prep Sites

33 Satellites

37% of students eat breakfast

54% students eat lunch



How we do produce procurement:

- Invitation for Bid vs. Request for Proposals
 - quality, variety, delivery needs
- USDA DOD Fresh + one main distributor
 + one local distributor
 - Entitlement first
 - Varieties, Local
 - Consolidated production or warehouse
 - Good Food Purchasing Program



Why fresh produce?

- Priorities & values
- Health
- Educational opportunity
 - Nutrition
 - Where food comes from
- Flexibility & variety
- Supporting local economy
- Participation: color, flavor, similar to quick service

Rank	Item Name	Vendor	Total Spend	% Total Spend
1	Vegetable: Lettuce, Spring Mix	FreshPoint/DoD	\$108,464.05	1.04%
2	Vegetable: Yucca, Fries, steak cut	Ace Endico	\$100,022.77	0.96%
3	Mixed Mini Peppers, 10oz [FFVP]	FreshPoint	\$ 79,320.80	0.76%
4	Vegetable: Tomato, Red Grape	FreshPoint/DoD	\$ 78,637.90	0.75%
5	Medley Grape Tomatoes, 10oz [FFVP]	FreshPoint	\$ 67,707.50	0.65%
6	Vegetable: Plantain, Ripe, sliced	Ace Endico	\$ 64,454.18	0.62%
7	Vegetable: Carrot stick, NE Grown	FreshPoint	\$ 56,020.50	0.54%
8	Vegetable: Mashed Potatoes, 6/4 lb.	Ace Endico	\$ 46,089.68	0.44%
9	Vegetable: Celery sticks, DoD	DoD	\$ 40,245.45	0.39%
10	Vegetable: Lettuce, Romaine, Chopped	FreshPoint/DoD	\$ 39,847.65	0.38%
11	Vegetable: Cucumber, DoD	DoD	\$ 29,289.97	0.28%
12	Vegetable: Peas, Sugar Snap, Stringless, Manns	FreshPoint	\$ 22,788.00	0.22%
13	Vegetable: Local, Butternut Squash	Joe Czajkowski Farm	\$ 22,320.00	0.21%
14	Vegetable: Cucumber, Select	FreshPoint	\$ 21,382.80	0.20%
15	Vegetable: Celery, Fresh	FreshPoint	\$ 20,724.00	0.20%
16	Zucchini, Slices [FFVP]	FreshPoint	\$ 20,236.00	0.19%
17	Vegetable: Pepper, Green Bell, Med, NE Grown	FreshPoint	\$ 19,296.00	0.18%
18	Mixed Mini Peppers, 2oz [FFVP]	FreshPoint	\$ 19,070.40	0.18%
19	Vegetable: Tomato, Vine Ripe	FreshPoint/DoD	\$ 18,094.22	0.17%
20	Vegetable: Cabbage, "Cole Slaw", NE Grown	FreshPoint/DoD	\$ 17,898.90	0.17%

Menu strategy: Velocity Reports by Type

vegetable	canned	\$5,102.47	8.65%
	dried	\$2,213.97	3.75%
	fresh	\$37,528.93	63.64%
	frozen	\$14,128.85	23.96%
vegetable Total		\$58,974.22	

Rank	Item Name	Vendor	Total Spend	% Total Spend
1	Fruit: Mandarin, Clementine	FreshPoint/DoD	\$289,059.50	2.77%
2	Fruit: Apple, Weekly Special	FreshPoint	\$216,394.50	2.07%
3	Fruit: Orange, Naval	FreshPoint/DoD	\$151,751.10	1.45%
4	Fruit: Grape, Red Seedless, Large	FreshPoint	\$132,880.00	1.27%
5	Fruit: Pear, DoD	DoD	\$112,161.90	1.07%
6	Fruit: Banana, Petite	FreshPoint	\$111,168.00	1.06%
7	Fruit: Pear, Green	FreshPoint	\$ 86,544.00	0.83%
8	Fruit: Cara Cara Orange	FreshPoint	\$ 78,249.50	0.75%
9	Plums, Black [FFVP]	FreshPoint	\$ 33,348.75	0.32%
10	Mango slices [FFVP]	FreshPoint	\$ 31,608.95	0.30%
11	Clementines [FFVP]	FreshPoint	\$ 31,343.10	0.30%
12	Fruit: Pear, D'anjou	FreshPoint	\$ 30,086.00	0.29%
13	Pear, Bosc [FFVP]	FreshPoint	\$ 29,555.40	0.28%
14	Pear, Bartlett [FFVP]	FreshPoint	\$ 29,425.00	0.28%
15	Strawberries with hull [FFVP]	FreshPoint	\$ 27,511.00	0.26%
16	Mangoes [FFVP]	FreshPoint	\$ 25,512.00	0.24%
17	Apples, Local EMP/MAC [FFVP]	FreshPoint	\$ 24,600.00	0.24%
18	Fruit: Plum, Black	FreshPoint	\$ 18,369.00	0.18%
19	Fruit: Apple, Slices	FreshPoint	\$ 17,043.00	0.16%
20	Papaya, Maradol [FFVP]	FreshPoint	\$ 15,960.00	0.15%

Menu strategy: Velocity Reports by Type

		T/	
fruit	canned	\$23,073.34	27%
	dried	\$1,063.18	1%
	fresh	\$1,994.12	2%
	fresh	\$60,509.81	70%
	frozen	\$340.33	0%
fruit Total		\$86,980.78	



Menu strategy: Local vs. Not

- One product at a time
- Highest volume
- Vegetable sub-groups
- Seasonality
- Domestic Availability
- Culturally Diverse



How to make fresh & local produce work

- Salad bars & themes
 - All produce on the bar
- Food processors
- Breakfast
- USDA DOD Fresh
- Fresh Fruit & Vegetable Program
- Frozen local
- Harvest of the Month
- Connect growers & distributors



What makes a good distributor?

- Consistent product quality control
- Ability to source the volume and product requested in season
- Willingness to work with small farm and aggregate
- Relationship Communication
 - Treated as valued customer
 - Helps to plan
 - Candid about limitations
 - price
 - limited stock
 - saying what they <u>can</u> do even when its not 100% of the ask
 - Suggests new items



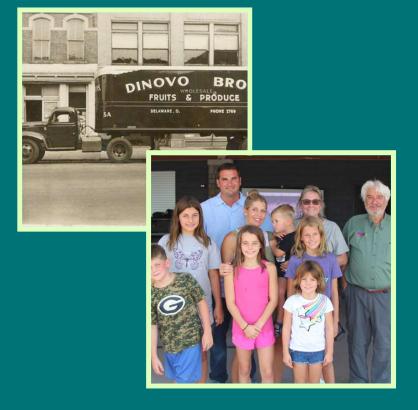
Prioritizing Produce in Schools: A Collaborative Approach

Alex DiNovo President – DNO Produce





Why it Matters



We Have a Problem

- Diet & lifestyle determines quality of life
- Healthy is Happy!
- Diet related diseases = \$\$\$
- Preventative vs reactionary

Collaborative Solution

- School programs = consistent / reliable partner
- Building healthy habits starts young
- Influence behavior, remove uncertainty
- Establish a positive relationship with fresh fruits and vegetables

DOD Fresh

\$500MM in SY 21/22

Emphasis on local produce

Consistent Deliveries

Funding flexibility

USDA's DoD Fresh Program

- AMS Section 4 &11 Funds
- Administered by the DLA Subsistence Branch
- Buying power through large, long-term contracts
- Easily transferred from existing entitlement
- US #1 or better product
- "Well oiled machine" reporting, auditing, complaint resolution

FFVP

USDA's Fresh Fruit & Vegetable Program

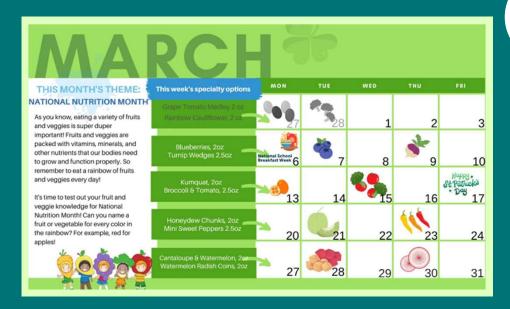
\$252.6M in FY 24

\$50-\$75 /student/y ear

Promote Nutrition Education Fresh or Minimally Processed

- Introduce children to fresh produce
- Elementary schools highest % free and reduced prioritized
- Serve outside of NSLP & SBP
- Exposure to a wide variety of produce
- Single serving sizes for students, improving efficiency distribution for participating teachers
- Allow for factors other than price to determine award when Soliciting bids

The Vendor's Role

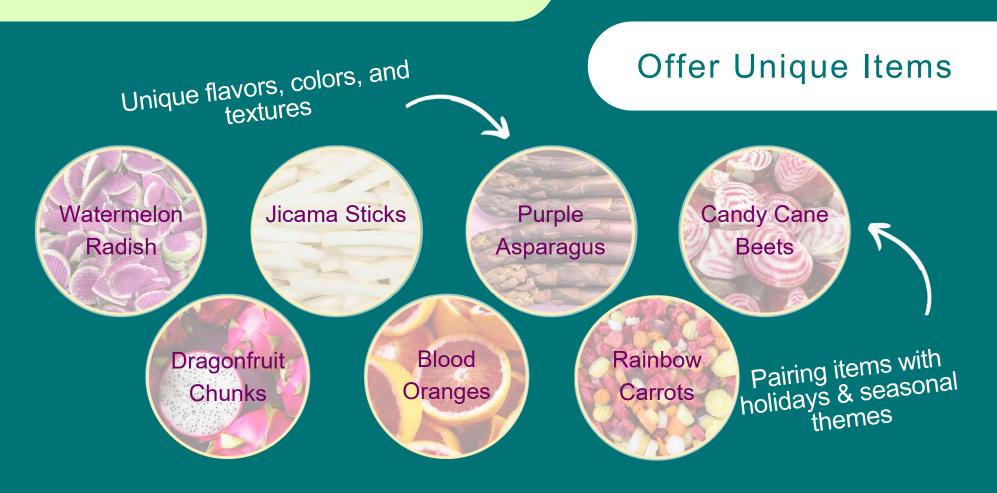




Help With Menu Planning

- Choose items at peak quality, for a lower price produce paradox
- Plan offerings ~ 6 weeks in advance
- Collaborate with school nutrition directors
 - Balancing variety and budget for menus

The Vendor's Role



The Vendor's Role

Rungual trees are goods as a figure of the Chinese Lunar New Year—the plant symbolizes wealth and good lack. PRODUCE PARTICULARS Kumquata are a good source of Visianine & & Beer. Kumquata are a good source of Visianine & & Beer. Kumquata are a pood source of Visianine & & Beer. Kumquata are a pood source of Visianine & & Beer. Kumquata are a pood source of Visianine & & Beer. Kumquata are a pood source of Visianine & & Beer. Kumquata are a pood source of Visianine & & Beer. Kumquata are a pood source of Visianine & & Beer. Kumquata are a pood source of Visianine & Beer. Kumquata are a pood source of Visianine & Beer. Kumquata are a pood source of Visianine & Beer. Kumquata are a pood source of Visianine & Beer. Kumquata are a pood source of Visianine & Beer. Runguata are are a confirmed & Beer. Runguata are are analy to to our your of Source & Beer. Runguata are are a confirmed & Beer. Runguata are are are pood source of Visianine & Beer. Runguata are are are pood source of Visianine & Beer. Runguata are are are a pood source of V

Provide Support

- Provide Education/Marketing Materials
- Education tailored to different grades
- Communication is Key!
- Get kids excited to try new produce!
- Newsletters, social media, videos, etc.
- Holidays, colors, etc.
- Hold your vendor accountable!

Fresh Ideas







SnackTime Explorers Toolkit

- First-of-its-kind toolkit, designed to supplement FFVP
- Creates multisensory learning experiences for students
- Easy-to-follow weekly lessons covering Food Education Standards
- Offering teachers an accessible framework
 to utilize FFVP effectively in their classrooms





@DNOProduce



DNO Produce



DNO Produce

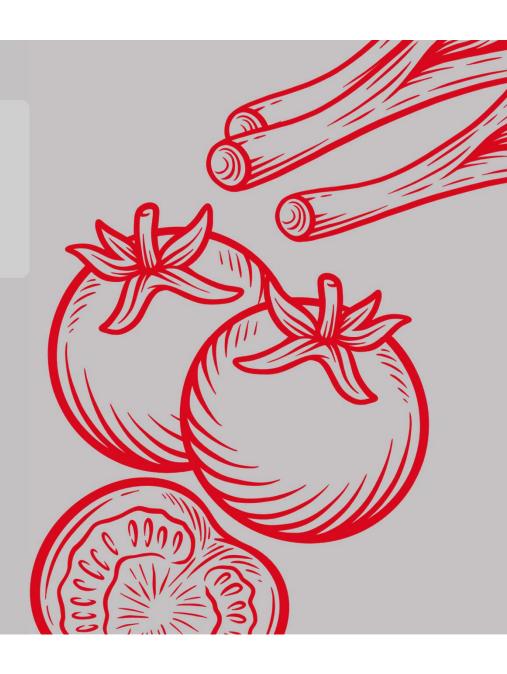


Check out our links!

Produce Procurement

Katie Whitehurst, Owner Atlanta, GA





At Royal, our mission is to nourish our communities by delivering fresh ingredients, valued partnerships, and unparalleled customer service













- Family owned and operated since 1994
- All 5 second-generation owners are involved in day-to-day
- Three facilities, all located on the same street
- +120,000 sq feet of processing
- +60,000 sq feet of cold storage
- Customer base includes white table cloth restaurants, fast casual and family dining, hospitals, hotels, stadiums, military bases, airports, colleges and universities, and K-12!

We're in this Together

Find a Distributor that is truly a Partner

Look for distributors that are willing to put "boots on the ground"

Would a Speciality
Distributor work better for
your district
Broadliner vs Produce Distributor



School Programs We Service:

NSLP (School Lunch Program)
SBP (School Breakfast Program)
SSO (Seamless Summer Options)
FFVP (Fresh Fruit & Vegetable
Program)
USDA DoD Fresh

Harvest of the Month (GA)
Local Foods for Schools (GA)

A Vendor's Role

Maximize your relationship!

Delivery Schedule

Marketing

Local Program

Menu Planning

New Items

Food Costs

Shelf Life





The Vendor's role is to think outside of the box!

What are restaurants trying? Other local districts? What is something that hasn't been done before? What is trending?

What is popular on social media?

PROBLEM SOLVING!

Over-communicate market conditions

Create a credit policy that works for ALL- including partial case credit

Ask for pictures to send to grower/shippers

Weekly Communications



DEC.2023-JAN.2024 MARKET ALERT Tomato, Corn, Asparagus, & Pepper Constraints ATLANTA - GEORGIA **TOMATOES ASPARAGUS** The damaging effects of a very active hurricane season in Mexico are just now being realized. Romas, rounds, and grape tomatoes are in very this market to be extremely volatile with short supply. Cool wet weather throughout the growing regions in Florida has drastically reduced yields and negatively impacted quality which season because of the effects of El Nino and is decreasing further now due to seasonality. compounds the situation. Expect much higher pricing and lower quality through December and **PEPPERS** Florida has been getting hit by nonstop rain and cold temperatures all week. The cold is preventing the corn from sizing up and the rain has prevented anyone from getting into the fields to harvest, and low yields. Continued rains and cooler weather look to impact the harvests through now supplies are extremely tight across the board. the holiday and into mid-January. Supplies Yellow is very scare and white corn will be substituted as needed until conditions improve. Due to a corn shortage, we may substitute yellow, white, or bi-color corn over the next few weeks based on availability.

FRESH Report

18 December, 2023

ASPARAGUS

Due to the cooler weather in Mexico and the effects of El Nino in Peru supply remains very limited and the market is extreme. Larger sizes are the most limited. Expect these market conditions to last through the next three to four weeks.

AVOCADOS

Supply remains steady and the market is lower. #2 product is currently peaking.

VEGETABLES

GREEN BEANS

Supply remains tight and the market is extreme due to the persistent rain and coole temperatures in Florida affecting both growing and harvesting operations.

BLACKBERRIES, BLUE, AND RASPBERRIES

Blackberries: Supply is tightening up again due to the cooler weather in Mexico. Expect the market to be elevated through December, Blueberries: Peru is entering a planting gap, Mexican supply is reduced due to the cooler temperatures, and Chile is a week or two behind schedule. Supply is tightening up. Raspberries: Supply is limited due to the cool temperatures in Mexico. Some volume is coming in from Baja but not enough to meet demand.

VECETABLES

CORN

Supply is tight and pricing is elevated as the heavy rains and cooler temperatures in Florida have affected growth and harvesting operations. Expect the market to be volatile

STRAWBERRIES

Due to inclement weather both California and

Mexico are struggling to produce enough to meet demand. Florida started their season last week however the cooler than usual temperatures along with heavy rainfall have lead to a very slow start. All around, supply is tight and the market is elevated.

VECETABLES

BROCCOLL CAULIFLOWER Yuma is continuing to ramp up production and Mexico and Santa Maria are going strong. Quality is great and the market is lower.

VEGETABLES

CELERY

Supply has tightened up this week and the market is elevated, however quality remains good. Yuma is expected to start at the end of the

HERBS

CILANTRO, PARSLEY, GREEN

ONION

Green Onions: The market remains steady as production continues to improve over the last few weeks. Cilantro & Parsley: Supply and quality coming out of Yuma is excellent

CITRUS

LEMONS, LIMES, ORANGES

Lemons: Supply out of California and Arizona remains steady. Limes: Volume has improved and the market has come off. Availability on larger sizes has improved as well. Oranges: Supply is steady out of Florida with larger sizes currently peaking. Quality is excellent

FRUIT

PINEAPPLE

Supply is starting to very slowly improve as Mexico starts in a light way. The market remains elevated.

Monthly & Quarterly Menus







PRODUCT	ITEM CODE	PACKSIZE	AVAILABLE THRU DOD
APPLE CIDER	3903	4/I GALLONS	NO
APPLES FUJI	1072	125-138 CT	YES
APPLES GALA	1076	125-138 CT	YES
APPLES GOLD	1006	125-138 CT	YES
APPLES GRANNY	1013	125-138 CT	YES
APPLES RED	1005	125-138 CT	YES
APPLES ROME	7260	125-138 CT	YES
BEANS GREEN	1307	2/5# BAGS	YES
BEETS RED	1308	5#, 25#	NO
CABBAGE GREEN	1605	40#	NO
CABBAGE RED	1602	40#	NO
CABBAGE SLAW MIX	9019	4/5# BAGS	YES
CANTALOUPE	3659	12 CT	NO
CORN	1626	48 CT	NO
CUCUMBERS	1651	S#	YES
EGGPLANT	2200	50, 230	NO
EGGS	8509	1 DZ, 15 DZ	NO
GREENS COLLARDS CHOPPED	9169	S/2# BAGS	YES
GREENS KALE CHOPPED	9115	2/5# BAGS	но
LETTUCE GA GOURMET	4367	24 HEADS/7#	но
LETTUCE HYDRO BIBB	4316	12 HEADS/5#	NO
ORANGES	5219	125-138 CT	YES
PEAS	9504	8#	NO
PEPPERS GREEN	5526	5#, 25#	YES
PEPPERS JALAPENO	5486	1#.10#	но
POTATOES SWEET	5541	90 CT	YES
PUMPKINS	VARIOUS	VARIOUS	NO
SQUASH BUTTERNUT DICED	9549	4/5# BAGS	YES
SQUASH SPAGHETTI	6422	\$#. 45#	NO
SQUASH YELLOW SLICED	9758	5#	YES
SQUASH ZUCCHINI SLICED	9759	5#	YES
STRAWBERRIES	5635	8/1# CLAMSHELLS	NO
TANGERINES	6764	120-150 CT	YES
TOMATOES 2 LAYER	6765	20#	YES
TOMATOES CHERRY	6718	12 PINTS	YES
TOMATOES GRAPE	6105	12 PINTS	YES
TOMATOES ROMA	6731	5#, 23#	YES
WATERMELON	4410	15#	YES

Local Program

Month	Choice 1	Choice 2	Pre order Needed?	If so, by when?	Farm Bio
NOVEMBER	Butternut Squash cubed; available through DOD	Sweet Potatoes	Yes	10 days out (if ordering through DOD, estimated usage)	Southern Valley
FEBRUARY	Strawberries for St. Valentine's Day - Flats and #	Green Peppers - 20# case or 5# bags; available DOD and commercial	Yes	Strawberries pre- order2 weeks prior delivery week needed, no pre-order on pepper	Pepper- Goodson Farms Berries- Wish Farms, Naturipe
APRIL	Corn on the Cobb (shucked)	Carrots as back up	Yes	Minimally two weeks; order before going out on Spring Break for delivery upon return.	Pioneer, Wilkinson Cooper

How is local defined?

States that boarder (AL, FL, NC, SC, TN)

Mileage to distributor or school

Only in-state

- Use your distributor as your resource!
- · Create menus that highlight local & peak of season!
 - Use summer break as a time to get organized for next SY
 - Sit down with your distributor to make a calendar or menu
- Look at what has worked in the past!
- Get to know your farmers!
 - Work together to make a plan specific to your district
 - Have estimated usage or actual usages for planting purposes
- · Know your food safety requirements!
 - COI, 3rd Party Audit, GIP/GAP
- Always make a back up plan and be flexible!
- Set requirements for % local in your bid or RFP!

Partners in Produce

STONE CREEK HYDROPONICS

From their 6-bay greenhouse on 26 acres near Hartwell, Georgia, Stone Creek Hydroponics' produces premium hydroponically grown lettuces, lettuce mixes, and watercress; all grown in water (hydroponics) without dirt, weeds, rocks, fertilizers and pesticides that typically accompany traditional farming methods. This innovative growing method results in safer, healthier, and more beautiful produce that can be locally delivered within hours – fresh and ready eat! Committed to sustainable agriculture practices SCH is audited annually and complies with food safety initiatives and Good Agriculture Practices (GAP) required of PRO*ACT suppliers.

Fresh-Cuts

Benefits!

Labor Savor: time better spent
Easy Prep Options: affordable options
Local Options: a win for you & the farmer
Food Safety: find someone you trust
Culinary Inspiration: help with Speed-Scratch
Consistent Quality and 100% yield





ASK FOR SAMPLES!

TRY NEW CUTS & SIZES!

CREATE BLENDS, MIXES, & MEDLEYS!

FOOD SAFETY

#1 rule: If you wouldn't serve it to your child, find a manager or supervisor!

How to find a Fresh-Cut facility?
In-House, Food Hubs, Food Banks, Local Processors

Your RFP/Bid and Distributor Considerations

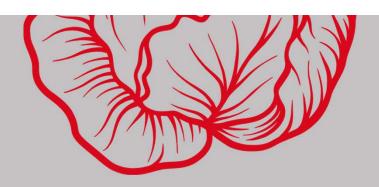
What are distributors looking at? Delivery Requirements

- - Are after-hour key drops an option?
 - Central Kitchen
 - Warehouse
 - What are the requirements following a school break?
- Pricing Structure
 - USDA Terminal Market Report
 - Cost Plus
- Price Escalation Options
- Geographic location and number of schools
- Partnership

The cheapest option isn't always the best option!

- Bid calculated on a point system rather than just price based
 - Local Program
 - FFVP
 - Delivery Schedule
 - Customer Service
 - Experience
 - Food Safety
 - Menu Options
 - Ordering Options (web, fax, phone, app)
 - Reporting Services
 - Quality





Thank you!





How your produce distributor can help source and promote fruits and veggies in K-12 Schools

Jaynelle Nash, Senior Director of Sales Strategy, 1/4/2024

BEFORE STARTING THE PROCESS OF IDENTIFYING A NEW DISTRIBUTOR, THINK ABOUT WHAT YOU REALLY NEED AND WANT IN A VENDOR AND UPDATE YOUR REQUEST FOR PROPOSAL TO REFLECT THAT.

Are bidding vendors qualified?

- Do they use Good Agricultural Practice (GAP) farms?
- Do they have Hazzard Analysis Critical Control Point (HACCP) plans? Are they Safe Quality Food Certified (SQF)?
- Are they in good standing with the Perishable Agricultural Commodities Act (PACA)?
- Are they inspected by an organic certification entity so they can provide USDA Organic produce if needed?
- Do they have written references?

How do you want to interact with your vendor?

Do you want to call, email, or enter your order in an online ordering platform?

Would you like to have more than one order entry option?

Does their website have in-depth product information?

Do you want a dedicated account manager who can help you with menu planning, identifying specifications, and navigating seasonal changes?

Can the prospective vendor accommodate these?

What are your local farm relationship options?

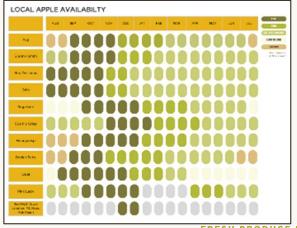
- Does the vendor have independent farm relationships in your region?
- Can they work as liaisons with local farms to help you develop programs that meet your goals?
- Many school districts have pre-existing relationships with regional farms but need logistics assistance. Can the vendor pick up and deliver the produce you have already contracted to be grown for the district?
- What if your direct farm partner usually delivers to you and they have an unexpected gap? Can your distributor quickly react to emergencies and bail you out?



Do you need to plan Fresh Fruit and Veggie Recommendations with a dedicated specialist who understands your needs?

- Can your partner provide you with a seasonal availability calendar?
- Can the vendor identify and explain the benefits of various pack sizes and specification options that might be right for your application?
- Can your partner prepare you for supply challenges, and what should you expect?







Harvest of the Month IdeasWhat options can your vendor provide locally?

- Persimmons
- Diced root veggies and squash such as beets, turnips, rutabaga, parsnips, and butternuts.
- Asparagus
- Strawberries and Blueberries
- Sweet Mini Peppers
- Brussels
- Snow Peas
- Tangerines
- Baby peeled rainbow carrots



Will you need labor-saving produce? Exciting/Kidfriendly options?

- Can the vendor process produce in-house?
- How many and what kind of items do they process?
- What are their minimums and lead times for special processing?
- Does the vendor carry or have access to unique varieties?
 - To engage students, some districts utilize unusual produce varieties like jicama sticks, gold kiwis, baby bananas, pomegranate arils, and carnival cauliflower florets.

Emergencies are a time when the best vendor partnerships shine.

- Coverage for a direct farm partner that is unable to deliver.
- Fresh, made-to-order lunches, fresh wraps, grab-and-go salads, and fresh snack box meals during labor shutdowns.
- Weekly take-home meal boxes and lunch boxes for the week during extended shutdowns.
- Rotating menus of ready-to-go snacks and produce a family can easily prepare.



- School district employee meetings.
- Provide an opportunity for district employees to try varieties of fresh produce and prepared dishes.

Do you need your vendor to support special events?



Do you need your vendor to support special events?

- Warehouse Tours for all ages
- Can help familiarize students with varieties of fresh fruit and how fresh produce gets to markets.
- Tastings can expose students to unusual and unfamiliar varieties of produce they would not otherwise have an



Do you need your vendor to support special events?

- Student presentations tailored to the class curriculum and topics of interest.
- Presentations for 5 Food Science classes at a local middle school.
- 135 7th & 8th-grade students
- Sampled local fruits
- Discussed, Sourcing & Production, Organics & G
 Health & Safety, Careers







WHATEVER YOUR NEEDS ARE, YOUR PRODUCE DISTRIBUTOR IS YOUR PARTNER IN HELPING YOU REACH YOUR GOALS.
THANK YOU!