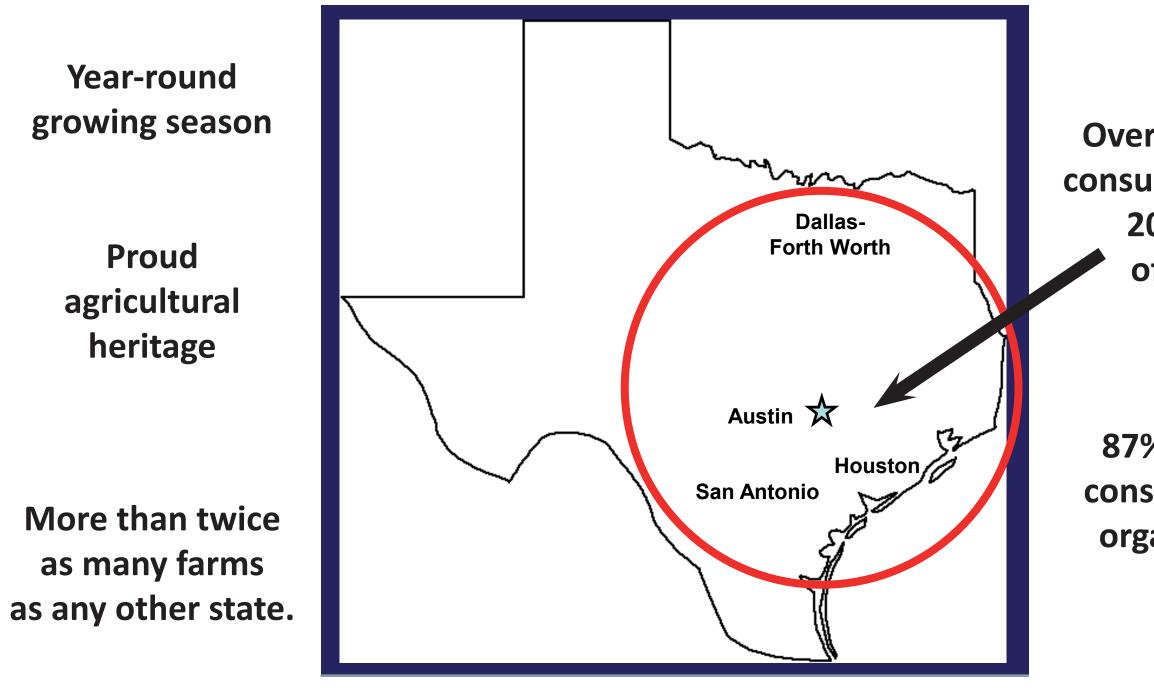


NATIONAL CENTER FOR APPROPRIATE TECHNOLOGY

An Opportunity as Big as Texas



Listening to farmers about declining net incomes

- + *Proliferation* of farmers markets.
- + The CSA model has *lost its luster*.
- + Competition from many *new food delivery service options* for consumers.
- + Overwhelmingly, growers see value-added enterprises as the *best hope for* increasing their net incomes.





Objectives

- 1. Research opportunities for value-added processing of sustainably grown fruits and vegetables in Texas, with special attention to the appropriate scale of production.
- 2. Increase the sales and profitability of value-added products by sustainable and organic fruit and vegetable growers in Texas.
- 3. Educate and organize growers, facilitating key decisions about topics such as appropriate business structures, values-based branding, sustainability requirements, and scale of production.
- 4. Cultivate increased collaboration, coordination, and support for value-added enterprise development in the sustainable and organic sector by strengthening inter-industry value chains and rural-urban linkages.





Beyond Fresh Expanding Markets for Sustainable Value-Added Food Products in Texas

Southern SARE Research & Education Project #LS14-264

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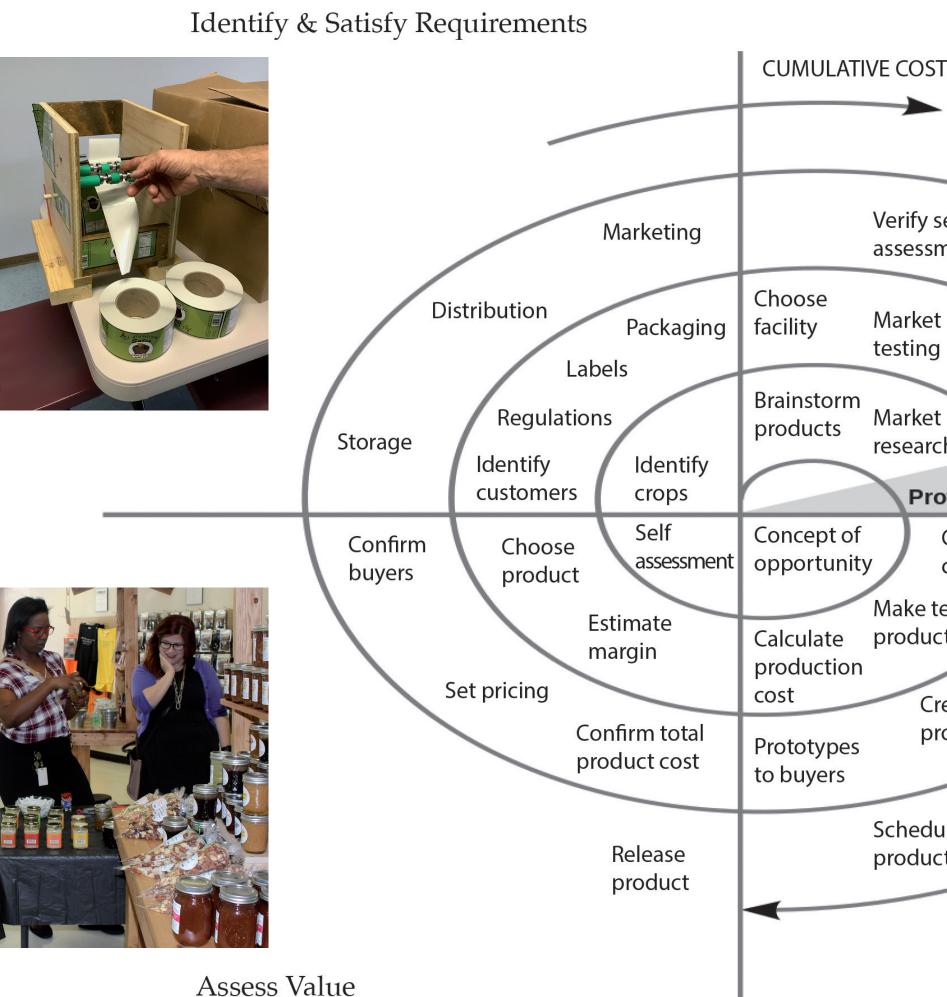
Methods

- + Put a *high-caliber product development team* to work for the small- and mid-sized sustainable and organic farms of Texas.
- + Conducted a *market study* of barriers and opportunities to value-added product development in Texas.
- + Interviewed farmers, retail and wholesale food buyers, processors, packers, rural community economic development leaders, food banks, commercial kitchen owners, regulators, and enterprise funders.
- + Contracted with Oklahoma State University to research appropriate processing scale for candidate food products, including recommendations for equipment, production methods, labeling, and packaging.
- + Contracted with Texas A&M University to do an *economic impact study* for rural Texas communities.
- + Offered workshops, relationship-building events, media training for farmers, and hosted a gathering of policy makers and economic development directors from small towns within 40 miles of Austin.









Over 18 million consumers within 200 miles of Austin

87% of Texas consumers buy organic food.

Product Development: an Iterative Process

Confirm Feasibilty Verify self assessment Financing Market testing Ingredient sourcing Insurance Market research Operational Prototype 1 Prototype 2 prototype Choose Final crops testing Scale Make test recipe product Create labeled Yegua Creek Farms Pecan Orchard 4600 CR 467 • Elgin, TX 78621 www.yeguacreekfarms.com prototype Record keepina Schedule HAMPAGNE PECANS Pecans, sugar, egg whites, cham salt, cinnamon, ginger (4 oz/115 grams) production

- Products need to be chosen carefully because very few are profitable.
- + Start small, fail early. Farmers are already maxxed out on risk.
- + Huge value in *cottage food laws*. Often not worth it to leave the farm and use commercial kitchens.
- + Adding local + sustainable + value added *does not multiply the price* consumers wll pay.
- + Good opportunities to sell *ingredients* to food manufacturers.
- + Wholesale market opportunities are *just beginning to develop*. More work is needed to build them.

Accomplishments and Products

- centers nationally.
- + A new *directory of resources for* local food enterprises in Texas.
- + A new workbook for growers, taking a Farmer First approach to planning value-added food enterprises.
- + Cost calculators that can be used to explore value-added processing at any scale.
- + Value chain coordination: Hosted meetings to bridge gaps and leverage networks, creating many promising new relationships between farmers, entrepreneurs, and public officials.
- + Case studies of value-added food enterprises in Texas and the Southern SARE Region.
- + Expanded and improved section on Value-Added Food Products on the ATTRA website.



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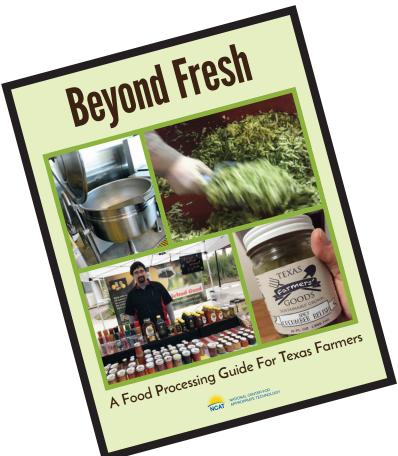


Findings

+ Excellent opportunities for direct-market farmers in Texas to create value-added food enterprises.

+ Helped to create a new *Texas Center for Local Food*, chosen by USDA as one of 13 USDA FoodLINC





Project Team

• Jill Taylor, Taylor Farm (Lexington, TX)

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