

FARM TO SCHOOL PRODUCT GUIDE



**MISSION WEST
COMMUNITY
DEVELOPMENT
PARTNERS**



January 2021

Located directly in the heart of Ronan, Montana, Mission Mountain Food Enterprise Center (MMFEC), a division of Mission West Community Development Partners, is a fully functioning food processing research and development facility. The food processing facility is inspected by the United States Department of Agriculture (USDA), United States Food and Drug Administration (FDA), and Montana Department of Agriculture Organic Program. Since 2009 MMFEC has served as western Montana's Food and Agriculture Development Center in the Montana Department of Agriculture's Food and Agriculture Development Network.



MISSION WEST COMMUNITY DEVELOPMENT PARTNERS

Mission Mountain Food Enterprise Center's Farm-to-Institution program connects local food service establishments to Montana producers and processors to expand market opportunities for Montana businesses. MMFEC works to increase access to healthy, local food by filling the processing gap for local fruits and vegetables and developing value-added products that make it easier for institutions to serve local foods.



MISSION MOUNTAIN FOOD ENTERPRISE CENTER

WESTERN MONTANA GROWERS COOPERATIVE

The Western Montana Growers Cooperative (WMGC) is a coalition of growers in the Flathead, Jocko, Mission and Bitterroot Valleys whose goal is to provide the market in our region with fresh, quality products from our farms.

To reach that goal, the cooperative provides a wholesale marketing and delivery service for its members. We strive to improve the "local food system" of our area by enhancing the sustainability of local farms and contributing to local economic growth, while reducing the demand of produce traveling long distances.

By providing marketing and delivery, WMGC allows the farmer members to concentrate on producing great local food while making it more accessible to buyers. Our customers have access to all of our farms with one sales transaction and one delivery. Goods from farmers come to a central warehouse at the end of the sales day. The truck is loaded and deliveries are made the next day - twice a week, year around for most locations - ensuring fresh produce and convenient service for our customers.



HOW WE WORK TOGETHER

The farmers of WMGC grow the food; WMGC handles sales, aggregation and distribution; and MMFEC processes into more usable forms of foods. Our collaboration allows for more efficient and cost-effective processing of local foods. This means schools have access to local produce outside the peak summer growing season, reduced labor demands for processing whole produce, and more competitive pricing to meet budgetary requirements.



FARM TO INSTITUTION PROGRAM SERVICES



Mission Mountain Food Enterprise Center provides a USDA/FDA inspected food processing facility that helps meet the processing needs of food service programs. We offer value-added products sourced from local growers in partnership with the Western Montana Growers Cooperative.

Fresh Fruit and Vegetable Program

MMFEC staff regularly creates fresh cut fruits and vegetables for schools to serve in classrooms as snacks through the Fresh Fruit and Vegetable Program. Fruits and vegetables offered include but are not limited to; carrot coins, cucumber slices, and beet cubes.

Local Produce All Year Long

At MMFEC we also create season extended (frozen) products to help schools provide local produce year round. Frozen local products include but are not limited to; pitted, sweet Flathead cherries, cubed butternut squash, roasted pumpkin pie puree, blanched green beans, diced onions or peppers, and shredded zucchini or carrots. **If you are looking for a processed local item that is not listed, please contact us to discuss opportunities for creating the product that will work for your institution.**

Value-Added Products

MMFEC also creates several value-added products with Montana ingredients, including center of the plate meat and alternative protein items. Our Montana Lentil Burger, Beef Lentil Crumble, and Big Sky Bites can introduce students to creative options for incorporating healthy food items, like lentils and mushrooms, into meals that they already enjoy, such as spaghetti and meatballs, tacos, and burritos.

How To Order

For information about ordering any of the products in this guide or to get on the WMGC F2S list, contact Dave Prather, General Manager at WMGC. Deliveries are available year round. Orders for fresh processed produce generally need to be placed one week in advance. Orders for frozen product and fresh whole produce should be placed by Monday for delivery that week.

Fresh whole or processed produce is available seasonally. Frozen products are available year round, as supplies last. If you are interested in a particular product or quantity, contact WMGC to discuss your needs. Opportunity buys are available during harvest time, but the sooner interest is communicated, the better growing and processing plans can be made to ensure availability. Processing is most effective in larger quantities, making larger orders more cost effective. Orders may be combined across schools to achieve the lowest prices.

LOCAL FRUIT & VEGETABLE PROCESSING

Mission Mountain Food Enterprise Center offers processing of local fruits and vegetables for various programs. Services include fresh cut or frozen produce (coin, cube, dice, shred, sticks, crinkle, and wedges), roasting, pureeing, and pitted Flathead Cherries! Frozen products help schools and others provide local produce year round.



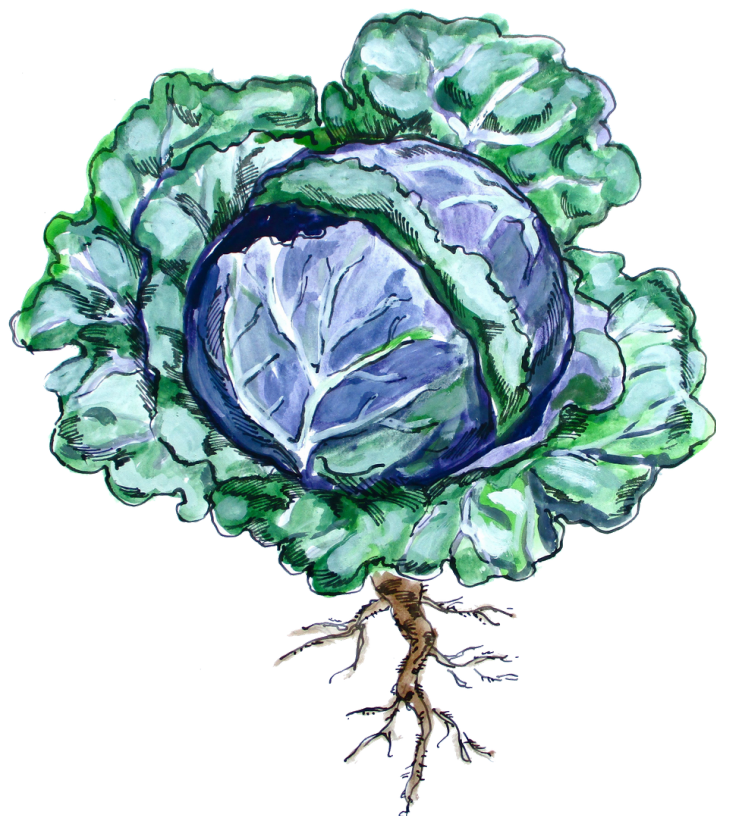


MONTANA

Harvest of the Month



The Harvest of the Month (HOM) program works with schools and organizations to highlight local produce. Each month features a different fruit, vegetable, or other local product. The HOM program encourages monthly taste tests and helps schools showcase local food on their menus. At Mission Mountain Food Enterprise, local fruits and vegetables are processed for HOM activities.



MONTANA BEEF & LENTIL CRUMBLE

The Beef-Lentil Crumble was developed to help Montana Schools utilize local beef in recipes without compromising nutrition, flavor, or budgets. The blending of beef and lentils offers a versatile, fiber and protein rich addition for sauces, Sloppy Joes, or Mexican food

Description

- 100% Montana product
- Fully cooked, heat and serve product
- Helps meet legume and protein requirements
- Protein addition to soup, sauces, Sloppy Joes, burritos, tacos, nachos, and more!



Distributor Price (WMGC)
Food Service Case \$81

Case Size
Two 10lb bags (20lb case)

Ingredients

Ground beef, lentils, water



BIG SKY BITES: LENTIL & MUSHROOM MEATBALLS

- Montana beef blended with mushrooms and Montana lentils - 80% Montana ingredients
- Fully cooked, heat and serve product
- Serve over pasta, in subs, or other meatball recipes
- Delicious served with Montana 'Mato Sauce!



Distributor Price (WMGC)
Food Service Case \$89

Case Size
Four 5lb bags (20lb case)



Ingredients

Ground beef, Cooked lentils, Mushrooms, Blanched potatoes, Egg, Rolled oats, Sea salt, Granulated garlic, Granulated onion, Dried parsley, Dried basil, Black pepper, Dried oregano

MONTANA LENTIL BURGER

The Montana Lentil Burger was developed to meet the increasing needs of public institutions to serve alternative protein items.

- Provides a unique center of the plate item
- Features one of Montana's staple crops - lentils.
- Lentils are a significant source of protein, iron, and folic acid.
- Incorporates many other Montana grown ingredients such as oats, barley, and organic eggs.
- The combination of grains and legumes makes this vegetarian burger a complete protein.



Distributor Price (WMGC)

Food Service Case \$50

Retail Case \$81

Case Size

Food Service: 45 4oz. patties

Retail: 18 boxes, 4 patties/box

Ingredients

Lentils, eggs, rolled oats, mushrooms, barley, safflower oil, sunflower seeds, carrots, onions, flax seed, spices, oat bran, bell peppers, oat groats



MONTANA 'MATO SAUCE

- Full of Montana grown vegetables: carrots, butternut squash, leeks, onions, garlic
- Can be made with local tomatoes or canned tomatoes
- For schools: each 3.5 ounce serving credits as 3/8 cup of red-orange vegetables



Distributor Price (WMGC)
Food Service Case \$58

Case Size
Four 5lb bags (20lb case)



Ingredients

Tomato canned, Onion, Tomato paste, Water, Carrots, Butternut squash, Leeks, Garlic, Safflower Oil, Sea salt, Dried basil, Dried oregano

MONTANA BREAKFAST BARS

- 91% Montana grown ingredients
- 3 flavors: Apple Pie, Apple-Cherry, and Very (Flathead) Cherry
- For schools: 1 oz equivalent whole grains and whole grain rich
- Individually wrapped for grab & go breakfasts



Product and prices are in development. Please call 406-676-5927 for updates.



Ingredients

Quick rolled oats, Honey, Squash, Lentils, Cherry, Apple, Butter, Cinnamon, Sea salt, Vanilla Extract

FARM TO INSTITUTION PRODUCT LIST

VALUE ADDED, FRESH, AND FROZEN

Product	Product Type	Fresh	Frozen
Apples	Wedges	X	
	Puree	X	X
Beets	Coin, cube, dice, shred, crinkle cut	X	X
	Roasted cubes		X
	Whole peeled	X	
Broccoli	Florets	X	X
Cabbage	Shred	X	
Carrots	Coin, cube, dice, shred, crinkle cut	X	X
	Whole peeled	X	
	Roasted cubes		X
Cauliflower	Florets	X	X
Celeriac	Coin, cube, dice, shred, slice	X	X
	Roasted cubes		X
Celery	Sticks, cubes	X	
Cherries	Pitted	X	X
Cucumbers	Coin, cube, dice, slice, crinkle cut	X	
Green beans	Cut or whole	X	X
Kale	Chop	X	X
Kohlrabi	Cube, dice, shred, sticks	X	X
Melon - Cantaloupe	Cubes	X	
Melon - Watermelon	Cubes	X	
Onions	Slice, dice, cube	X	X
Parsnips	Cube, dice, shred, crinkle cut	X	X
	Roasted cubes		X
Peppers	Slice, dice	X	X
Potatoes	Cube, dice, shred, sticks	X	X
	Roasted cubes		X
Radish - Daikon	Coin, cube, dice, shred, slice, crinkle cut	X	
	Roasted cubes		X
Peas	Shelled		X
Summer Squash	Coin, shred, slice	X	X
Turnips	Dice, shred	X	X
Winter Squash - Butternut	Coin, cube, dice, slice	X	X
	Roasted cubes		X
Winter Squash - Pumpkin	Roasted puree		X

Beef, Lentil Crumble	Plain, fully-cooked		X
Montana Lentil Burger	Fully-cooked		X
Big Sky Bites	Fully-cooked		X
Montana 'Mato Sauce	Fully-cooked, made with fresh or canned tomatoes		X
Breakfast Bars	Shelf stable	X	

CONTACT

**MISSION WEST
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