



STUDENT SUSTAINABILITY COMMITTEE

**Funding Award and Acceptance Letter**

April 24, 2017

Project: Sustainable Agricultural Food System – Juice Processing Phase 2

Dear Mx. Jacobson:

On behalf of the University of Illinois at Urbana-Champaign Student Sustainability Committee (SSC), I would like to thank you for considering the funds raised by the Sustainable Campus Environment Fee to implement a project that improves the sustainability of our campus. SSC is pleased to inform you that we are recommending to the Institute for Sustainability, Energy, and Environment (ISEE) that your project **receives \$105,000 in grant funding**.

In order to remain eligible for this award, you must agree to the following conditions:

1. A final report of all work completed should be provided to the SSC Program Advisor by May 31, 2019. Project status updates and detailed account statements must be provided at the end of each semester until the project is completed.
2. The CFOP provided for this award shall strictly be used for the money awarded in this proposal.
3. Project must adhere to the scope of work and funding as defined in the attached project summary.
4. Any substantial modifications to project scope, budget, or timeline must first be approved by SSC. These requests must be submitted in a formal letter to the Chair and Program Advisor.
5. All projects will be expected to follow campus policies and procedures as well as any applicable State and Federal laws.
6. SSC reserves the right to revoke funding if the project does not comply with the terms and conditions outlined in this letter.
7. Any press releases or educational/promotional materials involving the project should acknowledge SSC funding. Any signage involving the project or events surrounding this project should include SSC's logo and/or a statement of which fee funded the project. Projects must coordinate with SSC to ensure promotion appropriately highlights the SSC's contributions to the project.
8. Projects must participate in the Campus Sustainability Symposium at least once before June 30, 2020.

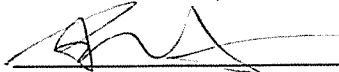
If you agree to the terms and conditions for the funding, please sign on the designated line at the bottom of this letter. If you have any questions regarding these requirements please contact the Chair, Paul Cousto, at [pcousto2@illinois.edu](mailto:pcousto2@illinois.edu) or the SSC Coordinator, Micah Kenfield, at [kenfield@illinois.edu](mailto:kenfield@illinois.edu). You will be notified when the Institute for Sustainability, Energy, and Environment and Vice Chancellor for Student Affairs officially approves this project. Again, thank you for your interest in improving the sustainability of the University of Illinois at Urbana-Champaign. We look forward to working with you in the future.




STUDENT SUSTAINABILITY COMMITTEE

**SSC Signatories**

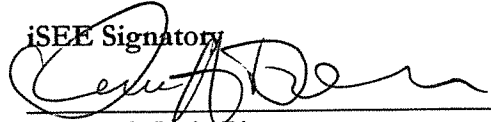
  
\_\_\_\_\_  
Paul Couston, Chair  
Student Sustainability Committee

  
\_\_\_\_\_  
Ashley Yu, Treasurer  
Student Sustainability Committee


**Awardee Signatory**

  
\_\_\_\_\_  
Brian Jacobson  
Applicant

**iSEE Signatory**

  
\_\_\_\_\_  
Dr. Evan DeLucia, Director  
Institute for Sustainability, Energy & Environment

**Student Affairs Signatory**

  
\_\_\_\_\_  
Dr. Renee Romano  
Division of Student Affairs



STUDENT SUSTAINABILITY COMMITTEE

**Project Information**

**Project:** Sustainable Agricultural Food System – Juice Processing Phase 2

**Funding Source:** Sustainable Campus Environment Fee

**Funding Amount:** \$105,000

**Receiving Campus Unit:** Food Science and Human Nutrition

**Primary Contact:** Brian Jacobson

**E-mail:** [bjacobs3@illinois.edu](mailto:bjacobs3@illinois.edu)

**Project Description:**

This project is a significant expansion of the current local food partnership existing between the Student Sustainable Farm (SSF), Multifunctional Woody Perennial Polyculture (MWP), FSHN Pilot Processing Plant (PPP), and UIUC Dining. Presently the Sustainable Agriculture Food System grows, processes, and serves on campus a variety of tomato sauces (pizza sauce is served across campus) and hot sauce. Soon, the Sustainable Agriculture Food System will add a whole wheat flour milling line. It have a very successful and growing program to provide quality, sustainable, and local food products and education to the UIUC students.

This particular project will focus on the addition of a fresh juice processing line that will be able to handle a wide array of fruits and vegetables, packaged into an array of containers from single serving to bulk. As with the other projects, this partnership has no funding for large capital equipment expenditures, and relies on grants to increase its capacity. Dining Services is a strong partner in this project and has agreed to provide a grant to help with the purchase of items needed to produce fresh juice products including a harvester for fruit from the MWP site.

The full proposal requested both juice extraction and juice bottling equipment. This phase of funding covers remaining bottling equipment costs.

All bottles will feature messaging urging students to recycle and spotlighting sustainable goals and outcomes

This proposal directly funds:

1. Bottling equipment
2. Some associated supplies