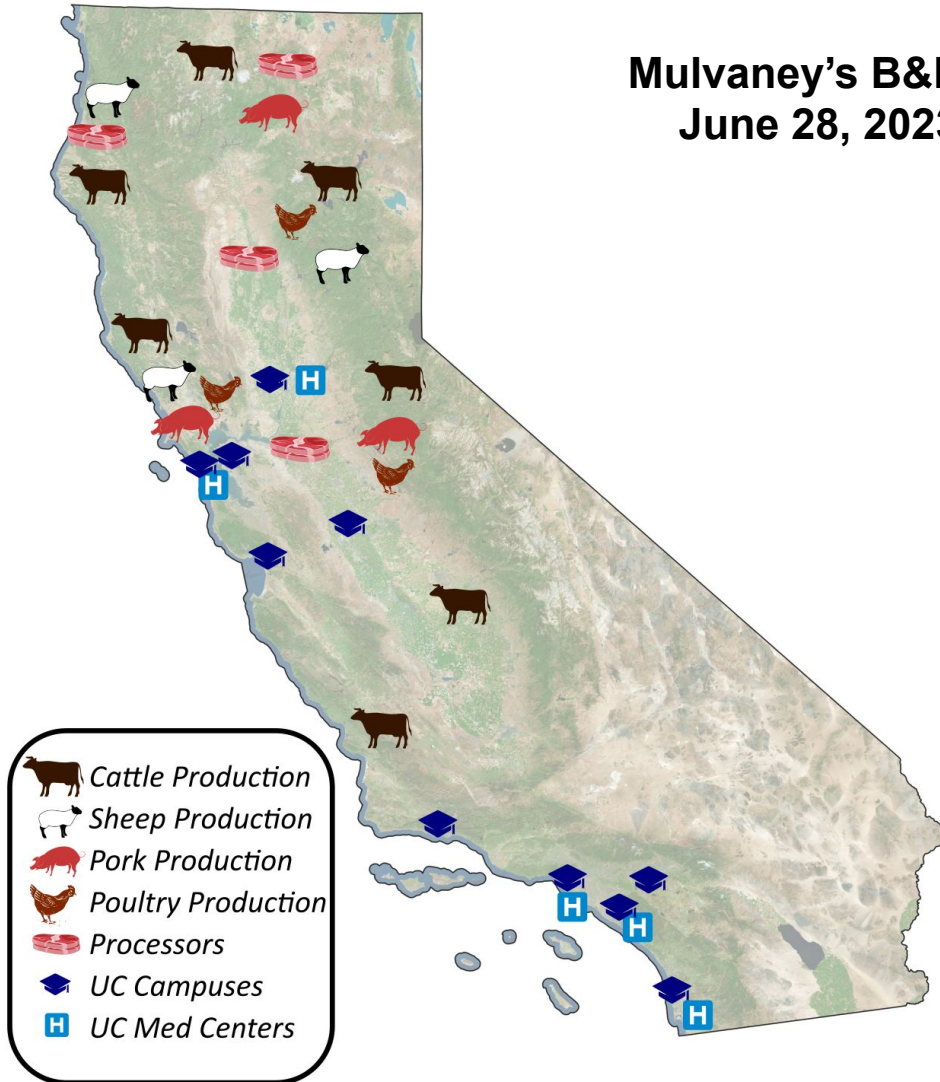









Regional Regenerative Meat Summit

Expanding University of California Sourcing from Small & Midscale Producers

Mulvaney's B&L
June 28, 2023



-  Cattle Production
-  Sheep Production
-  Pork Production
-  Poultry Production
-  Processors
-  UC Campuses
-  UC Med Centers

Roots of Change



Food Systems Lab
Research, Education, Assessment, and Policy



UC Davis Institute of the Environment



Summit Agenda

3:10 PM Welcome & Ice Breaker

Chef Patrick Mulvaney, Mulvaney's B&L

Dr. Patrick Huber, UC Davis Institute of the Environment and Food Systems Lab

Panel Discussions Revealing Alignment of Goals -- Moderator: Michael Dimock, Roots of Change

3:25 PM Panel 1: California and USDA Goals re: Working Lands and Rural Economies

Jennifer Lester Moffitt, Under Secretary, United States Department of Agriculture

Karen Ross, Secretary, California Department of Food & Agriculture

Wade Crowfoot, Secretary, California Natural Resources Agency

Derek Kirk, Deputy Secretary, Labor & Workforce Development Agency

3:55 PM Panel 2: UC System, UC Student & Meat Producer Goals

Dr. Glenda Humiston, Vice President, Agriculture & Natural Resources at University of California

Marilyn Biscotti, Strategic Sourcing, University of California

Mark Biedlingmaier, Food, Labor, Procurement Graduate Student Fellow

Conner Hackett, Producer, Ferndale Farms

4:25 PM How a Proposed Regional Supply Chain Might Work

Courtney Riggle, IC-FOODS

4:35 PM Small Group Brainstorming to Build An Efficient Supply Chain

Introduction by Michael Dimock, Roots of Change

4:40 PM Brainstorm 1) Scenarios for Aggregating and Transporting Animals

Questions to consider:

- What is the most efficient way to pool supply?
- Can each region achieve required pools of animals?
- Do we need local wranglers to coordinate producer delivery of animals to ensure full truck loads?
- Do we need full loads to ensure processing access? What is the preferred load size for key processors?
- How would you identify a meeting point? Could existing auction yards be gathering points?
- What working models for the above questions are out there?

5:10 PM Brainstorm 2) Scenarios to Assure Timely Processing and Storage

Questions to consider:

- How do we efficiently slaughter, process and package to supply a large university system?
- Do we have enough slaughter capacity in our CERF region(s)? If not, what will we do?
- How do we ensure USDA slaughter, fabricators and cut and wrap facilities will fit us in for timely processing?
- Can we use additional cooling/freezing capacity to help? Do we have enough cooling/storage capacity?
- Can we rework our harvest schedules to deliver year-round?
- Would altering harvest schedules require restructured systems for collaborative grazing to finish animals?

5:40 PM Brainstorm 3: Scenarios to Define Regenerative Production and Regional Identity

Questions to consider:

- Is regional identity/source important to the UC procurement system?
- What production practices would UC consider to be regenerative? Is a certification required?
- If certification is required, should we allow producers to select from a menu of systems accepted by UC procurement?

6:10 PM Next steps and closing

6:15 PM Reception with sliders and cash bar

7:00 PM California Feast Celebrating Our Partners in Regenerative Meat (separate ticket required)

Proposed Next Steps

1. Each CERF region launches a work group to hone Summit ideas to coordinate supply side from producers, (July-September 2023--facilitated by project team).
2. UC Procurement works with processor(s)/supplier(s) to define product lines and specifications, volumes and pricing, (July-September 2023--facilitated by project team).
3. Processor(s)/supplier(s) work with regional team reps to define parameters based on procurement proposals to confirm what deals can be done, (September-December 2023--facilitated by project team).
4. Project team organizes Zoom seminars for producers related to direct sales systems and field days related to regenerative production, (November 2023-January 2024).
5. Project team undertakes outreach to chefs and butcher buyers, (September-October 2023).
6. Project team reports chef and butcher findings to each CERF region work group to ascertain level of interest and next steps. If producers are interested, team will organize a ***Chefs and Butchers Summit*** in Bay Area, (February 2024).
7. Design/implement follow up steps for *Chefs and Butchers Summit*, (March-June 2024).
8. If producers affirm need, project team pursues CSU system and stadiums, (February-September 2024).
9. Project wrap up and final report, (October 2024).

Thank you to the following funder & advisors that contributed time & energy:

**USDA AMS Regional Food System Partnerships Program Grant
#AM21RFSPCA1023-00**

&

Chef Patrick Mulvaney & the Mulvaney's B&L Team

Chef Santana Diaz, UC Davis Medical Center

Cliff Pollard and Sam Bookin, Cream Co. Meats

Keith Nantz, Nexus Beef

Ned Taylor, PT Ranch

Rebecca Thistlethwaite, Niche Meat Processing Assistance Network

Dan Macon, UCCE, Placer & Nevada Counties

Grace Woodmansee, UCCE Siskiyou County

Flavie Audoin, UCCE Central Sierra

Jeffrey Stackhouse, UCCE Humboldt County

Kerry McGrath, UCCE Sonoma County

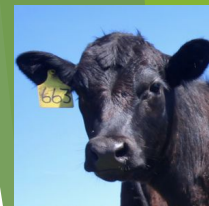
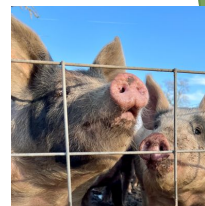
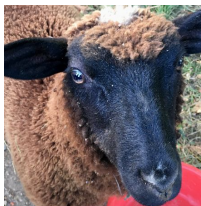
Morgan Doran, UCCE Sacramento County

Roger Ingram, UCCE Placer & Nevada Counties (retired)

Sheila Barry, UCCE San Francisco Bay Area

Vince Trotter, UCCE Marin County

Resources



Meat system white paper, UC Davis et al
<https://escholarship.org/uc/item/4r723374>

Community Economic Resilience Fund (CERF)
<https://opr.ca.gov/economic-development/>



Audubon Conservation Ranching Program (ACR)
<https://www.audubon.org/conservation/ranching>

American Grassfed Association Certification
<https://www.americangrassfed.org/become-a-certified-producer/>



Savory Ecological Outcome Verification (EOV)
<https://www.landtomarket.com/eov>

A Greener World Regenerative Certification (AGW)
<https://agreenerworld.org/certifications/certified-regenerative/>



Global Animal Partnership Certification (GAP)
Certification programs
<https://www.globalanimalpartnership.org/certified-gap>

USDA Local Meat Capacity Grant Program
<https://www.ams.usda.gov/services/grants/localcap>



Regen Score
<https://regenscore.org/>

USDA AMS Regional Food System
Partnerships Program
<https://www.ams.usda.gov/services/grants/rfsp>



Project overview
<https://vimeo.com/682085466>

Project producer survey data summary
<https://shorturl.at/EIY29>



PROJECT TEAM

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