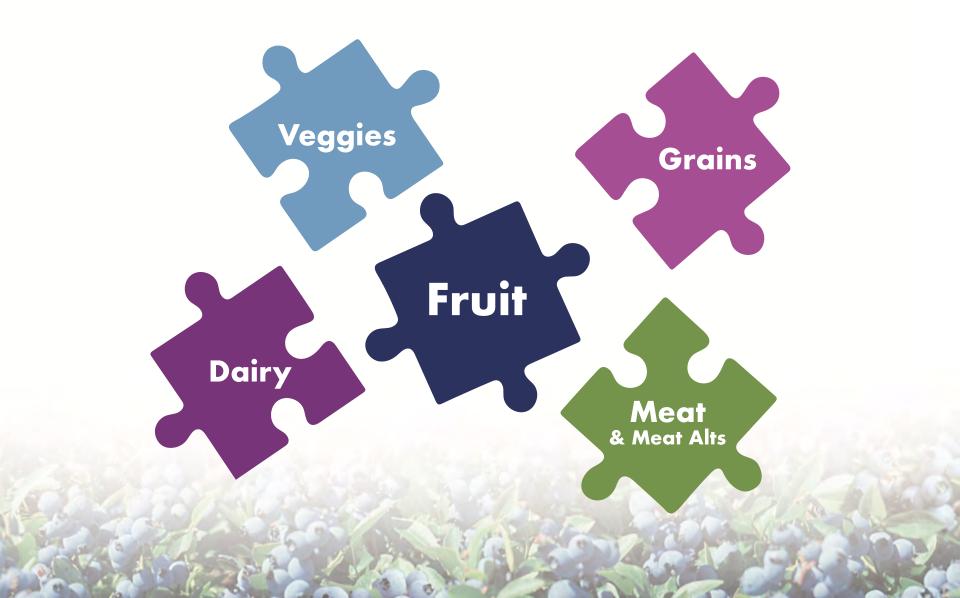
# FRUIT FORWARD - EXCITING AND WILD!



# WILD BLUEBERRY COMMISSION OF MAINE



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#### **LESSONS TO LEARN**

1

Analyze fruit choices on a cost per serving basis and balance fruit choices for their budget, operational and marketing demands.

2

compare and contrast Wild and Cultivated Blueberries offered under the USDA Commodity Foods Program.

3

inclusion in their program and rank them in order of appeal to students, kitchen staff and parents.

THE "PLUS ONE" MENU STRATEGY

# LET'S MAKE FRUIT A LITTLE MORE EXCITING AND WILD



How do you look at USDA Commodities?

OR



They cost me \$5 a case for shipping and handling!



They cost me
\$25 of PAL and
\$5 for shipping
and handling!

How do you look at cost per serving?

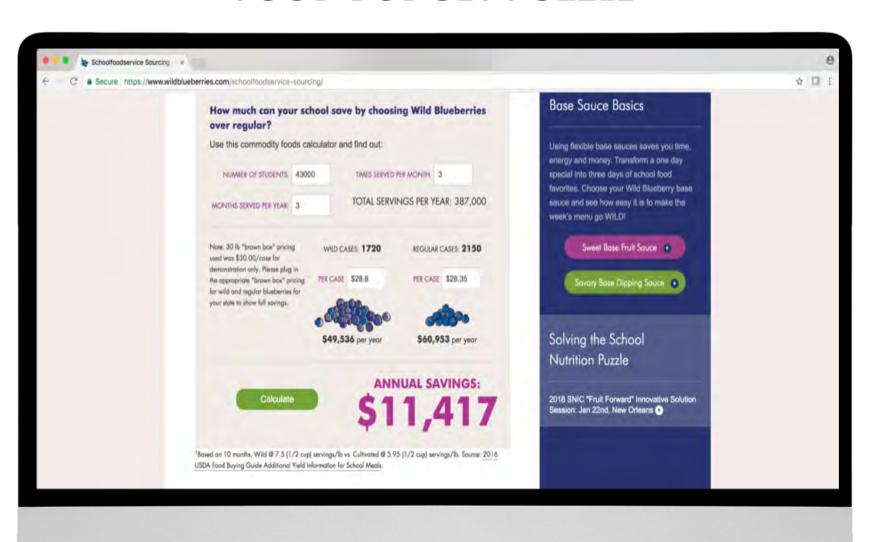


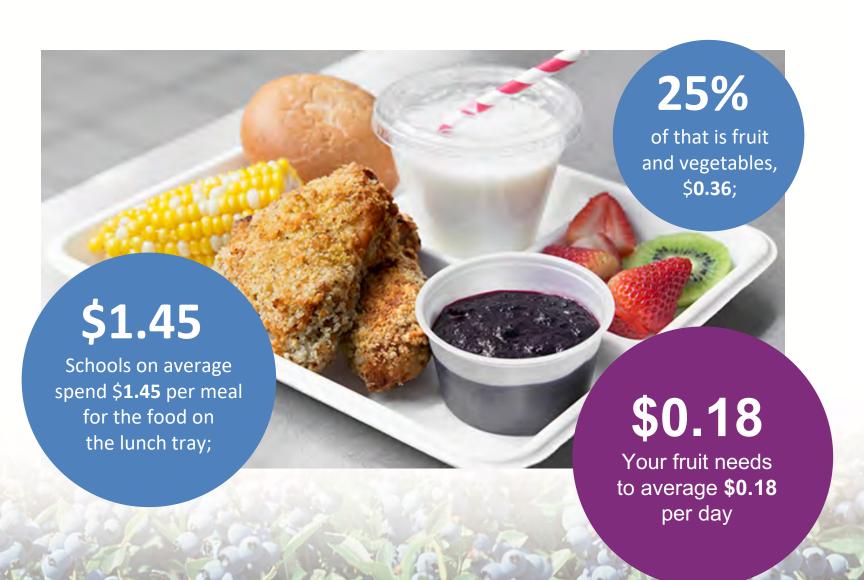
There are two kinds of commodity blueberries- Wild gives you more!

Wild has 25% MORE servings per 30 pound case\*



\*Source: 2016 USDA Food Buying Guide Additional Yield Information for School Meals





### THE COST IS RIGHT!

Solve the puzzle!

# Pick 5 fruits- must average \$0.18 per day over the course of the school week



### **BUDGET VERSUS PARTICIPATION**





#### WHAT IS THE MAINE WILD BLUEBERRY?

- Plant indigenous to Maine and Northeastern Canada.
- Wild because <u>not planted</u> managed in naturally occurring stands.
- Genetic diversity ~4.5 million
   Wild Blueberry clones in Maine,
   giving it a complex flavor profile
- 99% of the crop is frozen fresh at peak freshness.



### ISN'T A BLUEBERRY A BLUEBERRY?

A Wild Blueberry is NOT a cultivated blueberry

Wild attributes:

*Intense flavor* 

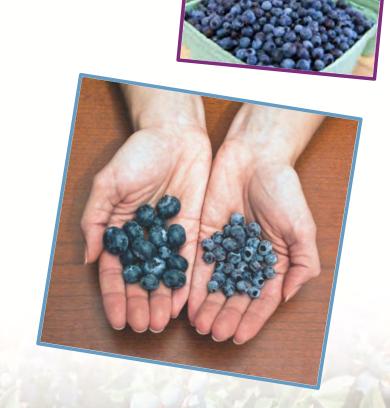
2x the Antioxidants

More fiber

Less water

More servings per bag

Frozen convenience year round



### MAINE'S WILD BLUEBERRY HERITAGE

- Native American usage: diet; food preservation; medicinal benefits
   -First to burn fields
- 1850s: Commercialization
- 1960s: Individual Quick Frozen (IQF) technology invented
- Maine is the only state in US to grow Wild Blueberries commercially



© PenBay Pilot



© NPR

# **GROWING WILD BLUEBERRIES**

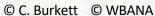














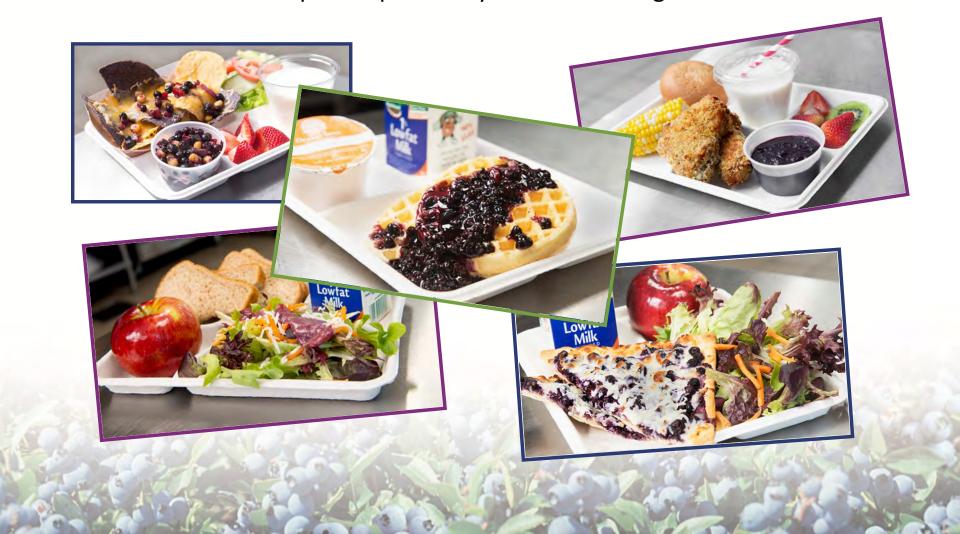
#### WILD BLUEBERRY HEALTH

- Wild Blueberries are rich in anthocyanin, a flavonoid with potent antioxidant capacity.
- Antioxidants protect against disease and age-related health risks.
- Wild Blueberries may help with:
  - Brain Health
  - Gut Health
  - Cancer prevention
  - Reduced diabetes risk
- Recent studies saw improved mood and enhanced executive function (memory, concentration & speed) in children and young adults who drank a wild blueberry drink vs. placebo.

Nutrition Factoring size 1 cm	а <b>сц</b> up (140g)
Amount per serving Calories	80
% [	Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 19g	7%
Dietary Fiber 6g	21%
Total Sugars 10g	
Includes 0g Added Sugars	0%
Protein 0g	
15:	00/
Vitamin D 0mcg	0%
Calcium 24mg	2%
Iron 1mg	6%
Potassium 95mg	2%
Zinc 1mg	10%
Manganese 4mg	170%

### FRUIT AS AN INNOVATION

Savory and Sweet Base Sauce - make the most of your marketing with multiple recipes with your featured ingredient!



# **SAVORY WILD BLUEBERRY DIPPING SAUCE**



# WILD BLUEBERRY DRESSING



# WILD BLUEBERRY & CORN SALSA



# WILD BLUEBERRY PIZZA



#### BASE SAUCES



**Savory** 

Accent to your recipes, compliment your entree, add a story to the meal



**Sweet** 

Compliment the meal with fruit choice, fantastic finish with a premium fruit at a commodity price.

#### FRUIT FORWARD WHY GO WILD?



# MORE value, MORE flavor, MORE nutrition, MORE participation



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