

# Partner Agency Newsletter March 2019

# SPOTLIGHT: Value-added Meals

Exciting News! The Central Texas Food Bank culinary team has prepared more than 800 "Value-added Meals" or "VAM" meals in our kitchen that will be available in Agency Express as of Monday, February 25, 2019.

These meals are bundled in cases with each case containing 20 one-pound meal pans with meals such as brisket with roasted potatoes, pulled pork with roasted carrots and more. Each 1 lb. frozen meal pan would provide approximately 2 servings. To order a case of Value-added Meals look for Agency Express codes with VAM in the code. The meals will be coded as follows and will not have specific menu names on Agency Express:

Chicken VAM
Pork VAM
Beef VAM
Vegetarian VAM



Production of meals for this program allows us to take large or bulk quantities of food that agencies might not be able to work with and create meals in a size that agencies can distribute. This provides more variety to agencies and their clients, and options for those who may not be able to prepare all of their own meals. We welcome feedback from you as this will help us provide the most useful items for your programming. Fees for the meals cover the handling fee and cost of goods only. The fee for each 1 lb. meal pan is \$0.75 or \$15.00 per case (box of 20). Cases cannot be broken. There are limited quantities produced each day so make your selections quickly. I hope you will give these

meals a try and share your thoughts with us. Please email <u>agencies@centraltexasfoodbank.org</u> if you have any questions.

# **Closures:** March 22

The Food Bank will be closed for a spring holiday on Friday, March 22

- Pickup and delivery orders for Monday, March 25 are due in by 9:00 a.m. Wednesday, March 20
- Pickup and delivery orders for Tuesday, March 26 are due in my 9:00 a.m. Thursday, March 21

Agencies can call to reschedule pickups on alternate days as schedule allows. Regional delivery routes cannot be rescheduled but agencies can schedule a pick up at the food bank on an alternate day to meet the needs of their pantries. Contact Michelle White at mwhite@centraltexasfoodbank.org or 512-684-2150 for alternate scheduling.

## **Reminders & Resources:**

#### Food Rescue Opportunity

Are you interested in receiving alerts about donations in your area?



In partnership with Feeding America, the Central Texas Food Bank is expanding access to MealConnect, a platform for connecting local food donors with our partner agencies. Donors themselves, as well as the Food Bank, will have the opportunity to post food donations onto MealConnect. The system will then alert nearby partners so that they can accept or decline the donation. As awareness about MealConnect spreads, we hope that it will become an increasingly useful tool for connecting your organization with food donations in your community. If you would like to learn more about how to get signed up for MealConnect, please reach out to Tyler Markham, Agency Retail Specialist, at 512-684-2523 or <u>tmarkham@centraltexasfoodbank.org</u>.

#### SWAP Nutrition Ranking System

This January the Central Texas Food Bank adopted a new ranking system called SWAP (Supporting Wellness at Pantries). The goal of the SWAP system is to provide a practical way to implement nutrition standards, using clear and appropriately tailored nutrition guidance for the food bank and food pantry audience. SWAP provides detailed guidelines for eight food groups with specific levels for saturated fat, sodium and sugar so they can be classified as green, yellow or red as follows:

- Green = Choose often; low in saturated fat, sodium and sugar; builds health
- Yellow = Choose sometimes; can contribute to health
- Red = Choose rarely; high in saturated fat, sodium or sugar; view as treats

	Item Name	
	1 % LOW FAT MILK	Dry
	Item Description	Pack Size
ose O <mark>f</mark> ten		12 - 32 OZ CARTONS
		Price per Unit
		12.11
		Cube Size
		0.51852
		Packaging Type
		Carton
		Decale Conved
re		People Served
		Cost per person
nd		NA
	re	Item Description ose Often Test

To view the SWAP ranking, please click on the item detail to view the ranking in the extra info section. For more information, please contact Angela Henry, Director of Community Health and Nutrition at <u>ahenry@centraltexasfoodbank.org</u>. Please use this <u>flyer</u> as a helpful reminder when ordering!

#### Warehouse Procedures

Please review these <u>procedures</u> with all volunteers and staff members that pick up food on behalf of your agency. When the appropriate procedures are not followed in the food bank warehouse, it quickly causes congestion and confusion among warehouse staff and other partners. Please help us educate and inform all appropriate drivers from your agency. Thank you!

# **TEFAP Forecast:**

Chicken Thighs	Pork Loin Roast	Whole Chickens	Boneless Pork	Cheese	1% Fresh Milk
			Chops		
Shelf-Stable Milk	Canned Peaches	Various Apples	Russet Potatoes	Fig Pieces	Potato Flakes
Canned Mixed	Canned Cranberry	Canned Whole	Canned Kidney	Dry Navy Bean	Canned Tomato
Fruit	Juice	Kernel Corn	Beans		Sauce
Egg Noodles	Spaghetti Pasta	Brown Rice	Oat Circles Cereal		

## Contact the Team:

Name	Title	Phone	Email Address
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