

Storage

BACK TO THE BASICS

Restaurants:

To maximize profit, restaurants prioritize space for seating over space for food storage and preparation.

Restaurants are willing to pay a premium for high quality ingredients that are properly stored and efficiently delivered due to the nature of space required for proper storage.

Producers:

The premium chefs offer for proper storage can be an important value added back to the farm for any producer.

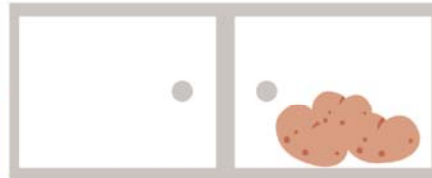
It is important for producers to know the storage costs and considerations to ensure the premium for their stored product is higher than the input required for proper storage.

STORAGE CONSIDERATIONS

Pantry

Potatoes must be stored above 45 degrees to prevent discoloration that occurs when starch is converted to sugar.

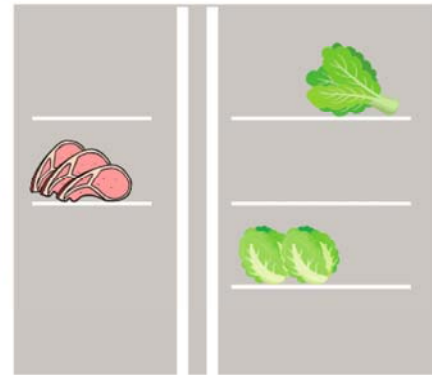
They can be kept for months under proper conditions with no discernible reduction in quality.



Fridge

Fresh greens must be kept in a chilled environment to ensure the best quality of the product.

They are not easily stored, but can be kept in the coolest part of the refrigerator for 3-4 days before quality is severely impacted.



Freezer

Beef must be kept below 40 degrees until it is thawed and ready for preparation to prevent bacterial growth and spoilage.

Steaks, roasts, and chops can be stored, properly frozen, for up to a year, while ground products can be stored for up to 4 months.

WAYS TO CUT STORAGE EXPENSE

Use grant assistance or subsidized loans to help construct storage, including offered through the Farm Service Agency's Farm Storage Facility Loan Program (FSF)

Rent or share storage with other farmers or distributors

Every product has different storage requirements

STORAGE OFFERS

- Simplified production and delivery timing
- High product quality from field to fork
- Offers chefs a readily source of fresh product