



RFSI

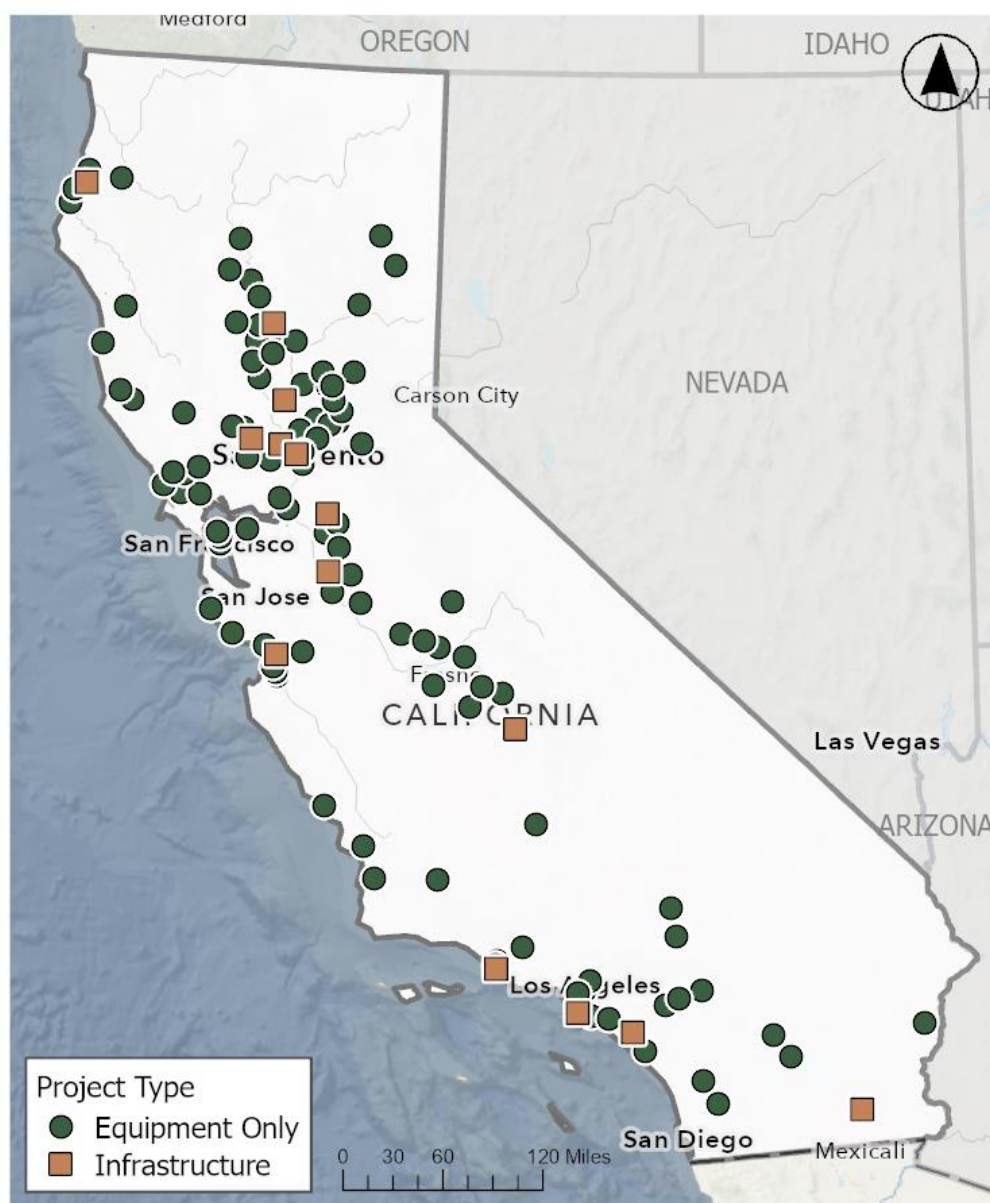
Resilient Food Systems
Infrastructure Program

California



State Overview

USDA awarded the California Department of Food and Agriculture **\$38.2 million** through the Resilient Food Systems Infrastructure (RFSI) Program. The objective of RFSI is to expand capacity for aggregation, processing, manufacturing, storing, transporting, wholesaling, and distribution of locally and regionally produced agricultural food products. These federal funds will support 153 infrastructure and equipment projects increasing access to new market opportunities, benefiting local and regional producers and processors.



Project Highlights

- **Purchase delivery vans and cooling units** to expand distribution and aggregation in rural northern California, improving market access for 100 local and regional farmers.
- **Expand a school district's capacity to store local fruits and vegetables**, increasing local produce in school meals and benefiting at least six local and regional producers.
- **Acquire a refrigerated delivery truck** to aggregate and distribute fresh produce to early childcare and senior programs serving nine federally recognized tribes across rural Humboldt County.
- **Modernize a prune processing line with new high-speed, automated pitting and packaging equipment**, increasing retail market access for 170 producers across the state.

RFSI was awarded to the 56 States and Territories in May 2023. Each state conducted a competitive grant review and selection process. States identified their funding priorities through extensive outreach with key industry stakeholders, which guided their selection process to ensure a robust state and local food system representation. Selected projects fund locally and regionally produced food products, including specialty crops, dairy, grains for human consumption, aquaculture, and other food products, excluding meat and poultry.

Project Highlights (continued)

- **Increase statewide distribution of local produce with a new commercial food dryer** by extending the shelf life of value-added tomato, berry, persimmon, and herb products, benefiting 13 local and regional producers.
- **Enhance dairy distribution with a new refrigerated van** to transport value-added products, such as butter, cheese, and chevre, produced with local milk from 15 local producers in Marina Del Rey, Studio City, San Luis Obispo, Beverly Hills, and Playa Vista.
- **Install juice processing equipment to add value to blemished apples** and increase production of locally sourced cider for grocery stores, restaurants, and farmers markets.
- **Improve a produce cooperative's processing capacity with new peach pitting machines**, increasing access to foodservice and grocery markets for 100 producers.
- **Enhance on-farm fruit processing capacity with dehydration equipment**, enabling eight local jujube farmers to develop new value-added products for wholesale markets.
- **Purchase a label maker to improve herb packaging**, benefiting five producers in Santa Cruz and Monterey County.

Anticipated Outcomes*

3,993 Local/Regional Producers Benefited	675 New Market Outlets Established	234 New Value-Added Products Developed	5 New Facilities Constructed
145 Storage/Aggregation Units Purchased	31 Distribution Vehicles Purchased	138 Processing Equipment Purchased	32 Jobs Created

**These numbers are reported by states and subawardees.*

Infrastructure Projects: Snapshot

Infrastructure Grant projects can involve facility and equipment expansion and upgrades, new construction, and modernized information technology systems.

California invested more than **\$22 million** across 12 Infrastructure projects benefiting 1,686 local and regional producers. These projects include:

- Enhancing a fruit processing facility with new peach-pitting machines, increasing access to food service and grocery markets for 100 local growers;
- Constructing a new facility and purchasing transport equipment to increase storage and distribution capacity for 30 local almond growers; and
- Renovating a pie-making facility with expanded cold storage, installation of new processing equipment, and roof repairs to increase production and develop new value-added frozen pies made with grains, dairy, and fruit from 15 producers in the greater Los Angeles area.

Equipment Only Projects: Snapshot

Equipment Only projects are intended to purchase special purpose equipment such as cold/dry storage, distribution vehicles, and processing and packaging equipment.

California invested more than **\$10.8 million** across 141 Equipment Only projects purchasing more than 168 pieces of aggregation, processing, storage, and distribution equipment—including cold storage, optical sorters, fruit bagging systems, labelers, and refrigerated vehicles. The state expects 2,294 local and regional producers will benefit from reduced harvest loss, improved product quality and shelf life, and access to 626 new markets.

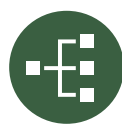
Statewide Standouts



California's RFSI projects develop more than 230 value-added products, including cheeses, baked goods, jams, sauces, olive oil, baked goods, seaweed flakes, frozen fruit blends, dried fruits, frozen pies, salsas, seasonings, juices, canned goods, beer, and wines.



More than 70 percent of California projects support produce farmers with improved storage, processing, and distribution of fresh fruit and vegetables, such as avocados, apricots, strawberries, blueberries, blackberries, melons, pears, green beans, chili peppers, zucchini, cabbage, carrots, cucumbers, mixed greens, sweet potatoes, quinces, figs, pomegranates, tomatoes, oranges, grapes, plums, pluots, and nectarines.



California projects increase producer access to 675 new market outlets, including schools, restaurants, hospitals, wholesale distributors, retail grocers, and farmers markets.



California's state-led supply chain coordination initiatives support data mapping, webinars, and events to facilitate connections between producers and market outlets and to provide technical assistance to producers and food businesses.