



RFSI

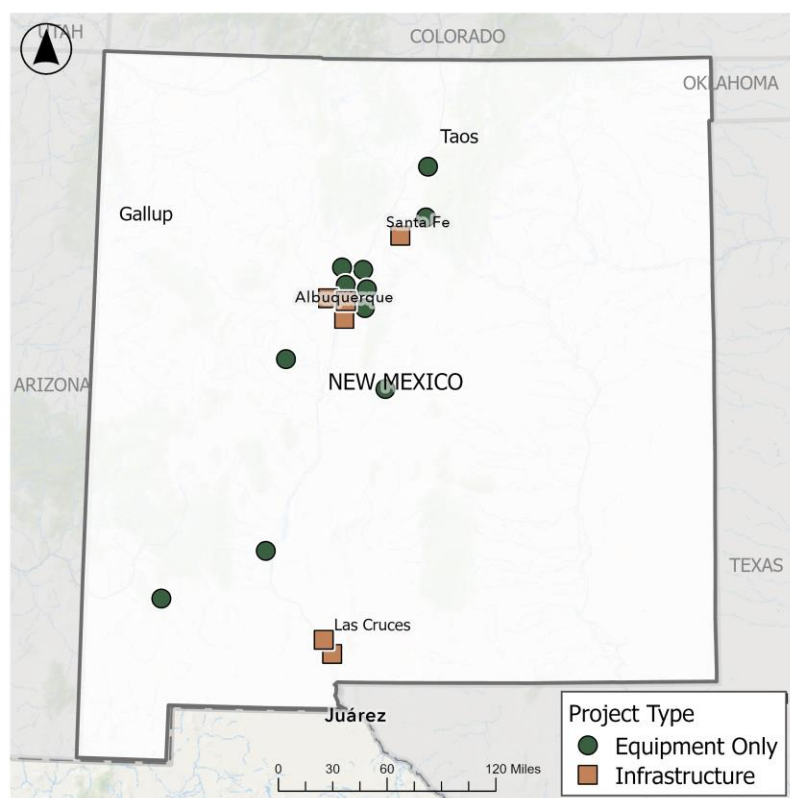
Resilient Food Systems
Infrastructure Program

New Mexico



State Overview

USDA awarded the New Mexico Department of Agriculture **\$4.6 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 18 New Mexico infrastructure and equipment projects increasing access to new market opportunities, benefiting local and regional producers and processors.



Project Highlights

- **Install an industrial hydraulic fruit pressing system** to develop pasteurized shelf-stable cider, benefiting at least 12 New Mexico apple growers.
- **Upgrade cold chain infrastructure to improve distribution networks, storage, and aggregation capacity** for locally grown fruits and vegetables, increasing market access for approximately 40 rural producers.
- **Construct a temperature-controlled facility to produce 15 new value-added products** from fruit and vegetables, benefiting more than 60 farmers with new revenue opportunities with grocery stores, restaurants, and hospitals.

Anticipated Outcomes*

373

Local/Regional
Producers Benefited

152

New Market Outlets
Established

113

New Value-Added
Products Developed

1

New Facility
Constructed

26

Storage/Aggregation
Units Purchased

15

Distribution
Vehicles Purchased

53

Processing Equipment
Purchased

55

Jobs Created

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

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.

Infrastructure Projects: Snapshot

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

New Mexico invested more than **\$2.5 million** across 6 Infrastructure projects, benefiting 163 local and regional producers. These projects include:

- Constructing a facility to freeze-dry fruits and vegetables, providing shelf-stable foods to schools, senior living facilities, and daycare centers, supporting 20 farmers;
- Modifying a commercial kitchen to expand processing and distribution capacity for up to 2,000 pounds of pecan flour and frozen meals for schools and local retailers;
- Converting an on-farm structure into a food safe, approved processing facility to develop nine value-added products, including minimally processed fresh and frozen vegetables, salsas, freeze-dried herbs, ready-to-serve chopped salads, and farm-raised fish products; and
- Expanding distribution capacity with 3 new vehicles and a forklift to transport local salsas, jams, and chile products to 10 new wholesale markets in the Zuni Reservation 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.

New Mexico invested more than **\$1 million** across 12 Equipment Only projects purchasing more than 54 pieces of aggregation, processing, storage, and distribution equipment—including refrigerated distribution vehicles, walk-in coolers, shellers, and dehydrators. The state expects 310 local and regional producers will benefit from reduced harvest loss, improved product quality and shelf life, and access to 104 new markets.

Statewide Standouts



Five of New Mexico's projects incorporate the state's locally grown signature green chile in producing salsas, sauces, and other products.



Nearly forty percent of New Mexico's projects invest in mobile cold chain equipment for the storage and distribution of local fruits, vegetables, eggs, and value-added products, such as herbal infused beverages.



A third of projects purchase freeze-drying or dehydration equipment to extend product shelf life and utilize cosmetically-imperfect local produce, including prickly pear cactus, squash, and garlic.



Three projects support New Mexico orchards with processing equipment for local produce to develop value-added products, including apple juice, hard cider, and other beverages.