

Fact Sheet Restaurants Sourcing Alaska Grown

Division of Agriculture
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The Division of Agriculture receives many questions from restaurants regarding how they can source Alaska Grown products. There are many ways restaurants can find and incorporate Alaska Grown products into their menus year round. Alaska Grown

features fruits, vegetables, meat, dairy, honey, syrup, and much more. This fact sheet will help give restaurants a few ideas on how to purchase Alaska Grown products and how purchasing from Alaskan farms can benefit Alaskan restaurants.

Can my restaurant legally purchase food directly from farmers?

Yes! Fruits and vegetables in their whole, raw form can be purchased directly from farmers. A farm is considered an "approved source." If the fruits and vegetables have been processed they must be done so in a permitted facility and products such as red meat, poultry, dairy, and eggs must meet specific criteria set by the Department of Environmental Conservation (DEC). To learn more about DEC regulations that impact direct sales to restaurants from producers please review the Farm to Restaurant Fact Sheet at: http://dnr.alaska.gov/ag/FactSheets/FarmtoRest2014.pdf

Why should I purchase Alaska Grown products?

Buying local food products benefits restaurants, customers, farmers, and the community as a whole.

- Many customers appreciate knowing the source of their food and they support restaurants featuring Alaska Grown products!
- Farms can grow specific crops on request after careful planning and choose the best varieties for their region. Please allow producers ample time for planning and growing.
- Purchasing local products supports the community's economy.
- Many Alaska Grown products and recipes are featured during the season they are available.

How do I find an Alaska Grown producer?

The Alaska Grown Source Book is a great resource for finding producers in your area. The Source Book is a bi-annual publication that lists farms and their products based on region. Contact local farms to see if they are able to meet the needs of your restaurant or institution. The Source Book is available online at http://dnr.alaska.gov/ag/sourcebook/sourcebookindex2014.html or a printed version can be requested by contacting the Division of Agriculture at the address at the bottom of this page.

Farmers markets are a great way to meet local producers and learn about their products. To find a market in your area visit http://dnr.alaska.gov/ag/sourcebook/ ALLMarketindex2014.html.

How else can I begin to source local products through a farmer?

- Ask your current supplier if they carry Alaska Grown products.
- · Check for Alaska Grown at your local grocery.
- Ask a neighboring business that sources Alaska Grown products who their contact is.
- Subscribe to a CSA, if menu allows.
- · Frequent farmers' markets.

How will I know what produce is in season?

The Seasonal Produce Availability Chart is a great guideline to determine what produce is available during what time of year. This chart can be found at http://dnr.alaska.gov/ag/Marketing/PRODCHART.jpg.

For a list of restaurants that source Alaska Grown products visit: http://eatlocalalaskagrown.org/restaurant-rewards/.