



## MCFM Local Sourcing Standard

Businesses selling value-added foods, baked goods, CPGs, or prepared food must use a *minimum* of 25% local agricultural products in their ingredients, preferably using local ingredients sourced directly from Mill City Farmers Market (MCFM) agricultural vendors. The percentage will be derived by volume of total ingredients incorporated into products sold at MCFM.

MCFM defines “local” as grown within a 250-mile radius of MCFM or your business location. Local is NOT defined as purchasing from a local purveyor - for example purchasing onions from Co-Op Partners or flour from Gold Medal. Rather, it is defined as purchasing from a local farmer, whenever available.

### **Benefits:**

1. All vendors make a defined collective commitment to supporting local farmers, agriculture, and the local food economy.
2. Sourcing expectations are defined, thus making it easier to communicate and promote to our customers.
3. This standard sets Mill City Farmers Market apart from other markets in the Twin Cities, further solidifying its identity as a trusted source for local, sustainably produced products.
4. Builds connections and relationships between farmers and food producers, creating a shorter, more reliable food chain.

**Exceptions:** Certified Organic businesses that cannot source ingredients organically AND locally may be exempt on a case-by-case basis.

The intent of the local sourcing requirement for vendors is to further support our local agricultural system, keeping the money in our food shed, and keeping the ingredients traceable and regenerative. If you are committed to sourcing locally, but need assistance reaching 25%, please reach out to our staff for recommendations! Our goal is always to uplift businesses’ who share this value, rather than to have this be a barrier to entry.