

UNDENIABLY DAIRY Food Pantry Grant



Ensuring high quality dairy foods are available to those in need is a priority to Midwest dairy farmers.

STEP 1: Members of the dairy community reach out to a local food shelf to **see if there is a need and interest** in receiving a commercial-grade refrigeration unit to keep dairy foods safe and available.

STEP 2: Members of the dairy community **complete the online application** <https://www.midwestdairy.com/for-farmers/undeniably-dairy-funding/> with the required fields.

STEP 3: Midwest Dairy will notify the applicant and food pantry when the request is approved or denied.

STEP 4: If approved, the Food Pantry will be asked to **complete a digital letter of agreement**. Once the agreement is received, Hubert will work with the Food Pantry on shipping logistics. **Agreement will ask the Food Pantry to:**

- Utilize the refrigeration unit to store pasteurized and/or processed cows' milk and other dairy foods between 35 and 40 degrees.
- Increase dairy storage capacity at the food pantry and report dairy distribution (total milk in gallons, total cheese and butter in pounds and total yogurt in 16 ounce increments) before and one month after the unit is received.
- Share a press release with local media working with the dairy farmer or dairy group for recognition.
- Provide a photo and testimonial for how the equipment is helping your community.

HOSHIZAKI FULL STAINLESS REFRIGERATOR

- Hydrocarbon refrigerant (R290)
- Digital controller with temperature alarms and LED display
- Self-closing field reversible door
- Stainless steel door with lock
- Stainless steel interior floor with aluminum sides, rear, and top
- Time initiated automatic defrost
- LED interior lighting
- Heated condensate removal
- Heavy duty epoxy coated adjustable shelves



Model: ER1A-FS
17.8 CU./FT.
15 AMPS

27"L x 29.63"D x 81.63"H

