Last night was the finale to the FIC Food Fight competition. Ohio State students teams were invited to propose new products that make underutilized foods more appealing, affordable, longer lasting and nutritious. We had six student teams from food science, public health, human nutrition, and public policy pitch innovative concepts aimed at extending the life of produce in the food banking system.

MEET THE TEAMS

Savory Square Crackers
Katie Williamson - Food Science and Technology
Grace Guo - Food Science and Technology
Cathy Heil - Food Business Management
Sarah Gray - Food Science and Technology

Savory Squares Vegetable Crackers are a tasty snack made with real vegetables and whole grains for a healthy daily diet. They boast a low saturated fat content, no cholesterol, and are a good source of vitamin A and dietary fiber. Pantry clients can stay health conscious and make better decisions when it comes to snacking.
Garden-to-Go Bars
Jennifer Marten - Food Business Management
Taylor Harsanye - Food Business Management

Garden-to-Go bars are an on-the-go snack bar made of apples and sweet potatoes that is a convenient, filling and tasty treat. The goal of this product is to maximize the use of excess produce to stop it from going to waste while providing a delicious product that will last longer than fresh vegetables but still provide good nutrition that consumers might otherwise be lacking.

Ohio Sourced and Sauced
Jacob Farr - Food Science and Technology
Gregory Sigurdson - Food Science and Technology
Peipei Tang - Food Science and Technology

Ohio Sourced and Sauced integrates fresh seasonal fruits and vegetables with familiar
spices while adding shelf-stable sauce formulations and legume based balls and shelf-stable cooked brown rice. Ohio Sourced and Sauced products currently include a savory-spicy tomato based sauce and a sweeter squash sauce each with different legume based balls.

Mobile Kitchen Truck
Rachel M. Smith - Epidemiology
Holly Wolfe - Epidemiology

The Mobile Kitchen Truck concept transports underutilized foods from both the field and the Mid-Ohio Foodbank into areas that are food insecure. More than just a mobile pantry, the mobile kitchen will be a full kitchen capable of holding approximately 12 adults at a time and will serve as a community resource. Providing kitchen appliances such as food processors, steamers, scales, and juicers, as well as recipes and hands-on education, to those in need could improve the utilization of foods that currently go to waste.

Why Waste It When You Can Taste It
Eliese Kendrick - Public Affairs
Olivia Kendrick - Human Nutrition

The Why Waste It When You Can Taste It Cookbook is more than just a cookbook. It also includes an online recipe database and smartphone application featuring produce
and food available at food banks and food pantries. Recipes would include foods seasonally distributed in the food bank system focusing on healthy, accessible and easily made dishes.

**Garden Express Meal Starters**

Vanessa Egbo - Food Science and Technology
Kylie Thompson - Human Nutrition
Allison Webster - Human Nutrition

Garden Express Meal Starters are packets of dehydrated vegetable medleys and spice packets that create a sauce when combined with hot water. One variety of the Garden Express Meal Starters is the Vegetable Primavera which contains broccoli, cauliflower, carrots, tomatoes, yellow squash and peas with a parmesan cheese sauce. The Meal Starter is intended to be the base of a client customized meal that can be paired with other MOF products such as noodles, rice, meats, broths or breads.

**WINNERS**

Teams were scored on the quality of their final written proposals, the application and relevance to foodbank clients, as well as their oral presentation. Staff from the Mid-Ohio Foodbank, the Near Northside Emergency Materials Assistance Program (NNEMAP), Lutheran Social Services of Central Ohio, and RPM Solutions
volunteered their time to serve as competition judges. A big THANK YOU to all of our judges!

GRAND PRIZE ($3,000.00)

Ohio Sourced and Sauced

FIRST PLACE ($1250.00)

Garden Express Meal Starters

SECOND PLACE ($750.00)

Mobile Kitchen Truck

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