

The Co-evolution of the CISC and the Black Belt Food Corridor

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Good Agricultural Practices GAPs

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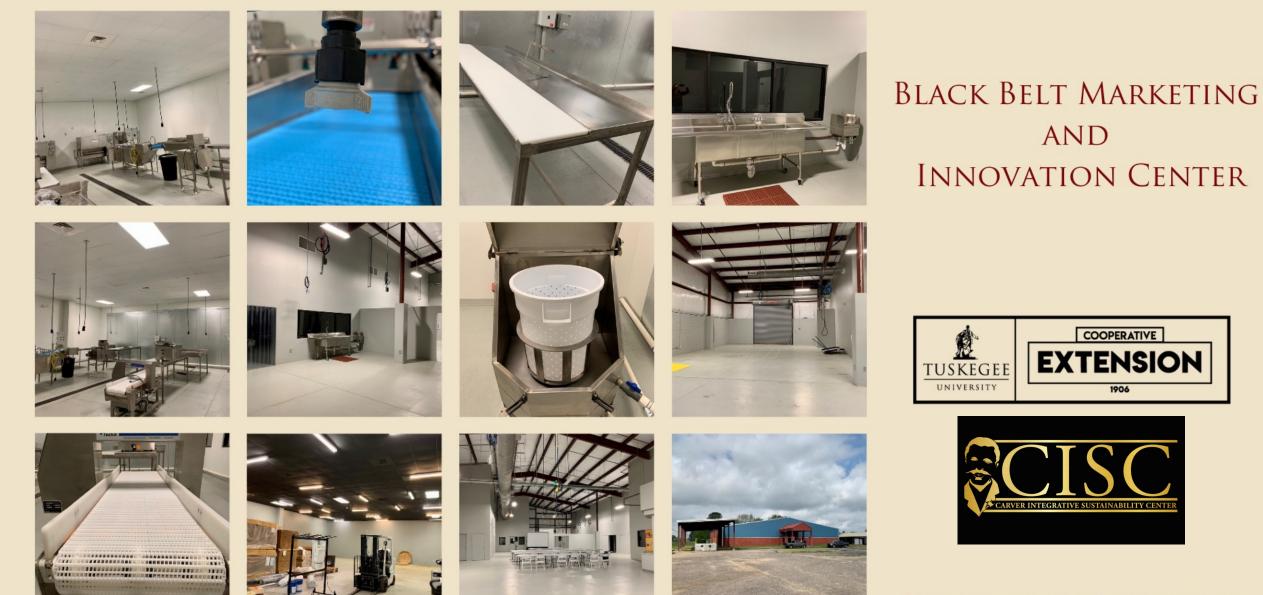












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BLACK BELT MARKETING **AND INNOVATION** CENTER

12,240 POUNDS

12,240 pounds of produce were stored in the cooler at the BBMIC this year. Cooling produce puts more money into the hands of producers by extending shelf-life and reducing waste.



24,480 SERVINGS

The BBMIC stored 24,480 servings of vegetables to feed Black Belt community members. Food security in the region increases with access to nutritious and locally grown options.





120 MILES

The BBMIC refrigerated truck travelled 120 miles with 7,200 pounds to reach markets in Linden and Selma. The truck is an essential piece of equipment to move pallets of produce.

8 MARKETS

The BBMIC facilitated the transfer of product to eight different markets: one wholesale distributer, two food banks, three farmers markets, one church, and home delivery to the elderly.





B PRODUCTS

Collards, kale, corn, peas, peppers, turnip greens, okra, and mustard greens were stored at the BBMIC.

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