

ANNUAL REPORT

OCTOBER 2015 - SEPTEMBER 2016



OUR MISSION



To end hunger and increase health in individuals diagnosed with food allergies and Celiac disease through access to safe and healthy food, nutrition education and advocacy.

LETTER TO FRIENDS AND CONTRIBUTORS



Food Equality Initiative occupies a special niche in Kansas City and beyond, bringing diverse individuals together to address the growing concern of food insecurity in both the food allergy and Celiac disease communities. In 2016 we focused on fulfilling our mission to improve health and end hunger in individuals diagnosed with food allergies and Celiac disease.

We increased access to safe and healthy food in 2016 by expanding our pantry service into Missouri. Clients in Missouri now have greater access at CAC-SAFE through our partnership with Community Assistance Council.

Our advocacy efforts to amend the WIC food package led to a poster presentation at the National WIC Association's 2016 Annual Conference in Cincinnati, Ohio. This presentation, along

with our comments campaign to the Institute of Medicine (IOM) Review Committee have been instrumental in working to create incremental change that one day will be seen in every community in our nation.

At the end of our second year of service, we remain enormously grateful to our donors, partners and sponsors. Thank you for your continued engagement and support.

Emily Brown

Emily Brown
Chief Executive Officer

TESTIMONIALS



JAMES DAUBER //

Father and husband,
disabled Army Veteran

"There are a lot of people with Celiac and food allergies having to sacrifice health for lack of finances. This program helps us maintain our health and live better."

// **JAN DeMOURE**

Mother of 3 children with Celiac
and food allergies, nursing student

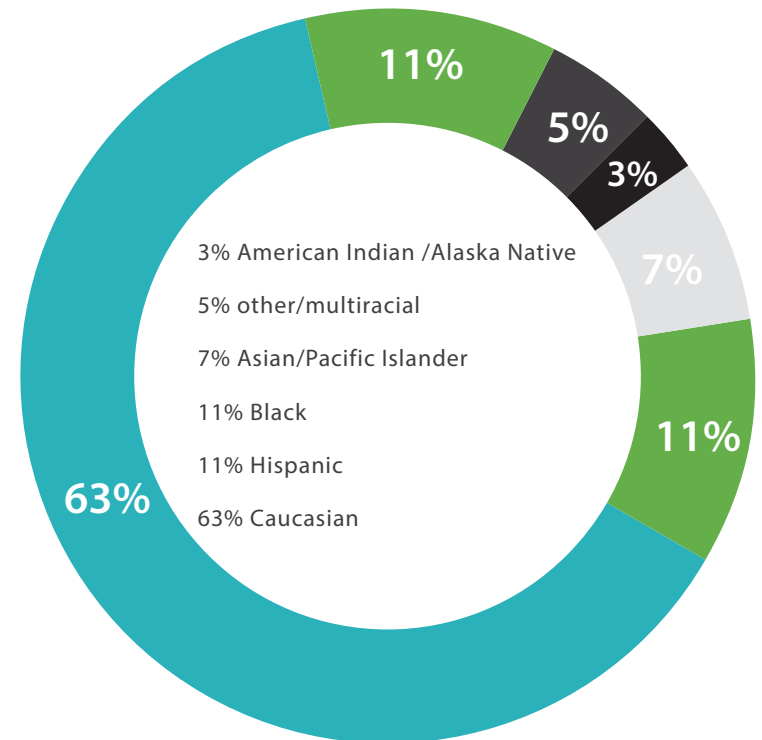
"It is nice to try new things before you buy them. We can't always afford to try new products and the pantry has allowed us to do this."



CREATING FOOD ACCESS



Our client base is also diverse with:



FEI serves all persons regardless of age, race, religion, sexual orientation, physical/developmental abilities or gender. Since opening, FEI has supported 90 persons from 9 counties in and close to the Kansas City Metropolitan area.

PANTRY



18,000 + pounds distributed YTD



pantry located in Missouri
Renewed Health Pantry in Kansas



49% Children
51% Adults



WHAT PEOPLE ARE SAYING ABOUT FEI

//////////////////// CHRISTINA CIACCIO

MD, Msc. 2016

"Access to safe and healthy food is a basic human right, but access to safe and healthy food is currently not a reality for all Americans. I recognize the FEI movement as one of the single most important initiatives in food allergy today."



DAWN //////////////////////

Pantry Client 2016

"Being allergic to eggs, dairy, wheat, pork and beef is very stressful and expensive. FEI makes it possible for me to eat safely and not have to spend all my money at the health food store."

IMPACT OF FOOD ALLERGIES ON FOOD BUDGET


FOODEQUALITYINITIATIVE.ORG

Item	*Price	Substitute	*Price	Price Difference	Percent Increase
Milk 1 gal	\$4.46	Almond Milk 1 gal	\$7.98	\$3.52	79%
Milk 1 gal	\$4.46	Rice Milk 1 gal	\$7.38	\$2.92	65%
Milk 1 gal	\$4.46	Soy Milk 1 gal	\$6.10	\$1.64	37%
Milk 1 gal	\$4.46	Flax Milk 1 gal	\$9.38	\$4.90	110%
Spaghetti	\$1.28	Gluten Free Spaghetti	\$5.28	\$4.00	313%
Egg Noodles 1 lb	\$1.21	Gluten Free Fusilli Pasta	\$6.13	\$4.92	407%
Elbow Macaroni 1 lb	\$1.28	Gluten Free Penne Pasta	\$7.42	\$6.14	480%
Peanut Butter 1 lb W	\$1.82	Sunflower Seed Spread	\$7.49	\$5.67	312%
Flour 1 lb W	\$0.57	Gluten Free Flour	\$6.39	\$5.82	1021%
Bread 1 lb W	\$0.85	Gluten Free Bread	\$5.42	\$4.57	538%
Eggs 1 doz W	\$1.99	Egg Replacer	\$7.09	\$5.10	256%

W = WIC Food Package Item

**All prices were from a local Market in Kansas City, Missouri in 2016.*

AMENDING WIC FOOD PACKAGES



In 2014, FEI began efforts to amend the WIC food package to include more allergy friendly food options. From an organized comments campaign to presenting concerns to congressional leaders, FEI has been working to get allergy friendly and gluten free foods connected to families who need it most. In 2016 we presented our poster; **Food Allergies and Food Insecurity: Challenges and Solutions From a WIC Client** at the National WIC Association's Annual Conference in Cincinnati, Ohio.

Currently advocating for the following food categories into the WIC food package.



WHOLE GRAIN
GLUTEN FREE
BREAD



GLUTEN FREE
OATMEAL AND
CEREAL



ALTERNATIVES
TO
PEANUT BUTTER



ALTERNATIVES
TO
MILK

NUTRITION EDUCATION

Simple Roasted Carrots

Servings: 2

Ingredients

1 lb carrots, washed, peeled and cut into 3-inch strips
2 tablespoons olive oil
1/2 teaspoon salt

Directions

Preheat oven to 400°F.
Toss carrots with olive oil, salt and pepper.
Spread carrots on a baking sheet.
Roast for 20-25 minutes.

Eat Well.



Food Equality Initiative is committed to providing our clients with access to functional nutrition education. Recipes and health materials are available to clients in the pantry and our website.

UNMET NEEDS SUMMARY

Although Food Equality Initiative (FEI) has grown by leaps and bounds in 2016, there are still many miles to run on the journey to food security for all families with food allergies and Celiac disease. The map of need captures the unmet needs of 2016.

There are individuals and families living in every community in this nation and beyond who struggle to find a consistent resource of safe foods. It is simply out of reach for many due to income and location.

We have spoken with mothers living in homeless shelters with no access to safe foods desperately trying to manage food allergies

and EOE. Then there is the senior who participates in Meals on Wheels who, after a diagnosis of Celiac disease does not know where her next SAFE meal will come from. To say the need is great is an understatement.

Not only concerned about putting food on the shelf today, FEI seeks to provide sustainable solutions to meet the needs in every community. We are committed to programing that is client focused and policy initiatives that improve access to safe and healthy "free from" foods for those with a medical diagnosis.



Working together, we can create a ripple that will change the world.

//////////////////// STEP 1

Ensuring there are adequate resources available to individuals and families in need in the emergency food system; food banks, soup kitchens, and food pantries.



//////////////////// STEP 2

Establishing policies and best practices to ensure resources get to those who need them most.



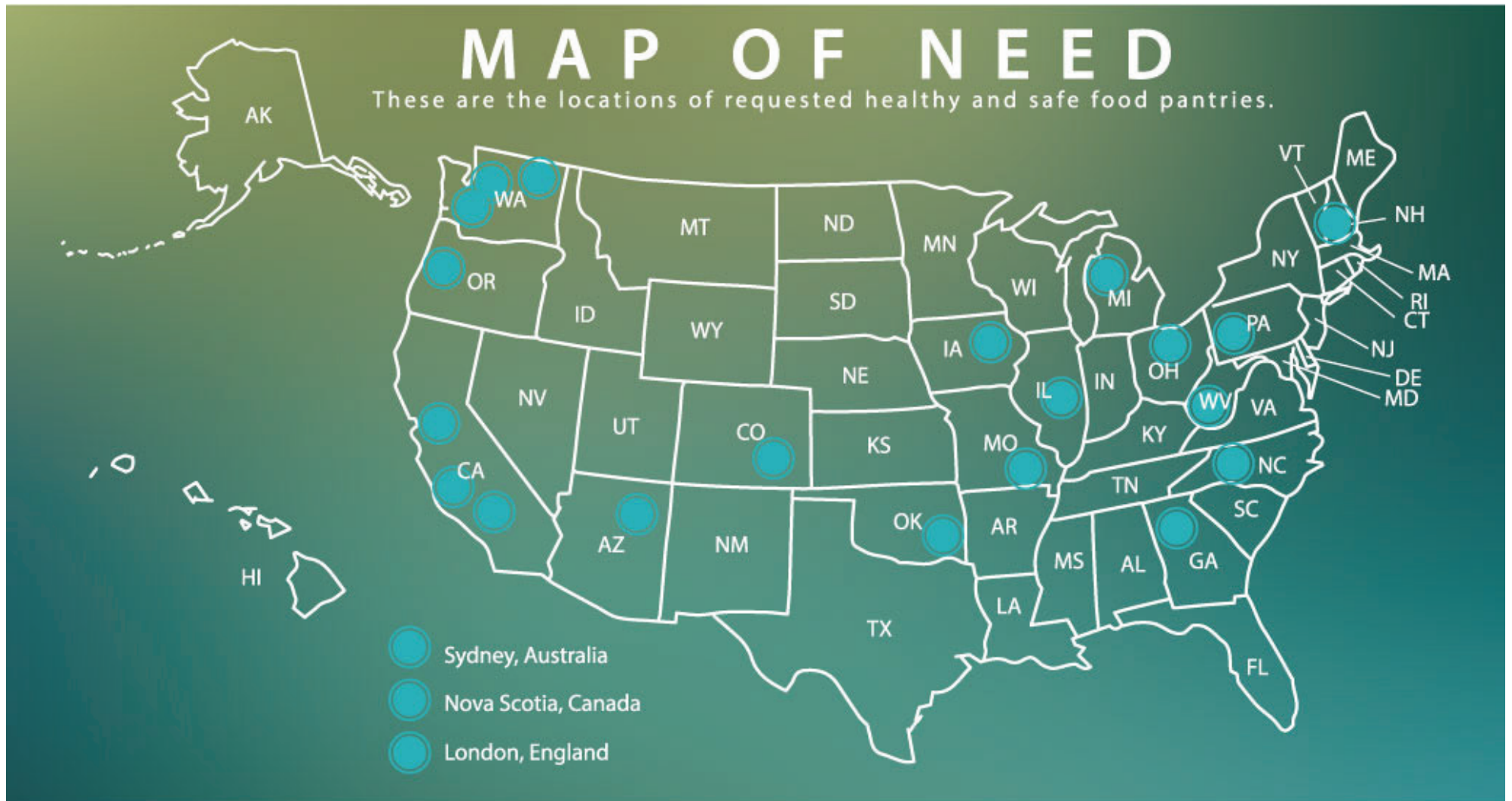
//////////////////// STEP 3

Implementing policies and practices in community across the nation.



MAP OF NEED

These are the locations of requested healthy and safe food pantries.



CURRENT PANTRY LOCATIONS
foodequalityinitiative.org

CAC-SAFE Pantry
Community Assistance Council Pantry
10901 Blue Ridge Blvd
Kansas City, MO 64134

FINANCIAL

FY2016 Annual Budget October 2015 - September 2016	FY2016 Annual Budget
Revenue	
Product Sponsorships	\$40,000
Corporate Sponsorships	\$6,000
Grants	\$4,500
Individual Donors	\$5,000
Fundraising and Events	\$500
Volunteer Service Hours	\$168,000
Board Support	\$1,600
Total In-Kind Revenue	\$208,000
Total Cash Revenue	\$17,000
Total Revenue	\$225,000
Expenses	
Personnel	\$0
Organization Administration	\$5,048
AFGFNA Program Services	\$4,466
Marketing	\$1,500
Nutrition Education	\$0
Conference and Staff Training	\$1,867.05
Total Expenses	\$12,881.05
Revenue Over Expenses	\$212,118.95



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