

Department of Environment & Conservation

Tennessee Sustainable Spirits Program

Sustainable Practices

Business Team

- Get Food Smart TN
- Governor's Environmental
 Stewardship Awards
- Tennessee Green StarPartnership
- Tennessee Materials
 Marketplace
- Clean Tennessee Energy Grants
- Tennessee Sustainable Spirits

Community Team

- Tennessee Environmental
 Education Initiative
- Tennessee Radon Program
- Unwanted Household
 Pharmaceutical Program
- Tire Environmental Act Program

State Government/Institution Team

- Tennessee Higher Education
 Initiative
- Sustainable State Government



Tennessee Sustainable Spirits Overview



Tennessee Sustainable Spirits is a voluntary program that assists wineries and wine growers, breweries, and distilleries in increasing sustainability by promoting best practices, providing technical assistance, and developing relationships.



Benefits

- Benefits to Membership:
 - Unique Branding
 - Website Recognition
 - Articles
 - Technical Assistance
 - New Member Recognition
 Event and Press Release
 - Online Resources





Promotional Items





Membership

- Membership may be obtained by fulfilling a range of sustainability requirements:
 - Water Conservation
 - Reduced air/water pollution
 - Increased waste reduction
 - Expanded community involvement compared to current industry standards for the spirits industry.



Application Process

- Submit Application
- Submit Utility Data and Production Data
- Submit Checklist
- OSP Review Application, Data, and Checklist
- TDEC Internal Compliance Check
- On-Site Visit
- Sustainability Report
- Acceptance



Checklist

RESET



Sustainable Spirits Member Checklist

APPLICANT NAME:

To be considered a Tennessee Sustainable Spirits facility, the operation must complete 25 of the check boxes from the following lists.

Checklist items are a combination of operational- and facility-specific practices or equipment, some items may not be applicable to your facility. In that case, please make a note so that your membership status is not affected.

TDEC has identified several low- to no-cost sustainability measures that facilities can implement to directly enhance and increase operational sustainability. Since these measures are low cost, with exception of potentially requiring recycling, TDEC has established these measures as prerequisites (*) for participation in the program.

<u>Water</u>
Reducing water consumption, protecting water resources, and reusing water can help
ower costs, reduce ecological impact, and create a healthier workplace.
Low Flow Toilets
Groundwater Monitoring (annual testing of water quality, metering, and/or water
levels)
Faucet Aerators/Sensors
Water Reuse (reusing final rinse water for initial rinse on fermenters, reusing heater
chill water for preheated water, etc.)
Quarterly Leak Checks* (documented review of water systems for leaks on at
least a quarterly basis)
Reduced Water Usage Ratio from previous year.
Cooling System Water Recycle (Heat Transfer)
Effluent Meets Water Quality Standards
Rainwater Capture (whether for storm water management or sustainable water
sourcing)
Storm Water Management
Pervious Pavement
O Detention Basin
Spill Kit/Containment System

Storm Water Management Plan
Native Landscaping
Air Both ambient and indoor air quality can have impacts on the environment and human health. By reducing air emissions within your facility, you are playing a role in improving air quality. CO2 Reuse
Scrubbers
Combustion Alternative (different from traditional direct fire)
Radon Detection/Mitigation
☐ Volatile Organic Compound (VOC) Reduction – furniture, paint, flooring, etc.
Alternatively Powered Equipment What kind?
Reduction in Transportation – Locally Sourcing
Reduction in Transportation - Locally Sourcing
Waste
Sustainably managing materials through minimizing resource consumption, maximizing
reuse, adopting diversion strategies and recycling can reduce impacts to land resources
and environment.
Recycling* (any type of landfill diversion effort that has a beneficial use for the
materials listed below)
Glass
O Wood
O Plastic
Cardboard/Paper
O Metal







Composting Spent Grain/Pomace Use Alternative Packaging Material

Packaging Take back Packaging Reduction

Management of Product Not Meeting Specifications

Waste reduction, diversion, and/or recycling education



Checklist

Energy	Maintenance
Similar to water conservation, reducing energy consumption and implementing alternative	Regularly scheduled and performed maintenance extends operational life and capacity of
energy sources can reduce utility costs and improve air quality.	equipment, therefore reducing emissions associated with operating these various pieces of
Alternative Energy	equipment and reduces lifecycle environmental costs by decreasing the regularity with
Electric Vehicle Charging	which these systems need to be replaced. Routine maintenance also helps in identifying
Completed Energy Audit	fluid leaks from broken equipment sooner.
Energy Star Appliances	Material Handling – Forklift, Pallet Jack
☐ Efficient Lighting	Green Cleaning - Non Production
Efficient HVAC (> 15 SEER)	Delivery Vehicles
Geothermal	□HVAC
Efficient Cooling	Steam System
Occupancy Sensors/Signage* (sensors designed to shut off lighting when rooms	☐ Manufacturing/Packaging
are not in use or signage reminding the importance of turning off the lights)	
Efficient Insulation	Please use this additional space to describe any sustainability projects you are interested in
	implementing at your facility and would like more information on.
Sourcing	
Sourcing local ingredients, packaging, materials, and equipment can reduce the amount of	
greenhouse gases emitted from transportation.	
50% Locally Sourced Ingredients – other than water for at least one product	
50% Locally Sourced Packaging Material (within 500 miles)	
Community	
Conducting community engagement through educational opportunities and/or clean ups	
o improve the local environment, allows an organization to have a positive social and	
environmental impact on their surroundings.	
Outreach – by supporting sustainability in your community by attending and/or	
participating in events that support and provide education on sustainability topics.	
Steam clean-ups / roadside or community litter pick up / or other beautification	
activity	
Community Garden / composting / beehives	
Give Back Programs - which give back to the community – either through financial	
support, volunteering, or other actions that support surrounding areas.	
Charitable Contributions* (any donation of money, goods and services, or time	
to the community)	
Venue Opportunities – providing a free space for community organizations to meet.	





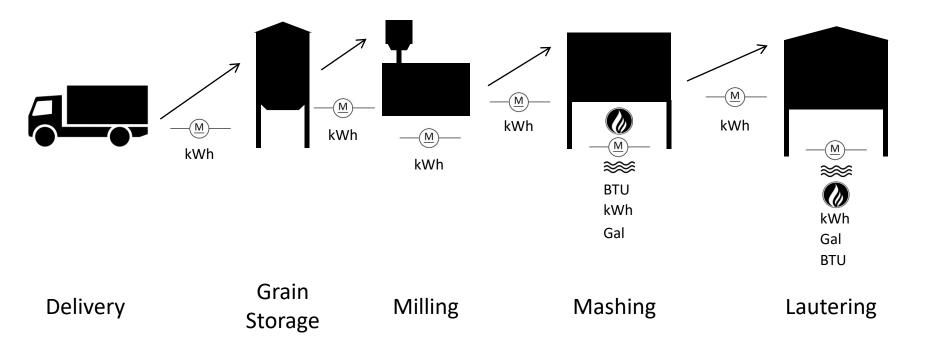


Next Steps for TNSS

- Increase membership
- Seek additional feedback from members and stakeholders
- Additional resources for members
- Develop value stream mapping program for members
- Summer Internship



Value Stream Mapping



Sourcing Local Ingredients for Craft Beverages in Tennessee

Rachel Painter

Value-Added Agriculture Marketing Specialist UT Extension, Center for Profitable Agriculture









Center for Profitable Agriculture



Specialists at the Center assist farmers with evaluating, planning, and developing value-added enterprises

- cpa.tennessee.edu
- facebook.com/ValueAddedAg
- Instagram.com/tnvalueaddedag







What is value-added agriculture?



Processing, packaging, or promoting products or services to earn a greater portion of consumer expenditures









County Office Locations

Offices are located in all 95 counties across Tennessee



Educational Programs

Online and in-person opportunities offered



Extension Publications

Research based information



Volunteer Opportunities

Become a Tennessee Extension Volunteer

Our Focus Areas



Entrepreneurship















UT Extension

Find your local Extension office utextension.tennessee.edu





Craft Beverage Work Group

- Rachel Painter- Chair, Extension Specialist, Value-Added Marketing
- Dr. Aaron Smith- Ag & Resource Economics Specialist
- Dr. David Hughes- Ag & Resource Economics Specialist
- Dr. Alicia Rihn Ag & Resource Economics Specialist
- Dr. Rob Williams- Food Sciences Department Head
- Dr. Mark Morgan- Food Sciences Specialist
- Dr. Tyson Raper Plant Sciences Specialist
- Ryan Blair Plant Sciences Specialist
- Dr. Mitchell Richmond –Plant Sciences Specialist
- Bruce Kirksey Agri-center International
- Mike Brown TDA
- Carol Reed TN Corn Growers
- Laura Swanson TN Farm Winegrowers Alliance
- · Charity Toombs TN Distillers Guild
- Sharon Cheek TN Craft Brewers Guild



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Sourcing Local Ingredients for Craft Beverages in Tennessee

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Sourcing Local Ingredients

Consumer demand for locally-produced products increasing across industries

Farm to Table movement moving beyond the plate

Beer, spirits, and wine utilize many crops that could be sourced locally. Benefits: shorter supply chain and market opportunity – does take communication and planning

Currently addressing questions within this industry related to growing and utilizing crop inputs and using byproduct spent grains in feed rations







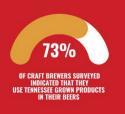
Farm to Tap and Consumer Demand for Local Ingredients

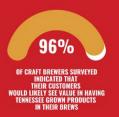
How have you seen consumer demand for locally-produced products increasing?



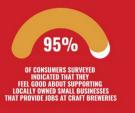


Farm to Tap Survey Results













Farmer Opportunities

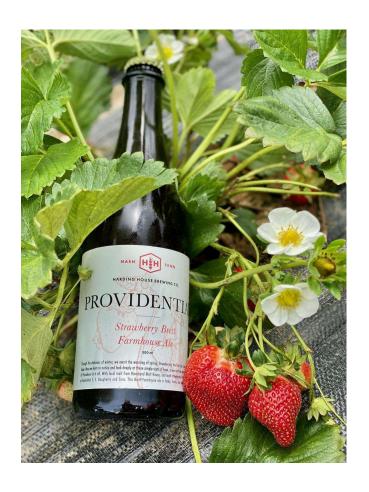
Crop Inputs:

- Corn
- Barley
- Hops
- Rye
- Fruits
- Vegetables
- Herbs









Shared Opportunities

- Anything to share a story
- Seconds produce that has blemishes or past ripe for immediate consumption
- Community Supported
 Agriculture (CSA) subscription pick
 up locations or partnership for
 marketing efforts or events with
 beverage operations





Challenges for Beverage Producers

Many farmers already have an established marketing channel for the quantity currently produced

- Plan for the future
- Share quantity needed for a batch
- How does the input need to be processed?
 - Who will do the processing?
 - When will the product change hands?
 Who owns it when? (during transport?)
 Payment terms?







Challenges for Beverage Producers

How will you market the story?

Is the farmer interested in connecting with customers or not?

Communicate, Communicate, Communicate







Ideas and Opportunities

Festivals and Events with local Farms

- Tomato Festival –
- local farm selling tomatoes
- foods with tomatoes included
- drinks that use tomato juice
- ability to purchase tomato-related items from vendors (tea towels, bags, earrings, slicers)
 - Recreate with other products Watermelon Festival, Lavender Festival, etc.







Ideas and Opportunities

Picking Party or "harvest crew"

- Crew goes to the farm to document harvesting the inputs for the beverages
- Photos of the farmer teaching the crew about the crop, harvesting alongside the farmer, and then the farmer in the tap room/ assisting with the beverage production







Ideas and Opportunities- Farmer in the Tasting Room





- Host educational ticketed event
- Farmer teaching about production of a crop with related hands-on activity
- Chef teaching a class with the local ingredient
- Cocktail class with the farmer there for photos





Getting Started

- 1. Understand seasonality what will be in season when? Plan ahead.
- 2. Build relationships with local farmers and supplies
- 3. Be Adaptable sourcing local means embracing variance and be ready to change course if necessary
- 4. Share your story document and tell the benefits of sourcing local to customers help them connect with agriculture and the farmer to trust your product







Sourcing Local Ingredients

Challenge:

Today: Consider inputs you could source locally- try to find farmers that produce those products in your area

This month: Reach out to a local farm to discuss crossmarketing opportunities (hosting local event together, promoting each other's events, and/or social media posts)





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Harding House Brewing Co.





Questions?



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Tennessee is home to world class whisky, wine, beer, and other fine spirits.

The craft spirit producer's connection to people, land, and resources is a relationship in which sustainability plays a vital role.

