

# LOCAL IS BETTER



Thanks to the Farm to Hospital initiative, now serving produce grown in WNY.

## FRESH AND DELICIOUS

Picked at peak ripeness and delivered quickly, local produce offers ideal freshness and full flavor.

## HEALTHY AND SAFE

Locally sourced produce retains more nutrients than many store-bought varieties and is typically not exposed to preservatives or chemicals for artificial ripening.

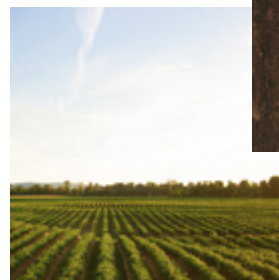


## BOOSTS OUR ECONOMY

Buying local supports hard-working local farmers and keeps dollars in WNY.

## LESS ENVIRONMENTAL IMPACT

Eating local foods reduces CO<sub>2</sub> emissions from less transportation and can help preserve local green space from being developed.



## FRESH FACTS:

The average food travels **1,500 MILES** before it's consumed

Produce from Farm to Hospital is grown **LESS THAN 50 MILES** from Buffalo

**60%** of BNMC employees say that choosing local foods is very important to them

# FARM-TO-HOSPITAL

