

# MANA CENTRED LOCAL FOOD SYSTEM

acknowledging the wellbeing of people, livelihoods and communities within the relationship with Papatūānuku, the planet

## FARMERS & FISHERS

Diverse land use with stacked on-farm businesses. Includes peri-urban and urban farms for regional food security.

CATEGORY 1:

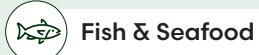
Highly regulated, lots of processing



Grains



Meat



Fish & Seafood



Milk

CATEGORY 2:

Less processing



Vegetables



Fruit



Honey & Eggs

CATEGORY 3:

Important for food sovereignty



Mahika Kai / Mahinga Kai



Wild Food

## INFRASTRUCTURE OF THE MIDDLE

Enabling regulation and supporting software

### FIRST MILE AGGREGATION

Examples of Food System Innovators:

- Regional On-Farm Milling



Minchins Milling

- Micro / Mobile Abattoirs



Royalburn Station

- Community Fishing Hubs



Gravity Fishing Pod

- On-Farm Pasteurisation



Happy Cow Milk

### STORAGE, TRANSFORMATION AND LOGISTICS

- Warehousing and refrigeration
- Manufacturing, including transformation e.g. milk to cheese
- Rescued food leading to either re-distribution, up-cycling or community composting.



### LAST MILE DISTRIBUTION

**Food hubs** new or existing community spaces (such as marae):

- Community kitchens
- Learning spaces, community & school gardens

- 'Pay as you can' restaurants
- Traditional hospitality

- Prepared meals
- Community & farmers markets
- Retailers

- Direct to eater e.g. CSAs / food boxes

## EATERS

Ignitors of local food systems (1, 2 & 3)

### 1 Local procurement systems

including Food in Schools programme

### 2 Food dollars with local incentive programme

dollars spent in local food systems worth more.

### 3 Green prescriptions

**SURPLUS =**  
Inter-regional trade and export