

Awardee #	Grantee Name	Award Amount	Award Type	Project Title	Executive Summary
VI001	Mother Nature Farm	\$94,388	Equipment Only	Acquisition of a Refrigerated Cargo Van for Producers in the Bordeaux Farming Community	Mother Nature Farm seeks funding to purchase an All-Wheel drive cargo van to facilitate the transportation of agricultural products from farms in the Bordeaux farming community to customers in a wider geographical area. This initiative will increase the profitability of farms in Bordeaux while ensuring customers greater access to fresh locally grown produce.
VI002	Sejah Farm	\$334,628	Infrastructure	Sejah Farm of the Virgin Islands Produce Aggregation Hub for Local Producers	<p>Sejah Farm of the Virgin Islands (Sejah Farm), established in 1998, is a partnership enterprise owned and operated by Dale and Yvette Browne. Located on Casper Holstein Drive, the farm is dedicated to producing high-quality local meats and vegetables to meet both local and off-island demands. Serving as a Local Food Hub, Sejah Farm also provides agricultural technical assistance, offering seminars, training, education, and consultation to farmers and the broader community.</p> <p>Sejah Farm will develop a new custom state-of-the-art 40-foot Post-Harvest Unit facility for use by local producers and processors and will acquire a refrigerated delivery truck. The Post-Harvest Unit will be equipped with sinks, tables, lighting, and refrigeration to enable the efficient rinsing, grading, packaging, and standardization of produce. The refrigerated delivery truck will support the temperature-controlled transportation of freshly processed produce to local and regional markets. Additionally, the existing Sejah Farm Local Food Hub storage and cold storage system will be improved and expanded.</p> <p>The purpose of this project is to address significant gaps in post-harvest infrastructure within the Virgin Islands, equipping farmers with centralized and sanitary resources to prepare and distribute their crops. The project will enhance food safety, improve product quality and consistency, and increase the accessibility of locally grown produce into new and expanded markets.</p> <p>Key deliverables include the establishment of the Post-Harvest Unit, the integration and operation of the refrigerated delivery truck, and the implementation of operational protocols. Expected outcomes include improved supply chain efficiency, increased volume and quality of local produce, reduced reliance on imported goods, access to expanded and new markets, and enhanced resilience of the local food system to natural disasters and crises.</p>
VI003	Ridge to Reef	\$488,596	Infrastructure	Ridge To Reef Territory-wide Produce and Value-Added Delivery Chain	<p>This project will broaden the existing Ridge to Reef Farm (R2R) aggregation network for fresh produce and value-added farm products from dozens of farms and expand R2R's existing delivery chain to reach every US Virgin Island. It will link farms to a wider range of markets including farm-to-school contracts (bids were recently won for 2025-2026 school year), supermarkets, and restaurants. It will improve upon R2R's successful model of aggregation that has been operational since 2014 despite setbacks from 2017 hurricanes and the global pandemic. With partners in St. John (STJ) such as Giffit Hill School's existing cooling facility use and Windward Logistics' deliveries, this project will benefit farmers by creating resilient market linkages between St. Croix (STX), St. Thomas (STT), and St. John (STJ) streamlined by the distribution platform GrownBy. Infrastructure investments (solar-powered aggregation center construction & driveway access improvements) and cooling equipment (refrigeration, mobile reefer pod) will add resiliency to the supply chain. Storage capacity increases will be greatly enhanced at five hub locations including R2R in Frederiksted, The VI Farmers Alliance facility in central STX, Eastern STX, Charlotte Amalie STT, and Giffit Hill School on STJ. This will increase food access to thousands of citizens at schools and supermarkets. Contractual project expansion jobs will be created to aggregate, process, package, and deliver produce. Increased use of an underutilized professional dehydrator facility on St. Croix will value-add key crops such as mango, moringa, and chaya for economic benefits to the entire chain from farmers to wholesale buyers. See "Inter-island Delivery Chain.pdf."</p>
VI004	UVI	\$95,243	Equipment Only	UVI Food Quality Monitoring for Mid Supply Chain Products	<p>The University of the Virgin Islands (UVI) School of Agriculture (SOA) will purchase a suite of specialized quality monitoring equipment for post-harvest and value-added produce. This equipment would allow local and regional food producers to document the nutritional value and composition of agriculture products post-harvest and through the middle of the supply chain. The purchase would also allow local and regional farm producers to access equipment to monitor their value-added products and ensure compliance with local and federal food safety standards. By offering low-cost, non-profit analytics to middle-of-the-supply-chain agricultural product entrepreneurs and producers, the proposed suite of equipment will allow the UVI SOA to significantly boost local capacity and expand market access. This is a critical missing link in the USVI agriculture industry for middle-supply chain value-added product development, standardization, market expansion, and visibility in compliance with federal and territorial food safety requirements.</p> <p>In administering the benefits of the equipment, UVI will collaborate with local farmers and food-oriented organizations, as well as the USVI Department of Agriculture, to ensure shared operations and benefits. The equipment will help USVI farmers and value-added entrepreneurs document the quality of their agricultural products and comply with USDA and territorial quality standards. Quality authentication is essential for value-added product developers to adopt healthy practices that boost their participation and contributions to the USVI Territorial Agricultural Plan and the Vision 2040 targets. The target equipment automates workflows and optimizes conditions that eliminate human influence on results. This is critical for standardizing and enhancing the capacity of agricultural products originating in the territory, and for improving the capacity of agricultural-product entities to comply with federal, state, and local food safety requirements.</p>

VI005	VIDEA	\$100,000	Equipment Only	VI Tech Thyme Processing & Commercial Kitchen Savanne, St. Thomas	<p>The VI Economic Development Authority is the applicant tasked with administering and managing this project which will be housed at the Marcelli Agro & Food Technology Center, HASSLE HARVE 1 2A 2B 3&4 CROWN PRINCE QTR, Charlotte Amalie, St. Thomas. This initiative branded as "Tech Thyme Territory Program" for commercial kitchens and agro-processing aims to expand the economy, uplift the agriculture industry, and attract and increase small businesses' capacity to participate in the communities' drive towards self-resilience and export opportunities.</p> <p>With the goal of creating more and better markets for producers and extending the shelf-life of produce, the demand for this project will fill a void that users are anxiously awaiting to increase their middle-of-the-supply chain manufacturing, and distribution of specific agricultural products. This center, by utilizing smart and green technology, will assist local and regional producers in processing raw locally-grown products for local consumption, regional distribution and export.</p> <p>The Marcelli in the Savanne-Downstreet enterprise zone will operate a total of six clean kitchen suites that contain state-of-the-art USDA-approved equipment for manufacturing. These suites will be for value added transformation of food in addition to a chef community kitchen that may serve as demonstration and/or catering services utilizing local grown agricultural products. Inclusive of these operations, are maker spaces for finished product packaging, bottling and canning for distribution. Dry and cold storage will be available for these small businesses and entrepreneurs. Offerings to these users will include technical assistance and training that will elevate their business acumen as well as aid them in becoming adept at the state of the art systems of production.</p>
VI006	The Mango Works	\$59,653	Equipment Only	Mango Works' Tropical Produce Revival	<p>Based in Charlotte Amalie, St. Thomas, The Mango Works LLC currently employs two full-time staff and generates annual sales of approximately \$150,000. The business processes mango, lemongrass, sugarcane, and scotch bonnet peppers into unique wines, rum, gin, vodka, and hot sauce. By working closely with local and regional producers, the company sources raw materials that directly support area farmers and strengthen the agricultural economy. Through this project, the company seeks to expand fermentation, storage, bottling, and labeling capacity by acquiring new equipment. This investment will significantly increase production levels and create greater demand for locally grown produce, honey, coffee, and peppers. As production grows, the company will engage more farmers and suppliers from St. Thomas and Puerto Rico, generating economic benefits across the region. The enhanced capacity will also allow for the development of new value-added products—including sauces, honey, jams, spirits, and specialty beverages such as coffee drinks—that will serve local markets and strengthen food security in the Virgin Islands. Ultimately, the project will not only grow the business but also deepen its role as a connector between farmers, suppliers, and consumers, helping to build a more sustainable and resilient local food and beverage industry.</p>
VI007	Feel I LLC	\$85,826	Equipment Only	Scaling Local Juice and Frozen Treats Production Capacity for Feel I LLC.	<p>This project will expand the capacity of Feel I LLC, a value-added food business in the U.S. Virgin Islands, to meet rising demand for locally made, fruit-based products while strengthening the regional food economy.</p> <p>Feel I LLC specializes in transforming locally grown fruits and produce into high-quality, value-added items such as non-dairy ice creams, frozen beverages, and juices. These products are distributed through a mobile refreshment stand, direct-to-consumer events, and local retail partnerships, connecting residents and visitors with fresh, locally inspired options. Through this project, the company will acquire and install new equipment—including a walk-in freezer, batch freezer, commercial blenders, freeze dryer, water filtration system, solar backup power, labeling tools, packaging materials, and a transport vehicle. These investments will enhance production capacity, improve food safety, reduce waste, and ensure operations remain resilient during power disruptions. The upgrades will also enable the company to expand its product line, creating more shelf-stable and frozen offerings. As production scales, Feel I LLC will onboard additional sourcing partners across the Virgin Islands, creating new opportunities for local farmers and food producers. At least 20 regional growers are expected to benefit directly through increased demand for their products, helping stabilize food supply chains and reduce reliance on imports. By investing in infrastructure, expanding product lines, and supporting local producers, Feel I LLC will strengthen the resilience and sustainability of the Virgin Islands' food system while delivering fresh, innovative products to the community.</p>
VI008	St Croix Farmers in Action	\$73,166	Equipment Only	Estate Bethlehem Fruit Pulp Value-Added Facility	<p>St. Croix Farmers In Action will invest in the installation, maintenance, and operation of aseptic fruit puree processing equipment at the Estate Bethlehem warehouse. These improvements will support smallholder farmers by providing a reliable wholesale outlet for imperfect mangoes and other fruits that might otherwise go unsold. In partnership with Leatherback Brewery, which has committed to purchasing local fruit pulp, St. Croix Farmers In Action aims to create sustainable jobs, reduce food waste, and expand market access for local produce through value-added agricultural products.</p> <p>This initiative will strengthen the profitability of the island's farming community by developing wholesale markets specifically for blemished fruits. Looking ahead, SCFIA plans to market fruit pulp to the organic baby food sector, capitalizing on the growing demand for natural, island-grown, purees and pulps. This strategy will open opportunities for business growth through exports, further enhancing the economic impact on local farmers and the broader agricultural economy.</p>

VI009	Myoho	\$91,119	Equipment Only	<p>MYOHO Expanding Markets for Producers through Juice Bottling & Popsicle Production/Distribution</p> <p>Myoho will strengthen local agriculture by aggregating fruit and fruit-based products from regional farmers and transforming them into market-ready items. The project will provide farmers—especially those without access to packing systems or equipment—with sustainable packaging, processing, and distribution options that create new revenue opportunities while expanding the availability of fresh, local products for consumers.</p> <p>Myoho will purchase and install essential equipment, including air water generators, a filling line, refrigeration, and freezer capacity, to process, store, and package local fruit and products. Farmers' harvests—such as mango, soursop, kenip, star fruit, pomegranate, guava berry, and sorrel—will be packaged in bio-based, compostable containers or processed into juice, pulp, and popsicles for sale in local and regional markets. The project will enable at least 15 new products to be processed, aggregated, stored, or distributed, and will establish at least 10 new market outlets for farmers' goods.</p> <p>By creating a shared aggregation and packing space, the project will allow multiple farmers to pool their harvests and achieve the joint volume needed to become consistent, competitive suppliers to grocery stores and supermarkets. Deliverables include a fully operational packing and processing system, expanded farmer participation in the local supply chain, and increased volumes of regional agricultural products reaching store shelves.</p> <p>The expected outcome is a stronger, more resilient local food system that supports farmers, reduces barriers to market entry, and delivers high-quality, sustainably packaged products to the community.</p>
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TOTAL AWARDED \$1,422,619