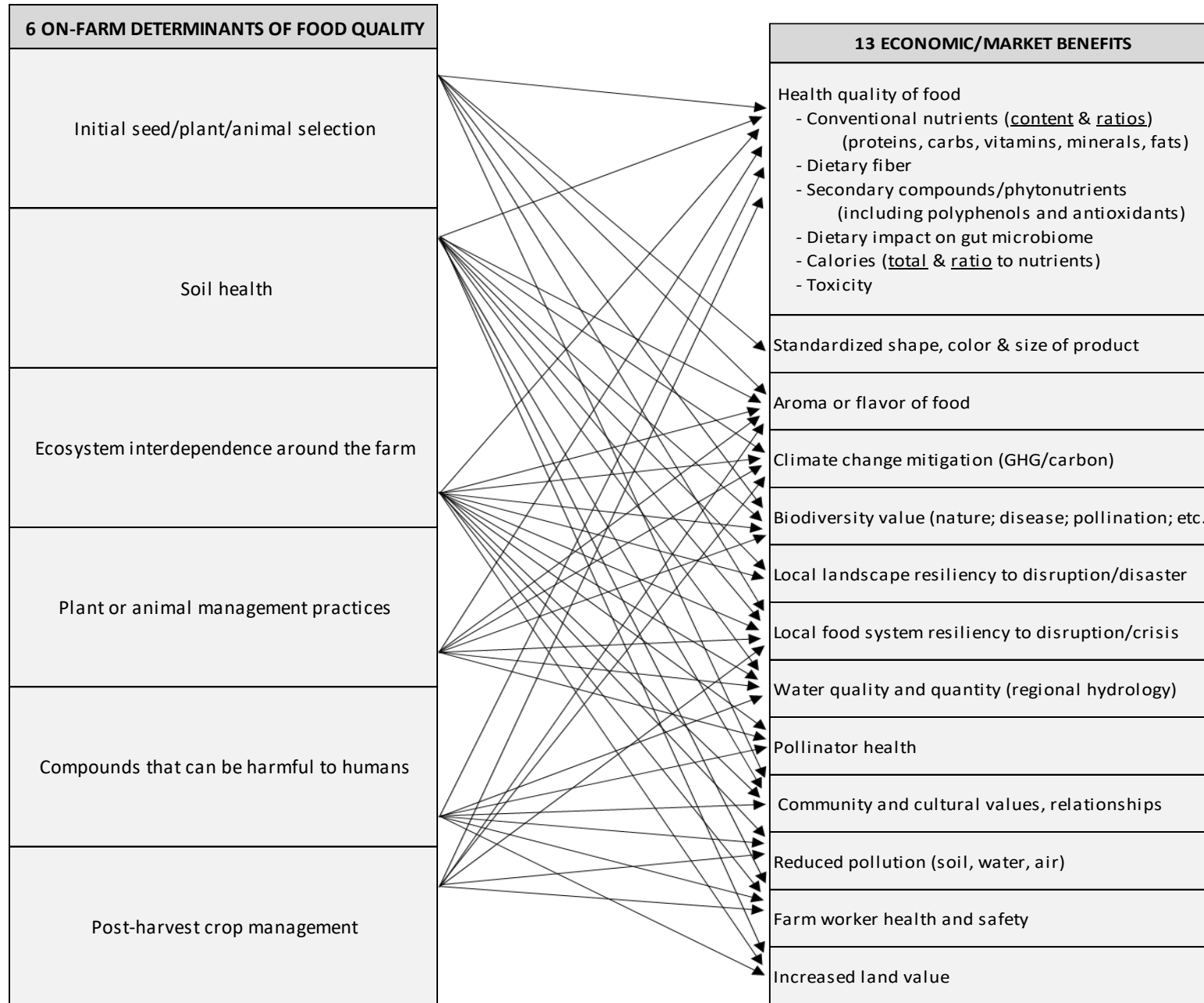


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6 ON-FARM DETERMINANTS OF FOOD QUALITY	
Initial seed/plant/animal selection	
Soil health	
Ecosystem interdependence around the farm	
Plant or animal management practices	
Compounds that can be harmful to humans	
Post-harvest crop management	

Initial seed/plant/animal selection	
Baseline nutritional profile of the crop or animal	
Varietal/breed (what specific type of plant or animal)	
Genetics: hybrid, GMO, biofortified, heritage, regional	
Management: organic, microbial seed treatment before planting	
Congruence with regional weather/pest/ecosystem conditions	

Soil health (biological/chemical/physical; microbes & fungi, organic matter)	
Cover crops	Microbial seed treatment before planting
No/low till	Synthetic fertilizers
Crop rotation	Bioactive composting
Intercropping/polyculture	Biochar
Nutrient-fixing plants/trees	Other soil amendments
Perennial planting	Pesticides
Agroforestry	Soil & air pollutants (PFAS, heavy metals, etc.)
% greenness during year	Antibiotics
Rotational grazing	

Ecosystem interdependence around the farm	
Plant diversity	Integrated pest management (IPM) & push-pull
% greenness during year	Habitat for pollinator health
Agroforestry	Perimeter plantings
Conserved natural habitat	Animal integration
Pesticides	

Plant or animal management practices	
Foliar spray	Microbial seed treatment before planting
Sunlight (canopy; in/outdoors)	Feed type (grain, grass, diverse natural pasture)
Intercropping/polyculture	Exogenous hormones
Pollination via animal, self-, other	Exogenous antibiotics
Rotational grazing	

Compounds that can be harmful to humans	
Noteworthy pesticides, fertilizers, hormones, antibiotics, PFAS, heavy metals, etc.	

Post-harvest crop management	
Location/proximity/transport	Storage conditions (temp., growth regulators)
Date/freshness	Maturity of crop at time of harvest
On-site food processing	

13 ECONOMIC/MARKET BENEFITS	
Health quality of food	
- Conventional nutrients ( <u>content</u> & <u>ratios</u> ) (proteins, carbs, vitamins, minerals, fats)	
- Dietary fiber	
- Secondary compounds/phytonutrients (including polyphenols and antioxidants)	
- Dietary impact on gut microbiome	
- Calories ( <u>total</u> & <u>ratio</u> to nutrients)	
- Toxicity	
Standardized shape, color & size of product	
Aroma or flavor of food	
Climate change mitigation (GHG/carbon)	
Biodiversity value (nature; disease; pollination; etc.)	
Local landscape resiliency to disruption/disaster	
Local food system resiliency to disruption/crisis	
Water quality and quantity (regional hydrology)	
Pollinator health	
Community and cultural values, relationships	
Reduced pollution (soil, water, air)	
Farm worker health and safety	
Increased land value	

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