



Our Local Story

SU Food Services recognizes the positive environmental and economic impact of purchasing food from local suppliers and farms, and therefore continues to expand its connections throughout Central New York to buy local whenever possible. Buying locally produced food can also mean fresher products can be made available to the

Syracuse University community. Purchasing products locally, whenever possible, either directly from the producer or through local distributors reduces the distance a product has to travel to our campus.

Where Do Our Local Products Come From?

We define local producers by looking at what products they offer and where they source it from. For instance, not only is Byrne Dairy located in Syracuse, they use local dairy farms as their suppliers for milk products. Chobani yogurt served in SU's Dining Centers is manufactured in Upstate New York. Also, the milk used to make the yogurt comes from local dairies. By buying these local products, Food Services is supporting local farmers and saving fuel that would be used in the supply chain of a national brand product.

Did you know that some big name labels are also manufactured locally? General Mills cereal makes Cheerios, and Lucky Charms in their Buffalo plant. All of these are served in our dining centers and sold in our cash operations.

General Mills employs over 500 people in Upstate NY!

Frito Lay produces Lays, Doritos, Muncho's, Fritos, Cheetos and some Tostitos close by in Kirkwood, NY. We sell these products in all of our cash operations and vending machines.

We are a very large consumer and need extremely large quantities of food on a daily basis to serve our campus population. While small, local producers would like to offer their products to Syracuse University, our demand is too great for them to fill. It is not a good business practice for a supplier to have only one customer and that would likely be the case if they wanted to supply Syracuse University.

Local Produce

Produce is purchased from New York state growers and vendors whenever possible, these fruits and vegetables are available at Food Works, South Campus Express, and West Campus Express. The produce is also used in many recipes in our dining centers and served in our salad bars.

Our geographic location makes it difficult to grow many varieties of produce at certain times of the year. We purchase produce from a local distributor, Syracuse Banana, who works with the local producers and suppliers to utilize their harvests.

SUFS Local Vendors*

Beak & Skiff - apple products

Byrne Dairy – dairy products, ice cream, Byrne Hollow Farm Greek yogurt

Cabot/McCadams – cheese products

Cookie Connection - gluten free bakery

Davis Brothers Meat - fresh wholesale meats

Deli-Boy – lunch meats & cheeses

DiLauros Bakery – baked goods

Dinosaur Bar-B-Que – bbq items, sauces

Eva Gourmet - hummus

Father Sam's – pita breads

Freedom of Espresso – coffee

Frito Lay - chips, snacks

General Mills - cereal

G & L Davis Co – sausage and meat products

Harrison Bakery – kosher baked items

Hofmann – hot dogs & sausages

Johnston Paper – paper products, food service supplies

Madina Halal Meat & Grocery Store – Halal foods

Mimi's Bakery & Café – baked goods

New York Bakery – baked goods

Pascale's Wine Bar & Restaurant – specialty baked goods

Pasta's Daily Bread - specialty bake shop

Paul deLima – local coffee roaster handling fair trade and organic coffees

Perry's – ice cream

Rich's – dairy & bakery products

Sal's Birdland – sauces

Sweet on Chocolate – specialty chocolates & candies

Syracuse Banana – offers local produce whenever it is available

Note: List is subject to change.