



SECURING SAFE FOOD

2024

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Our Vision & Mission



Mission

Securing Safe Food (SSF) is a national nonprofit dedicated to fighting food insecurity among individuals with food allergies and improving access to allergen-free foods. Through partnerships, communication, research, and education, we aim to revolutionize food options for under-resourced, allergen-avoidant families by providing nutritionally balanced alternatives.



Vision

Our vision is a world where individuals with dietary restrictions can enjoy meals without compromising their health, ensuring food security and inclusivity for all.

Letter from Founder

Dear Securing Safe Food Community,

Four years ago, we launched our pandemic efforts with a donation of gluten-free tortillas to a food pantry in my hometown. Since 2020, what began with one box of wraps became nearly 30,000 pounds of allergen-free food deliveries. Today we are a national movement led by volunteers from Chicago to Boston.

The past year has been critical for Securing Safe Food's growth. We focused on building our partnerships with food manufacturers and like-minded businesses, expanding our food pantry network in strategic locations, and tailoring our food shipments to meet pantries' needs. But our most significant growth was internal, as we renewed our mission and commitment to revolutionizing U.S. food bank culture. Realizing our work crosses multiple spheres in the food system, we are making strides to promote sustainability and food recovery alongside access to safe, nutritious food.

This annual report, which reflects our fiscal year (August 2023–August 2024), showcases the importance of equity in our emergency food system and the impact of young changemakers in local communities. In February 2024, we exhibited at the American Academy of Asthma, Allergy, & Immunology annual meeting in Washington, D.C. Our conversations with clinicians, public health researchers, and advocates introduced the food system into dialogue on health interventions. To eliminate the socioeconomic disparities in food allergy, including gaps in food security, we need to ensure that all food-allergic individuals can find affordable, allergen-free nutrition. Enhancing pathways to these resources in food assistance programs is vital. It can mean exiting a food pantry with safe flour and milk alternatives for the first time.

With the looming food waste and food scarcity crisis, the problems of our food system are complex, and securing food safety is only one piece of the solution.





to mobilize supporters across the country and to create scalable innovation that prioritizes the right to food and a healthy life for all. I am proud to continue leading this organization, and I am grateful for your trust in our mission, as young people, to bring food allergy safety into the premise of food equity. Each day I am reminded what a small team of volunteers can achieve when it is united by a purpose and a community. Thank you for making our actions possible.

Sincerely,
Rachel Brooks
Founder and Chief Executive Officer

To that end, we also defined our secondary efforts as an environmentally focused organization. Being certified as a 1% for the Planet nonprofit was a recognition of our work to recover surplus food and stock pantries with more eco-friendly food staples. Approaching our food portfolio from a planetary and cultural perspective, we welcomed Lotus Foods, Masienda,

Graza, and Primary Beans into our Partner Program. These donors enabled us to offer our pantry network culturally relevant foods such as soba and rice noodles, masa harina flour, olive oil, and mayocoba beans—a more diverse selection customized to neighborhood allergens and demographics.

Entering 2025, Securing Safe Food is ready

23–24 Metrics



2,686 Pounds of Food

or the equivalent of 2,238 meals supported*



8,240 Food Items

distributed to our network of food pantries



Estimated Value of \$25K+

in allergen-free foods provided

**calculation based on the United States Department of Agriculture's estimate of 1.2 pounds per average meal*

23–24 Metrics

30 food pantries served

Pantry locations:

- | | | | |
|-------------|----------|---------------|----------------|
| California | Florida | Massachusetts | North Carolina |
| Colorado | Illinois | New York | Oregon |
| Connecticut | | | |

Top populations receiving SSF–provided foods:

- | | |
|---------------------------|-------|
| Black or African American | White |
| Hispanic or Latino | Asian |

Core Programs

We partner with food pantries to ensure that individuals with food allergies have access to nutritious, allergen-free food options at no cost.

We connect donating food manufacturers with food pantries in need of allergen-friendly foods. SSF handles delivery logistics to minimize the burden for pantry staff.

We build meaningful partnerships with pantry directors, survey visitors for dietary needs, and promote food allergy awareness at food distribution.

SSF Highlights

AAAAI Conference

In February 2024, SSF participated in the American Academy of Allergy, Asthma, and Immunology annual meeting in Washington, D.C.

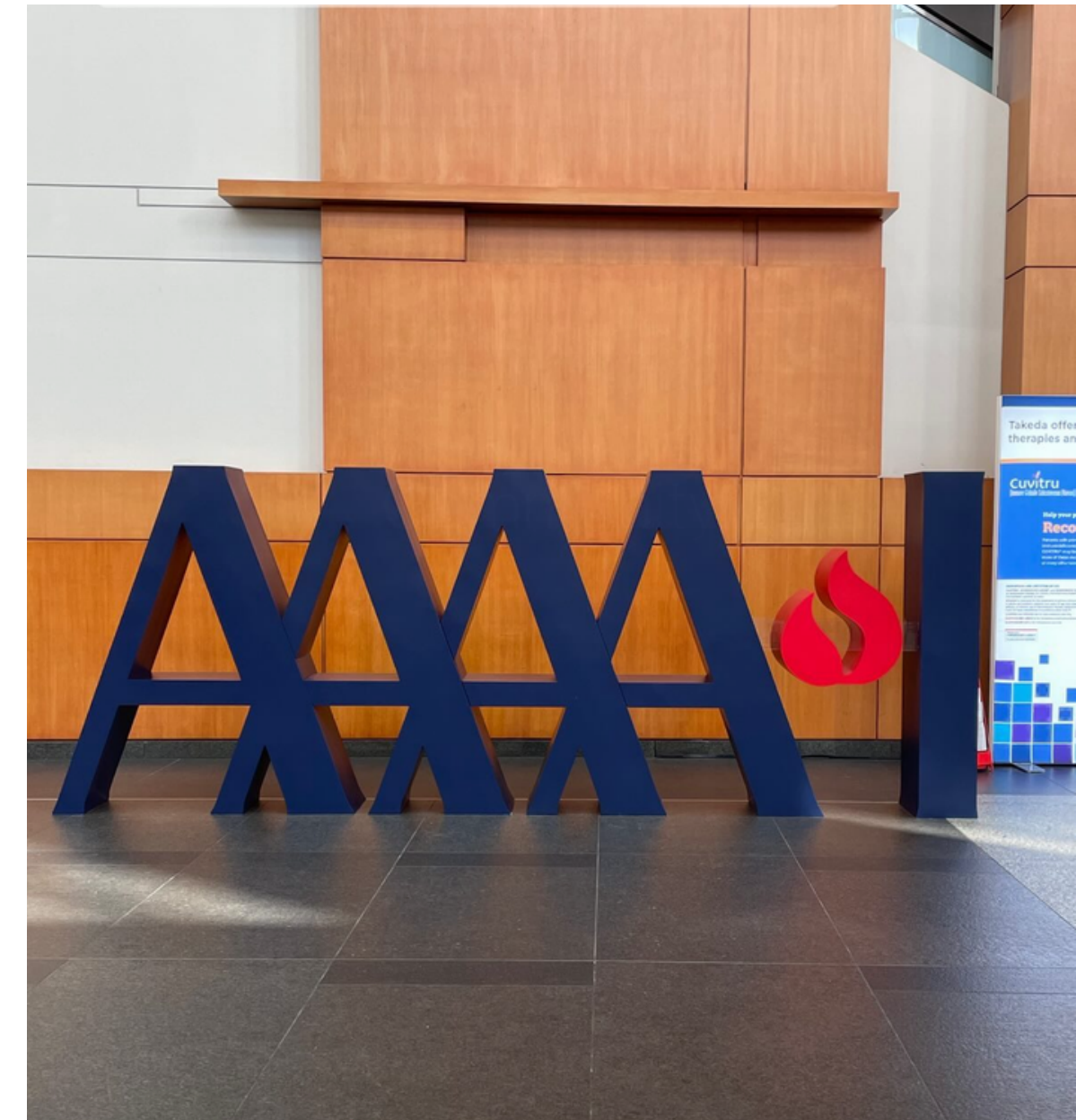


Website Launch

Our website received a makeover, featuring a more interactive user experience for prospective volunteers, partners, and pantry visitors.

Clinic Initiative

Spring 2024 marked the expansion of our medical referral program through connections with Children's Hospital Los Angeles (CHLA) Gores Family Allergy Center, Jaffe Food Allergy Institute at Mount Sinai, and Yale New Haven Pediatric Allergy. We onboarded new food pantry partners local to food-allergic patients, including an inaugural pantry within the CHLA allergy and immunology clinic. Patients at-risk of food insecurity can pick up shelf-stable essentials provided by SSF.



Cocojune | Young Kobras | Maja | Little Northern Bakehouse | Maria & Ricardo's

New Partnerships

Environmentally conscious and allergen-friendly manufacturers joined our in-kind donation program on a monthly or quarterly cycle.

In addition to allergen control, these food donors use organic agriculture, plastic-neutral or compostable packaging, and/or sustainable ingredients.





Expanded culturally relevant foods

The SSF vision goes beyond food quantity. Through simple surveys, we also identify the cultural needs of allergen-avoidant communities. Thanks to generous partners like Graza and Lotus Foods, we began offering olive oil, masa harina, and diverse bean and rice choices. For example, we rescued 97 pounds of surplus harvest from Primary Beans, a new food recovery effort.

SSF x The Libi Project

Tenemos
alimentos sin
alérgenos.



Informe a un trabajador de la
despensa si tiene alergias
alimentarias u otras necesidades
dietéticas médicas.

Si no ve alimentos sin alérgenos,
por favor pregunte. Pueden estar
en una otra habitación.



Securing Safe Food

STOP.

Allergen-free
foods.

These foods are intended
for clients with food allergies or other
medically necessary diets.

If you do not need to avoid common
allergens, please save these items for
neighbors who cannot eat other
healthful foods.



Securing Safe Food

Reaching clients in their language

SSF serves a predominantly Spanish-speaking community. To equip our pantry partners with food allergy awareness tools, we teamed up with **The Libi Project**, a NYC culinary community and creative studio, to develop bilingual signage.

These posters will help pantries implement dedicated allergen-friendly zones and educate visitors on the target audience of allergen-free foods. The goal is to encourage responsible food choices by visitors with and without medically restricted diets, while raising awareness among pantry staff and volunteers.

Designs by French Bre(a)d
frenchbreadstudio.com

Testimonials

“Securing Safe Food has been a great source for food and for information when we have clients with multiple allergies. I always look forward to any training sessions offered knowing I will learn something that will help at least one of my clients.”

ROBIN BIALECKI

Easthampton Community Center

“We are extremely grateful for these shipments that allow us to cater to food sensitive clients.”

KAREN THOMAS

Friendly Hands Food Bank

“More our of families can now experience their favorite foods allergen free! With food cost on the rise, food program participants can afford to include allergen-free foods into their diets without paying for the high price tags.”

CAPRI DOWNS

All Peoples Community Center LA

About Us

Board of Directors

Rachel Brooks

Board President, Founder and CEO

Priscilla Hernandez

Treasurer, President at Hollenbeck
Police Business Council

Raquel Durban, RDN

Registered Dietitian, Carolina Asthma
and Allergy Center

Marleni Albarran

Secretary, David Geffen School
of Medicine at UCLA

Jyothi Tirumalasetty, MD

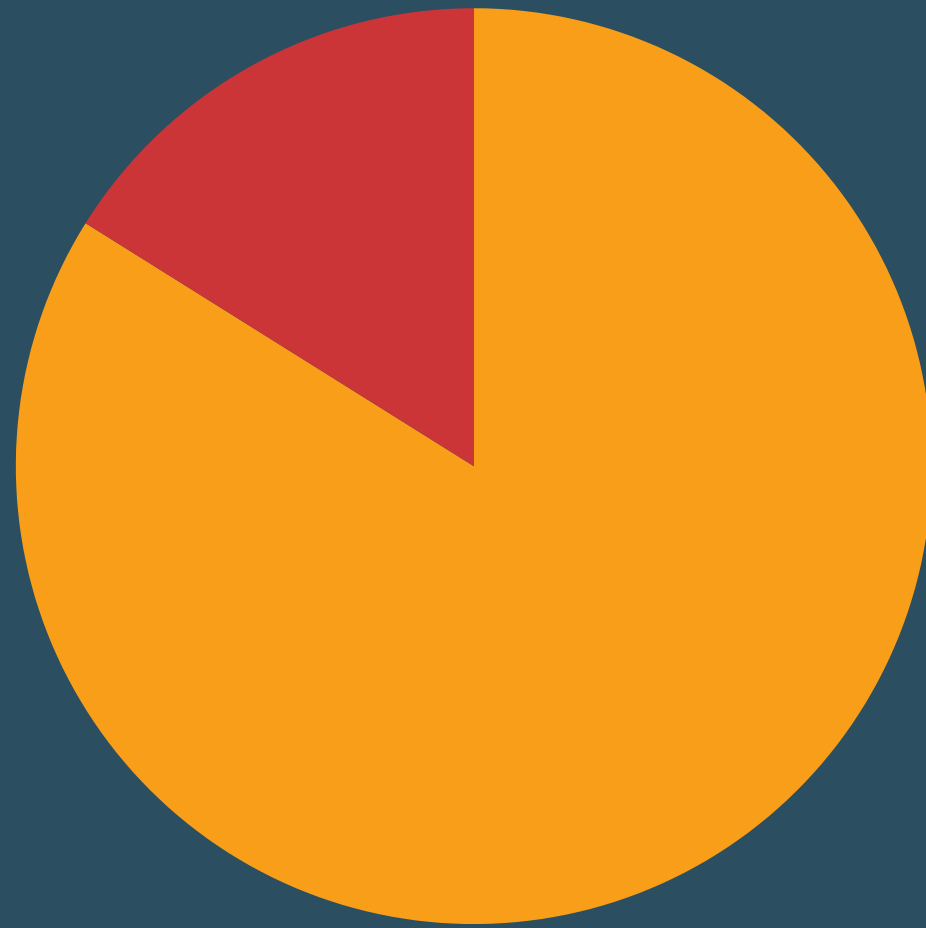
Allergist and Immunologist, Clinical Assistant
Professor at Stanford University School of
Medicine

Michelle Bornstein

Experienced Healthcare Marketing
Professional

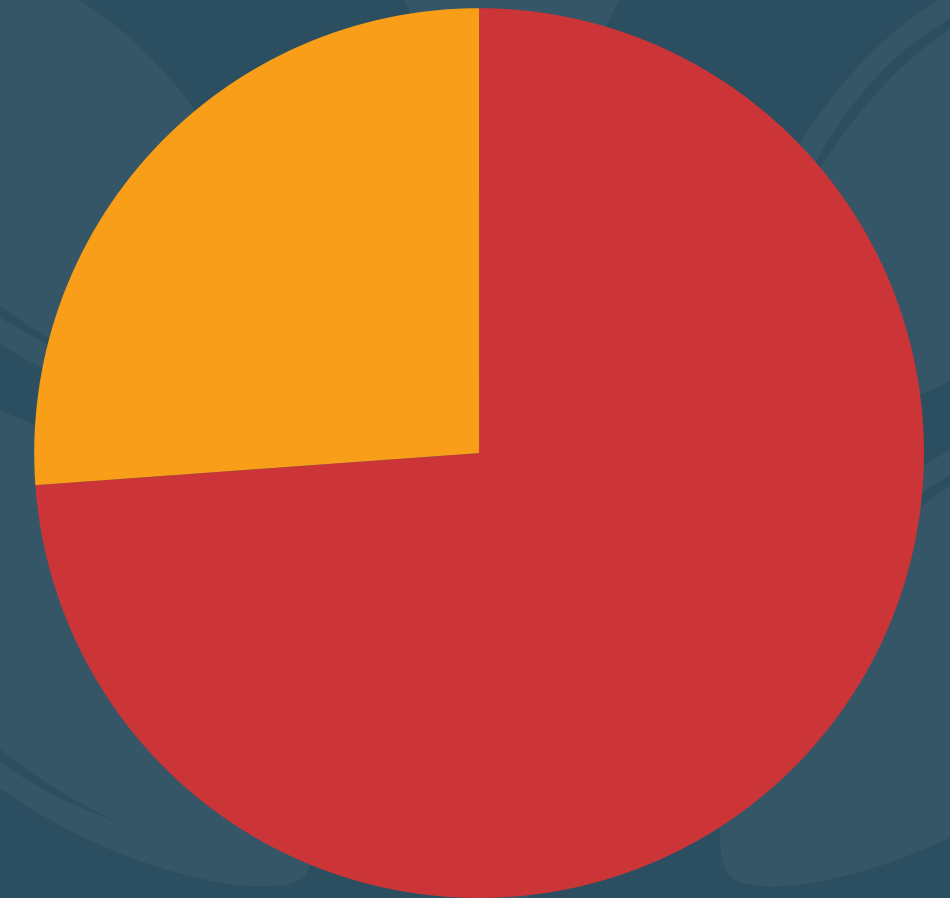
Financials

Revenue: \$8,105



- Foundation grants - 84%
- Individual contributions - 16%

Expenses: \$3,926



- Programs and promotion - 74%
- General and administrative - 26%

Supporters

Securing Safe Food extends gratitude to each of our partners for their contributions.

Chelsea Approved

Cocojune

Flax4Life

Homefree

Jessica's Natural Foods

Josie's Best GF

Little Northern Bakehouse

Lotus Foods

Maja

Maria & Ricardo's

Masienda

Nurture Life

Primary Beans

SunButter

The Greater Knead

Vermont Nut Free

Voyage Foods

WayFare Foods

Young Kobras

Zee Zees



Since 2022, SunButter has been a proud partner of SSF, sending over 1,175 servings of sunflower seed spread as a nut-free substitute for peanut butter.



Thanks to Little Northern Bakehouse, we helped stock pantry fridges in MA and NC with gluten-free bread loaves.

cocojune

Cocojune equipped our affiliated Northeast pantries with 96 units of coconut yogurt per month, transforming the availability of safe, non-dairy alternatives.

**nurture
life**

By donating hundreds of surplus meal kits free of peanuts and tree nuts, Nurture Life has showed their dedication to reducing food waste and serving SSF communities.

Connect With Us



SSF-232-1008



securingsafefood.org



hello@securingsafefood.org



@securingsafefood

Securing Safe Food is a 501(c)(3) nonprofit organization, EIN 85-2281438.
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