



CHOOSEVEG

Cherry Creek School District Case Study

In spring 2023, ChooseVeg began collaborating with the executive chef of Cherry Creek School District in Denver, Colorado, on a project to remove animal-derived ingredients from the district's baked goods made in its in-house bakery facility. This project was successful, and the new plant-based recipes went into production for the school year starting in September 2023.

Below is an overview of the project's impacts.

Recipes

The school district removed animal-derived ingredients from all its house-made baked goods, including cowboy bread (similar to coffee cake), cinnamon rolls, and several fruit breads. Specific recipes are available upon request.

- Greenhouse gas emissions avoided by recycling 975 trash bags full of waste instead of discarding them in a landfill
- CO₂ sequestered by 26.9 acres of U.S. forests in one year

Procurement Volumes

The school district was able to remove 3,450 pounds of milk powder and 3,930 pounds of eggs from its supply per year. By replacing these ingredients with applesauce and soy oil, the bakery was able to replicate the texture, flavor, and performance of its original recipes.

Environmental Impact

Replacing animal-derived ingredients with plant-based alternatives will result in a reduction of 22,517 kg of CO₂ equivalent per year. This is equal to each of the following:

- CO₂ emissions from driving 57,723 miles in an average gasoline-powered passenger vehicle—more than twice the circumference of the earth!
- CO₂ emissions from charging more than 2.7 million smartphones

Financial Impact

The new recipes are projected to save the school district roughly \$13,600 per year in ingredient costs.

