

Food Alliance provides the most rigorous, comprehensive, and practical certification for sustainably managed farms, ranches, food packers, processors and distributors.

Food Alliance Certified is the only third-party certification to address safe and fair working conditions, humane animal treatment, and careful stewardship of ecosystems.

Today, there are more than 350 certified operations responsible for over six million acres throughout North America. Food Alliance Certified products include meats, eggs, dairy, mushrooms, grains, legumes, a wide variety of fruits and vegetables, and prepared products made with these certified ingredients.

With cumulative sales of Food Alliance Certified products exceeding \$500 million, participating businesses report positive customer feedback, increased customer loyalty, new markets, sales increases, access to contracts, and price premiums.

Get Food Alliance Certified today!



For more than 15 years Food Alliance has championed sustainability for food & farms.

Developed shellfish certification criteria for clams, mussels, geoducks, and oysters.

Launched online self-assessment tool for farmers and ranchers to assess sustainability of agricultural practices.

Expanded reach to North America, first Food Alliance Certified farms and ranches in Canada and Mexico.



Launched Certified Handler standards for packers, processors and distributors.

Burgerville serves first quick service hamburgers made with Food Alliance Certified Country Natural Beef in Oregon and Washington.

National food service companies offer Food Alliance Certified products in college and university dining halls.

Established Food Alliance Stewardship Council to advise development and refinement of certification criteria.



Animal welfare and biodiversity standards added, first livestock operations certified.

Hosted first conference on eco-labels for farmers, environmentalists, and food advocates in the U.S.

Commissioned the first "Hartman Reports" on consumer attitudes towards food and the environment, revealing many consumers interested in buying sustainable products.

W.K. Kellogg Foundation awards grant for "The Northwest Food Alliance," a project to create market incentives for sustainable agricultural practices.



2010 325 Certified Producers managing more than six million acres, and 25 Certified processing and distribution facilities.

2008 300 Certified Producers managing six million acres, and 20 Certified processing, packing, and distribution facilities.

2006 250 Food Alliance Certified Producers managing four million acres, and six Certified fruit and vegetable processors.


2004 \$100 million in total annual sales of Food Alliance Certified products.

2002 200 Food Alliance Certified farms and ranches on two million acres.

2000 \$50 million in total annual sales of Food Alliance Certified products.

1998 100 Food Alliance Certified farms and ranches managing over one million acres.

1996 50 Food Alliance Certified farms and ranches managing 15,000 acres.

1994 Introduced first Food Alliance Certified product: Apples grown by Walter Wells & Sons in Oregon. 

Conducted first inspections for Food Alliance Certified products.

Developed "stewardship guidelines" to define sustainable agricultural practices for fruit and vegetable growers in the Pacific Northwest.

There are no substitutes for credibility.

- Third-party certification,
- Independent criteria development,
- Inspections by an ISO-accredited agency,
- Recognized as an indicator of socially and environmentally responsible products in:
 - *Green Seal 46 Certification for Restaurants and Food Service Operators*
 - *AASHE Sustainability Tracking & Rating System for Colleges and Universities*
 - *US Green Building Council LEED Certification for Existing Buildings, Operations and Maintenance*
 - *Green Guide for Healthcare*
 - *Responsible Purchasing Network Guide for Food Services*
 - *Wal-Mart's Sustainability Index Supplier Assessment*



Food Alliance

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North America's certification for sustainability in agriculture and the food industry



Get Certified!

- Differentiate and add value to your operation and products,
- Protect and enhance your brand,
- Access high-value niche markets,
- Exercise more control over pricing,
- Increase customer loyalty,
- Improve community relations.



Contact a Food Alliance certification representative near you:

North America:

Food Alliance
(503) 493-1066
getcertified@foodalliance.org

Midwestern U.S.:

Cooperative Development Services
(651) 209-3382
midwest@foodalliance.org

Mid-Atlantic U.S.:

Pennsylvania Association for Sustainable Agriculture
(814) 349-9856
certification@pasafarming.org

Producer Certification



Food Alliance Certified Producer Standards for Farms and Ranches:

- Produce Food Alliance Certified products
- Provide safe and fair working conditions
- Practice integrated pest management to minimize pesticide use and toxicity
- Conserve soil and water resources
- Protect biodiversity and wildlife habitat
- Continually improve practices

“Food Alliance certification is a very pragmatic approach to continually improving your operation. The questions the inspector asked were questions we should have been asking ourselves anyway. The inspection helped us see and appreciate all the good things we are doing, which has given us more to talk about with our customers.”

- Brian Kenny, Division Manager, Hearst Ranch Beef

Handler Certification



Food Alliance Certified Handler Standards for Packers, Processors, and Distributors:

- Pack, prepare, and/or distribute Food Alliance Certified products
- Provide safe and fair working conditions
- Reduce use of toxic and hazardous materials
- Reduce and recycle waste
- Conserve energy and water
- Ensure quality control and safety
- Continually improve practices

“Consumers are concerned about health and food safety. They are asking more questions about where their food comes from and how it was grown. As a meat processor and distributor, we see sustainability as extending the commitment we have to food safety to a broader context of protecting human and environmental health.”

- Tom Semke, Senior Vice President, Fulton Provision Company

Product Certification



Food Alliance Certified Product Standards:

- Grown by a Food Alliance Certified producer
- Packed, prepared, and/or distributed by a Food Alliance Certified handler
- Healthy and humane care for livestock with no growth promotants or sub-therapeutic antibiotics
- No genetically modified crops or livestock
- No artificial flavors, colors or preservatives
- Verified supply chain traceability

“Many consumers want a different relationship with the food they buy, and they demand full transparency and authenticity as part of that relationship. Food Alliance Certification creates that relationship by fostering trust between the farmers and ranchers that produce the food, the processors that prepare the food, and consumers that eat the food.”

- Fred Kirschenmann, Distinguished Fellow, Leopold Center for Sustainable Agriculture