

Wilcox Family Farms first to win sustainable poultry certification

Food Alliance now certifies producers of chicken eggs and turkey and chicken meat

by Sustainable Food News
June 19, 2009



Food Alliance said Thursday it expanded its certification program for sustainable agriculture and food handling to include poultry and egg production.

The new certification for poultry is available throughout North America to producers of chicken eggs as well as turkey and chicken meat.

The first company to earn Food Alliance certification for egg production and processing is Wilcox Family Farms, a fourth generation, family-run business headquartered in Roy, Wash., with farms in Oregon and Washington.

The company provides over 400,000 shell eggs (dozens) and 150,000 pounds of liquid eggs per week to grocery stores, bakeries and food service operations.

The company's organic shell eggs, organic liquid eggs, and cage-free brown eggs will now display the Food Alliance Certified label.

"My family's company has a long history of working to protect the environment and benefit our community. Sustainability is a critical component of our business model," said Andrew Wilcox, director of operations.

Food Alliance egg and poultry growers must meet standards for safe and fair working conditions, soil and water conservation, and protection of wildlife habitat under its whole farm/ranch criteria <http://www.foodalliance.org/certification/farm-ranch/whole-farm-ranch%20criteria.pdf>, and operate in compliance with the Poultry & Egg Criteria (PDF). <http://www.foodalliance.org/certification/farm-ranch/crop%20tools-criteria/Inspection%20Tool%20for%20Poultry%20Production.pdf>

Food Alliance Certified handling facilities must meet standards for safe and fair working conditions, conservation of energy and water, waste management, elimination of toxic and hazardous materials, and other facility management concerns under its food handler criteria.