

BAMCO helps eastern U.S. poultry producer win sustainable ag eco-label

Food Alliance certifies Sunnyside Farms' poultry, egg production

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Sustainable agriculture certification group, Food Alliance, on Tuesday said it has certified Sunnyside Farm, based in Dover, Pa., setting a precedent for other poultry producers in the eastern U.S.

Sunnyside has been owned and operated by Dru Peters and Homer Walden since 2009 and received Food Alliance certification for their poultry and egg production on 13 acres.

The two run a pasture-based, intensive grazing operation for poultry (chicken & turkey), beef and pork utilizing heritage breeds and only GMO-free feed.

“Food Alliance certification recognizes that we use heritage varieties of vegetables and breeds of livestock, as well as our efforts to monitor our native plant and wildlife populations, conserve water resources and even our community outreach to teach others all we know,” said Peters. “Although not really well known on the East Coast yet, I believe that those of us who garner Food Alliance certification early on will serve as champions. Our established customer bases will help spread the word about the certification program.”

Third-party certifier Food Alliance, based in Portland, Ore., has certified 384 farms, ranches and food processors in 27 states - raising beef, lamb, pork, dairy products, grains, legumes, and a wide variety of fruits and vegetables - for sustainable agricultural and production practices.

These include safe and fair working conditions, reduction of pesticide use and toxicity, healthy and humane care for livestock, no genetically modified crops or livestock and no hormones or non-therapeutic antibiotics.

The certification requires continuous improvement in social and environmental management practices.

Businesses that meet Food Alliance’s standards, as determined by a third-party site inspection, are allowed to use the non-profit’s green eco-label to claim social and environmental responsibility, which differentiates products and can strength brands.



Sunnyside Farm is a current vendor for the Bon Appetit Management Company (BAMCO), an onsite restaurant company that provides café and catering services to corporations, universities, and specialty venues. The company operates over 400 locations in 29 states.

In September, Palo Alto, Calif.-based BAMCO, which is owned by Compass Group, began offering financial assistance to vendors to offset the initial cost of becoming Food Alliance Certified.

“BAMCO’s incentive was a huge influence in our decision to pursue certification,” said Peters. “We respect BAMCO and all they do in the food service market. We believe they are moving standards forward like no other business.”