

# What is Sustainable Food Processing?

Food Alliance certification for food processors addresses a wide range of consumer and industry concerns for processed foods – from the source and quality of products, to the environmental impact of the processing operation, to conditions for workers within facilities. Food Alliance Certified distinguishes foods produced by operations that:



## **Provide Safe and Fair Working Conditions**

Create a work environment with open communication about workplace safety and job satisfaction, with incentives and opportunities for development of employee skills; Consider quality of life issues for employees and their communities.



## **Reduce Resource Consumption through Conservation and Recycling**

Monitor use of natural resources, including energy and water, in daily operations, in packaging and in transportation; Increase efficiency over time; Minimize waste through design, reuse and recycling; Prioritize local sourcing.



## **Reduce Use of Toxins and Hazardous Materials**

Regularly assess impacts from use of potentially toxic or hazardous chemicals and materials; Choose chemicals and materials to reduce negative impacts from sanitation, pest control, waste treatment, infrastructure maintenance, and other activities.



## **Protect Product Integrity and Nutritional Value**

Establish chain of custody policies and procedures to preserve the identity and integrity of Food Alliance Certified ingredients; Evaluate and refine processes in order to maintain the nutritional qualities of raw ingredients in final products; Do not use artificial flavors, colors or preservatives; Utilize best practices for labeling to ensure clear communication to the consumer.



## **Ensure Quality Control and Food Handling Safety**

Establish policies and procedures to minimize the possibility that food quality and/or safety will be compromised, and to quickly identify and address any problems that may occur; Monitor implementation of these policies and procedures to ensure systems are working and to identify opportunities for improvement.



## **Meet Legal Responsibilities**

Conduct all activities in compliance with local, state, and federal requirements; Make transparent to Food Alliance the results of other public or private inspections.



## **Continually Improve Practices**

Set annual goals for improving performance in areas addressed under Food Alliance certification; Evaluate and report progress on goals annually.



**Learn more at [www.foodalliance.org](http://www.foodalliance.org)**