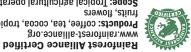
operations Scope: Pacific Morthwest agricultural wine & beer, herbs & medicinals, flowers legumes, livestock & meat, eggs, dairy, Products: Fruits & vegetables, grains & gro.afacnomisa.www Salmon Safe



**2cobe:** Iropical agricultural operations fruits, flowers Products: coffee, tea, cocoa, tropical www.rainforest-alliance.org



processing operations Scope: U.S. & Canada agricultural and Products: livestock & meat, eggs, dairy www.certifiedhumane.com CERTIFIED Certified Humane



APPROVED Scope: U.S. & Canada agricultural Products: livestock & meat, eggs, dairy www.animalwelfareapproved.org Animal Welfare Approved



processing operations Scope: Global agricultural and processed foods wine & spirits, flowers, fresh & tea, cocoa, sugar, grains, herbs, spices, Products: fruits & vegetables, coffee, www.fairtradeusa.org Fair Trade Certified



brocessing operations Scope: Global agricultural and processed foods shellfish, wine, beer, fresh & legumes, livestock & meat, eggs, dairy, Products: fruits & vegetables, grains & don/vog.sbsu.sms.www USDA Certified Organic



processing operations Scope: North America agricultural and spellfish, wine, fresh & processed foods legumes, livestock & meat, eggs, dairy, Products: fruits & vegetables, grains & www.foodalliance.org Food Alliance Certified



independently certified to meaningful standards.\* oberations and products that display these labels are humane animal treatment. Consumers can trust that environmental stewardship, social responsibility, and These labels address sustainability issues related to

# The Labels





#### © Food Alliance 2011

www.foodalliance.org/ get-involved Join Food Alliance for FREE:



IN FOOD AND AGRICULTURE SUPPORTING SUSTAINABILITY



SUSTAINABILITY TO FOOD & FARM THE EATER'S GUIDE

## The Issues

### **Working Conditions & Labor**

Farmers and food industry workers have safe and fair jobs that provide a sound livelihood. Employers respect workers' rights, make safety a priority, maintain a professional work environment, and provide opportunities for advancement.







#### **Animal Care, Hormones, Antibiotics**

Animals are treated with care and respect. Living conditions provide adequate space, natural light, fresh air and water, a healthy diet, shelter from extreme weather, and areas to express natural behavior. Animals are not treated with subtherapeutic antibiotics or growth hormones. Livestock handling minimizes stress.









#### Soil, Water, Biodiversity

Food production improves soil productivity, protects water quality and supply, and supports healthy native plant and animal communities.















#### Climate, Energy, Waste

Waste streams are minimized through composting, reuse, and recycling. Businesses make improvements to reduce carbon footprint and ensure efficient resource use for energy, transport, and operations.







#### **Pesticides & Hazardous Materials**

Farms and food companies avoid chemicals that adversely impact ecosystems and human health. Materials used for pest control, sanitation, and maintenance are managed to minimize negative impacts.













#### Food Integrity, Ingredients, GMOs

Foods are not produced using synthetic preservatives, artificial colors and flavors, or genetically modified organisms (GMOs).\*









#### **Supply Chain Traceability**

Throughout the entire supply chain, food is responsibly produced and handled. Transparency and accountability are maintained through independent standards, third-party audits and clear labeling.













#### **Continual Improvement**

Food businesses are committed to continually improving management practices. Explicit improvement goals are integrated into company culture and policy, and regularly monitored. Improvement achievements are reported and documented as part of the certification process.



Fair Trade Certified and Animal Welfare Approved products may contain synthetic or artificial ingredients.

## **Take Action**

- ✓ Know the issues and choose products that support a safe, healthy, socially just, and environmentally responsible food system.
- ✓ Ask restaurants, grocery stores, caterers, and farmers for certified products that carry these and other third-party certification labels.
- ✓ Learn more about food and agriculture ecolabels and certification on the web: www.greenerchoices.org www.nrdc.org/living/labels
- ✓ Get Involved! More than a certification program, Food Alliance is a growing network of businesses, organizations, and individuals committed to supporting sustainability practices in agriculture and the food industry.

### Join Food Alliance!

www.foodalliance.org/get-involved