

Certified Sustainable Agriculture

The Food Alliance certifies meats, shellfish, eggs, grains, legumes and a wide variety of fruits and vegetables so that consumers may purchase from agricultural producers and food companies which demonstrate their commitment to sustainability in agricultural production, food processing and distribution.

Specific standards have been developed for crop production, livestock production, shellfish production nursery and greenhouse production and food handling operations. For crops and livestock production, standards include various criteria and scoring to reduce pesticide usage, practice soil and water conservation methods, promote safe and fair working conditions and conserve wildlife habitat. Chain of custody procedures must be followed by food processors to ensure that only certified food products receive the green Food Alliance logo. Certification is provided by independent third parties who perform rigorous audits of food producers, food handlers and distributors.

The Food Alliance website provides a consumer-friendly search tool to locate certified products, certified producers and certified handlers, as well as stores and restaurants which offer Food Alliance certified products.