Livestock handling minimizes stress. Animals are treated with care and respect. Workers' rights, health, and safety are maintained, and all materials used are minimally or non-toxic. The food industry is committed to continually improving management practices and ensuring that products are responsibly produced and handled. Transparency and accountability are maintained through independent third-party audits and clear labeling.

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.

The Labels

 USDA Certified Organic
www.ams.usda.gov/nop
Products:
legumes, livestock & meat, eggs, dairy,
shellfish, wine, beer, fresh & processed foods
Scope:
processing operations

Fair Trade Certified
www.fairtradeusa.org
Products:
teas, cocoa, sugar, grains, herbs, spices,
wine & spirits, flowers, fresh & processed foods
Scope:
processing operations

Rainforest Alliance Certified
www.rainforest-alliance.org
Products:
fruits, flowers
Scope:
operations

Food Alliance Certified
www.foodalliance.org
Products:
fruits & vegetables, grains & legumes, livestock & meat, eggs, dairy,
shellfish, wine & beer, herbs & medicinals, flowers
Scope:
processing operations

Certified Humane
www.certifiedhumane.com
Products:
legumes, livestock & meat, eggs, dairy,
Scope:
processing operations

Salmon Safe
www.salmonsafe.org
Products:
fresh & processed foods
Scope:
processing operations

The Labels

Sustainability
Food & Farm to Eaters Guide
The Eater's Guide

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.greenchoices.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