

DRAFT-Sacred Foods Project Review of 3rd Party Food Certification Programs

Certification Name	Overview	STANDARDS							Products	Market, Geography
		Soil & Water	Pesticides and other toxics	Humane Animal Treatment	Bio-diversity	Working conditions	Business Practices	Health Impacts		
Animal Welfare Approved	This certification program is designed to distinguish those farms practicing a high level of animal welfare			Yes			*		Beef, goats, sheep, chicken, dairy turkey, eggs	8 different brands representing multiple producers across the U.S.

Overview: This program, administered by the non-profit organization Animal Welfare Institute, offers a seal of approval to family owned farms that provide humane treatment to their livestock, allowing their animals to behave and socialize naturally, have access to the outdoors and avoid suffering. Trained inspectors visit farms to ensure compliance with standards developed by the Animal Welfare Institute with the input of veterinarians, farmers and scientific experts.

Soil & Water: N/A. May provide some indirect benefits by prohibiting large scale manure lagoons, a source of accidental contamination of surface waters.

Pesticides and other toxics: N/A

Humane Animal Treatment: Animal Welfare Approved certification requires that animals have 1) ample fresh water and a healthy diet without added antibiotics or hormones; 2) access to clean and sufficient food and water; 3) an environment that is not dangerous to their health including sufficient protection from weather elements, sufficient space for them to move naturally; and other features to ensure the safety, health and comfort of the animal. In addition, the standards prohibit tail docking, debeaking, and sow confinement of any type.

Biodiversity: N/A

Working conditions: N/A

Business Practices: * Certification only available to family owned farms whose owners participate in daily farm labor.

Health Impacts: N/A

More Information: www.awionline.org

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Certified Humane	This certification program is designed to distinguish those farms practicing a very high level of animal welfare			Yes					Beef, goats, sheep, chicken, dairy turkey, eggs	56 brands representing different producers across the US.

Overview: This program, administered by the non-profit organization Humane Farm Animal Care, is based heavily on the work of the Royal Society for the Prevention of Cruelty to Animals in the United Kingdom. It uses trained auditors and a scientific committee to assure the integrity of the program. Producers also must comply with local, state and federal environmental standards. Processors must comply with the American Meat Institute Standards, a higher standard for slaughtering farm animals than the Federal Humane Slaughter Act. The United States Department of Agriculture, Agricultural Marketing Service (AMS) Livestock and Seed Program verifies the inspection process of the Certified Humane Raised and Handled program.

Soil & Water: N/A

Pesticides and other toxics: N/A

Humane Animal Treatment: The standards center around three key principles regarding animal husbandry: 1) Allow animals to engage in their natural behavior; 2) raising animals with sufficient space, shelter and gentle handling to limit stress and; 3) making sure they have ample fresh water and a healthy diet without added antibiotics or hormones. The Animal Care Standards require that livestock have access to clean and sufficient food and water; that their environment is not dangerous to their health; that they have sufficient protection from weather elements; that they have sufficient space allowance for them to move naturally; and other features to ensure the safety, health and comfort of the animal. In addition, the standards require that managers and caretakers be thoroughly trained, skilled and competent in animal husbandry and welfare, and have good working knowledge of their system and the livestock in their care. Post slaughter stunning of halal slaughtered animals is required, while no kosher slaughter has been approved.

Biodiversity: N/A

Working conditions: N/A

Business Practices: N/A

Health Impacts: N/A

More Information: www.certifiedhumane.org

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Certified Organic	Relies on cultural and biological pest management. Prohibits synthetic chemicals in crop production and antibiotics or hormones in livestock production.	Yes	Yes	*	Yes			**	Widest variety of products of any certification	3.7 million acres in N. America. \$12 billion in US sales of organic products

Overview: Organic food is produced by farmers who emphasize the use of renewable resources and the conservation of soil and water to enhance environmental quality for future generations. An applicant for certification submits a farm plan that demonstrates how the farm will comply with organic certification requirements. Organic meat, poultry, eggs, and dairy products come from animals that are given no antibiotics or growth hormones. Organic food is produced without using most conventional pesticides; fertilizers made with synthetic ingredients or sewage sludge; bioengineering; or ionizing radiation. Before a product can be labeled "organic," a Government-approved certifier inspects the farm where the food is grown to make sure the farmer is following all the rules necessary to meet USDA organic standards. Companies that handle or process organic food before it gets to your local supermarket or restaurant must be certified, too.

Soil & Water: Organic production methods reduce soil and water pollution and also use agricultural management practices that maintain and restore ecological health.

Pesticides and other toxics: It specifically prohibits the use of virtually all synthetic pesticides and fertilizers. Natural pesticides and fertilizers, along with a very few synthetic chemicals, may still be used.

Humane Animal Treatment: It eliminates the use of hormones and antibiotics in livestock production and sets minimum standards for access to fresh air and the outdoors.

Biodiversity: An almost complete prohibition on the use of synthetic chemicals reduces threats to species and surrounding lands and some activities marginally increase the habitat available.

Working conditions: N/A

Health Impacts: ** Some early scientific evidence suggests that organically grown foods provide marginally better nutritional benefits and others do not. Studies by the United States Department of Agriculture show that the difference is minimal between residue in organic and conventional foods, with a few exceptions.

Business Practices: N/A

More Information: <http://www.ams.usda.gov/nop/indexNet.htm>

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Food Alliance	Broad approach to 'sustainable agriculture' certification covering the impact of practices for the environment, workers and animals.	Yes	Yes	Yes	Yes	Yes			Produce, dairy, meats, grains	4 million acres certified in N. America, concentrated in NW and Midwest. About \$140 million in sales of certified products

Overview: Food Alliance awards certification to farms and ranches that use environmental, labor, and animal welfare practices that, together, constitute a broad definition of sustainable agriculture. To qualify, agricultural operations must demonstrate the use of practices that meet a threshold score in each of five areas—pest management, soil and water conservation, wildlife habitat conservation, safe and fair working conditions and, where applicable, humane animal care. In addition to the scored standards, producers must also meet fixed standards--use of GMO seeds, hormones, or non-therapeutic antibiotics is prohibited. Standards are routinely updated, and certified producers must meet continual improvement goals, as well. Food Alliance also certified handlers—processors, manufacturers and distributors—that handle certified product and meet similar environmental and labor management criteria in their facilities.

Soil & Water: The certification criteria cover practices that control and minimize erosion; build soil health and productivity; reduce tillage, rotate crops and recycle organic residues back to the soil; foster water-conservation and protect water quality by preventing soil, animal wastes and agricultural chemicals from leaving the farming system; and, managing livestock to prevent over-grazing.

Pesticides and other toxics: Certification criteria include pesticide selection, application and storage practices that reduce environmental impacts. They also rely heavily on integrated pest management (IPM), which emphasizes building soil health as a means of preventing soil born pestilence, promoting beneficial insects and other pest predators, and ongoing monitoring to guide informed pest management decisions. Food Alliance certification also prohibits the use of 13 highly toxic pesticides.

Humane Animal Treatment: Hormones and non-therapeutic antibiotics are prohibited. Criteria emphasize housing, handling and transportation practices and facilities that allow for normal behaviors and minimize fear, stress and injury. Higher scores are granted for operations providing free ranging pasture.

Biodiversity: Criteria emphasize protecting and restoring sensitive habitats for fish and wildlife; preventing the introduction and spread of invasive species of plants and animals, and; managing crop and rangelands to meet the habitat needs of fish and wildlife.

Working conditions: Certification criteria focus on safety, productivity and fairness. Farms and ranches must specify in writing: terms of employment, compensation, grievance procedures, freedom of association and protection from retaliation. Higher scores are awarded for profit sharing, health and life insurance and other benefits.

Business Practices: N/A

Health Impacts: N/A

More Information: www.foodalliance.org

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Food Marketing Institute /National Council of Chain Restaurants	National animal welfare standards and third party audit program created by the supermarket and chain restaurant trade organizations.			Yes					Beef, dairy, eggs, chicken, turkeys, and pigs	Meant to cover all of animal agriculture in the US

Overview: An independent third party team of scientists were brought together to create a scientifically defensible animal welfare standard combined with a formal third party audit system. The program is targeted at mainstream commercial farming in the US and eventually beyond.

Soil & Water: N/A

Pesticides and other toxics: N/A

Humane Animal Treatment: The standards, although based on industry guidelines, reflect animal welfare practices FMI believes can reasonably be carried out without impacting the available food supply. Some standards allow a period of time for phase in. A formal independent third party audit structure is in place. The program includes standards for housing air quality (lower ammonia levels), greater space allotments, and the prohibition of tail docking. The program emphasizes monitoring quantifiable practices. Slaughter standards for both traditional and religious slaughter are provided.

Biodiversity: N/A

Working conditions: N/A

Health Impacts: N/A

More Information: www.fmi.org

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Fair Trade	Certification to ensure fair prices to growers; fair labor conditions; direct trade; democratic, transparent organizations; community development and environmental stewardship.	Yes	Yes		Yes	Yes	Yes		Coffee, tea, chocolate, cocoa, rice, bananas, grapes, pineapples, mangoes	600,000 producers in 32 countries

Overview: Administered by TransFair USA, The Fair Trade Certified™ standards aim to ensure that farmers and farm workers in developing nations receive a fair price for their product; have direct trade relations with buyers and access to credit; and encourage sustainable farming methods, without the use of a dozen of the most harmful pesticides, and forced child labor. To bear the label, products must be grown by small-scale producers democratically organized into either cooperatives or unions. To use the Fair Trade Certified label, the buyer must also be willing to pay up to 60% of the purchase price in advance for some products, including coffee, tea and cocoa, with added premiums for social development projects, including healthcare, educational and capacity-building projects that can improve the quality of life for farming communities. TransFair USA’s goal is to reduce the vulnerability of small-scale farming to the volatility of the global marketplace by creating market demand for quality, ethically produced goods.

Soil & Water: Possible causes of erosion or pollution of water resources must be investigated, and at-risk land must be regularly monitored and evaluated. Producers must adopt basic principles to enhance fertility and soil structure, such as tillage, irrigation and crop rotation, with a system of monitoring and evaluating compliance. Producers must use advanced irrigation practices to minimize water consumption, and only use fire to clear or prepare land when it’s the preferred ecological option.

Pesticides and other toxics: Agrochemicals on the [FLO Prohibited List](#) may not be used, sold, handled or distributed by the producer organization. Producers must safely store and dispose of all agrochemicals and their containers, and cannot air-spray agrochemicals over buffer zones, residential areas, rivers and other significant water sources. Agrochemicals are used only when absolutely necessary, and producer organizations must continuously work to reduce their use and toxicity level.

Humane Animal Treatment: N/A

Biodiversity: Conservation areas must be identified – buffer zones around water bodies and watershed recharge areas – left uncultivated and safely guarded against agrochemicals. New planting in virgin forests is prohibited, and cultivated areas within the farm should be regenerated with natural flora and fauna to promote agricultural diversification. Producer organizations cannot gather material from protected areas, and material gathered from wild, uncultivated areas must be done sustainably, ensuring long-term viability of native species. Producers cannot grow genetically modified organisms (GMO), or use products derived from GMOs in primary production or processing.

Working conditions: Standards require freedom of association for farmers and workers, and democratic decision-making processes.

Business Practices: Standards specify that the guaranteed floor price be paid directly to the producer group, or income paid to the worker’s organization; removal of middlemen that decrease producer income; and access to pre-harvest lines of credit for cooperatives.

Health Impacts: N/A

More Information: <http://transfairusa.org>

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Protected Harvest	Certifies that crops have been raised using integrated pest management to reduce pesticide use. Growers must stay below an established total number of Toxicity Units/acre. The most highly toxic pesticides are prohibited. Other pesticides may be used with restriction.	Yes	Yes		Yes			*	Potatoes, Strawberries, Winegrapes	Wisconsin, California

Overview: The certification program is designed to certify that crops have been raised using integrated pest management (IPM) methods. A consortium of the World Wildlife Fund (WWF), Wisconsin Potato and Vegetable Growers Association (WPVGA) and the University of Wisconsin (UW) developed the EcoPotato pest management standards designed to reduce pesticide use beginning in 1996. Wine-grape and strawberry standards have since been developed for use in California. The pest management standards include IPM practices in the following areas: field scouting, information management, pest management decisions, field management decisions, weed management, insect management, disease management, soil and water quality, storage management, chain of custody, and ecosystem restoration. Each area is broken down into subsections and each subsection is scored based on a point system. Farmers must achieve a minimum number of points in each section and overall in order to qualify for the Protected Harvest label.

Soil & Water: Standards emphasize nutrient management, erosion control, improving soil organic matter, and efficient use of irrigation water.

Pesticides and other toxics: The certification uses a system of toxicity units to quantify the level of pesticides used and the impact of integrated pest management techniques designed to reduce the use of toxic compounds. To qualify for certification, growers must stay below an established total number of toxicity units per acre. The most highly toxic pesticides are prohibited. Other pesticides may be used with restriction.

Humane Animal Treatment: N/A. **Biodiversity:** Standards reward efforts to manage and restore natural areas, enhance beneficial insect and wildlife populations, and protect endangered species.

Working conditions: N/A

Health Impacts: N/A

More Information: www.protectedharvest.org

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Rainforest Alliance Certified	Broad-based sustainable agriculture standard targeted at tropical agriculture to promote the protection of tropical ecosystems.	Yes	Yes		Yes	Yes			Coffee, bananas, cocoa, orange, pineapple, flower and fern farms, macadamia nuts, passion fruit and plantains	10,000 farms and cooperatives on about 215,000 hectares (530,000 acres) in Central and South America, Ivory Coast and the Philippines.

Overview: Under the auspices of the [Sustainable Agriculture Network](#) (SAN), the Rainforest Alliance and its partner organizations work with farmers to bring their operations up to their standards for protecting wildlife, wild lands, workers' rights and local communities. The Sustainable Agriculture Network awards the Rainforest Alliance Certified eco-label to farms, not to companies or products. Farmers may apply for certification for all land in production and companies may request that all of their source farms be certified. In addition, companies may register with the Rainforest Alliance to begin purchasing and selling product as certified.

Soil & Water: Sources of contamination (pesticides and fertilizers, sediment, wastewaters, garbage, fuels and so on) must be controlled. Farms must implement soil conservation practices such as planting on contours and maintaining ground cover.

Pesticides and other toxics: The most dangerous pesticides are prohibited. All agrochemical use is strictly regulated and farmers must demonstrate continual reductions in agrochemical use with the goal of eliminating them completely.

Humane Animal Treatment: N/A

Biodiversity: Wildlife habitat and critical ecosystems must be protected, and deforestation avoided. More collaboration between farmers and conservationists is strongly encouraged.

Working conditions: Standards exist to ensure fair wages and decent housing, clean drinking water, sanitary facilities and a safe work area. Workers and their families must have access to schools, health care, transportation and training.

Health Impacts: N/A

More Information: <http://www.rainforest-alliance.org>