

Working Definition of Sustainable Food

SUNY New Paltz – Campus Auxiliary Services – Sodexo

Adopted by the SUNY New Paltz Sustainable Food Committee

on April 15, 2016

Sustainable food is food that is...

- **Third Party Verified.** Eligible verifications include the ones listed below. New categories will be reviewed on a case-by-case by the Sustainable Food Committee. New third-party verified categories added by the Association for the Advancement of Sustainability in Higher Education's (AASHE) STARS program or the Real Food Criteria may be automatically added to this list.

Ecologically

- Certified Organic under an IFOAM-endorsed standard
- Marine Stewardship Council Blue Ecolabel
- Monterey Bay Aquarium Seafood Watch “Green - Best Choices“ (if unavailable, “Yellow - Good Alternatives“ and ”Recommended Eco-Certifications” will count)
- Certified Bird Friendly (coffee)
- Demeter Certified Biodynamic
- Food Alliance Certified
- Protected Harvest Certified
- Rainforest Alliance Certified
- Salmon Safe Certified
- Sea Choice “Green - Best Choice” (if unavailable, “Yellow - Some Concerns” will count)

Fair

- Fair Trade Certified (Fair Trade USA)
- Ecocert Fair Trade certified (EFT)
- Equitable Food Initiative certified (EFI)
- Fair Food Program (Fair Food Standards Council / Coalition of Immokalee Workers) (tomatoes)
- Fair for Life and other IMO certifications
- FAIRTRADE Mark (e.g. Fairtrade Canada, Fairtrade America)
- FairWild Certified
- Food Justice Certified (Agricultural Justice Project)
- Small Producers' Symbol (FUNDEPPO)

Humane

- Certified Humane Raised and Handled
- AGA-Certified Grassfed
- American Humane Certified
- Animal Welfare Approved
- Demeter Certified Biodynamic

- Global Animal Partnership Certified (Steps 3-5+ only)
- PCO Certified 100% Grassfed

OR

- **Local.**
 - Local food is procured within 250 driving miles or within New York State.
 - All production, processing, and distribution must occur within 250 driving miles or within New York State.
 - Local food products from publicly traded corporations will be considered on a case by case basis.
 - For multi-ingredient/multi-source products, 50% or more of the ingredients (by weight, excluding water) must meet the above definition for it to be considered local.
 - Food sourced closer to New Paltz is preferred to food sourced from farther away, provided that the more local food is affordable.

OR

- **Other Sustainable Food Attributes.** The Sustainable Food Committee will consider other foods that do not fit in the definition outline above as sustainable on a case by case basis.

This is a *working definition* of sustainable food. In the future, the Sustainable Food Committee can revisit this definition and propose to adopt changes to improve it.

Adopted on April 15, 2016 by members of the SUNY New Paltz Sustainable Food Committee:

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