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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