

Real Food Challenge 2017

Indiana University-Bloomington

2015-2016 Food Purchases

TABLE of CONTENTS

Introduction.....	1
History of RFC.....	2
Methodology.....	3
Results.....	6
Vendors/Distributors.....	8
Recommendations.....	18
Conclusion.....	19
References.....	20
Appendix (Real Food Guide).....	21

EXECUTIVE SUMMARY

The Real Food Challenge (RFC) is a national student-led movement to transform the food system to one that is just, healthy, and sustainable. The RFC movement leverages the purchasing power of institutions and aims to shift \$1Billion in college/university food purchases to community-based, fair, ecologically sound, and humane sources by 2020. During the Spring 2017 semester, Students of GEOG-G306: Real Food Challenge researched FY2015-2016 food purchases for the Indiana University–Bloomington campus by three dining services: Residential Programs and Services (RPS), Athletics Dining, and Sodexo in the Indiana Memorial Union. Students researched 39 vendors and distributors, approximately 8,920 products, and over \$18 million in food purchases.

The RFC students found approximately 3.47% of food purchases to be real, according to the RFC criteria. “Real” food is that which meets the criteria in at least one of the four following categories: local and community-based, fair, ecologically sound, and humane. Out of \$18 million in total food expenditures by all three dining operations, \$665K was spent on real food. This 3.47% of food purchases includes \$455K local and community-based, \$51K fair, and \$199K ecologically sound food products. Over half of food expenditures were disqualified (52%), including \$5.9M spent on genetically modified food products and \$2.2M spent on animal products from concentrated animal feeding operations.

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INTRODUCTION

There are many reasons for the Real Food Challenge and why it is an important organization. First and foremost, social movements have the ability to transform fundamental ideas and practices and influence policy makers to create change. RFC allows for students to be a part of a social movement where they truly have a voice considering they are the ones purchasing and eating food from university dining halls. Another reason for RFC is the emphasis that is placed on raising attention for concerns regarding producers, consumers, communities, and the earth. The Real Food Challenge is needed in order to create a healthy, fair, and just food system, specifically on university campuses, but it is even leverage for making change on a larger scale.

Health

Health is a major facet of the Real Food Challenge. It is one area that affects everyone in the system directly. Anyone who eats is affected; from the increase in disease related to consuming food that lacks proper nutrients, to eating too much, to not having enough to eat. Even workers in the food system have to face health issues directly related to the work they are doing. Field workers in the produce industry work long hard hours that break their bodies down, and they are exposed to dangerous chemicals on a daily basis. Workers in factories and slaughterhouses also have the highest risk of being seriously injured on the job from the fast pace required to keep profits high (Schlosser 2001). At the end of the food chain, all of us are consumers and we ingest foods that are often laden with toxic substances and genetically modified organisms, which are not proven safe for consumption in the long-term (Krimsky 2015). Real Food Challenge helps bring awareness to companies with safe practices for workers and farmers that grow food in ways that are more nutritious and beneficial to the consumer. By purchasing products that are grown or manufactured according to the standards set forth by Real Food Challenge we are taking a large step toward ensuring a safer and healthier life for all those that grow, harvest, manufacture, and eat food.

Mental Health

In the contemporary moment, there is increasing tension surrounding what people eat, which is often damaging. As rates of eating disorder diagnoses continue to climb, it is imperative to stress diet changes, as encouraged by the Real Food Challenge, should be motivated by personal ethics, not guilt or numeric evaluations of foods. It is important to remember categories of real food serve as ideals, not rules. When considering the ‘realness’ of food, there is no way to classify foods as ‘good’ or ‘bad’. “Real” is a term we use to explain the food’s origin and ethics, not its value.

Sustainability

A large part of the Real Food Challenge is food production that is ecologically sound and sustainable. This means food practices that conserve biodiversity, ecosystem resilience, and natural resources. Ecologically sound also means practices that minimize toxic substances, greenhouse gas emissions, and environmental degradation. It is important to create food sustainably so that we can continue growing food that is nutritious for many generations. We believe it is only fair that we do our part to maintain and care for the world we live in. By growing food using sustainable practices, this ensures that the soil and animals are cared for in a way that allows them to continue flourishing and producing far into the future.

Animal Welfare

In order to provide a huge amount of animal products at a constant, if not increasing demand, the industrial food solution has been to build massive Concentrated Animal Feeding Operations, or CAFOs (Imhoff 2010; Safran Foer 2010). In such facilities, animals are fed massive quantities of grain and antibiotics to ensure their scheduled and genetically coded weight gain. Health problems frequently arise, given most animals are not biologically designed to ingest a diet of grains, stand in their own waste, or be inhibited from accessing fresh air. While CAFOs are most often associated with meat production, they are used for eggs and dairy as well. CAFOs pose huge challenges for environmental health as a main contributor to greenhouse emissions, partly due to the giant waste lagoons used--which sometimes burst and cause environmental/economic devastation. In order to protect animals from these abuses, the Real Food Challenge supports humane treatment of animals, which includes the right to express natural behavior in a low stress environment and have a diet free of non-therapeutic antibiotics/hormones. To ensure animals are not raised in CAFOs, traceability is a huge cornerstone of the humane category.

Social Justice

The Real Food Challenge is more than just a movement for healthier food, or a more sustainable and humane food industry. The Real Food Challenge also strives for greater social justice in food production, growth, and distribution. Social justice in food production, growth, and distribution means food security and food sovereignty. Food sovereignty is the peoples right to healthy and appropriate, ecologically sound and sustainable food production methods. Food security is the right of access to a sufficient quantity of affordable, nutritious food. In order to strive for greater social justice in food production, growth, and distribution, the Real Food Challenge qualifies food that is certified as fair or ecologically sound as real food. This encourages universities and schools to buy from venders with fair and ecologically sound food practices.

Problems with the Industrial Food System

A majority of farmland in the United States is dominated by industrial agriculture, which was adopted following World War II as a way of increasing food production at the lowest price (Imhoff & Kirschenmann 2012). This system puts the focus on efficiency and maximum profit and ignores health, sustainability, animal welfare, and social justice. The modern industrial food system relies on practices that encourage environmental degradation, biodiversity loss, pesticides & herbicides that compromise public health, concentration of power among large corporations, and human & animal abuses (Hauter 2012). These norms provide huge quantities of highly processed, low nutrient food products at artificially low price points by failing to account for environmental and labor costs. A few large corporations now control the food system, and they have largely promoted surplus commodity production over the health and sustainability of communities. Real food aims to restore some agency and sovereignty to communities by encouraging local and non-ultra-processed ingredients, accessible to everyone.

HISTORY OF THE REAL FOOD CHALLENGE

The Real Food Challenge (RFC) was a product of The Food Project, Inc., a nonprofit organization located in Boston, MA. RFC began as an independent, self-funded program and represented many of the values proposed in The Food Project's mission statement, which was to

“build a thoughtful and productive community of youth and adults who work together to build a sustainable food system” (RFC website). In May of 2007 the design team was assembled to create the Real Food Challenge, which would later officially launch in October of 2008. The design team was made up of a diverse group of scholars and activists, all determined to make an interest in food and consumption into an actual movement. In that same year, of 2007, the first Real Food Summit was held. Over 150 students attended, representing over 40 different schools. In 2009, the RFC Calculator pilots yielded the first results.

Since then, the Real Food Challenge has spread throughout the nation, securing over \$60 million worth of pledges to purchase more fair, sustainable, local, and humane food. Forty schools have signed the Real Food Campus Commitment as well, pledging to increase purchasing of real food by at least 20%. Colleges and universities that join the Real Food Challenge assess annual food purchases by their institutions using the Real Food Calculator and use this research to guide shifts in purchasing to real food products. RFC schools create a Food Systems Working Group, comprised of faculty, staff, students and administration, which support the calculator research, purchasing shifts, and the development of educational resources on their campuses. As part of a larger food movement, the RFC supports the development of student activists across the U.S.

Indiana University - Bloomington

Indiana University has been participating in the Real Food Challenge (RFC) since 2013. Indiana University--Bloomington currently has three food providers, Residential Programs and Services; (RPS) Dining, Athletics Dining, and Sodexo. These three dining services adopted the RFC definition of sustainable food in 2013. Students using the Real Food Calculator released the first calculator results in 2014. Here at IU, we currently have <4% real food, which justifies the strong need to move towards a healthier campus dining selection in the future. The Real Food Calculator has been taught as a class so far, but will most likely be passed to IU's Real Food Challenge student group next year. The Provost nor the President has not signed the Real Food Campus Commitment, but a Food Working Group, housed by the IU Office of Sustainability, continues to support the Real Food Challenge.

METHODOLOGY

We acquired data for RPS food purchases from CBORD reports run by Katie Melsheimer. We received separate reports for 33 vendors/distributors selling food and beverages to RPS during the 2015-2016 fiscal year (July 1 – June 30). Altogether we had 5,025 unique product lines and \$17,184,906.69 in total purchases, and we separated the research by vendor and by number of products between 20 students.

For Sodexo in the IMU, we acquired two reports from Ingrid Jon at Sodexo Corporation. Jon sent us one report of all products purchased through The Market Connection, and a second report listing all vendors and total purchases (no product information). By comparing the two reports, we determined what data were missing and reached out directly to those vendors for velocity reports. Out of 28 total food/beverage vendors, 10 vendors were included in The Market Connection report, 1 additional vendor sent us a velocity report, and we did not get specific product information for 17 vendors¹. For Sodexo in the IMU, we researched 2,138 unique

¹ Missing vendor data (Sodexo in the IMU): Aunt Millie's, Burger King Corp., Coca Cola, Fortune Fish, Gold Medal Products, Heartland Food Products, Klosterman Baking, McLane Foodservice,

products and \$1,356,286.20 out of \$2,939,702.89 in total expenditures; we did general research on the vendors/distributors for whom we were missing data on specific products purchased.

For Athletics Dining, we received a report from Dana Berg on total purchases from 12 vendors. We received velocity reports from 4 vendors². We researched 1,757 food products totaling \$1,086,073.01 out of the reported \$1,437,416.72 in total expenditures.

Criteria

To qualify as a real food, the products have to meet the criteria in one of four categories (local and community-based, fair, ecologically sound, humane) and not be disqualified.

To be considered **local and community-based**, product must meet the following criteria:

- The producer must be a privately or cooperatively owned enterprise
- If the producer produces seafood it must come from owner-operated boats.
- In terms of size, individual farms must gross 5\$ million a year or less
- If the producer is in the meat, poultry, dairy, or eggs industry, it must gross 50\$ million year or less.

To be considered as a **fair** food, products must have one of the following certifications:

- *Ecocert Fair Trade Certified*,
- *Fairtrade America*,
- *Fair Trade Certified* by Fair Trade USA,
- *Fairtrade International Certified* by Fair Labeling Organizations,
- *Fair for Life Certified* by Institute for Market Ecology,
- *FairWild* and lastly *Hand in Hand*.

To be considered as **ecologically sound** product, it has to have one of the following certifications:

- *ANSI/LEO-4000* the American National Standard for Sustainable Agriculture by Leonardo Academy,
- *Biodynamic Certified* by Demeter,
- *FairWild*,
- *Food Alliance Certified*,
- *Rainforest Alliance Certified*,
- *Salmon Safe*
- *USDA Organic*

For animal products to be considered as a **humane** product, the product has to meet one of the certifications:

- *Animal Welfare Approved/Certified AWA* by A Greener World,
- *Biodynamic Certified* by Demeter,
- *Certified Humane* by Humane Farm Animal Care,

Michael's Finer Meats, Peet's Coffee & Tea, Pizza Hut, Scholar's Inn Bakehouse, Source Enterprises, Starbucks, Susan Myers, US Foodservice, Wabash Coffee

² Missing vendor data (Athletics): Coca Cola, Fischer Enterprises DBA Dippin' Dots, Vistar of Kentucky, Bajco 100 LLC DBA Papa Johns, Troyer Foods, Farmer Brothers Coffee, Wesley Key DBA Chick-Fil-A

- *Global Animal Partnership,*
- *Pennsylvania Certified Organic*
- *100% Grassfed by USDA*
- *American Humane Certified (Free Range)*

Products can be **disqualified** if they have one of the following characteristics

- **Egregious Human Rights Violations:** Producers have been found guilty of criminal charges of forced labor within the previous 10 years
- **Labor violation:** Producer have been found guilty of or has been cited for a case relating to a serious Occupational and Health Administration, National Labor Relations Board or Fair Labor Standards Act violation within the last 3 years. However, if the producer have addressed the issue by made the workers whole, paid any fines and developed written policy preventing future violations then the producer is excused from disqualifications
- **Concentrated Animal Feeding Operations:** Producer is a Concentrated Animal Feeding Operation except for dairy that has been aggregated from multiple farms if the average farm size is less than 200 cows.
- **Genetically Modified Organisms:** Products made with genetically engineered ingredients and their derivatives
- **Ultra Processed Foods:** Products made with the following ingredients counts as a ultra processed foods- Aspartame, Butylated hydroxyanisole, Caramel coloring, Partially hydrogenated oil, potassium bromate, propyl gallate

Assumptions

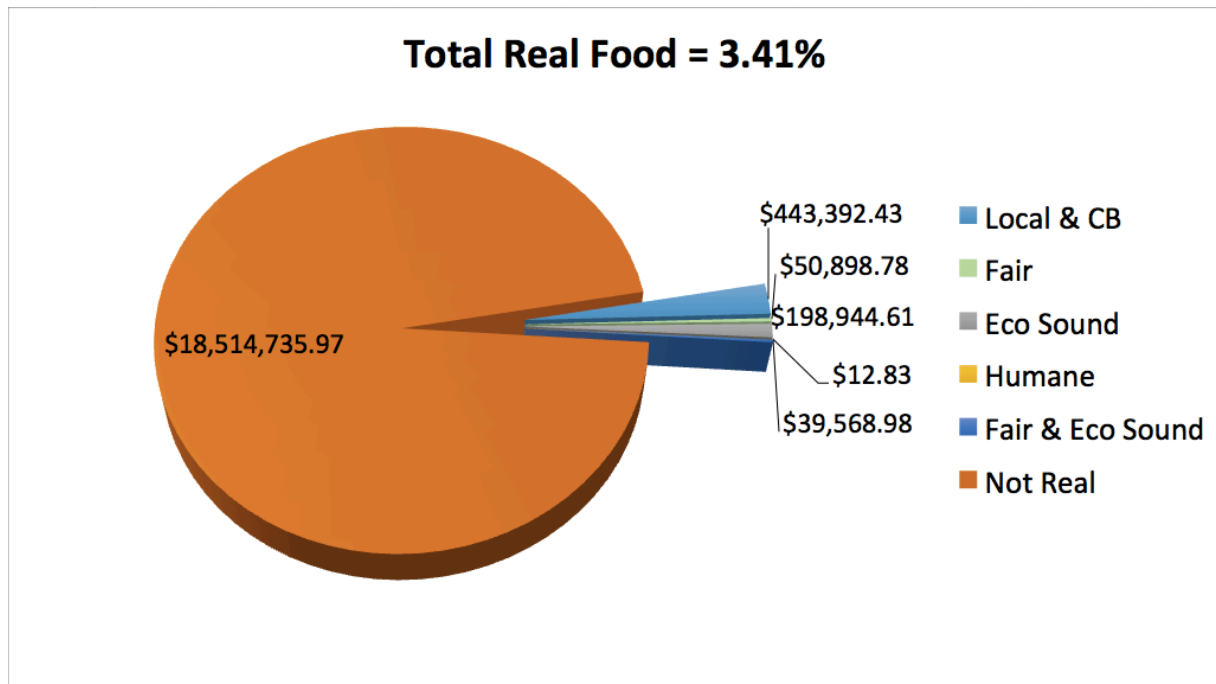
Assumptions are necessary in the process of determining the “realness” of products and in our research because many corporations do not make their information available to the public. Third party databases and certifications are heavily relied on to determine the foods’ alignment with the Real Food Challenge criteria. Many corporations use false marketing to make products seem ecologically sound (green washing) or socially just (blue washing), so we check to verify all third-party certifiers. Companies also try to portray that the certifications apply to all their food products when they really are just associated with the company for a couple products, so we look for certification at the product level.

When discussing disqualifiers, we assume processed corn, soy and canola products are genetically modified unless they are specifically certified as organic. This is because over 90 percent of US grown crops are genetically modified organisms (GMO’s). GMO’s not being labeled officially justifies the need of assumptions, and as we label these products as GMO’s, we therefore make them disqualified.

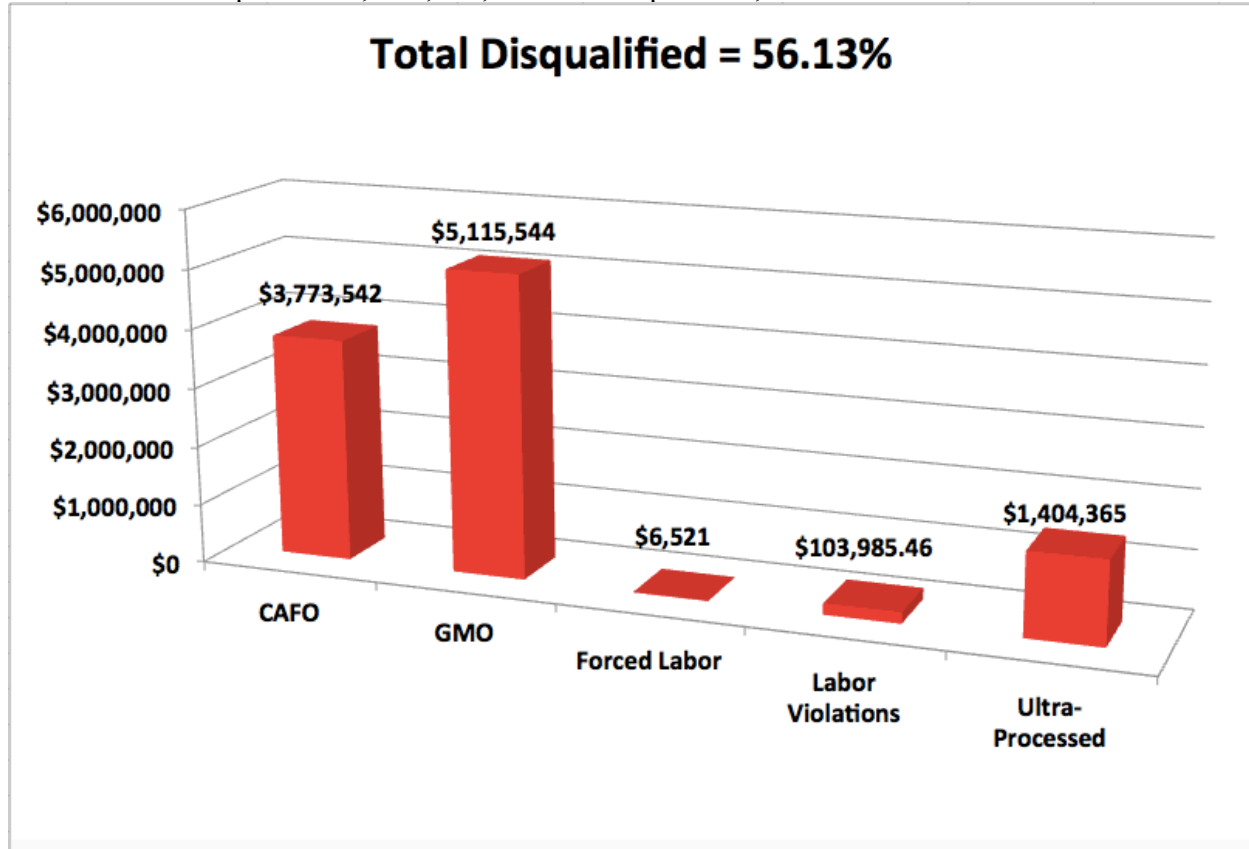
Another large assumption we make in the food industry is that companies associated with large corporations like Tyson and Cargill, are CAFO’s due to the fact that Tyson and Cargill have been cited as concentrated animal feeding operations (CAFOs). With no humane certification on an animal product, and no known source of a product or the source being a farm of more than 1,000 heads, we also assume it is a CAFO. CAFOs are a source of environmental and social hazards, and the EPA defines one as an environment where animals are confined for more than 45 consecutive days, and where the owners have been cited for air/soil/water pollution.

RESULTS

For fiscal year 2015-2016 food and beverage purchases by Indiana University - Bloomington, we found \$653,679 out of \$19,168,416 to be real, or 3.41%.



Out of all purchases, \$10,484,758 was disqualified, or 56.13%.



We calculated the percentage of real food out of total USD expenditures. This assumes that there are no real products in the missing data. We have reason to believe there are a few more real items, and we decided to calculate a conservative estimate, so as not to overestimate our percentage of real food.

Real Food	RPS	Sodexo	Athletics	All FY1516
Local & Community Based	\$357,828.32	\$77,504.87	\$8,059.24	\$443,392.43
Fair	\$50,898.78	\$0.00	\$0.00	\$50,898.78
Ecologically Sound	\$195,590.93	\$3,353.68	\$0.00	\$198,944.61
Humane	\$0.00	\$12.83	\$0.00	\$12.83
Real Food A (Fair & Eco Sound)	\$39,568.98	\$0.00	\$0.00	\$39,568.98
Total \$ Real (Researched)	\$564,749.05	\$80,871.38	\$8,059.24	\$653,679.67
Total \$ Expenditures	\$15,328,964.70	\$2,355,666.72	\$1,483,784.22	\$19,168,415.64
Total % Real \$	3.68%	3.43%	0.54%	3.41%

We calculated the percentage of disqualified food out of total USD researched. This assumes that approximately the same percentage of food products in the missing data is disqualified. Given the total lack of transparency for these vendors/distributors, we believe there are relatively more disqualified products in the missing data, so this is a conservative estimate.

Disqualified	RPS	Sodexo	Athletics	All FY1516
Concentrated Animal Feeding Operation	\$2,900,200.83	\$417,861.93	\$455,479.46	\$3,773,542.22
Genetically Modified Organisms	\$4,061,671.80	\$786,942.36	\$266,929.42	\$5,115,543.58
Guilty of Criminal Charges of Forced Labor	\$1,378.17	\$5,143.08	\$0.00	\$6,521.25
Labor Violations	\$184,687.16	\$99.17	\$0.00	\$184,786.33
Ultra-Processed Foods	\$1,286,791.51	\$115,042.55	\$2,531.03	\$1,404,365.09
Total \$ Disqualified	\$8,434,729.47	\$1,325,089.09	\$724,939.91	\$10,484,758.47
Total \$ Researched	\$15,328,964.70	\$2,355,666.72	\$993,940.01	\$18,678,571.43
Total % Disqualified \$	55.02%	56.25%	72.94%	56.13%

Changes from last year

Compared with last year, the amount of disqualified food is still more than half, however, the amount of disqualified food and the percentages have improved. This year there is 56.13% total disqualified food, which is 0.81% less than in FY1415 purchases; our percentage decreased from 56.94% to 56.13%. The percentage of real food in this year is: RPS at 3.68%, Sodexo at 3.43%, Athletics at 0.54%, the total percentage is 3.41%. Last year the percentage of real food was: RPS at 4%, Sodexo at 4.59%, Athletics at 0.84%, and the total percentage at 3.83%. The percentage of real food decreased for RPS, Sodexo and Athletics. Overall, the total percentage decreased 0.42%, from 3.83% to 3.41%.

	RPS	Sodexo	Athletics	Total	Change
Real, FY1516	3.68%	3.43%	0.54%	3.41%	-0.42%
Real, FY1415	4.00%	4.59%	0.84%	3.83%	
Disqualified, FY1516	56.02%	56.25%	72.94%	56.13%	-0.81%
Disqualified, FY1415	56.59%	52.81%	69.63%	56.94%	
Researched, FY1516	\$15,386,312.00	\$1,343,998.16	\$993,940.01	\$17,724,250.17	+\$718K
Researched, FY1415	\$14,279,215.00	\$1,759,897.00	\$967,575.00	\$17,006,687.00	
Total Spend, FY1516	\$15,328,964.70	\$2,355,666.72	\$1,483,784.22	\$19,225,762.94	+\$538K
Total Spend, FY1415	\$14,279,215.00	\$2,849,911.00	\$1,558,440.00	\$18,687,566.00	

VENDORS AND DISTRIBUTORS

Albert Uster Imports

Albert Uster Imports provides the nation's largest selection of imported specialty pastry ingredients, tartlets, decorations, and confections. They are located in Gaithersburg Maryland, but do not source any of their products locally. Indiana University purchased nearly 100 items from Albert Uster, and none of them were found to be real food. In addition, 22 products were disqualified due to genetically modified organisms and yellow dye #5 and #6. This is no surprise, as it would be unimaginably difficult to compete in the dessert industry without using many disqualified ingredients. Upon viewing their catalogue, it would appear that they do not offer any products free of artificial flavoring or genetically modified ingredients. In order for Albert Uster Imports to qualify as real food, they would need to use organic ingredients. To prevent being disqualified, they would need to use non-GMO ingredients (e.g., cane sugar).

Alpha Baking Company

Alpha Baking Company is a wholesale bakery based in Chicago, IL. This vendor mainly provides fresh and frozen bread, buns, bagels and rolls. However, Alpha Baking Co. also provides Indiana University with ingredients to make products onsite, such as donuts. The company has six production plants, three of which being in Chicago, IL. The other three facilities can be found in three additional cities: La Porte, IN; Manitowoc, WI; and Grand Rapids, MI. All plants are certified Kosher and the Wisconsin facility is in fact certified organic. The vendor has an estimated revenue of somewhere between \$500 million to \$1 billion, so they cannot meet the criteria for local and community-based.

Both RPS and Sodexo utilize Alpha Baking Company for products. Sodexo spends most money on assorted danishes while RPS spent over \$23,000 on hamburger buns. The hamburger buns were a disqualified product, due to being ultra-processed and containing GMO ingredients. Although the danishes were not labeled as disqualified, they were not real. In fact they were not a very transparent product; many of their ingredient lists were not available, and none of their ingredients were traceable.

Unfortunately the majority of Alpha Baking Company's products being purchased by Indiana University contain high fructose corn syrup and soybean oil, which count as disqualifiers, and we do not purchase from the certified organic facility. Therefore this vendor's products cannot be counted as real food. To eliminate disqualifiers, the vendor can use organic corn and soy ingredients; or perhaps Indiana University can purchase from Alpha Baking's certified organic facility. Additionally it is important to note that the vendor does carry a more natural brand that IU could look into purchasing. Ultimately for Alpha Baking Company's products to be counted as real, they must acquire certifications for ecologically sound. As mentioned above, all disqualifiers must be removed from products as well.

Annabelle's Garden

RPS purchased \$1,660 of produce from Annabelle's Garden for catering. Annabelle's Garden is a local grower of produce, and distributor for Indiana farms. Along with growing and sourcing produce, they also forage wild mushrooms. They have two gardens on the north side of Indianapolis and sell their products at the Broad Ripple Farmers Market and the Noblesville Farmers Market. Annabelle's Garden qualified as real in the *local and community-based* category. We purchased 26 real items from them, listed below from least to most dollars spent:

- CATER Mushrooms Oyster
- Knob Onions
- CATER Red Onions LB
- CATER Wood Sorrel
- Red Grape Tomatoes
- CATER Lavender
- CATER Pomelo
- CATER Apples Granny Smith
- CATER Radish, China Rose, Micros
- Heirloom Tomatoes
- CATER Lemon Balm, Micros
- CATER Tangerine Lace, Micros
- Sorrel, Red Vein, Micros
- CATER Peaches
- CATER Thumbelina Carrots
- CATER Parsnips
- CATER Knob Onions
- CATER Collard Greens
- CATER Radishes Watermelon
- CATER Mixed Baby Beets
- CATER Honey Tangerines 70#
- CATER Sugar Snap Peas
- CATER Spring Green Garlic
- CATER Rainbow Carrots
- CATER Ramps
- CATER Strawberries

Astor Chocolate Corp/Simply to Go

Astor Chocolate Corp and Simply to Go (STG) are combined in this report, for any STG products containing chocolate comes from Astor, the vendor. The university purchases various to-go snacks like chocolate covered raisins and roasted and salted peanuts from this vendor. For the most part, Astor and STG have no transparency. However, with the data we could find, many of the “roasted and salted” products were disqualified for GMOs like canola oil, and this information was discovered only because a student found the products on campus and read the ingredients in person. Because of the lack of transparency, we are uncertain of any other possible GMOs in addition to canola oil. Astor Chocolate Corp uses four main ingredients in all of their products: cocoa paste, cocoa butter, milk, and sugar, though the remainder of ingredients was unable to be found. It was discovered that there were no products that would qualify as real. We encourage Astor to change this status by using non-GMO oils and to take heed of the Rainforest Alliance certification requirements for their “premium Belgian chocolate”. This way Astor can be free of GMOs and offer some ecologically sound products. We would also encourage them to pursue fair trade certification.

Beasley-Troyer

Beasley-Troyer is an Indiana-based food supplier. Beasley was founded in 1948 and was acquired by Troyer Foods in 2007, creating Beasley-Troyer. Last year RPS spent \$415,190.40 on mostly produce and some grocery items from Beasley-Troyer. Athletics Dining reported \$710.62

in payments to Troyer Foods, but B-T had no record of sales to Athletics Dining during FY1516. Out of the 241 products purchased by RPS, six were found to be **local and community-based**, although it is possible that the corn is genetically modified:

- 20016: Apples (Local) Red Delicious
- 873025: Corn Fresh Bi Color Local
- 852037: Apple Local Gala
- 20021: Apple Local Fuji
- 852100: Apple Local Jonathon
- 889200: Eggplant Local

Bloomingfoods

Bloomingfoods is a local co-op grocery located in Bloomington, Indiana that sells natural and organic groceries as well as health supplements. Bloomingfoods promotes healthy, high quality, sustainable and environmentally sound products. Ever since its establishment in 1976, the company has grown to 3 retail locations and 130 staff members. RPS purchases \$114,778.28 worth of grocery items from Bloomingfoods, and none of the products were found to be real. The product RPS buys the most from Bloomingfoods in terms of \$ value is the Sandwiches on Wheat Bread Paris Baguette at \$21,163.50. To count as real food, Bloomingfoods needs to prove that their ingredients are local and community-based or certified ecologically sound/humane.

Chocolate Moose

Chocolate Moose is a vendor located in Bloomington, Indiana that sells various flavors of ice cream as well as ice cream cones and has been around since 1933. Along with having their own location, Chocolate Moose sells pints and half gallons of all of their homemade and vegan ice cream flavors to a several local retailers in Bloomington. Along with local retailers, a variety of restaurants in Bloomington also offer Chocolate Moose's ice cream. Chocolate Moose has an estimated annual revenue of \$671,865.

Out of the 15 items that are purchased from Chocolate Moose, the product that we buy most of in terms of dollars is the cookie dough ice cream. \$3780 was spent on cookie dough ice cream out of the total \$22065 spent on Chocolate Moose products. Along with the other products that are purchased from this company, the cookie dough ice cream is not local, fair, ecological, or humane. Chocolate Moose was unable to tell us where they source their dairy, and should first consider working with IU to count their products as real. If not already, they should consider connecting with local dairy farms in order to source their milk from within 250 miles of Bloomington. They would also need to use organic sugar or pure cane sugar in their ice cream, so it is not disqualified for genetic modification.

Coca-Cola (& Freestyle)

IU has a "pour contract" with Coca-Cola, updated during summer 2016 for another 10 years. This means that for all types of beverages that Coca-Cola manufactures (soda, bottled water, sports drinks, etc.), there are to be no competitive products allowed for sale or advertisement on IU's campuses. IU purchased over \$2.4 million USD of beverages from Coca-Cola during FY1516. This included \$154,369 by Athletics Dining, \$2,117,204 by RPS Dining, and \$144,217 by Sodexo for the IMU. Reports for Coca-Cola sales to Athletics Dining and to Sodexo in the IMU were requested but not attained. Out of 228 items constituting \$2,117,204 of Coca-Cola sales to RPS Dining, 5 items were found to be real, totaling \$34,197:

- Tea Honest Orange Mango
- Tea Honest Pomegranate Blue Ade
- Tea Honest Peach White
- Tea Honest Honey Green
- Tea Honest Half & Half

The Honest Tea line is USDA certified organic and thus *ecologically sound*.

The majority of other items were disqualified for containing genetically modified organisms. The product we buy most from Coca-Cola is Smart Water, totaling \$315,336 in purchases by RPS Dining. This product is not real and not disqualified, and there would be no way to count this product as real given the annual revenues of Coca-Cola. We would recommend that to make the best of our 10-year contract with Coca-Cola, they should acquire organic and fair trade certification for more of their products, and we should prioritize those during purchasing.

Coffee Bean & Tea Leaf

Coffee Bean & Tea Leaf, a vendor for RPS, is an American coffee chain founded in 1963. It is owned and operated by International Coffee & Tea, LLC, which has its corporate headquarters in Los Angeles, California. We also can find the Coffee Bean & Tea Leaf coffee shop in Bloomington. RPS purchased 79 items from Coffee Bean & Tea Leaf, the product that we buy most of in terms of dollars is CTL VANILLA Ff Nsa 24 Lb, we spend \$35,215.81 on this product. All the products from Coffee Bean & Tea Leaf is not local, fair, ecological, or humane, but it is also not disqualified. We recommend this vendor gets organic and/or fair trade certification for their products.

Dawn Bakery

Dawn Bakery is a manufacturer of baking ingredients and products. Their headquarters are in Jackson, MI and their revenues are estimated to be \$300 million. They do not offer any real food products, but they do have a line of products called Clean Label that is potentially not disqualified. Most products we buy from them are disqualified for containing genetically modified ingredients or being ultra-processed. The product we spend the most on from Dawn Bakery is Yeast Donut Rings, which are disqualified. They offer this product in their Clean Label product line, which would have the potential to save thousands of dollars from being on disqualified product.

Delco Pizza Supplies

Delco Pizza Supplies, a vendor to RPS, supplies mainly groceries, including pizza ingredients and other disqualified goods to the American market. Unfortunately, this company provides little information to the public and has a supply of food that is fully disqualified. The company does not supply anything local. The company uses concentrated animal feeding operations, therefore, it is disqualified product. Delco needs to provide more information to the public about their products' and their nutritional values in order to further the research of the company. The real food guidelines to not qualify Delco Pizza Supplies as real; indeed, the company must step up to create better products. IU should consider working with other suppliers that include healthier and "real" ingredients to provide more nutritious food.

Dewig Meats

Dewig Meats, located in Haubstaadt, Indiana, began in 1916 by three Dewig brothers. Today, Dewig Brothers Meat Packing is still family owned and operated by third generation Dewig meat processors. Dewig Meats is a meat market, custom-cut orders and butchering and processing services. Their annual revenue is \$4.4 million. We buy just one item from Dewig Meats: Beef Tenderloin, which cost a total \$2,374.76. We were unable to track this item back to its origin. We can target this one product to increase our percentage of real food by tracking the meat to the source and confirming it as local and community-based and not from a CAFO.

Donahue Distribution

Donahue is a distributor that provides IU with Heartland Foods waffle mix. The center for Heartland Foods is located in Kansas. None of the products we buy from them are real and they do not seem to offer any items that could be considered real food. All of the products we buy from them are disqualified because they contain GMOs. We spend the most money on their Waffle Cone Mix, at \$324. It would be great if we could convince Donahue to create a mix without GMOs.

Euro USA

Euro USA, a vendor to RPS, imports food from Europe and sells in America. Euro USA has 3 main sales teams, these sales teams are located in Chicago, Mid-Atlantic and Cleveland areas. RPS purchases 6 items from Euro USA, including pastry, vinegars and mineral water. RPS spent \$25,770.78 on “CATER natural mineral water still glass”, which was the product that we buy most of in terms of dollars from Euro USA. Their products are not disqualified but also do not count as real.

Farmer Brothers Coffee

Farmer Brothers is a distributor of coffees, teas, spices, and culinary products to foodservice, convenience stores and grocery retailers. Athletics Dining purchases coffee from the company. They launched a Direct Trade Verified Sustainable (DTVS) program and purchased 26% of green coffee through a voluntary sustainability standard in 2014. Written documentation must be provided showing that the coffee producers are treated fairly before we can officially consider it as real. Farmer Brothers and the Real Food Challenge should work together to verify the DTVS program as acceptable for the Fair category.

F. McConnell & Sons

F. McConnell & Sons is a vendor that is located in New Haven, Indiana. The company was founded in 1914 and has been serving Indiana ever since. They are family-owned and serve the states located in the Midwest. R. McConnell & Sons is a convenience store distributor and the vast majority of their food is not considered “real”. RPS spent \$4,066,511 on food from F. McConnell & Sons last year. Most of their products that were bought by RPS were for the C-stores in residence halls and were disqualified for being genetically modified and/or ultra-processed.

Fair Market Inc.

A vendor for RPS, Fair Market Inc. is a leader in the wholesale discount food market based in Missouri. The company, which has annual revenues of \$21,191,940, is involved in

distributing and repacking the large quantities of food at a low price. IU only purchases three items from Fair Market Inc.: spicy chicken patties, chicken breasts, and fajita beef. Of these three products, none are considered to be real food. Unfortunately, Fair Market Inc. is not transparent and provides no way to track which products came from which farms, so these items are disqualified because the animals are assumed to come from CAFOs. Purchases from Fair Market Inc. accumulate to \$65,240.32 (or 0.5% of RPS's total spending). The item accounting for 74.6% of money spent at Fair Market Inc., spicy chicken breast, could add 0.38% of Real Food to RPS's total if sourced from a humane or local vendor.

Fischer Farms

Fischer Farms is a local family farm that sells a variety of meats, as well as a small assortment of other products like eggs and maple syrup. They have estimated annual revenues of \$1.14 million dollars. RPS mostly purchases beef products and spends the most on two-ounce medallions. They spend just over \$10,000 on medallions and around \$10,000 on sorghum. Since Fischer Farms is a local family-owned farm, they are a great source of meat products that help with our real food percentage. The 16 items we purchased from them were all counted as real in the *local and community-based* category:

- Pork Loin Boneless
- CATER Piggy Links
- CATER Ground Turkey Dark/White Mix
- CATER Sage sausage
- CATER Medallions 2oz
- CATER Filet Steaks
- CATER Sorghum
- CATER Smoked Pork Butt - Whole, Boneless
- *CATER Beef Striploin - Whole
- CATER Eggs L/XL Eggs Piazza Case
- CATER Brisket Whole Packers cut
- Beef Roast Chuck Eye Whole
- CATER Beef Ground Fresh
- Beef Short Ribs 2 Bone
- CATER Filet Whole
- Beef Patties Unseasoned 6 oz

Fortune Fish

Fortune Fish is a company located in Illinois and Minnesota that provides primarily fish, dairy and other various items to vendors all across the United States. They sold several products to Sodexo in the IMU during FY1415 that were considered real as they were Monterey Bay Seafood Watch certified; however, we were unable to get information on what Sodexo purchased from them during FY1516. We recommend that they share a velocity report with us next year for Sodexo and that they increase their purchasing and providing of Monterey Bay Seafood Watch certified fish to us at Indiana University.

During FY1516, RPS purchased 7 items from Fortune Fish, none of which qualified as real. Dufour pastries were disqualified as genetically modified. Duck breasts from Labelle were not disqualified but were outside the 250-mile radius to count as local and community-based. RPS purchased two cheeses from Edelweiss Creamery and two cheeses from Hooks Creamery through Fortune Fish. These also did not count as real, as these farms are 376 and 400 miles

away, respectively. We still recommend that RPS continue to purchase cheese from Fortune Fish, as these products are not from CAFOs and thus not disqualified.

Gordon Food Service

Gordon Food Service (GFS) is a food service supplier and food distribution company based in Wyoming, Michigan. They are the largest privately held food service distributor in North America with annual revenues of \$12.6 billion. GFS is the source of most products purchased for the Bloomington campus, supplying over 1,500 different kinds of products to all three dining operations. RPS, Sodexo and Athletics Dining rely on GFS for supplies of grocery, bakery, poultry, dairy, meat, poultry and fish products. Altogether, our three dining operations buy foods worth \$9,486,417 from GFS.

A majority of the products we buy from GFS is not counted as real food and also is disqualified for containing Genetically Modified Organisms or CAFO products and/or being Ultra-Processed. Considering the array of products offered by Gordon Foods, they have many opportunities to manufacture and distribute real products. They could focus on eliminating disqualified products or establishing more real product lines. All three dining operations purchased

- Lipton tea

which counts as *ecologically sound* because it is Rainforest Alliance certified. We recommend that all three operations continue purchasing Lipton iced tea and prioritize it over other non-real iced teas where appropriate.

Hubbard & Cravens

Hubbard & Cravens Coffee and Tea is a roaster and coffee franchise that sources globally and roasts locally. Established in 1991, Hubbard and Cravens Coffee Company custom roasts more than 30 kinds of coffee and imports over 20 kinds of tea. RPS purchases coffee and tea worth \$177,670 from Hubbard and Cravens. They offer a selection of organic, Fair Trade and Rain Forest Alliance certified products, but we did not purchase any of these. The sourcing of all their products “guarantee a price, set far above international fair trade standards, is paid directly to them.” We would love to work with Hubbard & Cravens to count this direct trade product as real. We bought 6 coffees and 6 teas from them, spending by far the most on Product #314005: Morning Sky Coffee.

Coffee Hubbard &Cravens Sobro
Tea Sachet H&C Chai
Tea Sachet H&C Assam
Tea Sachet H&C Peppermint
Tea Sachet H&C English Breakfast
Tea Sachet H&C Rooibos
Tea Sachet H&C Earl Grey De Le Creme
Coffee Hubbard &Cravens Decaf Hs 5z Pkt
Coffee Hubbard &Cravens Espresso
Coffee Hubbard &Cravens Costa Rica 5z Pk
Coffee Hubbard &Cravens Ethiopian 5z Pkt
Coffee Hubbard &Cravens Morn Sky 5z Pkt

KeHe Tree of Life

KeHe Tree of Life is a distributor of a wide variety of food products. Their annual revenue is above \$100 million and they are in several locations across the United States with the closest being here in Bloomington. They are our main source of Fair and Ecologically Sound foods, and they have their own line of organic foods under the brand name Cadia. RPS purchased 455 food items from KeHe for \$294,756 during FY1516. Sodexo and Athletics did not purchase anything from KeHe – we recommend they consider them a source for more Real products.

Out of total purchases from KeHe, 165 items totaling \$158,426 were Real, including \$5,371 in products found to be **REAL FOOD A** (counting as real in more than one category). The top four products we buy from KeHe are Clif Bars, which are USDA certified organic. The following table lists the Real items we purchased from KeHe, which are all either ***Fair***, ***Ecologically Sound***, or Both.

267414	*BME Barnana Banana Bite Chw
267415	*BME Barnana Banana Bite Chw 2
Z0264607	Z *US MAC & CHEESE GF - Cadia
1333954	*US Broth Tree of Life Beef ORG
79897	*US Chocolate Bug Bite Dark Org
132602	*US Burger Shitake Mushroom- S.B.
132609	*US Burger Loco Chipotle- S.B.
132612	*US Burger Vegetaran Qtr Lb Orig- S.B.
47480	*US Veg Peas Green ORG - Cadia
350678	*US Choc Cup Milk Peanut Butter ORG
47498	Tomato Paste Org Cadia
43364	*US Entree Mac & Cheese ORG - Cadia
47217	*US Entree Shells & Wht Chdr ORG - Cadia
46920	*US Salsa Medium Chunky ORG - Cadia
46938	*US Salsa Mild Chunky ORG - Cadia
458240	*US Bar Bumble GF Chocolate Crisp
43489	Popcorn 3 pk Micro Lt Salt Org Cadia
350447	*US Choc Cup Dark Peanut Butter ORG
510271	*US Tstr Pastry Unfrstd Grapple Cn - N.P
510289	*US Tstr Pastry Unfrstd Bnch Blbry - N.P
47506	Tomato Sauce Org Cadia
350785	*US Choc Cup Dark Peppermint ORG
291500	*WL Flour Quinoa Organic
137176	*US Burger Vegetaran Sthwst 3pk Orig S.B
1124387	*US Burger Vegetarian BBQ GF - S.B.
40972	bean pinto org Cadia
264546	*US Plums Mini French Agen - Fruit Bliss
57331	Cracker Golden Rounds Cadia
42324	*US Cookie Sandwich Maple ORG - Cadia
42325	Cadia Cookie Sndwch Maple Org
46961	*US Salsa Pineapple ORG - Cadia
42655	Tomato Diced Org Cadia
42614	*US Veg Green Bean Cut ORG - Cadia
885889	*US Salsa Muir Glen Chipolte Med Rg
1202084	*US Salsa Muir Mild ORG

510263	*US Tstr Pastry Unfrstd Bry Strwbr - N.P
267832	Raisins Sundried 6pk Org Cadia
46763	*US Salsa Hot Chunky ORG - Cadia
48157	*US Veg Corn Whole Kernel ORG - Cadia
731117	*US Pineapple Crushed - N.F.
45930	Preserve Blueberry Org Cadia
197566	*US Figs Mini Turkish - Fruit Bliss
619734	Pumpkin Org Farmers Market Foods
40717	Bean Garbanzo Org Cadia
40691	Bean Black Org Cadia
511360	*US Tstr Pastry Frstd Bry Strwbry - N.P.
46821	*US Salsa Mango ORG - Cadia
1202142	*US Salsa Muir Medium ORG
45518	Veg Peas Org Cadia
41251	Broth Chicken Free Range Org Cadia
1202209	*US Salsa Muir Glen Garlic C Med
1202225	*US Salsa Muir Glen BB Crn Md Org
75058	Sugar Palm Wholesome Sweeteners
151634	*US Tstr Pastry Frstd Graple Cinn - N.P.
151636	*US Tstr Pastry Frstd Bnch Blbry - N.P.
40568	Applesauce Cup 4pk Org Cadia
259217	*US Peas Please Southwest ORG - P.S.
197087	*BME Fruit Bliss Apricots Mini T
1460310	*US Peach Sliced ORG - N.F.
43521	Veg Mixed Org Cadia
87445	*US Bar Grn & Blk Dark Choc Org Ginger
1649359	*BME Justins Choc Cup Peanut Butter 3
45757	*BME Justins Choc Cup Peanut Butter 2
259219	*US Peas Please Garden Herb ORG - P.S.
43034	Veg Green Beans Org Cadia
42507	Veg Corn Supersweet Org Cadia
56572	*US Pasta WFGF Spaghetti
254146	*BME The GFB Bar GF Choc Peanut
254148	*BME The GFB Bar GF Cranberry
91277	*BME The GFB Bar GF Oatmeal
376459	*US Pasta Whl Spelt Spaghetti ORG
685958	*US Health Vall Cereal Bar Strawberry
1210566	*US Nature Path Granola Bar ChocChp Chew
46052	Preserve Strawberry Org Cadia
49270	*US Pretzel Spelt Newman's
155333	*US Coconut Milk Lite Organic
254147	*BME The GFB Bar GF Peanut Butter
2852051	*US Cheese Organic String
64246	*US Mac & Chs Shell WW Ched ORG Annie's
432781	GF Soup Bowl RC Noodle Roasted Garlic
259216	*US Peas Please Sea Salt ORG - P.S.
404871	*US Cheese Cream Organic Valley
685974	*US Health Vall Cereal Bar Apple
1000355	*US Bean Refried Traditional Amy's

504225	*US Cereal Hot Crty Org 8 ct
269676	Fruit Peach Slices Org Cadia
726372	Edamame Soybn Pod Lt Salt Seapointe Frm
78998	*US Cereal Puff Kamut NS ORG Arrowhead
40584	Applesauce Cup 4pk Cinn Org Cadia
285700	*US Pasta Ravioli Cheesy ORG Annie's
602896	*US Cookie Bunny Graham Honey-Annies
43075	*US Honey Wildflower Organic - Cadia
41186	Veg Broccoli Florets Org Cadia
521955	*US Chip Rice Fiesta Lime ORG GF
786236	Pasta PENNE Org
565283	Amy's Enchilada Meal Black Bean LSL
58172	GF Macaroni & Cheese RC Pasta
47738	Fruit Blend Triple Berry Org Cadia
30635	*US Oats Quick ORG Country Choice
1038165	*US Annie's Mac & Cheese Shell Wht Ched
681932	*US Pasta Shell Cheddar ORG Annie's
980243	*US Alexia Fries Swt Hanna Gold Julienne
86520	Fruit Spread Apricot Org
538900	*US Tea Green Yogi Organic
505776	Amy's Soup Split Pea Fat Free
165746	Oats Rolled Bulk Pack Org
586750	*US Bar Chocolve Dark Raspberry
223552	Amy's Burrito Especial
4002465	Amy's Burrito Beans/Rice
4001541	Amy's Pot Pie Vegetable
3999406	Amy's Burrito Breakfast
3999539	Amy's Pot Pie Shepard's
553404	Amy's Soup Vegetable Barley Low Fat
602557	*US Organic Valley Ultra Milk FF
69643	*US Chip Tortilla organic yellow
718163	*US Organic Valley Ultra Milk 1% RF
595439	Milk Soy Vanilla - Edensoy
3999398	Amy's Burrito Black Bean Veggie
648782	Amy's Soup Lentil
648840	Amy's Soup Cream of Tomato
397752	Amy's Soup Black Bean Low Fat
4001558	Amy's Pot Pie Broccoli & Cheese
648824	Amy's Soup Minestrone
4001608	Amy's Pot Pie Vegan Dairy Free
595397	Milk Soy Plain - Edensoy Original
602649	*US Organic Valley Ultra Milk 2% RF
705525	Pasta GF Penne Rigate Org
4002457	Amy's Burrito Beans/Rice Dairy Free
1332568	Amy's Wrap Samosa Indian
648790	Amy's Soup No Chicken Noodle
4001574	Amy's Macaroni & Soy Cheese
718205	*US Organic Valley Ultra Milk Whole
563122	*US Organic Valley Ultra Milk Choc 2%

3999513	Amy's Enchilada Black Bean Veggie
3999505	Amy's Enchilada Cheese
486100	Amy's Macaroni & Cheese Rice
4001566	Amy's Macaroni & Cheese
422303	Juice Lime Pure Organic
218180	Bar Clif Crunch Peanut Butter
218206	Bar Clif Choc Chip
53896	Grain Quinoa ORG GF - NO RETAIL
257493	Bar Clif Choc Almond Fudge
423699	Bar Clif Choc Brownie
218198	Bar Clif Choc Chip PB Crunch
29777	Bar Clif Coolmint Choc
255328	Candy Bites Smooth Dark ES
255327	Chocolate Milk Endang Species Bug Bites
255327	Chocolate Bites Endangered Species Dark
1660406	*US Bar ES Dolphin Choc Milk Cherry
272935	*BME Endangered Choc Bar Dark Crml S
247460	*US Bar Builder Chocolate
1357995	GF Chocolate Bar Dream Rice Crunch
1660505	Choc Bar Dark/Mint Rain Fr
72884	Choc Bar Dark/Hazelnut Rhino
75309	Choc Bar Dark/Smooth Chimp
257269	*BME Endangered Choc Bar Dark W 2
257272	*BME Endangered Choc Bar Dark W 3
92566	*BME Endangered Choc Bar Dark SS
257268	*BME Endangered Choc Bar Dark W
409144	*BME Endangered Choc Bar Black Panda
1660604	*BME Endangered Choc Bar Slmn O
145058	*BME Alter Eco Choc Truffle Se
134034	*BME Alter Eco Choc Truffle Ve
110247	*US Bar Grn & Blk White Choc Org
134032	*BME Alter Eco Choc Truffle BI
145059	*BME Alter Eco Choc Truffle Ca

McFarling Foods

McFarling Foods is a foodservice distributor, and is one of the largest independently owned ones in Indiana. It is a 100 percent employee owned distributor. McFarling foods is also a manufacturer and greatly focuses on poultry, meat, and fish; they produce and sell these items such as beef steaks, chicken, and bacon. They have facilities in Indianapolis and also Richmond, Indiana. The annual revenue averages around \$200 million. Out of \$787,502 in purchases by RPS for 43 items, there are no products from McFarling that are Real. The disqualification typically is regarding Concentrated Animal Feeding Operations (CAFOs).

We buy primarily meat from McFarling, including Beef Strip Steak, Fish salmon filet, and Chicken wings, and they are all disqualified. There is no transparency, so we have to assume these animal products are coming from CAFOs. Fresh chicken tenders and hamburger patties are the two products that we buy most from them (totaling over \$300K), and they are disqualified. We can target these items to try to decrease our percentage of disqualified foods and possibly

increase options for humane products by influencing McFarling towards using more humane-certified sources. Having said that, changing the culture of a large independently owned company is a very difficult task.

Michael's Meats

Michael's Finer Meats is a distributor based in Columbus, Ohio. They distribute meat and seafood. Their annual revenue is approximately 80 million dollars. Last year Sodexo purchased over \$76K worth of food products from Michael's Meats, but we were unable to get a detailed report on what items were purchased. Based on data for previous years, we can see that Sodexo purchases a variety of meats including beef, pork, lamb, poultry, salmon, shrimp, mussels and tuna. We were unable to identify the origins of a majority of these products. With little transparency in the origin of these meats, these purchases were disqualified as they most likely come from CAFOs. However, we do know that the bulk of their beef comes from farms in Colorado, Kansas, Iowa and Nebraska. The item that Sodexo bought the most of was the salmon fillet. Sodexo should first help RFC get data in future years and in the meantime, prioritize Real salmon.

RPS purchased \$2,900 worth of 5 products from Michael's Meats in 2016: chicken livers, chicken breasts, whole chickens, airline chicken breasts, and ground turkey. We found the source of three of these products to be Gerber Farms in Kidron, Ohio (~333 miles from IUB). They have their own humane certification, but it is not recognized by the RFC. We had the national RFC reps to research this certification and they found it to not be transparent enough. We can still count these items as **Local and Community-Based**, as they are not CAFOs and are from within 500 miles. They are:

041525-1	Gerber 7 oz. SI B/S Chicken Brst
041540-1	Gerber Wogs 3# Up
41530-1	Gerber Airliner – Chicken Breast

Peet's Coffee

Peet's Coffee is a vendor that has coffee stores countrywide. Its first shop was a small coffee store in Berkeley, California. Peet's Coffee sells coffee and tea, with many different types of both. Their stores range greatly across the United States, the most number being in California, but also Colorado, Illinois, Maryland, Massachusetts, Oregon and several other states. However, the farmers they have relationships and work with vary worldwide including Latin America and Africa. Their annual revenue is \$800 million.

We were unable to get data on the \$54K in purchases of Peet's Coffee by Sodexo. Last year, the Gaia Organic blend coffee, Pacific Soy Blend, Chai Tea, and Awake tea were all found to be real products that we bought from them. Since last year, there have been labor violations including baristas of Peet's Coffee suing Peet's Coffee regarding tip-sharing policy and also overtime pay. The coffee industry is extremely labor-intensive as coffee is one of the most popular drinks in the world. To be considered Real, we would first need Sodexo's help getting a velocity report from Peet's Coffee. The vendor would need to ensure no more labor violations and a supply of fair and ecologically sound options.

Piazza Produce

Piazza produce is a fresh produce, meat and dairy distributor out of Indianapolis, Indiana with approximately \$55 Million in annual revenues. The biggest type of food that we get from Piazza produce is our fruit and vegetables. They are our main source of fresh produce. RPS, Sodexo and Athletics all purchased from Piazza, including several *local and community-based* products. They denote on invoices when products are locally obtained from farms that are less than 250 miles away, but they cannot identify the origin of every product. They claim their animal products are humane but nothing is certified. We disqualified animal products that were tied to large CAFOs (e.g. Creighton Brothers) or that otherwise couldn't be traced to their origin. Piazza Produce has been very helpful in getting us velocity reports and other information on their products.

Out of \$774,156 in total purchases from Piazza, including \$365K by RPS, \$269K by Sodexo and \$139K by Athletics, we found the following products to be Real. It is possible, however, that the corn and squash are genetically modified and thus disqualified.

PRODUCT #	DESCRIPTION	VENDOR
83755	Whole Grain Local Folks	Local Folks
5051	Butternut Squash Local	
5096	Corn Yellow Local Fresh	
854	Squash Summer Local	
815	Squash Zucchini Local	
172	Local-Eggplant	
5483	Honey Local	Eisele's Honey LLC
9714	FF Ground Turkey 6 oz Burger Ball	Fischer Farms
83232	Bacon Sliced	Smoking Goose
4138	Goat Plain Local-CHS 5# Fresh	Capriole Farm
9710	FF Ground Beef 6 oz Burger Ball	Fischer Farms
8710	Apples Local Yellow Del	Garwood's Orchard
3625	Asparagus Fresh Spears	Mol Produce Co.
8411	Apples Local Red Delicious	Garwood's Orchard
8535	DUCK PROSCIUTTO 5oz AVG	SMOKING GOOSE
80471	DELAWARE FIREBALL 5oz EACH	SMOKING GOOSE
80809	CITY HAM SLICED 12oz RETAIL	SMOKING GOOSE
80820	CITY HAM SLICE BNLS 5# AVG	SMOKING GOOSE
81260	DUCK CONFIT 6 OZ	SMOKING GOOSE
81364	CAPOCOLLA 4# AVG	SMOKING GOOSE
82044	TURKEY BREAST SMOKED 6# AVG	SMOKING GOOSE
83232	BACON SLICED 12oz RETAIL	SMOKING GOOSE
83309	DUCK PEAR SAUSAGE 10# AVG RAW	SMOKING GOOSE
84425	DUCK FAT RENDERED 1# AVG	SMOKING GOOSE
86226	COPPA DRY CURED 3# AVG	SMOKING GOOSE
89219	SALAME COTTO SLICED RET 12oz	SMOKING GOOSE
89710	TURKEY BREAST SLICED 5# AVG	SMOKING GOOSE
89817	TURKEY BREAST SLICED 12oz RET	SMOKING GOOSE
80436	CHEDDAR ORGANIC BRT MEADOW	STECKLER GRASSFED
8632	LOCAL-APPLE GALA 11 113ct CS	
8250	LOCAL-APPLE RED 125 125ct CS	

171	LOCAL-BEAN GREEN lb # POUND	
8070	LOCAL-BLUEBERRY 12x 12ct FLAT	
914	LOCAL-CUCUMBER CTN 24ct CS	
8104	LOCAL-IN APPLE CIDE 4x1 gal CS	
174	LOCAL-IN KALE bunch BU	
6202	LOCAL-IN PEPPER JAL 2# BOX	
5613	LOCAL-IN POTATO B-R 50# CS	
2564	LOCAL-IN PUMPKIN~(P 8-12ct CS	
135	LOCAL-IN PUMPKIN~MI 18# CS	
3095	LOCAL-IN TOMATOES 10# CASE	
203	LOCAL-IN TURNIP MED # POUND	
1315	LOCAL-IN WATERMELON 4ct CS	
1065	LOCAL-IN WATERMELON EA EACH	
8576	LOCAL-JAM~STRAWBERR 12x19oz CS	
6062	LOCAL-PEPPER GREEN BUSHEL	
502	LOCAL-PEPPER GREEN 12ct BOX	
2805	LOCAL-TOMATO ROMA 5 5# BOX	

Prairie Farms

Prairie Farms, a vendor for all three dining operations, provides milk and other dairy products for Indiana University. Prairie Farms is a farmer-owned dairy cooperative out of Carlinville, Illinois. Much of the Prairie Farm food products that are purchased and sold at IU qualify as real, while others have disqualified ingredients like high fructose corn syrup, corn starch and non-organic sugar. These include particularly products such as chocolate milk, yogurt, eggnog, and more. However, the locality of this vendor stays true to the Real Food Challenge criteria of being cooperatively owned within the 250-mile radius, and the cooperative's farms have no more than 100 head of dairy cows – therefore we count their products as ***local and community-based***.

Altogether we spend \$600K on dairy products from Prairie Farms, including \$13K by Athletics, \$513K by RPS, and \$74K by Sodexo. We found the following products to be Real. Prairie Farms should continue to produce their dairy products in humane environments and IU should continue working with them through this. As well as this, we recommend that Prairie Farms eliminate the ultra-processed and genetically modified ingredients in some of their processed dairy items to ensure more health and nutrients for its consumers.

21680	4 OZ COTT CH LOWFAT
1170	DISP 2%
1403	DISP SKIM
24870	HGAL LFREE 2% UHT 6/
1060	GAL WHOLE
1229	GAL 0.02
1421	GAL SKIM
1564	QT WHIP CREAM UHT 36%
1591	QT H&H UHT
5865	PT 2% PLASTIC
7000	PT SKIM PLASTIC
1669	Cheese Cottage 5# SC

5404-50	Milk Skim - 1/2 Pint
1478	Milk Buttermilk 2% - Quart Container
1787	Cheese Cottage 16 oz Retail Pk Low Fat
1719	Cheese Cottage 16 oz Retail Pk
1403	Milk Skim Bulk 5 gal
24873	Milk Lactose Free Fat Free Half Gal
1165	Milk Whole Homo - 1/2 Pint
1591	Milk Half & Half
5854	Milk Whole Homo - Pint Plastic
6601	Milk Skim - Quart Container
13873	Milk 2% - 1/2 Pint
1769	Cheese Cottage Low Fat-5#
6513	Milk 2% - Quart Container

Royal Cup Ship

Royal Cup Ship is based in Birmingham, Alabama and serves a large population from the sale of coffee products. Particularly, their coffee is roasted and has been in the market from 1896. Being a privately owned company, they met one of the qualifications of ownership. Royal Cup Ship is a vendor. Their annual revenue is \$55 million. There are no food items that we purchase from Royal Cup Ship that is considered “real”. They don’t offer any real food products that we can switch to. The disqualifications that are associated with this vendor is genetically modified organisms. Royal Cup Ship does not offer any non-disqualified versions that we can switch to. The one product we buy the most from Royal Cup is the Aspresto Light Roast Coffee 100/2.5 oz, which is \$3,764.80. This item is disqualified. We can target this one product to increase our percentage of real food by increasing transparency and pursuing certifications in the ecologically sound and fair categories.

Scholar's Inn Bakehouse

Scholar’s Inn Bakehouse is a coffee shop, bakery and restaurant out of Bloomington, Indiana. RPS and Sodexo both purchase products from Scholar’s Inn, totaling \$219,997. We were unable to get a report on sales to Sodexo. We researched \$194K of sales to RPS and found 2 Real items. They manufacture some products locally, particularly bagels and granola, however the ingredients are most often not proven local. It is possible that more of their items are local, but we would need the vendor’s help in tracking and identifying those products. A majority of their bakery products were disqualified for containing genetically modified organisms. We recommend that Scholar’s Inn Bakehouse eliminate GM ingredients and track any local ingredients used. We found two of their products to count as ***local and community-based***:

1766	Burger Patty, 1/3lb, Box of 16	Fischer Farms
1767	Burger Patty, 1/3 lb Ball, Pk of 40	Fischer Farms

Southern Food Systems

Southern Food Systems is national company DBA Charley Biggs. Sodexo purchased \$121K worth of product from them during FY1516, \$110K of which was food. There is no transparency on the sourcing of their products, so we disqualified Charkey Biggs chicken for coming from CAFOs. Their sauces also contain genetically modified organisms and are thus

disqualified. To be considered Real, SFS would need to source certified humane chicken and/or organic ingredients for their sauces.

Starbucks

Starbucks is known as a coffee shop, with shops located all across the United States. Although they have some food products they mainly sell coffee beverages. Despite their ethical standards, their products are not generally considered Real. Their CAFÉ certification is not transparent and thus not recognized by the Real Food Challenge. Most of their syrups are disqualified for high fructose corn syrup and caramel coloring. To be considered real, they would need to eliminate these ingredients, offer Fair Trade certified coffee, and increase transparency of their CAFÉ practices. We did find one of the products purchased by RPS to be USDA certified organic and thus *ecologically sound*:

195862	ST Coffee 5 oz Serena Organic
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Supreme Lobster

Utilized by RPS, Supreme Lobster, from Villa Park, Illinois, provides the university with 23 items amounting to \$43,616.43 in cost (or 0.00028% of RPS's total spending). The company's annual revenue is \$160.2 million. Currently, none of the products purchased qualify as real food. The Real Food Challenge Guidebook recommends finding privately owned and operated business where the fisher hold their own fishing rights. To be considered a green light real food, seafood must be certified by the Food Alliance or Salmon Safe. The product representing the highest cost, "Fish Halibut Pacific 20x40 Skin On", could add some Real Food to RPS' total if sourced from a certifiably sustainable operation.

Sushi King

Sushi King is a chain of restaurants serving sushi and other Japanese cuisine. RPS purchased \$184K of sushi rolls from Sushi King in FY1516. None of these 17 items were found to be real. The vendor is not local and does not offer any certified sustainable seafood. We recommend Sushi King increase transparency of their product chains and consider sustainable certification for their products to be counted as ecologically sound.

Sysco

The Sysco Corporation is an American multinational corporation involved in marketing and distributing food products to restaurants, healthcare and educational facilities, hotels and inns, and other foodservice and hospitality businesses. There are 198 distribution facilities in operation, serving well over 400,000 customers. Their annual revenue for the fiscal year of 2016 was \$50.37 Billion. Also, recently Sysco acquired a leading European food distributor known as the Brakes Group, expanding its reach over European nations.

RPS dining mainly purchased goods such as coffee, flavored coffee syrups, and tea. Though, there were a few various grocery items purchased throughout the 2015-2016 fiscal year (i.e. sesame seed oil, sauces, avocado pulp, etc.). No products purchased from Sysco were found to be real, and some were disqualified for containing genetically modified organisms (GMOs). Unsurprisingly, the majority of the disqualified products were the flavoring syrups.

It is important to note the most purchased item from this distributor is coffee, specifically Starbucks coffee. Due to lack of transparency this brand is not counted as being real in our

research. Therefore it would be beneficial for Sysco to offer a fair trade certified and/or organic coffee option; and for RPS to choose that option instead. Overall, to be considered as real, Sysco must provide RFC approved certifications identifying their products as fair, ecologically sound, or humane. Additionally, disqualifiers must be removed from products in order for them to be counted as Real.

The Chef's Garden

The Chef's Garden is a family owned and operated farm located in Huron, Ohio. The company claims to provide produce of high quality, and of the top safety standards. The farm is located 330 miles from Bloomington, narrowly disqualifying the produce from being local. They also lack organic certification that would count them as ecologically sound. This is the first year that RPS has been supplied by the company, and 21 different produce items were purchased. The farm began 30 years ago as an organic farm, and they are still committed to sustainable agricultural practices. To be considered Real, we would need to verify their practices as ecologically sound, which is very difficult without third party certification.

UGo Bars

UGo Bars is a small vendor located in Bloomington, Indiana that sells snack bars at a price of \$2.69 per bar. The founder of UGo Bars, Rebecca Walter, was displeased when she would walk into a grocery store and see snack bars claiming to be healthy but containing chemicals and preservatives. She took matters into her own hands along with her team and created UGo Bars, which are vegan, non-GMO, and gluten-free. Indiana University spends a total of \$8,042.40 on 4 different UGo Bars and \$2418.60 of that is spent on the Anutter UGo Bar.

This company is locally owned and sourced here in Bloomington, Indiana, and at first glance it seems obvious that the snack bars are real food, but their ingredients have not been proven to be sourced from within 250 miles. If we can prove that their ingredients are sourced from within 250 miles, then UGo Bars can be counted as local and community-based. Even though they cannot technically be considered Real food, UGo Bars is still a provider that IU should continue to buy from given that they are a local manufacturer and they provide a healthier alternative to other granola bars on campus.

US Foods

US Foods appears to be one of the most diverse food vendors in North America. The company has several branches nationwide that deal with kitchen, hospitality, and spreads to many institutions and government. With a workforce of 25,000, they are able to provide services all around the country. However, the products they supply are all disqualified for the manner of how they acquire foods, along with many other aspects of their high volume of ultra-processed foods. US foods is misleading by title, as they outsource globally with little care given to the locality of food they acquire. The nutrition of the products they supply are accepted by industry standards, but nearly all products contain a disqualified ingredient, most commonly high-fructose corn syrup or genetically modified organisms. In addition, the entirety of meat purchased by RPS was found to come from concentrated animal feeding operations.

The company was originally known as US foodservice, though in 2012 they changed to US foods in attempt to rebrand as a company that values health and sustainability as their basis

of operations. Already being one of the largest vendors in the United States, US foods attempted to merge with Sysco in 2015, though they were denied by a federal court due to the merger allowing Sysco to own 75% of the food industry. Although claiming food safety as a priority of the company, we were not able to see that in the research we conducted. Due to lack of transparency from vendors that US Foods distributes for, we were not able to track origins of many food products. However, those that an origin was found were disqualified, and the attention to bulk and profit seems to be at the basis of US Foods rather than quality.

Viking Lamb

Viking Lamb is a small family owned and operated sheep farm that has been in operation for over 20 years, located in Morristown, Indiana. They have a small workforce with less than 20 employees. Viking Lamb provides locally born and raised lamb meat that is USDA inspected and certified, state certified, free of added hormones and antibiotics. The lambs are given an organic diet consisting of spring water, grain, corn, and pasture grass. RPS' Traditions Catering purchased three items from Viking Lamb, which counted as *local and community-based*.

VI0002	*CATER Boneless Leg (BRN)
VI0007	*CATER French Racks
VI0020	*CATER Bone-In Loins

Wabash Foodservice

Wabash Food Service Inc is a complete Food Service and Convenience Store Distributor located in Vincennes Indiana. Wabash Food Service was founded in 1950 as a coffee supplier and they expanded in 1961 by warehousing and buying their own product lines. Wabash Foodservice currently offers a wide variety of products such as fresh meat, produce and dairy items. Currently they are USDA Inspected Fresh Meat certified as well as WBE Certified. Wabash Food Service have an annual revenue of \$69.9 million and employs 120 people. Sodexo purchased \$15,478 of product from Wabash Foodservice in FY1516 but we were unable to get data on the specific products purchased. To be considered Real, Wabash needs to first provide us with a velocity report of sales to IU.

RECOMMENDATIONS

RPS

Out of all the IU dining services, RPS has the highest amount of real food, however there is still a lot of progress to be made. One of the first things that needs to be addressed is the amount of food that is disqualified. Over half of the disqualified products from RPS are due to contents of genetically modified organisms (GMOs) followed by Concentrated Animal Feeding Operations (CAFOs) and then Ultra Processed Foods. By transitioning away from these disqualified items and towards more local, organic, or fair trade options, they would increase the amount of real food they have to offer. Within the classified real food offered by RPS, over half is local and community-based, followed by ecologically sound and fair. Clearly RPS is able to find vendors who provide real items, so we encourage them to continue pursuing these types of products. We also recommend that they continue to work with the Real Food Challenge and educating students on their food options.

Sodexo in the IMU

The current amount of “real” food for Sodexo stands at 3.44%. Sodexo has the second highest percentage of real food after RPS. This percentage provided by Sodexo is extremely low and is less than they had in FY1415. Sodexo needs to put a greater priority on providing more local and community based food. Currently, Sodexo has an extremely low number of local food options. The company’s largest percentage of disqualified food comes from genetically modified organisms and Concentrated Animal Feeding Operation. One recommendation would be to increase the growth of local food to increase the percentage of “real” food. The Real Food Challenge class had some difficulties researching Sodexo foods due to missing data and a significant portion of information not being available online. We recommend Sodexo pressure their vendors and distributors to provide more information, starting with velocity reports. This would allow the Real Food Challenge class to increase the accuracy of their calculation and to identify strategies for increasing “real” food and decreasing the percentage of disqualified food available in the IMU and through IMU catering.

Athletics Dining

The current amount of “real” food for Athletics stands at 0.54%. This percentage provided by IU Athletics Dining Services is extremely low; most importantly, Athletics needs to be sure to put a greater priority on sourcing sustainable food for the future of this Dining Service. Many products are disqualified due to the presences of CAFO’s and GMO’s, mainly. One recommendation would be to increase supplies of local food to rid of these disqualifiers. GMO-free and CAFO-free local food are most important to focus on implementing, due to the high percentages of these disqualifiers being present in the research found this year. It has been complicated for the Real Food Challenge to do further research with IU Athletics due to having a significantly small portion of information available to us. We recommend to IU Athletics to allow for more cooperation in gaining data from their vendors and distributors in order to further our results and make changes in the IU Dining Services. This would allow the Real Food Challenge to increase awareness of sustainability in our foods and programs we offer through IU Athletics.

CONCLUSION

Our percentage of Real Food declined for a second year in a row. This suggests that we need administrative support to improve our standing. We should:

- Sign the Real Food Campus Commitment
- Shift our food budgets to Real Food, particularly local and community-based
- Increase food budgets for dining services

Signing the commitment will require more demonstrable support from students, faculty, staff and members of the broader Bloomington community. The Real Food Challenge student group at IU currently has over 250 signatures on a petition to IU administration, and they are looking to get thousands more. Signage in dining halls would likely garner more support, and establishing a Real Food menu or dining hall would allow us to more easily assess and highlight demand for Real Food.

Shifting our food budgets will require greater collaboration between students and dining staff. We recommend having a sustainability intern work closely with each dining operation to find opportunities for product shifts. The next Real Food Challenge class could focus on developing a strategic plan for product shifts and collaborate with prospective interns.

There may be several opportunities to shift to Real Food without incurring higher costs, but we believe it is necessary for IU to increase the budgets for dining services in order to make substantial progress. Real Food systems do not externalize costs to marginalized populations and do not compromise the quality of the food for profit, so Real Food is most often more expensive. We recommend prioritizing local produce and dairy, which are readily available in the region and are potentially inexpensive product shifts, especially when bought in season. We also recommend supporting a processing center where local products can be preserved for use in later seasons and processed into value-added products.

Change is necessary for the health, justice, and sustainability of our food systems at every scale. The Real Food Challenge is an important opportunity for Indiana University to support the health and vitality of their students, faculty, and staff, and the communities in which we are all embedded. This movement will only succeed in combination with other social justice movements: If we are to pay more for Real Food, people throughout these food systems need to earn living wages. Transforming the food system will require the coalescence of many social justice organizations, and we believe IU can be a leader of institutional change among American universities.

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Appendix

Real Food Guide 2.0

The Real Food Guide

Local & Community Based	Fair	Ecologically Sound	Humane
<p><i>These foods can be traced to nearby farms, ranches, boats and businesses that are locally-owned and operated. Supporting small and mid-size food businesses challenges trends towards consolidation in the food industry and supports local economies.</i></p>	<p><i>Individuals involved in food production work in safe and fair conditions, receive fair compensation, are ensured the right to organize and the right to a grievance process, and have equal opportunity for employment.</i></p>	<p><i>Farms, ranches, boats, and other operations involved with food production practice environmental stewardship that conserve biodiversity and ecosystem resilience and preserves natural resources, including energy, wildlife, water, air, and soil. Production practices should minimize toxic substances, direct and indirect greenhouse gas emissions, natural resource depletion, and environmental degradation.</i></p>	<p><i>Animals can express natural behavior in a low-stress environment and are raised with no added hormones or non-therapeutic antibiotics.</i></p>
Green Light: Products meeting these criteria or certifications qualify as Real Food and best represent the standard			
<p><u>Single-ingredient Products:</u></p> <p>A product must meet ALL the following criteria:</p> <p>A. Ownership: Producer must be a privately or cooperatively owned enterprise. <i>Wild-caught Seafood must come from owner-operated boats</i></p> <p>B. Size:</p> <ul style="list-style-type: none"> • Produce: Individual farms must gross \$5 million/year or less • Meat, Poultry, Eggs, Dairy, Seafood, Grocery: Company must gross \$50 million/year or less <p>C. Distance: All production, processing, and distribution facilities must be within a 250 mile radius of the institution. <i>This radius is extended to 500 miles for Meat</i></p> <p><u>Single-ingredient Products (Aggregated):</u></p> <p>100% of the products must meet the criteria for Ownership, Size and Distance</p>	<p>A product must be certified by ONE of the following approved certifications:</p> <p><u>International Products:</u></p> <ul style="list-style-type: none"> • Ecocert Fair Trade Certified • Fairtrade America • Fair Trade Certified by Fair Trade USA • Fairtrade International Certified by Fair Labeling Organization (FLO) • Fair For Life Certified by Institute for Marketecology (IMO) • FairWild • Hand in Hand <p><u>Domestic Products:</u></p> <ul style="list-style-type: none"> • Equitable Food Initiative (EFI) • Food Justice Certified by Agricultural Justice Project <p>Worker Driven Social Responsibility Programs*:</p> <ul style="list-style-type: none"> • Milk with Dignity by Migrant Justice • Fair Food Program by the Coalition of Immokalee Workers 	<p>A product must be certified by ONE of the following approved certifications:</p> <p><u>All Products:</u></p> <ul style="list-style-type: none"> • ANS/LEO-4000 the American National Standard for Sustainable Agriculture by Leonardo Academy • Biodynamic Certified by Demeter • FairWild • Food Alliance Certified • Rainforest Alliance Certified • Salmon Safe • USDA Organic Standard and approved certifiers <p><u>Coffee Only:</u></p> <ul style="list-style-type: none"> • Bird Friendly by Smithsonian <p><u>Produce Only:</u></p> <p>Produce grown in a farm or garden at the institution, in which the researcher can confirm the use of organic practices</p>	<p>A product must be certified by ONE of the following approved certifications:</p> <p><u>All Products:</u></p> <ul style="list-style-type: none"> • Animal Welfare Approved/Certified AWA by A Greener World • Biodynamic Certified by Demeter • Certified Humane by Humane Farm Animal Care (all species except swine) • AWA Grassfed by A Greener World • Global Animal Partnership steps 4-5+ • Pennsylvania Certified Organic 100% Grassfed by USDA • American Humane Certified [Free Range] (Egg-layers only)

Yellow Light: Products meeting these criteria or certifications qualify as Real Food but do not represent the *fullest* expression of the standards

<u>Multi-ingredient Products:</u> (e.g. Baked Goods)	A product must meet ONE of the following criteria:	A product must meet ONE of the following criteria:	A product must be certified by ONE of the following approved certifications:
Company must meet ALL the following criteria: A. Ownership: Company must be a privately or cooperatively owned enterprise. B. Size: Company must gross \$50 million/year or less C. Distance: All processing and distribution facilities must be within a 250 mile radius of the institution. -AND- At least half (50%) of the ingredients must come from farms meeting ALL the following criteria: A. Ownership: Company must be a privately or cooperatively owned enterprise. B. Size: <ul style="list-style-type: none">• <u>Produce:</u> Individual farms must gross \$5 million/year or less• All other ingredients: Company must gross \$50 million/year or less C. Distance: All production facilities must be within a 250 mile radius of the institution	<u>For multi-ingredient products:</u> <ul style="list-style-type: none">• Producer and at least half (50%) of the ingredients meet the <i>Green Light</i> criteria• <i>Fair Trade Certified Ingredient</i> by Fair Trade USA	<u>Single-ingredient Products</u> Be certified by one of the following approved certifications: <ul style="list-style-type: none">• <i>Certified Sustainably Grown</i>• <i>Fair Trade USA Certified</i>• <i>LEAF (Linking Environment and Farming)</i>• <i>Protected Harvest Certified</i>• <i>USDA Transitional Organic Standard</i> <u>Multi-ingredient products:</u> <ul style="list-style-type: none">• At least half (50%) of the ingredients meet the <i>Green Light</i> criteria <u>Seafood</u> (wild-caught only): <ul style="list-style-type: none">• <i>Marine Stewardship Council (MSC) Blue Eco Label</i> paired with the <i>MSC Chain of Custody Certification</i>• Monterey Bay Aquarium Seafood Watch Guide "Best Choices" (Regional Guide or Buyer's Guide)	<ul style="list-style-type: none">• <i>AGA Grassfed</i> by American Grassfed Association (ruminants only)• <i>Certified Humane</i> by Humane Farm Animal Care (swine only)• <i>Food Alliance Certified</i>• <i>Global Animal Partnership Step 3</i>• <i>American Humane Certified (Cage Free and Enriched Colony)</i> (Egg-layers only)

Single-ingredient Products (Aggregated):

At least three-quarters (75%) of the product (by volume) must meet *Green Light* criteria for Ownership, Size, and Distance

DISQUALIFICATIONS: Products containing disqualifying characteristics cannot count as Real Food in any category.

- **Egregious Human Rights Violations:** Producers have been found guilty of criminal charges of forced labor within the previous 10 years.
- **Labor Violations:** Producer is known to have been found guilty of or has been cited for a case relating to a serious, repeat or willful Occupational Safety and Health Administration (OSHA), National Labor Relations Board (NLRB), or Fair Labor Standards Act (FLSA) violation within the last 3 years. They will be disqualified unless the producer has addressed these violations by: 1) Making the workers whole, 2) Paying any fines, and 3) Developing written policy preventing future violations. In the case of wage theft and/or worker fatality, a producer is disqualified for 3 years regardless of any steps they have taken to address the violation.
- **Concentrated Animal Feeding Operations (CAFOs):** Producer is a Concentrated Animal Feeding Operation (CAFO)
 - | Except for dairy that has been aggregated from multiple farms IF the average farm size is less than 200 cows
- **Genetically Modified Organisms (GMOs):** Products made with genetically engineered ingredients (including corn, soy, rapeseed, beet sugar, papayas and summer squash) and their derivatives
 - | Unless these ingredients are used in trace amounts or the product carries a certification that precludes the presence of GMOs (Non-GMO Project Verified or any of the certifications that qualify as *Ecologically Sound*)
- **Ultra-Processed Foods:** Products made with the following ingredients: Aspartame; Butylated hydroxyanisole (BHA); Butylated hydroxytoluene (BHT); Caramel coloring; Partially hydrogenated oil (trans-fats); Potassium bromate; Propyl gallate; RBGH/rBST; Saccharin; Sodium nitrate added; Sodium nitrite added; Dyes: Red #3, Red #40, Yellow #5, Yellow #6

**Worker-Driven Social Responsibility Programs are exempt from Disqualifiers, and can count as Real Food even if they have a disqualifying characteristic*