

# GREEN DIRECTORY

**T**he demand for sustainable products and services in college and university food service remains very high. Students, faculty and staff have an increased interest in knowing how their schools are working to meet this demand.

Letting them know what programs you are undertaking on campus is a start, but being able to provide them with the green initiatives your suppliers have implemented will help you to broaden your students' understanding of the total efforts you are taking on campus.

On the following pages, selected suppliers tell you what they are doing to make sure the products and services they provide are just what you need to help meet this demand.

## ALASKA SEAFOOD MARKETING INSTITUTE

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Wild, Natural & Sustainable®

In Alaska, we take marine conservation seriously. That's why when we became a state in 1959 we wrote into our constitution that "fish...be utilized, developed and maintained on the sustained yield principle." In practice that means that all interests — fishermen, scientists and conservationists — work together to determine how to responsibly manage our fisheries so there will always be an abundance of seafood to harvest now and for future generations.

Fishing and seafood processing employ more people than any other industry in Alaska, which is why being responsible stewards of this natural resource is so critical. We understand the importance of obeying the strict fishing laws, using careful harvesting methods, accurately reporting catches and adhering to scientific data. The families who fish the 34,000 miles of coastline know that taking such measures is the only way to protect the fish and their livelihood.



## THE CBORD GROUP, INC.

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Your food vendors have the data you need to manage healthy and sustainable initiatives. With Foodservice Suite (FSS) you can easily import data from food vendors to tag items as locally grown, free range, organic and hundreds more. FSS is CBORD's full-featured solution for foodservice management that helps universities support sustainability initiatives by allowing users to plan menus based on the use of local, organic or sustainable ingredients and analyze recipes for compliance. Furthermore, students can use the NetNutrition online and mobile nutritional analysis tool to

plan their meal choices around locally grown, organic or sustainable offerings.

For more than 35 years, CBORD has led the industry in providing integrated foodservice and auxiliary management solutions that help universities reduce costs, drive revenue and improve customer satisfaction. With foodservice solutions ranging from back-of-house menu, inventory and purchasing management to nutritional education and online ordering, CBORD automates transactions and ensures data integrity across campus and beyond.

# SUSTAINABILITY



## CHAMPION INDUSTRIES

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At Champion Industries, our array of versatile commercial Energy Star-qualified dishwashing machines and our ability to customize products, make us the preferred brand for foodservice operations of all sizes — from coffee houses and restaurants to hospitals, schools and other institutions.

Champion's e2 Series Flight Machines offer the lowest water consumption in the industry with rates as low as 65 gallons per hour. Champion's patented Quad Rinse System combines the highest pro-

duction capacity of more than 19,000 dishes per hour, with the lowest energy and water usage into one machine. Quad Rinse is the only system in the industry that proportionately links the amount of hot water used with the conveyor speed to save water and energy and greatly reduce operating costs.

Champion is devoted for excellence in its products, manufacturing, sales and service, and is a member of the U.S. Green Building Council.



## ECOLAB INC.

Phone: 800-352-5326

Website: [www.ecolab.com](http://www.ecolab.com)

ECOLAB IS EVERYWHERE IT MATTERS - Because what we do — and how we do it — matters everywhere.

At Ecolab, making the world a cleaner, safer, healthier place is our business. We are committed to providing our customers with the most effective and efficient cleaning, food safety and infection-control programs available. Sustainability is inherent in our products and services. From concentrated, solid formulations to innovative packaging and dispensing methods, our products are designed to help increase safety, lower the use of water and energy and reduce the chemicals and waste released to the environment. At Ecolab, sustainability also means our products are certified by Green Seal, the EPA Design for the Environment (DfE) and the USDA bio-preferred programs. Strengthened by the expertise of our associates and combined with our dedication to social responsibility, these offerings provide value to our customers and the global economy. Helping to foster a more sustainable world, ECOLAB IS EVERYWHERE IT MATTERS.

## EPICUREAN GROUP

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At Epicurean Group, we believe that putting food on the table is just the beginning of our job.

We set the highest standards in the foodservice management industry for socially responsible and environmentally sustainable practices. We buy our food from local producers, most within a 150-mile radius, so our food doesn't have to fly across the country before it lands on your plate. That's sustainable — and it supports the communities where we live and work.

Epicurean Group promotes sustainability in all of our cafés. Our Go Greener! initiative educates diners and provides sustainability tips. To eliminate Styrofoam and non-recyclable plastics used in our restaurants, we established the GreenTown Co-op, an innovative non-profit buyers' cooperative that is replacing petroleum-based products with compostable materials to reduce landfill waste.

Epicurean Group is committed to delivering fresh, honest, local food that nourishes the body and preserves our planet's resources.



## HOMEFREE

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At HomeFree, our commitment is to making healthful baked goods free of gluten and common food allergens, and to do so with product integrity and corporate responsibility. We therefore lead not only with allergen safety standards, but also with environmental and social standards.

HomeFree is proudly a certified B Corporation for our strong commitment to environmental and social responsibility. Our actions for sustainability range from minimizing packaging materials, to using cookie cartons that are made with

100 percent renewable energy.

HomeFree baked goods are always Non-GMO (no genetically modified organisms). HomeFree also supports the Non-GMO movement by having all HomeFree products Non-GMO Project Verified by the Non-GMO Project Organization. Some HomeFree products are certified organic with at least 70 percent organic ingredients (certified by the NH Dept. of Agriculture, Markets and Foods).

With HomeFree, everyone can enjoy the same delicious treats together, and feel great doing so.



## LITEHOUSE

**Contact:** Margi Gunter  
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As a company that continues to grow and operate in unspoiled rural environments, Litehouse is committed to being a good environmental steward — it is part of being a good neighbor, and it is also just good business.

We are constantly reworking business practices such as adding skirting below our truck fleet to divert airflow and improve fuel efficiency. All three processing facilities have a strong recycling policy including reusing

pallets, selling barrels, recycling paper and many more. The whey from our cheese plant is transferred to create buttermilk, which goes back into processing our Litehouse dressings. We also capture protein solids from wastewater and sell as livestock feed.

Litehouse is committed to continuing these initiatives, and to seeking out new ways to conserve resources and preserve and protect the environment in all of our business activities.

The Marine Stewardship Council (MSC) is an international non-profit organization set up to help transform the seafood markets to a sustainable basis. The MSC runs the only certification and ecolabeling program for wild-capture fisheries consistent with the ISEAL Code of Good Practice for Setting Social and Environmental Standards and the United Nations Food and Agricultural Organization Guidelines for the ecolabeling of Fish and Fishery Products from Marine Capture Fisheries. These guidelines are based upon the FAO Code of Conduct for Responsible Fishing.

In total, more than 335 fisheries are engaged in the MSC program with over 235 certified, more than 100 under full assessment and 40 to 50 in pre-assessment. This represents over 10 percent of the annual global harvest of wild capture fisheries. Worldwide, more than 22,000 seafood products, which can be traced back to the certified sustainable fisheries, bear the MSC ecolabel.

For more information on the work of the MSC, please visit [www.msc.org](http://www.msc.org) or follow us on Twitter (@MSCecolabel) and Facebook (Facebook.com/MSCecolabel).



## MARINE STEWARDSHIP COUNCIL (MSC)

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## OZZI

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OZZI is a revolutionary new system that eliminates traditional disposable take-out containers for all segments of the foodservice industry by utilizing enhanced technology. OZZI is designed for college and university campus dining centers, as well as all facets of business and industry, health care, hotels, restaurants, food courts, supermarkets, quick service, sports and entertainment venues. Wherever food is served "to-go" in paper, plastic and foam containers, OZZI is making a difference.

It is a truly amazing system that is changing America from a disposable society into a nation that is devoted to more sustainable and ecologically minded reusable containers. Who is participating in the OZZI system? Environmentally conscious citizens and foodservice operations concerned about the mounting costs of to-go containers and the ever-increasing amount of disposable trash being put into landfills. They are changing the world from disposable to reusable one meal at a time.

## THE SALVAJOR COMPANY

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Salvajor specializes in food-waste solutions designed to save water and energy while providing a low-maintenance, sanitary alternative to other methods of waste disposal. Salvajor Collector systems are the perfect solution for scrapping and pre-rinsing trays and dishware while collecting food-waste solids for composting. The re-circulated plume of water increases the speed of scrapping, while using only a fraction of the water consumed by other methods.

Recent design changes have reduced the overall size and weight of our most popular disposer models by 20 percent, resulting in lower shipping and fuel costs. All Salvajor disposers are also built with recyclable metals.

Our manufacturing process is constantly updating production machines that use less energy. Along with that, Salvajor invests in the latest efficiency lighting and recycles shipping materials.

We are proud of our accomplishments and look forward to pursuing more sustainability in future endeavors.

# SUSTAINABILITY



## SEA WATCH INTERNATIONAL, LTD.

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### Statement of Sustainability

Sea Watch is reliant on the health of our global environment because our business begins with the wild harvest of clams. As a leader of the offshore clam industry, we work closely with the National Marine Fisheries to manage our fishery in a sustainable manner. It has been managed for over 30 years under the Magnuson-Stevens Act, by our quota system. The Domestic Offshore Clam industry is considered by many the best managed fishery on the planet.

We have reduced our overall energy usage and now operate our fleet of 30 vessels with low-sulfur fuel. Our plants engage in numerous operational strategies, which reduce water usage and water recycling. We recycle paper, cardboard, metals and even the clamshells.

As the largest processor of clams, we realize how small we are in the grand scheme of things, but also how powerful our leadership can be in the fight for Global Health.

## SUBWAY

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The SUBWAY brand is committed to providing a wide range of great tasting, healthier food choices, while reducing our environmental footprint and creating a positive influence in the communities we serve around the world. We are on a journey where every day we strive to conduct business in a way that has a positive impact on the environment, while improving the lives of our customers, franchisees, employees, vendors and communities worldwide. We believe that using good, environmentally sound business practices help increase our franchisees' profitability, improve our customers dining experience, as well as help protect the planet.

In recent years, SUBWAY has been working very hard to improve the sustainability of its packaging and to eliminate unnecessary packaging wherever possible. Additionally, all new and remodeled stores now use energy-efficient lighting saving electricity, as well as low-flow water faucets saving an estimated 182.1 million gallons of water annually.



## TYSON FOODS

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At Tyson Foods, we define sustainability as doing the right thing in all aspects of our business so our company can stand strong for many years. It involves building responsibility and accountability into everything we do. We love making great food for our customers and consumers, and we love making a difference in communities across the country and around the world. Pursuing both of these means embedding sustainable practices into every part of our business. We call it continuous im-

provement, and we're always finding better ways to improve our practices and performance related to the four key areas of sustainability for our business: people, planet, products and profits. This includes such important things as food safety, worker health and safety, water and energy conservation and animal well-being. We must also manage our financial resources well in order to pay for our social, environmental and product-related efforts.

Founded in 2004, World Centric has been a pioneer in providing zero-waste solutions to reduce environmental impact. By innovating in plant-based materials and design, World Centric has developed nearly 200 foodservice products across tableware, cutlery and food packaging. All of World Centric's products are BPI-certified compostable, and will turn to soil in industrial composting facilities.

In addition to manufacturing all products from plants, not petroleum, World Centric offsets 100 percent of its carbon

emissions. A certified B Corporation and California Benefit Corporation, World Centric upholds rigorous standards of social and environmental responsibility, and donates 25 percent of profits to support initiatives to raise awareness of environmental issues and minimize waste. For example, World Centric is the Founding Sponsor of the inaugural Students for Zero Waste Conference, hosting over 500 college students from across the country. Contact us today to find out how we can partner to reduce food waste on your campus!



## WORLD CENTRIC

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