



SUSTAINABILITY FOOD

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Defining "Sustainable Foods"

UCSB defines sustainable foods through various certifications and food qualifications. The list below summarizes the certifications that UCSB acknowledges. A sustainable food must have one or more of these certifications or qualifications.

Locally Grown

- Fair Trade Certified
- Shade-Grown
- Bird Friendly
- Rainforest Alliance Certified
- USDA Organic



AGA Grass-fed

- American Humane Certified
- Protected Harvest Certified
- Animal Welfare Approved
- Cage Free
- Domestic Fair Trade Certified

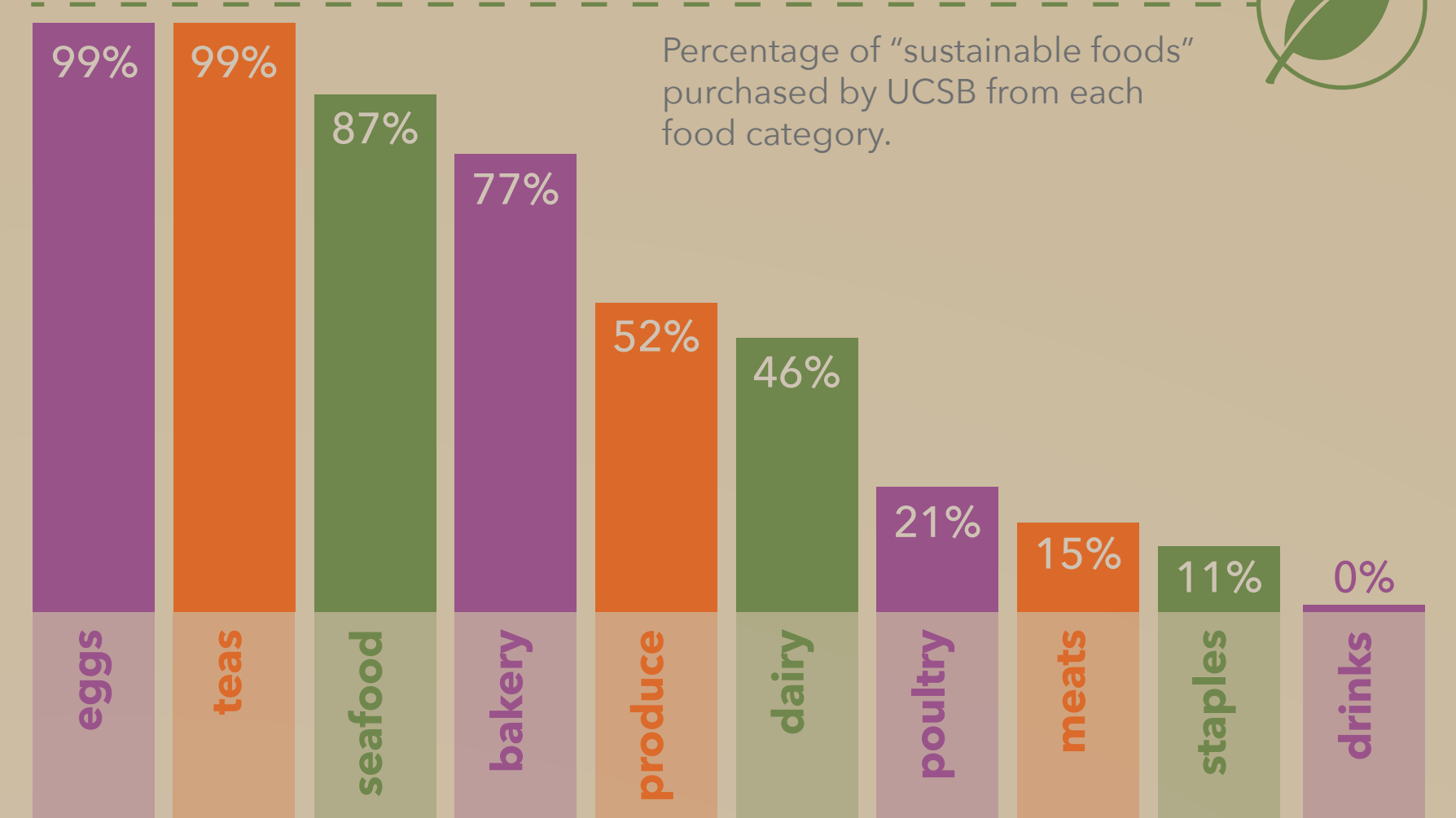


Food Alliance Certified

- Marine Stewardship Council
- Seafood Watch Guide
- Cooperative Business Model
- Global Animal Partnership
- Certified Humane Raised & Handled



Most Sustainable Foods



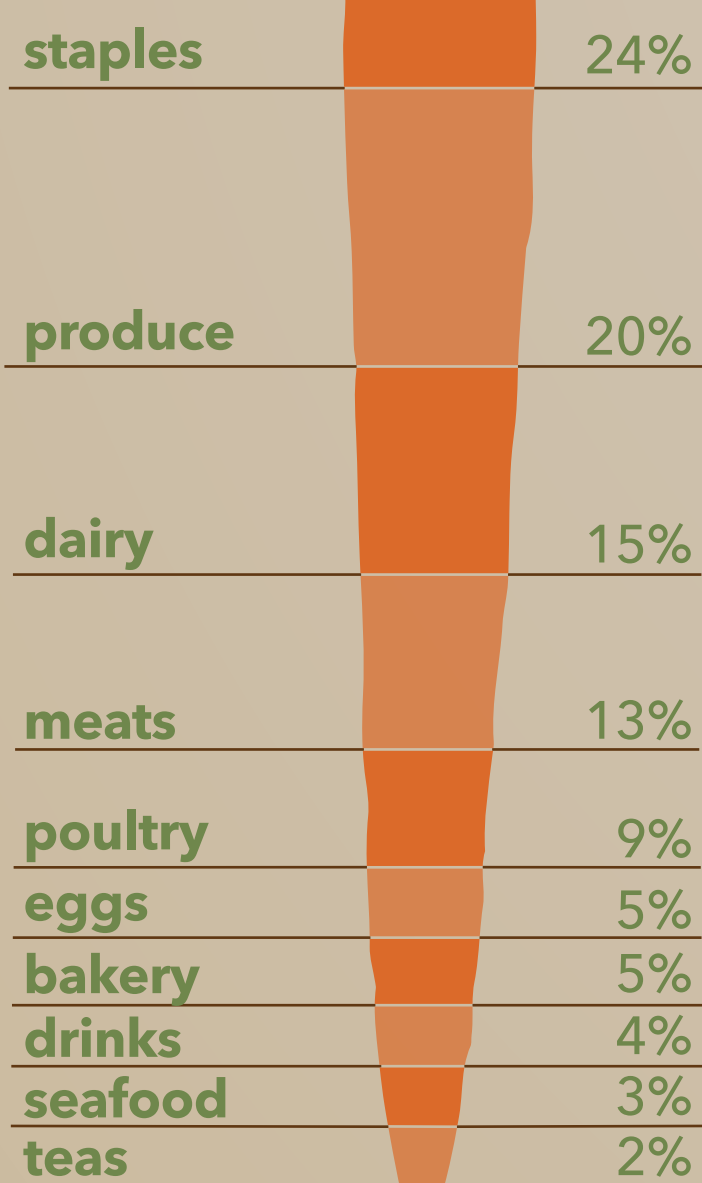
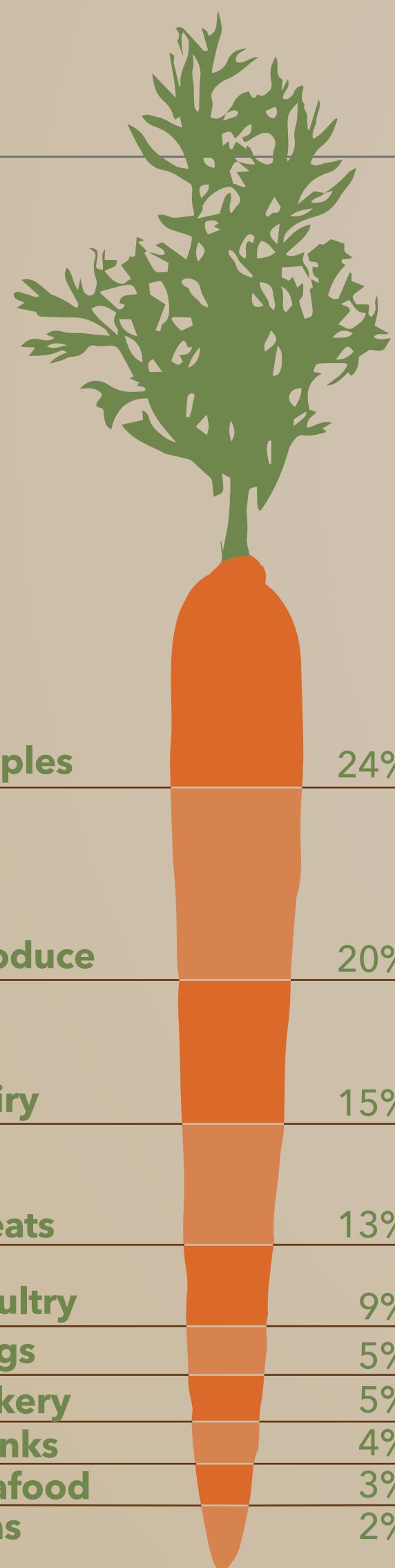
Local Farm Map



41% local
41% of UCSB's total food purchases are grown and distributed within 150 miles of campus.

53 farms
There are 53 farms that contribute to the sustainable and local foods that UCSB purchases

15% organic
15% of UCSB's total food purchases are organically grown and certified by the USDA.



Total Spending

- 6 million dollars were allocated to the UCSB food budget in year 2012-2013
- 38% of food purchases were spent on sustainable foods, equal to over 2 million dollars.

Spending by Food Group

An analysis of UCSB's food purchasing shows percentages spent on various food groups. The percentages are from the total 2012-2013 food budget (\$6 million).

Action today for tomorrow

Be a conscious consumer.

The choices we make about our food can make a big impact on our health and the environment. Being informed is the first step.

Water impact of your foods:



SOURCE: National Geographic environment.nationalgeographic.com/environment/freshwater/water-calculator-methodology/

