

FOOD SOURCING & SUSTAINABILITY

A key part of sustainability involves the food itself—where it comes from, how it's produced and how we use it. HDS Dining Services is dedicated to utilizing high-quality ingredients to ensure our customers receive the best possible products. We offer an ever-growing selection of organic, natural and local products in all of our operations.

FAIR FOOD STATEMENT OF VALUES

The University of Colorado Boulder (CU Boulder) seeks to enhance the sustainability experience of our students, faculty, staff and visitors by providing food that is healthy for people and our planet. We encourage social and environmental justice in purchasing through the humane treatment of all living things, safe and fair working conditions and agricultural practices, and stewardship of ecosystems while operating in an economically sound manner. CU Boulder endeavors to support practices and vendors that actively seek strategies to reduce the overall amount of pesticides and carbon footprint, support Colorado economies and stand alongside our peer institutions and private organizations in promoting a healthier, more sustainable agricultural system without significant financial impact on the university. CU Boulder encourages its suppliers to support these practices and to share CU Boulder's values with others in order to have a global effect on sustainability.

HOW WE DEFINE...

Organic: Food produced without the use of synthetic fertilizers and pesticides, that does not contain genetically modified organisms (GMOs) or growth hormones, and is not processed using irradiation or any chemical additives or preservatives. Ninety-five percent of ingredients in a processed food item must be organically certified for the product to be considered organic.

Natural: Foods that do not contain artificial dyes, flavorings and preservatives: high-fructose corn syrup; genetically modified organisms (GMOs); or growth hormones and antibiotics.

Regional: Food that is grown, processed and/or produced within 400 miles of the University of Colorado (USDA).

Local: Food product that is grown, raised or caught and processed or manufactured within 250 miles of the University of Colorado.

Fair Trade Certified™: Standards for socially responsible production and trade.



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CURRENT OFFERINGS

Baby spinach and field greens: Always organic

Bagels and breads: Provided by various local bakeries including *Blue Point, Rudi's and Udi's*

Gourmet Coffee: Fair Trade, Rain Forest Alliance, locally roasted by *Elevations Coffee Traders*

Beef: 95% Vegetarian-fed, never treated with hormones or antibiotics

Ketchup: Simply Heinz, with no high-fructose corn syrup

Milk: 2% purchased from *Horizon Organic*

Eggs: Cage-Free, American Humane Certified

Produce: Locally sourced during seasonal availability

Tea: Natural, locally manufactured tea from *Celestial Seasonings*

Chicken: Antibiotic-free

