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New Sustainability Standard™ certification launched by Sustainable Food Group

[Madison, WI, October, 2021] Sustainable Food Group officially launches the [Sustainability Standard](#), in partnership with Azzule and Primus Auditing Ops (PAO). Sustainable Food Group (SFG) is a part of the IPM Institute of North America, a non-profit with over 20 years of experience in implementing sustainability best practices in agricultural supply chains. “We are proud to partner with Azzule due to their leadership in data and supply chain management and PAO due to their high quality auditing services,” said Ariel Larson, Senior Project Manager for Sustainable Food Group. This collaboration has generated a robust, versatile and multi-faceted approach that meets the varied needs of the fresh produce industry.

The Sustainability Standard is a comprehensive and versatile audit that addresses a broad range of sustainability practices and metrics. With its emphasis on continual improvement and tracking best practices and results, the Sustainability Standard balances the requirements of buyers with the practical realities of growing, harvesting and packing fresh produce. The certification addresses a wide range of topics in sustainable agriculture, including soil health, pest and nutrient management, energy and water conservation, agrochemical use, waste and recycling, processing efficiencies and worker safety and welfare. In addition, it helps companies meet consumer demand for supply chain transparency and accountability by enabling organizations to report progress to customers.

The Sustainability Standard certifies individual companies or groups of companies following similar sustainability practices (for example, a single processing facility supplied by a group of produce growers). It can be completed as an add-on to PrimusGFS or another food safety audit, or as a standalone certification, and is accepted by Sysco/FreshPoint and Walmart as part of their fresh produce sustainable sourcing initiatives.

“We are excited to advance Sysco's responsible sourcing efforts by implementing the Sustainability Standard in our fresh produce supply chain. The certification will help us build resiliency and transparency and achieve our goal of expanding our sustainable agriculture program into five fresh crops by 2025. We look forward to the same success we have had with the IPM institute and the Sysco Canned and Frozen IPM program that has been in place since 2004,” said Shane Sampels, Senior Director of Quality Assurance Sysco/Freshpoint.

For more information about the Sustainability Standard, please contact us at certification@sustainablefoodgroup.org.