Photo © Paul g. Wiegman

LIVING FOOD CHALLENGE℠ 1.0

A Visionary Path to a Regenerative Future

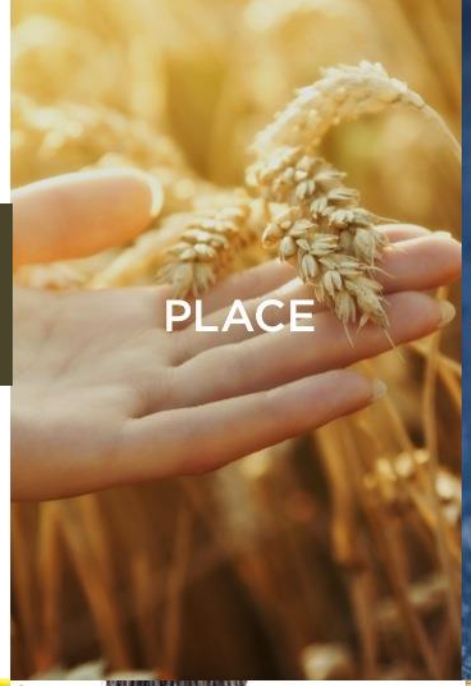
INTERNATIONAL LIVING FUTURE INSTITUTE℠

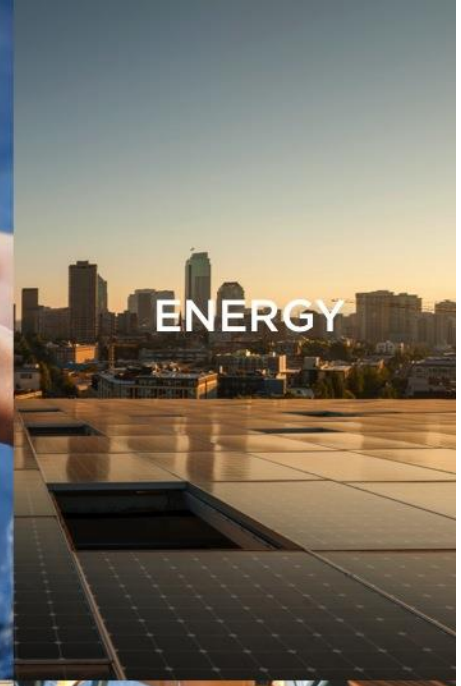
Four Different Paradigms for Interacting with the World

Extractive	Less Bad	Do Good	Regenerative
About Me	About Us Inter-connectedness	About Us Reciprocity	About Us System
Fragments	Fragments Stabilize them	Fragments Improve them	Whole

Source: Carol Sanford

Living Building Challenge





Envisions a Society that is Culturally Rich, Socially Just, and is Ecologically Restorative

Center for Sustainable Landscapes

Photo © Denmarsh Photography, Inc.

LIVING BUILDING CHALLENGE℠ 2.1

INTERNATIONAL LIVING FUTURE INSTITUTE

LEED PLATINUM 2013

WELL PLATINUM 2014

2019 SITES PLATINUM

NET ZERO ENERGY BUILDING CERTIFICATION

INTERNATIONAL LIVING FUTURE INSTITUTE


NOW IS THE TIME FOR A
LIVING FOOD SYSTEM TO
FEED THE WORLD

Food Waste

“1/3 of all food raised or prepared does not make it from farm or factory to fork”

- Ranked #3 for potential to reverse global climate change
- Potential: 70.53 Gigatons CO2 reduction by 2050

Drawdown, edited by Paul Hawken

Loss of Topsoil

“Half of the topsoil on the planet has been lost in the last 150 years. In addition to erosion, soil quality is affected by other aspects of agriculture. These impacts include compaction, loss of soil structure, nutrient degradation, and soil salinity.”

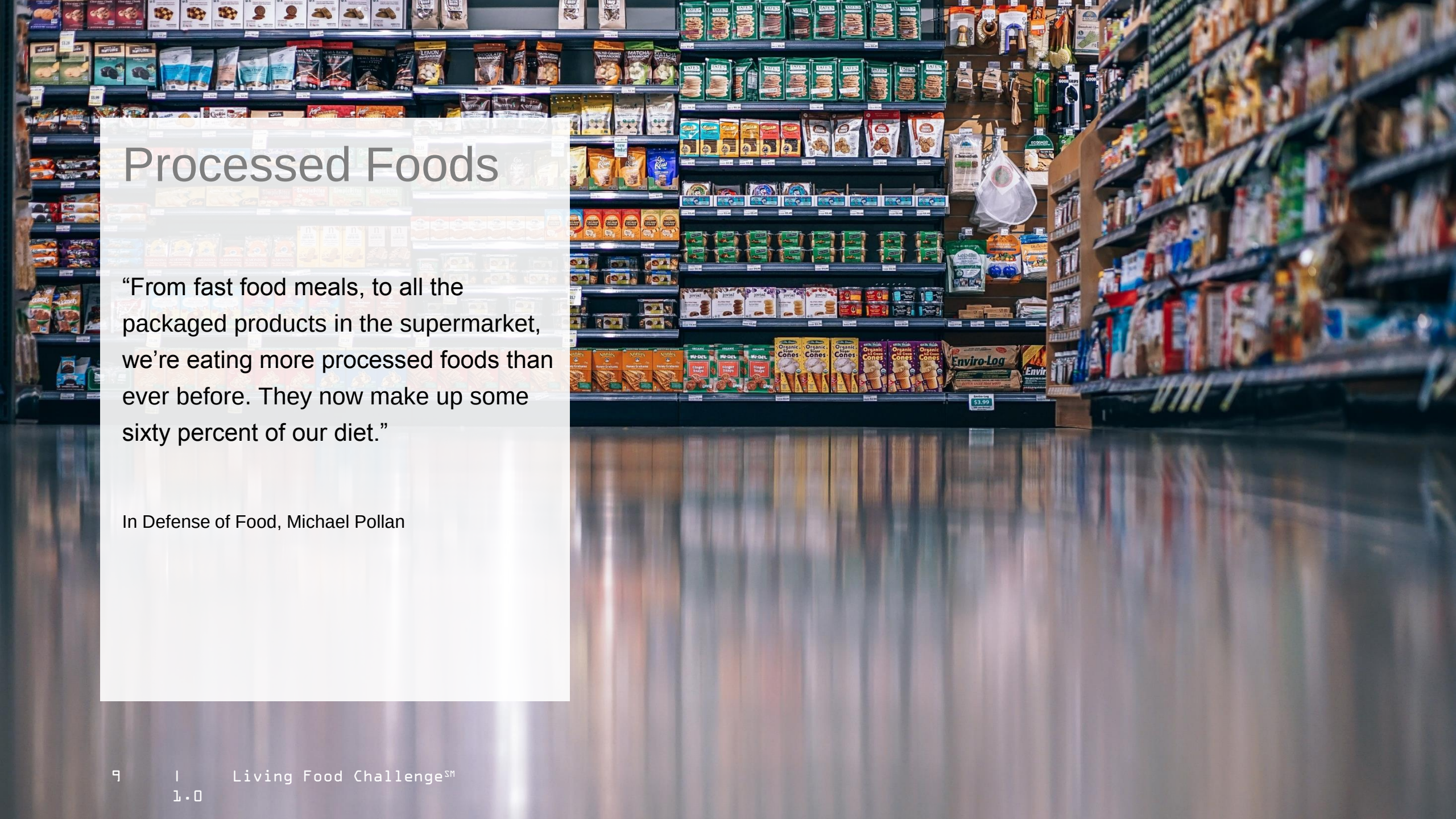
World Wildlife Fund

Hunger and Malnutrition

“Hunger is the world’s number one health risk, greater than HIV and AIDS, tuberculosis and malaria combined.”

- 795 million undernourished people in the world today

World Food Programme



Processed Foods

“From fast food meals, to all the packaged products in the supermarket, we’re eating more processed foods than ever before. They now make up some sixty percent of our diet.”

In Defense of Food, Michael Pollan

Food Miles

“It is estimated that the meals in the United States travel about 1,500 miles to get from farm to plate.”

- Energy Intensive: 10 kcal of fossil fuel energy input for every 1 kcal of energy in food

Center for Urban Education about Sustainable Agriculture

Overconsumption of Meat

“The most effective way for most Americans to reduce their diet’s carbon footprint is not by buying local, but rather eliminating or reducing their consumption of animal products.”

- Ranked #4 for potential to reverse global climate change
- Potential: 66.11 Gigatons CO_2 reduction by 2050

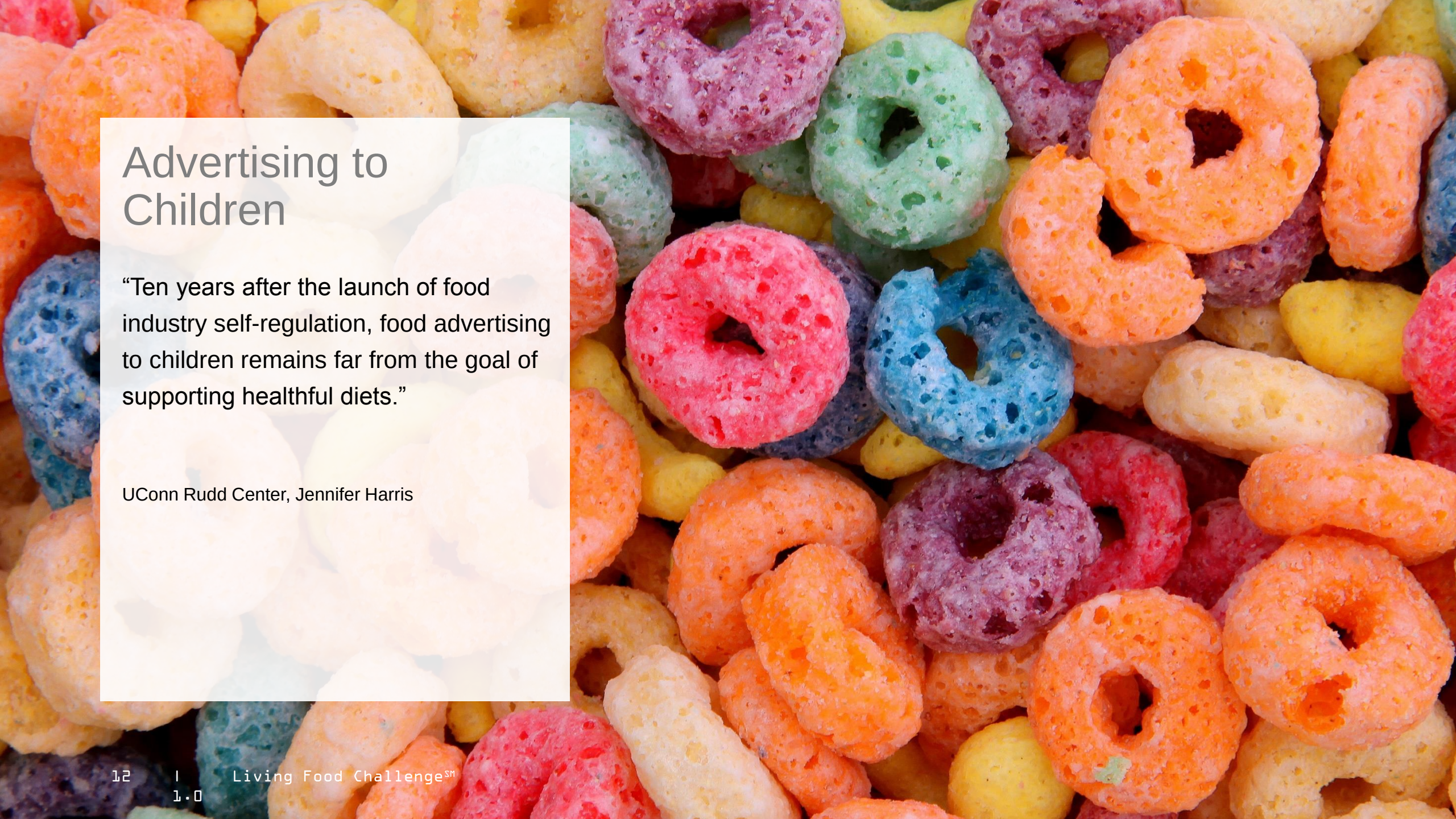
Harvard University, Sustainability, Molly Leavens

Drawdown, edited by Paul Hawken

Advertising to Children

“Ten years after the launch of food industry self-regulation, food advertising to children remains far from the goal of supporting healthful diets.”

UConn Rudd Center, Jennifer Harris



Genetically Modified Foods

“Sixty-four countries around the world, including Australia, Japan, and all of the countries in the European Union, require genetically modified foods to be labeled.”

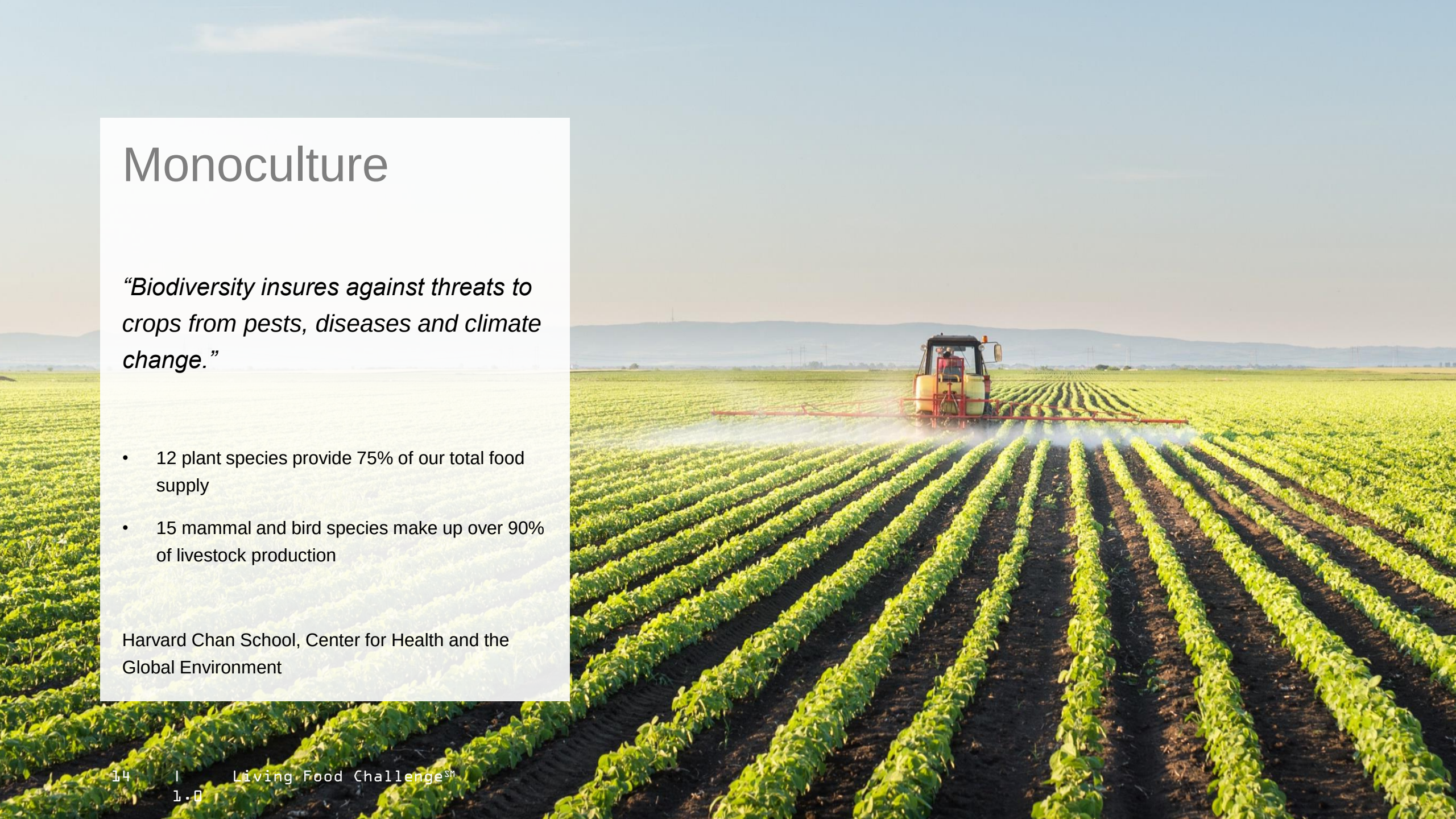
Center for Food Safety

Monoculture

“Biodiversity insures against threats to crops from pests, diseases and climate change.”

- 12 plant species provide 75% of our total food supply
- 15 mammal and bird species make up over 90% of livestock production

Harvard Chan School, Center for Health and the Global Environment



Displacement of Farmers

“Small-scale family agriculture, on which most of the world's rural poor still depend, is threatened by large-scale plantations, export-led agriculture and the production not of food but commodities.”

Olivier de Schutter, UN Rapporteur on the Right to Food

Farmworker Rights

- More than one farmworker dies per day - 7X more fatal than private industry average
- Justice Dept (since 1997): 7 cases of slavery, liberating 1,000+ from forced labor
- 2% belong to unions
- 7th grade is the highest average completed
- $15,000 - $17,499 Average family income
- Roughly 1/2 of U.S. farm workers are undocumented immigrants
- 30% fall below the federal poverty line
- Lack of safety: OSHA conducted ¼ inspections of farms (760,000 employees) compared to residential construction (560,000 employees)

Food Worker Safety

“Food industry workers have a 60 percent higher rate of occupational injury or illness than workers in other industries.”

- "Injuries from slips, trips and falls were highest in food processing, storage and retail, possibly because of high use of refrigeration”

Rollins School of Public Health, Emory University

Subsidizing Harmful Farming

“The Real Winners Have Been Animal Feedlot Operators, Corporate Mega-Farms, Input Suppliers Like Monsanto, And Big Grain Traders Like Cargill.”

- Of the top 20 recipients of government farm and conservation payments between 1995 and 2010, none was an individual family farm.

Earth Island Journal

Factory Farming

“Every day there is a new confirmation of how destructive, inefficient, wasteful, cruel and unhealthy the industrial agriculture machine is. We need a total rethink of our food and farming systems before it’s too late.”

Philip Lymbery, chief executive of Compassion in World Farming

Declining Fisheries

“85 percent of global fish stocks are overexploited, depleted or recovering from depletion.“

Food and Agriculture Organization of the United Nations, Fisheries and Aquaculture Department

Regenerative Organic Standard

"...holistic agriculture certification encompassing pasture-based animal welfare, fairness for farmers and workers, and robust requirements for soil health and land management"

Regenerative Organic Alliance

Regenerative Organic Certified™

Increase soil organic matter over time, and sequester carbon in the soil

Improve animal welfare

Provide economic stability and fairness for farmers, ranchers, and workers

THE LIVING FOOD CHALLENGE ADDRESSES A FOOD'S CRADLE-TO-PLATE IMPACTS

PRIMARY PRODUCERS

SECONDARY PRODUCERS

DISTRIBUTORS

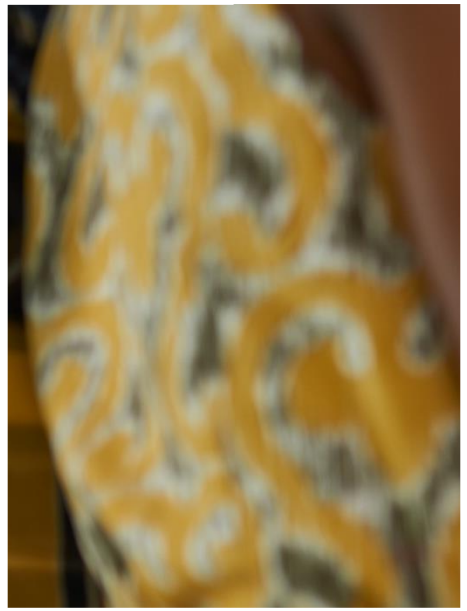
PLACE

PLACE

APPROPRIATE REGIONAL FOOD

IMPERATIVE

01



Producers and distributors must support and celebrate local food culture that is specific and appropriate to their immediate bioregion, the prevailing culture, indigenous culture and climate. The celebration of bioregional, cultural and climate based foods are intended to promote a culture of food heritage that is most appropriate ecologically to place and helps underscore and accentuate regional differences in history, cuisine and production. Food that is appropriate to a given climate region in terms of water use and soil types.

Specific food might include:

- Wild rice in the Great Lakes region
- Salmon in the Cascadia Bioregion

Harvesting practices that are not appropriate for the local bioregion should be avoided, such as growing rice in Southern California.

BIOREGIONS

Bioregions are defined by a myriad of environmental and social features rather than arbitrary political boundaries:

- Geography and topography
- Climate
- Hydrology and watersheds
- Biodiversity including native plant and animal species
- Cultures and agricultural practices

Producers and distributors must identify their bioregion using the Commission for Environmental Cooperation's North American Environmental Atlas1 (or international equivalent) online mapping tool.

REQUIREMENTS

Producers and distributors must develop an Appropriate Regional Food Plan that identifies the bioregional, native, cultural and climate specific food that are part of the entity's operations. The following table outlines the minimum percentages of Appropriate Regional Foods for each typology based on total sales:

- Primary Producers: 40%
- Secondary Producers: 25%
- Distributors: 10%

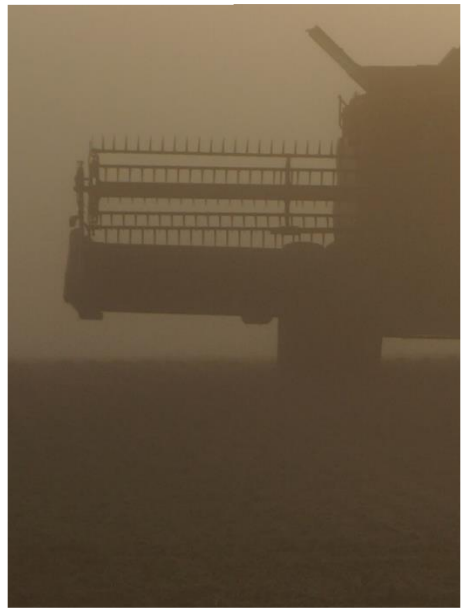
1 Commission for Environmental Cooperation's North American Environmental Atlas http://www.cec.org/sites/default/atlas/map/

PLACE

SOIL HEALTH

IMPERATIVE

03



The production of food must protect and enhance soil health and fertility through regenerative land management practices through time. Projects must utilize best practices for building organic soil matter, increasing biodiversity and restoring local ecological functions including:

- Erosion and sedimentation control
- Irrigation management to protect soils
- Natural compost and manure pack strategies
- Conservation tillage
- The use of cover crops
- Crop rotation
- Grazing management
- Animal feed and waste management
- Soil protection strategies for tree cropping
- Providing conservation buffer areas
- Soils testing and on-going verification of improvements soil health

REQUIREMENTS:

Primary Producers with land-based operations must meet the Regenerative Organic Certifications Gold Level for Soil Health and Land Management.[1]

1 Regenerative Organic Standard or international equivalent. https://rodaleinstitute.org/regenerativeorganic/

WATER

NET-POSITIVE WATER

IMPERATIVE 05

Water use and release from the production processing and distribution of food must work in harmony with the natural water flows of the site and its surroundings. 100% of the water needs must be supplied by captured precipitation or other natural closed loop water systems and/or by recycling water. Furthermore, all water used must be purified as needed without the use of chemicals.

STORMWATER

All stormwater and water discharge at the food production, processing or distribution site must be treated on-site and managed either through reuse, a closed loop system or infiltration. Excess stormwater can be released onto adjacent sites under certain conditions.2

WATER QUALITY MONITORING

As part of the Life Cycle Assessment for this imperative Primary Producers with land-based operations are required to develop a water quality monitoring plan and perform annual tests and perform corrective measures to ensure ground water quality.

LIFE CYCLE ASSESSMENT

The food producer or distributor must conduct a Life Cycle Assessment (LCA); to assess and document the water Footprint and identify the five processes (key drivers) that make the largest contributions to the food's cradle-to-plate3 water footprint. The Life Cycle Assessment (LCA) can make use of an existing LCA or Environmental Food Declaration (EPD) that follows the ISO 14044 standard for Life Cycle Assessment4 used for third party communication.

2 Refer to the Living Building Challenge 3.1 Water Petal Handbook for clarifications and exceptions.

3 Cradle-to-plate refers to the scope (or boundaries) of a life cycle assessment for food. A cradle-to-plate assessment addresses the full life cycle from primary production (cradle) to the secondary producer gate and the distributor plate. The consumption and disposal phase of the food are omitted in this case.

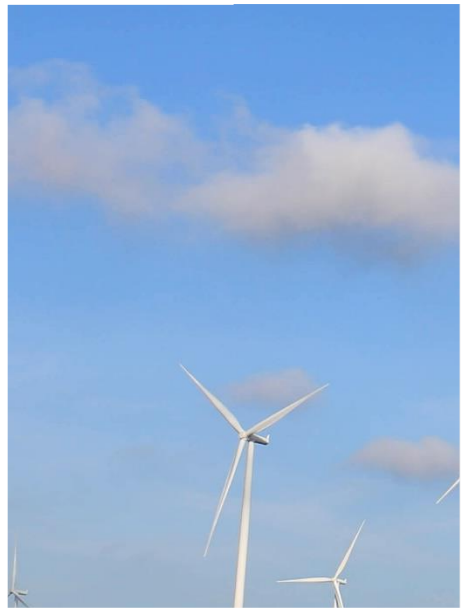
4 ISO 14044:2006 covers life cycle assessment (LCA) studies and life cycle inventory (LCI) studies. The ISO 14044:2006 specifies requirements and provides guidelines for life cycle assessment (LCA) including: definition of the goal and scope of the LCA; the life cycle inventory analysis (LCI) phase; the life cycle impact assessment (LCIA) phase; the life cycle interpretation phase; reporting and critical review of the LCA; limitations of the LCA, relationship between the LCA phases; and conditions for use of value choices and optional elements

ENERGY

NET-POSITIVE ENERGY

IMPERATIVE

06



105% of the energy used to produce, process, or distribute food must be generated from on-site renewable energy on a net annual basis. The producer or distributor must conduct a Life Cycle Assessment (LCA); to assess and document the energy footprint and identify the five processes (key drivers) that make the largest contributions to the food's cradle-to-plate5 energy footprint. The footprint assessment can be through an existing LCA or EPD that follows the ISO 14044 standard for Life Cycle Assessment used for third party communication.

The producer or distributor must develop and publicly share a three-year plan to reduce the food's cradle-to-plate energy footprint through on-site and supply chain innovations to use less combustion based energy, and then create an energy Handprint that is greater than the footprint within three years through one or more of the following strategies:

- Innovate to conserve energy or generate renewable energy across the life cycle of the food.
- Engage with users to achieve energy conservation through improved use of the food.
- Take action outside of the food's supply chain to reduce energy consumption or generate renewable energy.

5 Cradle-to-plate refers to the scope (or boundaries) of a life cycle assessment for food. A cradle-to-plate assessment addresses the full life cycle from primary production (cradle) to the secondary producer gate and the distributor plate. The consumption and disposal phase of the food are omitted in this case.

HEALTH & HAPPINESS

NUTRITION RED LIST

IMPERATIVE 07

FOOD RED LIST

No food that is produced, processed or distributed may contain any of the following Food Red List ingredients:

- Artificial Colors[1]
- Artificial Flavors[2]
- Artificial Sweeteners[3]
- Alloxan, a byproduct in bleached flour
- Bisphenol A (BPA)
- Brominated vegetable oils (BVO)
- Butylated hydroxyanisole (BHA)
- Butylated hydroxytoluene (BHT)
- Disodium inosinate
- High Fructose Corn Syrup
- Hydrolyzed vegetable protein (HVP)
- Mercury
- Mono and diglycerides
- Monosodium glutamate (MSG)
- Olestra
- Partially-hydrogenated oils & trans fats[4]
- Polyunsaturated fats
- Polysorbate 80
- Potassium bromate
- Potassium benzoate
- Propyl paraben
- Propylene glycol
- Sodium benzoate
- Sodium nitrate
- Sodium nitrite
- Sodium sulfite
- Sodium tripolyphosphate
- Sorbitan monostearate
- Sulfur dioxide
- Tert-Butylydroquinone (TBHQ)

FISH RED LIST

The following fish are banned due to elevated levels of heavy metals:

- King Mackerel
- Marlin
- Orange Roughy
- Shark
- Swordfish
- Tilefish
- Ahi Tuna
- Bigeye Tuna

1 Defined by FDA, such as: yellow 5&6, Yellow Tartrazine, Blue 1 & 2 Red 3, Red 40 Natural Green or Carmel coloring.

2 Defined by FDA as any substance, the function of which is to impart flavor, which is not derived from a spice, fruit or fruit juice, vegetable or vegetable juice, edible yeast, herb, bark, bud, root, leaf or similar plant material, meat, fish, poultry, eggs, dairy product, or fermentation products thereof

3 Synthetically produced sweetners such as sucralose, neotame, aspartame, acesulfame potassium, accharine, cyclames, and advantame

4 Such as palm oil, soybean oil and corn oil modified with hydrogen

HEALTH & HAPPINESS

TRANSPARENT INGREDIENT HEALTH

IMPERATIVE 08

Food must be safe for human exposure during production, processing & distribution, use and end-of-use. The producers, processors and distributors must identify and fully assess and disclose all intentionally-added chemical substances in the food supply.

It must be easy for consumers to understand how a food product may impact their health across a broad range of issues that may be highly personal. Consumers must be able to make informed choices about the food they consume. Nutritional labels and marketing claims must be used only to promote facts about the ingredients and nutritional information.

Whether it is to prevent food allergy reactions, to help parents and schools to prevent childhood obesity, or simply to make consumer choices consistent with personal values, products must meet the following labeling & advertising standards:

ALL FOOD LABELING MUST INCLUDE:

- Food allergy information for peanuts, fish, shellfish, soy, milk & dairy products, wheat, tree nuts, gluten (FDA 21 C,F,R. 101.91)
- Total Calories, Macro-nutrients in weight and as a percentage of the FDA Daily requirements or Daily values, Micronutrients content such as vitamins in weight or international units and /or as a percent of the FDA estimated daily requirements. List total sugar content
- Refined sugars & Indicate the place on a glycemic index
- Indicate grain type and shape or degree of processing
- Sodium content
- Caffeine content
- Serving size
- Antibiotic use
- Probiotic type & content

ALL PLACES THAT DISTRIBUTE, SERVE OR SELL FOOD MUST:

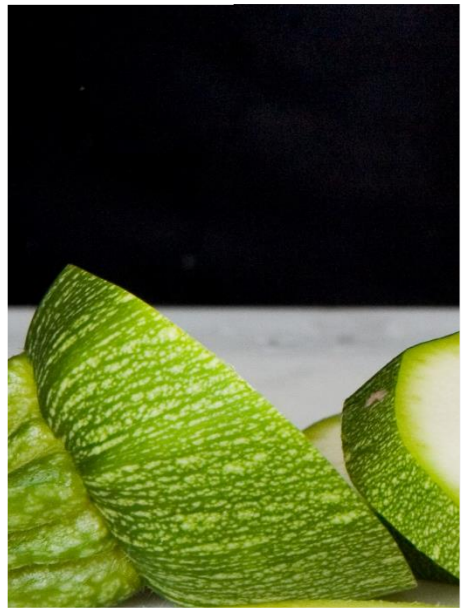
- Label food allergy labeling for peanuts, fish, shellfish, soy, milk & dairy products, wheat, tree nuts, gluten (FDA 21 C,F,R. 101.91)
- Offer alternatives that are peanut-free, gluten-free, lactose-free, egg-free, vegan or vegetarian
- Offer Beverage options with less than 30grams of sugar per container
- Offer snacks with 15 grams or less and restrict snack over 30 grams
- Offer whole grain options

HEALTH & HAPPINESS

SAFE HANDLING & PUBLIC HEALTH

IMPERATIVE

09



An imperative that addresses the safe handling, hand washing, contamination reduction, and food-safe surfaces and cooking implements during production, processing, distribution, cooking and handling.

FACILITY HYGIENE PLAN:

- All facilities must develop a Hygiene Plan that outlines the cleaning schedule, processing of food, processing materials, cleaning products and training requirements. The Hygiene Plan must meet the minimum FDA requirements for the type of facility and the additional requirements listed below.

HAND WASHING EQUIPMENT AND SUPPLIES:

- All bathroom and kitchen sinks must have the following minimum dimensions: 9" width and length with a minimum 10" column of water
- Liquid soap (fragrance-free non-antibacterial) in sealed cartridges is provided at each sink
- Disposable paper towels (can be in addition to air dryers)
- Signage for staff hand washing

COLD STORAGE OF RAW MEAT, FISH AND POULTRY:

- At least one removable, cleanable drawer or container located at the bottom of the unit, designated and labeled for storing raw foods (uncooked meat, fish and poultry).
- A visual display of holding temperatures to ensure accurate representation of storage temperatures.

APPROVED COOKING MATERIALS FOR POTS, PANS AND OTHER COOKING TOOLS:

- Ceramics, except those containing lead
- Cast iron
- Stainless steel
- Glass
- Coated aluminum
- Solid (non-laminated) wood that is untreated or treated with food-grade mineral or linseed oil

APPROVED MATERIALS FOR CUTTING BOARDS:

- Marble
- Plastic
- Glass
- Pyroceramic
- Solid (non-laminated) wood that is untreated or treated with food-grade mineral or linseed oil

MATERIALS

RED LIST

IMPERATIVE 10

There are temporary exceptions for numerous Red List items due to current limitations in the materials economy. Refer to the v3.1 Materials Petal Handbook for complete and up-to-date listings.

The operations for food Producers and Distributors including; on-site practices, cleaning protocols, materials for shipping, packaging or take away containers cannot utilize any of the following Red List materials or chemicals.[1]

- Alkylphenols
- Asbestos
- Bisphenol A (BPA)
- Cadmium
- Chlorinated Polyethylene and Chlorosulfonated Polyethylene
- Chlorobenzenes
- Chlorofluorocarbons (CFCs) and Hydrochlorofluorocarbons (HCFCs)
- Chloroprene (Neoprene)
- Chromium VI
- Chlorinated Polyvinyl Chloride (CPVC)
- Formaldehyde (added)
- Halogenated Flame Retardants (HFRs)
- Lead (added)
- Mercury
- Polychlorinated Biphenyls (PCBs)
- Perfluorinated Compounds (PFCs)
- Phthalates
- Polyvinyl Chloride (PVC)
- Polyvinylidene Chloride (PVDC)
- Short Chain Chlorinated Paraffins
- Wood treatments containing Creosote, Arsenic or Pentachlorophenol
- Volatile Organic Compounds (VOCs) in wet-applied products [2]

In addition, Primary and Secondary Producers may not utilize any Synthetic Substance not allowed by the National Organic Standards.[2]

1 A link to the list of CAS registry numbers that correspond with each Red List item is available in the v3.1 Materials Petal Handbook.

2 Any synthetic chemical not permitted under the USDA's National List of Allowed and Prohibited Substances. https://www.ams.usda.gov/rules-regulations/organic/national-list

3 Wet-applied products (coatings, adhesives, sealants) must not exceed specific VOC levels. Refer to the v3.1 Materials Petal Handbook for details.

MATERIALS

LIVING ECONOMY SOURCING (FOOD MILES)

IMPERATIVE

11

Primary Producers are exempt from this Imperative. Secondary Producers and Distributors must incorporate place-based solutions and contribute to the expansion of a regional economy rooted in sustainable practices. By sourcing regional food, Secondary Producers and Distributors reduce food miles, help keep nutrients local and connect people with the origins of their food. People also begin to get connected to the seasonality of food and learning to eat what is in season from local producers.

Agricultural delivery models such as Community Supported Agriculture (CSA), Co-ops, community gardens and food hub projects build community resiliency by matching local supply to local demand.

Edible landscapes and community orchards that serve the public can be included in the requirements for this Imperative, for more information see the Living Food Challenge Handbook.

GROWING SEASON

The number of days in the Growing Season is defined by the location (elevation, and annual potential sunlight) and climate (temperature, rain fall and humidity). In many locations the growing season can be interrupted by periods of intense rainfall or a lack of winter sunlight due to latitude.

TRAVEL DISTANCE FOR PURCHASED INPUTS

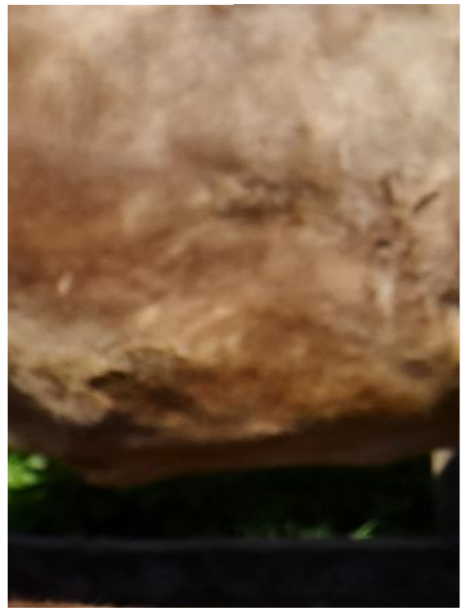
Source locations for a regional food system require that food production, processing and distributing must adhere to the following requirements. See the table below for the minimum percentage of purchased inputs[19] budget which must can originate from a given distance of the production or distribution site.

TYPOLOGY	GROWING SEASON (NUMBER OF DAYS)	DISTANCE			
		100 KM	200 KM	500 KM	UNLIMITED
SECONDARY PRODUCER	TIER 1: LESS THAN 60	0%	0%	10%	90%
	TIER 2: 61 TO 90	0%	10%	20%	70%
	TIER 3: 91 TO 180	15%	20%	25%	40%
	TIER 4: 181 TO 270	25%	30%	20%	25%
	TIER 5: 271 TO 365	50%	30%	10%	10%
DISTRIBUTOR	TIER 1: LESS THAN 60	0%	0%	10%	90%
	TIER 2: 61 TO 90	0%	5%	10%	85%
	TIER 3: 91 TO 180	10%	15%	20%	55%
	TIER 4: 181 TO 270	30%	30%	20%	20%
	TIER 5: 271 TO 365	50%	35%	10%	5%

MATERIALS

RESPONSIBLE INDUSTRY

IMPERATIVE 12



Food producers, processors and distributors must advocate for the creation and adoption of third party certified standards for sustainable resource extraction, regenerative soil and land management and fair labor practices within its industry.

FSC PACKAGING

In food's packaging that uses wood-based materials, they must be certified to Forest Stewardship Council (FSC) 100% labeling standards or from salvaged sources.

CERTIFIED ORGANIC

- All food grown or processed must be certified organic.20
- Food distributors must source at least 50% (by cost) of their food from certified organic sources20

Exceptions:

- All food produced on farms under 100 acres, or under $100,000 in gross annual sales of agricultural products must be grown following the USDA Organic standard, the Regenerative Organic Standard or an international equivalent, but need not be certified organic20
- All food that comes to a processor or distributer from distance less than 100 miles away need not be certified organic.20

RESPONSIBLE CO-PRODUCTS

The producers, processors and distributors of the food must demonstrate consistent responsibility across its entire operations. The producers, processors and distributors cannot directly:

- Make weapons or armaments37 of any kind
- Produce tobacco foods, violent video games, or illicit38 drugs
- Engage in fossil fuel extraction
- Engage in nuclear energy production or nuclear weapons manufacturing
- Engage in or facilitate payday lending39 gambling or the patenting of life
- Charge interest rates significantly in excess of market peers for comparable offerings40

20 Under USDA or Regenerative Organic Standard or international equivalent.

37 Armaments are weapons designed for killing people, not for hunting.

38 Illicit means forbidden by law, rules, or custom in the location where they are produced.

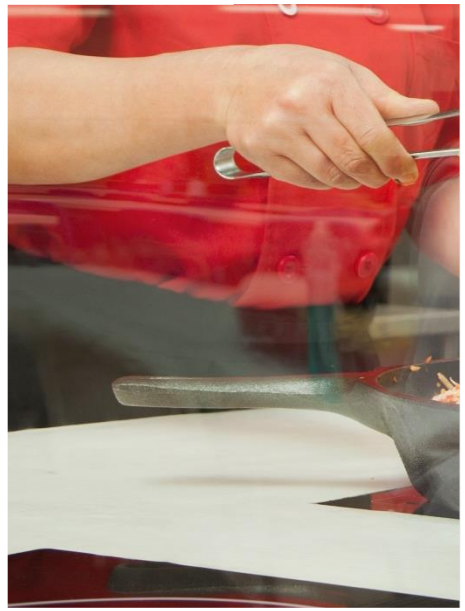
39 The National Association of Consumer Advocates: www.consumeradvocates.org/ for consumer interests.

40 The National Consumer Law Center: www.nclc.org/ advances fairness in the marketplace for all.

MATERIALS

NET-ZERO WASTE & METHANE MANAGEMENT

IMPERATIVE 13



The producers, processors and distributors of food must strive to reduce or eliminate production, packaging and food waste in order to conserve natural resources and to find ways to use waste in a closed loop cycle. Projects must analyze the waste through the full life-cycle of the food.

PRODUCTION, PROCESSING & DISTRIBUTION PROCESS:
The producers, processors and distributors must meet the following targets for waste diversion during the upstream phase of the life-cycle of food.

MINIMUM MATERIAL DIVERTED BY WEIGHT:
- Metals - 99%
- Paper and Cardboard - 99%
- Soil and Biomass - 100%
- Food Waste - 100%
- All others (combined weighted average) - 90%
- The production, processing & distribution process may not produce any byproducts or emissions considered toxic7 or included on the Red List.

PACKAGING:
100% of the food's packaging must be either:
- Completely biodegradable
- Completely recyclable without being commingled with non-recyclable materials, or
- Completely reusable through a producers, processors and distributor's take-back and reuse program
- Packaging must not pose a hazard to marine, bird or animal life.8

FOOD WASTE:
The Food Producer, processor or distributor/retailer must develop a Food Waste Plan that details how food waste is managed to avoid ending up in the landfill with the majority of the embedded calories being put into highest and best use. The combustion of food waste is not allowed and composting of food waste must avoid the production of methane. The following is a descending order for developing the Food Waste Plan:
- Food with damaged packaging, or expired sell by dates that is still safe and edible should be diverted from the landfill through donations
- Food waste is fed to chickens or other animals
- Food waste is composted and returned to the soil

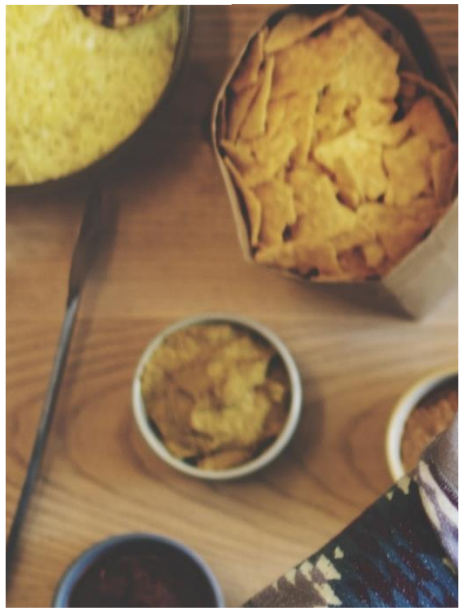
7 "Toxic" is defined by the US EPA Toxics Release Inventory (TRI) Program. www2.epa.gov/toxics-releaseinventory-tri-program/tri-listed-chemicals.

8 While there are many advocates for this issue, there is no existing standard. The Living Food Challenge will support the development of a standard for packaging that will not harm wildlife.

EQUITY

EQUITABLE ACCESS TO HEALTHY FOOD

IMPERATIVE **14**



An imperative that deals with issues of social justice and equal access to food as a basic human right.

COMMUNITY PARTNERSHIP

Food producers, handlers or distributors must develop a partner agreement with one or more of the following community organizations that at a minimum provides an annual donation equivalent to 1% of total annual profits in the form of volunteer hours or fresh / healthy food donations.1

- Charity organizations whose primary mission is to address food scarcity at a local level in a region defined by the USDA as a "food deserts"2
- School Breakfast Program (SBP) by USDA or equivalent international program that offers free breakfast program schools and residential childcare institutions3
- Non-profit Food Banks4
- Non-profit organizations whose primary mission is to address food insecurity for the elderly5
- Non-profit organizations whose primary mission is to address food security for First Nations or Indigenous peoples6

FOOD GLEANING

Food is often required to be disposed because it is past its expiration date, but is otherwise safe and healthy. When this is the case, food producers, handlers or distributors must work to eliminate food waste and support equal access to healthy and nutritious food in their communities by coordinating with non-profit food gleaning organizations such as food banks4 for pick up:

- Developing food disposal guidelines that support diversion of food waste to non-profit food gleaning organizations
- Posting schedules and alerting non-profit food gleaning organizations of disposal times to allow the organizations the opportunity to collect food before it is disposed of.

1 Priority should be given to local organizations

2 USDA definition of food desert. https://www.ers.usda.gov/publications/pub-details/?pubid=42729

3 USDA School Breakfast Program. https://www.fns.usda.gov/sbp/school-breakfast-program-sbp

4 Find a local food bank: US Food Bank Network: http://www.feedingamerica.org/ or Global FoodBanking Network: https://www.foodbanking.org/

5 Such as Meals on Wheels: https://www.mealsonwheelsamerica.org

6 Such as Native American Food Sovereignty Alliance: http://www.nativefoodsystems.org/about/news/fsa

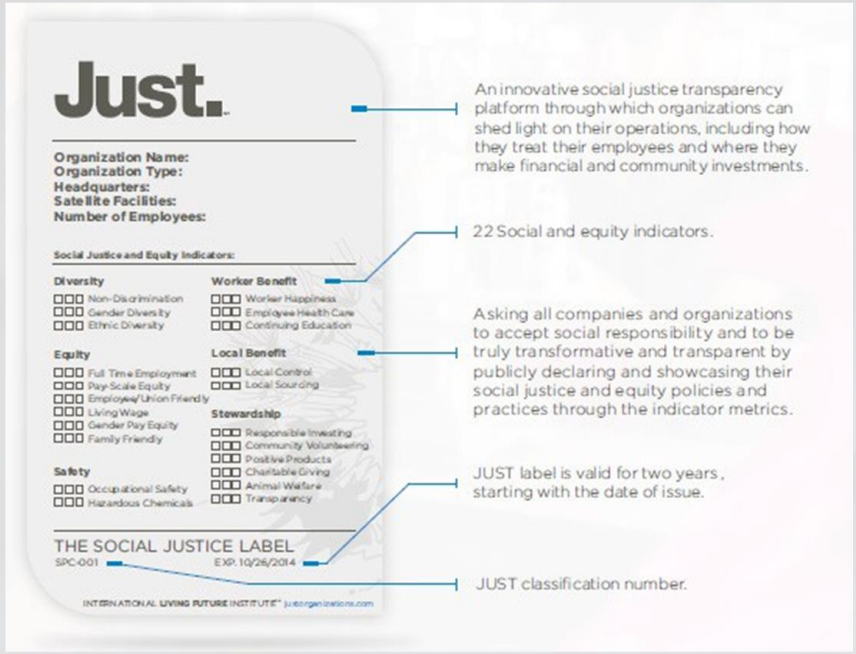
EQUITY

JUST ORGANIZATION & WORKER RIGHTS

IMPERATIVE **16**

The food must help create a more just, equitable society through the transparent disclosure of business practices. Food producers, processors and distributors are required to obtain a JUST label and to send JUST program information to at least five of their major supply chain partners as part of an ongoing advocacy effort.

Protection and advancement of food worker's rights is essential for all aspects of the food production, processing and distribution. Food worker employees include: seasonal and permanent farm workers, ranchers, food processing employees, drivers, and food service employees.



EQUITY

SACRED LIFE TREATMENTS

IMPERATIVE 17

The producers, processors or distributor's of food must recognize the sacredness of all life and ensure humane treatment and ethical practices without suffering to any animals.

VEGAN FOOD PRODUCTS

Vegan food products automatically qualifies for this imperative.

VEGETARIAN FOOD PRODUCTS

Vegetarian food products automatically qualifies with additional requirements for dairy and eggs to meet the meet requirements below.

ANIMAL PRODUCTS

Food consisting of animal products must satisfy the following requirements:

- 100% of all animal based ingredients must meet the Regenerative Organic Certifications Gold Level for Animal Welfare[20]
- In addition, the producer may not purchase from or do business with any organization that clone's or patent's life in any form.

GENETICALLY MODIFIED ORGANISMS

All food grown, processed or distributed must not contain genetically modified organisms.[21]

20 Regenerative Organic Standard or international equivalent. https://rodaleinstitute.org/regenerativeorganic/

21 Non-GMO Project; https://www.nongmoproject.org/product-verification/the-standard/

BEAUTY

BEAUTY & SPIRIT

IMPERATIVE

18

The food product must contain features intended solely for human delight and the celebration of culture and spirit. The food must be artfully presented and pleasing to consume. Producers, processors and distributors must also:

- Demonstrate how the food has the potential to transform people's relationship to the natural world through the production, processing & distribution process, or through the consumption of the food.
- Celebrate and enrich the culture and history of the food system.
- Document whether the food's production, processing or distribution was informed by the natural world and if nature was used as model, mentor or measure, and/or biomimicry was used as an inspiration.
- Demonstrate that the food's final form will not further disconnect people from nature.
- Complete a Living Food case study for inclusion on the Institute's website.

BEAUTY

INSPIRATION & EDUCATION

IMPERATIVE

19

For all registered projects, educational materials about the, production, processing & distribution, consumption and disposal of the food must be provided to the public so that they understand how the food achieved the Living Food Challenge, including:12

- Retail environments, eating establishments and food packaging cannot include advertisements that appeal to children unless they encourage whole, natural foods and cuisines and discourage the consumption of sugary or processed foods or snacks.
- A Living Food feature on the producers, processors and distributors' website for as long as the food is sold.
- Interpretive signage explaining the Living Food processes at the production, processing & distribution facility.
- An ongoing training program to educate workers at the production, processing & distribution facilities about the Living Food Imperatives.
- At least one-day per year open to the public of non-sensitive/secure areas of the production, processing & distribution facility.

12 living-future.org/lpc


Living Food
LABEL
Happy Dairy
Milk and Yogurt
Food Production Location:
Boston, MA, USA
2/2 Place
1/1 Water
1/1 Energy
2/2 Health
7/7 Materials
4/4 Equity
3/3 Beauty
Food Type:
Vegetarian
Additional Certifications:
Regenerative Organic Standard - Gold Certified
Fair Trade Certified
77%
Bio-Based Material:
34%
Functional Unit:
1 table
Fully Certified
20/20
Carbon Impact
Top
Base
Top Transport
Base Packaging
Other
CO2
39.42 kg CO2 Eq
Water Impact
H2O
866.48 gal
Energy Impact
MJ
11.49 kg Oil Eq
Waste Impact
Diverted
Landfill
WASTE
98% Diversion Rate
Declare.
Just.
Base: Steel, Aluminum (A380, EN_AW-6063-T66), Polyacetal Copolymer, Zinc Alloy, Acrylonitrile Butadiene Styrene, Nylon 6, Proprietary Resin (.15%)*, Polyethylenwax, Tioxide, Na-Mg-Al-Silicate, Calcium Carbonate, Stainless Steel, Bronze, Thermoplastic Polyurethane, Additive, Octadecanoic Acid, Sodium Salt, Teterakis Methane, Ethylene Bis-Steramide, 1,3,5 Triazine-2,4,6, Triamine; Top: High-Pressure Laminate: Cellulose, Phenolic Resin**, Melamine Resin*, NAF MDF Board: Wood Dust (And/Or Ligno-Cellulosic Fibers), Methylene Bisphenol Isocyanate (MDI), Polymeric MDI, 2,4'-Diphenyl Methane Diisocynate, Proprietary (.44%)*; Banding: Polypropylene, Antimony/Chromium III/Titanium Compound, Titanium Dioxide/Silica Compound; Glue: Vinyl Acetate Polymer
*LBC Temp Exception I10-E4 Proprietary Ingredients <1%
**I10-E22 Formaldehyde in Systems Furniture Laminate
Declaration Status: Red List Compliant
HSC-LP002
EXP. 9/13/2018
MANUFACTURER RESPONSIBLE FOR LABEL ACCURACY
INTERNATIONAL LIVING FUTURE INSTITUTE℠ living-future.org/lpc

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