



REAL SCHOOL LUNCH

FOOD INFORMATION

Milk

Acre uses Clover Sonoma organic milk and dairy products. Clover is an award-winning local dairy with high production standards. All of their dairy cows are grass-fed and no hormones or antibiotics are used. Their dairies are American Humane Certified and they are non-GMO verified.

Cured Meats

Zoe's Meats supplies our cured meats. They use a network of family-owned farms in California and the Midwest. Their processing operations are based out of Santa Rosa, CA. The smoked turkey breast that we offer on our sandwich bars is grown in Lake County, CA and is free-range.

Beef

Acre Gourmet uses Niman Ranch for our ground beef. Niman Ranch and its network of U.S. family farmers and ranchers raise livestock humanely and sustainably to deliver the finest tasting meat in the world.

Chicken

Our primary source for chicken is Springer Mountain Farms—a family-owned business with 25 years of experience in raising chickens. Our poultry is certified ABF (growth hormone and antibiotic free). Unlike most food service we receive our chicken fresh and not frozen.

Pork

We purchase pork product from Vande Rose Farms. Hogs are never administered hormones or sub-therapeutic antibiotics, following strict standards of No Antibiotics Ever (NAE) and crate-free production methods.

Eggs

Our brown, free-range eggs are from Judy's Family Farm. This is a local company in Petaluma, CA. They use an all-vegetarian feed and have no antibiotics. They are Oregon Tilth certified organic.

Seafood

We have a new partnership with Water 2 Table Fish Co - a purveyor of sustainable, local, hook and line fish to local restaurants. We are excited to bring new menu options to our schools. Wild tuna from Wild Planet Foods is used on our salad bars.

Produce

Acre uses two primary sources for our produce. We source the majority of our produce from organic produce distributor, Veritable Vegetable. They support small to mid-size growers



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and source locally (within 150 miles of San Francisco) on most items. Veritable Vegetable is a woman-owned company and B-Corp certified, which means they consider the social, environmental and economic impact of their daily operations.

We also source produce from Cooks Produce Company of San Francisco, which has been in business for over 25 years. We are in constant communication with the company to be sure of quality and sourcing. Among the products we buy from Cooks is Hodo Soy Beanery organic tofu, made in Berkeley, CA.

Our produce choices are guided by our personal knowledge of food production, seasonality, locality, and the “Dirty Dozen” list (maintained by the Environmental Working Group).

Brown Rice

Sourced farm-direct from Massa Organics near Chico, CA. Massa is a family owned and operated farm that is committed to feeding our students the best rice.

White Rice, Dry Beans, and Lentils

Through our partnership with Next Generation Foods, we source organic rice and beans right from the farmers of the Sacramento Valley.

Bread

Our breads are sourced from Panorama Baking Company in San Francisco. Panorama supplies us many things like our own custom organic white-wheat hot dog buns, whole-wheat pizza crusts, and our sandwich rolls.

Oil

Our primary cooking oil is a local product – rice bran oil. Sourced from California Rice Oil Company, it's an all-natural product made from pressing the bran of processed rice from California.

Other dry goods that are certified organic:

Muir Glen Organic Tomato Products
Ketchup, Mayonnaise, Mustard
Ancient Harvest Quinoa and Grains

Gluten Free Tamari
Wholesome Sweeteners Sugar
Giusto's Flour