

## GLOSSARY OF TERMS

Animal Welfare	Animal welfare is the viewpoint that animals, especially those under human care, should not suffer unnecessarily, including where the animals are used for food, work, companionship, or research. This position usually focuses on the morality of human action (or inaction), as opposed to making deeper political or philosophical claims about the status of animals, as is the case for an animal rights viewpoint. For this reason animal welfare organizations may use the word <i>humane</i> in their title or position statements (1).
Aquaculture	The production of aquatic animals and plants under controlled conditions for all or part of their lifecycle.
Bagasse	Sugar cane fiber pulp left after the juice is extracted from the sugar cane stalk.
Biodegradable	Material that, left to itself, will be decomposed by natural processes.
Biodiversity	Diversity within species (genetic diversity), among species (species diversity), and among ecosystems (ecosystem diversity).
Bioplastics	A new generation of compostable and biodegradable plastics which are made from readily renewable resources such as corn, soybeans, and potatoes.
Branded Beef Products	Products that are marketed by manufacturers under a specific brand name based on the product specifications or production standards required for their brand, based on the breed of cattle, or a name given to a particular beef program that follows a set of specifications; not synonymous with superior quality.
Brundtland Report	A 1987 report of the United Nations World Commission on Environment and Development. The report includes both environmental and social goals, recognizing that long-term environmental protection requires appropriate economic development (2).
Cage Free	<i>Cage-free</i> . Cage-free laying hens are raised loose on a floor, which is generally covered with litter to absorb manure and allow birds to scratch. Eggs from cage-free layers are sometimes called “cage-free” or “barn eggs” (3). <i>See also Free Range</i>
Certified Humane Raised and Handled	A certification program overseen by Humane Farm Animal Care, a nonprofit organization, ensuring that egg, dairy, meat, poultry products are produced with the welfare of the farm animal in mind (4).
Compostable	Organic material that can be biologically decomposed under aerobic conditions.
Conventional	The mainstream way that products have been grown or manufactured. Animal products raised according to USDA guidelines, marketed and sold to meet the needs of the general population.

Corporate Responsibility	Achieving commercial success in ways that honor ethical values and respect people, communities and the natural environment (5).
Cradle-to-Grave Assessment	<i>See Life Cycle Analysis</i>
Dredging	A fishing method: a heavy frame with a mesh bag attached is dragged along the sea floor.
Energy Efficiency& Energy Conservation	The reduction in energy intensity required to achieve a specific result; the behavioral and economic aspects of providing efficient services requiring less energy through alternative means.
Environment-Friendly Cleaning Products	Cleaning Products that do not meet the <i>Green Seal</i> standards but still have the least amount of impact on the environment.
Environmental Financial Statement	The tracking and disclosure of the economic impact of a company's environmental activities detailing costs and savings in the form of a financial statement.
Environmentally Sound Cleaning Products	Cleaning products that are manufactured using environmentally sound practices: reduce, reuse, conserve.
Fair Trade	A program that certifies produced in a manner that ensures that producers work in safe conditions, are paid fair wages, and are mindful of the environment. In North America, certification is overseen by TransFair, a nonprofit organization. (6).
Fair Trade Certified	Tracking of products from farm to market through rigorous third party audits. <i>See above.</i>
Farmed Seafood	Species are raised in a controlled environment from egg to harvest.
Food Alliance	As a private, third-party certification for producers and processors predominantly in the Northwest and Upper Midwest, Food Alliance works to create market incentives for the adoption of sustainable agricultural practices and educates consumers and others in the food system about the benefits of sustainable agriculture (7).
Food Mile	A food mile is the distance food travels from where it is grown or raised to where it is ultimately purchased by the consumer or end user (8).
Free Range	<i>Free-range.</i> The U.S. Department of Agriculture (USDA) does not currently have specific regulatory definitions for "free-range," although the term is allowed on labels under certain circumstances. When applying for label approval, the producer must submit a brief description of the housing, which the USDA reviews to determine that poultry have access to the outdoors (9). <i>See also Cage Free</i>
Gillnetting	A fishing method: net curtains are hung at a certain depth suspended by anchors—mesh spaces are large enough for the fish's head to fit through but not their gills.

Global Sullivan Principles	A corporate code of conduct developed by the late civil rights leader Reverend Leon Sullivan, who played a significant role in the international movement that eventually helped end apartheid in South Africa. Sodexo is the first company within the food and facilities management industry to become a Global Sullivan endorser (10).
Global Warming	The progressive gradual rise of the earth's surface temperature thought to be caused by the greenhouse effect, triggered by increased carbon emissions from burning fuel and other economic activities, and responsible for changes in global climate patterns. The term is most often used to refer to the warming predicted to occur as a result of increased emissions of greenhouse gases. Also referred to as Climate Change.
Green Cleaning Products	Cleaning products that meet the rigorous <i>Green Seal</i> standards (11).
Green Energy	Renewable and non-polluting sources of energy generally considered to include geothermal power, wind power, small-scale hydropower, solar power, biomass and bio-diesel power, tidal power and wave power.
Green Seal	Green Seal is an independent non-profit organization dedicated to safeguarding the environment and transforming the marketplace by promoting the manufacture, purchase, and use of environmentally responsible products and services (12).
Greenhouse Gases	Gases that trap the heat of the sun in the Earth's atmosphere, producing the greenhouse effect.
Harpooning	A fishing method: wooden or aluminum spears are used to catch fish; still used regionally in some third world countries.
Hazardous Waste	Hazardous waste is a waste with properties that make it dangerous or potentially harmful to human health or the environment. The universe of hazardous wastes is large and diverse. Hazardous wastes can be liquids, solids, contained gases, or sludges. They can be the by-products of manufacturing processes or simply discarded commercial products, like cleaning fluids or pesticides (13).
Hook and Line Fishing	A fishing method: long lines with 30-40 hooks to lure fish.
Integrated Pest Management	The IPM approach relies on non-chemical means to prevent and manage pests, for example, controlling climate, food sources, and building entry points. Chemical treatments are only used in a crisis situation threatening rapid losses or when pests fail to succumb to more conservative methods. IPM uses less pesticides than conventional practices.
Life Cycle Analysis	A comprehensive examination of the environmental and economic effects of a product at every stage of its existence, from extraction of raw materials to its eventual disposal and assimilation into the environment. Also known as cradle-to-grave assessment.

Local or Regional Foods	<p>The definition of local foods or regional foods is both flexible and in flux, but generally refers to food grown near where it is sold or consumed. Local food production strengthens local economies by protecting small farms, local jobs, and local shops, thereby increasing food security. Local foods may be defined by:</p> <ul style="list-style-type: none"> <li>- A very small area such as the size of a city and its surroundings, county or group of counties, or between the borders of a state or country.</li> <li>- The distance the food has traveled. The wholesale distribution system can confuse calculations as fresh food that is grown very near to where it will be purchased, may have traveled hundreds of miles through the sectors of the food system before arriving back at a local store.</li> <li>- Ecoregion or where food production is considered from the perspective of a basic ecological unit defined by its climate, soil, watershed, species and local agricultural systems (14).</li> </ul>
Local Sourcing	<p>Local sourcing has not been defined in the industry and can mean any or all of the following:</p> <ul style="list-style-type: none"> <li>- Foods produced or grown locally within the same state or geographic region as the Sodexo account</li> <li>- Companies that support the local community by providing employment opportunities and tax revenue within a particular state or region</li> </ul> <p>Consideration must be given to the seasonal nature of locally grown produce and all providers must meet Sodexo quality assurance process to ensure safe food is supplied to the account.</p>
Marine Stewardship Council	<p>A global, non-profit organization founded in 1997 to promote responsible fishing practices worldwide. The MSC label assures that the product comes from a well managed fishery and has not contributed to the environmental problem of over fishing (15).</p>
Monterey Bay Aquarium	<p>Developed a list of seafood as part of a 1997-1999 "Fishing for Solutions" exhibit anticipating visitor questions about making better seafood choices. The list evolved into the <i>Seafood Watch</i> pocket guide for consumer (16).</p>
National Fisheries Institute	<p>Organization committed to sustainable management of the oceans and being stewards of the environment by endorsing the United Nations' Principles for Responsible Fisheries, recognizing the value of ensuring the industry does not adversely affect surrounding ecosystems or damage native species. NFI supports and promotes sound public policy based on hard science (17).</p>

Natural	A product containing no artificial ingredient or added color and is only minimally processed (a process which does not fundamentally alter the raw product) may be labeled natural. The label must explain the use of the term natural (such as - no added colorings or artificial ingredients; minimally processed) (9).
NGO	Non-governmental organization agents such as Fair Trade Certified and Rainforest Alliance are not directly affiliated with any national government but often have a significant impact on the social, economic and political activity of the country or region involved.
New England Aquarium	One of the first aquariums in the world to create a conservation department. Their mission is to address aquatic conservation problems, locally and globally, by creating and linking community efforts with research, policy and public awareness (18).
Omega 3 Enriched Eggs	Eggs from hens fed special diets to produce eggs with higher amounts of omega-3 fatty acids. These eggs contain 100 to 200 mg of omega-3s (three to six times that of a normal egg).
Organic	<p>Organic food is produced by farmers who emphasize the use of renewable resources and the conservation of soil and water to enhance environmental quality for future generations. Organic meat, poultry, eggs, and dairy products come from animals that are given no antibiotics or growth hormones. Organic food is produced without using most conventional pesticides; fertilizers made with synthetic ingredients or sewage sludge; bioengineering; or ionizing radiation. Before a product can be labeled "organic," a Government-approved certifier inspects the farm where the food is grown to make sure the farmer is following all the rules necessary to meet USDA organic standards. Companies that handle or process organic food before it gets to the local supermarket or restaurant must be certified, too (19).</p> <p>Organic Dairy</p> <ul style="list-style-type: none"> <li>- Animal must have access to the outdoors</li> <li>- Cows are fed 80% organic feed for 9 months and 100% organic feed for 3 months before certification – all feed must be 100% organic thereafter</li> </ul> <p>Organic Eggs</p> <ul style="list-style-type: none"> <li>- Animal must have access to the outdoors</li> <li>- Chickens are fed 100% organic feed from chick stage</li> </ul> <p>Organically Raised (meat &amp; poultry)</p> <ul style="list-style-type: none"> <li>- Preventative measures are used to keep animals</li> </ul>

	<p>healthy and productive including the use of vaccines</p> <ul style="list-style-type: none"> <li>- Animal must have access to the outdoors</li> <li>- Poultry that has been under continuous organic management no later than 2<sup>nd</sup> day of life</li> <li>- Other livestock that are under continuous organic management from the last 3<sup>rd</sup> of gestation</li> </ul>
Organic Trade Organization (OTA)	A membership-based business association that focuses on the organic business community in North America.
People, Planet, Profit	See Triple Bottom Line
PLA	Poly-Lactic Acid: a product made from cornstarch with the look and feel of plastic.
Producer Definitions for Meat and Poultry	Manufacturers have developed their own set of standards which may be more stringent than the USDA standards.
Rainforest Alliance	A global nonprofit organization that protects ecosystems and the people and wildlife that rely on them through third party audits. The Alliance promotes environmental education for farmers and workers.
Recombinant Bovine Somatotropin (rBST)	A copy of the naturally occurring protein hormone in cattle, bovine somatotropin, produced by means of recombinant DNA technologies.
Seafood Harvesting	The method used to fish for the product.
Smithsonian Bird Friendly	Shade grown coffee that plays a key role in the conservation of migratory birds who live in the forest-like habitat of coffee farms.
Solid Waste	Non-liquid, non-soluble materials discarded from industrial, commercial, mining, or agricultural operations, and from community activities which contain complex and sometimes hazardous substances, including garbage, ashes, industrial wastes, construction debris, commercial refuse, sewage sludge, and discards such as appliances, furniture, and equipment.
Sustainable Agriculture	Agriculture that over the long-term, enhances the environmental quality and the resource base on which agriculture depends; provides for basic human food and fiber needs; is economically viable; and enhances the quality of life for farmers and society as a whole (20).
Sustainable Development	Sustainable development is development that meets the needs of the present without compromising the ability of future generations to meet their own needs (2).
Sustainable Seafood	Sustainable seafood is from sources, either fished or farmed, that can maintain or increase production into the long-term without jeopardizing the affected ecosystems (21).
Toxic Waste	A waste that poses a substantial present or potential hazard to human health or the environment. It includes wastes that are poisonous, carcinogenic, mutagenic, teratogenic, phytotoxic or toxic to aquatic species.
Trawling/Dragging	A fishing method: a cone shaped net is towed behind a boat at varying depths.

Triple Bottom Line	A business venture's simultaneous pursuit of beneficial outcomes along three dimensions: economic, social, and environmental. The often-cited phrase, "people, planet, profit" is an alternate and self-explanatory reference to the concept of triple bottom line (22).
Trolling	A fishing method: fishing lines are dropped to a certain depth and are towed behind a boat.
United Egg Producers	Organization committed to responsible farming, adhering to a set of strict, science-based guidelines set forth by the UEP to deliver the safest, highest quality eggs in the world while maintaining the highest standards of care for the hens. Members include producers/farmers, owners of breeder flocks, hatcheries, starter pullets, contract egg producers, farm cooperative representing egg producers (23).
United Nations Global Compact	An international initiative that brings companies together with U.N. agencies, labor and civil society, to deal with the challenges of globalization and work toward a more sustainable and inclusive global economy (24).
United States Department of Agriculture (USDA)	The USDA regulates the definitions of organic and natural products and has jurisdiction for the inspection of production facilities (9, 19, 25, 26).
USDA Organic Label	Products carrying this label are certified according to USDA standards (26).
USDA Quality Grades	<ul style="list-style-type: none"> <li>• <b>Prime grade</b> - is produced from young, well-fed beef cattle. It has abundant marbling and is generally sold in restaurants and hotels. Prime roasts and steaks are excellent for dry-heat cooking (i.e., roasting, broiling, and grilling).</li> <li>• <b>Choice grade</b> - is high quality, but has less marbling than Prime. Choice roasts and steaks from the loin and rib will be very tender, juicy, and flavorful and are, like Prime, suited to dry-heat cooking. Many of the less tender cuts, such as those from the rump, round, and blade chuck, can also be cooked with dry heat, but be careful not to overcook them. Using a meat thermometer takes the guesswork out of cooking and assures a safe internal temperature: 145 °F is medium rare; 160 ° F, medium; and 170 °F, well done.</li> <li>• <b>Select grade</b> - is very uniform in quality and normally leaner than the higher grades. It is fairly tender, but, because it has less marbling, it may lack some of the juiciness and flavor of the higher grades. Only the tender cuts (loin, rib, sirloin) should be cooked with dry heat. Other cuts should be marinated before cooking or cooked with moisture to obtain maximum tenderness and flavor.</li> <li>• <b>Standard and Commercial grades</b> – frequently are sold as ungraded or as "store brand" meat.</li> </ul>

	<ul style="list-style-type: none"> <li>• <b>Utility, Cutter, and Canner</b> grades - are seldom, if ever, sold at retail but are used instead to make ground beef and processed products (25).</li> </ul>
Utz Certified (formerly Utz Kapeh)	UTZ Certified is a global coffee certification program. The certification is a guarantee that coffee is grown on farms that use agrochemicals properly, where workers and their families live in adequate housing, have access to healthcare, schools and training, and that their labor rights are protected (27).
Waste Water	Water used in domestic, agricultural, commercial or industrial process and, as a result, contains pollution that has potentially harmful substances.
Water Conservation	The protection, development, and efficient management of water resources for beneficial purposes.
Wild Seafood	Species are hunted and caught using the same methods as a sport fisherman; availability and price are affected by seasonality.

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