

California Organic Product and Supplier List

Below is a partial list of organic products and suppliers that serve institutional buyers in California, including school districts. Several California organic farms are listed, however you will find many more organic and/or regenerative producers included in the following directories: [Community Alliance with Family Farmers \(CAFF\)](#), [Farm Directory](#), [CCOF Member Directory](#), [Chef Ann Foundation CA Beef Procurement](#), [Farmer's Pal Listing](#), [Local Harvest Listing](#), and [CDFA Marketplace](#). For a practical "How To" guide for increasing organic sourcing, see Friends of the Earth's [Organic School Food Roadmap](#).



USDA Certified Organic foods are grown without the use of hazardous synthetic pesticides, synthetic fertilizers or genetically modified organisms (GMOs). Organic farmers generally use natural, soil-enhancing fertility and pest management methods like composting, cover cropping, managed grazing and diverse crop rotations. Organic animal products are produced without antibiotics, growth-promoting drugs or hormones, and come from animals raised on certified organic pasture or fed only certified organic grains and grasses. You can learn more [here](#) about the benefits of serving organic food in schools.

Produce Distributors, Farmer Networks, Food Hubs and Aggregators who carry organic and currently sell to school districts.

Company	About	Distribution Region(s)	Product(s)
AgLink	AgLink works with more than 50 school districts across California, AgLink exclusively serves schools, and focuses on schools that make local and seasonal produce a priority. 99.9% of all products AgLink handles are locally grown within a 100-mile radius from its facility in Merced County. AgLink does not supply schools with organic produce items. Although its processing and handling facility is organic certified and most of their suppliers offer organic items, organic is not currently distributed to schools, but may be requested. AgLink is an approved vendor in the Unprocessed Fresh Fruit and Vegetable Pilot Program.	Northern and Southern California Sacramento to Bakersfield and Santa Rosa to Monterey, plus Santa Barbara/Oxnard and a few schools in LA	Variety of fresh fruits and vegetables, almonds, sauces and seasonings
American Produce Distributors	American Produce Distributors is a family-owned business, serving customers across all segments of the foodservice industry for more than 30 years. With a full line of fresh produce, herbs, and other foodservice products, American Produce prides itself as one of the few truly local providers of fresh produce from their distribution facility in National City, CA. Upon request, American Produce has been able to provide local and organic product options.	Southern California (San Diego County, Orange County, Riverside County)	Variety of fresh fruits and vegetables

<p><u>Bay Cities Produce Co.</u></p>	<p>Founded in 1947 by Albert Del Masso, Bay Cities Produce Company is a family-owned and operated produce distributor and processor located in San Leandro, California. Bay Cities services school districts and other institutions, carrying fresh, frozen, and prepared fruits and vegetables. The company notably offers a complete line of custom cut produce, both conventional and certified organic, processed daily in their 55,000 square foot facility in San Leandro, CA. Organic and local produce available.</p>	<p>Northern California</p> <p>50-mile radius of San Leandro, CA.</p>	<p>Variety of fresh and frozen produce, plus a complete line of custom cut produce</p>
<p><u>The Berry Man, Inc.</u></p>	<p>A wholesale produce distributor supplying restaurants, resorts, institutions, caterers, and markets across the central coast in California. It provides organic and pesticide-free produce that is sourced from local, small farms. Organic and local foods are their specialty.</p>	<p>Northern California</p> <p>Central coast CA, from Big Sur to Malibu. Specifically, within a 50-mile radius of San Leandro, CA</p>	<p>Wholesale produce, dairy, pasta, oil, etc.</p>
<p><u>Daylight Foods</u></p>	<p>Daylight Foods offers an array of organic options and transparent tracking of where products are sourced. Daylight 150 is a new program focused on helping its customers source foods grown “in their backyard,” within 150 miles of Daylight Foods, emphasizing support for local family farms and benefits to the local economy. Daylight 150 focuses on organic and seasonal produce from farms using sustainable growing and harvesting methods. Daylight is an approved vendor in the Unprocessed Fresh Fruit and Vegetable Pilot Program. Specializes in organic and local foods.</p>	<p>Northern and Central California</p> <p>Currently from Chico to Bakersfield, and from the Bay Area to Merced County.</p>	<p>Variety of fresh fruits and vegetables</p>
<p><u>Earl’s Organic Produce</u></p>	<p>Earl’s is one of only five distributors in the country that is 100% organic certified. A California Certified Green Business, Earl’s has a strong commitment to sustainability in all aspects of their business operations. Schools in CA that have worked with Earl’s were able to prioritize local produce within Earl’s distinguished local zones of 100 miles, 250 miles, or the state of California. Earl’s specializes in organic foods and has a strong commitment to sustainability.</p>	<p>Northern and Central California</p> <p>Most of CA, from the Central Coast to CA-Oregon border</p>	<p>Variety of organic fruits and vegetables (475+ line items at any given time)</p>
<p><u>Farm Fresh to You</u></p>	<p>Created in the 1970s, Farm Fresh to You is operated by Capay Organic, a second generation- family farm. They are fairly new to working with schools, and have a wide variety of farm-fresh, mostly California organic produce and food to meet your needs. The company delivers organic food directly to school districts and partners with local farms and artisans in your area. Farm Fresh to You has been farming organically for over 40 years. Certified organic by CCOF, Capay Organic is the second organic farm ever certified in Yolo County by CCOF. The company has a strong commitment to sustainability, including reducing food miles and promoting crop biodiversity. Farm Fresh to You offers school fundraiser programs through which family and friends can enjoy fresh, organic produce from Farm Fresh to You and provide a promo code for their schools, in turn giving money back to these schools. A Network of farmers, primarily CA organic and “Beyond Organic”. Starting to offer services to schools.</p>	<p>Northern, Central and Southern California - Most of CA; Inquire directly with your location or zip code</p>	<p>Organic Fruits and Vegetables (mostly California grown), as well as other organic foods</p>
<p><u>FEED Sonoma</u></p>	<p>FEED Sonoma is a regional food hub currently based in Sebastopol, CA, that aggregates and distributes produce from 80+ local farms throughout Sonoma County. All FEED Sonoma producers follow sound, organic practices, with over 50% of growers being certified organic, although the cost of certification can be unfeasible for some. As of May 2020, FEED Sonoma became California’s 1st farmer- and employee-owned fresh produce cooperative. Organic and local Foods available. Starting to offer services to schools.</p>	<p>Northern California</p> <p>Sonoma County, CA</p>	<p>Variety of fresh produce, fruits and nuts, eggs, flowers, honey and bee products</p>

<p><u>Food 4 Thought</u></p>	<p>Food 4 Thought, LLC brings quality fresh produce into schools to help students eat healthy and learn better. Its Farm to School program partners with small, family-owned California farms that share their commitment to student health and nutrition, including a few organic farms. They provide fresh fruits and vegetables — grown, picked and packed in student-sized portions. Food 4 Thought offers extensive programs and educational support to schools through “Harvest of the Month” classroom support kits, banners, and other educational materials. Each student receives a properly-sized sampling of that month’s harvest: fresh or dried fruits or cut, washed and bagged vegetables — ready to serve. For schools new to Harvest of the Month, the Food 4 Thought team helps with training and implementation, including a variety of fundraising options for school teams and organizations that meet the requirements of California SB12. Organic and non-organic products available for schools.</p>	<p>Nothorn and Central California; East Bay, South Bay, Sacramento, Lodi, Central Valley. (*not above Golden Gate or in the LA region, not much in central coast region)</p>	<p>Some Organic Fruits, Vegetables, Dried Fruit, Nuts, plus non-organic California grown farm fresh produce</p>
<p><u>FreshPoint Sysco</u></p>	<p>FreshPoint is North America’s largest wholly owned produce distributor, supplying schools and universities, as well as other institutions. FreshPoint has a program known as The Produce Hunter, through which FreshPoint works to procure produce from small, local farms committed to sustainable agriculture, and allows clients to add Farmers’ Market items to order guides. FreshPoint also has the Local Farmer Finder application, through which customers can define geographic boundaries surrounding their zip code and find local farmers and their products that are distributed by FreshPoint Sysco. Organic and local foods are available.</p>	<p>Statewide California; distributes out of Union City, Turlock, and City of Industry</p>	<p>Variety of produce</p>
<p><u>The Fruit Guys</u></p>	<p>The FruitGuys is a family-owned business whose mission is to support sustainable agriculture and combat hunger by partnering with small independent farmers and non-profits. Their Farm to School program provides districts with a wide variety of seasonal, local, and unique produce while assisting schools meet state and federal nutrition requirements. The Fruit Guys has regional distribution hubs across the country to source seasonal produce from the nearest CCOF-certified organic farms and wholesalers to reduce shipping costs and climate impact.</p>	<p>Statewide California</p>	<p>Bulk produce, unique tropical and heirloom produce, pre-cut fruits and veggies, mixed snack boxes.</p>
<p><u>Gold Star Foods</u></p>	<p>Founded in 1978, Gold Star Foods Inc. is one the nation’s leading food distributors to K-12 schools, supplying more than 800 school districts across the Southwestern U.S., serving more than 6.5 million meals per day. Gold Star Foods distributes processed and USDA, “Brown Box” or “Value Added” commodities, with dedicated staff and a depth of online tools to help schools utilize Commodity Programs. Gold Star also operates a Farm Fresh to School Program. In addition, Gold Star has worked with the Center for Good Food Purchasing to create a vendor score card based on its values-based standards and approves a list of vendors for the Good Food Purchasing Program. Limited organic available, but more may be available upon request.</p>	<p>Statewide California</p>	<p>All items used in school meal programs, including frozen and fresh foods, produce, paper and supplies.</p>
<p><u>Heath and Leujeune</u></p>	<p>Founded in 1981, Heath and Leujeune is a Southern California-based organic distributor, specializing in organic whole produce, pulses, herbs and some lightly processed (chopped) produce, including grown in California and beyond. They source some of their products from other countries outside of the United States. Heath and Leujeune is a CCOF certified organic wholesaler with a strong dedication to sustainability, including using green alternatives for their packaging, composting, transportation, and recycling, Open to delivering organic foods to schools.</p>	<p>Statewide California</p>	<p>Organic Fruits, Vegetables, Pulses Herbs, Dried Fruit</p>
<p><u>Modesto Food</u></p>	<p>Regional distributor for the greater San Francisco Bay Area--delivering meat, poultry, game birds, ducks, and select dairy products. Licensed to produce and pack Halal and organic. Organic and local foods available.</p>	<p>Northern California Greater Bay Area, CA</p>	<p>Specialty meat and dairy</p>

<p><u>NextGen Foods</u></p>	<p>Next Generations Foods was founded in 2006 by Farmer-CEO Michael Bosworth, who envisioned and built a distribution model emphasizing quality above all else. He and his team work to both discern customers' needs as well as cultivate personal relationships with local farmers and artisans. With a strong commitment to sustainable agriculture, excellence, and transparency, NextGen Foods currently distributes to local restaurants, co-ops, and UC Davis. Organic and local Foods available. Interested in working with schools but has not yet.</p>	<p>Northern California; specifically Sacramento Area</p>	<p>Organic Beans, quinoa, vinegar, nuts, rice, and specialty food products</p>
<p><u>Old Grove Orange</u></p>	<p>Old Grove Orange is a group of 15+ small growers in SoCal, dedicated to making the last remaining farms in the Inland Empire region sustainable via partnerships with local school districts. They have two decades of experience serving local students through Farm to school, offering hands-on programming like Mini Farmers Markets and Farm Field Trips for students. Their mission as a majority woman-owned, BIPOC organization is to provide their community with the best fruits and vegetables while stewarding the land through certified organic practices.</p>	<p>Southern California</p> <p>School Districts and Colleges in the Inland Empire surrounding Redlands, CA</p>	<p>Variety of fresh fruits and vegetables, including some organic</p>
<p><u>Pacific Rim Produce</u></p>	<p>Pacific Rim Produce carries over 200 items, with a focus on sourcing from local California farms (within 250 miles of their headquarters in Alameda, CA). They also specialize in procuring a wide variety of more difficult-to-get Asian produce, with consistent product availability. Locally owned and family operated since 1993, the company provides quality produce to restaurants, schools, food processors, food delivery companies, and meal subscription companies. Organic and local foods are available. Pacific Rim is an approved vendor within the Unprocessed Fresh Fruit and Vegetable Pilot Program.</p>	<p>Northern and Central California;</p> <p>Warehouse located in Oakland, CA. Distributes to North Bay, South Bay, Sacramento, Stanislaus, East Bay, San Francisco</p>	<p>Variety of fresh fruits and vegetables, dairy, dried fruits and a variety of oils</p>
<p><u>Riverside Food Hub</u></p>	<p>The Riverside Food Hub was developed as a pilot program within the Riverside Unified School District that sources food from local, sustainable and organic farms. Utilizing the district's infrastructure and staff, the hub not only serves RUSD's produce needs for its food service program, but also serves neighboring smaller school districts and programs. Tarsadia Organic & Family Farm participates in the hub and offers delicious organic peaches. Organic and local produce available to schools.</p>	<p>Southern California; specifically Riverside County</p>	<p>Variety of fresh fruits and vegetables</p>
<p><u>Season Harvest Foods</u></p>	<p>Season Harvest Foods is a prominent vegetable supplier in the US that focuses on high-quality IQF (Individually Quick Frozen) and dehydrated products. Quality control begins on the field where they have established NOP (National Organic Program) standards throughout all operations. They have created ongoing educational programs for farmers in order to continuously improve quality control and farming methods, and the field management team works closely with farmers to assure the quality and fertility of the soil. These strict farming practices produce healthy vegetables and fruits while reducing environmental impact.</p>	<p>Statewide California</p>	<p>IQF organic garlic, green onion, shallots, and basil, as well as IQF organic vegetables such as spinach, bell pepper, onion, broccoli, cauliflower, carrots and edamame.</p>
<p><u>Shasta Produce</u></p>	<p>Shasta Produce is a family-owned wholesale produce company located at the Golden Gate Produce Market in South San Francisco. They deliver a full line of quality produce throughout Northern California. They offer organic and conventionally grown fruit, vegetables, herbs and specialty produce.</p>	<p>Northern California; throughout the San Francisco Bay Area</p>	<p>Variety of organic and conventional fresh fruits and vegetables</p>

<u>Spork Food Hub</u>	Founded in the middle of the COVID-19 Pandemic, Spork Food Hub was created as a response to the supply chain challenges that schools in the Sacramento Region were facing. The food hub partners with over 30 local, organic farmers to provide sustainable and nutritious produce to neighboring school districts, universities, food security programs, and other institutions. The farmers that partner with Spork Food Hub are committed to building conscious and ecologically-minded businesses.	Northern California; Sacramento Region	Variety of organic fresh fruits and vegetables, herbs, eggs, rice, nuts and whole wheat and flour
<u>Sun Pacific</u>	Founded in 1969 by Berne Evans, Sun Pacific is a family-run and owned California distributor and farming operation that has converted thousands of acres to organic fruit: kiwi, tangerines, grapes, etc. They operate on land from Bakersfield to the Sequoias in the San Joaquin Valley of California. As one of the largest produce farmers in California, they pack and ship 75 million boxes of produce globally. They also are committed to using sustainable growing practices, including but not limited to, using low volume irrigation systems, integrated pest management, and solar panels. They are happy to deliver to school districts across California. Offer both organic and non-organic products.	California	Organic kiwi, grapes, mandarin, cara cara oranges, navel and heirloom navel oranges, lemons, and other non-organic citrus
<u>Sunrise Produce</u>	Sunrise Produce offers an array of fresh fruits and vegetables as well as a variety of portion packed individual servings for school meal programs. Although Sunrise Produce does not currently supply school districts with organic items, they support the Farm to School initiative by sourcing fresh fruits and vegetables from local Southern CA farms. They also have a weekly School Market Updates newsletter to inform school food service professionals about the industry's constant market changes, from updates and alerts to best buys. Currently not selling organic to schools but carries it for other customers. Sunrise Produce Company is an approved vendor within the Unprocessed Fresh Fruit and Vegetable Pilot Program.	Southern California	Variety of fresh fruits and vegetables, dairy, eggs and cheese, gluten-free products, rice and grains
<u>Tahoe Food Hub</u>	Tahoe Food Hub is a non-profit organization based in Truckee, CA, with a mission to build a food system that supports regenerative and sustainable farming practices by increasing access to local food for North Lake Tahoe. They also offer a variety of programs that educate their community on the important role that a local food system has on the community, economy, and environment. Its Farm to Market program has a network of more than 50 farms and ranches within 150-miles of North Lake Tahoe. It provides a fair-trade marketplace that makes it easy for restaurants, small grocers, resorts, schools and the public to access local food producers. Its Farm to School program teaches the next generation the importance of local food and sustainable agriculture, connecting students with where their food comes by using experiential learning at their education farm, Mountain Roots. Organic and local produce available to schools.	Northern California, specifically Tahoe-Truckee region	Variety of fruits and vegetables
<u>United Natural Foods (UNFI)</u>	UNFI is a North American food wholesale distributor of natural, organic, and specialty foods and non-food products. UNFI's wholesale segment is engaged in the national distribution of natural, organic, specialty, produce, and conventional grocery and non-food products, and provides retail services. Organic foods available to schools.	Statewide California and the United States	Variety of food items, brands, produce, and business services.
<u>Veritable Vegetable</u>	Veritable Vegetable is a women-owned and led organic produce distribution company based in San Francisco, California. Established in 1974, Veritable Vegetable is a Certified B Corporation that is known for its values-based procurement, focus on sustainability, and extensive organic offerings. Powered by a zero-emission green fleet, the company works to build a more sustainable and equitable food system. Currently distributing Straus dairy to two school districts, but not looking to expand.	Statewide California All over California, parts of Arizona, Colorado, Nevada, and New Mexico. Also ships to Hawaii and New York	Variety of organic produce, dairy, eggs, flowers, and other grocery items

<u>68 Produce, LLC</u>	68 Produce is a full-service distributor that is vertically integrated, providing customers with custom growing programs and sourced product from the highest quality growers up and down the California coast. Offers organic produce.	Statewide California Nationwide, based in Salinas Valley, CA	Organic Produce; variety of fruits, vegetables, and herbs
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Produce Farms
Please contact the farms listed below directly for details on distribution, including if they do direct and/or work with a distributor.

Company	About	Region(s)	Organic Product(s)
<u>The Abundant Table</u>	The Abundant Table is a four-acre certified organic farm in Camarillo, CA, producing a diverse yield of crops that are grown using sustainable, organic principles . They provide organic food to the local community through a community supported agriculture (CSA) program, as well as distribution to local schools, markets, and restaurants. The organization supports food-insecure communities through their food justice programs and donates excess food through food banks and faith-based institutions. As a democratically run cooperative, The Abundant Table emphasizes a healing relationship with the land through its educational programs.	Southern California Ventura County	Variety of organic produce; well-known for famously sweet carrots.
<u>Coke Farm</u>	Coke Farm, located in San Juan Bautista, CA, is both an organic grower and distributor . Since 1981, Coke Farm has also served as an all-organic food hub for more than 70 growers in the region. The Hub is a way to economically uplift and empower organic farmers while engaging customers to commit to being part of the organic farming movement. Producers range in size from 5-acre farms to 1,000+ acre ranches. Due to the mild climate of the area, they can grow year-round and feature unique seasonal products, from beans and broccoli to tomatoes and winter squashes. They offer hundreds of organic fruits and vegetables as well as mixed lettuces and can meet demand for high volume because of their collective approach. One “outstanding in the field” item they are particularly well known for producing is delicious organic strawberries. Coke Farms is also an approved vendor under Unprocessed Fresh Fruit and Vegetable Pilot Program.	Northern and Central California; through distributors (e.g., Daylight Foods, Bay Cities Produce)	Variety of organic and locally grown fresh fruits and vegetables
<u>Fiery Ginger Farm</u> (transitional organic)	Fiery Ginger Farm is an urban farm located in West Sacramento, California providing naturally grown food and hands-on learning opportunities to the families in their community. The farm’s mission is to grow the highest quality food using sustainable practices , deliver hands-on land-based educational experiences , and develop community where they farm. They believe that urban farms are powerful agents of change for the environment, the food system and the cities they service.	Northern California, specifically Sacramento region	Variety of fresh fruits and vegetables
<u>Go Green Agriculture</u>	Go Green grows a variety of certified organic crops hydroponically in its five-acre greenhouse. The farm’s culture is founded on family, fun and excellence through innovation. Their closed-loop irrigation technology means they use 80% less water and up to 75% less land to grow their high quality lettuce. Go Green does not genetically modify their product, instead their team spends years hand-crossing different plant breeds to achieve richer flavors, more nutritional value, and longer freshness.	Southern California Located in Encinitas, in the Northern area of San Diego County	Organic Lettuces

<p><u>Indian Springs Organic Farm</u></p>	<p>Indian Springs Organic Farm is a 33-acre organic farm in Penn Valley, CA, and has been certified organic since 1987. As one of the longest standing organic farms in California, Indian Springs grows a variety of row crops and has an orchard, plus a wood lot and pasture for their sheep. They also have burros, cows, and chickens, and make their own compost to improve soil fertility.</p>	<p>Northern California Nevada County</p>	<p>Variety of fruits and vegetables, flowers, and pumpkin patch.</p>
<p><u>JSM Organics</u></p>	<p>Based in Monterey County, BIPOC-owned farm JSM Organics focuses on growing organic produce. Their commitment to environmental health extends to their sustainable packaging practices with ReadyCycle. JSM Organics is an approved vendor within the Unprocessed Fresh Fruit and Vegetable Pilot Program.</p>	<p>Northern and Central California; Located in Aromas, CA Central Coast; primarily available in and around the greater Bay Area</p>	<p>Variety of organic fruits and vegetables</p>
<p><u>Kandarian Organic Farms</u></p>	<p>Known as a progressive and community-oriented farmer, Mr. Kandarian works with the school food service programs on bulk discount purchasing. Kandarian Organic Farms cultivates 100% organic, GMO-free, “ancient grains.” These grains possess high amounts of omega-3, B vitamins and zinc. Kandarian Organic Farms’ website explains that “Ancient grains are more than just relics from the past once again en vogue, they are grains and seeds with a robust texture, stellar nutritional profile, and unmatched versatility. Chock full of B vitamins, minerals like magnesium, potassium, and iron, they also provide much needed fiber and antioxidants. From amaranth to spelt, ancient grains are loaded with trace vitamins and protein to keep you going. Offers a 30% discount to districts who purchase in bulk. Average cost (with discount) is \$7 per lb.</p>	<p>California Statewide; Located in San Luis Obispo County, with direct shipping available nationwide</p>	<p>Quinoa, Millet, Teff, Chia, Farro, Spelt, Rye, Kamut, Einkorn, as well as the wheat/rye hybrid Triticale, Black Barley, gluten-free Nude Oats, and Sonora White Wheat</p>
<p><u>Live Earth Farms</u></p>	<p>Live Earth Farm is widely recognized for their sustainable farming and environmental stewardship practices that are the key to growing their nutritious certified organic fruits and vegetables. The farming philosophy focuses on building biodiversity and maintaining healthy soil using techniques such as composting, crop rotation, cover crops, and mulching. They work with businesses and schools with their wholesale purchasing program.</p>	<p>California Statewide</p>	<p>Variety of organic fruits and vegetables</p>
<p><u>Stone’s Throw Farm</u></p>	<p>Stone’s Throw Farm, located in Colfax, California, supplies the greater Placer/Nevada country area with high quality CCOF-certified organic produce and flowers. They are dedicated to their local community of wildlife, pollinators neighbors and friends, and aim to be responsible stewards of their creeks, trees, soil and plants.</p>	<p>Northern California; specifically in Placer and Nevada Counties</p>	<p>Variety of fruits and vegetables. Flowers.</p>
<p><u>Sun Valley Farms and True Harvest Food Hub</u></p>	<p>Founded by the third-generation Watsonville farmer, Rogelio Ponce Jr., the True Harvest label got its start with the support of nonprofits like Community Alliance with Family Farmers (CAFF), Kitchen Table Advisors (KTA), and ALBA, who referred Rogelio to small organic growers in the area. True Harvest represents about six to eight small organic farms, who work with the online grocer Good Eggs to distribute organic produce. Their crops include a variety of fruits and veggies including chard, kale, broccoli, celery, lettuce, fennel, cabbage, strawberries, and more. This is a BIPOC Owned business and is interested in working with schools. No website currently available, please contact rogelio.ponce@sunvalleyberries.com.</p>	<p>Northern and Central California; Located in Watsonville, CA and product available via Good Eggs in CA</p>	<p>Variety of fruits and vegetables</p>
<p><u>Vertical Foods</u></p>	<p>Vertical Foods grows and partners with independent growers, providing farming and food safety support. Participating ranches are assessed by third party audits that can certify Good Agricultural Practices to ensure the safest product. Seasonal fruit is picked at its peak ripeness combined with stable volume. They also provide customized packaging and direct shipping for clients. Vertical Foods also provides organic products for school districts through a third-party distributor.</p>	<p>California Statewide</p>	<p>Specialty Fruits, Citrus, Mandarins, Asian Pears Kiwi, Figs, Apricots</p>

<u>Western Sky Produce</u>	Western Sky Produce began in March 2020 with two friends sharing a passion for fresh produce and servicing the complex supply chain of the industry. Today, their team specializes in creating customized programs that incorporate all aspects of the produce industry including procurement, distribution, logistics, and consolidation. Organic produce is available occasionally.	California Statewide, based in Monterey CA	Variety of fruits and vegetables
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Dairy Producers

Company	About	Distribution Region(s)	Product(s)	Price
<u>Alexandre Family Farm</u>	Alexandre Family Farms offers grass-fed dairy products through using regenerative, organic farming practices. . By practicing good pasture management, matching the need of the pasture to be grazed and fertilized with the need of cows to eat, they grow the organic matter in the soil. The farm’s own EcoDairy seal illustrates their commitment to animal health practices, holistic farming, and pasture raised practices.	California	Carton Milk, Flavored Milk, Yogurt and Kefir, Eggs	Ask for Bulk Pricing
<u>Humboldt Creamery</u>	Humboldt Creamery products come from family-owned farms that produce organic dairy products . . Cows are raised in conditions that follow their natural behaviors: grazing in pastures and without the use of hormones that artificially speed growth or increase milk production.	California	Organic Whole Milk, Fat Free Milk, Reduced Fat Milk, Heavy Whipping Cream, Sour Cream, Cottage Cheese	Ask for Bulk Pricing
<u>Straus Family Creamery</u>	Straus Family Creamery sources from nine family-owned dairies in Marin and Sonoma Counties that adhere to organic standards and go beyond in terms of their environmental stewardship and animal access to pasture. Straus’s partnership with these farms has helped inspire dairies to transition to organic. Between Marin and Sonoma Counties, 90% of all dairies are now certified organic. Straus milk undergoes gentle pasteurization to maintain its purity and true milk flavor. No additives are used in Straus’s milk. Their certified organic dairy products, which also includes butter, yogurt, sour cream and other dairy products, are certified kosher and gluten free. While all organic products are always non-GMO, Straus products are also Non-GMO Project Verified. Adhering to organic standards, cows are never given hormones or antibiotics, graze on organic pastures, and are given 100% organically grown supplemental feeds.	North Bay and San Francisco Bay Areas, CA Veritable Vegetable is currently the only distributor to schools.	Bulk milk, yogurt	\$0.34 per 8 ounce serving of milk at bulk price
<u>Clover Sonoma</u>	The Clover brand dates back to 1916 when fresh milk was first bottled and distributed by the Petaluma Cooperative Creamery – a small creamery in the company’s hometown of Petaluma, California. With both USDA Organic and conventional milk and dairy products, Clover Sonoma distributes for themselves on the most efficient and effective routes and works with other distributors that are outside of Clover’s 100-mile range.	North Bay Area, CA Daylight Foods, Fresh Point (Sysco), Palo Alto Foods all carry Organic Clover Sonoma milk	Milk cartons, cheese, cottage cheese, yogurt, eggs	\$0.30 -\$0.40 per 8-oz unit for conventional, \$0.55 -\$0.65 for organic

Meat Producers

Friends of the Earth promotes serving plant-based entrees whenever possible, reducing meat portions with blended dishes and sourcing “better meat” for all your meat dishes. Better meat has the following attributes: domestically sourced from local and organic* regional farms or businesses** which are certified by third-party auditors, including [USDA Organic](#), [American Grass-Fed Association \(AGA\)](#), [Animal Welfare Approved](#), [Certified Grass-Fed by A Greener World \(AGW\)](#), [Global Animal Partnership \(step 4-5+\)](#), and [Food Alliance](#). If third-party certified meat is not readily available, meat should be sourced from known farms that raise predominantly grass-fed animals on pasture with no routine antibiotics, hormones, growth-promotants or GMO feed.

*For farms and businesses that are certified USDA Organic, confirm that those farms do not qualify as CAFOs, as they do not have strong animal welfare standards in their certification.

Company	About	Distribution Region(s)	Product(s)	Price
Marin Sun Farms	Marin Sun Farms is a meat company committed to creating a more sustainable food system by empowering farmers, conserving our landscapes and restoring the vitality of the foodshed and its inhabitants. We proudly operate the last remaining USDA inspected slaughterhouse in the San Francisco Bay Area, a certified organic and Animal Welfare Approved facility, and provide the highest quality meats available in California. We employ and empower local folks in Petaluma, Point Reyes Station and Oakland with good jobs including ranch hands, livestock handlers, butchers, packers, drivers, salespeople, administrators and dreamers.	California Statewide Direct Distribution to wholesale customers in Los Angeles and the Bay Area	Beef, Bacon, Hot Dogs, Eggs, Chicken, Ground Meat	2023 Animal Share Pricing Beef ground, 25% fat 1LB, 40LB case: \$340 Chicken, whole, 10-14 per 40lb case: \$6.50/lb Chicken ground, 1LB, 40lb case: \$360
Mindful Meats	Northern California-based Mindful Meats is organic, pasture-raised, and Non-GMO Project Verified (note that all organic products are always non-GMO). Mindful Meats uses fine cuts of meat to make their ground beef instead of lower-quality meat often found in other ground beef products. Mindful Meats is proud to source “dual purpose” animals. This means the animal has been raised for more than just one purpose: the cows are raised on organic pasture, initially as dairy cows and at the end of their lives provide organic beef to the community. One cow provides an average of 80,000 pounds of food during her lifetime, including milk, cream, butter, cheese, ice cream, and beef, as opposed to their counterpart the beef animal that provides only about 600 pounds of beef during in total. Mindful Meat’s cows live longer than their beef cattle counterparts, an average 6 years, compared to a beef cow which generally lives no longer than 2 years of age.	California Statewide Distribution through Marin Sun Farms , across CA.	Ground beef, raw beef patties, pre-cooked patties	\$3.95- \$3.99 per lb.

<p><u>Cream Co. Meats</u></p>	<p>Cream Co. Was founded in 2016 by Cliff Pollard, whose primary objective is to revolutionize the meat production industry by creating new opportunities for people to enjoy animal proteins responsibly. The organization distributes, direct markets, and directly invests in over 20 sustainable, regenerative, family-owned farms across California and other states. In addition to working with small farmers, Cream Co. Also sources their high-quality products from meat curing facilities and artisan producers to curate a regional food hub across the West Coast. While their programs are fundamentally “all-natural” and raised without hormones or antibiotics, the organization focuses mainly on sustainable and regenerative ranching practices that take care of both land and animals.</p>	<p>California Statewide</p> <p>Direct delivery throughout the greater Bay Area, with LTL shipping throughout the west.</p>	<p>Beef, Poultry & Lamb, Pork, Smoked & Cured Products</p>	<p>Ground Beef and Pork: \$9-10/lb Chickens: \$7/lb</p>
<p><u>Panorama Meats</u></p>	<p>Panorama Organic’s participating family ranchers span eight states and more than 700,000 acres of USDA Certified Organic grasslands in California, Wyoming, Montana, Idaho, South Dakota, New Mexico, Nebraska and Colorado. They raise their cattle on lush green pastures that feature a cow’s favorite foods—natural grasses, legumes and range forage.</p> <p>In addition to a steady diet of the foods they were designed by nature to eat, Panorama Organic’s cattle live the way cattle are meant to live. They are never implanted with hormones, fed animal byproducts or treated with antibiotics. They enjoy room to roam and graze on grass and forage at their leisure, not according to a schedule. Panorama Organic cattle are always treated with respect and handled humanely.</p>	<p>California Statewide</p>	<p>Beef (Ground, Steak) & Organic Hot dogs</p>	<p>Grass-Fed Ground Beef: \$8.99/lb; Inquire directly. Prices may vary for school districts</p>
<p><u>Five Dot Ranch</u></p>	<p>Five Dot Ranch is a family-owned operation that was initiated in 1852 when the Harvey Swickard Family first settled in the Santa Clara Valley. As it was passed down seven generations, the legacy is continued by Swickard’s current descendants with the same dedication to 100% Natural and Non-GMO quality beef. Ranch operations take place in 6 different counties, including Lassen, Modoc, Napa, Plumas, Solano, and Contra Costa. Five Dot Ranch is passionate about raising their cattle symbiotically with the wildlife and native plants in California, making sure cattle graze sustainably for local endangered species.</p>	<p>California Statewide</p>	<p>Ground Beef, Steak, Beef Hot Dogs</p>	<p>Inquire directly</p>
<p><u>Richards Grassfed Beef</u></p>	<p>Richard’s Grassfed Beef has a mission to provide the highest quality grass fed beef to customers and do so in the most transparent and sustainable way possible. Their cattle are never fed grain, corn products, given antibiotics or growth hormones. Additionally, Richard’s ranches are certified with Ecological Outcome Verification (EOV), an empirical and scalable soil and landscape assessment methodology that tracks positive outcomes in biodiversity, soil health, and ecosystem function, such as water infiltration and carbon absorption. The company proudly announces their sustainable practices such as a holistic grazing system and pastures that are never artificially fertilized.</p>	<p>California Statewide</p>	<p>Pork, Beef Hot Dog, Ground Beef, Beef Patties</p>	<p>Inquire Directly</p>

Poultry Producers				
Company	About	Distribution Region(s)	Product(s)	Price
<u>Pittman Family Farms [aka Mary's Chicken]</u>	Family-owned and operated, Mary's sons, David & Ben Pittman, are third-generation farmers who direct the company today. David and Ben have been taught by their father, Rick, who learned from his father, Don, about good animal husbandry and caring for the welfare of animals. Mary's Free-Range Organic Turkeys are highly regarded in their humane farming practices, with freedom to move and a premium organic diet. Their feed is certified organic and does not contain any of the following: animal by-products, GMOs, antibiotics, hormones, pesticide, or chemical fertilized treated grains. All chickens have access to the outdoors, sufficient water, and shade, and can behave naturally in straw and branches - scratching, pecking, playing, hiding.	California Statewide , as well as through GoldStar, Sysco, and some independent meat distributors.	Chicken - whole; drumsticks; ground Turkey whole; ground Lunch Meats (Turkey slices, Chicken Breast slices) Cooked products (Chicken strips & Nuggets)	Whole Organic chickens: \$2.80-\$3.30 per lb. (depending on size of birds/ order) Whole Organic turkeys (frozen): \$3.55 per lb.

Other Organic Food Items				
Item & Company	About	Distribution Region(s)	Product(s)	Price
<u>Etto Pastificio Pasta</u>	Located in Paso Robles, Etto Pastificio is the producer of high-quality small batch, organic durum semolina fresh and dried pastas. Etto is family-owned, sources quality local ingredients, and values both its customers and the community. This company delivers its pasta to San Luis Coastal USD in large reusable containers that eliminate packaging waste and saved valuable staff time.	Northern California Schools located in the central coast region of CA. Plans to expand in future years!	Variety of dried pastas	\$2.50 per lb.
<u>Hodo Foods</u>	Hodo Foods started with one stall at the farmers' market in California about twenty years ago. Today, they continue to cook with the freshest, organic ingredients. Hodo Foods have won numerous awards for being delicious, and for their sustainable practices. Everything we make uses fresh, certified USDA organic beans and plants grown on American farms we know and trust. In the Hodo kitchen, our team handcrafts our foods using traditional methods and a ton of love and care. Today, Hodo is one of the most original and sought after plant-based brands in the US.	California Statewide	Extra Firm Tofu, Flavored Tofu, Egg-Free Scramble, Nuggets, Tofu Veggie Burger, Soymilk, Spicy Yuba Noodles	Wholesale Bulk Tofu (20 lbs)....\$56.35
<u>Honoré Farm and Mill</u>	Honoré Farm and Mill Grain grows and sources heirloom grain varieties such as Sonora, Red Fife and Seashore Black Rye and propagates the rare Hourani, Jaljuli and Karu, all farmed using regenerative organic practices without pesticides or chemical fertilizers . Our flour makes densely nutritious, easily digestible baked products including crusty sourdough bread, non-yeast breads, pizza dough and cookies.	California Statewide Bakery in Marin County, CA. Distributes throughout California	Artisan whole wheat berries for salads and sides <ul style="list-style-type: none"> • Cracked artisan wheat berries for salads and cereals • Artisan stone-milled 100% whole grain flour for muffins, pasta, biscuits, rolls and quick breads 	Inquire about bulk pricing

<p><u>Koda Farms</u></p>	<p>Family-owned Koda Farms has proudly cultivated quality rice products across three generations of farmers and millers, since Keisaburo Koda arrived in California in 1908. Their heirloom rice comes from their own private seed nursery, from which farmers hand select and grade panicles of rice (the cluster of grains on an individual stalk). Their website offers in-depth detail of their generational farming practices, which are CCOF Certified Organic and entirely GMO-Free. Koda Farms is BIPOC Owned.</p>	<p>California Statewide Website includes a list of online verified vendors and brick-and-mortar stores. Farm located in San Joaquin Valley</p>	<p>Variety of Japanese Style Rices, Rice Flour, Rice Bran</p>	<p>Call to Order and Inquire about Bulk Pricing. 209-392-2191 Monday through Friday, 8-11:55am and 1-4:55pm.</p>
<p><u>Lundberg Organics</u></p>	<p>For nearly a century, the Lundberg Family and their network of 40 growers have shared a vision of leaving the land better than they found it. With sustainability at the forefront of their practices, Lundberg Organics farm, dry, store, mill, manufacture, market, and distribute their 168 certified-organic and non-GMO products. Their impressive recycling track record collects and reuses 99.7% of waste that would otherwise enter the waste stream, granting them True Platinum status on TRUE Zero Waste Certification.</p>	<p>California Statewide Available in many wholefood grocery stores and markets across the U.S</p>	<p>Organic White Jasmine Rice, Brown Rice, Basmati Rice, Rice Cakes, Rice Chips</p>	<p>Inquire about bulk pricing Organic White Jasmine Rice-\$122.99/ 25lbs.</p>
<p><u>Massa Organics</u></p>	<p>Located near Chico in the fertile Sacramento Valley of Northern California, Massa Organics grows crops using an evolving mix of organic and regenerative farming practices. It started as a small organic rice farm in 2002, but as they've learned more about the potential of soil health to transform our food system, Massa Organics adopted a range of innovative farming techniques focused on building soil organic matter. By limiting tillage, growing cover crops, applying compost, and grazing sheep, they are continually improving soil fertility and working to build new topsoil! This nourishes crops and creates resiliency, so the farm can produce for</p>	<p>California Statewide</p>	<p>Medium-Grain Brown Rice, Mandarin Oranges, Organic Almonds and Almond Butter</p>	<p>Brown Rice-\$45.00/20 lbs.</p>
<p><u>The Only Bean</u> High-protein pasta and snacks</p>	<p>The Only Bean offers high-protein products using entirely organic legumes such as edamame, beans, and soy. Beans are one of the most sustainable crops, they enrich the soil while being grown and provide 15x more protein per acre than land used for meat production. The Only Bean turns these beans into delicious pastas and crunchy snacks that are both tasty and packed with protein, high fiber, and low-carbs. Their website also offers a variety of delicious vegan recipes using their plant-based pasta, such as Vegetarian Singapore Edamame Noodles and Southwest Chipotle Pasta with Black Bean Fettuccine. Their website mentions that the company is minority owned.</p>	<p>California Statewide Distribution in the United States.</p>	<p>Edamame Spaghetti, Black Bean Fettuccine, Soy Spaghetti Crunchy Roasted Edamame Snacks (sea salt, sriracha, and buffalo ranch)</p>	<p>Organic Bean Pasta Multiple Pack-\$28.99 Crunchy Roasted Edamame Beans Variety Pack (24 Pack)-\$28.97 Inquire about wholesale pricing.</p>
<p><u>Wildwood Tofu</u></p>	<p>Wildwood began as a small deli in San Francisco (1978) and has grown into a premier company of healthy and organic food products. Wildwood offers a range of organic tofu as products that are favorites among health-conscious families. It is through our unfettered commitment to quality and transparency that we made all Wildwood products feature the Food Marketing Institute "Facts Up Front" labeling.</p>	<p>California Statewide Available in many wholefood grocery stores and markets across the U.S</p>	<p>Firm Tofu, Baked Tofu, Silken Tofu</p>	<p>1 Pack of Tofu \$4.45 Inquire about Bulk prices</p>

<p>ZBars snack bars</p>	<p>Clif Bar & Company created ZBars to fuel kids with wholesome, nutritious snacks. Z-Bars are made with certified organic ingredients, are non-GMO, contain no high-fructose corn syrup, and have no artificial flavors.</p>	<p>California Statewide and through Gold Star.</p>	<p>Variety of energy snack bars.</p>	<p>\$0.58 per bar</p>
<p>88 Acres seed bars</p>	<p>88 Acres is a reminder of the rural roots that bind farm to pantry. Packed with complete protein, healthy fats, and essential vitamins and minerals, the seed company's snack bars are certified non-GMO, vegan, wheat, soy and gluten-free, and with no artificial preservatives or sweeteners, accommodating a variety of dietary needs and allergy concerns. 88 Acres' seed bars are made with simple ingredients, including a variety of organic seeds and single-origin foods.</p>	<p>California Statewide Bakery and distribution center in Massachusetts. Ships throughout the United States.</p>	<p>Variety of gluten-free, nut-free, and vegan seed bars</p>	<p>Unknown</p>