

California Organic Dairy, Poultry and Regenerative Meat List

Below is a partial list of organically certified products and suppliers that serve institutional buyers in California, including school districts. While we include a number of California organic farms, you can find many more organic and/or regenerative producers in these directories: Community Alliance with Family Farmers [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, please see Friends of the Earth’s [Organic School Food Roadmap](#). This list is for information purposes only. Friends of the Earth does not explicitly endorse these farming operations or guarantee their claims and we are not a certifying agency.

Dairy Producers				
Company	About	Distribution Region(s)	Product(s)	Price
Alexandre Family Farm	Alexandre Family Farm offers grass-fed dairy products using regenerative, organic farming practices. Through meticulous pasture management that aligns the grazing and fertilization needs of the pasture with the nutritional needs of the cows, the farm enhances soil organic matter. The farm’s EcoDairy seal reflects its commitment to animal health, holistic farming, and pasture-raised practices.	California	Carton Milk, Flavored Milk, Yogurt and Kefir, Eggs	Ask for Bulk Pricing
Clover Sonoma	The Clover brand originated in 1916 with the Petaluma Cooperative Creamery, a small creamery in Petaluma, California, that first bottled and distributed fresh milk. Today, Clover Sonoma offers both USDA Organic and conventional milk and dairy products. The company handles distribution efficiently within a 100-mile range and collaborates with other distributors for deliveries beyond this radius.	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
Humboldt Creamery	Humboldt Creamery’s products come from family-owned farms that produce organic dairy. The cows are raised in conditions that respect their natural behaviors, grazing in pastures without the use of hormones to 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
Petaluma Creamery	Larry Peter, a Sonoma County native, embarked on his journey to fulfill his father’s dream of owning a dairy farm by purchasing his first cows in 1987. This venture led to the production of his own cheese and the acquisition of Petaluma Creamery in 2004, which he helped save. Larry is passionate about sharing agricultural knowledge with future generations and preserving the country’s dairy heritage.	California	Mixed cheeses including Colby Jack, White Cheddar, Asiago, Goat Cheese, Butter, Yellow Cheddar, Monterey Jack, and Pepper Jack	Ask for Bulk Pricing 5lb, ½ lb, 40 lb available 5lb shredded bags available: White Cheddar, Monterey Jack, Colby, and Cheddar

<u>Rumiano Cheese Company</u>	Rumiano Cheese Co (RCC) is a family-owned certified organic cheese maker with over a hundred years working with California farmers. Located on the coast of Northern California, they work with 23 family farms in Humboldt and Del Norte Counties who care for their animals on year-round pastures – resulting in grassfed and pasture raised cheeses. They are on a mission to bring locally made organic dairy products to California school districts and are designing educational materials to share the story of regenerative farming practices.	California	Blocks, Loafs, Slices, Shredded Cheeses Cheddars (mild, medium and sharp); Provolone, Monterey Jack, Mozzarella, Gouda, Pepper Jack Mexican and Italian Blends	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. 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 graze on organic pastures, are given 100% organically grown supplemental feeds, and are never given hormones or antibiotics.	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.

Poultry Producers

Company	About	Distribution Region(s)	Product(s)	Price
<u>Pittman Family Farms [aka Mary’s Chicken]</u>	<p>Family-owned and operated, Mary’s Free-Range Organic Turkeys is currently directed by Mary’s sons, David and Ben Pittman, who are third-generation farmers. David and Ben were taught by their father, Rick, who learned from his father, Don, the principles of good animal husbandry and the importance of animal welfare.</p> <p>Mary’s Free-Range Organic Turkeys are renowned for their humane farming practices, providing turkeys with the freedom to move and a premium organic diet. Their feed is certified organic and free from animal by-products, GMOs, antibiotics, hormones, pesticides, and chemically fertilized grains. The turkeys have access to the outdoors, ample water, and shade, and are able to exhibit natural behaviors in straw and branches, such as scratching, pecking, playing, and hiding.</p>	California Statewide , as well as through GoldStar, Sysco, and some independent meat distributors.	<p>Chicken – whole; drumsticks; ground</p> <p>Turkey whole; ground</p> <p>Lunch Meats (Turkey slices, Chicken Breast slices)</p> <p>Cooked products (Chicken strips & Nuggets)</p>	<p>Whole Organic chickens: \$2.80-\$3.30 per lb. (depending on size of birds/order)</p> <p>Whole Organic turkeys (frozen): \$3.55 per lb.</p>
<u>ShakeFork Community Farm</u>	ShakeFork Community Farm uses organic and regenerative practices to grow high-quality produce, poultry, meat, and eggs with integrity in the heart of Humboldt County.	Humboldt County	Chicken, Eggs, Meat. A variety of fruits and vegetables	Inquire Directly

Meat Producers

Friends of the Earth encourages serving plant-based entrees whenever possible and reducing meat portions with blended dishes and sourcing better meat for all your meat dishes. Better meat should be domestically sourced from local and organic* regional farms or businesses** that are either 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.*

***Meat from local farmers & regional farms/businesses comes from within 500 miles of the institution and from farms/businesses that are independently owned, gross less than \$50 million per year, and do not qualify as CAFOs.*



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.

Company	About	Distribution Region(s)	Product(s)	Price
<u>Cream Co. Meats</u>	Cream Co., founded in 2016 by Cliff Pollard, aims to revolutionize the meat production industry by creating new opportunities for people to enjoy animal proteins responsibly. The organization distributes, direct markets, and invests in over 20 sustainable, regenerative, family-owned farms across California and other states. In addition to collaborating with small farmers, Cream Co. sources high-quality products from meat curing facilities and artisan producers to create a regional food hub across the West Coast. While their programs are fundamentally “all-natural” and free from hormones and antibiotics, the organization emphasizes sustainable and regenerative ranching practices that benefit both land and animals.	California Statewide Direct delivery throughout the greater Bay Area, with LTL shipping throughout the west.	Beef, Poultry & Lamb, Pork, Smoked & Cured Products	Ground Beef and Pork: \$9-10/lb Chickens: \$7/lb
<u>Five Dot Ranch</u>	Five Dot Ranch is a family-owned operation initiated in 1852 when the Harvey Swickard Family first settled in the Santa Clara Valley. As the operation has been passed down through seven generations, the current descendants of the Swickard family continue the legacy with the same dedication to 100% natural and Non-GMO quality beef. Ranch operations take place in six 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, ensuring cattle graze sustainably for local endangered species.	California Statewide	Ground Beef, Steak, Beef Hot Dogs	Inquire Directly

<p><u>Marin Sun Farms</u></p>	<p>Marin Sun Farms is dedicated to fostering a more sustainable food system by empowering farmers, conserving landscapes, and restoring the vitality of the foodshed and its inhabitants. They proudly operate the last remaining USDA-inspected slaughterhouse in the San Francisco Bay Area, a certified organic and Animal Welfare Approved facility, providing the highest quality meats available in California. Their team in Petaluma, Point Reyes Station, and Oakland includes ranch hands, livestock handlers, butchers, packers, drivers, salespeople, administrators, and dreamers, all of whom contribute to their mission.</p>	<p>California Statewide Direct Distribution to wholesale customers in Los Angeles and the Bay Area</p>	<p>Beef, Bacon, Hot Dogs, Eggs, Chicken, Ground Meat</p>	<p>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</p>
<p><u>Mindful Meats</u></p>	<p>Northern California-based Mindful Meats is known for its organic, pasture-raised, and Non-GMO Project Verified products (noting that all organic products are always non-GMO). Mindful Meats uses fine cuts of meat for their ground beef, avoiding the lower-quality meat often found in other ground beef products. The company takes pride in sourcing “dual-purpose” animals, which means the animals are raised for more than one purpose: initially as dairy cows on organic pasture, and at the end of their lives, they provide organic beef to the community. One cow can provide an average of 80,000 pounds of food during her lifetime, including milk, cream, butter, cheese, ice cream, and beef, whereas a beef-only animal typically yields about 600 pounds of beef. Mindful Meats’ cows live longer than their beef cattle counterparts, averaging 6 years, compared to the 2 years typical for beef cattle.</p>	<p>California Statewide Distribution through <u>Marin Sun Farms</u>, across CA.</p>	<p>Ground beef, raw beef patties, pre-cooked patties</p>	<p>\$3.95- \$3.99 per lb.</p>
<p><u>Modesto Food</u></p>	<p>A regional distributor for the greater San Francisco Bay Area, Modesto Food delivers meat, poultry, game birds, ducks, and select dairy products. They are licensed to produce and pack Halal and organic products, with organic and local foods available.</p>	<p>Northern California Specifically, the Greater Bay Area, CA</p>	<p>Specialty meat and dairy</p>	
<p><u>Richard's Regenerative</u></p>	<p>Richard's Grassfed Beef is dedicated to providing the highest quality grass-fed beef while maintaining transparency and sustainability. Their cattle are never fed grain or corn products, nor are they 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 monitors positive outcomes in biodiversity, soil health, and ecosystem function, such as water infiltration and carbon absorption. The company proudly implements sustainable practices, including 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 (also sold through Cream Co)</p>

<p><u>SonRise Ranch</u></p>	<p>Son Rise Ranch is an all-natural, regenerative, non-industrial, and non-chemical family farm. They grow and sell grass-fed and grass-finished beef, and are never fed grain. The ranch is supported by a dedicated team of individuals who share a passion for sustainable farming. In addition to beef, Son Rise Ranch raises humanely treated, antibiotic-free, organic-fed pork—free of soy and GMOs—as well as truly free-range chickens. The hogs roam on pasture, and many of the animals, including both pork and chicken, are fed raw milk from the ranch’s cows, resulting in a deep, rich flavor. The ranch employs holistic planned grazing methods, providing animals with the freshest, rapidly growing green grass while simultaneously enhancing the land and surrounding environment. They operate in CA and Wyoming, so inquire about CA products.</p>	<p>California Statewide</p>	<p>Pork, Chicken, Beef products</p>	<p>Inquire Directly</p>
<p><u>Wise Acre Farms</u></p>	<p>Wise Acre Farm is proud of the quality of life it provides for its chickens. Additionally, Wise Acre Farm partners with a small ranch on Fulton Road to offer locally sourced grass-fed beef. They only distribute within Sonoma County.</p>	<p>Sonoma County</p>	<p>Eggs, Beef, Chicken</p>	<p>Inquire Directly</p>