

California Organic Dairy, Poultry and Regenerative Meat List

Below is a partial list of organically certified and/or regeneratively produced 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 informational 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) Farm Location	Organic Product(s)
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 Statewide	Carton Milk, Flavored Milk, Yogurt and Kefir, Eggs
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
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 Statewide	Organic Whole Milk, Fat Free Milk, Reduced Fat Milk, Heavy Whipping Cream, Sour Cream, Cottage Cheese
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 Statewide	Mixed cheeses including Colby Jack, White Cheddar, Asiago, Goat Cheese, Butter, Yellow Cheddar, Monterey Jack, and Pepper Jack

<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
<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

Meat and Poultry Producers

Friends of the Earth encourages serving plant-based entrees whenever possible and reducing meat portions with blended dishes and sourcing better meat, when feasible, for all your meat dishes. We define better meat as being domestically sourced from local and organic* regional farms or businesses** that 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 promoters 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 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)
Cream Co. Meats	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
Marin Sun Farms	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.	California Statewide Direct Distribution to wholesale customers in Los Angeles and the Bay Area	Beef, Bacon, Hot Dogs, Eggs, Chicken, Ground Meat

<u>Mindful Meats</u>	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.	California Statewide Distribution through <u>Marin Sun Farms</u> , across CA.	Ground beef, raw beef patties, pre-cooked patties
<u>Modesto Food</u>	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.	Northern California Specifically, the Greater Bay Area, CA	Specialty meat and dairy
<u>Pittman Family Farms [aka Mary’s Free-Range Chicken]</u>	Family-owned and operated, Mary’s Free-Range Organic 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. Mary’s Free-Range Organic is renowned for their humane farming practices, providing turkeys and chickens 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 and chickens 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.	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)

<u>Richard's Regenerative</u>	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.	California Statewide	Pork, Beef Hot Dog, Ground Beef, Beef Patties
<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
<u>SonRise Ranch</u>	SonRise Ranch is an all-natural, regenerative, non-industrial, and non-chemical family farm. They grow and sell grass-fed and grass-finished beef which 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, SonRise 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.	California Statewide	Pork, Chicken, Beef products
<u>Wise Acre Farms</u>	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.	Sonoma County	Eggs, Beef, Chicken