



FoodMed 2007

The Conference on Local, Sustainable Food in Healthcare
Boston, MA | 28 - 29 June 2007

Exhibitors

Equal Exchange

50 United Drive
West Bridgewater, MA 02379
Phone: (774) 776-7400 | Fax: (508) 587- 0088
www.equalexchange.com

Equal Exchange, founded in 1986, is the oldest and largest for-profit Fair Trade company in the US. We offer organic, gourmet coffee, tea, sugar, cocoa, and chocolate bars produced by democratically run farmer co-ops in Latin America, Africa and Asia. Equal Exchange's mission is to build long-term trade partnerships that are economically just and environmentally sound, to foster mutually beneficial relationships between farmers and consumers and to demonstrate, through our success, the contribution of worker co-operatives and Fair Trade to a more equitable, democratic and sustainable world.

Maine Coast Sea Vegetables Inc.

3 George's Pond Road
Franklin, ME 04634
Phone: 207-565-2907 | Fax: 207-565-2144
Email: info@seaveg.com
www.seaveg.com

Maine Coast Sea Vegetables was born in 1971 over a pot of miso soup in the kitchen of Linnette and Shep Erhart overlooking Hog Bay, Franklin, Maine. They had just harvested and cooked their first Alaria fronds and found the soup delicious! News of the discovery spread to friends; they told their friends...

From two people producing 200 pounds in 1971, there are now over thirty, carefully handling over 100,000 pounds of sea vegetables annually. Another 15 year-round crew carefully sort, pack, and market the sea vegetables.

Our mission is twofold: to provide high quality North American sea vegetables as user-friendly foods, supported by reliable information, and to build respectful, long-term relationships with our customers, suppliers, employees and the environment.

We understand that these gifts from the sea come with the responsibility to maintain sustainable practices in harvesting, processing and merchandising--leaving more than we harvest, producing more than we consume, and giving back more than we take.

In 1992 Maine Coast Sea Vegetables became the first processor world-wide to receive organic certification for its harvesting and handling procedures.



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The Rainforest Alliance

665 Broadway, Suite 500

New York, NY 10012

Phone: (212) 667-1900 | Phone: (888) MY EARTH | Fax: (212) 677-2187

www.rainforest-alliance.org

The Rainforest Alliance works to conserve biodiversity and ensure sustainable livelihoods by transforming land-use practices, business practices and consumer behavior.

Based in New York City, with offices throughout the United States and worldwide, the Rainforest Alliance works with people whose livelihoods depend on the land, helping them transform the way they grow food, harvest wood and host travelers. From large multinational corporations to small, community-based cooperatives, we involve businesses and consumers worldwide in our efforts to bring responsibly produced goods and services to a global marketplace where the demand for sustainability is growing steadily.

We set standards for sustainability that conserve wildlife and wildlands and promote the well-being of workers and their communities. Farms and forestry enterprises that meet our comprehensive criteria receive the Rainforest Alliance certification seal. We also work with tourism businesses, to help them succeed while leaving a small footprint on the environment and providing a boost to local economies.

Tallgrass Beef Company, LLC

103 East Main Street, Suite 1

Sedan, KS 67361

Phone: 877-TBC-8283

www.tallgrassbeef.com

Tallgrass Beef is different from conventional corn-fed beef, or any other beef available for that matter. This difference begins with the health benefits of our grass-fed beef:

- Significantly higher CLA's Omega 3's, beneficial Omega 3:Omega 6 ratio
- Favorable Unsaturated vs. Saturated fats ratio
- Higher in antioxidants such as Vitamin E

But Tallgrass Beef is not just about health - it's also about premium quality. Our beef has the flavor of beef as it used to be - beef as it was meant to be.... full flavored - "beefy". This key defining factor elevates our beef not only above the many other beef offerings vying for consumer attention.

Tallgrass Beef is made up of a network of small family farms and ranches. These family operations practice humane animal welfare and environmental stewardship. They believe in the importance of raising cattle in harmony with nature and follow a strict set of protocols designed to produce beef that is uniform and consistent in quality, tenderness, and flavor. To assure this, each animal is tested using our proprietary ultrasound program. Our USDA label claims include; Grass Fed - No Grain, No Fed Antibiotics, No Growth Hormones, No Animal Byproducts, and Source Verified.

Tallgrass Beef - Delicious, Good for You. Grass-Fed Beef.



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Truitt Bros., Inc.

P.O. Box 309
Salem, OR 97308-0309
Phone: 503.362.3674 | Phone: 800.547.8712 (Toll-free)
www.truittbros.com

At Truitt Bros., we have stayed true to our commitment to quality and excellence throughout our more than 33 years of doing business. Our green beans and pears are certified sustainable by the Food Alliance, the nation's leading third-party certifier of agricultural producers and processors. By undergoing a rigorous and thorough certification process, we are in the good company of other farmers, ranchers and processors that have made a commitment to stewardship of the land, its resources and its citizens.

To earn certification, every year we must meet comprehensive standards that called for us to:

- Create natural products considering purity and nutritional value
- Ensure quality control and food safety
- Responsibly manage water and energy resources
- Responsibly manage waste, emphasizing recycling and reuse
- Provide a safe and fair work environment
- Commit to continuous improvement of these sustainable practices

We couldn't do what we do without our family farmers. They are our partners in business and sustainability. We are committed to their success. Together, we create products that are healthful, profitable and grown in a manner that supports and nurtures the environment, and we all win -- grower, processor and consumer.

Unidine Corporation

One Gateway Center
Suite 751
Newton, MA 02458
Phone: 1-877-UNIDINE
www.unidine.com.

Unidine is a privately-held food services management company focusing on hospitals, senior living communities, and businesses. At Unidine, we believe flavorful, nutritious and satisfying food starts with fresh ingredients. We prepare all of our meals from scratch using locally-grown, seasonal ingredients to create great tasting dishes. This fresh food approach, coupled with our unparalleled management and culinary expertise, allows us to deliver a customized, quality dining experience.

We've committed to integrating sustainability practices into our hospital dining programs. Unidine recently signed Health Care Without Harm's "Healthy Food in Healthcare" pledge, becoming the nation's first food service management company to commit to serving healthy food that is locally sourced and sustainably grown. We partner with environmentally responsible suppliers who support sustainable farming methods and incorporate eco-friendly policies into their everyday businesses. We've also formed mutually beneficial partnerships with local growers, including a groundbreaking relationship with a community-supported agriculture program in our area. Through this partnership, we distribute organic produce to select clients during the May-November growing season. This fresh, locally-grown produce is incorporated into their daily menus and salad bars. The program is a model for embarking on similar partnerships throughout Unidine.