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Coming to a Market Near You: The Incredible, Edible, and Sustainable Egg

Food Alliance expands certification to poultry products, announces certification of Wilcox Family Farms

Portland, Oregon: The non-profit Food Alliance has expanded its national certification program for sustainable agriculture to include poultry and egg production. The new Food Alliance certification for poultry is available throughout North America to producers of chicken eggs as well as turkey and chicken meat.

The first company to earn Food Alliance certification for egg production and processing is Wilcox Family Farms, a fourth generation, family-run business headquartered in Roy, Washington with farms in Oregon and Washington. The company provides over 400,000 shell eggs (dozens) and 150,000 pounds of liquid eggs per week to grocery stores, bakeries and food service operations. The company's organic shell eggs, organic liquid eggs, and cage-free brown eggs will now display the Food Alliance Certified label.

"My family's company has a long history of working to protect the environment and benefit our community. Sustainability is a critical component of our business model," says Andrew Wilcox, Director of Operations. "We look at certification as a way to be more transparent with our customers about how their food is produced. Food Alliance's certification program is unique because they cover labor, animal welfare, and environmental issues. No other certification does all that. It really fits our values."

Food Alliance's certification program addresses both the farm and processing facilities. Under the program, Wilcox's egg production operations are certified for healthy and humane treatment of animals, safe and fair working conditions, soil and water conservation, pest and nutrient management, protection of wildlife habitat, and other agricultural concerns. The company's egg handling and processing facilities meet Food Alliance's standards for safe and fair working conditions, conservation of energy and water, waste management, elimination of toxic and hazardous materials, and other facility management concerns.

"Anyone concerned about how poultry products are grown can now use the Food Alliance certification seal to seek out companies like Wilcox that are taking a comprehensive approach to social, environmental and animal welfare concerns," says Food Alliance executive director Scott Exo. "The people at Wilcox understand that it's not just about 'cage-free.' It's not just about protecting the environment, or treating employees well. If we want to talk about sustainability, we have to consider the whole system and how to continually improve performance in all these areas. I applaud Wilcox Family Farms' commitment to transparency. By stepping up and being the first to undergo our poultry certification Wilcox positions itself as a company its customers can trust, with a third-party audit by Food Alliance to verify and substantiate their marketing claims."

Food Alliance Certified eggs from Wilcox Family Farms are available at retail Stores such as Albertsons, Amazon Fresh, New Seasons Market, Haggen/Top Foods, Markets of Choice, Marlene's Market, Metropolitan, QFC, Town and Country, Wal-Mart, Zupan's Market and many food service providers throughout the Pacific Northwest.

About Food Alliance

Food Alliance is a non-profit organization founded in 1997 that certifies farms, ranches, food processors and distributors for sustainable agriculture and production practices. Businesses that meet Food Alliance's standards, as determined by a third-party site inspection, use certification to make credible claims for social and environmental responsibility, differentiating their products and strengthening their brands. There are over 320 Food Alliance certified farms and ranches in 23 United States, Canada, and Mexico. These producers manage over 5.6 million acres of range and farm land, raising beef, lamb, pork, poultry, dairy products, wheat, and a wide variety of fruits and vegetables.

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