

Sustainability

At Unidine, we understand that how we interact with the environment and the communities in which we work makes a stronger statement about our commitment to sustainability than any words assembled on this page. What we have found is that when it comes to sustainability, our clients have a wide range of passions, objectives and budgets. In response, we have developed a diverse menu of options and programs that can be customized to suit a variety of needs.

Unidine supports organic farmers, growers and the environment through our commitment to sustainable agriculture and use of environmentally responsible products. For example, we have initiated important relationships with several community-supported agriculture (CSA) programs to procure organic produce during the May to November growing season for our daily menus and salad bars. We are also working with our largest vendors to ensure organic and locally grown alternatives are available.

From local and organic to grass fed beef, to free range and antibiotic free poultry, to cage free eggs to rGBH free milk, to completely trans-fat free baked goods and oils, Unidine has the resources to assemble a sustainable food sourcing program that fits your needs and environmental objectives.

Below are just a few of the ways in which we promote sustainability in the communities where we operate facilities.

The Plow To Plate program at New Milford Hospital

Unidine manages and implements many aspects of the Plow To Plate program at New Milford Hospital. Plow To Plate is an award-winning national model for local sourcing and community involvement. To learn more, visit the web site at www.plowtoplate.org.

Farmers Markets

Unidine works with clients in all three of our business segments—hospitals, senior communities and businesses—to organize local farmers markets and support local producers.

Health Care Without Harm

Unidine is proud to be the first of any food service company to sign Health Care Without Harm's Healthy Food in Health Care Pledge. To learn more, visit the web site at www.noharm.org.

Farmers Markets



Local Sourcing

