Our industrialised food and farming system is currently responsible for around 30% of UK emissions



"Organic" describes the underlying system of agricultural production



Over 73,000 Catering Mark meals are served each weekday



Buying local produce helps to support your local businesses



Over fishing has caused one third of all fish stocks worldwide to collapse



Research has shown that organic milk has higher levels of an Omega-3 essential fatty acid, vitamin E, vitamin A and antioxidants

The minimum standard required for meat on Catering Mark menus is farm assurance - required for all meat products to achieve Bronze. Free range, outdoor reared and outdoor bred also S require farm assurance

For chicken meat or eggs to be called 'free-range', it must be produced to standard laid down by EU law, which specify that chickens must be provided with access to open-air runs

The Catering Mark works with caterers who never serve fish from the Marine Conservation Society



The Intergovernmental Panel on Climate Change estimates that agriculture is responsible for 13.5% of emissions



According to leading animal welfare organisation, Compassion in World Farming, organic farming has to potential to offer the very highest standards of animal welfare and the Soil Association's welfare standards are leaders in the field. The Soil Association insists on higher welfare standards

Soil Association insists on higher welfare standards for organic poultry than most other organic certifiers

According to the UN Food and Agriculture Organisation, meat consumption accounts for 18% of global greenhouse emissions. This is due to methane emissions from cattle and forest clearance to grow animal feed for intensive farming, as emissions from fertiliser

Buying organic products helps to support the climate-friendly farming. This will be so important as we face up to the environmental challenges of the 21st century

