

## Suggested Environmental Considerations for Oils & Shortenings

Use one or more of the suggested environmental disclosure questions in your RFI/RFP to help inform your purchasing decisions.

### General Ingredient Questions

Include these questions for all oils & shortenings.

| #  | Environmental Questions  | Preferred Answer | Definition  | Rationale  |
|----|--|------------------|---|--|
| 1. | Is this product or any product ingredients USDA certified organic or Food Alliance Certified? (Yes/No) | Yes              | <p><b>Certified USDA Organic</b> - Product must meet the federal organic standards as determined by a USDA-approved certifying agency. Organic products are produced without synthetic pesticides, fertilizers, genetically modified organisms, antibiotics or added hormones.</p> <p><b>Food Alliance certification</b> ensures that farmers/producers use safe and fair working conditions, humane livestock handling practices, cannot use hormones or non-therapeutic antibiotics, cannot use or produce GMOs, reduce pesticide use, implement water and soil conservation and habitat protection practices</p> | <p>Ingredients may have been produced with synthetic pesticides and fertilizers, or genetically modified organisms (Organic certification would avoid this).</p> <p>The product may have been produced utilizing unfair labor/working conditions. Animal welfare may not have been taken into consideration and high levels of toxic pesticides and fertilizers may have been used to produce these foods. Products with grains, corn, soy, cotton and canola may be genetically engineered. Farming practices may be wasteful or harmful to water, soil and habitat health (Food Alliance certification would avoid this)</p>   |
| 3  | Is this product produced without genetically modified ingredients? (Yes/No)                            | Yes              | Prefer products labeled “No genetically engineered ingredients” or “No genetically modified ingredients”.   | <p>In 2006, nearly 90% of U.S. soybeans were from GE varieties; 60% of corn and at least 50% of canola (mostly from Canada) were also from GE seed. Cotton, used sometimes in food as cottonseed oil, was also over 80% from GE varieties.</p> <p>Unless suppliers can verify that these ingredients are from non-GE sources, buyers should assume that these ingredients are from GE crops:</p> <ul style="list-style-type: none"> <li>• <b>Corn</b></li> <li>• <b>Soy</b></li> <li>• <b>Canola</b></li> <li>• <b>Cotton</b></li> </ul> <p>These foods and ingredients are not adequately assessed for their credible adverse effects on human or animal health, or on the environment in which they are produced. Also of concern is the threat posed by genetic engineering to environmentally sustainable food</p> |

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|----|---|------------------|--|--|
|    |   |                  |  | <p>production and the threat to the economic livelihood of farmers pursuing sustainable food production.</p> <p>See related fact sheet:<br/> <a href="http://www.noharm.org/lib/downloads/food/Genetic_Engineered_Food_Stmnt.pdf">http://www.noharm.org/lib/downloads/food/Genetic_Engineered_Food_Stmnt.pdf</a></p>   |
| 4. | Is this product free of artificial dyes or flavoring? (Yes/No)                            | Yes              | Artificial additives are used to enhance or alter the color or flavor of food.   | <p>Products may contain artificial food dyes or flavorings. Some of these additives raise health concerns. Prefer products that do not contain ingredients from the "Avoid List" put out by Center for Science in the Public Interest. View the Avoid list and learn more about specific additives and related concerns here:<br/> <a href="http://www.cspinet.org/reports/chemcuisine.htm">http://www.cspinet.org/reports/chemcuisine.htm</a></p> |
| 5. | Does this product contain trans fats? (Yes/No)  | No               | Trans fat, also called trans fatty acids (TFA), is formed when hydrogen is added to a vegetable oil to make a more solid fat like shortening or margarine. This process is called hydrogenation, and it is used to increase the shelf life and maintain the flavor and texture of foods.   | <p>Trans fats have been linked to a number of health concerns, including coronary heart disease. Trans fats from partially hydrogenated oils are more harmful than naturally occurring oils. The USDA recommends significantly limiting human consumption of trans fats.</p>   |
| 6. | Is this product Fair Trade certified? (Yes/No)  | Yes              | "Fair Trade" promotes sustainable development and community empowerment by cultivating a more equitable global trade model that benefits farmers, workers, consumers, industry and the environment.  | <p>Workers outside the United States may not make a wage that supports them. Fair Trade certification seeks to empower innovation, creativity, and community development programs through sustainable agriculture operations.</p>  |
| 7. | If this product contains dairy, is it produced without the use of rBGH/rBST? (Yes/No/N/A) | Yes<br>Or<br>N/A | Recombinant bovine growth hormone (rBGH) or recombinant bovine somatotropin (rBST) refers to bovine growth hormone that is genetically engineered in a lab. rBGH or rBST is a synthetic hormone given to dairy cows to increase milk production. After a cow calves, she produces milk for about twelve weeks, after which milk production tapers down, feed intake catches up, and her body rebuilds. By injecting with rBGH, a producer can postpone that crossover point for another 8 to 12 weeks and keep milk production at a high level for a longer period of time. <sup>1</sup> | <p>rBGH or rBST has the potential to cause illness in the cows increasing the need for antibiotics potentially contributing to antibiotic resistance in humans. Additionally, some concerns have been raised about the potential for use of rBGH to increase rates of cancer in humans. Its use is not permitted in the European Union, Canada, and some other countries.</p>  |

## Packaging Questions

Include the following questions for packaged products

| #  | Environmental Questions                                | Preferred Answer | Definition   | Rationale   |
|----|--|------------------|--|---|
| 1. | Is this product's package recyclable? (Yes/No)         | Yes              | Any claims of recyclability indicates the supplier can demonstrate that at least 60% of the hospitals in the U.S., or in the product distribution area, have access to an established recycling program for this item, or there is an existing take-back program by the vendor of the manufacturer that has been in operation at least one year and covers the indicated percentage of hospitals and will recycle the product. | Recyclable products, those that are recyclable in communities in the U.S., reduce materials going to the waste stream and their associated costs. Although FTC has not finalized definitions to prove this claim, we are utilizing the FTC draft definition for 'substantial majority' to mean at least 60% and adding what it means to the health care community to ensure the needs of facilities who strive to divert materials from their waste stream. |
| 2. | Is this product packaged without polystyrene? (Yes/No) | Yes              | Polystyrene (CAS 9003-53-6) is a plastic polymer from the monomer styrene. It comes in many forms: sheet, expanded or extruded foam, or as oriented polystyrene. What is commonly known as Styrofoam™ refers only to the extruded form of polystyrene. Packaging refers to all materials (primary, secondary, etc) used to transport and protect a product from damage.  | Also referred to as 'PS' with the SPI (Society of the Plastics Industry) resin code 6, polystyrene is difficult for hospitals to recycle and there are alternatives. Polystyrene is made with styrene. The International Agency for Research on Cancer (IARC) classifies styrene as a possible carcinogen. Foam blowing agents (called hydrochlorofluorocarbons, HCFCs) used to make polystyrene foam are compounds that have an ozone depletion potential. |

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<sup>i</sup> Meadows, Donella, RBGH - Not The Only Choice Comparing the full effects of chemically-generated increases in milk production—with a non-chemical alternative *The Ecology Of Justice* (IC#38) Spring 1994, Page 8 Copyright (c)1994, 1997 by Context Institute