

UNDERSTANDING LABELS | *Meat and Poultry*



This vetted list of criteria meets the definition of *sustainable meat and poultry* for the **Healthy Food in Health Care** program of [Health Care Without Harm](#) as well as **Healthier Hospitals*** a program of [Practice Greenhealth](#) (*formerly known as Healthier Hospitals Initiative).

➤ NOTE: “Natural” and “judicious use of antibiotics” are NOT robust or verifiable label claims

THIRD PARTY CERTIFICATIONS

Third-party audited, transparent guidelines, standard attributes


Certified Organic		
	<ul style="list-style-type: none"> • Diet - 100% Organic Feed; no animal by-products • Antibiotic and Hormones - Never • Living Conditions – Must accommodate natural behavior • GMOs - No genetically modified livestock; No GM feed 	Meat, Poultry
Animal Welfare Certifications		
	<ul style="list-style-type: none"> • Antibiotics - Administered for therapeutic purposes only • Hormones – Never • Living Conditions - Humane treatment of animals 	Meat, Poultry
Food Alliance Certified		
	<ul style="list-style-type: none"> • Antibiotics - Administered for therapeutic purposes only • Hormones - Never • Living Conditions - Humane livestock handling • GMOs- No genetically modified livestock 	Meat, Poultry,
American Grassfed Certified		
	<ul style="list-style-type: none"> • Diet – Forage • Antibiotics and Hormones - Never • Living Conditions - Pasture-raised with no confinement • Origin - USA born and raised 	Beef, Bison, Goat, Lamb, Sheep
Global Animal Partnership		
	<ul style="list-style-type: none"> • Antibiotics – All steps prohibit the use of antibiotics in beef cattle and pigs; antibiotics may be used to treat sick chickens and turkeys as prescribed by a veterinarian. • Hormones - Growth hormones are prohibited in all steps. • Living Conditions – vary throughout the ‘5-Step’ Program, visit www.globalanimalpartnership.org for more details 	Beef, poultry, pork

Certified Responsible Antibiotic Use (CRAU) chicken standard		
	<ul style="list-style-type: none"> • Antibiotics – All steps prohibit the use of antibiotics in beef cattle and pigs; antibiotics may be used to treat sick chickens and turkeys as prescribed by a veterinarian. 	
GMO-Free Project Verified		
	<ul style="list-style-type: none"> • GMOs - No genetically modified livestock; No GM feed 	Meat, Poultry

USDA-APPROVED LABEL CLAIMS

The USDA allows the following label claims on meat and poultry products. Note that no third-party audit is required to use these claims without the Process Verified seal. For this reason we strongly encourage purchasers to seek products that also include the USDA Process Verified Shield.



Raised without routine use of antibiotics		
Allowed label claim: <ul style="list-style-type: none"> ✓ Raised without antibiotics ✓ No antibiotics administered ✓ Raised with therapeutic antibiotics only 	<ul style="list-style-type: none"> • Antibiotics - Raised without the routine use of antibiotics • Living Conditions - Does not guarantee specific living conditions 	Meat, Poultry
Raised without antibiotics		
Allowed label claim: <ul style="list-style-type: none"> ✓ Never-Ever 3 	<ul style="list-style-type: none"> • Antibiotics - Raised with no antibiotics ever • Living Conditions - Does not guarantee specific living conditions 	Meat, Poultry
Grassfed		
	<ul style="list-style-type: none"> • Diet - Grass and forage are fed to the animals throughout their life • Living Conditions - Does not guarantee specific living conditions 	Beef, Bison, Goat, Lamb, Sheep
Pasture-raised		
	<ul style="list-style-type: none"> • Diet / Living Conditions - Animals are raised on a pasture their entire lives, they eat food provided by nature and can forage for worms, bugs, grass, as their instincts dictate 	Beef, Poultry
No hormones added		
	<ul style="list-style-type: none"> • Hormones - Documentation showing no synthetic hormones have been used in raising the animals • Living Conditions - Does not guarantee specific living conditions 	Beef, Lamb <i>*Hormones are never allowed for pork or poultry</i>

For more information, visit www.HealthyFoodInHealthCare.org