

HIGHER-WELFARE CERTIFIERS AND PLANT-BASED ALTERNATIVES

If you're not buying kosher meats, there are already nationally available products with welfare certifications that allow you to "see" how animals are treated. For more detailed information on these certifiers see the following chart.

	BETTER WELFARE CERTIFIERS		BEST WELFARE CERTIFIERS			
CERTIFIER	Certified Humane (no addendum, "cage free," or "free range")	Global Animal Partnership (GAP) Steps 2-3	Global Animal Partnership (GAP) Steps 4-5+	American Grassfed Certified (AGC)	Certified Humane (with "pasture-raised" addendum)	Animal Welfare Approved (AWA)
STANDARDS	http://certifiedhumane.org/how-we-work/our-standards/	http://www.globalanimalpartnership.org/5-step-program/standards		http://www.american-grassfed.org/about-us/our-standards/	http://certifiedhumane.org/how-we-work/our-standards/	http://animal-welfareapproved.org/standards/list-of-standards/
APPLICABLE ANIMALS AND PRODUCTS	Cattle (beef, dairy, calves), Chickens (broiler + laying hens/eggs), Sheep, Goats, Pigs, Turkeys, Bison	Cattle (beef), Broiler chickens, Pigs, Turkeys, Sheep, Goats, Bison		Cattle and other ruminants	Cattle (beef, dairy, calves), Chickens (broiler + laying hens/eggs), Sheep, Goats, Pigs, Turkeys, Bison	Cattle (beef, dairy, calves), Chickens (broiler + laying hens/eggs), Sheep (dairy + meat), Goats (dairy + meat), Pigs, Turkeys, Ducks, Geese, Bison

Another way to avoid supporting intensively raised farmed animal systems is to rely instead on widely available plant-based meat, dairy, and egg alternatives. Most of these products carry kosher certifications. Find out more on page 17: Food from Farmed Animals.

HOW YOUR INSTITUTION CAN PROMOTE MORE HUMANE CONSUMPTION:

- Perhaps the single best thing you can do is work to create ethical food policies that reflect your institution's values around tza'ar ba'alei chayim.
- Promote vegan and higher-welfare products for your kiddush, such as AWA-approved egg brands.
- Start a monthly community potluck where high-welfare products and new vegan recipes are featured.
- Ask caterers to use higher-welfare animal products and integrate vegan options into their menus.
- Hold a film screening or educational program on the issues that face animals in an industrial farming system.
- Organize a cooking class that teaches community members how to cook heritage chicken or vegetarian and vegan food.
- Take a community field trip to a farm animal sanctuary to learn about the day-to-day needs of the animals we raise for food.