



What do we mean by sustainability?

The Somerset Food Trail celebrates the farms, landscapes, people and places behind Somerset's most flavourful and nature-friendly food. In particular, we focus on our farmers and artisan producers who are working to protect the environment and biodiversity – the local food heroes who are leading the transition to a new era of agroecological food and farming!

The Trail is organised by Sustainable Food Somerset which advocates food and farming policies and practices that enhance the health and welfare of people and animals, protect the environment and biodiversity, mitigate against climate change, improve the working and living environment, promote equity and enrich society and culture.

The Food Trail Festival features local* farmers, growers, food producers, eateries and independent food outlets. We also welcome home growers, allotment holders and smallholders in and around Somerset who are taking action on sustainability.

Criteria for producers participating in the Somerset Food Trail

You will produce wholesome, 'real' food and/or drink, in a way that regenerates rather than depletes the environment or human health. This will involve:

Factor	Description
Method of growing crops	Crops grown in sustainable farming systems which: <ul style="list-style-type: none">○ have Organic certification, Soil Association Organic / or○ are Regenerative / Agroecological, low carbon, rich in wildlife with biologically active soils, using nature and climate friendly methods eg: Biodynamic, Permaculture, etc○ use little or no agrochemicals
Method of rearing animals	Animals reared in systems which: <ul style="list-style-type: none">○ respect animal welfare○ avoid the prophylactic use of antibiotics○ provide ruminants with forage-based diets (see Pasture for Life)
Method of processing	Food processed using traditional / artisan, and/or low carbon methods with minimal impact on the environment
Method of distribution	Short supply chains, minimal food miles/transport, local provenance declared

Sustainability criteria for food processors, chefs, caterers or food retail outlets:

Selling/ serving food which is:

- Locally produced and seasonal and/or
- Produced to higher environmental, social or animal welfare standards such as [organic](#), [Rainforest Alliance](#), [RSPO certified palm oil](#), [MSC certified fish and seafood](#), [Fairtrade](#), free range, [Pasture for Life](#), [RSPCA Assured](#) or similar.

Making products with ingredients which are mostly:

- Locally produced and seasonal and/or
- Produced to the higher environmental, social or animal welfare standards listed above

Other potential actions:

- Producing, serving or selling a selection of appealing, locally sourced, plant-based options
- Actively working to reduce food and packaging waste and distribute surplus food to the community or recycle it, eg: as compost or animal food, avoiding landfill as much as possible.
- Supporting the local community through, for example, being Living Wage accredited, supporting local causes, serving healthy options and buying from local businesses
- Promoting local and seasonal produce and/or wider sustainability initiatives
- Holders of a recognised sustainability award or accreditation

A sustainability journey

We recognise that people are at different stages of the sustainability journey, and everyone has to start somewhere. We don't expect everyone to be gold standard but we do expect them to be interested in learning about sustainability practices and taking steps to apply what they've learned to their own enterprises.

Ready to apply to take part?

[Register your interest](#) via the form on the front page of our website, www.somersetfoodtrail.org, to tell us about your business and where you are on the sustainability journey. We will then be in touch to discuss the details of your participation.

The deadline for registering your interest is **15 March 2023**.

If you are a local food business which is starting to take action on sustainability, please [contact us](#) to discuss your business and how you can join the Sustainable Food Directory.

**Definition of local: The Somerset Food Trail focuses primarily on businesses operating in or around Somerset and providing or growing food produced in or around Somerset. We recognise that some products are only available further afield (eg, coffee) but we expect the majority of food provided to be produced in Somerset).*

With thanks to our [Sustainable Food Places](#) partner, Cambridge Sustainable Food, which inspired this document.