

Happy Earth Day from James Gerard Foods!

Going Green in Food Manufacturing

The idea of Going Green in Manufacturing and Distribution is often met with much reluctance. Oftentimes, this is because of a lack of information of what can be done in our specific industry. It may not be easy being Green, but there are several initiatives that Food Manufacturers and Distributors can adopt to reduce their Carbon Footprint.

At James Gerard Foods, we are committed to making responsible choices with regard to our Environment.

Local-First Initiatives

One of the most significant ways we contribute to environmental sustainability is to source raw goods and materials locally. The toxic emissions, fuel usage, and energy expenditure required in long distance shipping is immense. By utilizing our local resources, we can minimize the adverse effects of shipping and transportation.

Recycling

From our kitchens, we recycle thousands of pounds of cardboard, plastic, and glass items per week. We maintain trash-checks in the processing area to identify items that can be recycled before they reach the garbage dumpster. By diverting this waste from landfills and incinerators, we help to reduce the energy required to make the same goods from raw materials, save trees, and reduce greenhouse gas emissions.

E-Commerce

To reduce the paper required to run a business, we have adopted an Electronic Data Interchange system to receive 95% of our purchase orders from customers, as well as send invoices and statements. We are continuously searching for ways to maximize our efficiency while decreasing paper usage.

Responsible Packaging

We source recyclable and biodegradable packaging when possible for our products. Our Canapé and Appetizer lines are packaged in boxes that are fully recyclable by the consumer, and can be reused.

Lighting

Our facility features newly installed, highly efficient t5 & t8 lighting. By using these types of fluorescent lighting, we are consuming considerably less energy than with conventional fluorescent bulbs, while reducing our lighting energy costs by upwards of 50%.

Hand Processing

As always, our handcrafted, gourmet custom appetizers only require human energy—our most valuable renewable resource—to produce.

These are just a few ways we have been monitoring our consumption and reducing our Carbon Footprint.

What will YOU do to observe Earth Day?

Tips for Chefs

- Install Curtain Strips to reduce compressor usage (refunded in part by SRP!)
- Use high-efficiency heat pumps or time 3ph A/C units for your Air Conditioning system.
- Utilize water recirculation pumps to reduce water and gas use.
- Buy Energy-Star rated equipment for processing.

The History of Earth Day

The first Earth Day, April 22, 1970, was introduced by Wisconsin Senator Gaylord Nelson after witnessing the devastating damage following an oil spill off Santa Barbara, CA.

Taking a lesson from student anti-war protests, Senator Nelson realized that he could harness this power of public consciousness to push Environmental issues to the National Agenda.

The first Earth Day led to the creation of the Environmental Protection Agency and the passage of the Clean Air, Clean Water, and Endangered Species Acts.