



# Southern Foods Group, LLC is going **Green**

Utilizing bio-diesel for its food distribution truck fleet and eliminating waste was not enough for Southern Foods. Southern Foods increased their commitment to lowering their impact on the environment by offsetting the CO2 emissions they produce delivering food to their customers.

“We didn’t want to be dependant on foreign oil so bio-diesel was our best option,” said Southern Foods Vice President of Administration, Sue James. “The fact that it also reduced our carbon footprint was a bonus.”

Southern Foods is based in Greensboro, North Carolina and serves a four state area - Virginia, North Carolina, South Carolina and Georgia. The company’s mission statement is to provide the highest quality food products, outstanding service at competitive pricing to upscale restaurants, country clubs, resorts, hotels, and caterers throughout the southeast.

Southern Foods’ entire truck fleet uses bio-diesel. “We estimate that by using bio-diesel Southern Foods has avoided over 2,000 metric tons of CO2 being released into the atmosphere annually. That’s comparable to taking 24 trucks or over 500 cars off the road,” said Eric Taub, CEO and Managing Partner of Verus Carbon Neutral, the firm that conducted the carbon footprint audit and provided offsets for the project. “Southern Foods has set an environmental standard for the food delivery industry that really sets them apart.”

Southern Foods has grown with the “Green Movement,” along with some of their vendors such as stocking a new line – Vegware – that makes earth friendly packaging materials including utensils and “to go” containers. The company continues to work on all aspects of the “Green” philosophy.

As a proud member of the “Goodness Grows in North Carolina,” the company also searches for local, sustainable, farmers and growers that share the vision of “Farm to Fork.” The company communicates with their distributors, manufacturers and processors while working toward the goals of sustainable local foods, environmentally friendly and cleaner, natural product lines.

They have also utilized a packaging system for proteins that vacuum seals the product in a biodegradable nylon film. By recycling over 100,000 cardboard boxes a year, Southern foods reduce their annual CO2 emissions by another 8.6 metric tons.

Here are some other actions that Southern Foods is taking to reduce their impact on the environment:

- Shred and recycle all of the paperwork in the offices.
- Send all of the renderings (bones, fat, etc.) from their production facilities to other companies to be recycled.

- Use energy saving fluorescents for all of their lighting needs in the plants and offices.
- Use all-natural-biodegradable products when cleaning all production facilities and offices.
- Biodegradable plates, cups and utensils for employee use.

Because Southern Foods still requires electricity and natural gas, they offset their remaining carbon footprint by funding offset projects that either sequester CO<sub>2</sub> from the air or eliminate the creation of greenhouse gases. All offset projects are purchased from Verus Carbon Neutral and are third-party verified by the Chicago Climate Exchange.

The offset project Southern Foods supports is a sustainable forest located on a 60,000 acre tract of land in the Southeast. The forest is managed to maximize the amount of CO<sub>2</sub> to oxygen conversion. Additionally, sustainable forests prevent erosion and enrich wildlife habitat.

Southern Foods has a complete selection of ingredients their customers need—they even stock unique and hard to find specialty items. The company stocks over 6,000 products in various categories such as all kinds of red meats, seafood, poultry, pork, wild game, bacon, baking supplies, breads, cheeses, chocolate blocks & shavings, dairy products, desserts, duck, gelatos & sorbets, hors d'oeuvres, specialty oils, olives, pasta, tart shells, purees, cleaning supplies, salad dressings, sausages, spices, trays, vegetables, gourmet vinegars and many other products. Their two Corporate Chefs are aware of and responsive to changing consumer needs, trends, tastes and attitudes as they affect their customer's business. The R&D Chefs are always looking for new products with high customer appeal.

Southern Foods has an on premise USDA inspected meat shop and is a licensed distributor of the finest, most tender, flavorful beef available, *Certified Angus Beef*®. Southern Foods also boasts an in-house custom fish shop with fresh seafood shipments arriving daily. Because they have their own in-house meat and seafood shops, the customer's beef, pork, lamb, veal, poultry, and seafood can be custom cut to their exact specifications.

Southern Foods has a staff of twenty-four culinary-trained salespersons and each salesperson has an inside sales partner that is available at their customer's fingertips. They are unique to the industry where orders can be placed by 6:00 p.m. for next day delivery unlike their competitors. Local companies and individuals may pick up orders at the Greensboro office at their convenience. Throughout Southern Foods' four state delivery area, the company has six depots in Columbia, SC, Greer, SC, Myrtle Beach, SC, Asheville, NC, Raleigh, NC, Charlotte, NC and Atlanta, GA for easy access to customer locations.

For more information, contact Southern Foods at (800) 642-3768 or visit their website, [www.SouthernFoods.com](http://www.SouthernFoods.com).

