

Foodservice

Green Table Supplier Members

(listed in alphabetical order)

Aloe Designs

aloedesigns.com

604 568 7324

info@aloedesigns.com

Aloe Designs is a Vancouver garden design group that creates outdoor living spaces to reflect the individuality of our clients. Our fresh approach transforms patios, balconies, landscaped yards or rooftops into garden sanctuaries. Move outdoors. Live outside.

Amoda Flowers

amodaflowers.com

800-539-3991

info@AmodaFlowers.com

Amoda blends the art of flower arranging with sustainability. We use Organic, Local, Fair Trade and Veriflora® Certified flowers in our designs. Florist services include artfully composed weekly arrangements, event floral decor and bouquets for employee appreciation.

Biodegradable Solutions International

biodegradablesolutions.com

604-250-8892

biodegradablesolutions@shaw.ca

Sustainable solutions that stack up.

o Ecotainers by International Paper are 100% compostable paper cups and containers with a biodegradable coating.

o Paper source certified by Sustainable Forestry Initiative (SFI)

o Greenware PLA straws are made from corn. Assorted sizes and colours available.

BioSak Compostable Bags

cttgroup.com

604-728-6385

ihart@cttgroup.com

Do the planet a favour. Use bags that break down. BIOSAK® Compostable Bags are made with Mater-BI bio-plastic derived from vegetable components, such as non-genetically modified corn starch, that have been modified with

biodegradable polyesters. BioSak is the first and only company in Canada manufacturing certified compostable bio-plastic bags.

Outfitting your take-out counter with compostable or biodegradable packaging and cutlery, or with an "organic waste here" bin, requires one more critical component – a compost-ready bag or liner.

BNAC Environmental Solutions

bnac.ca

877.566.2622

chris@bnac.ca

Specializing in Biodegradable Alternative Natural Chemistry. ECO LOGO and CFIA Approved Cleaning Products

Environmental Biotech

environmentalbiotech.ca

604-980-9998

mboschitsch@environmentalbiotech.ca

Fats, oil and grease are the inevitable by-products of the food processing and restaurant industry. Environmental Biotech helps clear the way for clean water using a technology that harnesses the power of bioremediation, a natural process in which bacteria consume grease and oil from drain lines, grease traps and interceptors. These bacteria are non-toxic, non-pathogenic, live and vegetative. Grease and oil waste are converted into harmless carbon dioxide and water.

GE Free Solutions

gefree.ca

778-668-3333

info@gefs.ca

GE-Free Solutions is Canada's first consulting and certifying agency for non-genetically engineered foods. They work with restaurants and food manufacturers to ensure that all ingredients are non-GE, and then issue a certification which exceeds the European and proposed Canadian standards. Once certified, GE-Free Solutions focuses on raising awareness of the dangers of genetically engineered foods, and the value of buying certified non-GE products.

Herbal Republic

herbalrepublic.com

604-263-2000

info@herbalrepublic.com

Herbal Republic, a Canadian whole leaf tea company with a wide range of organic and traditional tea products. Herbal Republic offers both loose leaf tea and the new herbal republic biodegradable and sustainable Unitea tea bag for the foodservice and hospitality industry. Herbal Republic is a member of the Green Table Network and the Ethical Tea Partnership working for a more responsible tea industry worldwide.

Raincoast Trading

raincoasttrading.com

604-582-8268

kim@raincoasttrading.com

Premium solid white Albacore tuna from Raincoast Trading originates from wild, migrating stocks of healthy, resident Albacore tuna. Our fishers target superior quality tuna using a specialized barbless 'hook & line' method, replacing traditional netting practices and by-catch. All of our Albacore are caught in the Pacific Northwest and processed in BC. Our fish are flash frozen at sea and kept frozen during preparation for canning, preserving the tuna's nutritional oils and natural flavours. No water or oil is added. Available in no-salt varieties and a 1700 g/60 oz foodservice can.

Recycling Alternative

recyclingalternative.com

604-874-7283

info@recyclingalternative.com

Recycling Alternative offers fully integrated, multi-material recycling services, including mixed container and office-material pick-up, bonded and insured shredding collection and shredding drop-off services. This innovative local company fuels their diesel trucks with recycled biodiesel — reducing emissions by 50-80%.

The Safestar Products Company

safestar.ca

604-535-2030

blair@safestar.ca

Many people, including leading chefs and restaurateurs, are calling for an end to bottled water. The GE Homespring Central Water Purification System from SafeStar Products provides an unlimited purified water supply. Using existing

water pressure, the Ultrafiltration system provides a continuous supply of microbiologically safe, clean purified water for your business needs . . . even during a Water Advisory. There are no chemicals to add, no filters to replace, no electricity required to operate and only 7 watts of power required to self-clean.

Green Table Network's

first supplier member

Wisent Environmental Inc.

wisentenvironmental.com

604-628-9028

info@wisentenviro.com

Wisent Environmental works with its customers to deliver sustainable solutions to help restaurants and food service in how they purchase, manage, use and dispose of their supplies and materials. Wisent Environmental's sustainable solutions include the supply & management of; sustainable paper supplies, biodegradable & compostable food packaging, green chemical cleaning options, complete facilities maintenance supplies, and waste reduction technologies. Through a comprehensive workplace evaluation Wisent Environmental delivers these innovative solutions for sustainable foodservice.

Want to become a Green Table Supply Member?

Contact Green Table for membership details and rates.

FAQs

1. What is the Green Table Network?

The Green Table Network (www.greentable.net) is an innovative enterprising non-profit and consulting team that is encouraging a paradigm shift in the food service industry so that "eating out doesn't have to cost the earth".

Based on local and international standards, the audit and consulting team set targets in five areas: solid waste, water conservation, energy conservation, pollution prevention, and purchasing. Green Table members then receive on-going support from a local network of "green experts" and like-minded businesses to help them realize a wide range of benefits including, not incidentally, saving money. Guests, members, and the environment all benefit.

2. How can you help me go green?

With proven results at more than 70 member operations, the Green Table team offers experienced solutions to support the shift to sustainable foodservice.

Green Table core member services package are made up of two key elements:

1. Annual membership - see #6 and #8 for more details.
2. On-site assessment – see #7 below for more details.
3. What types of operations do you handle?

Any type of foodservice operation can become a member.

- fine dining

- quick service
- caterers
- hotels and resorts
- institutional kitchens
- public facilities

- sustainable suppliers too

Green Table is currently operating in Vancouver and planning to expand our program to Whistler, the Okanagan, Calgary and Vancouver Island in the next 6 months.

Over the next year we are planning to establish GTN across Canada. If you would like to see the Green Table Network in your community, contact us.

4. Who are your current members?

We are growing quickly. Please see our Members page for a comprehensive and up to date list.

5. Who's behind this initiative?

The Green Table Network was launched in August 2006 by executive director André LaRivière (Culinary Media). Program manager is Amy Robinson. Read the whole story, pilot and all, [here](#).

6. What does a Green Table member have to do?

Registered members have access to Green Table assessments, resources, tools, extra consulting services and advice however are not publicly named as Green Table members.

To become an approved (public) member with Green Table, registered members must sign the Green Table Membership Agreement, meet the following minimum requirements and commit to four(4) innovative changes over the following year.

Approved Membership: Minimum Requirements for all Green Table members

1. Eliminate Styrofoam and non-recyclable plastics
2. Implement container and paper recycling programs
3. Install low-flow spray nozzles and aerators on all dish sinks and hand taps
4. Post "turn it off" light and faucet reminders
5. Retrofit current incandescent lighting to energy efficient technologies.
6. Purchase 30-100% pcf paper products (choose at least 2: toilet paper, paper towel, napkins, office paper, menus, business cards)
7. Create Sustainable Purchasing Policy
8. Choose 1 protein with an organic/sustainable/ethical source

In addition to meeting the minimum requirements, all Green Table members must commit to implementing four (4) innovative changes each year, large or small. Many suggestions for incremental change are identified in the Green Table assessment report. Of course, throughout the whole process, fresh ideas, strategies and creative innovations are always encouraged.

Of course, our staff and our network offer lots of advice and helpful connections to ensure your success as a Green Table member.

7. I'm busy. How long will an assessment take?

An on-site assessment takes us 2-3 hours. We require your attention for less than an hour. To start, we need a 20 minute orientation of your business. Then we spend 90 minutes independently observing your operation for opportunities and challenges. Following our observation, we sit down with you for 30 minutes to answer a few more questions and complete the assessment process.

A detailed report with key recommendations and a tentative plan for action is delivered within 10 days of the assessment. Every Green Table assessment provides you with some core actions items that must be completed within a specified time-period. The report also highlights areas where improvement can be made but is not mandated. As we move through this process, we will provide you with options of how you can best proceed, and our team will assist you to the level that works best for you.

8. How much does it cost?

Rates vary depending on the size of your operation. Green Table membership ranges from \$295-795 for operators and starts at \$595 for suppliers. An on-site assessment costs \$595+gst. Please contact us to discuss the details of your operation.

9. What will you do for my customers?

While our main focus is on serving the foodservice industry, a key value of GTN is promoting our members to their customers. We are always working to build awareness and community around green foodservice.

To start we will brag endlessly about Green Table members, what innovative new things they're up to and how to reach them to make reservations. Green Table is involved in many special events and marketing opportunities throughout the year which always include all Green Table members. This year we featured a 900 square foot Sustainable Restaurant display at the BC Foodservice Expo in January 2008. We coordinate the chef's stage at Epic, featuring all Green Table chef's for this fantastic green consumer show. Over the past year we have had feature spreads in Granville Magazine, showcasing our Green Table member restaurants.

Essentially, we'll tell anyone we can all about your efforts on behalf of the environment and our community. We'll use our website, media releases, direct marketing materials and any other creative ideas that come our way.

We are in the process of creating custom in-store materials (table talkers, signs, brochures, etc) for all Green Table members.

10. Do I have to buy from Green Table suppliers?

No. However, the green supply chain is still in its 'early days' and finding reliable sources can be challenging. We're developing a community of suppliers who are committed to growing this category with products and service that are truly foodservice-ready.

And, like you, our recommended suppliers are committed to doing all they can to reduce their environmental impact i.e. reducing/recycling packaging, fuel-efficient vehicles, etc.

13. Where can I sign up and when can we get started?

To get started, please contact us and we'll send you a customized package of information to get you learning and greening your operation.