



Whether you're interested in being included in the Sustainable Food Directory or are just considering it, this document includes our selection of top resources and sustainable Scottish suppliers & producers to help you on your mission to becoming a more environmentally conscious business.

We want to know if the resources below are helpful! If you have suggestions or further additions, please email us at sustainablefooddirectory@gmail.com.

Topic	Resource/organisation	Information
Organic food	‘Organic Served Here’ by the Soil Association	The UK's only organic award for restaurants and cafes offering clarity and assurance for ethically-minded consumers.
	Marketing organic food	A reference document containing statements about organic food and farming that have been assessed against the UK Advertising Standards Authority's (ASA) Code.
Planet-friendly menus	Kale Yeah by Friends of the Earth	A toolkit to help incentivise and promote more sustainable dishes.
	#beansonthemenu challenge by Beans is How	A global campaign calling all food outlets to join them in making beans and pulses visible, exciting, accessible and must-have menu items. Several GSFD members participated in the pilot campaign in Glasgow.
Meat & dairy	Eating Better – Better by Half Roadmap	A movement which is working towards a fairer, healthier and more sustainable food system focused on 'less and better' meat and dairy.
	Pasture for Life	A sustainability certification for Meat & Dairy.
Seafood	Open Seas	Learn more about damaging fishing methods and the sustainable alternatives to them.
	Sustainable Fish Cities	The top 10 swaps for more sustainable fish to serve.
Food waste & emissions	Good Fish Guide by the Marine Conservation Society	A guide to identify whether your seafood choices are affecting the environment.
	Cutting your business carbon emissions by 2045	Scotland is committed to becoming a net zero nation by 2045. This resource will help you to establish a plan to cut emissions and save money.
	One Month Challenge by Zero Waste Scotland	A four-week initiative which can help you to protect your bottom line and kick food waste out of the kitchen for good.
	Grounds for Recycling	A toolkit for learning about and dealing with spent coffee grounds.
Sustainable food systems	Plate up for Glasgow	Scotland's first hospitality-led food waste campaign which challenged businesses to offer at least one low-waste dining or drink menu option.
	The Food Atlas by Nourish Scotland	A document providing a visual indication of the food current landscape in Scotland, and a vision for a more equal and sustainable future.
	Glasgow City Food Plan	Glasgow's 10-year food strategy. Actions under 'Food Economy' relate to hospitality and the retail sector.
	Sustainable Food Places	Glasgow is part of the UK-wide Sustainable Food Places Network. With its Silver award, it's already on the way to becoming more sustainable.
Your business & employees	Scotland's Good Food Nation Plan	Legislative framework that enables Scotland to take steps towards its vision for a Good Food Nation.
	Better Food Traders	A UK-wide network that supports and promotes small to medium ethical food retailers who sell locally grown, planet-friendly food.
	Living Wage Hospitality toolkit	A toolkit presenting the process, challenges, solutions and benefits to becoming a Living Wage Employer. It also features case studies of businesses who have successfully implemented the real Living Wage.
	MAD Academy	A school training the hospitality industry to create sustainable food systems for the future.
	Tourism & Hospitality toolkit by Serving the Future	Supporting the growth and success of Scotland's tourism and hospitality sector. This toolkit signposts tools and resources available to employers and employees, covering everything from net zero to workers rights.

Ingredient	Supplier	Information	PAGE 2 OF 2
Produce	The Glasgow Mushroom Co.	Gourmet mushrooms grown in Glasgow’s West End. Expert Oyster Mushrooms, Lion’s Mane, Speckled Chestnuts and so much more.	
	Greenheart Growers	Offering a huge range of salad, herbs, microgreens, vegetables and edible flowers, they also support the local community and ensure a positive contribution to a viable local food economy.	
	Locavore	As Scotland largest local and organic grower and zero waste food shop, Locavore supplies both consumers and local businesses with an extensive range of quality products.	
Non-perishables	Bare Bones Chocolate	Multi-award winning chocolate and hot chocolate, made with organically farmed cacao from small co-operatives. Based in Glasgow, their chocolate is handcrafted from scratch in micro-batches.	
	Dear Green Coffee Roasters	As a B-Corp and organic certified roastery, Dear Green has traceability, sustainability, seasonality and transparency at the centre of its decision making process.	
	The Good Coffee Cartel	A speciality coffee roastery already supplying a wide range of venues throughout the city, including Outlier. Established in 2017, they’re recognised globally for their iconic coffee cans and ecological approach.	
	Greencity Wholefoods	A wholesaler of ethically sourced food and drink, established in 1978.	
	Isle of Mull Seaweed	Seaweed Chutneys made using hand-harvested kelp from the coastal waters of the Isle of Mull.	
	Seaweed Farming Scotland	They grow Wakame, Kombu and Sugar Kelp from organic wild seed collected on their farm on the West coast of Scotland. Their kelps are available all year round as wet leaf, sun dried and freeze dried.	
	School Yard Kitchen	Creating exceptional snacks, chocolates, preserves, sauces and condiments that contribute to positive change in communities across Ghana and Scotland.	
Flour & baked goods	Freedom Bakery	Established in 2015, their mission is to provide vital employment & training opportunities for ex-offenders on their release from prison by having them bake some of the best and most-loved bread in the city.	
	Mungoswell’s	Quality flour which has been grown and milled in the heart of East Lothian, a region well known as ‘The Breadbasket of Scotland’.	
	Scotland the Bread	More than just a flour mill. This is a collaborative project establishing a Scottish flour and bread supply that is healthy, equitable, locally controlled and sustainable.	
Dairy, cheese & alternatives	Brose Oat Milk	Made from 100% Scottish oats, traceable back to the field where they’re grown. Delivered in reusable and recyclable glass bottles by electric van.	
	Dunlop Dairy	A Traditional Ayrshire Dunlop cheesemaker making a small but mighty range of cheeses, including the Ark of Taste Ayrshire Dunlop.	
	Edinburgh Butter Co.	Cultured butter made from grass fed cows milk following traditional French methods of production, producing silky rich flavoured butter.	
	Errington Cheese	Award-winning farmhouse cheese, made by hand on their family farm since 1985. They specialise in ewe and goat dairy, including Lanark Blue, Corra Linn, and Blackmount.	
	Mossgiel Farm	Scotland’s leading organic, award-winning, family-run dairy farm producing quality cream-top milk. A favourite in Scotland.	
	Three Robins	Oat milk and smoothies, made in Edinburgh using Scottish oats, they’re supplying both café’s and food shops across Scotland.	
Meat	Peelham Farm	Multi-award winning, organic, pasture-for-life, family-run farm with an on-farm butchery, smoker and charcuterie facility.	
	Great Glen Charcuterie	A small family business located near Fort William producing a range of specialist charcuterie using the best Scottish venison.	
	Rodgers Butchers	An artisan butchers & purveyors of fine meats, established in 1890. They specialise in dry-aged beef and emphasise traceability to origin.	
Seafood	Wilson’s Catch of the Day	A seafood business committed to encouraging people in Glasgow to buy, cook and eat locally sourced seafood by celebrates Scotland’s food heritage.	