

[LOG IN\(HTTPS://FOODTANK.COM/LOGIN/\)](https://FOODTANK.COM/LOGIN/)

[f_\(HTTPS://WWW.FACEBOOK.COM/](https://WWW.FACEBOOK.COM/FOODTANK)

[ACCOUNT\(HTTPS://FOODTANK.COM/ACCOUNT/\)](https://FOODTANK.COM/ACCOUNT/)

[_T_\(HTTPS://TWITTER.C](https://TWITTER.COM/FOODTANK)

[@_\(HTTPS://WWW.INSTAGRAM.CO](https://WWW.INSTAGRAM.COM/FOODTANK)

[_Y_\(HTTPS://WWW.YOUTUBE.COM/USER/DANIEL](https://WWW.YOUTUBE.COM/USER/DANIELFOODTANK)

[_\(HTTPS://OPEN.SPOTIFY.COM/SHOW/5CZDUGHMCTX](https://OPEN.SPOTIFY.COM/SHOW/5CZDUGHMCTX)

[in_\(HTTPS://WWW.LINKEDIN.COM/COMPANY/FOOD-T](https://WWW.LINKEDIN.COM/COMPANY/FOOD-TANK)

[@_\(HTTPS://WWW.TIKTOK.COM](https://WWW.TIKTOK.COM/FOODTANK)

[\(https://foodtank.com/\)](https://foodtank.com/)

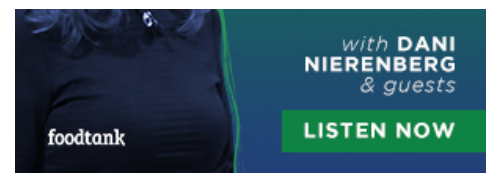
[Home \(https://foodtank.com/\)](https://foodtank.com/) » [Food Tank Lists \(https://foodtank.com/news/category/food-tank-lists/\)](https://foodtank.com/news/category/food-tank-lists/) » 27 Spirits for a Sustainable Happy Hour

[AGRICULTURE \(HTTPS://FOODTANK.COM/NEWS/CATEGORY/AGRICULTURE/\)](https://FOODTANK.COM/NEWS/CATEGORY/AGRICULTURE/)

27 Spirits for a Sustainable Happy Hour



Research from the [Beverage Industry Environmental Roundtable \(BIER\)](https://www.bieroundtable.com/wp-content/uploads/49d7a0_7643fd3fae5d4daf939cd5373389e4e0.pdf) (https://www.bieroundtable.com/wp-content/uploads/49d7a0_7643fd3fae5d4daf939cd5373389e4e0.pdf) on the carbon footprint of spirits finds that a single 750 milliliter bottle of liquor produces 2.75 kilograms of carbon dioxide (CO2). This is equivalent to burning a third of a gallon of gasoline for every bottle. As



<https://podcasts.apple.com/us/podcast/food-talk-with-dani-nierenberg-by-food-tank/id1434128568>



<https://foodtank.com/join>



https://foodtank.com/wp-content/uploads/2021/01/Refresh-Food-Tech-Policy_2020.pdf

consumers think more critically about the effect of their consumption patterns on the planet, breweries, wineries, and distilleries are working to make their products more sustainable.

Recent consumer data

(<https://www.globaldata.com/media/consumer/top-five-trends-watch-spirits-wine-sector-2021-2022-according-globaldata/>) from GlobalData analyzing trends shaping the spirits and wine sector show that 34 percent of global consumers favor sustainably and ethically sourced ingredients for their beverages.

And Richard Betts, Founder of Sombra Mezcal, says that there are benefits that extend beyond economic impact as companies appeal to sustainability-minded consumers.

“When you take the time to evaluate your business from the perspective of ethics and sustainability, it forces you to have a mindful eye for detail, and that generates a lot of positive spillover throughout your process,” Betts tells (<https://foodtank.com/news/2017/09/sombra-mezcal-richard-betts/>) Food Tank. According to Betts, “treating people and the planet better is just a happier and less stressful way to operate!”

In Brazil, a cachaça distillery is forgoing traditional sugarcane production (<https://www.worldwildlife.org/industries/sugarcane>), which can harm workers and degrade the soil. In Mexico, tequila and mezcal distilleries are cultivating organic agave for their products and avoiding artificial fertilizers, herbicides and pesticides (<https://foodprint.org/blog/sugar-substitutes/>). One Vietnamese brewery is pioneering the first ciders made from local, organic apples sourced from the northern Vietnamese highlands. And in India’s Arunachal Pradesh region, a winery has crafted the first locally-harvested, organic kiwi wine.

Food Tank is highlighting 27 breweries, distilleries, and wineries, and more working to craft delicious alcoholic beverages that help raise consumers’ environmental consciousness, shift away from harmful production practices, and support local economies.

1. 4 Copas (<https://4copas.com/>), Mexico

Created in Amatitán, Jalisco, Mexico, Tequila’s birthplace, 4 Copas produces a 100 percent organic agave Tequila. The company sources agave from organic crops and does not use chemicals during any part of the tequila production process. Farmers cultivate the agave without any pesticides, fungicides, or chemical fertilizers. The crops require manual cleaning throughout the planting stage and until harvest. 4 Copas’ agave has received organic certification from the U.S. Department of Agriculture (USDA) and the European Union (EU).



(<https://www.eventbrite.com/e/all-things-food-at-sxsw-2023-sign-up-and-join-more-than-350000-food-tank-newsletter-subscribers-719177146761>)



(<https://podcasts.apple.com/us/podcast/food-talk-with-dani-nierenberg-by-food-tank/id141287681>)



(<https://foodtank.com/news/2023/01/study-finds-saskatchewan-garden-patch-urban-garden-a-success/>)



(<https://foodtank.com/news/2023/01/refresh-food-tech-policy-2023.pdf>)

2. Beam Suntory (<https://www.beamsuntory.com/en>), International

Beam Suntory, a world leader in premium spirits, is furthering its positive impact on the environment, consumers, and communities through its enterprise-wide sustainability strategy, Proof Positive. The company strives to achieve 100 percent watershed replenishment, surpass net zero emissions, plant more trees than those harvested in its barrels, work only with suppliers using sustainable practices, and more. Efforts include their Peatland Water Sanctuary™, a partnership between Beam Suntory and its parent company, Suntory, representing a large-scale series of peatland restoration and watershed conservation projects in Scotland. They plan to restore and conserve 1,300 hectares of peatlands by 2030, enough to produce the same amount of peat that Beam Suntory harvests every year in making its Scotch whiskies on an ongoing basis.

3. Bordiga (<https://www.bordiga1888.it/?lang=en>), Italy

One of the oldest distilleries in Piedmont, Italy, Bordiga produces gin, amaro, bitters, and other traditional Italian spirits. Since 1888, Bordiga has committed to providing liquors made from high-quality spirits using traditional practices. To flavor their products, Bordiga forages and handpicks local herbs grown in an environment untreated by synthetic fertilizers. Each batch has a different flavor profile, shaped by the weather and the seasons.

4. Broken Shed Vodka (<https://brokenshed.com/intro/>), New Zealand

New Zealand's Broken Shed Vodka takes inspiration from the Māori concept of Kaitiaki, or guardianship of the people, lands and planets. The company distills its vodka with pure water sourced from a Northern geothermal system and a Southern natural filtration source. The vodka is also triple distilled with whey protein from grass-fed cows, and does not contain added sugars or sweeteners.

5. Brunehaut Brewery (<https://brunehaut.com/?lang=en>), Belgium

Brunehaut Brewery is the European Union's first B Corp certified brewery and aims to have a positive impact on the people and planet. Brunehaut produces 100 percent organic craft beers with raw materials sourced locally and regionally. The brewery's barley comes exclusively from Belgium, unless weather intervenes, and hops come primarily from Germany and Belgium. With a commitment to limiting its environmental footprint, the brewery also ensures a decent income for farmers who deliver the local, organic grains. The brewery crafts its beers with mostly renewable energy from its 350 rooftop solar panels.

6. Dry Farm Wines (<https://www.dryfarmwines.com/>), United States



Meeting the Momentum of the Food Movement - at SXSW - Sign up and join more than 350,000 Food Tank newsletter subscribers.



Podcasts: apple.com/us/podcast/food-talk-with-dani-nierenberg-by-food-tank/show/28-681
https://foodtank.com/news/2023/02/science-precaution-and-mexicos-gmo-corn-



(https://foodtank.com/news/2023/01/study-finds-saskatchewan-garden-patch-urban-in-your-hamlet-to-reduce-up-to-100-
garden-a-success)



(https://foodtank.com/content/uploads/2021/01/Refresh-Write-For-Us-https://foodtank.com/write-for-us-https://foodtank.com/news/2023/01/)

As a wine merchant, Dry Farm Wines sources natural wines that contain zero additives and were produced through organic farming practices. To meet the company's standards, growers must avoid chemical spraying and advanced tilling to protect the soil and forgo irrigation—a practice known as dry farming—which helps to save water and increase the health of crops. Together, these sustainable production practices also help to support biodiverse ecosystems. Dry Farm Wines reports that their growers farm roughly 7 percent of all organic vines in Europe and they have sourced from more than 600 small family growers who make their wine by hand.

7. [Dulce Vida Tequila](http://www.dulcevidaspirits.com/) (<http://www.dulcevidaspirits.com/>), United States

In Texas, Dulce Vida Tequila aims to collaborate with the local agave-growing community they work with in Mexico while protecting the environment throughout all stages of their production process. Dulce Vida avoids the use of herbicides, pesticides, and genetically modified organisms (GMOs), to grow their organic agave. To further avoid harmful practices, the company implemented a biocompatible waste program. This system divides fibrous waste and liquid by-products, treats them, and then composts the waste to create nutrient-rich soil in the local farming community.

8. [Ernest Cider Co.](https://www.ernestcider.com/) (<https://www.ernestcider.com/>), Canada

Based in Ontario, a husband and wife team founded Ernest Cider Co., Canada's first B-Corp certified cidery and the first to be [Bullfrog Powered](https://bullfrogpower.com/) (<https://bullfrogpower.com/>), using clean, pollution free energy for their business. Ernest Cider Co. sources their apples, honey, and other fruits from local Ontario farmers. The company also partners with organizations to support bee health research and awareness initiatives, recognizing that bees play a vital role in food security. Ernest Cider Co. never dilutes their cider with water, which limits wasteful water use and reduces their impact on the local supply of fresh water.

9. [Fetzer Vineyards](https://fetzer.com/) (<https://fetzer.com/>), United States

Fetzer Vineyards is a B Corp certified company and the first winery in the U.S. to receive CarbonNeutral certification. Using a combination of practices, they work to monitor moisture levels of their grapes and soils to ensure they don't waste water. They also power their facility through the use of rooftop solar panels, supplemented by additional renewable energy sources. According to the company, in 2019, they saved enough energy to power roughly 73 homes for one year through the use of renewable sources.

10. [Flor de Caña](https://www.flordecana.com/) (<https://www.flordecana.com/>), Nicaragua

US/
corporate-consolidation-leading-to-higher-
Volunteer (<https://foodtank.com/volunteer/>)
Houston-Tillotson University
50+ Luminary Speakers
Contact Us (<https://foodtank.com/contact/>)
ALL THINGS FOOD AT SXSW
Sunday, March 12, 2023
9:00AM-7:30PM
foodtank

Meeting the Momentum of the Food Movement and join more than 350,000 Food Tank newsletter subscribers.

FOOD TALK
with DANI NIERENBERG & guests
foodtank
LISTEN NOW

Restrictions (<https://apple.com/us/podcast/food-talk-with-dani-nierenberg-by-food-tank/show/81681>)
[https://foodtank.com/news/2023/02/science-precaution-and-mexicos-gmo-corn-](https://foodtank.com/news/2023/02/science-precaution-and-mexicos-gmo-corn/)

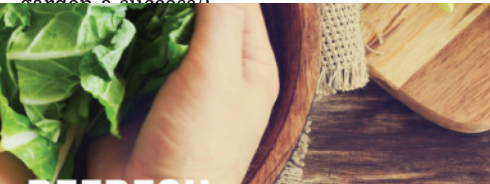
JOIN FOOD TANK & TOGETHER WE'LL BUILD A MORE SUSTAINABLE FOOD SYSTEM
LEARN MORE

(<https://foodtank.com/news/2023/01/study-finds-saskatchewans-garden-patch-urban-in-your-hairdresser-for-growing-urban-garden-a-success/>)

REFRESH FOOD + TECH POLICY PLATFORM
BECOME A MEMBER (Join)
Upcoming Events + Webinars
(<https://foodtank.com/events/>)

(<https://foodtank.com/content/uploads/2021/01/Refresh-Write-For-Us>)
<https://foodtank.com/news/2023/01/refresh-write-for-us/>

<https://foodtank.com/news/2023/01/study-finds-saskatchewan-garden-patch-urban-in-your-manifesto-for-disrupting-global-render-a-3300000/>



**REFRESH
FOOD + TECH
POLICY PLATFORM**

Become A Member (Join)

Upcoming Events + Webinars

[\(https://foodtank.com/events/\)](https://foodtank.com/events/)

<https://foodtank.com/content/uploads/2021/01/RefreshOfferEggPrices7>

Write For Us (<https://foodtank.com/write-for-us/>)

Located in the village of Koskenkorva in Southern Ostrobothnia, the Finnish vodka brand produces the first vodka in the world made entirely from regeneratively-farmed barley. All the barley from its Koskenkorva Vodka Climate Action product comes from the Setälä-Eerola farm in Southern Finland. The farmers cultivate their barley fields according to the regenerative farming criteria of the Baltic Sea Action Group and Carbon Action Platform. To foster long-term environmental action, Koskenkorva aims to offer training to all of their contract farmers in regenerative farming practices by 2025.

14. Lubanzi Wines (<https://www.lubanziwines.com/mission->), South Africa

Based in Cape Town, South Africa, Lubanzi Wines is a Certified B Corp, Fair For Life Fair Trade Certified, and Climate Neutral Certified. Lubanzi Wines only works with farms that are Integrity and Sustainability Certified, which guarantees both sustainable grape production and manufacturing practices. As a social enterprise, the winery is also dedicated to ensuring their workers earn a fair wage in good working conditions. The winery donates 50 percent of their profits to the Pebbles Project (<https://www.pebblesproject.org/>), an NGO that works with low-income families who live and work on South Africa's wine farms.

15. Molson Coors (<https://www.molsoncoors.com/>), United States and Canada

Molson Coors is a beverage company behind brands including Coors, Blue Moon, Sol, Topo Chico Hard Seltzer, and La Colombe Coffee. Using the U.N. Sustainable Development Goals (SDGs) as a guide, they have a number of sustainability goals for 2025 around water use, greenhouse gas emissions, and packaging. To date they have reduced water used to grow barley by almost 11 percent, reduced carbon emissions in their direct operations by 24 percent and made more than 99 percent of their packaging reusable, recyclable, and compostable. Molson Coors also works with producers to track sustainability metrics and ultimately use this data to help them reduce their environmental impact.

16. Naara Aaba (<http://www.naaraaaba.com/about>), India

In 2017, Naara Aaba launched in Arunachal Pradesh, India to revive the local farming community by making wine out of local, organically harvested kiwis. Naara Aaba is India's first organic kiwi wine and the country's first certified organic wine. Founder Tage Rita sources the organic kiwis from the Kiwi Growers Cooperative Society Ltd. in the Ziro Valley, which includes approximately 300 farmers. Naara Aaba is mindful of the natural harvest season, as the kiwis are only harvested once a year between October and November.

US/
corporate-consolidation-leading-to-higher-
Volunteer (<https://foodtank.com/volunteer/>)
Contact Us (<https://foodtank.com/contact/>)
50+ Luminary Speakers
Contact Us (<https://foodtank.com/contact/>)
ALL THINGS FOOD AT SXSW
Sunday, March 12, 2023
9:00AM-7:30PM
foodtank

Meeting the Momentum of the Food Movement - Sign up and join more than 350,000 Food Tank newsletter subscribers.

FOOD TALK
with DANI NIERENBERG & guests
foodtank
LISTEN NOW

Restrictions (<https://apple.com/us/podcast/food-talk-with-dani-nierenberg-by-food-tank/show/8-681>)
<https://www.foodtank.com/news/2023/02/science-precaution-and-mexicos-gmo-corn->

JOIN FOOD TANK & TOGETHER WE'LL BUILD A MORE SUSTAINABLE FOOD SYSTEM
LEARN MORE

(<https://foodtank.com/news/2023/01/study-finds-saskatchewans-garden-patch-urban-in-your-hair-to-reduce-upside-global-garden-a-success/>)

REFRESH FOOD + TECH POLICY PLATFORM
Become A Member (Join)

Upcoming Events + Webinars (<https://foodtank.com/events/>)

(<https://foodtank.com/content/uploads/2021/01/Refresh-Write-For-Us-https://foodtank.com/write-for-https://foodtank.com/news/2023/01/https://>)

17. Neumarkter Lammsbräu (<https://www.lammsbraeu.de/bio-bier/>), Germany

For more than 30 years, the organic German brewery Neumarkter Lammsbräu has followed an ecological purity law, sourcing only barley, wheat, and other grains that are produced without chemical pesticides or artificial fertilizers. Neumarkter Lammsbräu also produces its own malt from single-variety, organic grain. The water used in their brews comes from their own mineral spring protected from contamination and all raw ingredients are locally sourced. The brewery built the first warehouse for organic grain in Upper Palatinate in collaboration with the farmers they work with. Around 170 organic farmers have joined their producer association for brewing organic raw materials.

18. Novo Fogo (<https://www.novofogo.com/>), Brazil

Brazil's coastal rainforest and the world's second-largest Biosphere Reserve, Floresta Atlântica, hosts Novo Fogo, an organic cachaça distillery. Cachaça is made from fermented sugarcane juice, and Novo Fogo processes their sugarcane minimally and commits to a zero-waste process. Novo Fogo does not use chemicals to grow their sugarcane and received organic certification from the USDA. The distillery's location on a slope allows liquid to flow from one room to another, forgoing the use of motorized pumps. Committed to protecting the forest's animal and plant diversity, Novo Fogo also harvests cane by hand from their organic fields.

19. Procera (<https://www.proceragin.com/>), Kenya

Distilled in Nairobi, Kenya, at 1638 meters above sea level, Procera is the world's first gin to use an African juniper species, *Juniperus Procera*, which the company harvests just 70 kilometers from their distillery. They also partner with Kijabe Forest Trust (<https://www.kijabeforest.org/>), an organization working to protect Kenya's Kijabe Forest from poachers by working with local communities to collect the native juniper. The company also commits to planting a juniper tree for every bottle of gin it sells.

20. Remelluri (<https://demaisionselecciones.com/remelluri/>), Spain

Owned, grown, made, and bottled on a single property in the northern Spanish province of Álava, Remelluri's Rioja wines are an ode to Basque heritage. The winery follows organic farming principles, never using chemicals. Using an integrated system of agriculture, Remelluri plants almond, peach, fig, and olive trees to complement the vineyard, and also maintains a rich and productive native bee colony. Founder Telmo and

US/
corporate-consolidation-leading-to-higher-
Volunteer (<https://foodtank.com/volunteer/>)
Houston-Tillotson University
50+ Luminary Speakers
Contact Us (<https://foodtank.com/contact/>)
Live Music, Theater, and Performance
ALL THINGS FOOD AT SXSW
Sunday, March 12, 2023
9:00AM-7:30PM
foodtank

Meeting the Momentum of the Food Movement and join more than 330,000 Food Tank newsletter subscribers.

FOOD TALK
with **DANI NIERENBERG** & guests
foodtank
LISTEN NOW

Discussionists.apple.com/us/podcast/food-talk-with-dani-nierenberg-by-food-tank/show/78-681
<https://foodtank.com/news/2023/02/science-precaution-and-mexicos-gmo-corn/>

JOIN FOOD TANK & TOGETHER WE'LL BUILD A MORE SUSTAINABLE FOOD SYSTEM
LEARN MORE

<https://foodtank.com/news/2023/01/study-finds-saskatchewan-garden-patch-urban-in-your-hand-to-reduce-food-waste/>

REFRESH FOOD + TECH POLICY PLATFORM
Become A Member (Join)
Upcoming Events + Webinars
<https://foodtank.com/events/>

<https://foodtank.com/news/2021/01/Refresh-Write-For-Us/>
<https://foodtank.com/news/2023/01/>

Amaia Rodríguez helped launch a nonprofit organization, Futuro Viñador (<https://www.futurovinador.com/home>), which aims to preserve biodiversity and the socio-cultural environment of the region.

21. Sài Gòn Cider (<https://www.saigoncider.com/>), Vietnam

As Vietnam's first organic craft cider, Sài Gòn Cider has received numerous awards and has reached international markets across Vietnam, Cambodia, France, and Hong Kong. The cider does not contain any added sugars, artificial sweeteners, or flavors, and uses 100 percent natural juice from organically cultivated fruits. The company sources ingredients locally, crafting brews with mèo apples from the northern Vietnamese highlands.

22. Sipsmith (<https://sipsmith.com/us/>), United Kingdom

Based in the United Kingdom, this gin company is working to reduce its environmental footprint by cutting waste, transitioning to renewable energy sources, and reducing its on-site water consumption. Since achieving B Corp certification in May 2021, Sipsmith has outlined their sustainability roadmap "Crafting a Better Future" which reflects their commitments to becoming carbon neutral by 2030. Actions to date includes participation of a first of its kind bottle reuse scheme in the UK in collaboration with Loop & Tesco, trialling of insetting for their downstream sea freight distribution with Good Shipping, and introducing of an air freight policy.

23. Sombra (<https://www.sombramezcal.com/en/>), Mexico

Sombra crafts sustainable mezcal made from Espadín agave, hand-harvested in the Oaxacan Sierra, Mexico. The company's mezcal production begins with organic agave, which are then smoked with oak sourced from certified sustainable tree farms. Sombra sustains long-term relationships with local farmers and purchases agave at fair market prices. In 2019, the Mezcal Institute named Sombra the Leading Sustainable and Environmentally Friendly Mezcal Company (<https://www.prnewswire.com/news-releases/sombra-mezcal-named-leading-sustainable-and-environmentally-friendly-mezcal-by-the-mezcal-institute-300968262.html>).

24. Symington Family Estates (<http://www.symington.com/>), Portugal

For more than 130 years, the Symington family has produced premium ports and wines with an attention to maintaining a healthy ecosystem and supporting local communities in the Douro Valley. The family winery received B Corp certification and is working toward achieving zero carbon emissions, fostering and protecting biodiversity, practicing sustainable viticulture and winemaking, and supporting local ecosystem

US/ corporate-consolidation-leading-to-higher-
Volunteer (<https://foodtank.com/volunteer/>)
50+ Luminary Speakers
Contact Us (<https://foodtank.com/contact/>)
Live Music, Theater, and Performance
ALL THINGS FOOD AT SXSW
Sunday, March 12, 2023
9:00AM-7:30PM
foodtank

Meeting the Momentum of the Food Movement and join more than 350,000 Food Tank newsletter subscribers.
(<https://foodtank.com/news/2023/12/food-tank-at-sxsw-strategies-meeting-the-momentum/>)

FOOD TALK
with DANI NIERENBERG & guests
foodtank
LISTEN NOW

Restrictions (<https://apple.com/us/podcast/food-talk-with-dani-nierenberg-by-food-tank/show/8-681>)
(<https://foodtank.com/news/2023/02/science-precaution-and-mexicos-gmo-corn/>)

JOIN FOOD TANK & TOGETHER WE'LL BUILD A MORE SUSTAINABLE FOOD SYSTEM
LEARN MORE
(<https://foodtank.com/news/2023/01/study-finds-saskatchewan-garden-patch-urban-in-your-haircare-to-reducing-plastic-render-a-success/>)

REFRESH FOOD + TECH POLICY PLATFORM
Become A Member (Join)
Upcoming Events + Webinars
(<https://foodtank.com/events/>)
Refresh Egg Prices?
Write For Us (<https://foodtank.com/write-for-us/>)
(<https://foodtank.com/content/uploads/2021/01/Refresh>)
(<https://foodtank.com/news/2023/01/>)

regeneration. The winery's organic farming, cover-cropping, terracing, and forest regeneration help to support the quality of the land and ensure greater biodiversity. To conserve water, Symington Family Estates has implemented a continuous improvement project aimed at reducing the amount of water used in the winery.

25. [The Apiarist](https://www.theapiaristdrinks.com/) (<https://www.theapiaristdrinks.com/>), United Kingdom

The Apiarist is a family business and environmental project that produces honey-infused gin. The founders, Alex and Natalie Conti, launched the business on the home apiary in Lichfield. What began as a way to protect bees through their bee forest and pollinator-friendly planting scheme soon turned into an enterprise creating eco-friendly spirits with their surplus honey while continuing to foster local biodiversity.

26. [Toit Brewpub](https://toit.in/) (<https://toit.in/>), India

The Bengaluru-based Toit Brewpub uses locally-sourced and seasonal fruits like jackfruit and fresh mangoes to craft their beers. In 2018, Toit created the finger millet-based Namma Beeru Ale for the [Organics and Millet Festival](http://organics-millets.in/) (<http://organics-millets.in/>) in Bengaluru, India, a two-week Millet Beer Festival. Toit's use of local ingredients like millet also supports local economies, and the brewers provide farming communities with the spent grain from their beers to use as cattle fodder.

27. [Yamatogawa Brewery](http://www.yauemon.co.jp/) (<http://www.yauemon.co.jp/>), Japan

The Yamatogawa Brewery has brewed Japanese sake for nine generations, using organic sake rice grown without pesticides or chemical fertilizers. Several varieties of organic sake rice used are all grown locally on the brewery's own farm. Yamatogawa brews its sake with local spring water from a mountain that forms part of a range spread across three prefectures of Fukushima, Yamagata, and Niigata. Along with using local ingredients, Yamatogawa worked to generate renewable energy within the brewery and become energy self-sufficient following the Fukushima nuclear disaster in 2011.

Articles like the one you just read are made possible through the generosity of Food Tank members. Can we please count on you to be part of our growing movement? [Become a member today by clicking here](http://foodtank.com/Join) (<http://foodtank.com/Join>).

Photo courtesy of Rodrigo Abreu, Unsplash

US/
corporate-consolidation-leading-to-higher-
Volunteer (<https://foodtank.com/volunteer/>)
Houston-Tillotson University
50+ Luminary Speakers
Contact Us (<https://foodtank.com/contact/>)
Live Music, Theater, and Performance
ALL THINGS FOOD AT SXSW
Sunday, March 12, 2023
9:00AM-7:30PM
foodtank

Meeting the Momentum of the Food Movement and join more than 330,000 Food Tank newsletter subscribers.
(<https://foodtank.com/news/2022/12/look-at-food-tanks-strategies-meeting-the-momentum>)

FOOD TALK
with DANI NIERENBERG & guests
foodtank
LISTEN NOW

Restrictions (<https://podcasts.apple.com/us/podcast/food-talk-with-dani-nierenberg-by-food-tank/id1478681>)
<http://foodtank.com/news/2023/02/science-precaution-and-mexicos-gmo-corn->

JOIN FOOD TANK & TOGETHER WE'LL BUILD A MORE SUSTAINABLE FOOD SYSTEM
LEARN MORE

(<https://foodtank.com/news/2023/01/study-finds-saskatchewans-garden-patch-urban-in-your-hair-to-for-eating-pigs-good-render-a-success>)

REFRESH FOOD + TECH POLICY PLATFORM
Become A Member (Join)
Upcoming Events + Webinars
(<https://foodtank.com/events/>)

Higher Egg Prices? (<https://foodtank.com/content/uploads/2021/01/Refresh-Write-For-Us>)
(<https://foodtank.com/news/2023/01/11>)

[\(https://foodtank.com/news/author/vicky-brown-varela/\)](https://foodtank.com/news/author/vicky-brown-varela/)

Vicky Brown Varela (https://foodtank.com/news/author/vicky-brown-varela/)

Vicky Brown Varela is a Costa Rican-South Carolinian Research and Writing Fellow at Food Tank. She earned her B.A. in International Studies from American University, where she focused on environmental sustainability and peace, global security, and conflict resolution. Her academic and professional interests include the field of political ecology, food sovereignty movements, and environmental peacemaking and peacebuilding. Vicky has worked on organic farms in Lebanon, Israel, and Palestine, and has conducted research in Costa Rica. She plans to pursue graduate studies in Visual Anthropology. In her free time, you can find her cooking vegan foods, going for long runs outdoors, and watching international films.

PREVIOUS ARTICLE

African Community Leaders Tell Congress: Stop Funding African Green Revolution

[\(https://foodtank.com/news/2022/05/african-community-leaders-tell-congress-stop-funding-african-green-revolution/\)](https://foodtank.com/news/2022/05/african-community-leaders-tell-congress-stop-funding-african-green-revolution/)

NEXT ARTICLE

The Global Alliance Releases Toolkit to Help Countries Prioritize Food Systems in Climate Policies

[\(https://foodtank.com/news/2022/05/the-global-alliance-releases-toolkit-to-help-countries-prioritize-food-systems-in-climate-policies/\)](https://foodtank.com/news/2022/05/the-global-alliance-releases-toolkit-to-help-countries-prioritize-food-systems-in-climate-policies/)

Comments for this thread are now closed

0 Comments

1 Login ▼



Share

Best Newest Oldest

This discussion has been closed.

Subscribe

Privacy

Do Not Sell My Data

RELATED NEWS



[\(https://foodtank.com/news/enterprise-in-india-revives-lost-foodways/\)](https://foodtank.com/news/enterprise-in-india-revives-lost-foodways/)

FOOD TANK
[\(HTTPS://FOODTANK.COM/NEWS/CATEGORY/FOOD-TANK/\)](https://FOODTANK.COM/NEWS/CATEGORY/FOOD-TANK/)

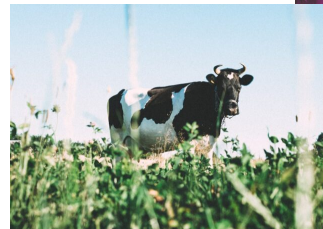
Social Enterprise in India Revives Lost Foodways
[ews/2023/02/social-](https://foodtank.com/news/2023/02/social-)



[\(https://foodtank.com/news/the-food-movement-forward-one-edible-garden-at-a-time/\)](https://foodtank.com/news/the-food-movement-forward-one-edible-garden-at-a-time/)

FOOD TANK
[\(HTTPS://FOODTANK.COM/NEWS/CATEGORY/FOOD-TANK/\)](https://FOODTANK.COM/NEWS/CATEGORY/FOOD-TANK/)

Driving the Food Movement Forward One Edible Garden at a Time



[\(https://foodtank.com/news/report-reveals-organic-dairy-farming-stores-carbon-reduces-greenhouse-gas-emissions/\)](https://foodtank.com/news/report-reveals-organic-dairy-farming-stores-carbon-reduces-greenhouse-gas-emissions/)

ANIMALS
[\(HTTPS://FOODTANK.COM/NEWS/CATEGORY/ANIMALS/\)](https://FOODTANK.COM/NEWS/CATEGORY/ANIMALS/)
New Report Reveals Organic Dairy Farming



[\(https://foodtank.com/news/s-farmers-need-incentives-to-grow-organic-grains/\)](https://foodtank.com/news/s-farmers-need-incentives-to-grow-organic-grains/)

REVEAL
FOOD TANK
POTENTIAL TO GROW
SUSTAINABLE AGRICULTURE
[\(HTTPS://FOODTANK.COM/NEWS/CATEGORY/FOOD-TANK/\)](https://FOODTANK.COM/NEWS/CATEGORY/FOOD-TANK/)
Become A Member To Get
Incentives To Grow
Organic Grains
[\(https://foodtank.com/news/2022/08/refresh-organic-grains/\)](https://foodtank.com/news/2022/08/refresh-organic-grains/)
Refresh Organic Grains
Write for Food Tank
<https://foodtank.com/news/2023/01/refresh-organic-grains/>

us/
corporate-consolidation-leading-to-higher-
Volunteer (<https://foodtank.com/volunteer/>)
50+ Luminary Speakers
Contact Us (<https://foodtank.com/contact/>)
ALL THINGS FOOD AT SXSW
Sunday, March 12, 2023
9:00AM-7:30PM
foodtank

Meeting the Momentum of the Food Movement
Sign up and join more than 350,000 Food Tank newsletter subscribers.
[\(https://foodtank.com/news/2022/12/look-at-food-tanks-strategies-meeting-the-momentum-of-the-food-movement-at-sxsw-2023/\)](https://foodtank.com/news/2022/12/look-at-food-tanks-strategies-meeting-the-momentum-of-the-food-movement-at-sxsw-2023/)

FOOD TALK
with DANI NIERENBERG & guests
LISTEN NOW
foodtank

Restrictions
<https://apple.com/us/podcast/food-talk-with-dan-nierenberg-by-food-tank/show/28681>
<https://foodtank.com/news/2023/02/science-precaution-and-mexicos-gmo-corn->

JOIN FOOD TANK & TOGETHER WE'LL BUILD A MORE SUSTAINABLE FOOD SYSTEM
study-what-plant
refresh-organic-grains
Refresh Organic Grains
Write for Food Tank
<https://foodtank.com/news/2023/01/refresh-organic-grains/>

[enterprise-in-india-revives-lost-foodways/](#)

[\(https://foodtank.com/news/2023/02/driving-the-food-movement-forward-one-edible-garden-at-a-time/\)](https://foodtank.com/news/2023/02/driving-the-food-movement-forward-one-edible-garden-at-a-time/)

[Stores Carbon, Reduces Greenhouse Gas Emissions](#)
[\(https://foodtank.com/news/2022/09/new-report-reveals-organic-dairy-farming-stores-carbon-reduces-greenhouse-gas-emissions/\)](https://foodtank.com/news/2022/09/new-report-reveals-organic-dairy-farming-stores-carbon-reduces-greenhouse-gas-emissions/)

[Home \(https://foodtank.com/\)](https://foodtank.com/)

[AGRICULTURE \(https://foodtank.com/news/category/agriculture/\)](https://foodtank.com/news/category/agriculture/)

African Community Leaders Tell Congress: Stop Funding African Green Revolution



On April 27, three members of the House Foreign Affairs Committee wrote to the co-chairs of the House Appropriations Committee expressing “serious concern about U.S. funding for the Alliance for a Green Revolution in Africa (AGRA).”

[The letter \(https://foodtank.com/wp-content/uploads/2022/05/Quill-Letter-L3613-AGRA-appropriations-letter-Version-1-04-26-2022-@-11-20-AM.pdf\)](https://foodtank.com/wp-content/uploads/2022/05/Quill-Letter-L3613-AGRA-appropriations-letter-Version-1-04-26-2022-@-11-20-AM.pdf), signed by Democratic Representatives Sara Jacobs, Tom Malinowski, and Ilhan Omar, came on the heels of a [March 30 briefing \(https://www.youtube.com/watch?v=QucAt391-tQ&ab_channel=InstituteForAgricultureandTradePolicy\)](https://www.youtube.com/watch?v=QucAt391-tQ&ab_channel=InstituteForAgricultureandTradePolicy) by African civil society and faith leaders, who called on Congress to cut funding to an initiative that, in their words, “has done more harm than good” since it was founded 16 years ago.

[incentives-to-grow-organic-grains/](#)
[Volunteer \(https://foodtank.com/volunteer/\)](https://foodtank.com/volunteer/)
50+ Luminary Speakers
Contact Us (<https://foodtank.com/contact/>)
Live Music, Theater, and Performance

ALL THINGS FOOD

AT SXSW

Sunday, March 12, 2023
9:00AM-7:30PM

Huston-Tillotson University & Food Tank present

50+ Luminary Speakers
Two Groundbreaking Food Films
Delicious Food & Drink Curated by Celebrity Chefs
Live Music, Theater, and Performance

SXSW-
tickets-
for

<https://www.eventbrite.com/e/all-things-food-at-sxsw-2023-official-event-hosted-by-food-tank-tickets-510579746767>

foodtank

LISTEN NOW

FOOD TALK

with DANI NIERENBERG & guests

foodtank

LISTEN NOW

<https://podcasts.apple.com/us/podcast/food-talk-with-dani-nierenberg-by-food-tank/id134128368>

JOIN FOOD TANK & TOGETHER WE'LL BUILD A MORE SUSTAINABLE FOOD SYSTEM

LEARN MORE

<https://foodtank.com/join>

Become A Member (Join)

Upcoming Events + Webinars

[\(https://foodtank.com/events/\)](https://foodtank.com/events/)

<https://foodtank.com/wp-content/uploads/2021/01/Refresh-Write-For-Us>

[\(https://foodtank.com/write-for-us/\)](https://foodtank.com/write-for-us/)

The three representatives took that message to heart, citing evidence that “AGRA has failed to meet its topline goals, while having potentially damaging effects on food security, the environment, and anti-poverty goals in the countries where it operates.”

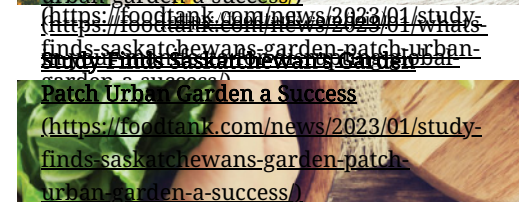
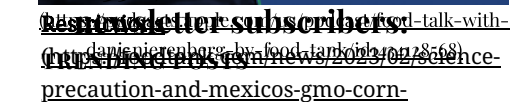
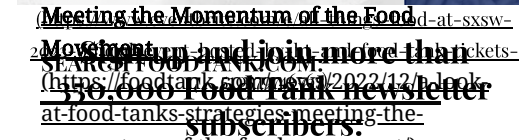
The congressional letter is the latest salvo in the ongoing controversy over AGRA. My own research (https://www.iatp.org/sites/default/files/2020-07/2020_07_AfricasChoice_PolicyBrief.pdf), which I presented in the briefing, had shown that the billion-dollar effort to double yields and incomes by 2020 for 30 million small-scale farming households in 13 African countries has failed on its own terms. Productivity rates barely grew, and only for a few crops at the expense of other more nutritious staples. Poverty remained endemic. And the number of undernourished people in AGRA’s 13 countries hadn’t gone down by half, it had increased 30 percent.

This year, an evaluation commissioned by AGRA’s largest donors (<https://agra.org/piata-evaluation/>), including USAID, had confirmed many of these disappointing outcomes for farmers. USAID quickly dismissed (<https://usrtk.org/bill-gates-food-tracker/gates-foundation-agriculture-project-in-africa-flunks-review/>) the critical findings, stating, “We appreciate AGRA’s response to the report conclusions and concur with their proposed next steps to improve performance outcomes.”

That was why African civil society and faith leaders went to Congress, which this year has to reauthorize funding for the Global Food Security Act. The Act funds AGRA through its Feed the Future program. Their demand: cut the appropriation for AGRA.

They were persuasive. Million Belay, general coordinator of the Alliance for Food Sovereignty in Africa (<https://afsafrica.org/>), the continent’s largest civil society network, was clear and direct: “We ask you to stop funding AGRA through USAID and redirect the funding to agroecology.” His network had written a letter last June to all AGRA donors (<https://afsafrica.org/press-release-200-organisations-urge-donors-to-scrap-agra/>), asking them to stop supporting the initiative. As he wrote in a subsequent opinion article (<https://www.aljazeera.com/opinions/2021/9/22/africa-is-not-a-monoculture-we-reject-the-plan-to-make-it-one>), “The strategy has indebted our farmers, ruined our environment, harmed our health and undermined our seeds and culture.”

Last June, more than 500 African faith leaders had signed a letter to AGRA donors demanding an end to Green Revolution programs, as Francesca de Gasparis, director of the Southern African Faith Communities’ Environment Institute (SAFCEI) (<https://safcei.org/wp->



[content/uploads/2022/03/US-Congressional-hearing-on-AGRA-in-Africa_SAFCEI-press-release-30_03_2022.pdf](#)), explained. “This model of agriculture is not improving food systems in Africa,” she testified. “It is not making us more climate resilient. In fact, it’s doing the opposite. A monocultural industrial fossil-fuel-based agriculture system does not serve the people of Africa.”

Mutinta Nketani, from the [Zambia Alliance for Agricultural Biodiversity](#) (<https://zambianagroecology.org/>), reported on AGRA’s impacts in Zambia, which she documented in a case study for a [2020 report](#) (<https://www.rosalux.de/en/publication/id/42635>) on AGRA’s failings. “The model has led to the erosion of agrobiodiversity with too much concentration on maize and soybeans, which has reduced household food and nutrition security.” Indeed, data show declines in production, yields, and land planted to other climate-resilient and nutritious crops like millet and sorghum.

Anne Maina, director of [Biodiversity and Biosafety Association of Kenya](#) (<https://bibakenya.org/>), confirmed those findings from her own case study research on Kenya. “The promotion of maize as a staple has had a negative impact on other staples that are grown in Africa—the millets, the sorghum, the sweet potatoes.”

Maina had delivered her own powerful message the day before the briefing in an [opinion article](#) for Food Tank (<https://foodtank.com/news/2022/03/congress-should-pull-the-plug-on-usaids-failing-african-green-revolution/>). “USAID should reconsider its support for AGRA, and Congress should demand a more serious accounting for the program’s failures. U.S. taxpayers should not be impoverishing African farmers with programs that are supposed to help them. They should not be making wealthy, male farmers richer. They should not be making African farmers more vulnerable to climate change by making them dependent on fossil-fuel based inputs that deplete rather than restore fragile soils.”

The Seattle-based Community Alliance for Global Justice is supporting the African organizations with a [public letter-writing campaign](#) (<https://usaidendthegreenrevolution.org/>) to USAID protesting the continued support for AGRA.

The congressional letter puts the issue clearly before the House Appropriations Committee as it begins drafting the Global Food Security Act. Members would do well to listen closely to the supposed beneficiaries of AGRA, who are calling on donors such as USAID to change course away from failing Green Revolution programs and toward promising innovations such as agroecology.

Is Corporate Consolidation Leading to Higher Egg Prices?
Volunteer (<https://foodtank.com/volunteer/>)
corporate-consolidation-leading-to-Contact Us (<https://foodtank.com/contact/>)
African Food Systems
D AT SXSWSW
<https://foodtank.com/news/2022/12/african-food-systems-strategies-meeting-the-momentum-of-the-food-movement/>
Sunday, March 12, 2023
9:00AM - 7:30PM
the-momentum-of-the-food-movement/

Movement and join more than 30,000 Food Tank newsletter subscribers.
A Look at Food Tank's 2023 Strategies
Meeting the Momentum of the Food Movement
<https://foodtank.com/news/2022/12/a-look-at-food-tanks-strategies-meeting-the-momentum-of-the-food-movement/>
FOOD TALK
with DANI NIERENBERG & guests
LISTEN NOW
<https://foodtank.com/news/2023/02/science-precaution-and-mexicos-gmo-corn-restrictions/>

Science, Precaution, and Mexico's GMO Corn Restrictions
precaution-and-mexicos-gmo-corn-restrictions/ by food-tank on 02/28/23
<https://foodtank.com/news/2023/02/science-precaution-and-mexicos-gmo-corn-restrictions/>

FOOD TANK & TOGETHER WE'LL BUILD A MORE SUSTAINABLE FOOD SYSTEM
LEARN MORE
<https://foodtank.com/news/2023/01/whats-in-your-manifesto-for-disrupting-global-food-politics/>
<https://foodtank.com/news/2023/01/study-finds-saskatchewan-garden-patch-urban-in-your-manifesto-for-disrupting-global-food-politics/>

What's in Your Manifesto for Disrupting Global Food Politics?
<https://foodtank.com/news/2023/01/whats-in-your-manifesto-for-disrupting-global-food-politics/>

REFRESH FOOD + TECH POLICY PLATFORM
Become A Member (Join)
Upcoming Events + Webinars
<https://foodtank.com/news/2023/01/refresh-food-tech-policy-platform/>
higher egg prices?
Write For Us (<https://foodtank.com/write-for-us/>)
<https://foodtank.com/news/2023/01/refresh-food-tech-policy-platform/>

Articles like the one you just read are made possible through the generosity of Food Tank members. Can we please count on you to be part of our growing movement? **Become a member today by clicking [here](http://foodtank.com/Join)** (<http://foodtank.com/Join>).

(<https://foodtank.com/news/author/timothy-wise/>).

Timothy A. Wise (<https://foodtank.com/news/author/timothy-wise/>)

Timothy A. Wise is a Senior Advisor on the Future of Food at the Institute for Agriculture and Trade Policy and a Senior Research Fellow at Tufts University's Global Development and Environment Institute. He is the author *Eating Tomorrow: Agribusiness, Family Farmers, and the Battle for the Future of Food* (<https://thenewpress.com/books/eating-tomorrow>) (New Press, 2019). You can follow Tim on Twitter/Instagram @TimothyAWise.

✎ (<http://smallplanet.org/content/land-and-food-rights-program>), ♡

(<http://twitter.com/TimothyAWise>)

PREVIOUS ARTICLE

[How Health Care Providers Can Use](#)

[Food To Treat Disease](#)

(<https://foodtank.com/news/2022/05/how-health-care-providers-can-use-food-to-treat-disease/>)

NEXT ARTICLE

[27 Spirits for a Sustainable Happy Hour](#)

(<https://foodtank.com/news/2022/05/spirits-for-a-sustainable-happy-hour/>)

GET TO KNOW US

[Our Mission \(/about\)](#)

[Danielle Nierenberg \(/about/danielle-nierenberg\)](#)

[Partners \(/partners\)](#)

[Board of Directors \(/board-of-directors\)](#)

[Advisory Board \(/advisory-board\)](#)

CONNECT

[Get Email Updates](#)
(<https://foodtank.com/get-email-updates/>)

[Get Summit Tickets \(/summit\)](#)

[Upcoming Events \(/events\)](#)

[Contact Us \(/contact\)](#)

[Privacy Policy](#)
(<https://foodtank.com/privacy-policy/>)

[Food Tank](https://foodtank.com/) (<https://foodtank.com/>)

© 2013-2022 Food Tank. All rights reserved.

US/
Corporate consolidation leading to higher-
(<https://foodtank.com/events/>)
volunteer (<https://foodtank.com/volunteer/>)

Write For Us
Contact Us (<https://foodtank.com/contact/>)
(<https://foodtank.com/write-for-us/>)

50+ Luminary Speakers
Live Music, Theater, and Performance

ALL THINGS FOOD AT SXSW
Contact Us
(<https://foodtank.com/contact/>)

Sunday, March 12, 2023
9:00AM-7:30PM

foodtank

Meeting the Momentum of the Food Movement
Sign up and join more than 350,000 Food Tank newsletter subscribers.

FOOD TALK

with **DANI NIERENBERG** & guests

LISTEN NOW

foodtank

(<https://podcasts.apple.com/us/podcast/food-talk-with-dani-nierenberg-by-food-tank/id1488888888>)
(<https://foodtank.com/news/2022/12/look-at-food-tanks-strategies-meeting-the-precaution-and-mexicos-gmo-corn-restrictions>)

GET

Be

Vo

Wr

Job

Donat (<https://foodtank.com/news/2023/01/study-what-is-your-habit-to-feed-the-world>)
(<https://www.nytimes.com/2023/01/18/health/food-tank-to-feed-the-world.html>)
hosted button id: 05B8C11D488EE11

JOIN FOOD TANK & TOGETHER WE'LL BUILD A MORE SUSTAINABLE FOOD SYSTEM

LEARN MORE

REFRESH FOOD + TECH POLICY PLATFORM

Become A Member (Join)

Upcoming Events + Webinars
(<https://foodtank.com/events/>)

Refresh (<https://foodtank.com/news/2023/01/refresh-food-tech-policy-platform>)

(<https://foodtank.com/news/2023/01/refresh-food-tech-policy-platform>)
Write For Us (<https://foodtank.com/write-for-us/>)
(<https://foodtank.com/news/2023/01/refresh-food-tech-policy-platform>)