



Date - 1/4/2024

Local & Organic Sourcing at Amrita Vishwa Vidyapeetham

2. Local & Organic Sourcing

- **On-Campus Kitchen Gardens**

Collaboration with campus horticulture teams to grow seasonal greens, culinary herbs, and selected fruits on-site.

- **Partnerships with Nearby Organic Farms**

Direct procurement agreements with regional certified organic farms for lettuce, spinach, kale, coriander, mint, and berry varieties.

- **Farm-to-Mess Program**

Delivery of freshly harvested produce to dining halls within 24 hours of picking, ensuring maximum nutritional value and flavor.

- **Certified Organic Dairy & Egg Suppliers**

Use of organic milk and eggs for fortified cheeses, probiotic yogurts, and specialty egg dishes, supporting animal welfare and chemical-free farming.

Commitment:

These sourcing practices minimize food miles, support local agriculture, and reinforce our dedication to sustainability and health. Feedback and suggestions are welcome via the internal dining services portal.