

## Principles of the Food Policy

We want to play a role in connecting producers and consumers in the food chain and in developing local food economies in England, Wales and Northern Ireland. We will do this through how we procure and sell food and drink on National Trust properties and in informing our staff, members and visitors of the benefits of local food.

### Principles for food procurement

Our commitment and aims for developing local food centre on the following principles:

1. We will promote and support the production of locally distinctive foods.
2. We will encourage production methods with low environmental impact, including minimising energy use in production, packaging and transportation. We will also encourage production methods that enhance wildlife and the countryside.
3. We will procure food produced to high animal welfare standards.
4. We will encourage the marketing and consumption of seasonal produce and will favour 'in season' ingredients for our own catering outlets.
5. We will support ways which will help farmers to add value to their produce and to sell direct to the public.
6. We will favour the most local practicable supply of products that meet our standards in sourcing food for our own catering and retail operations at good value for money.
7. We will support and encourage the use of rare or locally distinctive breeds to provide appropriate grazing and to add value to meat sales.
8. We will support maintenance and development of skills and techniques for the production and processing of foods to improve quality and add value.
9. We will improve knowledge and skills in food production and cooking (through investing in our own staff and informing others) and aim to show leadership in the food industry.
10. We will pay a fair price to our suppliers.
11. We will promote the enjoyment of food, the understanding of food production and the joy of buying, preparing, cooking and eating high quality local produce.

### Guide to sourcing food products

Rank	Preferred origin of produce	National Trust 'aim' for quality produce
1.	NT tenants' produce from property	To provide locally distinctive seasonal foods and ingredients produced to very high environmental and animal welfare standards and with little unnecessary transportation
2.	NT tenants produce from region	As above
3.	Local (regional) produce	To provide locally distinctive seasonal foods and ingredients with minimal transportation
4.	UK NT tenants produce	To source seasonally available foods and ingredients from the wider UK (if they are unavailable regionally) and that have been produced to very high environmental and animal welfare standards
5.	UK produce	To source seasonally available foods and ingredients from the wider UK (if they are unavailable regionally)
6.	European Produce	Produce <b>not</b> otherwise grown in UK e.g. citrus, nuts, rice
7.	Non-European Produce	