

LOCAL VENDOR MAP

Challenge Butter's Project Sunshine supports sustainability by promoting responsible dairy farming practices that prioritize animal welfare, efficient resource use, and environmental stewardship. The initiative focuses on reducing environmental impact through improved manure management, water conservation, and energy efficiency on partner farms. It also emphasizes transparency and education, helping consumers understand where their food comes from. Click this [link](#) to learn more.



Halos mandarins are a California-grown, seedless, easy-to-peel citrus snack that is high in vitamin C. They are produced by Wonderful Citrus, with a major facility about 230 miles from San Diego State University. Buying produce closer to where it is consumed helps reduce fuel use and transportation emissions, making it better for the environment.

One of the key partnerships supporting sustainable food production at SDSU is with The Hello Garden, a student-run garden that delivers fresh, locally grown produce directly to the campus dining halls. Crops like chard, carrots, tomatoes, and leafy greens from over 40 aeroponic towers are used in campus dining locations and produce is distributed through the on-campus food pantry.

Sunrise Produce prioritizes sustainability by reducing waste, improving energy efficiency with LED lighting, and extending the lifecycle of materials through recycling and pallet reuse programs. They also support seasonal, local sourcing by maintaining strong relationships with Southern California farmers and providing updated availability lists to help customers incorporate fresh, sustainable produce into their menus. Click this [link](#) to learn more.



Pacific Shellfish is a San Diego-based seafood distributor that sources fresh, responsibly harvested seafood from local and sustainable fisheries. At SHO Kitchen, SDSU uses locally sourced, wild-caught Pacific rockfish from Pacific Shellfish, supporting local seafood suppliers while bringing a sustainable seafood option to campus dining.

Brightside Produce is a student-run nonprofit that improves access to fresh food by supplying local corner stores with fruits and vegetables. They prioritize sustainability by sourcing from regional farms, working with wholesalers for consistency, and incorporating rescued surplus produce to reduce food waste. Their model emphasizes local food systems while making fresh, affordable produce more accessible in underserved communities. Click this [link](#) to learn more.