



Maryland
Green Registry
MEMBER

The Maryland Green Registry promotes and recognizes sustainable practices at organizations of all types and sizes. Members agree to share at least five environmental practices and one measurable result while striving to continually improve their environmental performance.

Keany Produce and Gourmet



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Wholesale produce distributor

Management and Leadership

Environmental Policy Statement

At Keany Produce and Gourmet, we strive to operate in the most environmentally sustainable manner because we know that the health of the planet is essential to the quality of our product and the longevity of our industry. Our mission is to provide our customers with the highest quality produce and gourmet items while leaving the smallest footprint possible. We have developed multiple sustainability initiatives to facilitate our short and long-term goals, all of which are aimed on resource conservation, energy efficiency, and waste reduction.

For the past 30 years, Keany Produce and Gourmet has developed partnerships with local, national, and international vendors to ensure our products come from reputable and sustainable growers. As a family business, we understand the importance of providing future generations with not only a prosperous economy, but a healthy environment; we constantly search for new innovations that enable us to achieve our goals. Operating in the most sustainable way isn't just respectful, it's essential to the health of the planet that feeds us.

Environmental Team

Our sustainability team consists of our sustainability coordinator, our CFO, CEO, and four other employees that specialize in operations, transportation, and purchasing. We meet frequently to determine current and future sustainability initiatives to reduce our carbon footprint and become as energy-efficient as possible.

Environmentally Preferable Purchasing

Over the past 37 years the Keany family has built solid relationships with local growers. We currently purchase produce from 30 local growers in a radius of 250 miles from our Landover facility, with an average of 132 miles traveled from farm to facility. That includes farms in the states of Virginia, Maryland, North Carolina, Pennsylvania, New Jersey, and West Virginia. Keany Produce provides its customers with regular market updates and seasonal availability charts to encourage sales of local products.

Waste

Solid Waste Reduction and Reuse

The in-house, fresh-cut processing facility of Keany Produce & Gourmet processes an average of 150,000 pounds of produce per week. The precise cuts and specificity of this department not only produces the finest fresh cut products in our region, but generates an extensive amount of food waste. Instead of throwing that organic waste in the dumpster filling our local landfill, we donate it to a hog farm in Brandywine, MD. The farm is located 40 miles away from our Landover, MD, facility, and we deliver approximately 50,000 pounds of raw food scraps to feed their livestock every week.

Recycling

We recycle our broken pallets from both of our facilities – Emerald Isle in Richmond, VA and Keany Produce & Gourmet in Landover, MD – with a local company called Allied Pallet Company. The company collects the broken pallets and takes them to their reconditioning plant where they are refurbished and transformed into new viable pallets. According to data from 2013 Hardwood Market Report, wooden pallets and wooden shipping containers consume 44% of all the hardwood produced in the United States. By sending our broken pallets to a refurbishing facility, we are extending the product's life-span, reducing our waste, and lowering the demand of raw materials.

Energy

Energy Efficiency

In the fall of 2017, we began an extensive overhaul of our warehouse and office lighting fixtures, replacing existing fluorescent lighting with smart LEDs. This change has saved approximately 30,600 kilowatt hours monthly, increasing our lighting efficiency by 77%.

Transportation

Efficient Business Travel

Buying locally supports the local economy and requires less transportation, therefore less use of fossil fuels, reducing the environmental impacts associated with the distribution of the products. Moreover, instead of having each of the farms send their truck to deliver their products to our facility, our drivers make regular runs to pick up products at multiple farms, reducing fuel consumption and vehicles on the road.

Fleet Vehicles

Keany began optimizing routes in 2018 to mitigate our carbon footprint. In the month of February, we saved 4,697 gallons of fuel, or 41.7 metric tons of carbon dioxide from entering the atmosphere.



Help build a greener, more sustainable Maryland through voluntary practices that reduce environmental impacts and save money.

Learn more at green.maryland.gov

