



Briefly summarized below is an overview of Portland Cider Company's Sustainability Standards and Commitment to Wildlife and Ecological conservation:

- **Sustainable Operations:** From simply using no heat in our 20,000 sq. ft. cider production facility or the LED lighting throughout our facilities, to water conservation and recycling efforts in our production and packing, Portland Cider is committed to integrating sustainability efforts into every facet of our business operations. More detail on our Sustainable Operation standards can be found further below.
- [Oregon Brewshed Alliance](#): Portland Cider Company is the first and currently only cidery member of the Oregon Brewshed Alliance (OBA), an outreach coalition comprised of 34 Breweries committed to increasing awareness on the value of clean water and protected forest watersheds here in Oregon. OBA is an outreach initiative of [Oregon Wild](#).
- **PDX Community Cider:** Every year, we produce a community cider made entirely of donated apples from around Portland, sold in our taprooms to benefit the Oregon Brewshed Alliance and Oregon Wild, with 100% of the net proceeds donated.
- [Temperate Orchard Conservancy](#): A collective dedicated to the conservation of 5,000 heirloom apple and 3,000 pear varieties here in Oregon. The Temperate Orchard Conservancy (TOC) is one of the largest collections of varieties in the world, including several unique varieties that are hard to find in existence. Portland Cider is dedicated to the mission of TOC and supports them in fundraising and brand awareness initiatives.

Sustainable Operations

Portland Cider Company is committed to striving for sustainable operations in both front of house and back of house areas. In our cider production, Portland Cider Company currently has the following operation standards:

Cider Production

- **Use of Microstar kegs** – Microstar kegs are reusable kegs that are “rented” by a nationwide company. This means that the kegs shipped from our cidery throughout the country get reused once emptied at the location where they were shipped to, meaning there’s no need for our distributors to ship our empty kegs back to us, lowering our carbon footprint.
- **Limited energy consumption measures** – Before moving into our new 20,000 sq. ft. facility, we worked with the Oregon Energy Trust to install with motion-sensor controlled LED lighting throughout, which reduced lighting related energy consumption by 90%. Our warehouse also is not climate controlled. We let it remain at ambient temperatures with the only exception of keeping it above freezing during any severe cold periods.
- **Limited water use** – With our new production facility, we installed an ultra-high efficiency boiler for cleaning processes in cider production, which helps us in our water conservation efforts. All water used is heated to 185°F and is used strictly for cleaning, not any cider making since there is no water in cider. An added benefit is that the high water temp means we are able to use less cleaning agents in the tank cleaning process.
- **Locally sourced ingredients** – Portland Cider Company is committed to using locally sourced ingredients and businesses. Most of the ingredients in our ciders come from the Northwest, with the only exception being whole

pineapples used in our Pineapple cider.

- **Compost or re-use of leftover ingredients** – Portland Cider Company donates our leftover cider making ingredients to rural Oregon City farmers to use as animal feed. Example, pineapple and community cider apple pressing leftover mush (which is referred to as pomace).
- **Product packaging** – Portland Cider Company uses a plastic carrier for our 4-pack cans, which are made of 97% recycled content and are recyclable. And, of course, our bottles and cans themselves are recyclable.
- **Warehouse recycling** – Portland Cider Company cider production staff recycles all cardboard, plastic, glass and metal from the production area, and bottling or canning production.

Taproom & Business Operations

- **Limited energy consumption measure** – Both taprooms (Clackamas & Portland Cider House-Hawthorne) have been updated with LED lighting. Also, both HVAC units are set to be off during non-business hours.
- **Recycling** – Both taprooms have recycling systems in the kitchen. Our utensils are made of a plant based plastic that is compostable, we use reusable baskets and recyclable basket liners.
- **Fun fact** - The tables in our taprooms are made of reclaimed lumber, hand built by owner Jeff Parrish!
- **Composting** – Portland Cider Company recently implemented a full menu at both taprooms, so we plan to implement composting measures in 2017 and early 2018.