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# Why Has Chipotle Stopped Serving Pork?



Chipotle, the popular and growing burrito chain, prides itself on ethical sourcing of ingredients and maximum transparency. This philosophy has been very rewarding and Chipotle's consumer base, revenues, and stock price are on the up and up.

Therefore, it's not surprising to hear about decisions the company is making that would be unheard of at some of the more traditional chains serving standardized foods. Yesterday, Chipotle announced it will not be serving any pork at hundreds of its locations, due to a supply problem. No, it's not a problem of contaminated meat. There's no shortage of pork either.

The problem is a humane level of animal husbandry that Chipotle defined as a baseline for its suppliers. Most pigs in the US are grown in factory farms, where they are individually housed in tiny pens or crates, unable to turn around or engage in some of their most natural behaviors. Chipotle required their suppliers to provide animals with outdoor access and deep bedding. The use of antibiotics is restricted.

The current supplier was recently audited and apparently not meeting the standards. Until a new supplier is found, or the current one mends its ways, no carnitas will be served at approximately one third of Chipotle's restaurants.

Do you eat meat from humanely raised animals?

# READ MORE AT THE JUICE BAR

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*NOTE: Some sentiments contained within "What We're Reading" articles may not strictly conform with PROJECT: PFC's nutritional outlook. We read articles containing opposing information all the time and derive our nutritional philosophies from the latest science, the opinions of experts worldwide and our anecdotal experiences in the field. We keep an open mind and a strong affinity for fact-based evidence to help make the world of nutrition "Simple Again" for you.*

## Why Has Chipotle Stopped Serving Pork?

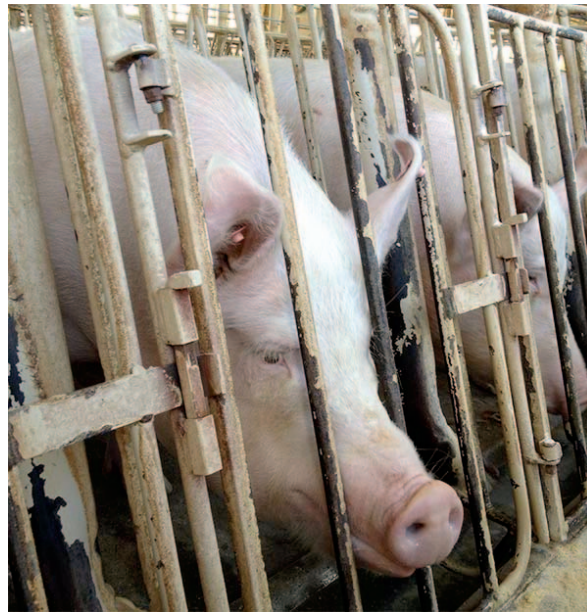
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The current supplier was recently audited and apparently was cutting corners. Until a new supplier is found, or the current one mends its ways, no carnitas will be served at approximately one third of Chipotle's restaurants.

Do you eat meat from humanely raised animals?



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