

For Immediate Release

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Third-Party Validation Increasingly Sought for Grower Risk Reduction, Flavor Management and Organic and Sustainability Practices

Emeryville, CA – October 12, 2007 – In the wake of repeated food safety scares, growing alarm about the environment, and concerns about overall food quality, growers and shippers have stepped up to the plate with aggressive risk management, flavor management and progressive agricultural practices to meet their customer's needs. Growers and shippers are increasingly seeking third-party support in establishing and validating such practices to help communicate these accomplishments, according to Scientific Certification Systems (SCS), a standards developer and independent certifier and of food safety, quality, purity and sustainability claims.

Wil Sumner, SCS Director of Food and Agriculture Testing Services, said, "We're experiencing strong demand for auditing, testing and certification services in support of risk management, both in the field and in facilities, as well as in the area of state-of-the-art flavor management services. We're also finding that many growers want to know more about sustainability certification, in light of the publication of new sustainable agriculture draft national standard for trial use (SCS-001)."

Heena Patel, SCS Director of Food Safety and Organic Certification, added, "SCS was among the first institutions to recognize the importance of promoting food safety through training, third-party auditing and certification. It is that experience, knowledge and commitment that is so important to our clients today. The key is to help clients avoid and manage risk." She also confirmed that interest in organic certification continues to rise.

In addition to auditing, testing and certification, SCS's services include classroom instruction, with classes on both food safety and flavor management for growers, shippers, supermarkets, seed companies, and grower associations.

Dulcinea Farms, Dwelley Farms, Fagundes Agribusiness, Live Oak Farms, SunFed, and Nunes Company are among the companies whose accomplishments this year deserve special highlight:

- **Dulcinea Farms, LLC of Ladera Ranch, California:** Dulcinea Farms and SCS worked together to establish a comprehensive risk management program that includes the use of statistical modeling for determining the scope and approach to safety audits. As a result of this tailored plan, SCS is conducting GAP metrics testing of all Dulcinea water sources both inside and outside the U.S.; pesticide residue testing for food safety verification for exports to Japan and the United Kingdom; and, GAP and GMP compliance audits for many of Dulcinea's growers of Pure Heart miniature seedless watermelons and Tuscan style cantaloupes.

“Food safety has always been one of the most important fundamentals for Dulcinea Farms,” said Keith Kato, General Manager. “It is imperative for us to work with quality partners such as SCS to ensure that we provide the best tasting produce in any season. Dulcinea stands for the best quality produce, and SCS helps us keep our promise.”

- **Dwelley Farms of Brentwood, California:** SCS certified approximately 25 acres of green beans, Romano, French, and yellow waxed beans, and sweet corn as organically grown. This is Dwelley Farm’s first year growing organic produce.
- **Fagundes Agribusiness of Hanford, California:** This month, SCS will be certifying as organically grown approximately 80 acres of kiwifruit. This is Fagundes Agribusiness’ first foray into organically grown produce, and represents approximately one-third of Fagundes’ kiwifruit acreage. This 80-acre field will produce more than 30 percent of the state of California’s organically-certified kiwifruit crop.

John Fagundes, owner, said, “As a leader in the kiwifruit industry, we feel that it is extremely important that we meet the needs of our customers and consumers for organics, given that the category is exploding.”

- **Live Oak Farms of Le Grand, California:** SCS has provided Live Oak Farms with risk management tools and guidance, including identification of key risk factors and critical control points. SCS has significantly expanded its GAP compliance auditing services for Live Oak Farms to now include all of their fields of Roma and mature green tomatoes as well as shed facilities for tomatoes and Bell peppers.

Steve Del Real, Operations Manager, Live Oak Farms, said, “Working with SCS, we have strengthened our safety systems, including learning how to better identify and manage risks. This puts us in a better position with consumers and clients in the food service industry and fresh market. They know we’re doing our part to help ensure the safety of their food.”

- **SunFed, of Rio Rico, Arizona:** SunFed’s agricultural operations are located in all major production areas of Mexico. With SCS, they have pioneered flavor management strategies during the eight months of melon production that is counter-seasonal to domestic production. This fall, SunFed is expanding its flavor management program so that Flavor Rich™ certification from SCS will now apply to SunFed’s cantaloupe, honeydews and watermelon. SCS’s approach to flavor management of produce is a rigorous and highly analytic process involving aspects such as quality evaluation, sensory analysis, production, and post-harvest handling of the product.

SunFed’s ongoing commitment to a flavor strategy in melons is fostered by the strong industry reception received to date. Amy Adams, SunFed’s Vice President of Sales and Marketing, said, “To consistently produce a value-added fruit that delights the consumer is infinitely more difficult than producing a melon that just occupies shelf space. Together with SCS and our growers, SunFed continues to develop practices that result in a consistently great eating experience for the consumer and repeat sales for our customers.”

- **The Nunes Company, Inc. of Salinas, California:** The Nunes Company and SCS thoroughly examined the company's operations from a risk management perspective. This included providing Nunes with tools such as SCS's Crop Risk Guide, which uses crop-specific historical trends to help determine the frequency and focus of audits. SCS's work now includes verification testing and food safety validation through GAP and GMP compliance audits begun in September. These audits will be conducted on all of Nunes' farms in the U.S. (approximately 35) , and will include leafy greens, broccoli, cauliflower, celery, and asparagus. These important safety audits will cover all fields as well as three cooler facilities located in California in Salinas and in Huron, and also in Yuma, Arizona.

Brett Harrell, Director of Risk Management, The Nunes Company, said, "This summer we reviewed our third-party auditing program, and looked at the top companies providing these services. For The Nunes Company, SCS provided the best combination of expertise, acceptance by retailers and wholesalers, and responsiveness."

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About Scientific Certification Systems (SCS)

SCS is an independent certifier of environmental, sustainability, and food safety, quality and purity claims. Over two decades, SCS has developed internationally recognized standards and certification programs aimed at spurring the highest level of environmental improvements, social responsibility, and product performance. Its programs span a wide cross-section of the economy, recognizing accomplishments in agricultural production, food processing and handling, forestry, fisheries, flowers and plants, energy, green building, manufacturing, and retail. SCS is an accredited auditor for FPA-SAFE, SQF 1000/2000, EurepGap, Tesco Nature's Choice (TNC), BRC, and the USDA National Organic Program. For more information about SCS, visit www.scscertified.com or call 510-452-8000.