



FLAVOR MANAGEMENT & CERTIFICATION PROGRAMS

Quality Starts with Flavor

For fresh fruits and vegetables, **quality starts with flavor**. Yet, over the past few decades, this simple fact has too often been forgotten, even as technologies for growing, harvesting, storing and delivering fresh foods have advanced. Today, consumers are looking for tomatoes that taste garden fresh, peaches that taste like they were just picked from the tree, and berries with flavor as rich as their bright colors. Companies that deliver on this basic flavor promise stand to be rewarded.

Under its **Flavor Management** and **Flavor Rich Certification™** programs, SCS combines the latest discoveries in flavor research, direct sensory evaluation, and chemical/physical product analysis in a series of initiatives aimed at helping growers, shippers and retailers optimize the flavor of fresh produce.

Contact SCS

For info about getting certified, or locating certified products:
Phone: 510-452-9083 Fax: 510-452-8001
email: FoodAg@scscertified.com
www.SCScertified.com/foodag

Flavor Management Program for Growers and Shippers

SCS flavor management services are designed to:

- Help growers/shippers **analyze growing and shipping operations**, including production, harvesting, conditioning, storage and shipping, to determine the key factors that affect the flavor characteristics of targeted products.
- Support growers/shippers in the formulation and execution of a **Flavor Management Plan** to maximize the flavor delivery of key products.
- Determine if specific crops qualify for SCS's **"Flavor Rich" certification**. This flavor management certification is a guarantee of consistent high flavor performance. To be certified, crops must be Flavor Rated as "Good" (10-12) or "Excellent" (13-15) on a scale of 1-15. This certification is intended as an information tool for retail customers to satisfy their flavor specifications and goals.



Setting the standard for sustainability.™

Providing global leadership in third-party environmental and food quality certification, auditing, testing, and standards development for over 25 years.
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Flavor Management and Certification Programs

Flavor Services for Retailers and Distributors

SCS's flavor management services help retailers and distributors:

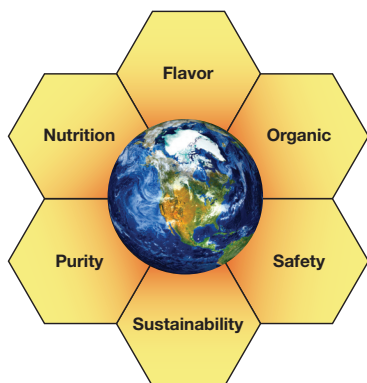
1. Establish flavor specifications for shippers
2. Compare labels
3. Monitor field inspector flavor evaluations
4. Conduct competitor flavor analysis

These services revolve around the establishment of Flavor Ratings — that is, measures of the key flavor characteristics of sample produce items generated.

SCS tailors the service to the specific buying programs and goals of its clients, integrating sensory analysis, training for buyers and inspection staff, independent expert sensory analysis, and periodic consumer panels, with chemical /physical product analysis. Variability and changes in flavor quality are monitored by label, shipment, distribution system (from field to store), and season.

From the Ground Up — Flavor Services for Seed Companies

Recognizing that the flavor and nutrition characteristics of fresh fruits and vegetables are determined in no small part by plant genetics, SCS works with seed companies to identify specific varieties that offer the best flavor and nutrition characteristics. SCS incorporates chemical and physical analysis along with independent expert sensory evaluation techniques to help you identify specific flavor/nutrition goals, conduct field trials, and evaluate results using a unique integrated sensory/ chemical/ physical analysis approach.



For More Information

SCS provides a comprehensive spectrum of auditing, testing, training and certification services for the food industry. To find out more about SCS's programs and services, visit <http://www.scscertified.com>, or contact:

Scientific Certification Systems

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