



SCS FOOD TESTING SERVICES

A No-Nonsense Approach

SCS was one of the first independent institutions to recognize the importance of promoting food safety through third-party auditing, education and certification. Over the years, we have developed a range of programs to guide food producers, food handling institutions, retailers, and restaurants toward the highest level of food safety management and contaminant control practice.

Laboratory Qualifications

SCS maintains relationships with a diverse group of independent laboratories to ensure that we can satisfy a full spectrum of testing and analysis needs. All of our contract labs are required to be accredited by state and federal agencies, and use testing methods and procedures that are well established and accepted by government, academia and industry groups.

Labs must:

- Participate in the State of California Environmental Laboratory Accreditation Program (ELAP).
- Participate in the internationally recognized Food Analysis Performance Assessment Scheme (FAPAS®)

All SCS labs are capable of performing Good Laboratory Practice (GLP) analyses for EPA-related activities, and all domestic labs are approved by the FDA for automatic detection residue analysis.

Testing is One of the Keys to Prevention

SCS provides comprehensive laboratory testing as part of its overall services to support its clients' food safety and quality objectives. Food testing is an important tool for independently verifying that a food safety management program has been effectively implemented and is properly controlling potential sources of microbiological contamination. Testing is also valuable for determining whether pesticides, industrial chemicals or other contaminants are present at levels of concern. Finally, testing can be used to help insure that preventative measures are working.

Why Choose SCS for Your Testing Needs

SCS offers:

- A broad range of testing capabilities utilizing multiple labs
- Custom test method development
- Expert staff to provide both oversight and interpretation of lab results
- Analysis by the most qualified lab for your particular testing requirements
- Competitive pricing
- One-stop access to a full suite of food analysis and certification services

Certification for a Sustainable World™

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



SCS Food Testing Services

Pesticide and Pathogen Testing Programs

Microbiological Testing

SCS offers testing of produce, water, and equipment for microbiological verification of a food safety policy or program. Our labs utilize ELISA methods for rapid screening of pathogens, and confirmation with the FDA BAM methods or PCR if appropriate. When testing for pathogens, we recommend that environmental testing/swabs be conducted monthly, and that product verification be done on a lot-by-lot basis along with a hold and release approach. SCS follows the GAP Metrics protocol for water testing and monitoring.

EPA Compliance Testing for Pathogens, Pesticides and Industrial Contaminants

SCS provides random testing for both pesticides, pathogenic bacteria and industrial contaminants to show that your suppliers are in compliance with EPA regulations. This program offers extra benefit - SCS supplies your results to you and, in addition, you will receive a listing of all of our participant's results in a "blind data" format which includes the name of grower, shipper, date tested and results. As an example, you pay for 6 tests, and receive data on 25.

Export Compliance Testing for Pesticides

Growers sending their products to Japan or the European Union can have their produce tested for pesticide residues against the tolerances of the declared country. SCS's labs participate in the quality control "proficiency program" as established by the Central Science Lab (FAPAS). We are also accredited to ISO 17025 and to the State of California's ELAP accreditation program.

Testing of Organic Produce

USDA data indicates that 23% of all organic produce contains pesticide residues. In most cases, these residues are due to drift or from accidental contamination. SCS testing services involves use of the FDA PAM II multi-residue screen test to show whether the produce is in compliance with the pesticide residue standards as declared by the USDA National Organic Program.

In addition, for growers interested in providing added assurance, SCS provides Pesticide Free certification.

Pesticide Free Certification (NutriClean)

The "Pesticide Free" label is backed by strict scientific protocols for inspection, sampling, and testing and is the most stringent guarantee of product purity in the marketplace today. Certified Pesticide Free foods meet a proven standard of excellence that is stringent enough to satisfy organic and conventional food shoppers alike — that is, lab tested and shown to have no pesticide residues, down to the limits of laboratory detection. Successful growers are posted on our weekly list of NutriClean Produce which is distributed to Retailers worldwide.



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 or other food services, visit <http://www.scs-certified.com>, or contact:

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