



NutriClean® Lab Tested and Certified
PESTICIDE FREE



Satisfying Your Most Demanding Customers

Over the past two decades, SCS has developed a series of programs aimed at addressing one of the major health concerns of consumers related to food — potential contamination from pesticide residues and other industrial chemicals. SCS’s agricultural certification division launched its Lab Tested and Certified Pesticide Free program in 1986. More than two decades later, this program remains the most stringent standard of its kind, providing maximum assurance to consumers looking for products that are pesticide free. This standard of excellence is:

1. A stringent level of detection - 0.01 ppm for most pesticides, generally 10 to 1,000 times more than required by law;
2. Meets or exceeds the MRL(maximum residue limit) of ALL countries
3. Achievable under both conventional and organic growing methods;
4. Backed by strict scientific protocols of inspection, sampling, and testing; and
5. Suitable for products headed either for the fresh or processed foods markets.

This rigorous certification program involves full disclosure of pest management practices, evaluation of pest management practices, on-site “worst-case” sampling of products, and laboratory testing to confirm that there are no pesticide residues present at levels above laboratory detection capabilities. Over the years, the Lab Tested and Certified Pesticide Free program has linked innovative growers to retailers and consumers who are interested in affordably priced food that meets this unusually high standard.

Why Certify

Growers choose to have their crops certified for a variety of reasons. Here are a few:

- Third-party certification of pesticide free claims.
- Offer more choices to satisfy retail customers.
- Differentiate products from the competition.
- Provide guaranteed purity to address needs of food processors.
- Assure pesticide free status during transition to organic.
- Fine-tune agrochemical applications by monitoring pesticide residue degradation.
- Take advantage of cost savings by having SCS conduct multiple certifications.
- First important step toward achieving certification under the comprehensive Clean Food Standard.
- Meet or exceed testing requirements of GlobalGap, Tesco’s Nature’s Choice, SQF Pest Management Program

*ELAP and FAPAS
Accredited*



NutriClean® Lab Tested & Certified
Based on government limit-of-detection protocols.

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.



Certification Process Flow Diagram

Certification Agreement

Ensures confidentiality of information; establishes third-party certification parameters.

Food Safety Audited

It is recommended that growers participate in accredited GAP/ GMP audit programs for all operations.

Production Information Disclosure

Grower completes disclosure form, describing pre-harvest and post-harvest pesticide use and any known historic contaminant issues, and supplies historic

Sample Collection

Inspector collects field samples, based on specialized "worst-case" sampling protocols. Samples are shipped to lab.

Laboratory Analysis

Samples analyzed using multi-residue analysis plus specialized analysis as needed to encompass all pesticides used or likely to leave residues.

Evaluation of Results

SCS evaluates test results to determine compliance with standards.

Non-compliant

If standard is not met, SCS reviews results with growers to determine whether further sampling and testing is warranted, or whether to deny certification.

Certification Denied

Compliant

If standard is met, the product is certified, valid until the lot is fully harvested or until additional pesticides are applied.

Certification Issued



For More Information

SCS provides a comprehensive spectrum of auditing, testing, training and certification services for the food industry. For a current list of certified products or more information about getting certified, please see www.SCScertified.com/products or email: FoodAg@scscertified.com.

Scientific Certification Systems

2200 Powell Street, Suite 725, Emeryville, CA 94608
Tel: 510-452-8000; Fax: 510-452-8001
Email: FoodAg@scscertified.com

