ORGANIC CERTIFICATION

Choosing Your Organic Certifier

Since the establishment of the USDA National Organic Program (NOP) in 2002, more than 100 organizations have been accredited to serve as independent certifiers of organic practices. While all of these organizations must adhere to the basic requirements of accreditation, there are important differences. Whether you are a food producer, food handler, or retailer, you can maximize the benefit of your certification by choosing carefully.

Why SCS?

SCS's agricultural division was among the first organizations to be accredited by USDA. This achievement reflects the fact that SCS has had two decades of experience evaluating and certifying organic agricultural practices.

Among accredited certifiers, no other organization can match SCS's experience evaluating pest management practices in the field, in the packing shed, in the storage facility, or on the shipping dock. Nor does any other accredited certifier have SCS's experience in conducting sophisticated laboratory testing to detect pesticide residues at levels much lower than EPA tolerance levels. SCS's on-the-ground field staff, operating throughout the western hemisphere, is trained to recognize indicators of chemical use, and to stay abreast of regional pest vectors and pest management trends. At the same time, SCS has also worked extensively with retailers and distributors, gaining an in-depth understanding of the special challenges these handlers face in adopting practical, effective organic handling practices. These unique attributes add up to credibility in certification.

Organic & more - Enhance your brand

SCS provides "one-stop" certification, auditing and testing services currently in demand in the food industry. By combining these services with organic certification, SCS can help its clients realize cost-saving efficiencies.

Certification and Testing

- Pesticide Free
- Antioxidant Power
- Nutrition Rich ${}^{\scriptscriptstyle{\rm TM}}$ and Flavor Rich ${}^{\scriptscriptstyle{\rm TM}}$
- Fair Labor Practices & Community Benefits

Food Safety Audits

- HACCP
- SQF-1000/SQF-2000 (ISO 65 Accredited)
- GAP/GMP
- GMA-SAFE
- Global GAP
- BRC
- TNC



SCIENTIFIC CERTIFICATION SYSTEMS

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.

Organic Certification

Process Flow

While the specifics of certification vary depending on whether the company seeking certification is a food producer, shipper, distributor, wholesaler or handler, the certification process generally involves the following steps:

- Application review
- Physical inspection of the operation
- Review of documents on-site
- Audits of recordkeeping system
- Interviews with operations personnel
- Sampling and testing (as warranted)
- Exit interview with key official (verbal and written)
- Certification report
- Review of report by Certification Committee
- Certification Determination

To simplify the application process, SCS's application form is designed to serve as the Organic Production / Handling System Plan required by the National Organic Program.





Flavor Nutrition Purity Sustainability

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.scscertified.com, or contact:

Scientific Certification Systems

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