

## Food Alliance:

Food Alliance promotes sustainability in agriculture and the food industry to ensure safe and fair working conditions, humane treatment of animals, and careful stewardship of ecosystems. It is Oregon, US – based non-profit organisation. It is a voluntary certification program based on standards that define sustainable agricultural practices. To get Food Alliance certification farmers and ranchers should meet minimum thresholds in four areas: pest and disease management, soil and water conservation, human resource management, and wildlife habitat conservation. Food Alliance has developed evaluation criteria and inspection tools for over 30 different kinds of crops and livestock production systems, and for many types of food processing and distribution businesses.



<http://foodalliance.org>

## SCS Global Services:

SCS Global Services (SCS) is third-party which gives environmental and sustainability certification. It certifies food products for their environmental and health-promoting attributes. It gives certification to food for **Pesticide Residue Free, Organic Certification, Non-GMO Project Verification** and **Super Antioxidants**.

### Pesticide Residue Free:

Products are tested for pesticide residues. Certification is proof that food products contain no pesticide residues within the limits of laboratory detection. Certification guarantees that food product falls below the maximum residue limits (MRLs). Certification is backed by strict scientific protocols of inspection, sampling and testing. SCS performs on-site inspections, field sampling of products and laboratory analyses, in addition to residue testing.



<http://www.scsglobalservices.com/certified-pesticide-residue-free>

### Organic Certification

SCS is accredited under the USDA National Organic Program (NOP) and gives organic certification to organic growers who can fulfill the requirements of the NOP.



## Non-GMO Project Verification

The Non-GMO Project is a non-profit organization committed to preserving and building the non-GMO food supply, educating consumers, and providing verified non-GMO choices. The verification process is handled by independent, third-party technical administrators (TAs) who determine if a product complies with their Standard. Products are verified as compliant with the Non-GMO Project Standard. SCS is third party certifier.



## Super Antioxidants

Antioxidant Superfood certification distinguishes food products based on proven antioxidant levels in compliance with the US government labeling requirements. This certification program is reserved exclusively for foods and beverages that deliver the essential antioxidants consumers need every day to reap important health benefits. Foods and beverages that have naturally high levels of antioxidants are eligible products - fresh fruits and vegetables, processed whole foods that concentrate natural antioxidant levels such as tomato paste, and beverages such as green teas and juices.



<http://www.scsglobalservices.com/>, <http://www.nongmoproject.org/about/who-we-are/>

## Salmon Safe:

Salmon-Safe is now an independent nonprofit organisation based in Portland Oregon. It offers a series of certification programs linked to the land management practices with the protection of agricultural and urban watersheds. The aim of the program is to recognise farm and other land use operations that contribute to restoring stream eco-system health in important native salmon fisheries of the Pacific Northwest. Farms producing products that carry the Salmon-Safe label have been evaluated by independent experts who certify the use of agricultural practices that promote healthy streams and wetlands, including water use, erosion control, chemical management, and proper animal farming. Each criteria is graded based on a 7-point scale from -3 to +3 and should receive a score more than zero in order to be certified as Salmon-Safe.



<http://www.salmonsafe.org/>

## USDA Organic:

Organic foods are certified which are produced according to federal standards set by the USDA National Organic Program. The labelling indicates that the food or other agricultural product has been produced through approved methods that integrate cultural, biological, and mechanical practices that foster cycling of resources, promote ecological balance, and conserve biodiversity. Synthetic fertilisers, sewage sludge, irradiation, and genetic engineering may not be used. There are 3 classifications based on the percentage of organic ingredients in the products:



**100% Organic-** Raw or processed agricultural products in the “100% organic” category must meet criteria of all ingredients must be certified organic, any processing aids must be organic and product labels must state the name of the certifying agent on the information panel. It may include USDA organic seal and/or 100% organic claim.

**Organic** - Raw or processed agricultural products in the “organic” category must meet these criteria of all agricultural ingredients must be certified organic, except where specified on National List, non-organic ingredients allowed per National List may be used, up to a combined total of 5% of non-organic content (excluding salt and water) and product labels must state the name of the certifying agent on the information panel. It may include USDA organic seal and/or organic claim.

**Made with Organic Ingredients-** Multi-ingredient agricultural products in the “made with” category must meet these criteria of at least 70% of the product must be certified organic ingredients (excluding salt and water), any remaining agricultural products are not required to be organically produced but must be produced without excluded methods, Non-agricultural products must be specifically allowed on the National List and product labels must state the name of the certifying agent on the information panel. They may state “made with organic (insert up to three ingredients or ingredient categories)” but must not include USDA organic seal anywhere.

**Specific Organic Ingredients** - Multi-ingredient products with less than 70% certified organic content (excluding salt and water) don’t need to be certified. Any non-certified product These products must not include USDA organic seal anywhere or the word “organic” on principal display panel.

<http://www.ams.usda.gov/AMSv1.0/getfile?dDocName=STELDEV3004446>  
<http://edis.ifas.ufl.edu/hs397>

## Demeter Biodynamic:

Biodynamics is a complete farm approach that manages soils, crops, and animals on a farm in such a way that the enterprises on a farm strengthen and support each other. The Demeter Biodynamic Farm Standard applies to the certification of farms and ranches for the purpose of allowing their farms and ranches and resulting agricultural products to carry the Demeter certification marks “Biodynamic”, “Demeter” and Demeter Certified Biodynamic. The Demeter Biodynamic Farm and Processing Standards meet the minimum requirements set by Demeter International. These base standards form a common legal foundation and agricultural framework for Biodynamic practice worldwide. Biodynamic farming is free of synthetic pesticides and fertilisers in the same manner as certified organic farming.



<http://www.demeterbta.com/biodynamic.html>

## Fair for life:

Fair for Life is an independent, non-governmental, not-for-profit organization that promotes environmentally sound agriculture, sustainable production systems and an eco-friendly consumerism. The certification programme is not product-specific. Fair for Life certification covers the entire chains of custody from production to final brand holder and requires fair working conditions at all stages. It is a brand neutral third party certification programme for social accountability and fair trade in agricultural, manufacturing and trading operations. It is designed for both food and non-food commodities (like cosmetics, textiles or tourist services).



[http://www.fairforlife.org/pmws/indexDOM.php?client\\_id=fairforlife&page\\_id=home](http://www.fairforlife.org/pmws/indexDOM.php?client_id=fairforlife&page_id=home)

[http://search.standardsmap.org/assets/media/FairforLife/English/AtAGlance\\_EN.pdf](http://search.standardsmap.org/assets/media/FairforLife/English/AtAGlance_EN.pdf)

## Green Food:

Green Food stands edible produce and processed products produced in sustainable environment and technical standards with whole-some quality control, non-pollution, safety, quality and special logo. Green Food is a government food certification project, initiated and coordinated by China Ministry of Agriculture (MOA) and approved by the State Council in 1990, with the aim of enhancing food quality and safety, protecting agricultural bio-environment for sustainable development. China Green Food Development Center (CGFDC) is a specialized department responsible for promoting Green Food standards in supervision of the Ministry of Agriculture (MOA), conducting inspection, monitor and audit, making decisions to authorise Green Food logo.



<http://www.greenfood.org.cn/sites/GREENFOOD/>

## **IFS Food:**

The IFS Food Standard is one of the Standards belonging to the umbrella brand IFS (International Featured Standards). It is a Global Food Safety Initiative (GFSI) recognised standard for auditing food safety and quality of processes and products of food manufacturers. It concerns food processing companies or companies that pack loose food products. IFS Food applies when products are “processed” or when there is a hazard for product contamination during primary packing. The standard contains many requirements related to specifications’ compliance and it supports production and marketing efforts for brand safety and quality. The IFS Food standard version 6 has been developed with full and active involvement of certification bodies, retailers, industry and food service companies from all over the world. There are two levels of certification – Foundation level (score between 75 and 95%) and Higher level (score >95%). A score below 75% means that no certificate can be granted.



<http://www.intertek.com/food/auditing/ifs-international-standards/>  
<http://www.ifs-certification.com/index.php/en/>  
<http://www.isacert.com/paginas/index-55.html>

## **KRAV:**

KRAV is a Swedish-based environmental labelling system for food. It is based on organic principles and places higher demands on aspects such as good animal welfare, social responsibility and climate impact. The KRAV standards have been developed as a guide in running a long-term, sustainable business according to the goals of organic production. KRAV is an active member of IFOAM – International Federation of Organic Agriculture Movements, an umbrella organisation which gathers organisations for farmers, scientists, educationalists and certifiers from almost every country in the world. KRAV works to influence the EU regulation of organic production.



[http://search.standardsmap.org/assets/media/KRAV/English/AtAGlance\\_EN.pdf](http://search.standardsmap.org/assets/media/KRAV/English/AtAGlance_EN.pdf)  
<http://www.krav.se/english>