

The Organic Certification Process

The organic certification process was defined by the United States Department of Agriculture (USDA) and is monitored by the National Organic Program (NOP). At Quality Assurance International (QAI), our certification program is designed to certify every step of the organic chain, in strict accordance with NOP guidelines. From the land on which the product is grown, to the producers growing the product, from the post-harvest facilities preparing the product, to the processing and handling facilities transforming the product, our job at QAI is to verify that organic integrity is maintained.

We work with other certifiers to help ensure that your organic food is truly organic. Some of the certifiers are located abroad, and some are here in the U.S. From farm to fork, we all work together under USDA oversight. Here's how the process works.



Farming	Harvesting	Packaging	Processing	Labeling	Shipping/ Transportation	Distribution	Retail
<p>Improving the quality of the soil is the basis for organic.</p> <p>The farm's soil must be free of prohibited substances for a minimum of three years prior to harvesting crops that will be labeled as organic.</p> <p>The National Organic Program (NOP) encourages farmers to improve soil fertility and rotate crops to naturally increase crop yields and disease resistance.</p>	<p>Organic crops are picked, cut, and cleaned in the field.</p> <p>To ensure organic integrity, certifying these operations through inspections and records evaluation is necessary.</p> <p>Equipment used for harvesting and processing must be cleaned and sanitized in accordance with NOP requirements.</p>	<p>Packaging may occur in the field, at a facility or where a product is cleaned, canned or bagged, and given a product label, name or an identification number such as a UPC code.</p> <p>Through inspection and records evaluation, organic products are verified to make sure organic integrity has been maintained through the packaging process.</p>	<p>Organic crops can be processed further with other organic crops or spices.</p> <p>To ensure the organic integrity of a product has been maintained, a USDA-accredited certifying agent, such as QAI, must inspect these operations to ensure that they are operating according to the NOP and certify their compliance.</p>	<p>Labeling is a very important part of the NOP, as labels help consumers understand what they're buying.</p> <p>How agricultural products have been handled, processed, and combined with other ingredients determines how it can be labeled organic. QAI verifies that organic products are accurately labeled from one of the three following categories.</p> <p>100% Organic = 100% organic ingredients and processing aids</p> <p>Organic = At least 95% organically produced ingredients, with the remaining % from the National List of allowed ingredients</p> <p>Made with Organic Ingredients = Minimum of 70% organic content with the remaining % from allowed ingredients</p>	<p>Products are shipped to distributors or to retail stores.</p> <p>To ensure ongoing organic integrity, products must be protected from contamination by non-organic products.</p> <p>Prior to loading and unloading, trucks are verified for shipping practices that maintain this integrity, such as the prevention of commingling of organic and non-organic products and impermeable packaging.</p>	<p>Products are compiled from farms, processors, or other distributors to one central location in order to distribute products.</p> <p>If a organic product is repackaged, perhaps to smaller sizes, QAI holds inspections to confirm that organic integrity has been maintained.</p>	<p>By selecting products that are certified to the USDA NOP regulation and an independent certifier, such as QAI, consumers can rest assured that each step in that product's entire organic supply chain meets the NOP guidelines.</p>

