

Press Kit

SCS Global Services / Food and Agriculture





SCS Global Services

More Than Three Decades of Food and Agriculture Expertise

SCS has been providing global leadership in third-party environmental and sustainability verification, certification, auditing, testing, and standards development for more than 30 years. Working with capable leaders across the forestry, green building, energy, agricultural, fisheries, and consumer products sectors, we proudly provide services in every corner of the earth. These services are enabling policy-makers, procurement officers, company decision-makers and consumers to make informed decisions based on the highest level of environmental, ethical and quality accountability.

As an independent third-party certifier and standards developer, SCS Global Services has been recognizing exceptional performance in the food and agriculture sector for more than three decades, providing leading-edge crop production and quality standards, certifications, supply

chain verification systems, and strategic brand and policy guidance. We work with companies, government agencies, and stakeholders worldwide to identify and drive practices, policies, and processes that advance the goals of sustainable development and give innovators a competitive advantage. Our goal is to reinforce the efforts of growers, food manufacturers, distributors, and retailers in their efforts to ensure that the food and agricultural sector provides the safest, highest quality, and most sustainable products possible to the marketplace.

SCS is a California Benefit Corporation, a class of corporations that meets a higher standard of accountability and transparency on socially and environmentally responsible business practices.

SCS Services for the Food and Agriculture Sector

FOOD SAFETY TRAININGS, CONSULTING, CERTIFICATIONS, AND AUDITS

SCS helps producers, brands, and food handlers minimize food safety risk and meet customer expectations through the highest quality auditing, training and testing services. Major retailers and food service providers around the world approve SCS audits and certifications.

Food Safety Training and Education

SCS Training provides public and online self-paced courses, interactive webinars, and onsite customized trainings throughout North America, Mexico and Central America. Participants learn about a wide range of current food safety topics – FSMA Preventive Controls and Foreign Supplier rules, and GFSI-level training for SQF, BRC, GLOBALG.A.P., and PrimusGFS. We offer core courses: HACCP for Processing and HACCP for Produce Operations, Internal Auditor, GMPs, Train-the-Trainer and more. SCS Training helps organizations protect their brand, reduce risk and meet food safety requirements.

GLOBALG.A.P.

SCS offers certification to the Integrated Farm Assurance (IFA) Standard and Harmonized Produce Safety Standard (HPSS) for producers of agricultural products. SCS is also approved to conduct the Tesco NURTURE, Combinable Crops, GRASP, Hops and PHA certification.

PrimusGFS

SCS certifies this GFSI benchmarked standard to both producers and handlers of agricultural products. PrimusGFS covers the supply chain from pre- to post-farm gate production and provides an integrated supply chain approach. It covers farms, harvest crews, greenhouses, packinghouses, cold storage, storage and distribution, and light processing operations.

Food Safety Consulting

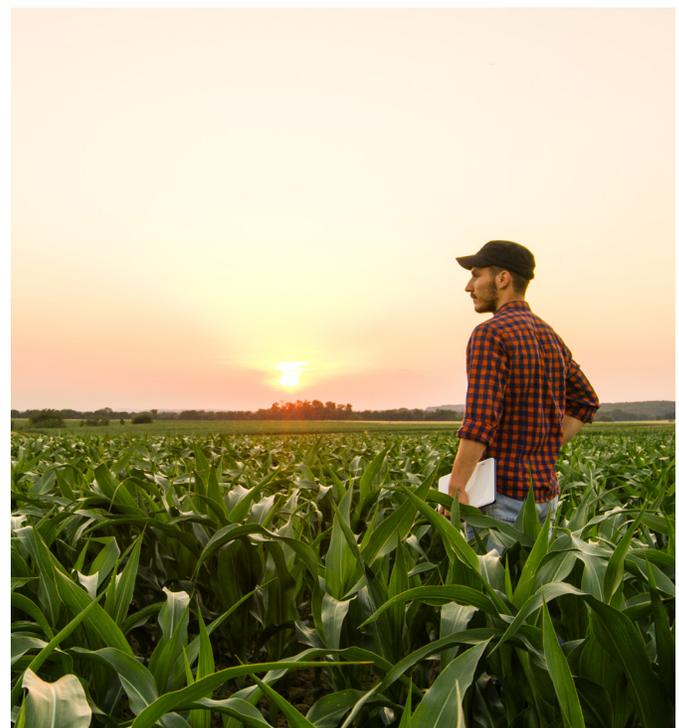
SCS Consulting Services provide expert technical assistance needed for a multitude of regulatory, industry and customer requirements necessary to pass an audit.

Primus Standard GMP and GAP

This is a non-GFSI certification that applies to ranches, harvest crews, greenhouses, packinghouses, cold storages, storage and distribution, and packaging operations.

Safe Quality Food - SQF

SCS certifies to all sectors of the food industry, from primary production, and processing to retailing, storage and distribution. GFSI-level Harmonized GAP audits within Module 7H are available at no additional charge.



SCS Services for the Food and Agriculture Sector

FOOD SAFETY TRAININGS, CONSULTING, CERTIFICATIONS, AND AUDITS

BRC Food Safety

SCS certifies food processing and packing operations in which food is handled, processed, packed, stored or distributed including packhouses, slaughterhouses, food processing, canneries and handlers of high-risk ready-to-eat products.

FSSC 22000

SCS certifies food manufacturers, food ingredient manufacturers, feed and animal products manufacturers and food packaging material manufacturers.

ISO 22000

ISO 22000 certification, an International Standard for food safety management is applicable to all organization in the food chain, from farm to fork. SCS certifies to growers, food manufacturers and other entities across the human food supply chain.

Harmonized GAP, GMP, and GDP Audits

SCS audits to the Harmonized GAP checklists for field and post-harvest operations. We also provide GAP audits with HACCP, as well as extensive GMP and GDP audits.

Food Safety for Seafood

SCS offers seafood product testing, export testing for seafood, seafood HACCP audits, and BRC or SQF certification. Seafood safety certifications can also be combined with MSC and ASC chain-of-custody audits as applicable.

Additional Services

- Food Safety Supply Chain Management and Verification
- Hazard Analysis Critical Control Point (HACCP) Validation
- Food Security



SUSTAINABILITY AND ORGANIC CERTIFICATIONS

SCS has been actively working to promote sustainable production practices in the food and agriculture sectors since our founding. Today, we offer a wide range of certifications and services that support the goals of environmental stewardship, worker and community protections, product quality and economic responsibility.

Sustainably Grown

SCS' Sustainably Grown certification provides agricultural producers from all over the world with a detailed roadmap to satisfy the emerging market for sustainable products. Certified producers are leaders in worker protection, environmental responsibility and product quality. Major retail, food and beverage and manufacturing companies recognize Sustainably Grown as part of their sustainable sourcing policies.

Organic

SCS is one of the first third-party certifiers to be accredited by the USDA under the National Organic Program. Given SCS' breadth of services, organic certification can be combined with certification of Non-GMO Project Verified status, GFSI-level food safety, or Sustainably Grown.

Equitable Food Initiative: Responsibly Grown. Farmworker Assured

EFI's goal is to cultivate a healthier, safer and more sustainable produce supply chain by combining food safety, pesticide management, and the fair treatment of workers under one certification. EFI's coalition of growers, retailers, unions, nonprofits, and consumer rights groups developed the EFI Standards, which include indicators for responsible labor and environmental practices, and increased worker involvement in food safety management. SCS is the first certification body approved to independently audit companies for compliance with the EFI Standards.

Veriflora®

SCS provides Veriflora® certification to producers of cut flowers and ornamental plants, and awards Veriflora® Approved Input Material to products, such as peat moss and biodegradable planting containers, that support the goals of sustainability in the floriculture and horticulture sectors. The Veriflora label communicates adherence to strong environmental, social, and product quality principles and criteria.

Fair Trade USA

SCS offers the strongest expertise in the implementation of the Fair Trade Model, built from our long-standing collaboration with Fair Trade USA as the first approved certification body to both programs. Fair Trade certified producers meet rigorous social, environmental, and economic standards that promote safe, healthy working conditions, protect the environment, and ensure fair trading practices.

SAI Platform Farm Sustainability Assessment (FSA)

EAI platform assesses the level of on-farm sustainability across a supply chain while recognizing existing efforts towards sustainability through benchmarking existing standards. The tool is used in 32 countries and available in 19 languages for a variety of food and beverage agricultural ingredients. The verification program can be applied to an individual farm or all farms within a supply chain region or country. This means food companies can use the FSA tool to support their management systems and sustainable sourcing goals across a given supply chain and earn recognition under one of three performance tiers.

SUSTAINABILITY AND ORGANIC CERTIFICATIONS

Better Cotton Initiative

The Better Cotton Initiative (BCI) sets standards for growing cotton in a way that reduces stress on the environment and improves the livelihoods and welfare of farming communities. This holistic approach to sustainable cotton production addresses all three pillars of sustainability under six production principles: crop protection, water, soil, habitat, fiber quality, and decent work.

Marine Stewardship Council

The MSC program is the most robust certification scheme for wild-capture fisheries in the market. Certification assures buyers that wild-capture fishery conforms to internationally recognized standards for environmental sustainability, and retailers, food companies, and governments are increasingly requiring MSC certification. SCS is among the world's leading MSC and MSC Chain-of-Custody certifiers. MSC Chain-of-Custody can also be combined with HACCP seafood safety inspections.

Aquaculture Stewardship Council

ASC certification assure buyers, retailers and general consumers that aquaculture production conforms to the world's leading standard for responsibly farmed fish and seafood. SCS offers pre-assessments as well as full certification assessments. In addition, SCS can provide ASC certification with food safety certification.

Sustainable Sugar (Bonsucro®)

SCS is a leading certifier under the Bonsucro® label, which applies to sugarcane used in the production of sugar as well as for ethanol. The Bonsucro standards qualify sugarcane mills, biofuel producers, and processors under the sustainability targets set by the European Union's Renewable Energy Directive (RED).

Corporate Sustainability Consulting

SCS is a leading certifier under the Bonsucro® label, which applies to sugarcane used in the production of sugar as well as for ethanol. The Bonsucro standards qualify sugarcane mills, biofuel producers, and processors under the sustainability targets set by the European Union's Renewable Energy Directive (RED).

Responsible Sourcing

SCS provides customized supply chain solutions that help companies strengthen their sustainability goals, build their reputation, lower the risks in their supply chain, and meet consumer and stakeholder demands for more sustainable products, with a field or factory-level advisory and verification program.



PRODUCT QUALITY AND ATTRIBUTE CERTIFICATIONS AND TESTING

When it comes to food, consumers care deeply about a wide range of attributes – flavor, nutritional value, contaminant levels, seedstocks used, and impacts on climate. SCS provides third-party certification and services related to all of these product attributes.

Non-GMO Project Verified

SCS certifies products seeking the Non-GMO Project Verified label, one of the fastest growing label in the food sector providing transparency around the issue of genetically modified organisms (GMOs) used in food production. SCS also has the capability to offer certification of Organic, GFSI-level food safety, or Sustainably Grown at the same time.

Gluten-Free

SCS certifies foods and beverages under the strict gluten-free standard developed by the Gluten Intolerance Group and administered by the Gluten-Free Certification Organization (GFCO). GFCO-certified (“GF Circle” logo) is the largest and fastest growing gluten-free label in North America.

Antioxidant Superfoods

SCS’ Antioxidant Superfood certification is reserved for foods and beverages that deliver essential antioxidants at sufficient levels for consumers need every day to reap important health benefits. This certification, backed by the latest published research on traditional diets, reinforces the vital role that whole foods play in sustaining health and well-being.

Pesticide Residue Free

SCS introduced this certification program as an end-product quality control standard. This certification provides lab-tested assurance to consumers that there are no detectable pesticide residues in the foods they purchase, based on laboratory detection limits of 0.01 ppm. This is the world’s most stringent pesticide residue certification, qualifying products to meet the maximum residue limits of all countries to which products may be shipped.



Media Contact

We are very pleased to help put journalists and editors in touch with our in-house experts to answer your questions related to food and agriculture, and to provide blog content and by-lined articles on topics of interest to your readers.

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