SCS Certification Standard for Plant-Based Products

SCS-109



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Record of Revisions

This Standard is periodically updated. It is the responsibility of the document reader to ensure the use of the most current version of the document.

Table 1. List of changes made in the current version 1.4 of SCS-109, since the previous version.

Version:	Release date:	Remark/changes:
V1.0	November 2021	▪ Original version
V1.1	November 2021	▪ Editorial changes
V1.2	December 2023	▪ Modification of Sections: Terms and Definitions, References, Claims and Labeling, Certification Scope, and Product Formulations ▪ Removal of Section: Audits and Inspections ▪ Revised formatting, numbering, and verbiage
V1.3	March 2024	▪ Removed the following terms: condition, correction, finding, termination, withdrawal
V1.4	July 2025	▪ Updated logo and branding
V1.5	April 2026	▪ Additions to the scope ▪ Terminology change ▪ Modification of Section 8

1. Introduction

1.1 The SCS Certification Standard for Plant-Based Products (hereinafter SCS Plant-Based Standard) describes the requirements for third-party substantiation of plant-based claims asserted by a Participant who is seeking to obtain certification against the SCS Plant-Based Standard for its products.

1.2 The goal of the SCS Plant-Based Standard is to help consumers make agile, safe, and informed purchasing decisions when looking for plant-based products. This Standard allows a Participant to demonstrate the following:

1.2.1 Certified products for human or animal consumption are inherently not animal-derived or do not contain any ingredient that is animal-derived and have at least 95% of plant-derived ingredients in weight percentage in the finished product;

1.2.2 Certified body care products, over-the-counter medicines, and dietary supplements are inherently not animal-derived or do not contain any ingredient that is animal-derived, and have more than 50% of plant-derived ingredients in weight percentage in the finished product; and

1.2.3 Possible Contamination Points for animal-derived ingredient contamination have been adequately assessed, and where such a potential risk has been identified, the manufacturer has implemented measures to prevent the introduction of animal-derived inputs into the finished product during the manufacturing process.

2. Certification Scope

2.1 Scope

2.1.1 The SCS Certification Standard for Plant-Based Products applies to the receiving, storage, manufacturing, packing, and shipping of:

- processed foods;
- ingredients;
- over-the-counter medicines and dietary supplements;
- homeopathic remedies;
- household cleaning products (e.g., detergents, all-purpose cleaners);
- goods for human use that are topically applied;
- pet foods for domestic animals; and/or
- pet toys.

2.1.2 Only products that have market alternatives containing animal-derived inputs are eligible for certification (e.g., cereals that do not contain honey or dairy are eligible because there are alternative cereals available that contain honey or dairy).

2.1.3 Certification applies only to products that have been manufactured at the audited facility. The Standard shall not apply to products or activities of products that are outside the direct control of the Participant.

2.1.4 The following types of products are not eligible for certification:

- Unprocessed primary products (e.g., raw, frozen, freeze-dried fruit and vegetables);
- Products that do not have alternatives containing animal-derived inputs;
- Products that include the language "may contain [animal-derived ingredient]" on the packaging (e.g., "may contain milk");
- Some medicines and drugs; and/or
- Controlled substances under applicable law.

2.2 Intended Users and Interested Parties

2.2.1 Intended users of this Standard are product manufacturers or brand owners (including individuals, businesses, organizations, or agencies) seeking third-party certification of selected products to the requirements of this Standard.

2.3 Voluntary Standard

2.3.1 This Standard is voluntary and nonbinding. It is not intended to replace the legal or regulatory requirements of any country in which plant-based products are manufactured, handled, or sold.

3. References

- 21 CFR Part 101, Food Labeling
- ISO 23662:2021 Definitions and technical criteria for foods and food ingredients suitable for vegetarians or vegans and for labelling and claims.

4. Terms and Definitions

Additives. A substance not normally consumed as a food by itself and not normally used as a typical ingredient of the food, whether or not it has nutritive value. Additives are intentionally added to foods for a technical (including organoleptic) purpose in the manufacture, processing, preparation, treatment, packing, packaging, transport, or holding of such foods. Additives may reasonably be expected to result (directly or indirectly) in it or its by-products becoming a component of or otherwise affecting the characteristics of such foods.

Animal-derived product or ingredient. A product or ingredient that is derived from any being belonging to the taxonomic classification Kingdom Animalia, that is, all vertebrates and all multi-cellular invertebrates.

Certification Body. An SCS Standards-approved third-party organization authorized to conduct independent audits to assess conformance with this Standard.

Carrier. A substance used to dissolve, dilute, disperse, or otherwise physically modify a food additive or a flavoring, food enzyme, nutrient, and/or other substance added for nutritional or physiological purposes to a food without altering its function (and without exerting any technological effect themselves) in order to facilitate its handling, application, or use.

Corrective and Preventive Action Plan. Methodology used by the facility to address nonconformities that includes root cause analysis, implementation of corrective and preventive measures, and evaluation of the effectiveness of the corrective and preventive measures taken.

Possible Contamination Point. A step in the food production process in which there is a risk of animal-derived ingredient contamination and preventive measures can be put in place to reduce this risk.

Dedicated facility. A facility that does not handle any animal-derived ingredients outside of the scope of certification.

DNA (deoxyribonucleic acid). The molecule that carries genetic information for the development and functioning of an organism. (Source: National Human Genome Research Institute; https://www.genome.gov/genetics-glossary)

Enzymes. A specialized protein that acts as a catalyst to speed up a specific reaction. (Source: Enzyme Technical Association; https://www.enzymetechnicalassociation.org/enzymes/)

Facility. The location where certified products are manufactured and/or packaged with no further processing prior to sale.

Ingredient. All materials used in the production of a product, including additives, flavorings, enzymes, carriers, and processing aids.

Internal audit. Plant-based Program assessment of the facility conducted by the facility.

Lot (or batch). A defined quantity of a specific product that is produced, processed, or packaged under essentially the same basic conditions.

Microbially-derived ingredient. A microorganism or an ingredient that is derived from a microorganism.

Microorganism. An organism that is too small to be seen by the unaided eye. This includes bacteria, fungi, protozoa, microalgae, and viruses. (Adapted from source: National Institute of Food and Agriculture; https://www.nifa.usda.gov/grants/programs/biotechnology-programs/microbial-biotechnology)

Nonconformity. A failure to comply with a certain section of the Standard that could impact the integrity of the certified product.

Non-dedicated facility. A facility that handles animal-derived ingredients outside of the scope of certification.

Participant. A manufacturer or brand owner whose products are certified or are undergoing the certification process.

Plant-based. A product or ingredient that consists largely or solely of plants, algae, seaweed, fungi, and/or microbially-derived ingredients or their derivatives, and an absence of any animal-derived ingredient.

Plant-Based Program. The Participant's set of policies and systems that ensure conformity with the SCS Plant-Based Standard.

Primary Contact. An individual responsible for the conformity with SCS Plant-Based Standard requirements and for handling all necessary plant-based related communications.

Processing aid. Substance that is added to a food: (1) during the processing of such food but is removed in some manner from the food before it is packaged in its finished form; (2) during processing, which is converted into constituents normally present in the food, and does not significantly increase the amount of the constituents naturally found in the food; or (3) for its technical or functional effect in the processing but is present in the finished food at insignificant levels and does not have any technical or functional effect in that food.

Sequencing. The act of staging production to produce multiple batches of certified products in a way to reduce potential contamination from uncertified products.

Validation. Confirmation through objective evidence that a requirement for a specific intended use or application is met. Example: a procedure is effective.

5. Product Formulation

5.1 The weight percentage calculation of ingredients, including additives, flavorings, enzymes, carriers, and processing aids shall be made without counting the weight of salt or added water present in the finished product.

5.2 For the purpose of the Standard, algae, seaweed, fungi, and microbially derived ingredients (e.g., nutritional yeast), though not technically plant-derived, may be included in the minimum weight percentage of plant-based ingredients for both human or animal consumption and body care products.

5.3 Certified products for human or animal consumption shall:[1]

5.3.1 not be inherently animal-derived or contain any ingredient that is animal-derived; and

5.3.2 have at least 95% of plant-derived ingredients in weight percentage in the finished product. The remaining 5% of ingredients for human or animal consumption products may be comprised of ingredients that are not plant-based (e.g., minerals).

5.4 Certified body care products, over-the-counter medicines, and dietary supplements shall:[1]

5.4.1 not be inherently animal-derived or contain any ingredient that is animal-derived; and

5.4.2 have more than 50% of plant-derived ingredients in weight percentage in the finished product. The remaining <50% of ingredients for body care products, over-the-counter medicines, and dietary supplements may be comprised of ingredients that are not plant-based (e.g., minerals).

5.5 There is zero tolerance for any animal-derived ingredients in any certified product.

[1] See Appendix A for a non-exhaustive list of animal-derived ingredients.

6. Management and Personnel

6.1 Business License and DBAs

6.1.1 The facility where certified products are manufactured shall be a legal entity and hold a business license.

6.1.2 If the Participant operates under a DBA ("Doing Business As"), the DBA shall be registered.

6.2 Commitment from Senior Management

6.2.1 The facility shall have documentation demonstrating that Senior Management is committed to developing, implementing, maintaining, and reviewing, as necessary, a Plant-Based Program that ensures conformity with SCS Plant-Based Standard requirements.

6.3 Roles and Responsibilities

6.3.1 The facility shall ensure that management and staff involved in the production of certified products have access to procedures or other documents that detail activities related to the production of certified products.

6.3.2 The facility shall designate a Primary Contact for its Plant-Based Program.

6.3.3 The responsibilities of the Primary Contact shall be documented and include the following:

6.3.3.1 Ensuring its Plant-Based Program guarantees conformity with the SCS Plant-Based Standard;

6.3.3.2 Handling all necessary Plant-Based Program-related communications; and

6.3.3.3 Ensuring corrective and preventive measures related to plant-based production are implemented.

6.3.4 The facility shall ensure continuous conformity to its Plant-Based Program in the event of changes in personnel or management.

6.4 Training

6.4.1 All production management, production staff, and any other relevant personnel shall initially be trained on the SCS Plant-Based Standard requirements as they assume their role, and annually thereafter.

6.4.2 Records and materials of such training shall be maintained.

6.4.3 Training shall cover:

6.4.3.1 Possible Contamination Points for plant-based production;

6.4.3.2 Standard Operating Procedures (SOPs) and Sanitation Standard Operating Procedures (SSOPs) relevant to production under its Plant-Based Program;

6.4.3.3 Procedures for reporting suspected contamination; and

6.4.3.4 For non-dedicated facilities:

a) identification of animal-derived ingredients outside the scope of certification;

b) prevention of commingling; and

c) product sequencing.

7. Management System

7.1 Program Documentation Requirements

7.1.1 The Participant shall maintain a list of the following:

7.1.1.1 Products and their associated brand names. For any brands that the Participant does not own, the Participant shall provide evidence of authorization to package and supply products for the brand owner. The Participant shall provide evidence of ownership of all owned brand names.

7.1.1.2 Facilities. Each facility shall have a map and floor plan.

7.1.1.3 Selling markets. The Participant shall maintain a list of all countries in which products covered under the Plant-Based Certification are sold. If selling to markets where conformity criteria diverge from the conformity criteria of the SCS Plant-Based Standard, the Participant shall maintain a copy of the corresponding legislation, and the facility's Plant-Based Program shall ensure conformity with the most restrictive criteria that apply to each product covered under its Plant-Based Program as applicable.

7.1.2 The facility shall maintain a list of the following:

7.1.2.1 All ingredients handled in the facility and their suppliers, clearly differentiating those that are used to produce certified products; and

7.1.2.2 Plant-based product labels.

7.1.3 Any changes to brands, facilities, ingredients, suppliers, selling markets, and/or labels involved in the production of certified products shall be disclosed by the Participant and approved by the certification body before taking effect.

7.2 Internal Audits and Continual Improvement

7.2.1 The facility shall have a procedure for internal audits to evaluate conformity with the requirements of the SCS Plant-Based Standard.

7.2.2 Internal audits shall be conducted at least annually.

7.2.3 The facility's Senior Management shall demonstrate commitment to continuous improvement of its Plant-Based Program through review meetings scheduled annually to assess the performance of its Plant-Based Program against the SCS Plant-Based Standard.

7.2.4 At a minimum, the Management Review shall include:

7.2.4.1 result of plant-based internal and third-party audits;

7.2.4.2 customer complaints related to plant-based production;

7.2.4.3 corrective and preventive actions taken related to plant-based production; and

7.2.4.4 review of the effectiveness of changes in its plant-based program made after the last review meeting.

7.3 Document Control and Recordkeeping

7.3.1 The facility shall have a procedure for document control.

7.3.2 Documents shall display title, version number, and approval date.

7.3.3 All records shall be retained for at least three years.

7.4 Corrective and Preventive Actions

7.4.1 The facility shall have a procedure in place for handling corrective and preventive actions.

7.4.2 Corrective actions shall be taken when:

7.4.2.1 animal-derived contamination or suspected contamination occurs;

7.4.2.2 mislabeling of ingredients or products occurs;

7.4.2.3 nonconformities related to plant-based production are discovered during plant-based internal or third-party audits;

7.4.2.4 staff, customer, or external complaints are received related to animal-derived contamination or presence;

7.4.2.5 suppliers who provide ingredients that are found nonconformant; and

7.4.2.6 mock recalls do not account for all products within a reasonable yield.

7.4.3 Nonconformities shall be addressed through a Corrective and Preventive Action Plan that includes root cause analysis, implementation of corrective and preventive measures, and evaluation of the effectiveness of the corrective and preventive actions taken.

7.4.4 Corrective and Preventive Action Plans shall be documented.

8. Identity Preservation

8.1 Possible Contamination Points

8.1.1 Possible Contamination Points with a higher likelihood of animal-derived input or product contamination shall be identified and recorded.

8.2 Sanitation and Sequencing

8.2.1 Inspection, as well as cleaning and/or sanitation, shall occur for all necessary equipment involved in the receiving, storage, batching, production, and/or packaging of ingredients, work in process, and finished products within the facility.

8.2.1.1 Equipment inspection, cleanout, and sanitation shall be documented.

8.2.1.2 For non-dedicated facilities:

a) Sequencing shall occur to reduce possible instances of animal-derived ingredient contamination; and

b) Sequencing shall be documented.

8.3 Good Manufacturing Practices

8.3.1 Good Manufacturing Practices (GMPs) shall

a) be established for all relevant staff, temporary employees, visitors, maintenance, and contractors;

b) and shall include procedures that prevent contamination from both inside and outside of the product area.

8.4 Handling Contamination and Mislabeling

8.4.1 The facility shall have a procedure for handling contaminated ingredients, work-in-process materials, and finished products.

8.4.2 The facility shall have a procedure for reporting suspected contamination and mislabeling of ingredients and products.

8.4.3 The facility shall ensure the correct labels are used on certified products.

8.5 Ingredient Sourcing and Vendor Management

8.5.1 The facility shall have a procedure to ensure that ingredients are only purchased from approved suppliers.

8.5.2 The facility shall have a procedure that evaluates the ability of suppliers and vendors to supply ingredients that meet the requirements in its Plant-Based Program, at a minimum, including:

8.5.2.1 An ingredient manufacturer's documentation that includes disclosure of ingredients; or

8.5.2.2 An attestation verifying the ingredient is plant-based using the certification body's "Plant-Based Declaration" form shall be required for each ingredient used to produce certified products. Failure to detect animal DNA in finished products is not sufficient to demonstrate conformity.

8.6 Product Control and Development

8.6.1 The facility shall ensure that only approved ingredients are sent to production under its Plant-Based Program.

8.7 Storage for Non-Dedicated Facilities

8.7.1 Ingredients used in certified products shall be segregated from animal-derived ingredients.

8.7.2 Ingredients shall be labeled as plant-based and/or animal-derived in storage.

8.7.3 Certified plant-based finished products shall be segregated via physical space or barriers to prevent contamination with animal-derived materials.

8.8 Work in Process and Rework

8.8.1 If used, work-in-process and rework material shall be segregated and labeled appropriately.

8.8.2 Relevant information for work-in-process and rework material, including lot number, quantity, date, and ingredients used, shall be tracked and recorded.

8.9 Waste and Purge Material

8.9.1 The facility shall have a written procedure ensuring waste material is disposed of in a way to prohibit inadvertent use.

8.9.2 For non-dedicated facilities, with equipment that requires purging:

8.9.2.1 Purge material used in lieu of a cleanout shall be segregated and labeled if not disposed of immediately or used in non-plant-based production;

8.9.2.2 Purging procedure shall be validated; and

8.9.2.3 The quantity and identification of purge material shall be recorded.

9. Traceability

9.1 Production Log Requirements

9.1.1 Production records shall include the date of production, the product name and lot number, and the quantity and lot number of the raw materials used.

9.1.2 Production and packaging records shall be reviewed and approved before the product can be shipped.

9.2 Tracing Forward and Back

9.2.1 Traceability procedures shall be in place to track raw materials through all relevant points of production:

9.2.1.1 From receipt to shipment of finished products; and

9.2.1.2 From finished product shipments back to lots of raw materials used to produce them.

9.2.2 If different lots of raw materials are combined, the numbers of all relevant lots shall be recorded and linked.

9.3 Mock Recall

9.3.1 The facility shall have a written procedure for conducting mock recalls.

9.3.2 A mock recall shall be conducted at least once annually and documented.

10. Claims and Labelling

10.1 Claims

10.1.1 Claims and logo usage shall be reviewed and verified by the certification body.

10.2 Labelling

10.2.1 All uses of the Certification Label or references to the certification on the product and in product advertising shall be conducted in conformance with U.S. Federal Trade Commission guidelines or other national guidelines if outside of the U.S.

10.2.2 Packaging and/or marketing materials for certified Plant-Based products may contain the phrase “Plant-Based”. Misleading terms are prohibited.

10.2.3 The Participant shall comply with the requirements of the Labeling and Language requirements of the certification body at all times.

10.2.4 A certified and non-certified product cannot have the same trade name or trademarked designation.

10.3 Private Label Claims

10.3.1 Private Label Customers are permitted to use the Certification Label as a pass-through certified claim only.

10.3.2 Private Label Users shall obtain permission for private label use from the approved certification body and may be subject to administrative fees for using the Certification Label.

10.3.3 The approved certification body shall manage and monitor private label usage.

10.3.4 Private Label Customers are not permitted to make any changes to the final product before it is sold or embellish the recycled content or other environmental claims associated with the product.

11. Complaints and Appeals

11.1 A Participant has the right to appeal a certification decision within 30 days of receiving the final report. Appeals shall be submitted to the certification body for evaluation and resolution.

11.2 Complaints shall be handled directly by the approved certification body. If a satisfactory resolution is not found, a complaint may be elevated to SCS Standards.

Appendix A: Non-exhaustive List of Animal-Derived Inputs

The following list contains a non-exhaustive list of animal-derived ingredients (Source: International Vegetarian Union; https://ivu.org/other-ingredients/animal-derived-ingredients-list.html)

- Albumen
- Amerachol (TM)
- Amino Acids
- Amniotic Fluid
- Amylase
- Animal Protein
- Animal Tissue Extract -- Epiderm Oil R
- Arachidonic Acid
- Aspic
- Batyl Alcohol
- Batyl Isostearate
- Beeswax
- Bone derivatives (e.g., charcoal, meal)
- Broth (e.g., chicken broth, bone broth)
- Butter
- Buttermilk
- C30-46 Piscine Oil
- Calfskin Extract
- Cantharides Tincture -- Spanish Fly
- Cantharidin
- Carmine -- Cochineal
- Carminic Acid -- Natural Red No. 4
- Casein
- Caseinates
- Cashmere
- Castor -- Castoreum (not Castor Oil)
- Caviar
- Ceteth-2 -- Poltethylene (2) Cetyl Ether
- Ceteth-2, -4, -6, -10, -30
- Chamois
- Chitin
- Cheese
- Cholesterol
- Chymosin
- Civet
- Cochineal
- Lanolin -- Wool Fat; Wool Wax
- Lanoinamide DEA
- Lanosteral
- Lard
- Leather
- Leucine
- Liver Extract
- Lutein
- Lysine
- Mammarian Extract
- Mayonnaise
- Menhaden Oil -- Pogy Oil; Mossbunker Oil
- Minkamidopropyl Diethylamine
- Mohair
- Muscle Extract
- Musk
- Musk Ambrette
- Neat's-Foot Oil
- Oleic Acid
- Oleostearin
- Oleth-2, and 3
- Oleth-5, and 10
- Oleth-10
- Oleth-25 and 50
- Oleyl Alcohol
- Oleyl Arachidate
- Oleyl Imidazoline
- Ovarian Extract
- Pentahydrosqualene
- Pepsin
- Perhydrosqualene
- Pigskin Extract
- Placenta
- Pollen
- Pregnenolone Acetate

- Cod-Liver Oil
- Coleth-24
- Collagen
- Cystine (Cysteine)
- Dea-Oleth-10 Phosphate
- Dihydrocholeth-15
- Dihydrocholeth-30
- Down (feathers)
- Elastin
- Embryo Extract
- Estradiol
- Estrogen
- Estrone
- Ethyl Arachidonate
- Ethyl Morrhuate -- Lipineate
- Fur
- Gelatin
- Ghee
- Glucuronic Acid
- Glycerin (glycerol)
- Glycerides
- Glycogen
- Guanine -- Pearl Essence
- Hides
- Heptylundecanol
- Honey
- Hyaluronic Acid
- Isinglass
- Ivory
- Keratin
- Lactic Acid
- Lactic Yeasts
- Lactose -- Milk Sugar
- Laneth
- Lanolates
- Pristane
- Progesterone
- Propolis
- Purcelline Oil Syn
- Rennet
- Roe
- Royal Jelly
- Saccharide Hydrolysate
- Saccharide Isomerate
- Serum Proteins
- Shark-Liver Oil
- Shellac
- Silk
- Sodium Caseinate
- Sodium Chondroitin Sulfate
- Sodium Methyl Oleoyl Taurate
- Sodium n-Mythyl-n-Oleyl Taurtate
- Sodium Undecylenate
- Soya Hydroxyethyl Imidazoline
- Spleen Extract
- Squalene
- Stearic Acid
- Stearin
- Stearyl Alcohol – Stenol
- Suede
- Suet
- Tallow
- Testicular Extract
- Threonine
- Trilaneth-4 Phosphate
- Vitamins (e.g., Biotin, D3)
- Whey
- Wood Fat
- Wool
- Yogurt