



Certified Pesticide Residue Free

STAND UP FOR HEALTHY FOOD AND STAND OUT FROM COMPETITORS

SCS' Certified Pesticide Residue Free program provides valuable independent recognition for growers whose products meet the most stringent residue



standards in the marketplace today. Products certified to this premium standard are the answer for customers who want proof that there are no detected pesticide residues in their food. Conventionally and organically grown products can qualify.

OUR STANDARD OF EXCELLENCE

1. At 0.01 ppm, our level of detection is typically 10 to 1,000 times stricter than required by law.
2. Certified products qualify under the MRLs (maximum residue limits) of ALL countries.
3. Certification is backed by strict scientific protocols of inspection, sampling, and testing.
4. Certification is suitable for products headed either for the fresh or processed foods markets.

This rigorous certification program involves full disclosure and evaluation of pest management practices, on-site informed sampling of products, and laboratory testing to confirm that there are no pesticide residues present at levels above laboratory detection capabilities. Over the years, the Certified Pesticide Residue Free program has linked innovative growers to retailers and consumers who are interested in affordably priced food that meets this unusually high standard.

SUPERIOR LAB QUALIFICATIONS

SCS laboratories participate in the quality control "proficiency program" established by the Central Science Lab (FAPAS), and are accredited to ISO 17025 and California's ELAP accreditation program. We utilize current FDA PAM, USDA QUECHERS, EPA and AOAC methodologies. Our highly qualified, well-trained team provides accurate and timely analytical results.

for information about becoming certified or locating certified products:

[SCSglobalServices.com/prf](https://www.SCSglobalServices.com/prf)

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BENEFITS OF CERTIFICATION

Growers choose to have their crops certified for a variety of reasons. Here are a few:

- Differentiate your products from the competition
- Qualify for preferred purchasing by retailers
- Build strategic advantage by meeting all export market specs
- Guarantee that you meet food processor purity requirements
- Assure pesticide residue free status during transition to organic
- Fine-tune agrochemical applications to save time and money
- Meet or exceed testing requirements of GlobalGAP, Tesco Nurture, SQF Pest Management Program

ENHANCE YOUR BRAND WITH MULTIPLE CERTIFICATIONS

SCS provides a comprehensive spectrum of auditing, testing, training and certification services for the food industry. SCS can provide USDA Organic, Fair Trade, and all levels of Food Safety certification. Choose SCS for related services to save time in scheduling and avoid overlap and duplicate paperwork.

STEPS TO CERTIFICATION

- 1. Apply.** Complete and submit the SCS Application, providing our audit staff with basic information about your operational practices.
- 2. Authorize Proposal.** We prepare a scope of work proposal, timeline, and quote. Complete the certification agreement with disclosures and historical records.
- 3. Sampling.** Field samples are collected based on specialized protocols, then shipped to our lab.
- 4. Analysis.** Multi-residue and single residue analyses are conducted as applicable to covers all pesticides used or otherwise likely to leave residues.
- 5. Results.** SCS analyzes test results in order to determine compliance with our standards.
- 6. Certification.** Products that successfully meet the Pesticide Residue Free standard are certified. All certified products are included on the SCS Certified product list, updated weekly.