



Why Choose ICS?

- Multiple, thorough and comprehensive programs.
- Certification Committee made up of members with experience or education in Organic Farming, Organic Chemistry, Biochemistry, Thermodynamics, Genetics, Cell Biology, Microbiology, Mammalian Anatomy and Physiology, Human Sensation & Perception, Food Science & Technology, Human and Animal Nutrition & Behavior, Manufacturing/Processing and Systems Analysis, Horticulture and Ag-Business.
- Certification with integrity, honesty and a dedication to the philosophies organics originated from.

The primary goals in processing organic foods are to maintain quality and nutritional value after harvest and to provide an expanded market for the products of organic farms and other organic production systems.

Each part in the chain of custody of organic production is important, from the seed to our dining room tables, including the seed provider, grower, contract services, handlers, processors, and retailer.

Market Potential

- Total US organic sales have been increasing on an average of 18-20% per year for the past 10 years.
- Approximately 65% of US consumers purchased organic products in 2005.
- 2004 US sales exceeded \$12 billion and is predicted to reach \$30 billion by 2007.
- 2004 world organic sales estimated at \$26.5 billion US dollars.
- US is currently the fastest growing organic market in the world.
- Demand is greater than supply in almost all organic products. (OTA website and BioFach Newsletter)

Organic processors strive to retain the nutritive value of the food through the reduction and minimization of processing methods whenever possible. The order of preference for ingredients is fresh ingredients, followed by minimally processed ingredients, followed by highly processed ingredients



Where do you fit?

Processor / Manufacturer

An enterprise that takes legal ownership of a material and alters it through processing. This category also allows operations to handle product and perform contract services.

Handler

Operations that take legal title to commodities, products, or ingredients and sell with no further processing other than minimal, entry level processing (such as cleaning) and/or packaging.

Contract Services

An operation that does not take legal title to products or ingredients, but performs contract work for another party.

Labeling:

Organic processed products must be appropriately and fully labeled; the consumer has a right to know ALL ingredients which make up the food products they purchase and eat. Ingredients must be listed by their commonly known names in order to provide the consumer with easily understood information which is not deceptive or obscure.

“100% Organic”: Must contain 100% organically produced ingredients, not counting added water and salt

“Organic”: Must contain at least 95% organic ingredients, not counting added water and salt. (other restrictions apply)

“Made with Organic Ingredients”: Must contain at least 70% organic ingredients, not counting added water and salt. (other restrictions apply)

***Organic certification is required by law in the U.S.A.
and many other countries.***