



WHERE FOOD COMES FROM ORGANIC
ORGANIC CERTIFICATION

WFCF ORGANIC

Where Food Comes From Organic, a division of Where Food Comes From, Inc., offers certification services to our clients at a reduced cost by being able to bundle various certification and verification services as well as allowing them to leverage our technology solutions.

WFCF Organic is positioned to disrupt the organic certification industry due to many strategic changes. Our online based platform known as SOW Organic will streamline the certification process not just for your first year, but for every year moving forward. We also have an incredibly talented team of certification specialists with agriculture and food backgrounds to provide a world-class customer service experience. We are also proud to offer the most unique pricing in the industry today!

BUNDLING WITH WHERE FOOD COMES FROM, INC.

Where Food Comes From, Inc. is America's trusted resource for third party verification of food production practices. Through proprietary technology and patented business processes, the Company estimates that it supports more than 17,500 farmers, ranchers, vineyards, wineries, processors, retailers, distributors, trade associations, consumer brands and restaurants with a wide variety of value-added services. Through its IMI Global, WFCF Organic, Validus Verification Services, SureHarvest, and Postelsia divisions, Where Food Comes From verifies food claims, optimizes production practices, and provides data-driven insights to food supply chains.



WFCF Organic is proud to offer our customers comprehensive and cost-effective solutions.

By leveraging our expertise and synergies within the WFCF family, we can bundle certification and verification programs, as well as provide you with the technology solution you need to make a difference in your supply chain.

Our integrated approach enables you to navigate complex requirements, optimize operations, reduce on-site visits, lower biosecurity risks, and drive sustainable growth confidently. We are dedicated to supporting your success and helping you stay competitive, providing convenience, efficiency, and cost savings in one integrated solution.



USDA NATIONAL ORGANIC PROGRAM & NON-GMO PROJECT

Many of our clients have said they benefit from becoming both USDA Organic and Non-GMO Project Verified. While the organic industry understands that Organic means Non-GMO, consumers may not have the same awareness. However, a research study showed that both Non-GMO Project and Organic seals are the most sought after certification seals on food products.



UPCYCLED CERTIFIED

The Upcycled Certification Standard, now officially part of the WFCF family of standards, is designed to reduce food waste by promoting the upcycled food economy. Upcycled products use ingredients that have full nutritional value and are safe but for various reasons would have gone to waste.



BEE FRIENDLY FARMING

Bee Friendly Farming is a certification program for farmers and ranchers who are implementing practices to provide forage and nesting sites, avoid pesticide use by implementing Integrated Pest Management (IPM), improve soil health, increase carbon sequestration, elevate water quality, and ensure pollination efficacy.



THE PALEO DIET

The Paleo Diet® certification program is based on the science of Dr. Loren Cordain, who founded the modern Paleolithic nutrition movement. The Paleo Diet has translated the evidence-based, peer-reviewed science of Paleolithic eating into a modern food certification process that is now available to food manufacturers, retailers, and other partners.



WFCF PLANT-BASED

The WFCF Plant-Based Certification Standard sets guidelines and requirements for what kinds of claims, ingredients and handling processes are allowed within Certification, including during the testing, processing, or production of a product aiming to be certified as Plant-Based.



GLUTEN-FREE

The WFCF Gluten Free standard is based on a combination of quantitative analysis of ingredients and products, along with required management practices aimed at minimizing the introduction (accidental or otherwise) of gluten proteins in the production stream.





STEPS TO CERTIFICATION

Organic and Non-GMO certification can be complex. We have simplified and streamlined the process to make it easier for you. WFCF Organic team members are specially trained and have extensive experience in their area of certification.

- 1 Enrollment**
Submit:
 - Organic System Plan
 - Signed certificate contract
 - Certification fees
- 2 Initial Review**
 - Organic System Plan reviewed for compliance
 - Follow-up if needed
- 3 Inspection**
 - Inspection scheduled
- 4 Final Review**
 - Inspection report generated
 - * Results reviewed by compliance team
- 5 Certification**
 - Certification issued
 - Apply for organic cost share program
- 6 Annual Review**
 - Update Organic System Plan
 - Pay renewal fees
 - Complete inspection





KEY REQUIREMENTS FOR ORGANIC CERTIFICATION

- **Organic System Plan**

All certified entities or applicants must submit and annually update an Organic System Plan (OSP) that details all practices and procedures followed by the operation. The OSP is considered the building blocks in the organic certification process and is the primary document (a collection of documents, really) by which a producer demonstrates compliance with the applicable organic standards on all aspects of their operation.

The OSP includes information on seeds, fertilizers, pest control practices, ingredients and ingredient suppliers, feed, product list, labels, herd lists, field history, and operational procedures.

- **Recordkeeping**

The organic regulations require operations to maintain records for the production, harvesting and handling of organic products. Records must fully disclose all activities and transactions of the certified operation in order to be fully understood and audited. WFCF Organic Certification Specialists and inspectors will review records and communicate to the operation if current recordkeeping practices are sufficient to meet compliance.

- **On-Site Inspection**

The goal of the inspection is to verify that practices on site are aligned with practices outlined in the OSP. All organic operations must undergo a minimum of one inspection each year. The inspection includes opening meeting, records review, product traceability audits, product mass balance exercises, physical site/fields tour, and general review of the organic system plan and operation policies/procedures. All certification bodies are also required to perform a small percentage of unannounced inspections each year.

- **Reviews**

The OSP is reviewed by WFCF Organic certification specialists before and after inspection each year. Certification Specialists must approve products, labels, and inputs prior to use by the operation. If information is needed to determine compliance, WFCF Organic will work with you to gather that information before a final decision is made. Once a certification specialist has determined that an operation is compliant an organic certificate is issued.

WHY USE WFCF ORGANIC AS YOUR ORGANIC CERTIFIER?

1. Experienced Team

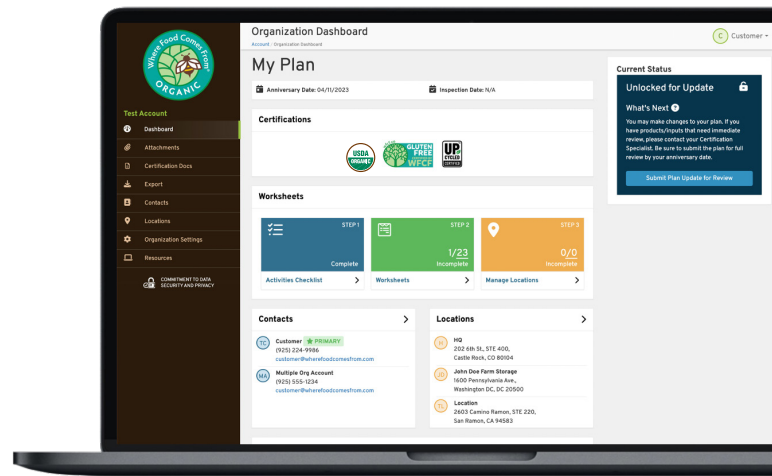
Many of our Certification Specialists are involved in agriculture and have operations of their own. They are all passionate about food and agriculture as whole.

2. Continuous Improvement

WFCF Organic continues to look at ways to improve our processes, software systems and the overall experience for clients. Ensuring that our services and the bundling opportunities we provide are benefitting our customers in the most cost-effective and efficient way possible is incredibly important to us.

3. Leading Edge Technology

WFCF Organic offers a unique solution for our organic clients through SOW Organic, a technology-enabled OSP software. Designed for a seamless organic certification process, it offers an intuitive client interface and real-time information updates for farmers, retailers, and CPG companies. Any updates or changes prompt immediate notifications to your Certification Specialist, making the certification process with WFCF Organic the most unique in the industry.



SOW Organic

WHAT OUR CUSTOMERS HAVE TO SAY



“When we started our organic farm, and pursued certification through Where Food Comes From Organic, the initial paperwork was overwhelming. The auditor was very patient as we worked through the paperwork. Over the years, our documentation has steadily improved, helping me stay on track, and the transition has been positive.”

Lynn Brown
Brown's Place Farm



“The least sexy part of Organic is compliance. One of the biggest reasons I chose WFCF is because of their online platform. We can all agree the paperwork is tedious, so when you have perfect document control in an online portal, it makes things easy. Everyone I have dealt with at WFCF has been so awesome and they are better than any other certifier I have dealt with in my career.”


Fred Garcia
Solvang Brewing



“In our quest to become USDA Organic certified, we contacted representatives and they put us in touch Where Food Comes From Organic, who provided guidance to ensure our products were genuinely organic and traceable from the beginning. Where Food Comes From Organic was instrumental in helping us achieving our certification.”

Sherry McGann
Mystic Mountain Mushroom







**Please contact us for more information.
We look forward to hearing from you soon!**

 wfcorganic.com

 wherefoodcomesfrom.com

 303.895.3002

 info@wfcorganic.com