



USDA Organic Certification at Orgain

Organic Certification is the most heavily regulated and closely monitored food system in the U.S. It is backed by a set of rigorous federal production and processing standards. These standards require that products bearing the USDA organic label be grown and processed without the use of toxic and synthetic pesticides and fertilizers, genetic engineering, antibiotics, synthetic growth hormones, artificial flavors, colors, preservatives, sewage sludge and irradiation.

The organic certification process was defined by the United States Department of Agriculture (USDA) and is monitored by the National Organic Program (NOP). Organic Certification is designed to certify every step of the organic chain, in strict accordance with NOP guidelines. From the land on which the product is grown, to the producers growing the product, from the post-harvest facilities preparing the product, to the processing and handling facilities transforming the product, the certifying agents' job is to verify that organic integrity is maintained.

Becoming certified organic is a rigorous, multi-step process. The organic system is designed to verify that federally regulated organic production and processing methods are followed.

That is why the U.S. organic standards require:

- Companies submit a detailed application, outlining the nature of their operation, the production/handling processes they use, and the products they produce. This is called an Organic Systems Plan, and it enables inspectors and consumers alike to trace organic products from the farm to table.
- Rigorous announced or unannounced certification inspections by third-party inspectors to ensure that products bearing the organic label are grown and processed in a manner that you and your family can trust. Certifiers also audit companies' records (e.g., of purchases, inputs, ingredients), tracing products from their starting ingredients to their final stages of processing/production.
- All products bearing the organic label must comply with federal, state, FDA, and international food safety requirements.



Organic food contains no artificial flavors, colors or preservatives and no genetically modified organisms (GMOs). Minor non-organic ingredients used in processed organic food must come from a list of approved substances, known as the "National List," that have been evaluated for safety and their impact on both human and environmental health. By law, these ingredients must make up 5% or less of the total ingredients used to make organic food.

Organic manufacturers must take a number of steps to ensure additional standards are met for how the food is made—this means thoroughly cleaning machinery, storing organic ingredients separate from non-organic ones to avoid cross-contamination, and record-keeping to verify that when you buy an organic product it contains only what you expect.

Most of Orgain's products (around 90%) are certified organic. Certified organic products have been shown to help reduce the potential health risks associated with exposure to toxic and persistent chemicals. And Organic farming helps keep toxic and persistent chemicals out of the soil where we work and play, the air we breathe and the water we drink.



Andrew Abraham, M.D.
Orgain Founder & CEO

Nancy Knight
VP of Quality & Regulatory Compliance



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