



PESTICIDE-FREE CERTIFICATION FOR PROCESSORS



WHAT?

- ✓ A certification to guarantee that the crop products or foods produced by a processor are processed and handled without the use of synthetic chemical pesticides, are not contaminated with any unwanted chemicals and are GMO-free.
- ✓ Processor certification is offered by N+3F after verifying the effective implementation of pesticide-free hygienic practices as prescribed in their standard operating procedures.

WHY?

To access a growing market for pesticide-free foods, both domestic and international.

WHO CAN AVAIL?

All kinds of processors, including MSMEs, FPOs, and other entities, who process, dry, freeze, clean, mix, pack, or label pesticide-free food products.

ADVANTAGES

- ✓ **Lower cost** – The cost of certification is considerably lower than other certification options.
- ✓ **A third-party verified proof that the foods processed and handled are safe and pesticide-free.**
- ✓ **A means to gain buyer or consumer trust and improve brand image.**
- ✓ **Scope to realize better prices** – This certification offers scope to realize better prices for pesticide-free products.



PRE-REQUISITES?

- 1. SOPs for pesticide-free operations:** The processor must develop SOPs for pesticide-free aggregation, processing, and handling for the facility and for the specific products depicting process flow and control points in alignment with the Zero Pesticide Use Agriculture and Foods Standards of N+3F.
- 2. Use of pesticide-free raw materials:** Only certified or tested pesticide-free products/raw materials must be sourced.
- 3. Adoption of practices that ensure avoiding contamination and commingling:** Should follow all pertinent measures to avoid contamination from synthetic chemical pesticides and other unwanted chemicals, and commingling, including:
 - > **Separation of pesticide-free and conventional products** in terms of time and space if both are handled in the same processing unit.
 - > **Adoption of appropriate pest management measures that do not involve the use of synthetic chemical pesticides.**
 - > **Practicing bleed runs** to flush out any remaining conventional product in the processing machine.
- 1. Functional monitoring system:** There needs to be a proper monitoring system to check the hygienic conditions and adoption of standard operating procedures by staff at every stage of the product flow and by the associated entities for which certain tasks are outsourced.
- 2. Record keeping and documentation:** Records pertaining to the pesticide-free condition and traceability of the product must be maintained – e.g., supplier certificates, waybills, reception notes, processing protocols, stock register, invoices, cleaning schedule, etc.

DOCUMENTS REQUIRED?

- **Standards Operating Procedures (SOP) for the processing unit** covering processing facility operations involved, handling, and maintenance of the storage areas and warehouses (along with risk assessment and mitigation measures).
- **Standards Operating Procedures (SOPs) for each processed product.**
- **FSSAI license.**
- **Stock Register.**
- **Recent test reports** of the products mentioned in the application.

FEE?

The fee for Processor Certification will cover the fee for document review and preparation, inspection fee, travel time fee, report preparation and certification fee, and the actual cost of travel, boarding, and lodging for external inspectors. If product testing is involved, the actual expenses for the same need to be borne by the Processors.

Processors and food handlers interested in pesticide-free certification can contact:

Nature-Positive Farming & Wholesome Foods Foundation (N+3F)

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