



## PESTICIDE-FREE CERTIFICATION FOR FOOD BUSINESS OPERATORS



### WHAT?

- ✓ A certification to guarantee that the crop/food products of an operator are processed, produced and handled without the use of synthetic chemical pesticides, are not contaminated with any unwanted chemicals and are GMO-free.
- ✓ Pesticide free certification for food business operators 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 food business operators, including food enterprises, processing units, distributors, FPOs, and other entities, who process, dry, freeze, clean, mix, do value addition, pack, label or trade 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, produced and/or 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.





## PREREQUISITES

- 1. Have written SOPs for pesticide-free operations:** The operator need to have i) SOPs for the facility and ii) SOPs for the specific products which are 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 pesticide-free practices:** 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 unit.
  - **Practicing bleed runs** to flush out any remaining conventional product in the processing machine (Processors).
  - **Adoption of appropriate pest management measures** that do not involve the use of synthetic chemical pesticides.
- 4. 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.
- 5. Record keeping and documentation:** Records pertaining to the adoption of SOPs and traceability of the product must be maintained – e.g., supplier certificates, waybills, reception notes, stock register, invoices, cleaning schedule, etc.

## DOCUMENTS REQUIRED

- **Standard Operating Procedures (SOPs) for the facility** covering processing/production operations, handling and maintenance of the storage areas/warehouses, along with risk assessment and mitigation measures.
- **SOPs for each product**
- **FSSAI license**
- **Stock Register**
- **Proof of sourcing pesticide-free raw materials**

## SERVICES OFFERED

- **Developing customized SOPs**
- **Training on SOPs**
- **Certification**

**Fees:** Based on the customised services offered fees will be calculated

**Interested food business operators can contact:**

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

🌐 [www.np3f.in](http://www.np3f.in)

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