

Food that has been grown in compliance with organic agricultural regulations is referred to as "organic food." Organic agricultural practices include resource cycling, promoting ecological balance, and preserving biodiversity, while standards differ from country to country.

Organic food production ensures consumers that hazardous persistent pesticides, synthetic fertilizers, antibiotics, or growth hormones are not utilized. As for the influence of food growing on the land, water, and air environments, it also signifies that quality criteria for food cultivation have been satisfied.

Organic food production, as opposed to private gardening, is a self-regulated business with government oversight in some nations. Currently, in order to advertise food as organic within their borders, the European Union, the United States, Canada, Japan, and many other nations demand that producers get unique certification based on government-defined requirements. Products must be grown and produced in accordance with the rules established by the nation in which they are sold in order to be certified organic.

## CHALLENGES

- A significant obstacle is the lack of understanding of the need to adhere to high quality and safety standards across the supply chain, from farmers to distributors, in order to create goods in response to consumer demand.
- In addition to domestic sales and even exports, traders and other industry participants must cope with a plethora of rules and bylaws, which is difficult and causes costs to rise.
- It is crucial to identify genetically modified organisms (GMOs) connected to subpar farming practices.
- Both the environment and the health of the consumer are at risk from these GMOs.
- Managing pesticide traces and spotting possible problems with traces of pesticides in the food supply and products

TESTING OF ORGANIC FOOD REQUIREMENTS

One of the food industry's fastest-growing segments right now is organic food. Before receiving certification, authenticated tests are performed on certified organic foods.



An organic food's certification ensures that it was grown and processed without the use of pesticides and chemical fertilizers and is free of pollutants.

Testing facilities for organic foods are widely used to evaluate the nutritional value and potential health advantages of these foods. Consumers are reassured by food testing that the frequently expensive products they are buying are indeed organic.

During these testing procedures, a number of organic food testing criteria are taken into consideration. You won't have to worry about the results or the next.

In essence, testing organic products is necessary to make sure they live up to their promises and are safe for consumption. These tests can not only assist you in obtaining official certification of compliance with legislation, but they can also increase consumer trust in your brand. As a result, you must choose to test all of your items for organic food as an organic product manufacturer or distributor.



## REGULATIONS

In order to preserve standards and food safety, the FSSAI recently put into effect the Food Safety and Standards Act. All food products must now be verified and labelled as organic, according to a new order from the Food Safety and Standards Authority of India (FSSAI).

The United States Department of Agriculture (USDA) has implemented stringent regulations that help to safeguard consumers and open up opportunities for organic producers in order to have a solid organic control system. To be certified organic, products must be grown and manufactured in a manner that adheres to standards set by the country they are sold in:

- Australia: NASAA Organic Standard
- European Union: EU-Eco-regulation
- India: National Program for Organic Production (NPOP)
- Indonesia: BioCert, run by Agricultural Ministry of Indonesia
- Japan: JAS Standards

- Mexico: Consejo Nacional de Producción Orgánica, Department of Sagarpa
- New Zealand: there are three bodies; BioGro, AssureQuality and OFNZ
- United States: National Organic Program (NOP) Standards



## WHY US

With Eureka as your partner, we will advise you on the food laws in your target markets and assist you in creating the appropriate risk-based monitoring measures to ensure the success of your company.

The quality of organic foods is ensured by reliable and accurate testing and analysis.

**Eureka** can offer the residue analysis and superior knowledge you need to make sure your products abide by the different regulations governing organic produce. To guarantee quick turnaround times and precise test results, we use cutting-edge methodology and years of experience.

We offer precise and reliable testing and identification by using analytical techniques such as HPLC, GC, GC-MS, LC-MS-MS, GC-MS-MS, GC-HS-MS, ICP-OES, ICP-MS, FTIR, ELISA, PCR, UV-VIS, NMR and much more accordingly.

## SCOPES

- Genetically Modified Organisms (GMOs)
- Analysis of pesticide residues according to international legislation
- Mycotoxins (Ochratoxin A, aflatoxins)
- Process Impurities (furan and acrylamide)
- residues of pesticides
- Fumigants (bromide, phosphine)
- Heavy Metals (lead, cadmium, mercury and arsenic)
- Fossil Fuel Hydrocarbons