June 7, 2018



HELP YOUR BUSINESS STAND OUT IN THE CROWDED NATURAL FOODS INDUSTRY

NSF International & QAI



NSF AND QAI ARE WORLD LEADERS IN CERTIFICATION



- One of the largest and most respected certifiers in the world
- Certifying integrity to national and international standards
- Sharing our knowledge through education and training



- Innovating solutions for growing the values based market
- Protecting our environment and communities

WHAT LABEL CLAIMS DO FOR YOU



Increase Product Sales



> Quickly communicate brand values



> Provide proof of process (Non-GMO, Antibiotic-free)



> Quality Assurance



Retailer Compliance

LABEL CLAIMS

✓ Dietary Values





✓ Religious Values

✓ Lifestyle Values







✓ Sourcing Values

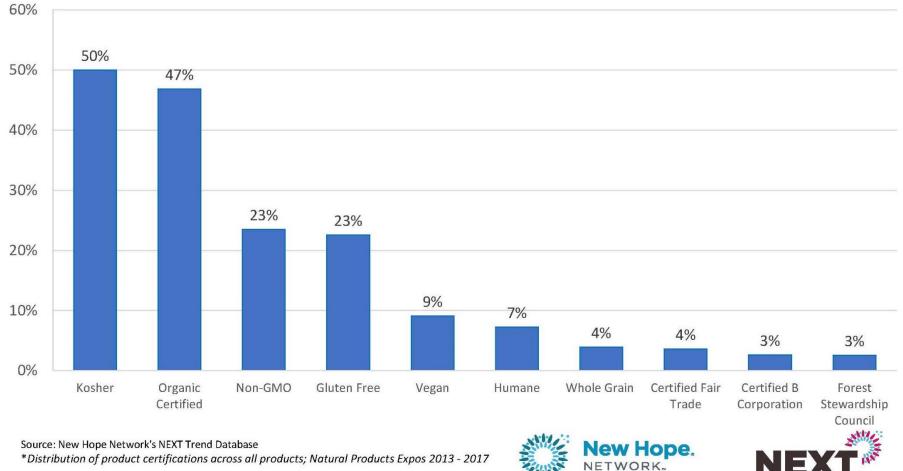








TOP 10 RETAIL PRODUCT CERTIFICATIONS*

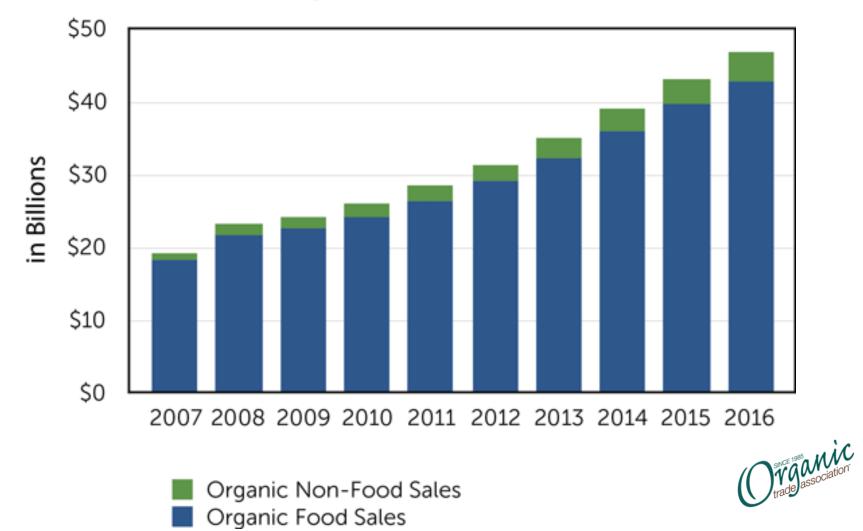


*Distribution of product certifications across all products; Natural Products Expos 2013 - 2017

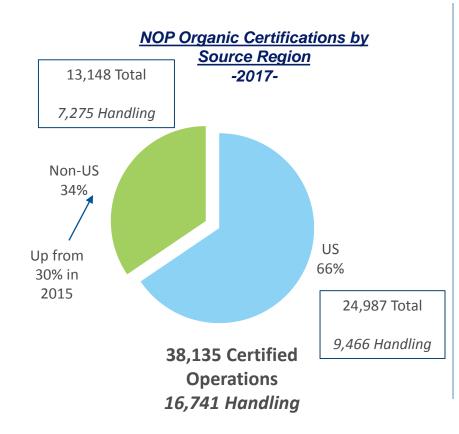
NETWORK.

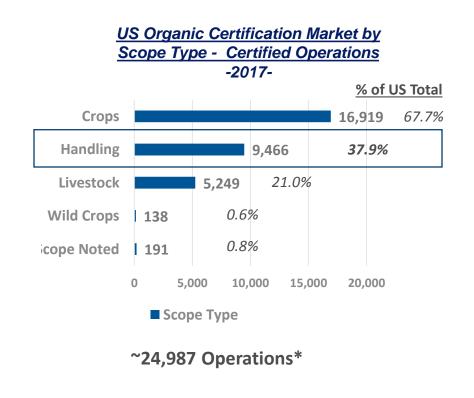
GROWTH OF ORGANIC INDUSTRY

Total U.S. Organic Sales and Growth, 2007–2016



38,135 CERTIFIED USDA NOP GLOBAL OPERATIONS 9,466 ARE US HANDLING OPERATIONS

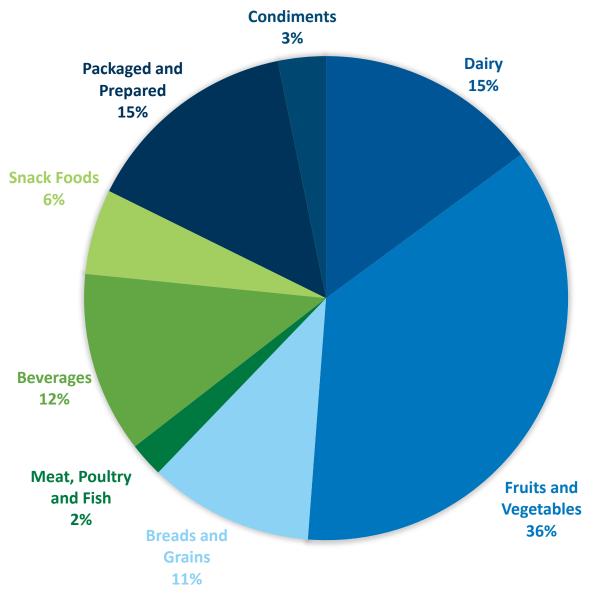




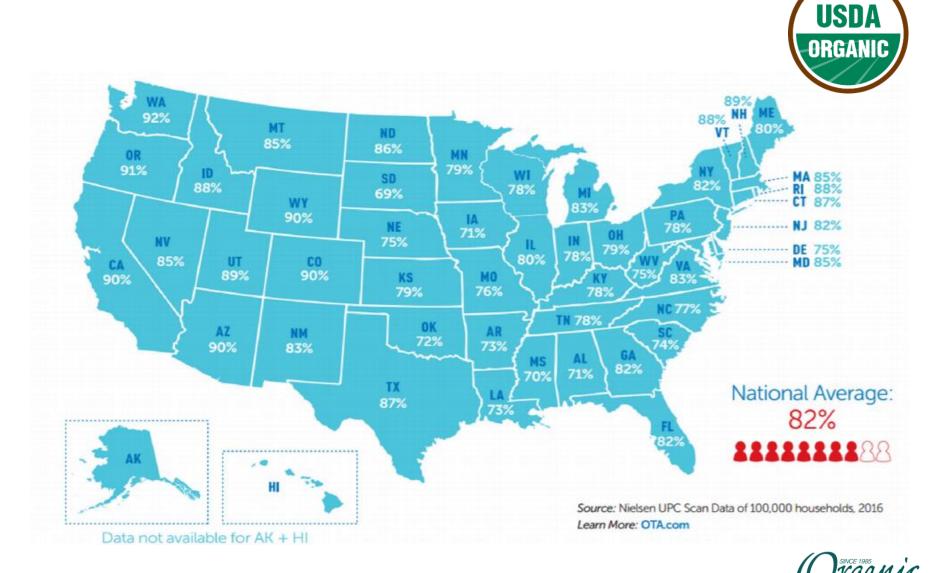
*Operations can have multiple scopes (crops + handling, etc..)



ORGANIC FOOD SALES, 2016



PERCENTAGE OF US HOUSEHOLDS PURCHASING ORGANIC PRODUCTS



©Organic Trade Association



The growth of the organic industry is a response to increasing consumer demand for food that is:

- Healthier for them and their families
- More sustainable and better for the environment
- More humane treatment of animals
- Better for the economy



INDUSTRY LEADERS ARE ACQUIRING ORGANIC BRANDS



NSF CLIENTS



Organic Certification Process



MAJOR COMPONENTS OF ORGANIC CERTIFICATION

PRODUCT COMPOSITION

- 100%, 95%, 70%
- Impacts what label claims that can be made

LABEL CLAIMS

- Labeling determined by product composition
- Impacts display of USDA Organic seal, PDP and ingredients list

CRITICAL CONTROL POINTS

- Storage and handling procedures, packaging materials, water, cleaning products (sanitizers) and pest control
- Must prevent contact with prohibited materials or co-mingling with convention products

AUDIT TRAIL/RECORD KEEPING

- Fully disclose all activities and details
- Batch records, shipping/receiving docs, records to demonstrate mass-balance

ORGANIC CERTIFICATION AUDIT REQUIREMENTS NATIONAL & QAI | 15

REQUIRED FOR ALL ORGANIC PRODUCTS

- > Certification of process AND product (ingredients, sanitizers, processing aides)
- > Review of product formulations, supplier declarations/certifications, audit trail
- > Identity preservation Segregation to prevent contamination & commingling
- > National List of allowed non-organic materials crops, livestock and processing
- > Prohibits, GMOs, Irradiation and Sewage Sludge
- > Annual inspection
- > Three levels of product certification:
 - 100% Organic
 - Organic (>95%)
 - Made with Organic (>70%)



PRODUCE

- > Maintain or improve soil and water quality, biodiversity
- > Harvest withholding period after manure application

PROTEINS AND DAIRY

- > Managed as organic from last 1/3 of gestation, poultry from 2nd day of life
- > 100% organic feed required
- > Access to pasture requirement, 30% DMI for ruminants
- > No antibiotics, hormones

Certified Organic Label Claims



CERTIFICATION SOME COMMON REQUIREMENTS





COMMON

- > Identity preservation
 - Segregation to prevent contamination & commingling
- > Review of product formulation
- > Ingredient declarations/certifications
- > Audit trail & recordkeeping
- > Onsite Inspection

UNIQUE FOR ORGANIC

- > Certification of process AND product
- > Three levels of product certification:
 - 100% Organic
 - Organic (>95%)
 - Made with Organic (>70%)
- > National List of allowed non-organic materials
- > Prohibits, GMOs, Irradiation and Sewage Sludge
- > Maintain or improve soil and water quality, biodiversity

NON-GMO

Top 5 reasons that consumers who avoid GMOs say they do so:

64%	62%	48%	35%	32%
Concerned about possible impact on personal health and well-being	Just want food to be as natural/ unaltered as possible	Want to know exactly what goes into the food I eat	Concerned about potential impact on environment	Don't want to support companies that use GMOs

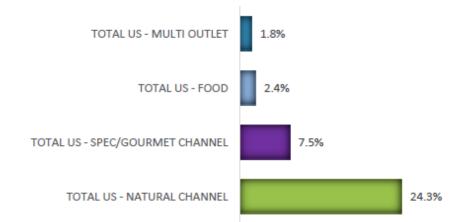
Source: Food Retail Implications for U.S. Grocery Shopper Trends 2017 – FMI & Hartman Group

NON-GMO

52 week Non GMO Project Verified Dollar Growth

+11.0% +14.0% +11.0% +11.2% +11.2% +12.0% TOTAL US - NATURAL CHANNEL TOTAL US - FOOD TOTAL US - MULTI OUTLET

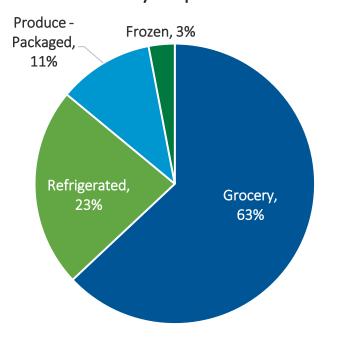
52 Week Non GMO Dollar Share



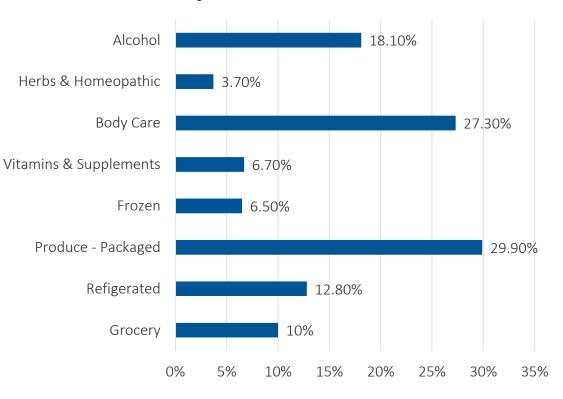
Source: SPINSscan Q3 2015 data

NON-GMO

Non-GMO Project Verified Dollar Sales by Department



Non-GMO Project Verified Dollar Sales v. YAG



Source: SPINSscan Q3 2015 data

NON-GMO PROJECT



- > 3,000 brands
- > 43,000 products
- > \$19.2 billion in annual sales
- > NSF is an approved Technical

Administrator

Source: nongmoproject.org

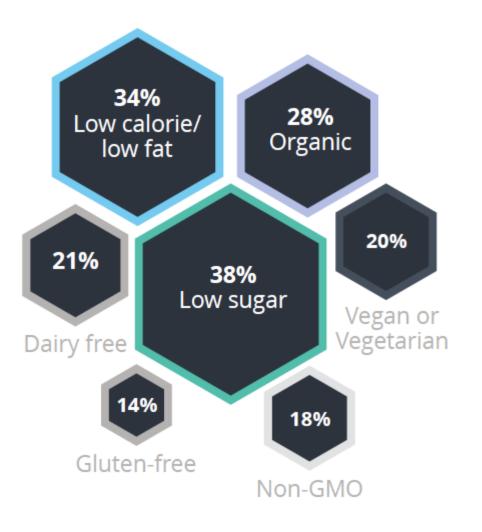
NSF TRUE NORTH NON-GMO



- > Whole Foods Market approved per its GMO Labeling Policy
- > Global program and use of logo
- > Dietary Supplement specific "Annex"
- > Cosmetic and Household Product specific "Annex"

GLUTEN-FREE

According to the survey, consumers shop according to the following diets for themselves or someone in their household.



GLUTEN-FREE MARKET SIZE

The U.S. Gluten-Free market is **\$11.6 billion** and expected to grow 11% each year

Consumer trust in manufacturer gluten-free claims has slightly waned.

They want to see independent certifications.





HONEY ADULTERATION

271,000 results (0.47 seconds) About

Honey is susceptible to adulteration with cheaper sweeteners; those that have been detected in adulterated honeys include sugar syrups and molasses inverted by acids or enzymes from corn, sugar cane, sugar beet and syrups of natural origin such as maple.



Advances in Honey Adulteration Detection - Food Safety Magazine https://www.foodsafetymagazine.com/.../advances-in-honey-adulteration-detection/

About this result
Feedback

TRUE SOURCE HONEY



- > 78 certified global exporters
- > 14 certified N. America packers
- > Country of Origin program
- > Sampling & Testing required
- > Logo use in USA and Canada



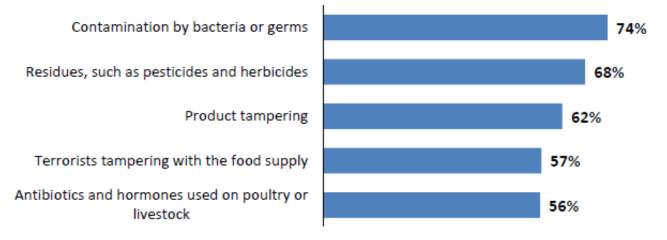
Made With True Source Honey

> For CPG companies sourcing TS certified honey

ANTIBIOTICS

Shoppers are concerned with risks associated with food mishandling or malice

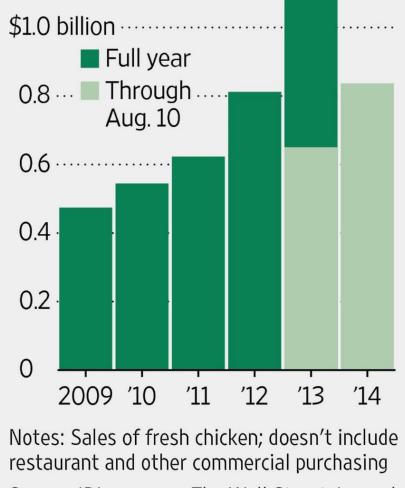
Food conditions shoppers believe pose some/serious health risk



Source: U.S. Grocery Shopper Trends 2017 by FMI and Hartman Group

RAISED WITHOUT ANTIBIOTICS

Consumer spending on chicken raised without antibiotics.



Source: IRI

The Wall Street Journal

NSF RAISED WITHOUT ANTIBIOTICS



> Global opportunity

> v2 of the protocol expected in 2018



HOW DO YOU CHOOSE A CERTIFIER?

- BRAND PERSPECTIVE

EASY

CERTIFICATION MADE

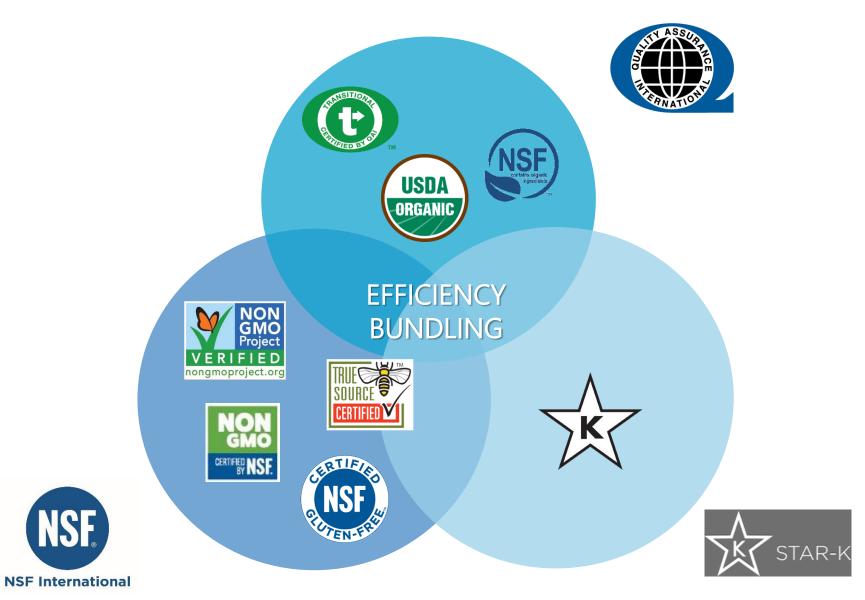


- Experience in certifications
- ✓ Trusted relationship
- ✓ Qualified staff
- ✓ Industry involvement

What 3rd Party Certification should you use?

Organic or Non-GMO? Or both?

EFFICIENCY BUNDLING



WHEN YOU'RE READY FOR THE NEXT LEVEL AND HELP YOUR BRAND STAND OUT:





ORGANIC CERTIFICATION

Email: <u>qai@qai-inc.com</u> Web: <u>www.qai-inc.com</u>



Email: <u>consumervalues@nsf.org</u> Web: <u>www.valuesverified.org</u>

