

FOOD SAFETY INSIGHT



Everybody eats... Everybody cares about food safety!



A Publication of Perry Johnson Registrars Food Safety, Inc.

Organic FAQs

Organic certification is hotter than ever, from organic produce to bread, cheese, and other products. But the process of achieving USDA Organic certification can seem daunting – what are some of the biggest questions PJRFCSI clients have asked about the program?

How many companies has PJRFCSI certified organic?

PJRFCSI currently has over 40 companies actively certified as organic – it is one of the fastest-growing programs we offer!

What benefits can organic certification bring to me and my business?

Not only does the familiar USDA Organic seal tell consumers that you are selective of what goes into your product but that you have a focus on environmental integrity; this increases consumer confidence by a great degree. Additionally, certified organic products can generate an approximately 30% higher price point compared to their uncertified counterparts.

What product areas and operation types can PJRFCSI certify organic?

PJRFCSI can certify agricultural farms growing things such as fruits & vegetables, hemp, and herbs, or processing and handling facilities. The scope of the latter can vary widely, from nuts, flavorings, teas, and produce to things like cosmetics or wine.

Is there any financial assistance or rebate system for certification through state or national governments?

The Organic Certification Cost Share Program (OCCSP) can assist producers and handlers of agricultural products in handling the costs of obtaining or maintaining organic certification under the National Organic Program (NOP). This program may cover up to 50% (a maximum of \$500) for each of the following categories/scopes: crops, wild crops, livestock, processing/handling, and state organic program fees.

Can USDA Organic certified products be imported into and out of the USA?

In order to create additional markets for certified organic farmers and businesses, the USDA has facilitated trade partnerships with multiple foreign countries. Regulations and expectations can vary by sector and region – reach out to PJRFCSI for more information! ♦

Upcoming PJRFCSI Tradeshows



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PJRFSI Tradeshows

GSAF

Congratulations to PJRFSI SVP of Food Safety & Supply Chain, Paul Damaren, on his recognition during GSAF as a Top 100 Global F&B Leader!

Thank you to everyone who took the time at GSAF Las Vegas to visit the PJRFSI booth! We look forward to seeing everyone at even more in-person tradeshows over the coming months!



IAFP

Thank you to everyone who took the time to stop by and visit PJRFSI's booth during IAFP 2021 in Phoenix! It was a great couple of days full of networking and answering questions about certification.

CannaCon Detroit

We appreciate everyone who spoke with our team members at Detroit CannaCon, and especially those who attended Brett McMillen's presentation during the show! [Click Here](#) to see a video recap of our time at the show, and if you missed Brett's live speech, a recording can be [Viewed Here](#). ♦



Client Spotlight: LorAnn Oils

Founded in Lansing, Michigan in 1962, LorAnn Oils has been a premier supplier of fine flavorings, essential oils, and specialty ingredients to a wide range of clients from retailers and manufacturers to health practitioners and consumers. As a family-owned and operated business, LorAnn prides itself in providing quality products and service to customers worldwide – over 60 countries to date.

With such a keen focus on safety and quality, seeking Safe Quality Food (SQF) certification was an easy decision. LorAnn achieved SQF certification in 2013, and according to Regulatory Manager Lee Anne Jackard, “It has been an important selling point for our company ever since.” Jackard cites the global recognition and credibility of the standard as a key reason for their adherence to SQF. In addition, LorAnn is also certified organic through PJRFSI – a distinction that helps customers make educated decisions. “Today’s consumer cares about living a more sustainable and socially responsible life [...] they want to be able to make an educated choice when it comes to their buying decisions,” said Jackard.

Besides the intrinsic benefits of certification, LorAnn has found their partnership with PJRFSI to be highly satisfactory. “[The relationship] has been an extremely positive experience” according to Jackard. With their sights set upon expanding into a second location and adding new products in the near future, a strong relationship with their certification body is key. LorAnn’s decision to offer not only products intended for larger-scale customers and manufacturing operations but sizes appropriate for at-home consumers as well sets them apart from the competition. “We like to say we offer professional flavors for every kitchen,” said Lee Anne Jackard. “Our passion is to turn the typical into something special.”

To learn more about LorAnn Oils or to peruse their catalog of products, visit www.LorAnnOils.com. For more information on SQF or organic certification and how they may benefit your organization, reach out to PJRFSI at (248) 358-3388. ♦

LORANN
QUALITY—A FAMILY TRADITION SINCE 1962



Career Opportunities

PJRFSI is seeking the right hardworking, articulate individual with strong interpersonal skills for a contract position (travel required) in the field Agriculture Food Safety Auditor.

The right candidate would perform 3rd party audits to GFSI schemes such as GLOBALG.A.P and PrimusGFS for our clients in North America.

Responsibilities & Duties:

- Conduct farm food safety audits and report audit reports
- Communicate audit results and nonconformities with client management
- Submit accurate and complete audit reports within specific timeline
- Attend mandatory training to maintain qualifications

Requirements:

- Undergraduate degree with coursework in agriculture, biology or food science
- Minimum of two years work experience in the agricultural sector
- HACCP and Hygiene Training
- Lead Auditor Certification
- Additional language skills - Spanish desired

Seeking candidates with experience in any of the following: GLOBALG.A.P., and PrimusGFS

Call or email resumeto: lmaloney@pjrfsi.com. ♦



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PJRFSI Podcasts



The Perry Johnson Registrars Food Safety, Inc. Podcast

Have you caught up with the latest PJRFSI Podcast episodes? With segments on topics from Enterprise Risk Management and SQFI to Environmental Monitoring Programs and Supplier Quality, there's sure

to be an episode to interest everyone! Best of all, each episode of the podcast is free to listen to through PodBean! Click the link to see the full list of episodes and start listening today! <https://www.pjrfsi.com/podcast> ♦