



asco
International

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Agricultural Goods & Services Inspections

About Us



Certification and inspection of agricultural products with **asco international**

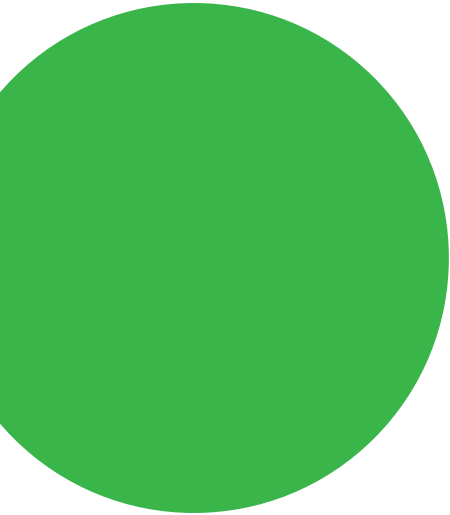
asco international is proud to be the sole representative of CERES GmbH (a German certification body for organic farming and food processing) in Iran. **asco** carries out the inspection and sampling of Agfood production and processing facilities in the region according to the national and international standards. It is an active organization in spreading out awareness about “healthy foods” and “certified products.”

Department of Agfood production and processing inspection (AP), with several offices around the world and competent inspectors aims to reduce service fees. AP is able to inspect and certify your products for local and global markets.

The main activity of the AP department is the certification of Organic goods with the collaboration of CERES.

To maintain human and environment health and to produce healthy products different standards have been developed such as:

- Organic
- GLOBAL G.A.P
- Maximum Residue Limits
- Halal
- Quality inspections and sampling of foodstuff
- Good Manufacturing Practice standards



Organic

The International Federation of Agricultural Organic Movements (IFOAM) defines “...Organic Agriculture as a production system that sustains the health of soils, ecosystems and people and relies on ecological processes, biodiversity and cycles adapted to local conditions...”

In other words, organic is the product of completely natural resources without the use of any chemical inputs, i.e., fertilizers and pesticides.

Different kinds of organic standards:

- EU organics (EC regulation 2007/834)
- NOP (National Organic Program)
- COR (Canadian Organic Regime)
- JAS (Japanese organic Agricultural Plan)
- Organic 11000 (national organic plan of Iran)



Organic



Benefits of organic production:

- New local and international markets
- Higher prices compared to non-organics (conventional)
- Gain of customer trust and increase of credibility
- Consumer health assurance with producing healthier food
- Workers and environment safety assurance
- Soil erosion reduction, improvement of soil biological activity & fertility

Our organic inspection plans:

- Crop production inspections: farm, greenhouse, mushroom farming, etc.
- Processing facilities inspections
- Wild collection inspections: medicinal plants, herbs, wild mushroom
- Organic certification and labelling
- Certification of Inspection (CoI) or Transaction Certification (TC)



Global GAP

Good Agricultural Practice (GAP) covers each and every step of production from land preparation and seed plantation to final product. Regarding this, GLOBAL G.A.P is suitable for farmers who responsibly control and observe every step of their production.

G.A.P relies on technical principles. In this process, the minimum amount of chemicals are being used and most of the farm management relies on integrated methods, such as Integrated Nutrition Management (INM) and Integrated Pest Management (IPM).

Other requirements consist of lands free of heavy metals, products free of mycotoxins (toxins which remain in products as a result of microbial activities after processing or in storage stage). **asco intl., the sole representative of CERES GmbH in Iran**, is able to certify your production unit after assessment of the documents and production method.



Good Agricultural Practices goals:

- Reducing physical, chemical and microbial pollutants to a minimum
- Ensuring food safety
- Improving food quality
- Reducing agricultural destructive impact on environment
- Ensuring worker's health and safety

Maximum Residue Limits

Iranian National Standards Organization and Administrative at ministry of Agriculture together issue standards for production, processing and distribution of “healthy food” to maintain a maximum residue limit. By the help of accredited inspection bodies, they make sure that the mentioned production units are in compliance with these standards.

Agricultural pollutants, called “residues”, are substances such as heavy metals, pesticide and fertilizer residuals, and mycotoxins. Currently, for reducing and controlling these substances, regarding their dangerous effects on the human body, related standards are being implemented.



Benefits of having “MRLs” label:

- Increasing demand for certified and healthy products, thus higher price in the market
- Preserving consumer right
- Reducing production costs by input use standardization
- Improved and sustainable yield
- Reducing toxins in soil and water
- Improving soil fertility and prevention of soil texture change

This certification is valid for 3 years and yearly inspections are required report presentations to Agricultural Organization of each province are compulsory.

Maximum Residue Limits standards:

- Maximum residue limits of pesticides
- Maximum residue limits of nitrate
- Maximum residue limits of heavy metals
- Maximum residue limits of mycotoxins



Halal

Islamic economy, due to Muslim values and beliefs around the world, is a vast and ever-growing economy. Besides, increased awareness about Halal certified products, has made organizations to think about either producing or certifying halal products for this market.

Muslim countries (approximately 1.8 billion halal users) and even non-Muslim countries such as Japan and Korea, are in an increasing demand for halal certified products. Thus, the need for certification process (with more than 2 trillion dollars' worth in food and beverage, fashion, cosmetics and drugs market) is rising.

Quality inspections & sampling of foodstuffs for export & import

Although foodstuff and agriculture products are made in different parts of the world under different regulations and regimes, the production standards are usually the same. For example, Hazard Analysis and Critical Control Points (HACCP) in ISO 22000 is being used extensively.

To mention other standards:

- British Retailers Consortium (BRC)
- European Food Safety Inspection Service (EFSA)
- International Featured Standards (IFS)
- Global Food Safety Initiative (GFSI)
- Grain and Feed Trade Association (GAFTA)





asco intl. offers inspections and certification services in the following fields:

- Sampling and performing test to ensure compliance to the standards
- Quality inspections before cargo loading
- Reducing time consuming procedures in customs
- Supervision in loading, transfer or unloading of the product as per request of the client

How to apply for inspection & certification

asco intl., with its educated and experienced inspectors, is able to perform aforementioned inspections and samplings according to the client's request. Following the assessment of your documents, inspection will follow to make sure everything is in order and in compliance with set standards and regulations. with the standards, a certificate will be issued to your farm.

To get certified, follow these steps below:

Formal request

Our coordinators will help you through the process.



Assessment & contract

We will assess your documents, send you an offer and a contract will be signed after the agreement.



Inspection & sampling

Our inspector will perform the inspection and sampling on the approved date. In case of critical non compliances or uncertain circumstances, a second inspection might be needed.



Report & decision

After assessing documents and reports, and after elimination of non-compliances, related certification committee will issue the certificate.



Good Manufacturing Practice

Validation for foodstuff & Beverages

Good Manufacturing Practice (GMP) are certain standards used for food and beverage, cosmetics, pharmaceutical products, dietary supplements and medical devices production, with the purpose of detecting and preventing harm to consumer's health.

Currently, foodstuff trade plays an important role in economy. However, countries should make sure that the imported food is safe and healthy. For ensuring that the product is in compliance with the standards, food and drugs administration of Iran is doing the validation by the help of accredited inspection bodies.

asco intl., with the supervision of the food and beverage department of FDA, performs inspections and validations in the country of origin, reporting to Iran's FDA to decide whether the product is safe to enter the country.





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