

Certifications

These are some of the most recognized international certifications for manufactures of dietary supplement to ensure that manufacturing, testing and safety compliances of herbal and natural products are at the highest standards.



Australian Government
Department of Health
Therapeutic Goods Administration

The Pharmaceutical Inspection Convention and Pharmaceutical Inspection Co-operation Scheme (PIC/S) GMP is the world's most stringent and recognized pharmaceutical grade GMP standard.

Website: <https://www.tga.gov.au/regulatory-compliance-framework>



cGMP (current GMP) provides for systems which assure proper design, monitoring, and control of manufacturing processes and facilities as outlined by the U.S. FDA.

Website: <http://www.nsf.org/regulatory/regulator-nsf-certification>



USDA NOP

USDA National Organic Program ensures that raw materials, production process, and facilities all meet USDA regulations for organic processing, and that no chemicals or other artificial additives are utilized during the process.

Website: <https://www.ams.usda.gov/services/organic-certification>



KOSHER

Kosher certification signifies all equipment and raw materials used throughout the manufacturing process conform to Jewish dietary laws.

Website: <http://www.ok.org>



HALAL

HALAL certification ensures that the Islamic rules of consumable food and all the respective preparation methods such as processing and sanitation, as well as raw material sources and equipment are followed.

Website: <http://www.ushalacertification.com>



ISO 9001

ISO 17025 certification ensures that the laboratory techniques, calibration and procedures all conform to ISO specifications, allowing the universal reference and acceptance of analytical data.

Website: <https://www.iso.org/standard/39883.html>



ISO 9001

ISO 9001 serves as a standard model in quality management, standardizing and rationalizing all aspects of the manufacturing operations to allow the advancement of efficiency.

Website: <https://www.iso.org/iso-9001-quality-management.html>



ISO 22000

ISO 22000 HACCP, or Hazard analysis and critical control points is a systematic preventive approach to food safety from biological, chemical, and physical hazards in production processes by designing measurements to reduce these risks to a safe level.

Website: <https://www.iso.org/iso-22000-food-safety-management.html>

* Certification does not permit direct or any intermediary business sales to consumers. Additionally, it does not exempt manufactures from various product labeling regulations. * Use for reference only. Visit websites for details. * Document prepared by KPC Products, Inc.