



Fuchs North America Gains Organic Certification in USDA's National Organic Program

Fuchs North America plans to expand product offerings with its plant's organic certification obtained by the Maryland Organic Certification Program (MOCP).

Baltimore, Maryland ([PRWEB](#)) July 12, 2011 -- Fuchs North America announces that it is expanding its product offerings by obtaining organic certification for its processing facility in Baltimore, MD. With this certification, Fuchs North America can now offer organic-certified seasonings to its food processing clients.

The certification of Fuchs North America was made by the Maryland Organic Certification Program (MOCP). MOCP is a USDA-accredited certifying agency approved to provide organic certification in accordance with the U.S. Department of Agriculture's National Organic Program.

Formed in response to growing consumer interest and demand for organic food products, the goal of the National Organic Program is to "develop, implement and administer national production, handling and labeling standards for organic agricultural products," as well as to oversee certification of organic production and processing.

Certification is important for consumers, the industry, and the regulatory community in order to ensure organic integrity "from farm to store." The National Organic Program provides guidelines for producers in the supply chain. All certified organic operations must have an organic system plan, as well as records that verify compliance with that plan.

Commenting on the organic certification of Fuchs North America's facility, Dan Cooper, CEO, stated, "More and more organic products are being sought out by consumers today. Consequently, our food processing customers see the need to carry more products that fit the organic label. Achieving organic certification on our products gives customers the confidence of knowing that they were grown using organic methods, and that no synthetic pesticides, fertilizers, additives or genetically engineered organisms were used in production or processing."

According to Cooper, organic certification means that Fuchs North America can easily expand its seasoning and flavor solution offerings to include those that are up to and including 100% organic ingredients.

For more information on Fuchs North America's organic certification, contact Patrick Laughlin, Director of Marketing, at 443-544-1228 or plaughlin@fuchsnorthamerica.com.

About Fuchs North America

Fuchs North America (www.fuchsnorthamerica.com) is a leading producer and supplier of seasonings, spices and flavor systems to the food processing industry. With a heritage that extends back to 1939 as Baltimore Spice Company, the firm specializes in the development of full flavor systems, custom flavor profiles and seasoning products for food processing firms, including supporting some of the world's largest and best-recognized food brands.



Fuchs North America's flavor specialists are experts in anticipating and identifying consumer trends, and converting them into successful flavor profiles. They work closely with food technologists and product development personnel at client companies to design distinctive, differentiated flavor systems – as well as to deliver products that are of consistent high quality, order to order.

Since 1990, Fuchs North America has been part of the Fuchs Group. As the largest privately-held company in the industry, with production and processing on four continents, the Fuchs Group is a vertically integrated, multinational organization supplying seasonings, spices and spice oils, capsicums, flavorings/extracts and functional ingredients to food processors, foodservice firms and the retail trade.

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