



RAISED WITHOUT Antibiotics

The NSF Raised Without Antibiotics certification provides consumers with the assurance that the animal products they buy have been produced without exposure to antibiotics used in human disease therapy. This certification provides buyers and consumers with transparency and consistency of the on-package claim and covers all animal products such as meat, poultry, seafood, fish, dairy and eggs.

Studies suggest that world use of antibiotics is roughly equal between human medicine and animal food production. The World Health Organization (WHO) has identified this widespread use of antibiotics as the main factor in the rapid evolution of antibiotic resistant bacteria, the so-called superbugs. WHO, UN and the CDC have identified the emergence of antibiotic-resistant bacterial strains as a high-priority public health concern. The NSF Raised Without Antibiotics certification helps consumers and processors identify and choose animal products that do not contain antibiotics and do not contribute to the growth of

antibiotic-resistant bacteria.



## **BENEFITS**

- > Differentiate your product from self-claims with NSF's independent Raised Without Antibiotics mark
- > Build consumer loyalty with the 59 percent of U.S. shoppers looking for antibiotic-free labels
- > Support best farming practices that resonate with issue-conscious consumers
- > Leverage NSF's 70+ years of food safety and quality expertise
- > Save by combining your certification with other NSF labeling and food safety certifications, such as GMO transparency, gluten-free, kosher, and source of origin.

Got questions? Email us at consumervalues@nsf.org









# **REQUIREMENTS**

- > Applicants must provide personnel training on requirements and compliance procedures.
- > Certified operations must maintain documentation on input and processes.
- > Animals must not be administered antibiotics through feed, water or veterinary care.
- > Producers and processors must submit samples for laboratory testing.
- > Operations must allow unannounced audits and sample testing by NSF.
- > Certified operations must have a control and disposition plan for non-compliant products.

## **CERTIFICATION PROCESS**

We will assign you a dedicated project manager to guide your through each step of certification.



# **SCOPE & APPLICATION**

> Submit the completed application form, supporting documentation, signed quote and contract. Let us know if you want other certifications such as organic or food safety.

#### **INITIAL REVIEW**

> CVV's technical reviewers determine if your file is complete. If more information is needed, we will contact you.



# **DESK AUDIT OR INSPECTION**

- > Completed applications undergo a desk audit and/or on-site inspection.
- > On-site inspections confirm practices are consistent with requirements.
- > When you are certified, annual on-site inspection may be required.



## TECHNICAL REVIEW

> A technical reviewer evaluates the inspection report and issues non-conformances, if applicable.



## RESOLUTION

Required corrective action responses are reviewed for compliance. CVV then makes the certification decision.

# CERTIFICATION

> Congratulations! You will receive an official certificate.

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