

TRACEABILITY OF ORGANIC PRODUCTS

From where does my organic ice cream comes?



When you purchase ice cream at the supermarket, you get a ticket that traces back the product to the store.



With the information you have, you can visit the SENASICA's webpage at: <https://www.gob.mx/senasica/documentos/organismos-de-certificacion-organica?state=published> and read the list of organic certification organizations.



The product has a label containing information about the supplier and the batch number. It also contains the name of the certification organization (OCO, in Spanish), the certificate number and the operator's code.



The list contains contact information of the respective OCO, which in turn contains information about the product certified as organic.



The OCO inspection is to verify that all participants (supplier, processor, producer, etc.) in the manufacturing of the ice cream have a recording system to confirm and guarantee the organic integrity and flow of every product batch, and the source of the ingredients.



Milk: the organic farm and herd of production; the ear tag of the cow from which the milk was extracted, and even the source of the feed can be traced back.



Sugar: production parcel, vegetable materials and their source. Fruit: from the source of their seeds up to their processing as raw materials for the manufacturing of the ice cream.

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