Organic products fall into four different labeling categories depending on the way they were produced and their ingredient composition. These categories are strictly defined in the National Organic Program (NOP) rule and are verified by your certification specialist and your inspector.

1. **“100% Organic”** These products must be produced and processed using organic methods and all ingredients must be in the 100% organic category. These products cannot contain any ingredients (or processing aids) from the National List of Prohibited Substances. It is difficult for most processed products to attain this category, and those that do are usually raw, single ingredient products.

2. **“Organic”** Products in this category contain a minimum of 95% organic ingredients. Up to 5% of product content may be ingredients or processing aids that are verified as non-GMO and included on the National List of Allowed Substances. Most organic products on the market fall into this category.

3. **“Made with organic ingredients”** To be included in this category, a product must contain between 70% and 95% certified organic ingredients. All non-organic ingredients must be produced without GMOs, irradiation, or sewage sludge.

4. **Less than 70%** Products that contain 70% organic ingredients or less may use the word “organic” to specify organic ingredients in the label’s ingredients list. No other organic claims are permitted on the labels of these products.

Once the category of your product has been determined and approved by the MCS office, certain labeling requirements apply for each category. For more details about label requirements or to find copies of the USDA and MCS organic seals to add to your labels, go to the MCS website: https://mofgacertification.org/organic-logos-and-label-requirements/