



# Tastecert Certification Guide

A Comprehensive Playbook for Artisan Food & Beverage Brands  
Seeking Independent Quality Certification

Operated by NETSELINE LTD

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# 1. About Tastecert

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**Tastecert**, operated by NETSELINE LTD, provides independent sensory and technical certification for artisan food and beverage producers. Unlike superficial paid awards, our certification is earned through rigorous, blind expert evaluation and laboratory analysis.

## Our Mission

To provide transparent, scientifically rigorous certification that builds retailer trust, consumer confidence, and market differentiation for exceptional artisan products.

## Why Tastecert is Different

- **100% Blind Testing:** All products are anonymized before evaluation—no brand bias
- **Expert Sensory Panels:** 5-7 certified professionals per evaluation
- **Laboratory Verification:** Technical analysis confirms composition and purity
- **Scientific Scoring:** Data-driven 100-point system with clear benchmarks
- **Independent & Impartial:** Zero financial ties to producers; scores cannot be purchased

## 2. Why Choose Independent Certification?

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### For Artisan Producers

- **Retailer Trust:** Buyers use our verification to vet new suppliers, accelerating shelf placement
- **Market Differentiation:** Stand out from pay-to-play awards with credible proof of quality
- **Consumer Confidence:** Our seal signals excellence to discerning customers
- **Measurable Results:** Certified brands report increased distribution and premium pricing power
- **Actionable Feedback:** Detailed sensory profiles help refine your products

#### Real Producer Testimonial

*"The Tastecert Gold Seal opened doors with specialty retailers who previously wouldn't take our calls. It's been transformational for our distribution."*

— Sarah Chen, Founder, Mountain Olive Co.

### What Makes Quality Certification Valuable?

1. **Reduces Buyer Risk:** Pre-vetted products mean fewer quality surprises
2. **Shortcuts Decision-Making:** Retailers trust third-party verification over marketing claims
3. **Premium Positioning:** Certified products command higher price points
4. **Competitive Advantage:** Less than 5% of artisan brands are independently certified

### 3. The 5-Step Certification Process

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Our evaluation process typically takes 4-6 weeks from submission to certification issuance.

#### 1 Submit Product

**Timeline:** Days 1-3

Complete our online submission form with product details, ingredient lists, and origin documentation. Ship 3 sample units to our evaluation facility.

- Secure online portal for data submission
- Category specialist assigned to your product
- Pre-screening for eligibility

#### 2 Blind Sensory Panel

**Timeline:** Days 4-10

Upon arrival, all branding is removed and samples are anonymized. Expert tasters evaluate your product in ISO-standard sensory booths without knowing the producer identity.

- 5-7 certified sensory professionals per panel
- Controlled environment (temperature, lighting, humidity)
- Independent scoring—no panelist sees others' evaluations

### 3 Technical Lab Analysis

**Timeline:** Days 11-21

Parallel laboratory testing verifies composition, purity, and authenticity. Tests may include chemical profiling, microbiological screening, and geographic markers.

- Conducted by accredited third-party labs (ISO 17025 certified)
- Results must align with sensory findings
- Ensures product integrity and safety

### 4 Scoring & Detailed Feedback

**Timeline:** Days 22-25

Data from sensory panels and lab tests are compiled into a comprehensive report with your final score (out of 100 points) and detailed feedback.

- Scores calculated as trimmed mean (removes outliers)
- Breakdown by sensory attributes (appearance, aroma, flavor, texture, finish)
- Actionable insights for product improvement

### 5 Earn Certification Seal

**Timeline:** Day 28

Products scoring 85+ out of 100 earn the coveted Gold Seal. You receive digital seal files, a physical certificate, and listing in our public directory.

- License to use seal on packaging and marketing

- Unique verification number (format: TC-YYYY-XXXX)
- 3-year validity with optional renewal

## 4. Understanding the 100-Point Scoring System

Our scoring methodology evaluates products across five sensory dimensions. Scores are benchmarked against global standards and category-specific excellence criteria.

Attribute	Weight	What's Evaluated
Appearance	10%	Visual clarity, color intensity, consistency, presentation appeal
Aroma/Bouquet	25%	Aromatic intensity, complexity, typicality, absence of off-notes
Flavor/Taste	35%	Taste balance, flavor depth, complexity, finish quality
Mouthfeel/Texture	15%	Body, viscosity, smoothness, textural harmony
Overall Harmony	15%	Integration of attributes, finish length, overall impression

### Scoring is Transparent & Data-Driven

- ✓ Final scores = trimmed mean of all panel member scores
- ✓ Statistical outliers removed to minimize individual bias
- ✓ Benchmarked against category excellence standards
- ✓ Results reproducible and defensible



## 5. Certification Levels & Seals

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### **Gold Seal (85-100 points)**

#### **Exceptional Quality — Top 5% of Category**

Products achieving this level demonstrate outstanding sensory characteristics, technical excellence, and category leadership. Gold Seal certification is the mark of true artisan mastery.

### **Silver Seal (75-84 points)**

#### **High Quality — Strong Market Potential**

Products showing excellent craftsmanship with minor refinement opportunities. Silver Seal products are well-positioned for specialty retail distribution.

### **Bronze Seal (65-74 points)**

#### **Good Quality — Room for Refinement**

Products demonstrating solid fundamentals with clear pathways for improvement. Bronze Seal comes with detailed feedback for product optimization.

## What You Receive with Certification

- ✓ High-resolution seal graphics (print & digital formats)

- ✓ Physical certificate with unique verification number
- ✓ Comprehensive evaluation report (8-12 pages)
- ✓ License to use seal on packaging and marketing materials
- ✓ Public listing in Tastecert Directory (searchable by retailers)
- ✓ 3-year validity (renewable)

## 6. How to Prepare for Submission

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### Pre-Submission Checklist

- ✓ Product is shelf-stable or can survive 5-7 day shipping
- ✓ All required food safety certifications are current
- ✓ Ingredient list and nutrition facts are finalized
- ✓ Packaging clearly identifies product name and producer
- ✓ You have 3 identical sample units available
- ✓ Product has been on market for at least 6 months (preferred)

### Required Documentation

1. **Producer Profile:** Company name, contact, production location
2. **Product Details:** Name, category, ingredient list, production method
3. **Origin Documentation:** Source verification for key ingredients
4. **Food Safety Certificates:** Current health department approval, if applicable
5. **Lab Reports:** Any existing quality tests (optional but helpful)

### Pro Tips for Success

- **Ship Fresh:** Send samples at peak quality—avoid products near expiration
- **Proper Packaging:** Ensure samples arrive intact (use protective packaging)
- **Consistency Matters:** Submit products representative of your typical batch quality
- **Choose the Right Category:** Accurate categorization ensures fair benchmarking

## Sample Shipping Guidelines

- Ship via trackable carrier (FedEx, UPS, DHL)
- Include insulation for temperature-sensitive products
- Label clearly: "ATTN: Tastecert Evaluation Lab"
- Avoid shipping on Fridays (to prevent weekend delays)

# 7. What to Expect: Timeline & Costs

## Typical Timeline

Phase	Duration	Your Action Required
Online Submission	1-2 days	Complete form, ship samples
Sample Receipt & Prep	1-2 days	None
Blind Sensory Evaluation	5-7 days	None
Lab Analysis	7-14 days	None
Report & Scoring	3-5 days	None
Certificate Issuance	1-2 days	Review & approve listing details

**Total Time:** Approximately 4-6 weeks from submission to certification

## Investment & Pricing

Certification fees vary by product category and complexity. Contact us for a detailed quote specific to your product. All fees are flat-rate and include:

- Complete sensory panel evaluation (5-7 experts)
- Laboratory technical analysis
- Detailed evaluation report
- Certification seal license (3 years)
- Public directory listing

## Transparent Pricing Philosophy

We charge flat evaluation fees—**not** commissions or percentages of your sales. Our revenue model ensures complete independence: scores cannot be purchased, upgraded, or influenced through additional payment.

## 8. Benefits of Certification

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### Immediate Marketing Assets

- ✓ Use certification seal on product packaging
- ✓ Feature seal on website and digital marketing
- ✓ Include in sales presentations to buyers
- ✓ Highlight in press releases and media outreach
- ✓ Display certificate at trade shows and events

### Retail & Distribution Advantages

- ✓ Faster buyer approval processes (pre-vetted quality)
- ✓ Increased shelf placement opportunities
- ✓ Access to specialty retail channels requiring third-party certification
- ✓ Stronger negotiating position for premium pricing
- ✓ Public directory listing viewed by 10,000+ buyers annually

### Consumer Trust & Brand Building

- ✓ Visual seal communicates quality at point-of-sale
- ✓ Reduces consumer purchase hesitation
- ✓ Differentiates from competitors without certification
- ✓ Builds long-term brand credibility
- ✓ Supports premium pricing strategy

### Reported Outcomes from Certified Producers

- **40%** average increase in wholesale order volume (first year)
- **3x faster** retailer onboarding vs. non-certified competitors
- **15-25%** premium pricing power in specialty channels
- **60%** report improved brand perception

*Based on survey of 150 certified producers, 2023-2024*



## 9. Frequently Asked Questions

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### How is Tastecert different from other awards?

Most food awards are pay-to-play marketing schemes where every entrant receives *some* level of recognition. Tastecert uses blind sensory evaluation and data-driven scoring. Products scoring below 65/100 do not receive certification—we maintain rigorous standards.

### What if my product doesn't achieve certification?

You still receive a comprehensive evaluation report with detailed feedback. Many producers use this information to refine their products and resubmit 6-12 months later with excellent results.

### Is there a refund policy?

Evaluation fees are non-refundable once samples enter the testing process, as expert time and lab resources are committed. However, if we determine your product is ineligible *before* evaluation begins, a full refund is issued.

### Can I use the seal on packaging immediately?

Yes, upon certification issuance you receive an immediate license to use the seal on all packaging, marketing, and digital assets. We provide high-resolution files in multiple formats.

### Who are the sensory panel members?

Our panels consist of certified professionals with credentials such as: Certified Sensory Analyst, Q Grader (coffee), WSET Level 3+ (wine/spirits), Master Sommelier, or equivalent. All panelists undergo quarterly calibration testing.

### What categories do you certify?

We evaluate most food and beverage categories including: olive oil, coffee, chocolate, honey, spirits, wine, specialty sauces, artisan cheeses, and more. Contact us if unsure about your product's eligibility.

## **How long is certification valid?**

Certifications are valid for 3 years. We recommend recertification before expiration to maintain continuous seal usage rights. Many producers recertify with product improvements to achieve higher scores.

## **What happens if my product formulation changes?**

Minor changes (e.g., new packaging) don't require recertification. Significant changes to ingredients or production methods require resubmission as these affect sensory characteristics.

## 10. Next Steps: Start Your Certification Journey

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Ready to validate your exceptional product and unlock new market opportunities?

### 1 Review Your Readiness

Ensure your product meets the basic eligibility requirements outlined in Section 6.

### 2 Gather Documentation

Collect required paperwork: ingredient lists, origin docs, food safety certificates.

### 3 Visit Our Submission Portal

Complete the online submission form at: [www.tastecert.com/submit](https://www.tastecert.com/submit)

### 4 Ship Your Samples

Following submission confirmation, ship 3 sample units to our evaluation facility.

## Questions? We're Here to Help

**Website:** [www.tastecert.com](http://www.tastecert.com)

**Email:** [info@tastecert.com](mailto:info@tastecert.com)

**View Methodology:** [www.tastecert.com/methodology](http://www.tastecert.com/methodology)

**Browse Certified Products:** [www.tastecert.com/winners](http://www.tastecert.com/winners)

Tastecert is operated by NETSELINE LTD  
Independent • Transparent • Rigorous

## Join Hundreds of Certified Artisan Brands

Producers worldwide trust Tastecert to validate their quality  
and build credibility with retailers and consumers.

**Your exceptional product deserves independent recognition.**

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### Tastecert Certification Guide for Artisan Brands

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