



ORGANIC FOOD FEDERATION



NI / EU PROCESSING STANDARDS

January 2024

These standards are the copyright © 2024 of the Organic Food Federation

31 Turbine Way, Eco Tech Business Park, Swaffham, Norfolk, PE37 7XD.
Tel: 01760 720444 Fax: 01760 720790 Email: info@orgfoodfed.com Website: www.orgfoodfed.com
Incorporated under the Companies Act 4050913

INDEX

1.0	How to use this standard
-----	--------------------------

1.1	Use of sections
1.2	Specific terms used
1.3	Our website

2.0	Introduction
-----	--------------

2.1	Introduction
2.2	Organic principles
2.3	EU Equivalence

3.0	Aims and scope
-----	----------------

3.1	Aims and scope
3.2	Requirements
3.3	Confidentiality
3.4	Inspection
3.5	Certificates of conformity
3.6	Reports
3.7	Sampling and testing
3.8	Fees
3.9	Exchange of information
3.10	Infringements/Non compliances
3.11	Genetically modified organisms
3.12	Training
3.13	Product approval
3.14	Other statutory requirements
3.15	Use of our logo and the EU logo
3.16	Labelling
3.17	Complaints
3.18	Appeals
3.19	Sales, purchases and record keeping
3.20	Transport
3.21	Presence of non authorised products or substances and precautionary measures

4.0	General requirements
-----	----------------------

4.1	Specific principles
4.2	Operational description
4.3	Religious slaughter
4.4	Your audit
4.5	Records
4.6	Exceptional rules

- 4.7 [Hazard analysis critical control point](#)
- 4.8 [Product hold, recall and withdrawal](#)
- 4.9 [Labelling](#)
- 4.10 [Sub contracting](#)
- 4.11 [Training](#)
- 4.12 [Medical screening](#)
- 4.13 [Reconciliation](#)
- 4.14 [Traceability](#)

5.0 Raw materials

- 5.1 [Specific principles](#)

6.0 Composition

- 6.1 [Composition](#)
- 6.2 [Recipes](#)
- 6.3 [95% - 100% organic ingredients](#)
- 6.4 [95% organic ingredients and less](#)
- 6.5 [Permitted additives](#)
- 6.6 [Permitted processing aids](#)
- 6.7 [Permitted materials of non organic agricultural origin](#)
- 6.8 [Water](#)
- 6.9 [Salt](#)
- 6.10 [Minerals and trace elements](#)
- 6.11 [Micro organisms](#)
- 6.12 [Flavourings](#)
- 6.13 [Yeast](#)

7.0 Manufacturing

- 7.1 [General](#)
- 7.2 [Separation](#)
- 7.3 [Separation must](#)
- 7.4 [Separation must not](#)
- 7.5 [Rework](#)

8.0 Good manufacturing practices

- 8.1 [General](#)
- 8.2 [Premises](#)
- 8.3 [Services](#)
- 8.4 [Finishes](#)
- 8.5 [Plant and equipment](#)
- 8.6 [Personnel services](#)
- 8.7 [Food safety and product protection](#)

8.8 [Protective clothing](#)

9.0 Pest control

9.1 [General](#)

9.2 [Flying insects](#)

9.3 [Crawling insects](#)

9.4 [Rodents](#)

9.5 [Control of chemicals](#)

9.6 [External contractors](#)

9.7 [Permitted treatments](#)

9.8 [Restricted treatments](#)

9.9 [Prohibited treatments](#)

10.0 Cleaning and sanitisation

10.1 [General](#)

10.2 [Chemicals](#)

10.3 [Storage of chemicals](#)

10.4 [Cleaning frequency](#)

10.5 [Cleaning procedures](#)

11.0 Packaging

11.1 [General requirements](#)

12.0 Wine

12.1 [General requirements](#)

12.2 [Permitted additives](#)

12.3 [Permitted practices](#)

12.4 [Prohibited practices, processes and treatments](#)

12.5 [Labelling](#)

12.6 [Record keeping](#)

13.0 Importing

15.1 [Specific principles](#)

15.2 [Your audit](#)

15.3 [Receiving goods from EU countries](#)

15.4 [Imports from third countries](#)

15.5 [When receiving goods or products from other units and other operators](#)

15.6 [Certificate of inspection \(COI\)](#)

15.7 [Infestations](#)

14.0 Feed production

- 14.1 [Compound feed](#)
- 14.2 [Feed additives](#)
- 14.3 [Permitted feed materials](#)

15.0 Exporting

- 15.1 [Specific principles](#)
- 15.2 [Your audit](#)
- 15.3 [Exports from NI](#)

16.0 Warehouse, storage and distribution

- 16.1 [Specific principles](#)
- 16.2 [General storage requirements](#)
- 16.3 [Contracted storage requirements](#)
- 16.4 [Goods inward](#)
- 16.5 [Separation](#)
- 16.6 [Packaged goods](#)
- 16.7 [Bulk storage silos](#)
- 16.8 [Bulk storage floor](#)

17.0 Despatch and transport

- 17.1 [Despatch](#)
- 17.2 [Transport](#)

18.0 Transportation of bulk liquids

- 18.1 [General](#)
- 18.2 [Vehicles](#)

Glossary of terms

[Glossary](#)

SECTION 1

HOW TO USE THIS STANDARD AND OTHER GUIDANCE

1.1 Use of sections

- 1.1.1 This Standard has been written in sections to enable you to easily reference the parts required.
- 1.1.2 Sections 1 – 3 are applicable to all operators.
- 1.1.3 Section 4 is specific to your individual operation and is a general section of requirements. These points must be followed for all operations you undertake.
- 1.1.4 Section 5 onwards gives a breakdown of detailed points relating to your operation, some of which might not be applicable.
- 1.1.5 At the end of this Standard is the glossary which should explain any terms that need clarification.
- 1.1.6 This Standard will be amended from time to time and you must ensure that changes effecting your operation are implemented. This will include amendments made via communications from the Federation.

1.2 Specific terms used

- 1.2.1 This Standard has been laid out for ease of use.
- 1.2.2 Where the term “must” is used, this point is a mandatory requirement to meet this Standard and must be followed by you.
- 1.2.3 Where the term “should” is used, it is recommended that you fully comply with it to help ensure organic integrity, codes of conduct or good practice.
- 1.2.4 The term “may” in most cases means you must obtain prior permission, in writing, from us to carry out this specific operation or practice. This is usually in the form of a derogation.

1.3 Our website

- 1.3.1 www.orgfoodfed.com
- 1.3.2 Our website is easy to use and has lots of useful information on it.
- 1.3.3 Contact details, standards, forms, updates, and links.
- 1.3.4 A list of operators certified to this standard can be found on <https://www.bioc.info/>

SECTION 2

INTRODUCTION

2.1 Introduction

2.1.1 The Organic Food Federation has been overseeing organic standards since 1986 and is registered with European commission under the EU code of GB-ORG-04.

This is our Standard. Please take time to familiarise yourself with the various sections which cover production, processing, importing, trading, warehousing, non foods and aquaculture. They relate to the certification standard operated by the Federation for the purpose of determining conformity.

2.2 Organic principles

2.2.1 Organic production is an overall system of farm management and food production that combines best environmental practices, a high level of biodiversity, the preservation of natural resources, the application of high animal welfare standards and a production method in line with the preference of certain consumers for products produced using natural substances and processes.

Regulation 848 Chapter II Article 4

2.2.2 Organic production shall pursue the following general objectives:

- a) contributing to protection of the environment and the climate.
- b) maintaining the long-term fertility of soils.
- c) contributing to a high level of biodiversity.
- d) substantially contributing to a non-toxic environment.
- e) contributing to high animal welfare standards and, in particular, to meeting animals' species-specific behavioural needs.
- f) encouraging short distribution channels and local production in the various areas of the Union.
- g) encouraging the preservation of rare and native breeds in danger of extinction.
- h) contributing to the development of the supply of plant genetic material adapted to the specific needs and objectives of organic agriculture.
- i) fostering the development of organic plant breeding activities in order to contribute to favourable economic perspectives of the organic sector.

Regulation 848 Chapter II Article 4

2.3 EU Equivalence

2.3.1 This means if a product is produced in accordance to this Standard that they are equivalent to European Organic regulations.

2.3.2 Products may be sent to the EU but only when accompanied with a certificate of inspection (COI) issued by an EU recognised certification body which must be included on the EUR-lex website for the required category.

SECTION 3

GENERAL STANDARDS

3.1 Aims and scope

- 3.1.1 This Standard provides the basis for the sustainable development of organic production while ensuring the effective functioning of the internal market, guaranteeing fair competition, consumer confidence and protecting consumer interests.
Regulation 848 Chapter 1 Article 1
- 3.1.2 It establishes common objectives and principles to underpin the rules set out in this Standard concerning:
- i. All stages of production, preparation and distribution of organic products and their control. *Regulation 848 Chapter 1 Article 2*
 - ii. The use of indications referring to organic production in labelling and advertising.
- 3.1.3 This Standard shall apply to the following products originating from those products, where such products are, or are intended to be, produced, prepared, labelled, distributed, placed on the market, imported into or exported from the Union:
Regulation 848 Chapter 1 Article 2
Regulation 848 Annex I Article 1, 9, 19
- i. Live or unprocessed agricultural products.
 - ii. Processed agricultural products for use as food or food ingredients.
 - iii. Aquaculture products and seaweeds.
 - iv. Feed.
 - v. Vegetative propagating material and seeds for cultivation.
 - vi. Beeswax.
 - vii. Cork stoppers of natural cork, not agglomerated, and without any binding substances.
 - viii. Cotton, not carded or combed.
 - ix. Essential oils.
 - x. Maté, sweetcorn, vine leaves, palm hearts, hop shoots, and other similar edible parts of plants and products produced therefrom.
 - xi. Natural gums and resins.
 - xii. Plant-based traditional herbal preparations.
 - xiii. Raw hides and untreated skins.
 - xiv. Sea salt and other salts for food and feed.
 - xv. Silkworm cocoon suitable for reeling.
 - xvi. Wool, not carded or combed.
 - xvii. Yeast used as food or feed.
- 3.1.4 The products of hunting and fishing of wild animals shall not be considered as organic production. *Regulation 848 Chapter 1 Article 3*
- 3.1.5 This Standard shall also apply to yeasts used as food or feed.
Regulation 848 Chapter III Article 19
- 3.1.6 This Standard ensures fair competition and a proper functioning of the internal market in organic products, and of maintaining and justifying consumer confidence in products labelled as organic. It should further aim at providing conditions under which the organic sector can progress in line with production and market developments.

SECTION 3

- 3.1.7 This Standard provides rules with regard to plant, livestock, and aquaculture production, including rules for the collection of wild plants and seaweeds, rules on conversion, as well as rules on the production of processed food, including wine, feed and organic yeast.
- 3.1.8 Organic farming should primarily rely on renewable resources within locally organised agricultural systems in order to minimise the use of non renewable resources, wastes and by products of plant and animal origin should be recycled to return nutrients to the land.
- 3.1.9 Organic stock farming should respect high animal welfare standards and meet animals' species specific behavioural needs while animal health management should be based on disease prevention. In this respect, particular attention must be paid to housing conditions, husbandry practices and stocking densities. Moreover, the choice of breeds should take account of their capacity to adapt to local conditions.
- 3.1.10 Organic processed products must be produced by the use of processing methods which guarantee that the organic integrity and vital qualities of the product are maintained through all stages of the production chain.
- 3.1.11 For the sake of consumer protection and fair competition, the terms used to indicate organic products are protected from being used on non organic products throughout the Community and independently of the language used. The protection should also apply to the usual derivatives or diminutives of those terms, whether they are used alone or combined. The term "organic" must only be used on produce and products that have been certified as such by an approved organic certification body.

3.2 Requirements

- 3.2.1 You must comply with this Standard and keep an up to date copy on site at all times.
- 3.2.2 If you are planning to produce, prepare, store, import, trade or place on the market organic products you must notify us of your activity and submit your plans.
28 Regulation 848 Chapter V Article 34
- 3.2.3 You must document and keep up to date operating procedures in accordance with the requirements of this Standard.
- 3.2.4 You must make available to us copies of all or any part of the documented system should we or the commission require them.
Regulation 848, Article 39, 1,a
- 3.2.5 You must draw up and maintain:
Regulation 848 Chapter VI Article 39
- i. A full description of your unit / premises.
 - ii. A full description of the operational activities at the above unit / premises.
 - iii. Documentary evidence of NOP production methods if required.
- 3.2.6 If you no longer require organic certification, you must inform us in writing with a minimum of three months' notice.
- 3.2.7 You must not deliver or knowingly permit the delivery or sale of non organic products as organic products.
Regulation 848, Article 28, 2(c)
- 3.2.8 If there is any question as to the organic status of a product, it must not be sold as organic. Records of its declassification from organic must be kept.
Regulation 848, Article 28, 2(c)
- 3.2.9 You must not conduct operations in a manner that may have an adverse effect on the integrity and reputation of organics.

SECTION 3

- 3.2.10 You must inform us of any current court orders or pending prosecutions against you or your operations that have a bearing on your organic activities.
- 3.2.11 In the event that you are prosecuted and it leads to a conviction, we reserve the right to reconsider our certification decision.

3.3 Confidentiality

- 3.3.1 During the course of your inspection and certification process we require you to supply us with information which might be of a confidential nature.
- 3.3.2 We treat all information given to us as confidential and it will not be disclosed to third parties unless it is in the public domain.
- 3.3.3 We are however obliged by law to pass information to authorised government bodies, local authorities and other certification bodies.
Regulation 848, Article 39, (iii)

3.4 Inspection

- 3.4.1 The inspections we carry out fall into four categories:
Regulation 848 Chapter VI Article 38
- i. Assessment is the initial approval inspection carried out by us.
 - ii. Surveillance is your annual inspection.
 - iii. Interim inspections are carried out for the following reasons:
 - You wish to move or change your premises.
 - You wish to add a new operation to your certificate.
 - You make a major change in your operation.
 - iv. We are also required to spot inspect at least 10% of our operators.
Regulation 848 Chapter VI Article 38
 - v. Spot inspections are also carried out if:
 - We receive a complaint in writing regarding you;
 - If we have to make sure of corrective action for a serious non compliance.
 - As part of our risk assessment procedure.
 - Random selection.
- 3.4.3 You must give our representatives access during normal working hours to your holding and premises, with or without prior notice, for the purpose of carrying out inspections or collection of samples of production operations, which are subject to this Standard.
Regulation 848 Article 15
Regulation 2017/625 Article 15
- 3.4.4 Sites that only handle pre packaged products may be able to be audited under a light touch approach.

SECTION 3

- 3.4.5 The verification of compliance shall include a physical on-the-spot inspection, except where the following conditions have been satisfied:
Regulation 848 Chapter VI Article 38
Regulation (EU) 2017/625 Article 9
- a. The previous controls of the operator or group of operators concerned have not revealed any non-compliance affecting the integrity of organic or in-conversion products during at least three consecutive years; and
 - b. The operator or group of operators concerned has been assessed on the basis of risk assessment and presenting a low likelihood of non-compliance.
- 3.4.6 In the case of above operators, the period between two physical on-the-spot inspections shall not exceed 24 months.
Regulation 848 Chapter VI Article 38

3.5 Certificates of conformity

- 3.5.1 When you satisfy our requirements to this Standard you will receive a certificate.
Regulation 848 Chapter V Article 35
- a) Be issued in electronic form wherever possible.
 - b) Allow at least the identification of the operator or group of operators including the list of the members, the category of products covered by the certificate and its period of validity.
 - c) Certify that the notified activity complies with this Standard.
- 3.5.2 Your certificate will remain our property and you may be requested to return it in extreme circumstances.
- 3.5.3 Initially certificates are valid for 12 calendar months:
- i. For producers from date of application.
 - ii. For all other operations from date of certification decision post inspection.
- 3.5.4 Certificates are renewable annually subject to satisfactory inspection and will run concurrently from the date of the previous certificate.
- 3.5.5 We reserve the right to shorten the period of certificates issued.
- 3.5.6 We are responsible for authorising or withholding certificates. Our certification panel is responsible for adjudicating on matters of interpretation and in cases where operators appeal against judgements made by us.
- 3.5.7 Our certification panel / officers are independent of our members and management committee when making decisions regarding certification.
- 3.5.8 You must not make alterations to the system of production, formulation (recipe), processing or manufacture under which the certificate is issued during the period of its validity unless agreed by us in writing. As an exception, alteration to feed mill recipes and formula may only be done in accordance with 14.1.10.
- 3.5.9 If you fail to comply with these Standards, we will, as appropriate:
- i. Withdraw the certificate or reduce its scope.
 - ii. Refuse to grant or renew the certificate or extend its scope.
 - iii. Communicate such decisions and the grounds for them to you and the commission.

SECTION 3

- 3.5.10 If your business threatens to bring the Federation into disrepute we may withdraw or refuse to grant or renew your certificate. Such a decision and the grounds for it will be communicated to you in writing. We are required to inform the commission in these instances.
- 3.5.11 Extension certificates are only issued for 28 days after the date of inspection.
- 3.5.12 The word organic can only be used in respect of the production and supply of products that are listed on the certificate or schedule.
- 3.5.13 An electronic copy of your valid certificate may be found on the BioC website <https://www.bioc.info/> . Please note that the certificate is based on the EU model and will therefore look different to the certificate that we issue.
- 3.5.14 You must not place products on the market as organic products or in-conversion products unless you are already in possession of a valid certificate.
Regulation 848 Chapter V Article 35
- 3.5.15 You must ensure that our official certificate covers all areas of your certification.
Regulation (EU) 2017/625. point (a) of Article 86(1)
Regulation 848 Chapter V Article 35
- 3.5.16 You must obtain a certificate from more than one control body in relation to activities carried out in the same Member State regarding the same category of products, including cases in which that operator or group of operators operates at different stages of production, preparation and distribution.
Regulation 848 Chapter V Article 35
- 3.5.17 Members of a group of operators shall not be entitled to obtain an individual certificate for any of the activities covered by the certification of the group of operators to which they belong.
Regulation 848 Chapter V Article 35
- 3.5.18 Your certificate will only be issued based on the results of the verification of compliance.
Regulation 848 Chapter VI Article 38

3.6 Reports

- 3.6.1 After inspection we will issue a report stating compliance or non compliance to this Standard.
Regulation 848 Chapter VI Article 38
- 3.6.2 A notice will be raised for any non compliances identified at the inspection and a timescale agreed to complete the necessary corrective actions. This notice must be countersigned by you at the time of inspection.
Regulation 848 Chapter VI Article 38, 6

3.7 Sampling and testing

- 3.7.1 Where organic integrity, production techniques or unauthorised products are suspected, we will request the operator to take samples and / or our representative to obtain any such samples as deemed necessary.
- 3.7.2 We are required to take samples every year from 5% of our operators based on a general evaluation of the risk of non compliance with the organic production rules.
Regulation 848 Chapter VI Article 38
- 3.7.3 You must inform us of any positive results on tests of analysis for GM or pesticide residuals that you have received.

SECTION 3

- 3.7.4 You may have to pay any costs relating to the samples taken and analysis performed by the Federation.
- 3.7.5 You must inform us in all cases where samples have returned positive results and provide copies of these results.

3.8 Fees

- 3.8.1 You will be charged a fee for inspection and certification which must be paid within 30 days of the date of our invoice.
Regulation 848 Chapter V Article 34
- 3.8.2 Your certificate will not be issued until all fees have been paid.
- 3.8.3 A cancellation fee will be charged for postponing a pre arranged audit if you give less than four working days notice.
- 3.8.4 A fee will also be charged for certificates of inspection, export certificates or other documentation required showing our official stamp.
- 3.8.5 Additions to certificates can be added at time of the annual surveillance audit and up to 14 days after the date of inspection free of charge. This is not the case with spot inspections.
- 3.8.6 A fee will be charged for any modifications to the certificate, including additions of recipes, products or land.
- 3.8.7 Extension certificates that are required due to an audit being delayed at your request will not be issued beyond 28 days from the original audit date without incurring a fee.
- 3.8.8 Where fees are not paid, we reserve the right to use agencies to collect outstanding amounts. For more information email info@orgfoodfed.com

3.9 Exchange of information

- 3.9.1 Information may be exchanged to guarantee that operations are carried out in accordance with this Standard.
Regulation 848 Chapter VI Article 43
- 3.9.2 Information may be passed to the European Commission, Defra, other government departments and certification bodies.
Regulation 848 Chapter VI Article 43
- 3.9.3 No information will be given to anyone outside of this group without written permission from yourself.
- 3.9.4 If you leave us for an alternative certification body, we will transfer information that we hold on your operation to another certification body upon request in writing from yourself.
- 3.9.5 We are required to inform NICA of:
- i. Withdrawals from certification.
 - ii. Deletions.
 - iii. Manifest or critical infringements.
 - iv. Positive test results.

SECTION 3

3.10 Infringements / non compliances

- 3.10.1 A non compliance is any point which is at variance to our Standards.
- 3.10.2 Where Non Compliances are found we will issue you with a non-compliance. The level of sanction will be proportionate to the severity and extent of the non compliance and the risk it poses to the integrity of the organic product.
Regulation 848 article 37 , 38 (2), 41, 42 - NEW
- 3.10.3 Non compliances fall into five categories:
Regulation 848 Chapter IV Article 42
- i. **Observation:** Something noticed at inspection that may affect legality or food safety, and therefore requires attention.
 - ii. **Minor:** Does not directly compromise the integrity of the product but needs correcting.
 - iii. **Major:** May compromise the integrity of the product if not corrected, or may result from not correcting a previous minor non compliance. A number of major non compliances may lead to suspension of certification for the products or enterprises affected where there are concerns over integrity of the product or system.
 - iv. **Critical:** Directly affects the integrity of the product or may result from not correcting a previous major non compliance. A critical non compliance will normally result in us suspending certification for the products or enterprises affected or the whole certificate.
 - v. **Manifest infringement:** One in which organic integrity has been irrevocably lost as a result of fraud or failure to act to prevent the loss of integrity. It may also result from not correcting a previous critical non compliance. This will most likely result in termination of your certification and the commission being informed.
Regulation 848 Chapter VI Article 42
Regulation 848 Chapter VI Article 43
- 3.10.4 Acceptable evidence for correction of non compliances:
- i. Copies of records.
 - ii. Written confirmation of changes.
 - iii. Photographic evidence.
 - iv. Additional inspection (spot inspection).
 - v. Third party audit report (if this is relevant).
- 3.10.5 When non compliances are discovered (either during inspection or as a result of a complaint etc) a non compliance notice will be served on the spot by the inspector or by us, whichever is appropriate.
- 3.10.6 This notice will be served regardless of the non compliance being due to ignorance of this Standard. The date of discovery, location and nature of the non compliance, products affected, quantities involved (if possible) and the corrective action required will be recorded in the report and summarised in the non compliance notice.
- 3.10.7 You must agree a time scale for correction of the non compliance, and sign and retain a copy of the notice. It is expected that all non compliances are resolved in a maximum of 28 days. Failure to do so could lead to your certification being suspended or terminated.
- 3.10.8 You must take immediate steps to prevent any further sales of non conforming stock (if necessary by recalling stock in trade and holding stock in hand) and to correct the non compliance.

SECTION 3

- 3.10.9 Non compliances must be corrected before certification can be granted or renewed. When non compliances do not affect the organic integrity of a product, we may at our discretion issue a certificate before the non compliance has been cleared. This may be for a limited period until satisfactory evidence has been provided to correct the non compliance concerned and steps have been taken to prevent recurrences.
- 3.10.10 Your certification might be suspended until appropriate corrective action has taken place. Depending on the severity of the non-compliance we may suspend or even withdraw your certificate. This means you will not be able to trade products organically.
Regulation 848 Chapter VI Article 42
- 3.10.11 Our certification system allows suspension or deletion if no responses have been received to letters or if there has been a critical, manifest infringement or relevant prosecution against you. If this happens you must inform all of your customers that your certificate has been suspended or deleted.
- 3.10.12 If you have been suspended, deleted or withdrawn it is illegal to sell or trade in organic products.
- 3.10.13 Obligations and actions in the event of suspicion of non-compliance
You must where you suspect that a product you have produced, prepared, imported or has received from another operator does not comply with this Standard you must:
Regulation 848 Article 27
- a. Identify and separate the product concerned.
 - b. Check whether the suspicion can be substantiated.
 - c. Not place the product concerned on the market as an organic or in-conversion product and not use it in organic production, unless the suspicion can be eliminated.
 - d. Where the suspicion has been substantiated or where it cannot be eliminated, immediately inform us and provide available elements, where appropriate.
 - e. Fully cooperate with the relevant us or, where appropriate competent authority, in verifying and identifying the reasons for the suspected non-compliance.

3.11 Genetically modified organisms (GMOs)

- 3.11.1 Genetically modified organisms (GMOs), products produced from GMOs, and products produced by GMOs shall not be used in food or feed, or as food, feed, processing aids, plant protection products, fertilisers, soil conditioners, plant reproductive material, micro-organisms or animals in organic production.
Regulation 848 Chapter III, Article 11
Regulation 848 Chapter IV article 30
- 3.11.2 GMOs and products produced from or by GMOs shall not be used as food, feed, processing aids, plant protection products, fertilisers, soil conditioners, seeds, vegetative propagating material, micro-organisms and animals in organic production.
Regulation 848 Chapter III, Article 11
- 3.11.3 The use of GMOs is prohibited. It is not possible to label a product as organic where it has to be labelled as containing GMOs, consisting of GMOs or produced from GMOs.
Regulation 848 Chapter III, Article 11
Regulation 848 Chapter IV Article 30
- 3.11.4 In the case of products to which the GMO labelling rules apply, proof of compliance is the declaration on the labelling of inputs that they do not contain GMOs.
Regulation 848 Chapter III, Article 11
- 3.11.5 For products to which the GMO labelling rules do not apply vendor declarations that the product has not been produced by or from GMOs are required from all of your suppliers. Visit our website www.orgfoodfed.com for a model of a GMO statement.
Regulation 848 Chapter III, Article 11

SECTION 3

- 3.11.6 For a guide to products that are subject to GMO labelling see:
http://www.food.gov.uk/gmfoods/gm/gm_labelling
Regulation 848 Chapter III, Article 11
- 3.11.7 Where it is not specifically mentioned or is in question a statement of non GMO inclusion must be obtained for all products purchased from your suppliers.
Regulation 848 Chapter III, Article 11
- 3.11.8 Organic production must not take place for at least five years on land which has been planted with genetically modified crops.
- 3.11.9 Organic food must not contain or consist of engineered nanoparticles.
Regulation 848 Article 7
Regulation 848 Article 6

3.12 Training

- 3.12.1 To help maintain organic integrity it is necessary to ensure that all staff involved with producing and processing have:
- i. A basic training in the task that they are performing.
 - ii. Have been made aware of the Standard relating to the task.
 - iii. Understand how their tasks relate to organic integrity and separation and the need to maintain them.
- 3.12.2 This training must be documented for all personnel involved in organics.

3.13 Product approval

- 3.13.1 All products and recipes must be approved by us and placed on your certificate and trading schedule before manufacture. For details on the requirements and permitted additives please see the relevant sections in this Standard.
- 3.13.2 All livestock and crops must be inspected, approved and placed on your certificate and trading schedule by us before sale.

3.14 Other statutory requirements

- 3.14.1 You must comply with all relevant legislation that applies to your unit and operation over and above this Standard. Examples can include:
- i. Health and safety legislation.
 - ii. Environmental.
 - iii. Control of Substances Hazardous to Health (COSHH).
 - iv. Employment law.
 - v. Labelling.
 - vi. HACCP.
 - vii. Notification to local authority of business activity.

SECTION 3

3.15 Use of our logo and the EU logo

3.15.1 You may only make reference to the word organic in relation to product labelling, advertising materials or commercial documents, where your products meet the requirements of this standards.

Regulation 848, Article 30 (1), Article 2

3.15.2 Terms and their derivatives listed below, whether alone or in combination (including terms used in the EU to describe organic products see guidance), may be used throughout the European Union and in any language listed.

Regulation 848 Annex IV

BG: биологичен.
ES: ecológico, biológico, orgánico.
CS: ekologické, biologické.
DA: økologisk.
DE: ökologisch, biologisch.
ET: mahe, ökoloogiline.
EL: βιολογικό.
EN: organic.
FR: biologique.
GA: orgánach.
HR: ekološki.
IT: biologico.
LV: bioloģisks, ekoloģisks.
LT: ekologiškas.
LU: biologesch, ökologesch.
HU: ökológiai.
MT: organiku.
NL: biologisch.
PL: ekologiczne.
PT: biológico.
RO: ecologic.
SK: ekologické, biologické.
SL: ekološki.
FI: luonnonmukainen.
SV: ekologisk.

3.15.3 You must not use terms, including terms used in trademarks, company names, or practices in labelling or advertising material if they are liable to mislead the consumer or user by suggesting that a product or its ingredients comply with this Standard.

Regulation 848 Article 30 (2)

3.15.4 You must submit copies of all label artwork and proofs to us for approval before printing and use and if required to do so stop using any claims, statements or logos that are unacceptable or considered misleading by us.

Regulation 848 Article 30 (1)

3.15.5 You must immediately discontinue using our logo and the EU logo on related artwork and advertising material on withdrawal of your certificate. Any reference to organic accreditation by us must be removed from all documents in your possession.

Regulation 848 Article 30 (1)

3.15.6 You must discontinue use of our logo and the EU logo or any claim of compliance to our Standard with immediate effect if you are temporarily unable to comply with this Standard.

Regulation 848 Article 30 (1)

SECTION 3

- 3.15.7 You must not use our logo and the EU logo in relation to products unless listed on your valid certificate and trading schedule.
Regulation 848 Article 30 (1)

Organic Food Federation logo

- 3.15.8 Our logo is a mark of recognition showing compliance to our Standards but is not a mandatory requirement. We will send copies of our logo to you on request.
Regulation 848 Chapter IV Article 33 (5)
- 3.15.9 You may only use our logo on products you have manufactured, including animal feeds, if they comply with this Standard.
Regulation 848 Chapter IV Article 33 (5)
- 3.15.10 You may, in addition, use our logo on your advertising material, company stationery, promotional literature and your website subject to our approval.
Regulation 848 Chapter IV Article 33 (5)

The EU Logo

- 3.15.11 You must use the EU logo on all pre-packaged food with over 95% organic agricultural ingredient content.
Regulation 848 Chapter IV Article 30 (5)
- 3.15.12 You must not use the logo if less than 95% of the content of agricultural ingredients of a product has been produced organically.
Regulation 848 Chapter IV Article 30, point 5, b(i)
- 3.15.13 You may use the EU logo for organic products are imported from third countries.
Regulation 848 Chapter IV Article 33, point 3
- 3.15.14 You must place the EU logo, the agricultural statement and certifier code in a conspicuous place in such a way as to be easily visible, clearly legible and indelible.
Regulation 848 Chapter IV Article 32, point 3
- 3.15.15 For further information on the use of the EU logo and for copies of the logo please see the two websites listed below:

The website below shows the logo:

http://ec.europa.eu/agriculture/organic/files/eu-policy/logo/user_manual_logo_en.pdf

Frequently asked questions document can be downloaded from:

http://ec.europa.eu/agriculture/organic/files/eu-policy/logo/FAQ_logo_en.pdf

- 3.15.16 The organic production logo may also be used for information and educational purposes related to the existence and advertising of the logo itself, provided that such use is not liable to mislead the consumer as regards the organic production of specific products, and provided that the logo is reproduced in accordance with the rules set out this Standard.
Regulation 848 Chapter IV Article 33

EU logo design specification

- 3.15.17 You must comply with the following points and the model shown when using the EU logo.
Regulation 848 Chapter IV Article 33
- i. The logo should appear in light green pantone 376, CMYK 50/0/100/0 and RGB 169/201/56 but may also appear in black and white where a colour form is not practical.
 - ii. You may also use the black and white symbol as shown only where it is not practical to apply in colour.
 - iii. On dark packaging the logo may appear in negative format using the packaging colour instead of white.

SECTION 3

- iv. If packaging is in a single colour then the logo may also appear in that colour rather than in green or black and white.
- v. If a symbol is used in colour on a coloured background, which makes it difficult to see, a delimiting outer line around the symbol can be used to improve contrast with the background colours.
- vi. The Organic logo of the EU shall comply with the model below:



- vii. The minimum height is 9mm. The height/width ration is 1:1.5 so minimum width is 13.5mm. For exceptionally small packaging such as small sweets the logo may be used with a height of 6mm. In such cases other logos should not appear larger than the EU logo, such use would be seen as evidence of misuse of the exception.
- viii. Other graphical or textual elements may be used along with the logo, i.e. national or private logos but they must not interfere with the logo or any of the required indications.
- ix. If a national or private logo is green then that colour green may be used for the European logo as well.
- x. You must ensure that the logo and our certification code are placed together. You may place them anywhere on the pack provided they are in a conspicuous place that is easily visible, clearly legible and indelible.

Required Wording

3.15.18 Required wording needed when using the EU logo.

- i. All pre packed products produced and or labelled by our operators must carry our code.
- ii. The code for the Organic Food Federation is GB-ORG-04.
- iii. Our code must appear on labels in exactly that format in the same visual field as the EU logo.
Regulation 848 Chapter IV Article 32
- iv. You must indicate where the raw materials originate from where the Community logo is used as follows:
Regulation 848 Chapter IV Article 32
 - 'EU Agriculture', where the agricultural raw material has been farmed in the EU.
 - 'non-EU Agriculture' where the agricultural raw material has been farmed in third countries.
 - 'EU/non-EU Agriculture' where part of the agricultural raw materials has been farmed in the Community and a part of it has been farmed in a third country.
- v. If all raw materials have been farmed in only one country, the name of this specific country, in or outside the EU, can be indicated instead.
Regulation 848 Chapter IV Article 32
- vi. Examples of the use of the logo:

SECTION 3



GB-ORG-04
EU Agriculture



GB-ORG-04
Non-EU Agriculture



GB-ORG-04
EU/non-EU Agriculture



GB-ORG-04
GB Agriculture



GB-ORG-04
France Agriculture

3.16 Labelling

- 3.16.1 You must label products produced to this Standard as organic and use our code GB-ORG-04 for all products produced or labelled by our operators.
Regulation 848 Chapter IV Article 30, 32
- 3.16.2 You must clearly label organic products at all times with an accurate description of the product and the label must not be misleading.
Regulation 848 Chapter IV Article 30
- 3.16.3 You must ensure that labelling is clear, concise and complies with all relevant UK legislation.
- 3.16.4 You must only describe products as organic and market them as organic products if the product consists of 95% organic or over materials of agricultural origin.
Regulation 848 Chapter IV Article 33
- 3.16.5 You must ensure that your organic products are labelled stating:
Regulation 848 Annex III point 2.1.1
Regulation 848 Article 23, point 2
Regulation 848 Article 32
- i. Your name and address and, where different, the owner or seller of the product.
 - ii. The name of the product or a description of the compound feeding stuff accompanied by a reference to the organic production method.
 - iii. Our code number and our name (optional).
 - iv. Where relevant the product should be labelled with an identification mark to enable traceability of the product to its manufacturer eg batch code, or use by / best before date.
- 3.16.6 For bulk goods intended for further processing/labelling information referred to above may be presented solely on an accompanying document, if such a document can be undeniably linked with the packaging, container or vehicular transport of the product. This accompanying document shall include information on the supplier or the transporter.
Regulation 848 Annex III point 2.1.1,
- 3.16.7 Your label must include the code number of the certifier who certifies the company that carries out the most recent production, preparation or packing for the product.
Regulation 848, Chapter IV, Article 32, Point 1 (a)
Regulation 2021/642, Article III, point 2.1.1 (d)

Products 95% -100% Organic

- 3.16.8 You must use the reference GB-ORG-04 on all labels for products manufactured/labelled by OFF certified operators. This includes dispatch, transport, and delivery documents.
Regulation 848 Chapter IV Article 30
- 3.16.9 You must use the EU logo on all pre packaged food.
Regulation 848 Chapter IV Article 32, point 1 (b)
- 3.16.10 You must when the EU logo is used also use an indication of where the ingredients are farmed or grown, see 3.5.18
Regulation 848 Chapter IV Article 32, point 2
- 3.16.11 The use of the EU logo is optional for products imported from third countries.
Regulation 848 Chapter IV Article 33, point 3

SECTION 3

Products with less than 95% organic ingredients

3.16.12 If less than 95% of the content of agricultural ingredients has been produced organically the term organic can only be used to refer to the ingredients which have been organically produced in the list of ingredients on the product label provided that you:

Regulation 848, Chapter IV, Article 30, point 5

- a. Indicate which ingredients are organic in the ingredients list.
- b. Include the total percentage of organic ingredients in the ingredients list (as a percentage of the agricultural ingredients).
- c. Use the same colour, size and style of lettering in the reference to organic and percentage statement as you do as for the non-organic ingredients.

3.16.13 Where the main ingredient is a product of hunting or fishing you may make reference to organic in the sales description and in the list of ingredients provided that you

Regulation 848, Chapter IV, Article 30, point 5

- a. Indicate which ingredients are organic in the ingredients list
- b. Ensure any reference to organic in the sales description is clearly related to the organic ingredients and not the product of hunting or fishing
- c. All other agricultural ingredients are organic include the total percentage of organic ingredients in the ingredients list (as a percentage of the total quantity of agricultural ingredients)
- d. In the list of ingredients use the same colour, size and style of lettering in the reference to organic and percentage statement as you do for the non-organic ingredients meet all of other processed food requirements as detailed in our processing Standards.

3.16.14 You must not use the EU logo on products covered under points 3.16.12 and 3.16.13.

Regulation 848, Chapter IV, Article 33, point 1

Feed Labelling

3.16.15 Animal feed products can be labelled organic as long as at least 95% of the dry matter of the product is organic. All ingredients of agricultural origin contained in the processed feed must be from the organic production method.

Regulation 848 Chapter IV Article 30, point 6 (b & c)

3.16.16 Your labels for animal feeds must meet 3.16.5 and be:

Regulation 848, Chapter IV, Article 30

Regulation 848, Annex III, 2.1.2

- i. Printed with the same colour, format and character font so as not to draw more attention to the organic reference than to the description or name of the feed.
- ii. Your label must also in addition to other legal requirements state:
 - a) The information provided in point 2.1.1.
 - b) Where relevant, by weight of dry matter:
 - i. The total percentage of organic feed materials.
 - ii. The total percentage of in-conversion feed materials.
 - iii. The total percentage of feed materials not covered by points (i) and (ii).
 - iv. The total percentage of feed of agricultural origin.
 - c) Where relevant, the names of organic feed materials.
 - d) Where relevant, the names of in-conversion feed materials.

SECTION 3

- e) For compound feed that cannot be labelled in accordance with Article 30(6), the indication that such feed may be used in organic production in accordance with this Regulation

In Conversion

- 3.16.17 You may label products with the designation “in conversion”, provided that: Regulation 848, Article 10, point 4
- i. When it was harvested the land on which it was grown had completed at least 12 months of its conversion period.
 - ii. The designation must not be more prominently displayed than any other indications the product is required to carry.
 - iii. It is comprised only of one agricultural ingredient.
 - iv. It bears our code number.

Seed Labelling

- 3.16.18 You must ensure that on the label of the packaging of a mixture of fodder plant seeds containing organic and in-conversion or non-organic seeds of certain different plant species for which an authorisation has been issued ensure information is provided on:
Regulation 848, Annex III, 2.1.3
Directive 66/401/EEC

- i. The exact components of the mixture.
- ii. Shown by percentage by weight of each component species.
- iii. Where appropriate varieties.

- 3.16.19 In addition to the relevant requirements under Annex IV to Directive 66/401/EEC, that information shall include besides the indications required in the first paragraph of this point also the list of the component species of the mixture that are labelled as organic or in-conversion. The minimum total percentage by weight of organic and in-conversion seeds in the mixture shall be at least 70 %.

- 3.16.20 In case the mixture contains non-organic seeds, the label must also include the following statement:

‘The use of the mixture is only allowed within the scope of the authorisation and in the territory of the Member State of the competent authority which authorised the use of this mixture in conformity with point 1.8.5 of Annex II to Regulation (EU) 2018/848 on organic production and labelling of organic products’.

Flavourings

- 3.16.21 You must only label flavourings as organic if they are only used for natural flavouring substances and natural flavouring preparations labelled in accordance with Article 16(2), (3) and (4) of Regulation (EC) No 1334/2008 and all the flavouring components and carriers of flavouring components in the flavouring concerned are organic.
Regulation 848, Chapter IV, Article 30. Point 5 (iii)

SECTION 3

3.17 Complaints

- 3.17.1 We will inform you of any complaints in writing which concern your operations.
- 3.17.2 You are required to investigate and respond to us on any complaints that we receive.
- 3.17.3 You must have a procedure on how you handle complaints made against your business or products. You must also keep records of any complaints you receive and actions you have taken to resolve them.

3.18 Appeals

- 3.18.1 From the date of a certification decision, you have 14 clear days to appeal.
- 3.18.2 You must notify us in writing of your decision to appeal stating your grounds.
- 3.18.3 Once we receive your appeal request, we will send you a copy of the appropriate procedure which shows how we will process your appeal.

3.19 Sales, purchases and record keeping

- 3.19.1 You must keep records relating to all products, chemicals, additives, seeds, livestock and raw materials that you sell or purchase.
- 3.19.2 When selling products, you must ensure all documentation that you supply with the product clearly states that the products are either organic or in certain cases in conversion. These products must also be listed on your current certificate of conformity and trading schedule issued by us.
- 3.19.3 When purchasing products, you must ensure not only the documentation supplied (delivery note) is marked organic but that it is also accompanied by a valid certificate of conformity and trading schedule issued by a recognised certification body.
Regulation 848 Chapter V Article 35
- 3.19.4 On receipt of organic product, you must check that the items are fully packaged and that the packaging is sealed and intact so as not to risk contamination with non organic products.
Regulation 848 Annex III
- 3.19.5 Imported products from outside the EU must be certified by a recognised certification body.
- 3.19.6 Records of quantities sold and purchased must be kept and made available at your annual audit as part of your reconciliation.
- 3.19.7 You must ensure that verification of the status of organic goods is undertaken at reception and recorded.
- 3.19.8 Organic certificates of conformance products shall be classified in accordance with the following categories: **Regulation 848 Chapter V Article 35**
 - a) Unprocessed plants and plant products, including seeds and other plant reproductive material.
 - b) Livestock and unprocessed livestock products.
 - c) Algae and unprocessed aquaculture products.
 - d) Processed agricultural products, including aquaculture products, for use as food.
 - e) Feed.
 - f) Wine.
 - g) Other products.

SECTION 3

3.19.10 Defra grant you an exemption from the obligation to be in the possession of a certificate, provided for in paragraph 2, operators that sell unpacked organic products other than feed directly to the final consumer, provided that those you do not produce, prepare or store other than in connection with the point of sale, or import such products from a third country and have not subcontracted such activities to a third party, and provided that:

Regulation 848 Chapter V Article 35

- i. Such sales do not exceed 5000 kg per year.
- ii. Such sales do not represent an annual turnover in relation to unpacked organic products exceeding EUR 20 000; or
- iii. The potential certification cost of the operator exceeds 2 % of the total turnover on unpacked organic products sold by that operator.

3.19.11 If Defra decides to exempt you from having a certificate referred to above, it may set lower limits than those set in 3.19.9.

Regulation 848 Chapter V Article 35

3.19.12 It is Defra's responsibility to inform the Commission and the other Member States of any decision to exempt operators pursuant to 3.19.10 and of the limits up to which such operators are exempted.

Regulation 848 Chapter V Article 35

3.20 Transport

3.20.1 Where simultaneous collection of organic and non organic products takes place you must ensure appropriate measures are taken to prevent any possible mixture or exchange with non organic products and to ensure the identification of the organic products. You must also keep information relating to collection days, hours, circuit and date and time of receipt.

Regulation 848 Annex III

3.20.2 You must ensure that organic products are transported to other units, including wholesalers and retailers, only in appropriate packaging, containers or vehicles closed in such a manner that substitution of the content cannot be achieved without manipulation or damage of the seal and provided with a label stating, without prejudice to any other indications required by Union law:

Regulation 848 Annex III 2.1

Regulation 2021/642 2.1

- a. The name and address of the operator and, where different, of the owner or seller of the product.
- b. The name of the product.
- c. The name or the code number of the control authority or control body to which the operator is subject; and
- d. Where relevant, the lot identification mark in accordance with a marking system either approved at national level or agreed with the control authority or control body and which permits the linking of the lot with the records.

3.20.3 The closing of packaging, containers or vehicles is not required where:

Regulation 848 Annex III

- i. Transportation is direct between two certified organic operators.
- ii. You must ensure that documentation accompanying the delivery meets the requirements of labelling. **Regulation 848 Annex III**
- iii. You must ensure that the transport includes only organic or only in-conversion products. **Regulation 848 Annex III**

SECTION 3

- 3.20.4 You must keep records on any transport operations, goods received or sent, and make sure they are available at our inspection.
Regulation 848 Annex III
- 3.20.5 You must ensure during transport that organically produced feed, in conversion feed, and non organic feed are effectively physically separated.
Regulation 848 Annex III
- 3.20.6 You must ensure that transport used for movement of products is clean, pest free and in suitable condition for its use especially where non organic products have been transported previously. This transport must be cleaned between loads, checked and records kept.
Regulation 848 Annex III
- 3.20.7 You must ensure organic products are separated physically or in time from non organic products during transport.
- 3.20.8 You should ensure vehicles used to transport chilled or frozen goods are not only clean and suitable but are the correct temperature for the goods that you are transporting.
- 3.20.9 You must keep detailed records of: *Regulation 848 Annex III*
- i. Products transported.
 - ii. Date transported.
 - iii. Haulier or vehicle.
 - iv. Cleaning between loads.
 - v. Packaging integrity checks.
 - vi. Correct documentation sent and received.
 - vii. Products clearly labelled and identified.

3.21 Presence of non- authorised products or substances and precautionary measures

- 3.21.1 In order to avoid contamination with products or substances that are not authorised in accordance with this Standard for use in organic production, operators shall take the following precautionary measures at every stage of production, preparation and distribution:
Regulation 848 Chapter III Article 28
- a. Put in place and maintain measures that are proportionate and appropriate to identify the risks of contamination of organic production and products with non- authorised products or substances, including systematic identification of critical procedural steps.
 - b. Put in place and maintain measures that are proportionate and appropriate to avoid risks of contamination of organic production and products with non- authorised products or substances.
 - c. Regularly review and adjust such measures; and
 - d. Comply with other relevant requirements of this Regulation that ensure the separation of organic, in-conversion and non-organic products.
- 3.21.2 You must when you suspect, due to the presence of a product or substance that is not authorised in this Standard for use in organic production in a product that is intended to be used or marketed as an organic or in-conversion product, that the latter product does not comply with this Regulation, you must:
Regulation 848 Article 28 2
- a. Identify and separate the product concerned.
 - b. Check whether the suspicion can be substantiated.

SECTION 3

- c. Not place the product concerned on the market as an organic or in-conversion product and not use it in organic production unless the suspicion can be eliminated.
 - d. Where the suspicion has been substantiated or where it cannot be eliminated, immediately inform us or where appropriate, the relevant control authority or control body, and provide it with available elements, where appropriate.
 - e. Fully cooperate with the relevant competent authority, or, where appropriate, with the relevant control authority or control body, in identifying and verifying the reasons for the presence of non-authorized products or substances.
- 3.21.3 Where we or NICA receive substantiated information about the presence of products or substances that are not authorised for use in organic production, or you have informed us or our tests have found such products or substances in an organic or an in-conversion product we will undertake an investigation:
Regulation 848 Chapter III Article 29 1
Regulation 848 Article 41
- a. Determine the source and cause in order check whether the suspicion can be substantiated.
 - b. The investigation must be completed as soon as possible, within a reasonable period, and shall take into account the durability of the product and the complexity of the case.
 - c. We will require you to temporarily hold the products concerned during the investigation
 - d. Separate or identify the product and only allow it to be further processed or sold as organic once any doubt has been eliminated.
- 3.21.4 In cases where we have a substantiated suspicion that your product you are marketing (organic / in conversion) does not meet organic standards, we will tell you to hold the product whilst we investigate.
Regulation 848 Chapter III Article 29 2
Regulation 848 Article 41
- 3.21.5 In cases where your product has a positive residue detection for a substance not authorised for use in organic production we will carry out an investigation to determine:
Regulation 848 Article 29 2
- a. If products or substances not authorised in organic production have been used.
 - b. If sufficient precautionary measures have not been taken.
 - c. If sufficient measures following previous requests from us have not been taken.
- 3.21.6 You must cooperate fully with any investigation to resolve the suspicion. If the suspicion is confirmed, then you must remove any reference to organic from the product. If the suspicion is not confirmed, then you no longer have to withhold the product from sale.
Regulation 848 Article 41
- 3.21.7 You will be given the opportunity to comment on the investigation and you may be required to take corrective measure to avoid future contamination.
Regulation 848 Article 29
Regulation 848 Article 41
- 3.21.8 You must keep records of all investigations carried out.
Regulation 848 Article 29

SECTION 4

GENERAL REQUIREMENTS

4.1 Specific principles

4.1.1 The specific principles to be observed in organic food production emphasise the importance of using only organic ingredients, reducing the use of additives and processing aids to the minimum and ensuring that production methods neither mislead the consumer as to the nature of the product or are based on synthetic processes.

Regulation 848 Chapter II Article 7

4.1.2 The use of ionising radiation for the treatment of organic food or feed, or of raw materials used in organic food or feed is prohibited.

Regulation 848 Chapter III Article 9

4.2 Operational description

4.2.1 You should have operational procedures and systems in place to ensure the integrity and quality of the organic products.

Regulation 848 Chapter VI 39

4.2.2 You must, at the time of registration, draw up a full description of your premises and the scope of activities. The full description of your unit must include:

Regulation 848 Chapter VI 39

- i. The facilities used for the reception, preparation and storage of the products before and after the operations concerning them.
- ii. The facilities used for the storage of other products (packaging).
- iii. The facilities used to store products for chemicals.
- iv. A list and description of the products you intend to produce, store, trade, or import.
- v. For importers, indicate the points of entry of the product into the community.

4.2.3 You must also ensure any contracted facilities that you use for the storage of imported products are organically certified as part of your premises' organic inspection or are certified separately and that you have copies of their organic certification stating that they are certified for the storage of your products.

4.2.4 You must have operational procedures and systems in place to ensure the integrity and quality of the organic products you produce.

Regulation 848 Chapter VI 39

4.3 Religious slaughter

4.3.1 We require that animals are pre stunned to render them unconscious before being slaughtered. We do not endorse those methods of religious slaughter where the animal is fully conscious when being killed.

4.4 Your audit

4.4.1 The purpose of any audit is to ensure your on going compliance to this Standard.

4.4.2 Reconciliation is an exercise carried out after the initial assessment inspection and annually thereafter to compare organic inputs and outputs.

SECTION 4

- 4.4.3 Your annual audit should take place prior to your certificate of conformity expiring. This is to allow an inspection to take place, report to be written and submitted to you and any non compliance dealt with before your certificate expires.
- 4.4.4 In addition to your annual audit your activities may be inspected based upon risk assessment.
- 4.4.5 We will require you to confirm that you have not put organic integrity at risk and that the procedures required to ensure compliance with this Standard have been maintained at all times.
- 4.4.6 At the inspection our inspector will need to see a variety of documents which you must ensure is available before our inspector arrives such as:
- i. Copies of valid organic certificates for each organic supplier.
 - ii. Documentation for non organic ingredients supporting claims of freedom from GMOs or compliance with specific compositional standards where appropriate.
 - iii. Accumulated quantities of all organic sales and purchases since the start of the audit period.
 - iv. Copies of all current organic recipes / formulations.
 - v. Opening and closing stocks of each raw material and organic product for the audit period.
 - vi. Quantities of organic materials used as processing aids (e.g. dusting flour, tin releasing oil) or purging quantities.
 - vii. Quantities of organic materials used for product development, free samples and staff sales.
 - viii. Total quantities of all organic goods received and despatched since the start of the audit period. Opening and closing stocks of each organic product for the audit period.
 - ix. Up to date copies of derogations you have been granted.
 - x. Specifications for compound ingredients.
 - xi. Complaint records.
- 4.4.7 Failure to provide any of this information, if it is relevant to your operations, is a non compliance.
- 4.4.8 If the absence of information results in failure to carry out an acceptable reconciliation, it becomes a serious non compliance and your continued certification is at risk.
- 4.4.9 We will have to charge if further inspections are required due to a serious non compliance.
- 4.4.10 You must inform us if you have a production run of organic products less than 2 monthly so that we can ensure our inspection coincides with your organic manufacture.

4.5 Records

- 4.5.1 You must keep full and accurate records of all areas of your operations. These records must be made available at time of audit.
- 4.5.2 You must record separately and maintain in a readily accessible format the quantities of each type of organic goods received and despatched.
- 4.5.3 There must be a stock control system that ensures the exact location and stockholding of each organic product held is precisely known at all times.

SECTION 4

- 4.5.4 All organic goods must be accompanied with a delivery note and the details must be stored in a manner that allows a summary of transfers over any defined period.
- 4.5.5 You must keep full and accurate records of all operation areas of your business. These could include:
Regulation 848 Article II IV
Regulation 848 Article 39
- i. Copies of valid organic certificates for each organic supplier.
 - ii. Traceability and identification records.
 - iii. Stock records (opening, closing, work in progress and stock losses).
 - iv. Location in store.
 - v. Training records.
 - vi. Cleaning procedures, schedules and records.
 - vii. Purchases / Raw materials (date, quantity, supplier, certificate).
 - viii. Production records (date, quantity, ingredients and labelling).
 - ix. Sales records (date, quantity, customer, delivery docs).
 - x. Disposal and waste records giving details of code, quantity and reason for disposal.
 - xi. Specifications, recipes, composition (dry matter inclusion, supplements added).
 - xii. Pest control.
 - xiii. Laboratory and test analysis results.
 - xiv. Recall and withdrawal procedure tests.
 - xv. Complaints.
 - xvi. Financial records.

4.6 Exceptional rules

- 4.6.1 Where products are not listed in this Standard and are not available on the market in organic form you may be able to obtain an authorisation from DEFRA to use it in non organic form.

4.7 Hazard analysis critical control point

- 4.7.1 You must set up and maintain procedures for control of the process based on a systematic identification of critical processing steps. **Regulation 848 Article II V**
- 4.7.2 Your HACCP must include points that can affect organic integrity at the critical point of your business and show:
- i. Goods in (checking goods coming in are organic).
 - ii. Manufacture (ensuring that only organic ingredients are used in a product).
 - iii. Storage (including work in progress) that storage is correctly labelled.
 - iv. Despatch (only organic goods are labelled and despatched as organic).

4.8 Product hold, recall and withdrawal

- 4.8.1 You must have procedures in place to enable the withdrawal or recall of non conforming products to prevent them being released on to the market.
Regulation 848 Article II IV
Regulation 848 Chapter III Article 27

SECTION 4

- 4.8.2 These procedures should be tested annually and recorded.
- 4.8.3 You must notify us within three working days of any recall or withdrawal.
- 4.8.4 You must where you consider or suspect that a product you have received is not organic:
Regulation 848 Chapter III Article 27
- i. Immediately inform us.
 - ii. Initiate procedures either to withdraw from sale
 - iii. Or remove any reference to the organic production method
 - iv. Or separate and identify the product.
 - v. Eliminate any doubt as to the authenticity of the product before despatching it.
- 4.8.5 We may require that the product cannot be placed on the market with indications referring to the organic production method until we are satisfied by information received from you or from other sources, that the doubt has been eliminated.
Regulation 848 Chapter III Article 27
- 4.8.6 You may place it on the market without indication referring to the organic production method. Records of this downgrade must be kept.
- 4.8.7 You must not market the product as organic where we have a substantiated suspicion that it is not in compliance with organic regulations. However, if the suspicion is not confirmed, this decision shall be cancelled.
- 4.8.8 You must co-operate fully with us in resolving any suspicion as to the organic integrity of your products or materials you have received.
- 4.8.9 You must ensure that any incorrectly labelled goods are reported to their owner (where title is not held) and quarantined.
- 4.8.10 You must ensure that no quarantined goods are released for sale.
- 4.8.11 Quarantined goods may be released for disposal but records need to be kept of this disposal.
- 4.8.12 You must inform us if you have goods that have been quarantined. Only the Federation can authorise their return to stock.
- 4.8.13 You must, in order to avoid contamination with products or substances that are not authorised, take the following precautionary measures at every stage of production, preparation and distribution:
Regulation 848 Chapter II Article 28
- a. put in place and maintain measures that are proportionate and appropriate to identify the risks of contamination of organic production and products with non-authorised products or substances, including systematic identification of critical procedural steps.
Regulation 848 Chapter II Article 28
 - b. put in place and maintain measures that are proportionate and appropriate to avoid risks of contamination of organic production and products with non-authorised products or substances.
Regulation 848 Chapter II Article 28
 - c. regularly review and adjust such measures; and
Regulation 848 Chapter II Article 28
 - d. comply with other relevant requirements of this Regulation that ensure the separation of organic, in-conversion and non-organic products.
Regulation 848 Chapter II Article 28

SECTION 4

- 4.8.14 You must where you suspect the presence of a non authorised substance in a product marketed as organic or in conversion:
Regulation 848 Chapter II Article 28
- a. Identify and separate the product concerned.
 - b. Check whether the suspicion can be substantiated.
 - c. Not place the product concerned on the market as an organic or in-conversion product and not use it in organic production unless the suspicion can be eliminated.
 - d. Where the suspicion has been substantiated or where it cannot be eliminated, immediately inform the relevant competent authority, or where appropriate, the relevant control authority or control body, with available elements, where appropriate.
 - e. Fully cooperate with the relevant competent authority, or where appropriate, with the relevant control authority or control body, in identifying and verifying the reasons for the presence of non-authorised products or substances.
- 4.8.15 If we receive substantiated information about the presence of products or substances that are not authorised for use in organic production, or have been informed by an operator or detects such products or substances in an organic or an in-conversion product:
Regulation 848 Chapter II point (d) of Article 28(2)
Regulation 848 Chapter II Article 29
Regulation 2017/625 9(3)
- a. We shall immediately carry out an official investigation with a view to determining the source and the cause to verify compliance. Investigations will be completed within a reasonable period and consider the durability of the product and the complexity of the case.
 - b. We will not allow you to market products concerned as organic or in-conversion products pending the results of the investigation.
- 4.8.16 The product concerned shall not be marketed as an organic or in-conversion product or used in organic production where we have established that the operator concerned:
Regulation 848 Chapter II Article 29
- a. Has used products or substances not authorised for use in organic production.
 - b. Has not taken the precautionary measures to avoid non authorised products or substances.
 - c. Has not taken measures in response to relevant previous requests from us.
- 4.8.17 You will be given an opportunity to comment on the results of the investigation.
Regulation 848 Chapter II Article 29
- 4.8.18 We will keep records of the investigation it has carried out.
Regulation 848 Chapter II Article 29
- 4.8.19 You must take such corrective measures as necessary to avoid future contamination.
Regulation 848 Chapter II Article 29
- 4.8.20 You must provide us with the information below when you inform us about a substantiated suspicion or when the suspicion cannot be eliminated:
Regulation 279 Article 1 (2)
Regulation (EU) 2018/848 Article 28(2)(d)
- a. Information and documents about the supplier (delivery note, invoice, certificate of the supplier, Certificate of Inspection for organic products (COI)).
 - b. The traceability of the product with the lot identification, stock quantity, and quantity of product sold.
 - c. Laboratory results, from accredited laboratory when relevant and available.
 - d. The sampling sheet detailing the time, place and method used to take the sample.

SECTION 4

- e. Any information about any previous suspicion with regard to the specific non-authorized product or substance.
- f. Every other relevant document to clarify the case.

4.8.21 We will carry out a full investigation by using appropriate methods and techniques.
Regulation 2017/625 Article 14 and Article 137(3)
Regulation 279 Article 2 (2)

4.9 Labelling

- 4.9.1 All labels and artwork must be submitted to us for approval and confirmation of their approval received from us before printing. You must keep records of these approvals.
- 4.9.2 We will include products on your certificate and trading schedule only when we have received both recipe and artwork for the products.

4.10 Sub contracting

- 4.10.1 Where you contract out operations to third parties you must ensure that they hold organic certification by a recognised certification body. Failure to do this might lead to a loss of part or all of your certification.
Regulation 848 Chapter V article 34
- 4.10.2 Where sub contractors are employed by you at your unit or premises you must ensure that they are fully aware of your organic status and how the conditions in this Standard apply to the job you have contracted them to carry out.
Regulation 848 Chapter V Article 34
- 4.10.3 You must ensure practical measures are taken, including for example a system of records that ensures products can be traced, as appropriate to their suppliers, sellers, consignees and buyers. These records must be kept for use during your audit.

4.11 Training

- 4.11.1 You must train your staff working with organic products in the basic principles of organic production or separation.
- 4.11.2 You must document and record for each member of staff, details of training given both internally and externally including refresher courses. Records of training must be kept and be available for your audit.
- 4.11.3 You should ensure that all personnel working directly with food should have had a Basic Food Hygiene certificate.
- 4.11.4 Training can be carried out externally or in house provided the trainer is suitably qualified.
- 4.11.5 You should ensure that all new employees are aware of hygiene, product protection and factory safety rules.

4.12 Medical screening

- 4.12.1 You must not allow any personnel working directly with food to be suffering from contagious illnesses, bronchial or intestinal disorder and open sores or cuts. All of which must be reported as soon as they are detected.
- 4.12.2 You should have procedures in place to ensure staff understand the need to report any illnesses or cuts to the responsible person. Training in this procedure should be documented.

SECTION 4

- 4.12.3 You must ensure personnel returning to work after a gastrointestinal illness have been cleared to resume work before they come into contact with food products. This clearance must be documented.
- 4.12.4 You must ensure open wounds are dressed with an appropriate dressing (preferably a food safe approved blue metallic strip plaster). You should keep a record of plasters issued during a shift and ensure they are accounted for at the end of the shift.
- 4.12.5 You must not allow personnel with open cuts, sores or skin complaints to have contact with unwrapped foodstuffs.

4.13 Reconciliation

- 4.13.1 Reconciliation is an exercise carried out after the initial assessment inspection and annually thereafter to compare organic inputs and outputs.
- 4.13.2 **Inputs**
These are organic raw materials/ ingredients/ products you have brought into your unit.
- 4.13.3 **Outputs**
These are the quantity of finished goods / stock that you have despatched.
- 4.13.4 Your reconciliation must be available for your annual inspection.
- 4.13.5 Your reconciliation must be
- i. Calculated no less than annually.
 - ii. Documented either electronically or on paper.
 - iii. Available at time of audit.
 - iv. Calculated for each organic raw material / ingredient / stock item.
 - v. Actual usage and if manufacturing theoretical usage.
 - vi. Inclusive of figures for waste and losses.
 - vii. Able to reconcile each component against your purchases and quantities of product made.
 - viii. Recorded separately from non organic items.
- 4.13.6 You must investigate and record losses or gains in your reconciliation figures and can show justification for these at your audit.
- 4.13.7 You should challenge and record reconciliation information on a regular basis.
- 4.13.8 You must, when using recipes or formulations, be able to reconcile each component against your purchases and quantities of product made.
- 4.13.6 You should keep a stocktaking record and it is recommended that stocks should be checked and recorded frequently.
- 4.13.9 Actual Usage can be calculated by:
- $$(\text{opening stock} + \text{goods received}) - (\text{losses} + \text{closing stock}) = \text{goods despatched.}$$
- 4.13.7 The theoretical usage of each organic ingredient can be calculated from the specification or recipe for each individual product and then added to the usages of the same ingredient in other products made on site to obtain the total theoretical usage.

SECTION 4

- 4.13.8 You must take account when calculating total usages, materials which are used for
- i. Purging.
 - ii. Flour dusting.
 - iii. Releasing agents or which
 - iv. Are also used in non organic products.
- 4.13.9 You must ensure if your reconciliation system is computerised that someone, who is fully conversant with it, is available at the time of inspection.
- 4.13.10 You must, if there is a lot of data, ensure it is summarised so that our inspector can assess it by conducting random spot checks. (There may be so much information that it is impracticable for the inspector to audit every ingredient.)
- 4.13.11 Failure to keep records which can be audited for the purposes of reconciliation is a serious non compliance that may result in suspension of your certification.
- 4.13.12 We may make additional charges for time spent on trying to reconcile data when it is difficult to access. It is your responsibility to ensure that our inspector is provided with all the necessary information.

4.13.13 **Example reconciliation**

If a 54kg dough mix yields 60 x 900g dough pieces.

The dough mix contains

Organic Flour	25.0kg
Organic Shortening	1.0kg
Yeast	0.5kg
Salt	0.1kg
Water	27.4kg

54.0kg

A 900g dough piece produces 1 large loaf at 800g.

So, for every 60 dough pieces we are using a theoretical quantity of 25kg of flour and 1 kg shortening.

If for example the production for the whole year had been 6240 large loaves, theoretical dough production would be $6240 / 60 = 104$ mixes.

Therefore, flour usage would be $104 \times 25\text{kg} = 2.600$ tonne.

There would be further flour used for dusting (say 0.5 kg per batch = 52kg per 104 batches) and the theoretical usage may be 2.652 tonne (just over 106 bags).

If we compare this with say 120 x 25kg flour purchased with zero opening stock and 13 bags closing stock, the actual usage is 107 bags. The reconciliation of flour would therefore be satisfactory.

Remember that to reconcile satisfactorily, actual usage **MUST** be greater than theoretical usage.

4.14 Traceability

- 4.14.1 Organic products must be clearly identifiable at all times.
Regulation 848 Annex III

SECTION 4

- 4.14.2 You must ensure identification of lots and avoid any mixing with or contamination by products and / or substances not in compliance with this Standard.
Regulation 848 Annex III
- 4.14.3 You must clearly display lot numbers on the products to allow traceability of the products and materials stored.
- 4.14.4 You must document your traceability and records must be available at your audit and for purposes of reconciliation.
- 4.14.5 The traceability code could be the expiry date of the material or if a closed code is applied by the manufacturer this should be used. If there is no code, the goods received number (GRN) and date received may be used as the basis of traceability.
- 4.14.6 You must ensure that full traceability is maintained at every stage of the process including goods in, storage, work in progress, manufacture, rework, finished goods and dispatch.
- 4.14.7 Your labels or packaging must show information to allow full traceability of the product back to its individual ingredients.
- 4.14.8 You must keep labels / packaging and the receipt for products you buy from retail stores to allow full traceability of the product.
- 4.14.9 You must keep records of traceability to enable you to trace all ingredients used from intake through to the final product. You must ensure that full traceability is maintained at every stage of the process including goods in, storage, work in progress, manufacture, rework, finished goods and dispatch.

SECTION 5

RAW MATERIALS

5.1 Specific principles

5.1.1 You must not use any product or ingredient that has been subjected to any form of ionising radiation, which is defined as the transfer of energy in the form of particles or electromagnetic waves of a wavelength of 100 nanometer or less or a frequency of 3×10^{15} Hertz or more capable of producing ions directly or indirectly.

However, this prohibition does not apply in the case of:

- a) Foodstuffs exposed to ionising radiation generated by measuring or inspection devices, provided that the dose absorbed is not greater than 0.01 Gy for inspection devices which utilise neutrons and 0.5 Gy in other cases, at a maximum radiation energy level of 10 MeV in the case of X-rays, 14 MeV in the case of neutrons and 5 MeV in other cases.
- b) The irradiation of foodstuffs which are prepared for patients requiring sterile diets under medical supervision.

5.1.2 You must have valid certificates of conformity and trading schedules for all products and raw materials to ensure they meet the organic requirements. These must be valid, state the goods supplied and the address of the supplier.

5.1.3 Where materials are purchased from retail outlets (supermarkets) the above clause may not be relevant. In this case the pack label and sales receipt must be kept as proof of organic status.

5.1.4 Raw materials must have full documentation and be securely packaged, labelled "organic" and also include details of the certification body. Records of goods received must be kept.

5.1.5 You should check all incoming raw materials for pest infestation and document the findings.

5.1.6 Records must be maintained and be available to show the nature, organic status, supplier and quantity of all ingredients, additives and processing aids.

5.1.7 Organic product and raw material storage areas must be segregated from non organic and identified as follows:

- i. Intake or goods in areas.
- ii. Raw material storage areas.
- iii. Work in progress areas.
- iv. Finished products.
- v. Third party storage.

5.1.8 Lot numbers must be clearly displayed on the products to allow traceability of the products and materials stored. These must be recorded and be available at your audit and for purposes of reconciliation.

SECTION 6

COMPOSITION

6.1 Composition

- 6.1.1 You must ensure that all conditions in the raw material section are complied with.
- 6.1.2 You must only use processing aids and additives if they appear in this section.
- 6.1.3 You must record organic certification details of each ingredient supplier. These certificates must be kept up to date and must be available at your audit.
- 6.1.4 Any product you produce or market as “organic” or “made with organic ingredients” must be included on your certificate of conformity and trading schedule.
- 6.1.5 Processed organic foods are characterised by the percentage of their agriculturally derived ingredients which are certified organic. Non agricultural ingredients include water, salt, allowable minerals and functional additives.
Regulation 848 Article II IV
- 6.1.6 It is not permitted to use any non organic, non agricultural material in an organic product unless it is specifically permitted as an additive or a processing aid in this Standard.
Regulation 848 Chapter III Article 24
- 6.1.7 Food produced from in conversion crops shall contain only one crop ingredient of agricultural origin.
Regulation 848 Article II IV
- 6.1.8 You must not use substances and techniques that reconstitute properties that are lost in the processing and storage of organic food, that correct the results of negligence in the processing of these products or that otherwise may be misleading as to the true nature of these products.
Regulation 848 Chapter II IV

6.2 Recipes

- 6.2.1 Before you manufacture products you must submit recipes for all products you want to produce and must have received approval from us. You must keep records of these approvals.
- 6.2.2 Recipes must be submitted using the recipe calculation form (available on request or can be downloaded from our website www.orgfoodfed.com).
- 6.2.3 When submitting recipe forms you must also send us each of the certificates and trading schedules for the supplier of the ingredients listed in your recipe.
- 6.2.4 If you wish to add other products to your certificate you must also complete a recipe calculation form for each product and submit it to us for approval as above.
- 6.2.5 A recipe or formulation must not include an organic ingredient together with the same ingredient in a non organic form or an ingredient in conversion.
Regulation 848 Article II IV

6.3 95% - 100% organic ingredients

- 6.3.1 You must only describe a product as organic in its product description or title if it contains 95% - 100% agricultural ingredients which have been certified as organic and only ingredients permitted in this Standard.
Regulation 848 Chapter IV Article 30

SECTION 6

- 6.3.2 If you intend to market a product as 100% organic, every ingredient must be certified as organic.
- 6.3.3 It is however acceptable to use the statement “100% of the agricultural ingredients are organic” if all of the agricultural ingredients are certified organic.

6.4 95% organic ingredients and less

- 6.4.1 If a product contains less than 95% organic agricultural ingredients it must not be labelled as organic; but it may have the wording:-
- “X% of the agricultural ingredients were produced in accordance with the rules of organic production”
 - or “made with X% organic agricultural ingredients”
 - or “product containing X% organic agricultural materials”.
- 6.4.2 It is not permitted to mix organic and non organic ingredients of the same type in an organic recipe or formulation.
- 6.4.3 Organic ingredients used must be identified in the ingredient list.
- 6.4.4 The product label must have the statutory form of wording “GB-ORG-04”.

6.5 Permitted additives

- 6.5.1 The products listed below are permitted for use in organic foods with the exception of wine. Please refer to section 12 of this Standard for wine.
Regulation 848 Article II IV
Annex VIII

6.5.2 **Food additives, including carriers**

For the purpose of the calculation food additives marked with **»** in the column of the code number, shall be calculated as ingredients of agricultural origin.

Regulation 848 Chapter III Article 24
Regulation 848 Article II IV
Regulation 2021/1165 Annex V
Regulation 2023/2229
Regulation 2023/121

Reg 2021/1165 Annex V
Authorised products and substances for use in the production of processed organic food and of yeast used as food or feed
PART A
Authorised food additives and processing aids referred to in point (a) of Article 24(2) of Regulation (EU) 2018/848
SECTION A1 – FOOD ADDITIVES, INCLUDING CARRIERS
The organic foodstuffs to which food additives may be added are within the limit of authorisations given in accordance with Regulation (EC) No 1333/2008.
The specific conditions and restrictions set out here are to be applied in addition to the conditions of the authorisations under Regulation (EC) No 1333/2008.
For the purpose of the calculation of the percentages referred to in Article 30(5) of Regulation (EU) 2018/848, food additives marked with an asterisk in the column of the code number shall be calculated as ingredients of agricultural origin

SECTION 6

Code	Name	Organic foodstuffs to which it may be added	Specific conditions and limits
E 153	Vegetable carbon	edible cheese rind of ashy goat cheese Morbier cheese	
E 160b(i)*	Annatto Bixin	Red Leicester cheese	
		Double Gloucester cheese	
		Cheddar	
		Mimolette cheese	
E 160b(ii)*	Annatto Norbixin	Red Leicester cheese	
		Double Gloucester cheese	
		Cheddar	
		Mimolette cheese	
E 170	Calcium carbonate	products of plant and animal origin	Shall not be used for colouring or calcium enrichment of products
E 220	Sulphur dioxide	fruit wines (wine made from fruits other than grapes, including cider and perry) and mead with and without added sugar:	100 mg/l (Maximum levels available from all sources, expressed as SO ₂ in mg/l)
E 223	Sodium metabisulphite	Crustaceans	
E 224	Potassium metabisulphite	fruit wines (wines made from fruits other than grapes, including cider and perry) and mead with and without added sugar):	100 mg/l (Maximum levels available from all sources, expressed as SO ₂ in mg/l).
E 250	Sodium nitrite	meat products	May only be used, if it has been demonstrated to the satisfaction of the competent authority that no technological alternative, giving the same guarantees and/or allowing to maintain the specific features of the product, is available. Not in combination with E252. maximum ingoing amount expressed as NaNO ₂ : 80 mg/kg, maximum residual amount expressed as NaNO ₂ : 50 mg/kg
E 252	Potassium nitrate	meat products.	May only be used, if it has been demonstrated to the satisfaction of the competent authority that no technological alternative, giving the same guarantees and/or allowing to maintain the specific features of the product, is available. Not in combination with E250. Maximum ingoing amount expressed as NaNO ₃ : 80 mg/kg, maximum residual amount expressed as NaNO ₃ : 50 mg/kg
E 270	Lactic acid	products of plant and animal origin	
E 290	Carbon dioxide	products of plant and animal origin	
E 296	Malic acid	products of plant origin	
E 300	Ascorbic acid	products of plant origin meat products (category 08.3 (*)) and meat preparations (category 08.2 (*)) to which other ingredients than additives or salt have been added	
(*) Food categories in Part D of Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council of 16 December 2008 on food additives (OJ L 354, 31.12.2008, p. 16).			
E 301	Sodium ascorbate	meat products	may only be used in connection with nitrates and nitrites

SECTION 6

E 306 (*)	Tocopherol-rich extract	products of plant and animal origin	Anti-oxidant
E 322 (*)	Lecithins	products of plant origin products of animal origin	only from organic production
E 325	Sodium lactate	products of plant origin milk-based and meat products	
E330	Citric acid	products of plant and animal origin	
E 331	Sodium citrates	products of plant and animal origin	
E 333	Calcium citrates	products of plant origin	
E 334	Tartaric acid (L(+)-)	products of plant origin mead.	
E 335	Sodium tartrates	products of plant origin	from 1 January 2027, only from organic production
E 336	Potassium tartrates	products of plant origin	from 1 January 2027, only from organic production
E337	Potassium sodium tartrate	products of plant origin	from 1 January 2027, only from organic production
E 341 (i)	Monocalcium- phosphate	self raising flour	raising agent
E 392*	Extracts of rosemary	products of plant and animal origin	only from organic production
E 400	Alginic acid	products of plant origin milk products	
E 401	Sodium alginate	products of plant origin milk products sausages based on meat	
E 402	Potassium alginate	products of plant origin milk-based products	
E 406	Agar	products of plant origin milk-based products and meat products	
E 407	Carrageenan	products of plant origin milk-based products	
E 410*	Locust bean gum	products of plant and animal origin	only from organic production
E 412*	Guar gum	products of plant and animal origin	only from organic production
E 414*	Arabic gum	products of plant and animal origin	only from organic production
E 415	Xanthan gum	products of plant and animal origin	
E 417	Tara gum	products of plant and animal origin	Thickener. Only when derived from organic production.
E 418	Gellan gum	products of plant and animal origin	High-acyl form only only from organic production, applicable as of 1 January 2026
E 422	Glycerol	plant extracts	Only from plant origin
		flavourings	solvent and carrier in plant extracts and flavourings
			humectant in gel capsules surface coating of tablets only from organic production
E 440 (i)*	Pectin	products of plant origin milk-based products	
E 460	Cellulose	gelatine	
E 464	Hydroxypropyl methyl cellulose	products of plant and animal origin	Encapsulation material for capsules

SECTION 6

E 500	Sodium carbonates	products of plant and animal origin	
E 501	Potassium carbonates	products of plant origin	
E 503	Ammonium carbonates	products of plant origin	
E 504	Magnesium carbonates	products of plant origin	
E 509	Calcium chloride	milk-based products	Milk coagulation
E 516	Calcium sulphate	products of plant origin	Carrier
E 524	Sodium hydroxide	'Laugengebäck' flavourings	Surface treatment acidity regulator
E 551	Silicon dioxide	Cocoa, herbs and spices in dried powdered form flavourings propolis	For cocoa, only for use in automated dispensing machines
E 553b	Talc	Products of plant origin sausages based on meat	For sausages based on meat, only surface treatment
E 901	Beeswax	confectionary	glazing agen
			only from organic production
E 903	Carnauba wax	confectionary	glazing agent
		citrus fruit	mitigating method for mandatory extreme cold treatment of fruit as a quarantine measure against harmful organisms (Commission Implementing Directive (EU) 2017/1279) (1)
		Only when derived from organic raw material	Only from organic production
E 938	Argon	products of plant and animal origin	
E 939	Helium	products of plant and animal origin	
E 941	Nitrogen	products of plant and animal origin	
E 948	Oxygen	products of plant and animal origin	
E 968	Erythritol	products of plant and animal origin	Only from organic production without using ion exchange technology

Regulation 848 Chapter IV Article 23

- (**) Maximum levels available from all sources, expressed as SO₂ in mg/l.
- 1 This additive can only be used, if it has been demonstrated to the satisfaction of the commission that no technological alternative, giving the same guarantees and / or allowing to maintain the specific features of the product, is available.
 - 2 The restriction concerns only animal products.
 - 3 Dulce de leche or confiture de lait refers to a soft, luscious, brown cream, made of sweetened, thickened milk.
 - 4 In this context, "fruit wine" is defined as wine made from fruits other than grapes (including cider and perry).

6.6 Permitted processing aids

SECTION 6

6.6.1 The products listed below are permitted processing aids and other products for use in organic foods.

Regulation 848 Article 6 -Annex VII

Regulation 2023/121

SECTION A2 – PROCESSING AIDS AND OTHER PRODUCTS, WHICH MAY BE USED FOR PROCESSING OF INGREDIENTS OF AGRICULTURAL ORIGIN FROM ORGANIC PRODUCTION

The specific conditions and restrictions set out here are to be applied in addition to the conditions of the authorisations under Regulation (EC) No 1333/2008

Name	Only authorised for the processing of the following organic foodstuffs	Specific conditions and limits
Water	products of plant and animal origin	Drinking water within the meaning of Council Directive 98/83/EC
Calcium chloride	products of plant origin sausages based on meat	Coagulation agent.
Calcium carbonate	products of plant origin	
Calcium hydroxide	products of plant origin	
Calcium sulphate	products of plant origin	Coagulation agent
Magnesium chloride (or nigari)	products of plant origin	Coagulation agent
Potassium carbonate	grapes	drying agent
Sodium carbonate	products of plant and animal origin	
Lactic acid	cheese	for the regulation of the pH of the brine bath in cheese production
L(+)lactic acid from fermentation	plant protein extracts	
Citric acid	products of plant and animal origin	
Sodium hydroxide	Sugar(s) oil from plant origin excluding olive oil plant protein extracts	
Sulphuric acid	gelatine sugar(s)	
Hop extract	products of plant origin	only for antimicrobial purposes from organic production, if available
Pine rosin extract	products of plant origin	only for antimicrobial purposes from organic production, if available
Hydrochloric acid	gelatine Gouda, Edam Maasdammer cheeses, Boerenkaas, Friese Leidse Nagelkaas	Gelatine production in compliance with Regulation (EC) N 853/2004 of the European Parliament and of the Council For the regulation of the pH of the brine bath in the processing of cheeses
Ammonium hydroxide	gelatine	Gelatine production in compliance with Regulation (EC) N 853/2004 of the European Parliament and of the Council
Hydrogen peroxide	gelatine	Gelatine production in compliance with Regulation (EC) N 853/2004 of the European Parliament and of the Council
Carbon dioxide	products of plant and animal origin	
Nitrogen	products of plant and animal origin	
Ethanol	products of plant and animal origin	Solvent
Tannic acid	products of plant origin	Filtration aid

SECTION 6

Egg white albumen	products of plant origin	
Casein	products of plant origin	
Gelatin	products of plant origin	
Isinglass	products of plant origin	
Vegetable oils	products of plant and animal origin	Greasing, releasing or anti-foaming agent only from organic production
Silicon dioxide gel or colloidal solution	products of plant origin	
Activated carbon (CAS-7440-44-0)	products of plant and animal origin	
Talc	products of plant origin	In compliance with the specific purity criteria for food additive E 553b
Bentonite	products of plant origin	sticking agent for mead
Cellulose	products of plant origin	
	gelatine	
Diatomaceous earth	products of plant origin	
	gelatine	
Perlite	products of plant origin	
	gelatine	
Hazelnut shells	products of plant origin	
Rice meal	products of plant origin	
Beeswax	products of plant origin	Releasing agentn, only from organic production
Carnauba wax	products of plant origin	Releasing agent, only from organic production
Acetic acid/vinegar	products of plant origin	Only from organic production.
	fish	From natural fermentation
Thiamin hydrochloride	fruit wines, including cider, perry and mead	
Diammonium phosphate	fruit wines, including cider, perry and mead	
Wood fibre	products from plant and animal origin	The source of timber should be restricted to certified, sustainably harvested wood.
		Wood used must not contain toxic components (post-harvest treatment, naturally occurring toxins or toxins from micro-organisms)

PART C

Authorised processing aids and other products for the production of yeast and yeast products referred to in point (c) of Article 24(2) of Regulation (EU) 2018/848

SECTION 6

Name	Primary yeast	Yeast production confection / formulations	Specific conditions and limits
Calcium chloride	X		
Carbon dioxide	X	X	
Citric acid	X		For the regulation of the pH in yeast production
Lactic acid	X		For the regulation of the pH in yeast production
Nitrogen	X	X	
Oxygen	X	X	
Potato starch	X	X	For filtering Only when from organic production
Sodium carbonate	X	X	For the regulation of the pH
Vegetable oils	X	X	Greasing, releasing or anti-foaming agent Only from organic production

- 1 The restriction concerns only animal products.
- 2 The restriction concerns only plant products.

6.7 Permitted materials of non organic agricultural origin

- 6.7.1 You may use up to 5% of non organic ingredients from the list in this section in an organic recipe.
- 6.7.2 If a product is not on this list and you do not have an authorisation from the commission (section 4.6) then in must not be used in an organic product.
- 6.7.3 You can use unprocessed vegetable products and derivatives.
- 6.7.4 You can use fats and oils whether or not refined, but not chemically modified except those listed in point below.
- 6.7.5 You must obtain GM free inclusion statements from all suppliers of these products.

Miscellaneous:

Algae, including seaweed, permitted in non-organic foodstuffs preparation.

Bark of the Pau d'arco tree Handroanthus impetiginosus ('lapacho') only for use in Kombucha and tea mixtures.

Animal products

Unprocessed as well as products derived therefrom by processes

Gelatin – from other sources than porcine.

Casings – from natural raw materials of animal origin or from plant material.

Milk mineral powder/liquid – only when used for its sensory function to replace wholly or partly sodium.

6.8 Water

- 6.8.1 You must only use water if it is potable (drinking quality).

SECTION 6

Regulation 848 – Article II IV

- 6.8.2 For the purpose of the calculation, water shall not be calculated as an ingredient of agricultural origin.
- 6.8.3 You may only use the practice of burtonisation (the process of treating water in order to add calcium carbonate to it) for brewing.

6.9 Salt

- 6.9.1 You may use salt (with sodium chloride or potassium chloride as basic components) generally used in food processing.
- 6.9.2 Salt may include an anti caking agent if you can justify its need in your process.
- 6.9.3 For the purpose of the calculation, salt shall not be calculated as an ingredient of agricultural origin.

6.10 Minerals and trace elements

- 6.10.1 You must only use minerals (trace element included), vitamins, amino acids and micronutrients, provided that the food placed on the market:
- Regulation 848 Article II IV*
- a) Is for normal consumption and is “directly legally required”. The food cannot be placed on the market as food for normal consumption if those minerals, vitamins, amino acids or micronutrients are not added; or
 - b) Has particular characteristics or effects in relation to health or nutrition or in relation to needs of specific groups of consumers in:
 - i. infant formula and follow-on formula, processed cereal-based food and baby food of Regulation (EU) No 609/2013, intended for infants and young children, food for special medical purposes, and total diet replacement for weight control.
 - ii. products regulated by Commission Directive 2006/125/EC, processed cereal-based foods and baby foods for infants and young.
 - iii. products regulated by Commission Directive 2006/141/EC, infant formulae and follow-on formulae.
- 6.10.2 For the purpose of the calculation, minerals and trace elements shall not be calculated as an ingredient of agricultural origin.

6.11 Micro organisms

- 6.11.1 You may use preparations of micro organisms and enzymes provided:
- Regulation 848 Article II IV*
- i. They are normally used in food processing (yeast).
 - ii. They have not been genetically modified.
 - iii. Enzymes used as food additives must be listed in Section 6.5.2.
- 6.11.2 Yeast and yeast products shall be calculated as ingredients of agricultural origin.
- Regulation 848 Article II IV*
- 6.11.3 For the purpose of the calculation, micro organisms other than yeast or yeast products shall

SECTION 6

not be calculated as an ingredient of agricultural origin.

6.12 Flavourings

- 6.12.1 You may only use flavourings labelled as natural or natural flavouring preparation provided that they have been obtained by:
Regulation 848 Article II IV
- i. Appropriate physical processes (including distillation and solvent extraction) or enzymatic or microbiological process from material of vegetable or animal origin either in the raw state or after processing for human consumption by traditional food preparation processes (including drying, torrefaction and fermentation).
 - ii. Flavouring preparation means a product other than described above whether concentrated or not with flavouring properties which is obtained by appropriate physical processes. This includes distillation and solvent extraction or enzymatic or microbiological processes from material of vegetable or animal origin either in the raw state or after processing for human consumption by traditional food preparation processes (including drying, torrefaction and fermentation).
- 6.12.2 For the purpose of the calculation, flavourings shall not be calculated as an ingredient of agricultural origin.

6.13 Yeast

- 6.13.1 You must only use organically produced substrates for the production of organic yeast. Until 31 December 2024, the addition of up to 5 % non-organic yeast extract or autolysate to the substrate (calculated in weight of dry matter) is allowed for the production of organic yeast where operators are unable to obtain yeast extract or autolysate from organic production.
*Regulation 848 Article II VII, Chapter III Article 19
Regulation 2020/1693*
- 6.13.2 Organic yeast must not be present in organic food or feed together with non organic yeast.
Regulation 848 Article II, VII, 1.2
- 6.13.3 For the production, confection and formulation of yeast only, the following substances may be used:
*Regulation 848 Article III
Regulation 848 Article II IV*
- I. Preparations of micro-organisms and enzymes normally used in food processing; however, enzymes to be used as food additives have to be listed in 6.5.2.
 - II. Drinking water and salt (with sodium chloride or potassium chloride as basic components) generally used in food processing.

Name	Primary Yeast	Yeast confections / formulations	Specific conditions
------	---------------	----------------------------------	---------------------

SECTION 6

Calcium chloride	X		
Carbon dioxide	X	X	
Citric acid	X		For the regulation of pH in yeast production
Lactic acid	X		For the regulation of pH in yeast production
Nitrogen	X	X	
Oxygen	X	X	
Potato starch	X	X	For filtering Only when derived from organic production.
Sodium carbonate	X	X	For the regulation of the pH
Vegetable oils	X	X	Greasing, releasing or anti-foaming agent. Only when derived from organic production.

Regulation 2021/1165 Annex V, Part C

6.13.4 The addition of up to 5 % non-organic yeast extract or autolysate to the substrate (calculated in dry matter) is allowed for the production of organic yeast, where operators are unable to obtain yeast extract or autolysate from organic production.

Regulation 848 Article II VII

6.13.5 The availability of organic yeast extract or autolysate shall be re-examined with a view to withdrawing this provision.

6.13.6 You must keep records of any product and substance used for yeast production and for cleaning and disinfection, including the date or dates on which each product was used, the name of the product, its active substances, and the location of such use.

Regulation 848 Article II VII, 1.5

SECTION 7

MANUFACTURING

7.1 General

- 7.1.1 You must apply the principles of good manufacturing practice to additives, processing aids and other substances and ingredients used for processing food or feed and any processing practice applied, such as smoking.
Regulation 848 Article II IV
- 7.1.2 You must guarantee at all times that the produced processed products comply with this Standard.
Regulation 848 Article II IV
- 7.1.3 You must ensure that non organic products are not placed on the market with an indication referring to the organic production method.
Regulation 848 Article II IV
- 7.1.4 Organic separation is one of the main areas of concern within this Standard.
- 7.1.5 You must take all reasonable precautions to protect your production from any kind of contamination (Food Safety Act), be it dirt, foreign matter, infestation or microbiological organisms such as yeasts, moulds and bacteria. This is a legal requirement.
- 7.1.6 You must take every reasonable precaution (often called "Due Diligence"). It is not only a legal defence if prosecuted; it is basic good manufacturing practice and can result in significant cost savings in terms of reduced wastage and reductions in time and materials used in rectifying mistakes.

7.2 Separation

- 7.2.1 You must carry out organic operations continuously until the complete run has been finished ensuring separation by place or time from similar operations performed on non organic products.
Regulation 848 Article II IV
- 7.2.2 You must identify all organic storage areas including racks as "organic" and ensure that there is full separation by space and time from non organic products.
Regulation 848 Article II IV
- 7.2.3 You must identify or mark in such a way all organic products stored to ensure they cannot be mixed with non organic products and that all lots are identified.
Regulation 848 Article II IV
- 7.2.4 Products must be protected from being mixed with non organic products or substances. The storage area must have sufficient space or barriers around the organic products to stop accidental contamination.
- 7.2.5 Records of organic stock must be maintained separately from records of non organic stock.
- 7.2.6 Areas used for storage should be clean, dry, pest free and maintained in good repair.
- 7.2.7 Where products require temperature or humidity control, products should be kept in suitable conditions and records maintained.
- 7.2.8 Any bin, tray or other holding container for organic products should also be labelled and of suitable quality for the purpose for which it is used.
- 7.2.9 Organic separation means the separation of organic and non organic raw materials and products to prevent accidental cross contamination with chemical residues left from the various insecticides, fertilisers and other agents used in conventional agricultural production.

SECTION 7

7.3 Separation : must

7.3.1 When producing organic products you must:

- i. Wherever possible store organic raw materials in a separate area or separated from non organic raw materials by a clear space.
- ii. Keep all raw materials in containers which can be sealed and which are clearly marked to show their contents are organic.
- iii. Ensure that when the production schedule includes both organic and non organic products, that organic production is the first of the day. If organic production cannot be scheduled first, then thorough cleaning of work surfaces, utensils and equipment used in common must be carried out.
- iv. Run organic products continuously until the scheduled organic production is complete.
- v. At all times use utensils and equipment that have been thoroughly cleaned to remove all traces of non organic ingredients or raw materials. Wherever possible use utensils or equipment which can be dedicated for organic use.
- vi. Ensure that non organic ingredients are not used as processing aids unless they are permitted in this Standard.
- vii. Ensure that products left to cool on trays in racks are always at the top of the rack to prevent debris from non organic products falling onto them.
- viii. Ensure that organic products and work in progress are clearly identifiable in production areas, storage areas and when displayed for sale by suitable labelling.
- ix. Work tidily and maintain good standards of housekeeping at all times.
- x. Always take all possible precautions to ensure that organic and non organic raw materials and product are kept separated.

7.4 Separation : must not

7.4.1 When producing organic products, you must not:

- i. Leave open ingredient bags or other containers unsealed or uncovered after use. This is to prevent contamination by foreign matter or accidental cross contamination. This is equally applicable to organic and non organic raw materials.
- ii. Use cleaning chemicals without ensuring that the surfaces on which they are applied are thoroughly rinsed with clean water and then thoroughly dried (if necessary) prior to use.
- iii. Use insecticidal sprays in production or raw material stores while organic raw materials or products are present. Organic processing should be delayed by at least 24 hours after fogging or fumigation to avoid contamination by residues.
- iv. Use slow release insecticides (e.g. Vapona Strip) since they continue to leave residues over periods counted in months
- v. Use any equipment for organic production which is contaminated with other debris from previous non organic production.
- vi. Use conveyors or elevators that have been impregnated with flour or other powdery or fatty materials unless the latter are exclusively organic. (e.g. even when organic dusting flour has been used, it is still essential to remove any adhering dough prior to use for organic production).
- vii. Use common containers or implements for organic and non organic products or work in progress.
- viii. Store unwrapped organic products where it is possible for it to be in contact with

SECTION 7

non organic product. Never place different products on the same shelf or tray.

- ix. Use plastic or wire trays for organic product unless they have been washed (and dried) immediately prior to use (unless the trays or baskets are dedicated for organic).
- x. Merchandise organic and non organic products on the same tray or basket.

7.5 Rework

- 7.5.1 You must not allow organic and non organic products to mix together during reworking or reprocessing of products.
- 7.5.2 Identification and traceability must be maintained along with organic separation during these operations.
- 7.5.3 You must not mix organic and non organic ingredients or rework and sell the end product as organic. This would be fraud and the penalties can be severe.

SECTION 8

GOOD MANUFACTURING PRACTICES

8.1 General

- 8.1.1 Best Practice is essential in organic processing and although it need not always be relevant to organic certification, failure to observe Best Practice increases the likelihood of contamination and accidental substitution which are serious organic non compliances which could prevent the issue or renewal of an organic certificate of conformity.
- 8.1.2 You must conform to all relevant statutory requirements about animal welfare, transport of livestock, premises, equipment, the facilities that must be provided, general hygiene and the precautions that must be taken to protect food from contamination or deterioration.
- 8.1.3 You must comply with relevant codes of practice issued by either the commission or other statutory bodies.
- 8.1.4 Good manufacturing practice is essential in organic processing. Although it is not always relevant to this Standard, failure to observe Best Practice can increase the likelihood of contamination and accidental substitution which are serious non compliances and would affect your certification.

8.2 Premises

- 8.2.1 You premises must have adequate provision to ensure separation of storage, production and packing operations where appropriate.
- 8.2.2 You should have a clear perimeter that is kept free from debris or stored equipment that could harbour rodents and other pests.
- 8.2.3 You should take adequate precautions to prevent unauthorised access to your premises.
- 8.2.4 You should ensure premises are in a good state of repair externally and internally.
- 8.2.5 You should suitably proof doorways and windows to prevent ingress of animals and crawling or flying insects.
- 8.2.6 You must keep exterior doorways closed when not in use unless protected by a suitable barrier e.g. overlapping plastic strip curtains.
- 8.2.7 You should provide for the tidy separation and storage of waste. Waste contractors should collect at a sufficient frequency to prevent overflow of waste containers.

8.3 Services

- 8.3.1 You must have an appropriate supply of essential services i.e., water, electricity, gas, steam, compressed air (for pneumatic equipment) and where water traps and oil traps are fitted to pneumatic lines, they must be bled frequently.
- 8.3.2 Water may be supplied from the most convenient supply authority or from deep wells. Water used for drinking or for rinsing or incorporation in product must meet European Drinking Water Standards.
- 8.3.3 You must not make an upwards adjustment of chlorination in water if used for organic products.
- 8.3.4 You must adequately protect artificial lighting from accidental damage and lighting immediately above food processing operations must be given particular attention.

SECTION 8

- 8.3.5 Your refrigerated storage should have provision for recording and indicating temperature at all times.
- 8.3.6 You must frequently check refrigerated storage temperatures, particularly when chill or cold store doors have been opened several times in succession. These checks and temperatures must be recorded.

8.4 Finishes

- 8.4.1 The wall, floor and ceiling finishes used in storage, production and packing areas must be appropriate to the operations conducted.
- 8.4.2 For high risk products; the high care operation must be physically separated from low risk and dedicated staff must have separate changing rooms, separate protective overalls, footwear and head wear and separate hygiene facilities.
- 8.4.3 For medium and high risk products, all wall and ceiling finishes must be impervious, undamaged and easy to clean.
- 8.4.4 All walk in refrigerated storage facilities must have wall and ceiling finishes that are impervious, undamaged and easy to clean. Insulation must be sound and exposed insulation must be regarded as a potential contaminant and dealt with promptly.
- 8.4.5 Floors must be well drained with no areas in which water or liquid product can accumulate. For safety reasons, they should have a non slip but cleanable finish.

8.5 Plant and equipment

- 8.5.1 You must ensure that all mechanical equipment is fit for the purpose and designed for ease of cleaning. Wherever possible equipment should be stripped down for cleaning prior to organic production. Where this is not feasible without engineering intervention, a suitable cleaning procedure must be documented and implemented.
- 8.5.2 You must where necessary perform a purge with organic materials prior to commencement of an organic run. Purge material must be discarded or used in non organic products.
- 8.5.3 You must store changed parts for filling and packing equipment off line where they can be protected from damage and kept clean.
- 8.5.4 You must prevent lubricants where used from coming into contact with the product. Where product contact lubrication is required, water or vegetable oil is permitted. You must not use emulsified oils or oils containing certain antioxidants.
- 8.5.5 You must keep equipment in a good state of repair and modifications for the purpose of improving performance must not be carried out utilising cardboard, string, adhesive tape or other materials capable of causing contamination to food product.
- 8.5.6 You must ensure storage bins, work in progress bins, sanitation equipment (brushes, mops, scrapers, cleaning cloths etc) are in good condition, avoiding the use of wooden handles. In high care or special areas (eg vegan, nut / seed usage, gluten free, etc) it is essential to have clearly designated equipment; for this colour coding is particularly effective.

8.6 Personnel services

- 8.6.1 You should ensure there are toilets and hygiene facilities available. Each employee should be provided with secure storage facilities for possessions.

SECTION 8

- 8.6.2 Cigarette or E cigarette smoking must not be permitted in any food production or storage area. There must be adequate provision for the disposal of smoking materials before personnel reach the changing rooms. Smoking materials must not be taken into production areas.
- 8.6.3 The wearing of jewellery (other than plain sleeper rings or wedding rings) and watches must not be permitted for any person who is directly involved in food preparation or is or may be in contact with unpackaged food products.

8.7 Food safety and product protection

- 8.7.1 You must take precautionary measures to avoid the risk of contamination by unauthorised substances or products.
Regulation 848 Article II IV
- 8.7.2 You must have policies for dealing with glass and clear plastic and any breakages of such items.
- 8.7.3 The use of glass should be avoided as far as possible in food production areas.
- 8.7.4 You should draw up a glass and plastics register and audit against it at regular intervals to ensure no breakages have occurred.
- 8.7.5 You should pay attention to ceramic tiles as these can also shatter.
- 8.7.6 You must in the event of glass breakages or any other damage involving the shattering or splintering, fully document the occurrence including actions taken, product affected and appropriate repairs carried out.
- 8.7.7 You should avoid the use of wood in contact with food. If wood has to be used it should be close grained, knot free and smooth finish free from splinters or sharp edges. The wood must be continuously monitored and at the first signs of deterioration the effected section or piece must be replaced.
- 8.7.8 You should carry out appropriate checks of automatic inspection equipment to check correct functioning and calibration at a suitable frequency.

8.8 Protective clothing

- 8.8.1 You should ensure protective hair coverings, such as hats and hair nets are worn by staff where open food is processed. These should either be of a disposable nature or easy to launder.
- 8.8.2 You should provide other protective clothing as required e.g., coats, boots, gloves, etc. These must be kept clean and fit for purpose to protect the food from contamination.

SECTION 9

PEST CONTROL

9.1 General

- 9.1.1 Your pest control programme should emphasise the importance of prevention rather than cure.
- 9.1.2 Your preventive programme is the basis of effective pest control good housekeeping, cleanliness and the regular turnaround of goods and materials are surest ways of minimising problems associated with rodents, insects and birds.
- 9.1.3 You should control potential entry points for pests e.g., drains, doors, windows, ventilation ducts, are screened.
- 9.1.4 You should keep entry points closed unless protected by suitable mesh screens. Exterior doors should either be fitted with self closing doors or overlapping plastic strip curtains. Exterior doors and windows should be closed and suitably proofed to prevent ingress of birds and rodents.
- 9.1.5 You should ensure a clear perimeter around the entire premises that must be kept free of accumulated rubbish and stored equipment, pallets etc.
- 9.1.6 You should store all waste paper and food material in closed containers that are emptied regularly. All spillages surrounding waste storage facilities must be cleared up immediately.
- 9.1.7 Your programme of Good Manufacturing Practices such as buying from known suppliers, goods in checks on raw materials for infestation, keeping the fabric (walls, floors, roof, doors) in good condition etc good stock rotation should reduce the need for pest control.
- 9.1.8 Your premises' design and construction should be suitable for the prevention of pest and infection build up.
- 9.1.9 You should take adequate control measures to prevent imported pests. This must include raw materials via checks on incoming products and should include supplier audits and also other risks, in particular second hand plant.
- 9.1.10 You must be able to demonstrate you have taken the necessary precautions to ensure that newly employed plant or premises are free from contamination by non permitted materials.
- 9.1.11 You must keep COSHH safety sheets for all pest control chemicals.
- 9.1.12 You must keep records of all treatments carried out, detailing the type of infestation, the control method and materials used, and the area of storage or processing receiving the treatment.
- 9.1.13 You must keep records of all treatment approvals from us.

9.2 Flying Insects

- 9.2.1 You should use electric fly killers and sufficient units should be installed to provide effective control of flying insects in all production and packing areas (other than where there is a risk of dust explosion when the unit is in operation).
- 9.2.2 You can control flour moth using pheromone traps.

SECTION 9

9.3 Crawling insects

- 9.3.1 You must not use any synthetic insecticide where any organic materials, work in progress or products are stored.
- 9.3.2 Only natural pyrethrins can be used when the need arises. If any other insecticide is used, the organic materials in the vicinity must be de classified to non organic, and no organic materials can be brought into the vicinity where spraying took place for at least seven days.
- 9.3.3 You must not use organo phosphorus insecticides on site.
- 9.3.4 You can where necessary, as a last resort to prevent further contamination, fumigate organic materials. However, they will lose their organic status and the event must be recorded, dated and signed off. You must also inform us of such an eventuality with full details of the proposed treatment, prior to the event.

9.4 Rodents

- 9.4.1 You must not use rodenticides in open product or storage areas, although non poisonous monitoring baits may be used providing there is no risk of contamination.
- 9.4.2 You must ensure to prevent contamination baits and poisons are on a wax or fatty substrate.
- 9.4.3 You must not use grain baits.
- 9.4.4 You must ensure that all bait containers are spill proof and dated to show the last time they had been changed.
- 9.4.5 You can use traps but their operation must be humane and not cause unnecessary suffering to the animal.
- 9.4.6 You must have a plan of the site showing locations of bait stations, etc and these must be placed where there is no risk of contaminating product.

9.5 Control of chemicals

- 9.5.1 You must draw up a map to show the position of all baits and monitors as well as electric fly killers and insect traps.
- 9.5.2 All bait stations must be numbered and clearly marked to enable them to be accounted for at all times.
- 9.5.3 You must not store insecticides and / or rodenticides inside food production or storage areas. They must be stored separately to ensure they cannot come into contact with any food product.
- 9.5.4 You must clearly label all pest control chemicals. These should be held and dispensed by an identified and appropriately trained person and stored in a locked space dedicated for the purpose.
- 9.5.5 You must prevent direct contact with organic raw materials and products from controlled substances used for pest control.

9.6 External contractors

- 9.6.1 You must make any pest control contractor who is engaged on a single or a regular basis aware that the site is organic and that only treatments listed in this section can be used.

SECTION 9

- 9.6.2 You must ensure contractors take all due precautions to prevent loss of organic integrity.
- 9.6.3 External pest control contractor should be members of professional bodies such as the British Pest Control Association (BPCA) or an equivalent body.
- 9.6.4 You must obtain from your pest control contractor a record confirming that they acknowledge the site is organic. This will be required at your audit.
- 9.6.5 Training certificates for pest control operatives should be available.

9.7 Permitted treatments

Name	Description, compositional requirements, conditions for use
Freezing, heating and vacuum, Nitrogen and Carbon dioxide	For treatment of products and packaging.
Mechanical barriers, sound and light, including UV.	
Electrical insect killers.	
Licensed rodent baits.	For rodent control, tamper evident bait stations containing legally approved pesticides. In locations where there is no risk of contamination.
Pheromone traps & sticky boards, not containing pesticides	Where the latter are used for rodent control, they must be in accordance with British Pest control Association Code of Practice
Diatomaceous earth and Amorphous silica.	Desiccant dusts derived from naturally occurring sources.
Bait stations for crawling insects containing insecticides	

9.8 Restricted treatments

Name	Description, compositional requirements, conditions for use
Pyrethrins, extracted from a natural botanical source and synergised using Piperonyl butoxide (BPO) derived from a natural source eg oil and saffras.	When using as a surface treatment, space spray or fog for insect control, any organic products or contact packaging must be removed or protected in such a way as to form an effective barrier to contact with the spraying agent. The barrier is to remain in place for 24 hours after the spraying has taken place. Adequate ventilation and cleaning of contact surfaces must take place after the 24 hour withdrawal period and prior to resumption of processing of organic food within the treated area.
Synthetic pyrethroids.	Band spraying wall/floor joints, machinery bases and entrances.

- 9.8.1 You must ask permission to use restricted treatments under any other circumstances in advance from us.
- 9.8.2 Your application should detail reasons for use, substance and details of the procedures to avoid product contamination. In exceptional circumstances, treatment may be carried out and we may be notified within two working days.
- 9.8.3 We will not issue consecutive retrospective permission.

SECTION 9

- 9.8.4 You must ensure when using as a surface treatment, space spray or fog for insect control, any organic products or contact packaging must be removed or protected in such a way as to form an effective barrier to contact with the spraying agent. The barrier is to remain in place for 24 hours after the spraying has taken place. Adequate ventilation and cleaning of contact surfaces must take place after the 24 hour withdrawal period and prior to resumption of processing of organic food within the treated area. Records must be kept of this clean down.

9.9 Prohibited treatments

- 9.9.1 You must not use a control substance unless it is specifically permitted or there has been a documented case of need to support the use of a restricted substance.
- 9.9.2 You must only use methods permitted in this Standard in premises where organic and conventional materials are stored or processed.
- 9.9.3 You must not use insecticide sprays, fogging and fumigation on organic products. This will lead to loss of organic status of the product and declassification to conventional.
- 9.9.4 You must not store organic products in any treated area until an adequate time (at least 48 hours) has lapsed to allow insecticide residues to disappear to avoid contamination by residues.
- 9.9.5 You must not use slow release insecticides (eg Vapona Strip) since they continue to leave residues over periods counted in months.
- 9.9.6 You must not use loose grain bait in traps due to potential contamination issues.

SECTION 10

CLEANING AND SANITISATION

10.1 General

- 10.1.1 You must ensure there is an effective cleaning programme, clearly documented, thoroughly implemented and accurately recorded including records of cleaning activities and all substances used.
- 10.1.2 You must ensure before organic production starts that the plant, equipment and utensils used and particularly product contact surfaces are effectively cleaned and free from residues (chemical) that may contaminate or impair the organic integrity of the products.
Regulation 848 Annex II IV
- 10.1.3 You must ensure where you also handle non organic products that a full clean down of all equipment, product contact surfaces and utensils is carried out before organic production.
- 10.1.4 You must ensure bulk handling systems that are used for both organic and non organic production have a quantity of organic material run through and disposed of (or downgraded to conventional) before organic production commences. Records and quantities of this purge run must be kept.
- 10.1.5 You must take precautionary measures to reduce the risk of contamination by unauthorised substances or products and this must be documented with the cleaning measures implemented and the monitoring of their effectiveness.
Regulation 848 Annex II IV
- 10.1.6 You should ensure that equipment used for cleaning is constructed of materials that enable them to be easily cleaned.
- 10.1.7 The presence of dirt or soiled food matter on or around food processing and packing equipment is a clear indication that procedures are not being maintained and will be raised as a non compliance if noted by our inspectors.

10.2 Chemicals

- 10.2.1 With organic production it is important to minimise the use of any chemicals without compromising food safety. Over usage does not result in better cleaning, and only results in higher costs and greater risk of detectable residues in finished products.
- 10.2.2 You may use all cleaning agents providing they are approved for food use. It is important to use all cleaning agents in strict accordance with the makers' instructions.
- 10.2.3 You should ensure all chemical cleaning agents used are supplied with a COSHH (Control of Substances Hazardous to Health) safety document which shows the chemical makeup of the product and gives advice on the treatment necessary if the substance is accidentally swallowed, splashed into eyes or affects the skin.
- 10.2.4 A sanitisation agent such as alcohol can be used only if there is 100% evaporation, provided no residue can be ensured.
- 10.2.5 The European Commission will be releasing detailed rules for cleaning and disinfection of processing and storage facilities in 2024.
- 10.2.6 You must keep records of the use of those products, including the date or dates on which each product was used, the name of the product, its active substances and the location of such use.
Regulation 848 Annex II Part IV

SECTION 10

10.3 Storage of chemicals

- 10.3.1 You must ensure that facilities used to store products for cleaning and sanitation are clearly identified.
- 10.3.2 You must store all chemical cleaning agents in a locked cupboard or cage and responsibility for the use of chemicals must be designated to a specific person (e.g., supervisor, hygiene manager, etc).

10.4 Cleaning frequency

- 10.4.1 You should clean at a frequency level to prevent microbiological growth or foreign body contamination of the products.
- 10.4.2 Your cleaning frequency should depend on the ease at which micro organisms can grow, the nature of the product (i.e. amounts of crumb, stickiness, oiliness, and debris thrown off during processing) and the time which lapses during which the line is static.
- 10.4.3 You must ensure that cleaning takes place before serious accumulations of product material form on machinery, work surfaces and floors, or if there are significant breaks in production (e.g., long breakdowns, meal breaks, shift changes etc).
- 10.4.4 You should with high risk products such as meats, fish, salad products, eggs and dairy products clean lines thoroughly at least twice a day or when there is a change of product, whichever is the more frequent.
- 10.4.5 You should with low risk products thoroughly clean at least once a day all machinery, utensils and product contact surfaces.
- 10.4.6 You should where appropriate carry out dry cleaning using brushes, scrapers and vacuum cleaning equipment. Compressed air must not be used for safety reasons unless part of a dedicated cleaning system.
- 10.4.7 You should carry out cleaning at product changeovers.

10.5 Cleaning procedures

- 10.5.1 You must have simple cleaning instructions and procedures for cleaning product contact surfaces, equipment and utensils used in organic production. These should be accessible to anyone who requires them.
- 10.5.2 You should ensure that cleaning instructions and procedures state the frequency and method of cleaning, chemical used and the chemical dilution ratio.
- 10.5.3 You must remove by copious rinsing with potable water any traces of chemical residue that might have been left after cleaning.
- 10.5.4 You should monitor cleaning to ensure that no points have been missed and cleaning frequency has been maintained.
- 10.5.5 You must reclean an item or vehicle when an inspection of the initial clean still finds evidence of the previous product.
- 10.5.6 In the case of a very small business, the cleaning procedure can be a one page summary posted in a position of visibility in the production area, which can be referred to by the personnel concerned or any visiting inspector.

SECTION 10

- 10.5.7 You must inform the supplier of cleaning chemicals if they are contracted, to write the sanitation procedures (as is often the case for larger companies) that organic production is taking place and that the requirements of this Standard must be observed.
- 10.5.8 You should use dry cleaning where appropriate, in places where wet cleaning is not practical i.e., mills. This cleaning should be done with brushes / vacuum.
- 10.5.9 You must, if power hosing is employed in bulk floor storage areas, allow the area to dry thoroughly before use.
- 10.5.10 Your procedures for bulk vehicles must include the cleaning of the product contact surface areas including (where applicable) upper sides of the tank interior and all surfaces, interior ladders, seals, crevices and under fluidising pads.

SECTION 11

PACKAGING

11.1 General requirements

- 11.1.1 You must ensure your packing meets all labelling requirements in this Standard and all other legal labelling requirements.
- 11.1.2 Your packaging must comply with the Materials in Contact with Foods Regulation.
- 11.1.3 Your packaging materials must be stored in clean, dry, infestation free premises and should be used in strict rotation.
- 11.1.4 You must not use re usable packaging for organic products if they have previously been used for non organic. Bins used for work in progress may be used if they are cleaned to remove all traces of their previous usage.
- 11.1.5 You must use natural packaging (paper and wood) that is unbleached and must not have been treated with fungicides or other chemicals when in contact with food.
- 11.1.6 You should where possible use recyclable packaging and where possible should contain a percentage of recycled material (the latter is not possible if the packaging is in direct contact with food).

SECTION 12

WINE

12.1 General requirements

12.1.1 You must only use ingredients of agricultural origin (e.g. grapes) that have been produced organically.

Regulation 848 Article II VI

12.2 Permitted additives

12.2.1 You must only use the following products and substances for use or addition in organic wine products. *Regulation 848 Article II VI*

2021/1165			
Annex V			
PART D			
Authorised products and substances for the production and conservation of organic grapevine products of the wine sector referred to in point 2.2 of Part VI of Annex II to Regulation (EU) 2018/84			
Name	ID numbers	References in Annex I to Delegated Regulation (EU) 2019/934	Specific conditions and limits
Air		Part A, Table 1, points 1 and 8	
Gaseous oxygen	E 948 CAS 17778- 80-2	Part A, Table 1, point 1 Part A, Table 2, point 8.4	
Nitrogen	E 941 CAS 7727-37-9	Part A, Table 1, points 4, 7 and 8 Part A, Table 2, point 8.2	
Carbon dioxide	E 290 CAS 124-38-9	Part A, Table 1, points 4 and 8 Part A, Table 2, point 8.3	
Argon	E 938 CAS 7440-37-1	Part A, Table 1, point 4 Part A, Table 2, point 8.1	may not be used for bubbling
Yeast cell walls		Part A, Table 2, point 4.7	
Diammonium hydrogen phosphate	E 342/CAS 7783-28-0	Part A, Table 2, point 4.2	
Thiamine hydrochloride	CAS 67-03-8	Part A, Table 2, point 4.5	
Yeast autolysates		Part A, Table 2, point 4.6	
Sulphur dioxide	E 220 CAS 7446-09-5	Part A, Table 2, point 2.1	the maximum sulphur dioxide content shall not exceed 100 milligrams per litre for red wines as referred to in point A.1.(a) of Part B of Annex I to Delegated Regulation (EU) 2019/934 and with a residual sugar level lower than 2 grams per litre. The maximum sulphur dioxide content shall not exceed 150 milligrams per litre for white and rosé wines as referred to in point A.1.(b) of Part B of Annex I to Delegated Regulation (EU) 2019/934 and with a residual sugar level lower than 2 grams per litre.
Potassium bisulphite	E 228 CAS 7773-03-7	Part A, Table 2, point 2.2	For all other wines, the maximum sulphur dioxide content applied in accordance with Part B of Annex I to Delegated Regulation (EU) 2019/934 shall be reduced by 30 milligrams per litre.
Potassium metabisulphite	E 224 CAS 16731-55-8	Part A, Table 2, point 2.3	
Charcoal for oenological use		Part A, Table 2, point 3.1	
Edible gelatine	CAS 9000-70-8	Part A, Table 2, point 5.1	derived from organic raw material if available

SECTION 12

Wheat protein		Part A, Table 2, point 5.2	derived from organic raw material if available
Peas protein		Part A, Table 2, point 5.3	derived from organic raw material if available
Isinglass		Part A, Table 2, point 5.5	derived from organic raw material if available
Egg albumin	CAS 9006-59-1	Part A, Table 2, point 5.8	derived from organic raw material if available
Tannins		Part A, Table 2, point 5.12 Part A, Table 2, point 6.4	derived from organic raw material if available
Potatoes protein		Part A, Table 2, point 5.4	derived from organic raw material if available
Yeast protein extracts		Part A, Table 2, point 5.15	derived from organic raw material if available
Casein	CAS 9005-43-0	Part A, Table 2, point 5.6	derived from organic raw material if available
Chitosan derived from <i>Aspergillus niger</i>	CAS 9012-76-4	Part A, Table 2, point 5.13 Part A, Table 2, point 10.3	
Potassium caseinates	CAS 68131-54-4	Part A, Table 2, point 5.7	
Silicon dioxide (gel or colloidal solution)	E 551	Part A, Table 2, point 5.10	
Bentonite	E 558	Part A, Table 2, point 5.9	
Pectin lyases	EC 4.2.2.10	Part A, Table 2, point 7.2	only for oenological purposes in clarification
Pectin methylesterase	EC 3.1.1.11	Part A, Table 2, point 7.3	only for oenological purposes in clarification
Polygalacturonase	EC 3.2.1.15	Part A, Table 2, point 7.4	only for oenological purposes in clarification
Hemicellulase	EC 3.2.1.78	Part A, Table 2, point 7.5	only for oenological purposes in clarification
Cellulase	EC 3.2.1.4	Part A, Table 2, point 7.6	only for oenological purposes in clarification
Lactic acid	E 270	Part A, Table 2, point 1.3	
Tartaric acid (L(+)-)	E 334 CAS 87-69-4	Part A, Table 2, point 1.1	
Tartaric acid (L(+)-)	E 334 CAS 87-69-4	Part A, Table 2, point 1.1	
Calcium carbonate	E 170 CAS 471-34-1	Part A, Table 2, point 1.6	
Potassium L(+)-tartrate	E 336(ii) CAS 921- 53-9	Part A, Table 2, point 1.4	
Potassium bicarbonate	Part A, Table 2, point 1.6	Part A, Table 2, point 1.5	
Aleppo pine resin		Part A, Table 2, point 11.	
Lactic acid bacteria		Part A, Table 2, point 9.	
L ascorbic acid	E 300	Part A, Table 2, point 2.6	
Nitrogen	E 941 CAS 7727-37-9	Part A, Table 1, points 4, 7 and 8 Part A, Table 2, point 8.2	
Carbon dioxide	E 290 CAS 124-38-9	Part A, Table 1, points 4 and 8 Part A, Table 2, point 8.3	
Citric acid	E 330	Part A, Table 2, point 6.3	
Tannins		Part A, Table 2, point 5.12 Part A, Table 2, point 6.4	derived from organic raw material if available
Metatartaric acid	E 353	Part A, Table 2, point 6.7	
Gum arabic	E 414/CAS 9000-01-5	Part A, Table 2, point 6.8	derived from organic raw material if available

SECTION 12

Potassium hydrogen tartrate	E336(i)/CAS 868-14-4	Part A, Table 2, point 6.1	
Copper citrate	CAS 866-82-0	Part A, Table 2, point 10.2	
Yeast mannoproteins	Part A, Table 2, point 6.10		
Pieces of oak wood		Part A, Table 1, point 1	
Potassium alginate	E 402/CAS 9005-36-1	Part A, Table 2, point 5.18	
Chitosan derived from <i>Aspergillus niger</i>	CAS 9012-76-4	Part A, Table 2, point 5.13 Part A, Table 2, point 10.3	
Inactivated yeasts		Part A, Table 2, point 4.8 Part A, Table 2, point 10.5 Part A, Table 2, point 11.5	
Calcium sulphate	E 516	Part A, Table 2, point 1.8	
Yeasts for wine production		Part A, Table 2, point 9.1	for the individual yeast strains, organic if available
Fresh lees		Part A, Table 2, point 11.2	only from organic production

12.3 Permitted practices

12.3.1 You are permitted to use the following practices:
Regulation 848 Article II VI

- i. Centrifuging and filtration with or without an inert filtering agent with a minimum pore size of 0.2 µ (micro meter).
- ii. Heat treatments with a maximum temperature of 70°C *
- iii. Use of ion exchange resins, only with grape must intended for the manufacture of rectified concentrated grape must *
- iv. Reverse osmosis to increase the natural alcoholic strength by volume in grape must *

* These practices are under review until December 2018

12.4 Prohibited practices, processes and treatments

12.4.1 You must not use the following practices, processes and treatments when making wine.
Regulation 848 Article II VI

- i. Partial concentration by cooling.
- ii. Elimination of sulphur dioxide by physical processes.
- iii. Partial dealcoholisation of wine.
- iv. Electrodialysis treatment to ensure the tartaric stabilisation of the wine.

12.5 Labelling

12.5.1 You must only label wine produced to this Standard as organic.

12.5.2 Where the grapes are produced organically but the processing does not comply with this standard the wine may be labelled “wine made from organic grapes”.

SECTION 12

12.6 Record keeping

12.6.1 You must keep records for a period of at least five years after selling the wine, of the following:

- That it was obtained from organic grapes.
- Quantities of wine in litres.
- Per wine category.
- Per year.

12.6.2 You must keep records of the use of any product and substance used in the wine production and for cleaning and disinfection, including the date or dates on which each product was used, the name of the product, its active substances, and where applicable, the location of such use.

Regulation 848 Article II VI

SECTION 13

IMPORTING

13.1 Specific principles

- 13.1.1 The section is specifically for importers.
- 13.1.2 You must refer to other relevant sections of this Standard relating to your operation.
- 13.1.3 If, as a company or as an individual, you bring organic products into Northern Ireland, you are an importer.
- 13.1.4 You must not import organic produce before you have been certified to do so.
- 13.1.5 It is not possible to issue authorisations retrospectively – failure to hold an authorisation could result in penalties and legal action against the importer concerned.
- 13.1.6 You must not import organic produce unless all usual import procedures have been complied with.
- 13.1.7 You must be registered on TRACES NT to be able to import products from outside the EU, this includes imports from GB.
- 13.1.8 You must be registered on TRACES NT as an organic operator if you are the first consignee listed on the COI.
- 13.1.9 You must adhere to the following relevant criteria for third country imports:
Regulation 848 Chapter VII Article 45
- i. The product is imported from an exporter approved by a certification body in a third country that is approved by the Commission.
 - ii. The product is imported from an exporter controlled by a control body named in a list of third country control bodies recognised by the Commission as applying standards equivalent to EU organic standards in specified third countries.
 - iii. The product is imported from an exporter controlled by a control body named in a list of third country control bodies recognised by the Commission as applying EU organic standards in specified third countries. (Article 32 of Council Regulation 834/2007).

13.2 Your audit

- 13.2.1 At the inspection, our inspector will need to see a variety of documents which you must ensure are available before our inspector arrives such as:
- i. A current copy of these standards.
 - ii. Specifications for all products imported.
 - iii. Current organic certificates for each organic imported product.
 - iv. Completed COI (certificate of inspection) from the cert body in 3rd country.
 - v. Certificates of conformity issued to you.
 - vi. Bills of lading.
 - vii. Invoices from your suppliers.
 - viii. Importation certificates.
 - ix. Certificates of cleaning for bulk delivery containers if appropriate.
 - x. Records of the first consignee and their inspection of the imported products.

SECTION 13

- xi. Accumulated quantities of all organic imports, sales and purchases since the start of the audit period.
 - xii. Complaint records.
 - xiii. Any other records that support the maintenance of organic integrity of your product.
- 13.2.2 Failure to provide any of this information if it is relevant to your operations can be a serious non-compliance.
- 13.2.3 We will have to charge if further inspections are required due to a serious non compliance.

13.3 Receiving Goods from EU countries

- 13.3.1 Products that have been received from EU countries, that are certified as organic by recognised EU certification bodies will be treated as if they originated in NI and have been subject to the same inspection criteria.

13.4 Imports from Third Countries

- 13.4.1 If you import goods from outside of the EU then you need to be certified by a NI organic certification body, such as the Organic Food Federation, as an importer.
- 13.4.2 Third countries are defined as countries outside the EU, this includes GB.
- 13.4.3 Equivalent third countries have organic production methods, certification systems and certification bodies deemed by the Commission to be equivalent to EU standards. Be aware that not all produce nor all certification bodies in approved third countries have been approved by the Commission.
Regulation 848 Chapter VII Article 45
- 13.4.4 You must not import from countries that do not have equivalence with EU standards, have organic production methods, certification systems and certification bodies not deemed by the Commission to be equivalent to EU standards.
- 13.4.5 You must ensure that imported organic products from a third country are:
- i. In appropriate packaging or containers.
 - ii. Closed in a manner preventing substitution of the content.
 - iii. Provided with identification of the exporter and with any other marks and numbers serving to identify the lot and with the certificate of control for import from third countries as appropriate.
Regulation 848 Article III subpoint 6
- 13.4.6 You must check all paperwork and certificates and record these checks.
Regulation 848 Article III subpoint 6

13.5 When receiving goods or products from other units and other operators

- 13.5.1 You must check on receipt of an organic product, the closing of the packaging or container where applicable.
Regulation 848 Article III
- 13.5.2 You must check that the products are labelled as organic.
Regulation 848 Article III
- 13.5.3 You must cross check the information on the label of the product with the information on the accompanying documents.
Regulation 848 Article III

SECTION 13

13.5.4 All these checks must be recorded. These records will be required at your annual inspection.

Regulation 848 Chapter VI Article 39

13.6 Certificate of Inspection (COI) for organic produce

13.6.1 You must hold a valid [COI for your import](#) endorsed by the control body that certified the exporter before it arrives in NI. COI's for organic goods entering Northern Ireland are generated using TRACES NT.

13.6.2 You must hold the completed European Import Certificate and for it to be available for inspection by the Federation for at least 2 years after the goods are imported.

13.6.3 You must [tell your port health authority \(PHA\)](#) about your import using their pre-notification system.

13.6.4 Control of organic imports is carried out by the designated PHA.

13.6.5 You should be aware that PHA will check their lists from DEFRA OSB to validate the import authorisation. If the documentation is not in order the goods cannot be admitted.

13.6.6 When the PHA checks the COI and it's valid, the produce then goes to customs for clearance before you can collect it.

13.6.7 If the consignment is split into batches for sale separately, the completed European Import Certificate may be copied, this copy must be imprinted or stamped COPY or DUPLICATE.

13.6.8 If for any reason the goods imported are not in conformity with the Federation's organic standards, release of the goods for sale shall be conditional on the removal of all references to organic production, from labelling, advertising and accompanying documentation.

13.7 Infestations

13.7.1 Should the materials you have imported be found to be infested with any sort of pests then you must ask permission from the Federation in advance if you intend to use any treatments to eliminate such pests from your products.

13.7.2 Your application should detail reasons for use, substance and details of the procedures to avoid product contamination.

13.7.3 We will not issue a retrospective permission.

13.7.4 See section 9 for full details on pest control.

SECTION 14

FEED PRODUCTION

14.1 Compound feed

- 14.1.1 You must comply with the various relevant sections of this Standard to be able to label feed as organic.
Regulation 848 Chapter II Article 8
Regulation 848 Article III
Regulation 848 Chapter III Article 16
- 14.1.2 You must keep the production of processed organic feed separate in time or distance from production of processed non organic feed.
Regulation 848 Article II V
- 14.1.3 You must not use the same ingredient in organic and non organic form in the same feed formula. This also includes ingredients under organic conversion.
Regulation 848 Article II V
- 14.1.4 You must not use chemically synthesised solvents to produce any feed products or use any raw material that has been produced using them.
Regulation 848 Article II V
- 14.1.5 You must not use substances and techniques that reconstitute properties that are lost in the processing and storage of organic feed, that correct the results of negligence in the processing or that otherwise may be misleading as to the true nature of these products.
Regulation 848 Chapter IV Article 24
Regulation 848 Chapter IV article 23
- 14.1.6 You must not use ionising radiation for the treatment of organic food, feed or raw materials.
Regulation 848 Chapter III Article 9
- 14.1.7 You must produce organic feed from organic feed materials, except where a feed material is not available on the market in organic form.
Regulation 848 Chapter II Article 8
- 14.1.8 You must only use feed additives and processing aids to a minimum extent and only in case of essential technological or zootechnical needs or for particular nutritional purposes.
Regulation 848 Chapter II Article 8
- 14.1.9 You must process feed with care, preferably with the use of biological, mechanical and physical methods.
Regulation 848 Chapter II Article 8
- 14.1.10 You may, due to shortages of supply adjust formulations at short notice before official approval is granted. The label and recipe must be submitted to the Federation for approval as soon as is practical.
- 14.1.11 You must keep records of any input used in the feed production. In the case of production of composite products, complete recipes/formulae showing the quantities of input and output shall be kept available for review.
Regulation 848 Article II V

14.2 Feed additives

- 14.2.1 Feed additives and certain products used as in animal nutrition and processing aids may be used if they are listed below.
Regulation 848 Article 3, 24
Regulation 2021/1165 Art. 3; Art. 4; Art. IIIA; Art IIIB, ANNEX III
Regulation 2023/121
Regulation 2023/2229

SECTION 14

Feed additives listed in this Part must be authorised under Regulation (EC) No 1831/2003. The specific conditions set out here are to be applied in addition to the conditions of the authorisations under Regulation (EC) No 1831/2003.		
1 TECHNOLOGICAL ADDITIVE		
a) Preservative		
ID numbers or Functional groups	Name	Specific conditions and limits
E 200	Sorbic acid	
E 236	Formic acid	
E 237	Sodium formate	
E 260	Acetic acid	
E 270	Lactic acid	
E 280	Propionic acid	
E 330	Citric acid	
(b) Antioxidants		
ID number or Functional groups	Name	Specific conditions and limits.
1b306(i)	Tocopherol extracts from vegetable oils	
1b306(ii)	Tocopherol-rich extracts from vegetable oils (delta rich)	
(c) Emulsifiers, stabilisers, thickeners and gelling agents		
ID numbers or Functional groups	Name	Specific conditions and limits.
1c 322, 1c322i	Lecithins	Only when derived from organic raw material. Use restricted to aquaculture animal feed.
E 407	Carrageenan	Only for pet food
E 410	Locust bean gum (Carob gum)	Only for pet food Obtained only from a roasting process. From organic production if available.
E 414	Acacia (gum Arabic)	Only for pet food From organic production if available.
E 415	Xanthan gum	
E 412	Guar gum	
(d) Binders and anti-caking agents		
ID number or Functional groups	Name	Specific conditions and limits.
E 535	Sodium ferrocyanide	Maximum content: 20 mg/kg NaCl calculated as ferrocyanide anion.
E 551b	Colloidal silica	
E 551c	Kieselgur (diatomaceous earth, purified)	
1m558i	Bentonite	

SECTION 14

E 559	Kaolinitic clays, free of asbestos	
E 560	Natural mixtures of stearites and chlorite	
E 561	Vermiculite	
E 562	Sepiolite	
E 563	Sepiolitic clay	
E 566	Natrolite-Phonolite	
1g568	Clinoptilolite of sedimentary origin	
E 599	Perlite	
1g599	Illite-montmorillonite-kaolinite	

(e) Silage additives

ID number or Functional groups	Name	Specific conditions and limits
1k	Enzymes, micro-organisms	only authorised to ensure adequate fermentation
1k236	Formic acid	
1k237	Sodium formate	
1k280	Propionic acid	
1k281	Sodium propionate	

(f) Substances for reduction of the contamination of feed by mycotoxins

ID number or Functional groups	Name	Specific conditions and limits
1m558	Bentonite	

2. SENSORY ADDITIVES

ID number or Functional groups	Name	Specific conditions and limits.
ex2a	Astaxanthin	Only when derived from organic sources, such as organic crustacean shells only in the feed ration for salmon and trout within the limit of their physiological needs if no astaxanthin derived from organic sources are available, astaxanthin from natural sources may be used such as Astaxanthin-rich <i>Phaffia rhodozymb.</i>
ex2b	Flavouring compounds	Only extracts from agricultural products, including Chestnut extract (<i>Castanea sativa</i> Mill.).

SECTION 14

3. NUTRITIONAL ADDITIVES		
(a) Vitamins, pro-vitamins and chemically well-defined substances having similar effect		
ID number or Functional groups	Name	Specific conditions and limits.
ex3a	Vitamins and provitamins	<p>- Derived from agricultural products. If not available from agricultural products:</p> <p>- derived synthetically, only those identical to vitamins derived from agricultural products may be used for monogastric animals and aquaculture animals.</p> <p>- derived synthetically, only vitamins A, D and E identical to vitamins derived from agricultural products may be used for ruminants; the use is subject to prior authorisation of the Member States based on the assessment of the possibility for organic ruminants to obtain the necessary quantities of the said vitamins through their feed rations.</p>
3a370	Taurine	<p>Only for cats and dogs</p> <p>Not from synthetic origin if available</p>
3a920	Betaine anhydrous	<p>Only for monogastric animals.</p> <p>Only from natural origin and when available from organic origin.</p>

(b) Compounds of trace elements		
ID numbers or Functional groups	Name	Description, conditions for use.
3b101	Iron(II) carbonate (siderite)	
3b103	Iron(II) sulphate monohydrate	
3b104	Iron(II) sulphate heptahydrate	
3b107	Iron (II) chelate of protein hydrolysate	from organic soy production, if available
3b110	Iron dextran 10 %	<p>restricted to use in accordance with Regulation (EU) 2020/354 as feed intended for particular nutritional purposes: compensation for insufficient iron availability after birth</p> <p>only for suckling piglets</p> <p>growing medium for the fermentation process for dextran must be of non GMO origin use restricted to selective application</p> <p>(only for piglets in need and for a limited period)</p>
3b201	Potassium iodide	

SECTION 14

3b202	Calcium iodate, anhydrous	
3b203	Coated granulated calcium iodate anhydrous	
3b301	Cobalt(II) acetate tetrahydrate	
3b302	Cobalt(II) carbonate	
3b303	Cobalt(II) carbonate hydroxide (2:3) monohydrate	
3b304	Coated granulated cobalt(II) carbonate hydroxide (2:3) monohydrate	
3b305	Cobalt(II) sulphate heptahydrate	
3b402	Copper(II) carbonate dihydroxy monohydrate	
3b404	Copper (II) oxide	
3b405	Copper(II) sulphate pentahydrate	
3b407	Copper (II) chelate of protein hydrolysates	from organic soy production, if available
3b409	Dicopper chloride trihydroxide (TBCC)	
3b502	Manganese (II) oxide	
3b503	Manganous sulfate, monohydrate	
3b505	Manganese chelates of protein hydrolysates	from organic soy production, if available
3b603	Zinc oxide	
3b605	Zinc sulphate monohydrate	
3b604	Zinc sulphate heptahydrate	
3b609	Zinc chloride hydroxide monohydrate (TBZC)	
3b612	Zinc chelate of protein hydrolysates	from organic soy production, if available
3b701	Sodium molybdate dihydrate	
3b801	Sodium selenite	
3b802	Coated granulated selenite	
3b803	Sodium selenate	
3b810	Selenised yeast, <i>Saccharomyces cerevisiae</i> CNCM I-3060, inactivated	
3b810i	Selenised yeast <i>Saccharomyces cerevisiae</i> CNCM I-3060, inactivated	
3b811	Selenised yeast, <i>Saccharomyces cerevisiae</i> NCYC R397, inactivated	
3b812	Selenised yeast, <i>Saccharomyces cerevisiae</i> CNCM I-3399, inactivated	
3b813	Selenised yeast, <i>Saccharomyces cerevisiae</i> NCYC R646, inactivated	
3b817	Selenised yeast, <i>Saccharomyces cerevisiae</i> NCYC R645, inactivated	
(c) Amino acids, their salts and analogues		
ID numbers or Functional groups	Name	Specific conditions and limits.

SECTION 14

3c3.5.1 and 3c352	L-histidine monohydrochloride monohydrate	Produced through fermentation may be used in the feed ration for salmonids when the feed sources listed in point 3.1.3.3 of Part II of Annex II to Regulation (EU) 2018/848, do not provide a sufficient amount of histidine to meet the dietary needs of the fish.
4. ZOOTECHNICAL ADDITIVES		
ID number or Functional groups	Substance	Description, conditions for use
4a, 4b, 4c and 4d	Enzymes and microorganism	

Certain substances used in animal nutrition

Yeasts:

Saccharomyces cerevisiae

Saccharomyces carlsbergiensis

Silage additives

1k	Enzymes, micro-organisms	only authorised to ensure adequate fermentation
1k236	Formic acid	
1k237	Sodium formate	
1k280	Propionic acid	
1k281	Sodium propionate	

14.2.2 Where feed is comprised of in conversion and / or non organic ingredients as well as organic ingredients you may sell it with the designation “may be used in organic production in accordance with **Regulations (EC) 834/2007 and (EC) 889/2008**”, **provided that it complies with this Standard.**
Regulation 848 Article II V

14.2.3 Organic feed labelling must show the respective total percentages in the product of feed materials which are organic, in conversion and from non organic production as well as the total percentage of the feed comprised of agricultural ingredients. The labelling must also list the ingredients which are organic and those which are in conversion products.

SECTION 14

14.3 Permitted feed materials

14.3.1

Regulation 2021/1165 Art. 3; Art. 4; Art. IIIA; Art IIIB, ANNEX III

Regulation 2023/121

Regulation 2023/2229

Authorised products and substances for use as feed or in feed production.		
PART A		
Authorised non-organic feed material of plant, algal, animal or yeast origin or feed material of microbial or mineral origin referred to in point (c) of Article 24(1) of Regulation (EU) 2018/848		
1) FEED MATERIALS OF MINERAL ORIGIN		
Number in feed catalogue	Name	Specific conditions and limits
11.1.1	Calcium carbonate	
11.1.2	Calcareous marine shells	
11.1.4	Maerl	
11.1.5	Lithothamn	
11.1.6	Calcium chloride	Restricted to use in accordance with Commission Regulation (EU) 2020/354 (*) as feed intended for particular nutritional purposes: reduction of the risk of milk fever and subclinical hypocalcaemia on dairy cows use restricted as selective application (only for individual animals in need and for a limited period) calcium chloride when purified from naturally occurring brine, if available
(*) Commission Regulation (EU) 2020/354 of 4 March 2020 establishing a list of intended uses of feed intended for particular nutritional purposes and repealing Directive 2008/38/EC (OJ L 67, 5.3.2020, p. 1).		
11.1.13	Calcium gluconate	
11.2.1	Magnesium oxide	
11.2.4	Magnesium sulphate anhydrous	
11.2.6	Magnesium chloride	
11.2.7	Magnesium carbonate	
11.3.1	Dicalcium phosphate	
11.3.2	Monocalcium phosphate	
11.3.3	Monocalcium phosphate	
11.3.5	Calcium magnesium phosphate	
11.3.8	Magnesium phosphate	
11.3.10	Monosodium phosphate	
11.3.16	Calcium sodium phosphate	
11.3.17	Monoammonium phosphate (ammonium dihydrogen orthophosphate)	Only for aquaculture
11.3.19	Pentasodium triphosphate (STPP)	Only for pet food
11.3.27	Disodium dihydrogen diphosphate (SAPP)	Only for pet food
11.4.1	A Sodium chloride	
11.4.2	A Sodium bicarbonate	
11.4.4	A Sodium carbonate	

SECTION 14

11.4.6	A Sodium sulphate	
11.5.1	A Potassium chloride	
(2) OTHER FEED MATERIALS		
Number in feed catalogue	Name	Specific conditions and limits
ex 7.1.4	Algal oil	oil obtained by extraction from microalgae through fermentation growing medium for the fermentation process must not be of GMO origin and should be from organic raw materials, if available
10	Meal, oil and other feed materials of fish or other aquatic animals origin	Provided that they are obtained from fisheries that have been certified as sustainable under a scheme recognised by the competent authority in line with the principles laid down in Regulation (EU) No 1380/2013 provided that they are produced or prepared without chemically synthesised solvents their use is authorised only to non-herbivores livestock the use of fish protein hydrolysate is authorised only for young non-herbivores livestock
10	Meal, oil and other feed materials of fish, mollusc or crustacean origin	For carnivorous aquaculture animals From fisheries that have been certified as sustainable under a scheme recognised by the competent authority in line with the principles laid down in Regulation (EU) No 1380/2013, in accordance with point 3.1.3.1(c) of Part III of Annex II to Regulation (EU) 2018/848 derived from trimmings of fish, crustaceans or molluscs already caught for human consumption in accordance with point 3.1.3.3(c) of Part III of Annex II to Regulation (EU) 2018/848, or derived from whole fish, crustaceans or molluscs caught and not used for human consumption in accordance with point 3.1.3.3(d) of Part III of Annex II to Regulation (EU) 2018/848
10	Fishmeal and fish oil	In the grow-out phase, for fish in inland waters, penaeid shrimps and freshwater prawns and tropical freshwater fish from fisheries that have been certified as sustainable under a scheme recognised by the competent authority in line with the principles laid down in Regulation (EU) No 1380/2013, in accordance with point 3.1.3.1(c) of Part III of Annex II to Regulation (EU) 2018/848 only where natural feed in ponds and lake is not available in sufficient quantities, maximum 25 % of fishmeal and 10 % of fish oil in the feed ration of penaeid

SECTION 14

		shrimps and freshwater prawns (Macrobrachium spp.) and maximum 10 % of fishmeal or fish oil in the feed ration of siamese catfish (Pangasius spp.), in accordance with point 3.1.3.4(c)(i) and (ii) of Part III of Annex II to Regulation (EU) 2018/848
12.1.5	Yeasts	When not available from organic production
12.1.12	Yeast Products	When not available from organic production
13.11.1	Propylene glycol; [1,2-propanediol]; [propane-1,2-diol]	restricted to use in accordance with Commission Regulation (EU) 2020/354 as feed intended for particular nutritional purposes: reduction of the risk of ketosis on dairy cows, ewes and goats use restricted to selective application (only to individual animals in need and for a limited period)
	Cholesterol	Product obtained from wool grease (lanolin) by saponification, separations and crystallisation, from shellfish or other sources to secure the quantitative dietary needs of penaeid shrimps and freshwater prawns (Macrobrachium spp.) in the grow-out stage and in earlier life stages in nurseries and hatcheries when not available from organic production
	Herbs	In accordance with point (e)(iv) of Article 24(3) of Regulation (EU) 2018/848, in particular: — when not available in organic form — produced/prepared without chemical solvents — maximum 1 % in the feed ratio
	Molasses	In accordance with point (e)(iv) of Article 24(3) of Regulation (EU) 2018/848, in particular: — when not available in organic form — produced/prepared without chemical solvents — maximum 1 % in the feed ration
	Phytoplankton and zooplankton	Only in the larval rearing of organic juvenile

SECTION 14

	Specific protein compounds	<p>In accordance with point 1.9.3.1(c) and 1.9.4.2(c) of Regulation (EU) 2018/848, in particular:</p> <ul style="list-style-type: none"> — until 31 December 2026, — when not available in organic form, — produced/prepared without chemical solvents, — for feeding piglets of up to 35 kg or young poultry, — maximum 5 % of the dry matter of feed from agricultural origin per period of 12 months
	Spices	<p>In accordance with point (e)(iv) of Article 24(3) of Regulation (EU) 2018/848, in particular:</p> <ul style="list-style-type: none"> — when not available in organic form — produced/prepared without chemical solvents — maximum 1 % in the feed ration

SECTION 15

EXPORTING

15.1 Specific principles

- 15.1.1 The section is specifically for Exporters to GB.
- 15.1.2 You must refer to other relevant sections of this Standard relating to your operation.
- 15.1.3 If, as a company or as an individual, you send organic products to GB you are an exporter.
- 15.1.4 You must not export organic produce before you have been certified to do so.
- 15.1.5 It is not possible to issue authorisations retrospectively – failure to hold an authorisation could result in penalties and legal action against the exporter concerned.
- 15.1.6 You must not export organic produce unless all usual export procedures have been complied with.
- 15.1.7 GB is now considered a third country to the EU.
- 15.1.8 A product may be exported from the Union as an organic product and may bear the organic production logo of the European Union provided that it complies with the rules for organic products under this regulation.
Regulation 848 Chapter VII Article 44

15.2 Your audit

- 15.2.1 At the inspection, our inspector will need to see a variety of documents which you must ensure are available before our inspector arrives such as:
- i. A current copy of these standards.
 - ii. Specifications for all products exported.
 - iii. Current organic certificates for each organic exported product.
 - iv. Certificates of conformity issued to you.
 - v. Shipping Documentation (Bill of Lading / Air Way Bill / CMR).
 - vi. Invoices from your suppliers.
 - vii. Certificates of cleaning for bulk delivery containers if appropriate.
 - viii. Accumulated quantities of all organic exports, sales and purchases since the start of the audit period.
 - ix. Opening and closing stocks of each exported organic product and sales for the audit period.
 - x. Complaint records.
 - xi. Any other records that support the maintenance of organic integrity of your product.
- 15.2.2 Failure to provide any of this information if it is relevant to your operations can result in raised non compliances. (See section 3.10.2 for noncompliance scale).
- 15.2.3 We will have to charge if further inspections are required due to raised non compliances.

SECTION 15

15.3 Exports from Northern Ireland

- 15.3.1 If you export goods from Northern Ireland then you need to be certified by a Northern Irish organic certification body, such as the Organic Food Federation, as an exporter.
- 15.3.2 Organic Products shipped from Northern Ireland to Great Britain are defined as exported goods.
- 15.3.3 Organic Products shipped from Northern Ireland to the EU are not defined as exported goods.
- 15.3.4 COIs will not be required for organic goods exported from Northern Ireland to Great Britain
- 15.3.5 Some Third Countries will require a COI in order for the organic goods to be cleared at the point of entry. You need to check the specific import requirements for each destination country.
- 15.3.6 The Federation will issue required COIs based on information provided as:
- i. Description of Products
 - ii. Trade Name
 - iii. CN codes
 - iv. Number of units or declared weight if bulk commodity.
 - v. Lot Number
 - vi. Net Weight and Total Gross Weight
 - vii. Container Number and Seal Number if applicable
 - viii. Means of transport
 - ix. Name and address of importer
 - x. First Consignee
- 15.3.7 You must ensure that the correct CN codes are provided to the Federation. Incorrect codes could result in the consignment being rejected or delayed.
- 15.3.8 You must also provide certification details on the chain of custody for the intended exported consignment. These documents will be evaluated by the Federation prior to issuing COIs.
- 15.3.9 If deemed necessary, an additional physical check of the consignment will be undertaken.
- 15.3.10 COIs need to be issued prior to the dispatch of the consignment.
- 15.3.11 You must inform the Federation within 3 working days of any detection / identification or irregularity that could affect the integrity of the consignment.
- 15.3.12 You must ensure that exported organic products are:
- i. In appropriate packaging or containers, closed in a manner preventing substitution of the content.
 - ii. Provided with identification of the exporter and with any other marks and numbers serving to identify the goods, lot or trace code and with the certificate of control for export as appropriate.
 - iii. You must ensure product labelling is correct for the country of destination including the correct certification code. See Section 3.16 & 4.9 Processing standard, for specific labelling requirements.

SECTION 16

STORAGE, WAREHOUSE AND TRANSPORT

16.1 Specific principles

- 16.3.1 This section covers the storage and warehousing of produce and products. Stores or warehouses, including contract storage facilities, used for organic products, other sections of this Standard also apply.
- 16.3.2 It is a requirement under European organic regulations that all storage facilities used for organic products must be subject to organic certification.
- 16.3.3 Certification of the transportation of organic products is not a compulsory part of this Standard however there are additional sections dealing with specialist transport requirements to ensure organic integrity is maintained. This is a separate service offered by the Federation and where this service is required, all relevant points in this Standard must be complied with.
- 16.3.4 You must not unpack, re-label or change the state of any product without first applying for and being granted certification as a processor.

16.2 General storage requirements

- 16.2.1 If they are your own premises, at the same address you import to, the storage facility will be inspected during your audit against the Federation's Standard.
- 16.2.2 You must have an organic certificate of conformity for any storage facility that is separate from your main place of trading and that is controlled by you.
- 16.2.3 You must ensure a full description of the warehouse and the materials stored must be prepared and records of all receipts (goods-in) and deliveries (to customers) of imported organic produce or products must be readily accessible for inspection.
- 16.2.4 You must manage storage for products to avoid any mixing with or contamination by products and / or substances that are not organic.
Regulation 848 Annex III
- 16.2.5 The store must be a clean, dry, in good repair and infestation free space. Organic products must be stored physically or spatially separated from conventional products.
- 16.2.6 You must ensure identification of lots and that organic products must be clearly identified at all times.
Regulation 848 Annex III
- 16.2.7 You must only use stores, bins and containers that are made of suitable materials to be in contact with food and must be clearly labelled at all times as to their contents and an indication of traceability.
- 16.2.8 You must ensure all containers used to store products, including bulk bins, silos and pallets, are closed securely and clearly labelled. Where necessary pallets should be shrink wrapped.
- 16.2.9 You must ensure store areas are clean and free from potential contaminants.

SECTION 16

16.3 Contracted storage requirements

- 16.3.1 You must ensure that any contract warehouse or store used is in possession of a valid organic certificate of conformity issued by one of the authorised UK organic certification bodies. If this is not the case, an inspection will be required to ensure compliance with this Standard.

16.4 Goods inward

- 16.4.1 You must have valid certificates of conformity and trading schedules for all products to ensure they meet the organic requirements. These must be valid, state the goods supplied and the address of the supplier.
- 16.4.2 Products must have full documentation and be securely packaged, labelled “organic” and also include details of the certification body. Records of goods received must be kept.
- 16.4.3 You must take adequate control measures to prevent imported pests. This must include checks on raw materials and incoming products.
- 16.4.4 You should conduct supplier audits and assess other risks.
- 16.4.5 You must keep full records relating to the receipt of your goods, site and location in store of all organic goods you receive.

16.5 Separation

- 16.5.1 You must identify or label in such a way all organic products stored to ensure they cannot be mixed with non organic products and that all lots are identified to avoid any mixing with or contamination by products and / or substances that are not organic.
Regulation 848 Annex III
- 16.5.2 You must ensure that any food contact item or area used for storage is:
- i. Made of suitable materials.
 - ii. Clean, dry and fit for purpose.
 - iii. Fully separated by space and time from non organic products.
 - iv. Clearly labelled.
 - v. Closed securely.
 - vi. Shrink wrapped where necessary.
 - vii. Infestation free.
- 16.5.3 When there is a variety of food and non food products stored, the area for food storage must be physically separate from non foods, especially from materials that can contaminate foods by taint or spillage.
- 16.5.4 You must maintain records of organic stock separately from records of non organic stock.
- 16.5.5 You must use utensils and equipment that have been thoroughly cleaned to remove all traces of non organic materials. Wherever possible these should be dedicated for organic use.
Regulation 848 Article III
- 16.5.6 You should work tidily and maintain good standards of housekeeping at all times.

SECTION 16

16.6 Packaged goods

- 16.6.1 You must ensure that packaged organic products are received into store and despatched from store unopened, free from damage and correctly labelled.
- 16.6.2 You should store packaged organic products so that there is little or no overhang of packages and the load is stable and not liable to damage.
- 16.6.3 You should physically or spatially separate (minimum 1 metre) fresh produce which is supplied in open crates or boxes from non organic produce. These must be clearly labelled to show the organic nature and origin of the goods.
- 16.6.4 You should frequently check refrigerated storage temperatures, particularly when chill or cold store doors have been opened several times in succession. These checks and temperatures must be recorded and records maintained.

16.7 Bulk storage - silos

- 16.7.1 You should ideally store bulk organic products in vessels or silos dedicated for organic products.
- 16.7.2 You must where it is not possible to use a dedicated organic facility:
- i. Remove all traces of the previously stored product from the vessel or silo and the delivery and off take systems.
 - ii. Follow a fully documented cleaning procedure every time organic product is to be stored.
 - iii. Maintain cleaning procedures and records.
- 16.7.3 You must clearly mark storage vessels or silos to show the nature, origin and quantity of the material stored.
- 16.7.4 You should maintain records of temperatures where a bulk material must be stored at controlled temperatures.
- 16.7.5 You must ensure that bulk storage silos are clean, free from pests, in a good state of repair and are fit for the purpose for which they are being used.

16.8 Bulk storage - floor

- 16.8.1 You must only store unpackaged bulk organic commodities (eg cereals, seeds, sugar) on the floor providing:
- i. It is in good condition.
 - ii. It is clean, dry and free from cracks, crevices and damage.
 - iii. The floor must be thoroughly cleaned to remove all traces of the previous stock.
 - iv. All traces of fuel or oil spillage from tractors or other vehicles used in the warehouse are removed.
 - v. It is dedicated for organic product unless it is possible to ensure a physical barrier between organic and conventional material a minimum. As a precaution there should be a clear 3 metre space separating different organic materials.
- 16.8.2 You must ensure that cross contamination does not occur. Cross contamination of one organic material with another is as unacceptable as cross contamination between organic and conventional.

SECTION 16

- 16.8.3 Bulk organic products may also be stored on pallets or in the bulk containers in which they are transported. These must be clearly labelled to show the nature, origin and quantity of the material stored.

SECTION 17

DESPATCH AND TRANSPORT

17.1 Despatch

- 17.1.1 You must ensure when mixed loads of organic and conventional products are despatched, they are physically separated and due precautions must be taken to avoid any direct contact between them.
- 17.1.2 You must ensure that only correctly labelled organic goods are labelled and despatched as organic.
- 17.1.3 You must keep full records relating to the despatch of any goods marketed as organic.
- 17.1.4 All documentation must clearly state the organic status of the goods being despatched e.g., organic certification body code and / or goods described as organic.

17.2 Transport

- 17.2.1 You must ensure that the relevant points in this Standard are complied with.
- 17.2.2 Bulk cereals should be transported to and from storage units by hauliers who are registered with and comply with GAFTA/UKASTA Code of Practice.
- 17.2.3 You must not walk on loads unless absolutely necessary and you must be suitably attired to prevent contamination of the product.
- 17.2.4 Bulk oils and fats should be transported to and from storage units by hauliers who are registered with and comply with SCOPA code of practice.
- 17.2.5 You must ensure that orders are distributed in vehicles that are clean and in good condition.
- 17.2.6 You must ensure that if controlled temperature distribution is appropriate, the temperature of the insulated container is correct at the time of departure. The haulier must be held responsible for ensuring that the correct temperature is maintained during the journey.

SECTION 18

TRANSPORTATION OF BULK LIQUIDS

18.1 General

18.1.1 The transportation of organic goods by road is a common occurrence and some of these transport operations may contravene organic integrity. For this reason, this Standard has been produced.

18.2 Vehicles

18.2.1 You must have a valid operating licence or other permission enabling you to operate as a road haulage company; this is also a legal requirement.

18.2.2 You must ensure that all transport vehicles are clearly marked.

18.2.3 You must ensure that vehicles used to transport organic products have not carried any material that can pose a risk of contamination such as:

- i. Human or animal waste.
- ii. Chemicals including petroleum.
- iii. Toxic materials.

18.2.4 You must record details of all loads carried in each vehicle.

18.2.5 Should you need to hire a vehicle, you must ensure that the previous three loads carried are recorded and records of the full cleaning procedure are obtained before transporting organic liquids.

18.2.6 You must not use vehicles with sectionalised interiors to carry mixed loads of organic and non organic products at the same time.

18.2.7 You must ensure that your vehicles and discharge pipes are clean, dry, free from taint and generally fit for purpose.

18.2.8 You must ensure that all traces of previous products are removed from hoses and that hose ends are capped when not in use.

18.2.9 Temperature measuring units should be calibrated regularly in accordance with the manufacturer's recommendations.

18.2.10 You must ensure all equipment used for mixing and sampling is thoroughly cleaned before the operations take place. Records must be kept of this.

GLOSSARY OF TERMS

A, B, C

Applicant	An organisation or person who has applied for, but has not yet been given operator status.
Approved Body	A body approved by DEFRA / the European Commission for the purpose of operating a certification scheme for organic food production.
Assessment report	Report generated by the Federation on an operator showing any non compliances to this Standard.
Autolysate	A product of the process autolysis by which cells are broken down by enzymes produced in the cells themselves.
Certificate of Conformity	A certificate showing organic products, fields, etc issued to an operator recognising their conformity to our Standards.
Certificate of Inspection	Required for imports and exports. Both sections must be kept for audit purposes.
Certification Scheme	The Scheme operated by the Organic Food Federation.
Competent Authority	The Competent Authority is the European Commission. <i>Regulation 848 Chapter 1 Article 3</i>
Consignment	A quantity of products under one or more Combined Nomenclature codes, covered by a single certificate of inspection, conveyed by the same means of transport and imported from the same third country.
Control Authority	The Control Authority is the European Commission. <i>Regulation 848 Chapter 1 Article 3</i>
Control Body	Organic Food Federation or an equivalent body. <i>Regulation 848 Chapter 1 Article 3</i>
Conventional feedstuffs/feed	Materials not produced in accordance with the rules of production specified in this Standard.
COSHH	Control of substances hazardous to health.

D, E, F

Derogation	Permission granted by us or the European Commission.
Engineered Nanomaterial	'Engineered nanomaterial' means an engineered nanomaterial as defined in point (f) of Article 3(2) of Regulation (EU) 2015/2283. <i>Regulation 848 Chapter 1 Article 3</i>
Equivalent	'Equivalent', in describing different systems or measures, means that they are capable of meeting the same objectives and principles by applying rules which ensure the same level of assurance of conformity. <i>Regulation 848 Chapter 1 Article 3</i>
Ethological	The scientific study of animal behaviour, especially as it occurs in a natural environment.
Feed additives	Additives that may be included in feed that are listed in this Standard. <i>Regulation 848 Chapter 1 Article 3</i>

GLOSSARY OF TERMS

Feedingstuff	Feed. <i>Regulation 848 Chapter I Article 3</i>
Feed materials	Feed materials produced in accordance with this Standard.
Food Enzyme	'Food enzyme' means a food enzyme as defined in point (a) of Article 3(2) of Regulation (EC) No 1332/2008 of the European Parliament and of the Council. <i>Regulation 848 Chapter I Article 3</i>

G, H, I

GAFTA	Grain and Feed Trade Association
Genetically modified organisms (GMO)	Products produced from or by GMOs are incompatible with the concept of organic production and consumers' perception of organic products. They should therefore not be used in organic farming or in the processing of organic products. <i>Regulation 848 Chapter I Article 3</i>
GMO derivative	Any substance which is either produced from or produced by GMOs, but does not contain them. <i>Regulation 848 Chapter I Article 3</i>
Hazard Analysis Critical Control Point (HACCP)	A system for identifying and controlling hazards.
Importer	An operator who imports goods either in person or through a representative for release for free circulation into the Community.
In conversion	The transition from non organic to organic farming within a given time period, during which our Standards have been applied.
In conversion feedingstuffs / feed materials	Feedingstuffs produced during the conversion period to organic production, with the exclusion of those harvested in the 12 months following the beginning of the conversion.
Ingredients	Processed agricultural crop and livestock products intended for human consumption, prepared essentially from one or more ingredients of plant or animal origin. <i>Regulation 848 Chapter I Article 3</i>
Inspector	A qualified person appointed to conduct and carry out audits.
Ionising radiation	Radiation that has enough energy to remove electrons from substances it passes through, forming ions. <i>Regulation 848 Chapter I Article 3</i>

J, K, L

Labelling	Any words, particulars, trademarks, brand names, pictorial matter or symbols appearing on any packaging, document, notice, label, board or collar accompanying or referring to a product. <i>Regulation 848 Chapter I Article 3</i>
Licensee	An operator who has been granted a Certificate of Conformity.

GLOSSARY OF TERMS

List of ingredients	The list of ingredients referred to on the labelling.
Logo	The symbol or mark of conformity issued to operators by the Federation for use on products produced in accordance with this Standard.

M, N, O

Marketing	Marketing means holding or displaying for sale, offering for sale, selling, delivering or placing on the market in any other form.
Mass catering operations	The preparation of organic products in restaurants, hospitals, canteens and other similar food business at the point of sale or delivery to the final consumer.
MSDS	Material Safety Data Sheet
Mycology	Study of fungi.
National Organic Program (NOP)	A certification programme for operators supplying product to the United States, either directly or via processors exporting products to the US, and which require products produced to the United States Department of Agriculture NOP Standards.
Non compliance	A failure to meet this Standard.
Non organic	Not coming from or not related to a production in accordance with this Standard.
Operator	Anyone who produces, prepares, stores or imports from a third country, with a view to the subsequent marketing thereof, products referred to as organic. <i>Regulation 848 Chapter I Article 3</i>
Organically produced feedstuffs/materials	Materials produced in accordance with the rules of production laid down in this Standard.
Organic Product	'Organic product' means a product resulting from organic production, other than a product produced during the conversion period referred to in Article 10. The products of hunting or fishing of wild animals are not considered as organic products. <i>Regulation 848 Chapter I Article 3</i>

P, Q, R

Point of Entry	The point of release for free circulation.
Potable water	Water that is safe to drink, free from pollution, harmful organisms and impurities.
Precautionary Measures	'Precautionary measures' means measures that are to be taken by operators at every stage of production, preparation, and distribution to avoid contamination with products or substances that are not authorised for use in organic production in accordance with this Regulation, and to avoid the commingling of organic products with non-organic products. <i>Regulation 848 Chapter I Article 3</i>
Pre packaged foodstuff	A wrapped or packaged food product before sale. <i>Regulation 848 Chapter I Article 3</i>

GLOSSARY OF TERMS

Preparation	The operations of preserving and / or processing of agricultural products (including slaughter and cutting for livestock products), and also packaging and / or alterations made to the labelling concerning the presentation of the organic production method of the fresh, preserved and / or processed products. <i>Regulation 848 Chapter I Article 3</i>
Preventative Measures	'Preventive measures' means measures that are to be taken by operators at every stage of production, preparation and distribution in order to ensure the preservation of biodiversity and soil quality, measures for the prevention and control of pests and diseases and measures that are to be taken to avoid negative effects on the environment, animal health and plant health. <i>Regulation 848 Chapter I Article 3</i>
Processed Products	Foodstuffs resulting from the processing of unprocessed products. These products may contain ingredients that are necessary for their manufacture or to give them specific characteristics.
Processing	Any action that substantially alters the initial product, including heating, smoking, curing, maturing, drying, marinating, extraction, extrusion or a combination of those processes. <i>Regulation 848 Chapter I Article 3</i>
Processing Aid	Any substance not consumed as a food ingredient by itself but performs a technological purpose during processing. <i>Regulation 848 Chapter I Article 3</i>
Processing Complex	Where raw materials are processed in such a way that the nature, weight or volume is transformed.
Processing Simple On Farm	Simple Processing must always be on a dedicated organic site. Normally defined as where raw materials are processed in such a way that traceability and reconciliations are not difficult to follow for a producer inspector. For example: cleaning; peeling, chopping and slicing; packing (including bought in certified products) e.g. box schemes; blending (including bought in certified products) where the nature of the product is not changed e.g. muesli; processing of a single organic ingredient where nature is not changed e.g. flour milling; simple butchery.
Pyrethrin	Extracts of a species of chrysanthemum used as insecticides.
Relevant Member State's competent authority	The customs authority, food safety authority or other authorities designated by the Member States pursuant to Article 27(1) of Regulation (EC) No 834/2007 responsible for the verification of the consignments and the endorsement of the certificates of inspection.

S, T, U

SCOPA	Seed Crushers and Oil Producers Association.
Stage of Production, Preparation and Distribution	'Stage of production, preparation and distribution' means any stage from the primary production of an organic product through its storage, processing, transport, and sale or supply to the final consumer, including, where relevant, labelling, advertising, import, export and subcontracting activities. <i>Regulation 848 Chapter I Article 3</i>

GLOSSARY OF TERMS

Third Country	A country that is not a member of the European Union.
Torrefaction	Drying or roasting.
Traceability	‘Traceability’ means the ability to trace and follow food, feed or any product referred to in Article 2(1), and any substance intended or expected to be incorporated into food, feed or any product referred to in Article 2(1), through all stages of production, preparation and distribution. <i>Regulation 848 Chapter I Article 3</i>
TRACES NT	The Trade and Control Expert System.
UKAS	United Kingdom Accreditation Service - The UK body responsible for accrediting certification bodies to EN45011/ISO65 and contracted by Defra in the UK to assess certification Bodies.
UKASTA	United Kingdom Agricultural Supply Trade Association.
Unprocessed Products	Foodstuffs that have not undergone processing, and includes products that have been divided, parted, severed, sliced, boned, minced, skinned, ground, cut, cleaned, trimmed, husked, milled, chilled, frozen, deep-frozen or thawed.

V, W, X

Verification of the consignment	Port Health Authority stamp at port of entry into the EU.
---------------------------------	---