

Standards consultation - Yeast

The scope of EU Regulation 834/2007 on organic production and labelling has always covered the production and labelling of organic yeast. Detailed rules for the implementation of this are now included in Regulation 889/2008 (as amended by Regulation 1254/2008).

Since 2006 Soil Association standards have included requirements for yeast for baking (as below) but require updating to reflect the regulation. The regulation will also make yeast and yeast products ingredients of agricultural origin in 2014 and therefore part of the percentage calculations for product formulation.

Soil Association standard: Yeast for baking

41.2.15

Note – this is a standard for the production of organic yeast for baking. This is **not** a standard for the organic production of other products involving micro-organisms. However, we may consider these in future.

To produce organic yeast, you must culture it on a substrate of at least 95% certified organic origin. The remaining 5% may be of non-organic origin as defined in paragraphs 40.8.19.

If you use enzymes or other micro-organisms in the process of manufacturing the organic yeast, you must use them from a certified organic source, if that is available.

Note - all general standards governing food processing and packing (chapters 40 and 41) apply for producing organic yeast.

The seed yeast that you use may be non-organic, but it must **not** contain or be produced using genetically modified organisms.

Proposed changes to the standards:

Yeast for baking

41.2.15

~~Note – this is a standard for the production of organic yeast for baking. This is **not** a standard for the organic production of other products involving micro-organisms. However, we may consider these in future.~~

To produce organic yeast, you must culture it on a substrate of at least 95% certified organic origin. ~~The remaining 5% may be of non-organic origin as defined in paragraphs 40.8.19.~~ If you are unable to find organic yeast extract or autolysate*, you may add up to 5% non-organic yeast extract or autolysate to the substrate (calculated in dry matter). The European Commission plan to review this permission by 31st December 2013.

If you use enzymes or other micro-organisms in the process of manufacturing the organic yeast, you must use them from a certified organic source, if that is available.

The seed yeast that you use may be non-organic, but it must **not** contain or be produced using genetically modified organisms.

From 1st January 2014 yeast and yeast products will be considered as ingredients of agricultural origin. This means they will form part of the percentage calculations for product formulations.

Note - all general standards governing food processing and packing (chapters 40 and 41) apply for producing organic yeast.

The following processing aids are permitted for the production of yeast and yeast products:

Name	Primary yeast	Yeast confections/ formulations	Specific conditions
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
Sodium carbonate	X	X	For the regulation of the pH
Vegetable oils	X	X	Greasing, releasing or anti-foaming agent'

*Autolysate – when all or part of a cell or tissue breaks down by self-produced enzymes, the product is called an autolysate.

Additionally, we propose to add a note to standard 40.8.13 as below:

Micro-organisms

40.8.13

To make organic products, you may add micro-organisms that:

- are normally used in food production
- are **not** genetically modified
- do **not** contain detectable GM DNA from the substrates used to grow the micro-organisms, and
- preferably, are grown on organic substrates.

Note - From 1st January 2014 yeast and yeast products will be considered as ingredients of agricultural origin. This means they will form part of the percentage calculations for product formulations. See yeast standard 41.2.15.

If you would like to comment, please email consultation@soilassociation.org by Friday 25th May 2012.

Please remember that the online standards are always the current edition at www.soilassociation.org/organicstandards