Organic Standards for Northern Ireland

Seaweed

Version 1.6: published on 18th May 2026

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Introduction

The EU Organic Regulation standards put the principles of organic production into practice. These organic standards encompass EU Regulations 2018/848 and subsequent implementing and delegated acts (referenced throughout as the EU Organic Regulation). These regulations are the legal basis for the control of organic farming, food processing and organic labelling within the EU, and Northern Ireland.

Northern Ireland has remained in the EU single market and continues to follow EU rules on customs requirements and the regulation of agri-food products, including the EU organic Regulation. If you are in Northern Ireland, for the purpose of the EU organic regulation requirements, you need to apply these standards as if part of the EU. If you bring in products from EU member states you will not need importing on the scope of your organic license, however, if you bring products from the other parts of the UK or non-EU countries you will need to meet the importing requirements.

Each standard has a reference which tells you which part of the EU Organic Regulation it refers to.

Businesses across the world can become certified to the EU equivalent organic standards. A 'competent authority' is authorised by EU Member States to make rulings on organic legislation. In Northern Ireland the competent authority is NICA (Northern Ireland Competent Authority), The certification body that is appointed by the Soil Association to inspect and certify to Soil Association EU Equivalent Organic Standards in the UK is Soil Association Certification. Throughout these standards 'your certification body' refers to Soil Association Certification. For further definitions, please refer to the separate Glossary document on our website.

The EU Organic Regulation does not cover processing of non-food crops such as for textiles and cosmetic products and certification of inputs.

The Soil Association offers standards for areas not covered by the EU Organic Regulation. These include:

textiles
cosmetics

Please contact us if you would like more information or visit our website.

Please note, we have recently updated our website, and we are aware that some of the hyperlinks in this document are therefore broken. We are working through to repair these but if there is something you can't find, please contact us at standards@soilassociation.org.

Guide to using these standards

The standards are listed in the column on the left. Where necessary, guidance is provided in the column on the right, with a grey background to differentiate it from the standard.
Each standard is referenced with the relevant article/s of the EU Organic Regulation.

This symbol shows where you need to keep a record to demonstrate that you are meeting the standard. The specific requirements for the records will be detailed in the standard or guidance.

This symbol shows where additional relevant information is provided.

What is guidance?

Guidance provides supplementary information to the standards which explains how compliance will be assessed. It tells you where and how to provide the information required, for example through record keeping or demonstration at your inspection. The guidance may also provide examples of actions and measures to help you demonstrate compliance, and links to best practice guides and information.

EXAMPLE Standards	EXAMPLE Guidance
NI 14.8.1 General record keeping 1. You must have a record keeping system in place which allows you to prove the organic status of your products. Your records need to cover all production stages from everything produced or bought in through to all goods sold or dispatched and must allow you to demonstrate the balance between input and output. They must also allow retrospective traceability. 2. You must keep stock and financial records at your unit or premises which make it possible to verify the following information for every product: *(EC) 2018/848 Art. 39 (1); Annex II Part IV (1.5) (d*	Standards 14.3.1 to 14.3.3 apply to all licensees. More specific record keeping requirements for agricultural operations follow below. Your records need to be suff… balance (input and output) a… need to be able to demonstrate that you have bought/received/produced sufficient organic material for the quantity you have sold/dispatched. You need to have a system to keep track of procedures and records to ensure they are correct, up-to-date and effective.

The I symbol shows where additional relevant information is provided.

The R symbol shows which records you need to keep to demonstrate that you meet this standard.

The relevant part of the EU Organic Regulation is referenced here.

NI 14.0 General standards for seaweed production

NI 14.1 Scope

Standards	Guidance
NI 14.1.1 Scope of the Standards This chapter details standards for the collection of wild seaweed and the farming of seaweed for food or feed products. They can be applied to the production of multi-cellular marine algae or phytoplankton and micro-algae intended for feed for aquaculture animals with the necessary modifications. *(EC) 2018/848 Art. 2(1)(2)(3)(4)*	Please contact us if you want to certify the production of multi-cellular marine algae or phytoplankton and micro-algae intended for feed for aquaculture animals so that we can inform you of which standards will apply.

NI 14.2 Objectives and principles of organic seaweed production

Standards	Guidance
NI 14.2.1 General principles of organic production Your production system must meet the following principles and objectives: 1. To produce food of high quality and in sufficient quantity by the use of processes that do not harm the environment, human health, plant health or animal health and welfare. 2. To work within natural systems and cycles at all levels, from the soil to plants and animals and contribute to the protection of the environment and the climate. 3. To maintain the long-term fertility and biological activity of soils. 4. To treat livestock ethically, meeting their species-specific physiological and behavioural needs. 5. To respect regional, environmental, climatic and geographic differences and the appropriate practices that have evolved in response to them. 6. To maximise the use of renewable resources and recycling. 7. To design and manage organic systems which make the best use of natural resources and ecology to prevent the need for external inputs. Where this fails or where external inputs are required, the use of external inputs is limited to organic, natural or naturally-derived substances.	

8. To limit the use of chemically synthesised inputs to situations where appropriate alternative management practices do not exist, or natural or organic inputs are not available, or where alternative inputs would contribute to unacceptable environmental impacts. 9. To exclude the use of soluble mineral fertilisers. 10. To foster biodiversity and protect sensitive habitats and landscape features, such as natural heritage sites. 11. To minimise pollution and waste, substantially contributing to a non-toxic environment. 12. To use preventative and precautionary measures and risk assessment when appropriate. 13. To exclude the use of GMOs and products produced from or by GMOs with the exception of veterinary medicinal products. 14. Encouraging short distribution channels and local production. 15. Encouraging the preservation of rare and native breeds in danger of extinction. 16. Contributing to the development and use of plant genetic material adapted to the specific needs and objectives of organic agriculture, including the use of organic heterogeneous material and varieties suitable for organic production. 17. Fostering the development of organic plant breeding activities in order to contribute to favourable economic perspectives of the organic sector. 18. Ensuring the integrity of organic production at all stages of the production, processing and distribution of food and feed. 19. The exclusion from the whole organic food chain of animal cloning, rearing artificially induced polyploid animals, and ionising radiation. *(EC)* 2018/848 *Art. 4* *(EC) 2018/848 Art. 5* *(EC)* 2018/848 *Annex II Part I(1.9.2)* *(EC) 2018/848 Art. 24(5)*	
NI 14.2.2 Specific principles for aquaculture In addition to the overall organic principles set out in standard 14.2.1, organic aquaculture production must be based on the following specific principles: 1. The continuing health of the aquatic environment and the quality of	

surrounding aquatic and terrestrial ecosystems 2. The minimisation of the use of non-renewable resources and off-farm inputs 3. The recycling of wastes and by-products of plant and animal origin as inputs in plant and livestock production 4. Taking account of the local or regional ecological balance when taking production decisions 5. The use of seeds and animals with a high degree of genetic diversity, disease resistance and longevity 6. The maintenance of plant health by preventative measures, such as appropriate crop rotations, mechanical and physical methods and the protection of natural enemies of pests 7. Avoiding any endangerment of species of conservation interest that might arise from organic production. *(EC) 2018/848 Art. 6*	

NI 14.3 Becoming Soil Association certified

Standards	Guidance
NI 14.3.1 Certifying your business To become certified to these organic standards you must have a certification contract with an independent, accredited certification body and comply with all relevant organic standards for your organic activity. *(EC) 2018/848 Art. 34(1)*	Businesses across the world can become certified to standards that meet the EU Organic Regulation requirements. In NI , NICA is the competent authority,, they have delegated some control tasks to accredited organic certification bodies. The certification body that is appointed by the Soil Association to inspect and certify to the standards in the UK is Soil Association Certification. Additionally, Soil Association Certification is accredited by IOAS (International Organic Accreditation Service) and authorised to offer organic certification in specific countries outside the EU for certain types of products. Please contact Soil Association Certification for more details. You must comply with all Applicable laws, and Qualifying Standards, including any conditions detailed in any non-compliances. Please refer to your organic client contract for more details.
NI 14.3.2 Activities that require certification 1. In the EU all stages of the organic supply chain must hold organic certification. 2. Your business must be certified if you produce, process, package, store, label, import, export, or distribute organic products. This includes wholesale, storage and warehousing, acting as the first consignee for imported products and any other activities that require the physical or financial ownership of organic or in-conversion products or ingredients. 3. You do not need certification if you only sell organic products directly to the final consumer or user provided that you do not produce, prepare, store organic products other than in relation to the point of sale or import such or have not contracted out such activities. In other countries certification may be required for these activities. *(EC) 2018/848 Art. 34(1)(2)(3)*	Without adequate certification at each stage of the supply chain, the products may lose their organic status. Examples of businesses not requiring certification in the UK include supermarkets and mass caterers serving food e.g. restaurants, cafes, catering companies. If you are unsure whether the activity you are carrying out requires certification please contact us. For more information on the certification requirements for importing and exporting please refer to standard section 6.8 in the food and drink standards.
NI 14.3.3 Organic certificate 1. You must not make reference to organic or in-conversion without a valid certification document that shows that your activity complies with these organic standards.	Soil Association Certification will issue licensees with the following documentation: • An annual certificate with valid from and to dates, your name, address and licence number • A Trading Schedule with your certified products, activities and status

2. Certification documents are issued once Soil Association Certification has inspected your organic activity and they are satisfied that your activity meets organic standards. The certification document will list all your certified activities and the crops, livestock and/or products you are certified to produce, process, package, store, label, import, export, and/or sell as organic. 3. The certificate may be in electronic format. 4. You are not entitled to obtain a certificate from more than one control body for the same category of products in the same country. This includes at different stages of production, preparation and distribution. *(EC) 2018/848 Art. 35(1)(2)(4); Art. 39*	• For producers, an Information Schedule listing your licensed enterprises, holdings and fields. Annual renewal of your licence is linked to you continuing to meet the relevant standards and payment of the relevant renewal fee. Within a year of your original application date we will send you a renewal invoice. The categories are as follows: 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 listed in Annex I to this Regulation or not covered by the previous categories. *(2018/848 Article 35.7)* Examples: An egg producer who also packs eggs, or a grower who also packs the produce could not have certification with 2 different certification bodies. This because both the production and the packing would be classed as category A products (unprocessed). Contact us if you need to add a new enterprise to your license – refer to standard 14.4.1 for details.

Soil Association Certification

Since 1973 Soil Association Certification Limited (Soil Association Certification) has certified farm enterprises, foods and other products as organic. Soil Association Certification is a wholly owned subsidiary of the Soil Association charity. We are registered with NICA to certify organic food production and processing under the terms of EU Organic Regulation No. 2018/848.

Certification bodies must be able to prove that they have the expertise, equipment, infrastructure and sufficient number of suitable qualified and experienced staff to carry out the task of certification. Soil Association Certification Limited is accredited and subject to an annual inspection by the United Kingdom Accreditation Service (UKAS) for UK licensees and IOAS for non-EU licensees.

To uphold organic integrity and in order to work efficiently, certification bodies are obliged to communicate and exchange relevant certification information about their licensees to control authorities and other certification bodies. This includes when:

a) licensees change certification bodies
b) non-compliances are found
c) organic status of a products is lost, and certification is withdrawn.

Information

If you are interested in certifying your business, contact Soil Association Certification via:
Our website: www.soilassociation.org/certification/get-in-touch/
Email: GoOrganic@soilassociation.org
Phone: 0117 914 2406
Post: Spear House, 51 Victoria Street, Bristol, BS1 6AD

NI 14.4 Your obligations when certified

Standards	Guidance
NI 14.4.1 Description of your activities 1. Before starting your organic enterprise, you must describe what practical measures you will take to ensure you will comply with these organic standards and the relevant practical measures to be taken to ensure compliance with this Regulation. If you make any changes to your activity you must update your certification body accordingly. 2. You must include a full description of your premises, units and activities including: a) a full description of the installations on land and at sea b) facilities used for the receipt of goods, processing, packaging, labelling and storage of seaweed c) procedures used for transporting seaweed d) the environmental assessment as outlined in standard 14.7.1 e) the sustainable management plan as outlined in standard 14.7.2 f) for wild seaweed a full description and a map of shore and sea collection areas and land areas where post collection activities take place.	To help you meet this requirement we have created an application form that outlines the information we need from you. You will need to have documentation that describes what you do. If you have a quality management system already, make sure these points are included within it. Practical measures include ensuring staff are adequately trained, having written procedures in place for dealing with organic products, an adequate record keeping system, appropriate cleaning and hygiene, separation and identification of organic products, appropriate pest control, procedures to ensure only permitted ingredients and inputs are used for organic production. If you make any significant changes to your activities, you must inform the Certification Team and make sure any relevant documentation is updated. Important changes are, for example, change of location of an activity, change of ownership, or change of contact person. Another important change is alteration of certified production which means that information previously submitted about the production is no longer correct.

(EC) 2018/848 Art.39(1)	You must let us know if and when you plan to expand into new areas. For example, if you wish to add land, keep new livestock species or enterprises, or start a box scheme or start to pack or process food or feed. Depending on what changes are made, we might need to update your certificates and you may need an additional inspection or licence.
NI 14.4.2 Sub-contracted operations If you sub-contract out your organic activity, in part or whole, to a third party, they must hold their own organic certification, unless you remain responsible for that organic production and have not transferred that responsibility to the subcontractor, in which case those activities may be covered under the scope of your organic license. The information in 14.4.1 must also include: *a)* a list of the subcontractors, including their activities and the certification body or authority that they are certified by *b)* a written agreement by the subcontractors that their operation will comply with the control measures required as part of organic certification, and *c)* details of all the practical measures taken to ensure and demonstrate full traceability of products. *d)* *(EC) 2018/848 Art.34(3)(5)*	This would include contractors used for agricultural work, such as harvesting, spraying, seed cleaning or storage. To comply with control measures contractors will be required to supply copies of any records of the work they have carried out for example field records, cleaning records of any storage areas or equipment and details of any separation measures they have in place to prevent contamination. Sub-contractors premises and facilities may be subject to inspection to comply with control measures. You may need an appropriate agreement or contract with the subcontractor to allow these control measures to take place.
NI 14.4.3 Declaration You must sign a declaration stating that you: *a)* have described your organic enterprise and activities as referred to in 14.4.1 accurately *b)* will perform your operations according to organic rules *c)* accept any enforcements in case of non-compliance *d)* inform the buyers of loss of status of your product *e)* accept exchange of information about your operation between different certification bodies or control authorities in the event that subcontractors are subject to controls by different control authorities or control bodies *f)* accept handing over information about your certification history when changing certification body or control authority *g)* will inform your buyer and certification body or control authority immediately in the event that a suspicion of non-compliance has been substantiated, that a suspicion of non-	This is covered in the contract you sign when you apply for certification with us and the declaration you sign after every inspection. You must comply with the terms of the contract at all times.

compliance cannot be eliminated, or that non-compliance that affects the integrity of the products in question has been established *h)* in the case of withdrawing certification inform the certification body or control authority without delay *i)* accept that your Certification Body or control authority retains your certification history for a minimum of 5 years, j) must inform the certification body of any changes to your activities. *(EC) 2018/848 Art.39(1)(d)(iii)*	
NI 14.4.4 Certification code 1. Each certification body is issued with a unique certifier code. 2. You must use this code if you are packing and labelling products yourself or if another Soil Association certified business in the UK is packing or labelling the product on your behalf. *(EC) 2018/848 Art. 32(5)* *(EC) 2021/279 Art. 3*	Please refer to the labelling section 14.9 for more information on labelling requirements. In Northern Ireland, products produced or processed in Northern Ireland, the soil Association certifier code is XI-ORG-05.
NI 14.4.5 Transitional measures for stock of products produced in accordance with Regulation (EC) 834/2007 Products produced in accordance with Regulation (EC) No 834/2007 before 1 January 2022 may be placed on the market after that date until stocks are exhausted. *(EC) 2018/848 Art. 60*	

NI 14.5 Inspections

Standards	Guidance
14.5.1 Inspection visits 1. A physical inspection of your organic certified activities must be carried out once per year. You may be subject to additional announced or unannounced inspections based on an assessment of risk. a. Where no non-compliances affecting organic integrity have been raised in the last three years and no additional areas	We may carry out additional inspections if: • you wish to add a new enterprise to your licence • you move to new premises • we receive a complaint regarding your business • it is necessary to inspect seasonal activity or at different times of year • we need to inspect again to make sure you have corrected non-compliances

of risk have been raised by us you may have a reduced frequency of inspection. The period between two physical on-the-spot inspections shall not exceed 24 months. *b.* Where a physical inspection does not take place an annual verification of compliance is still required where information and documentation will be requested. 2. You may also be inspected by your competent authority as part of their surveillance of our inspection procedures. *(EC) 2018/848 Art.38(2)(3)*	• you are selected as part of our additional inspection programme and/or our risk assessment of your operations suggests the need for this. We may charge you for these additional inspections if we consider they are needed because of non-compliances. At least 10% of a certification body's inspections must be unannounced and 10% must be risk-based extra inspections. These are based on the general evaluation of the risk of non-compliance with the organic production rules, taking into account at least the results of previous controls, the quantity of products concerned and the risk for exchange of products.
NI 14.5.2 What happens at the inspection *1.* At your inspection Soil Association Certification will: *a)* verify that the description of your activities provided in your declaration is accurate *b)* verify whether your activities are compliant with organic standards, and *c)* compile an inspection report with any possible deficiencies and non-compliances found. *2.* You or an appointed representative must sign the inspection declaration stating that you agree with the outcomes of the inspection and to undertake necessary corrective actions. *(EC) 2018/848 Art. 38(6)* *(EC) 2018/848 Art. 39(1)(b)(d)*	As part of closing meeting your Inspector will explain any non-compliances found during your inspection and will ask you to sign a Declaration and explain the need to complete an Action Summary Form (usually left with you at the end of inspection) which lists the outcomes of the inspection. This includes any areas that do not comply with the standards and asks how you will correct them. It may also ask for extra information to complete the approval process. You must respond with details of the actions you will take to address non-compliances and supply any other information requested before the deadline given. When we have received your returned form and agreed the information you have given is satisfactory, we will approve your corrective actions and issue/reissue your certificate.

NI 14.5.3 Access to facilities You must give Soil Association Certification or your control authority: *a)* access to all parts of your unit and all premises, including any non-organic production units and any storage premises for input products which it deems necessary in order to certify your organic activities *b)* access to accounts and relevant supporting documents which it deems necessary in order to certify your organic activities *c)* any information reasonably necessary for the purposes of certifying your organic activities, and	

d) when requested, the results of your own quality assurance programmes. *(EC) 2018/848 Art.38(1)(b)(c)* *(EC) 2017/625 Art.15(1)(2)*	
NI 14.5.4 Sampling You must allow Soil Association Certification to take samples which will be analysed for the presence of prohibited substances and checking compliance to organic standards. *(EC) 2018/848 Art.38(4)(c)* *(EC) 2021/279 Art. 7(c)*	We will take samples if there is a risk that organic standards have not been complied with or to verify that sufficient measures are in place to prevent contamination of organic products. Certification bodies are obliged to take samples from the equivalent of 5% of their licensees per year.
NI 14.5.5 Specific requirements for inspecting bivalve mollusc production You must inform your certification body when maximum bivalve biomass production occurs so that inspection visits can take place before or during this period. *(EC) 2018/848 Art.9(8)(9)*	

NI 14.6 Non-compliance with the standards

Standards	Guidance
NI 14.6.1 Non-compliances 1. Where you are found not to comply with organic standards Soil Association Certification 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. Soil Association Certification will always apply the precautionary principle when making decisions on compliance to organic standards. 2. Depending on the severity of the non-compliance Soil Association Certification may suspend or even withdraw your licence. If your licence is suspended or withdrawn you must not trade as organic. *(EC) 2018/848 Art. 37* *(EC) 2018/848 Art. 38(1)* *(EC) 2018/848 Art. 41(3)(4)* *(EC) 2018/848 Art. 42* *(EC) 2021/279 Art. 8* *(EC) 2021/279 Annex I*	After your inspection we will draw up an Action Summary Form and Declaration (either at inspection or we will send it to you afterwards). This lists areas that do not comply with the standards and asks how you will correct them. The different grades of sanctions are as follows: • minor non-compliance • major non-compliance • critical non-compliance, or • manifest infringement. You are required to complete the Action Summary Form and Declaration with the actions you will take to comply with the standards, and return it to us with any other information we request before the deadline given. When the Certification Team has received your completed form and agreed that the information you have given is satisfactory they will approve the Action Summary Form and Declaration and renew your licence. We may suspend or withdraw your licence in the following cases: • if you are in breach of your contract with us • if you do not pay your fee within the deadlines • failure of licensee to return certified sales declaration (CSD) • we are unable to arrange an inspection • an inspector is refused access to premises • an inspector is refused permission to take a sample • if you do not send the completed Action Summary Form and Declaration, or the information we request, within the deadlines • severe or repeated non-compliance resulting in loss of organic integrity of an operation, product or batch • a fraudulent activity is reported by an authority. The classification of the non-compliances into three categories: minor, major and critical, taking into account at least the following criteria: • the measure in place to prevent non-compliances.

	• the impact on the integrity of the organic or in-conversion status of product • the ability of the traceability system to locate the affected product(s) in the supply chain; • previous non-compliances.
NI 14.6.2 Reporting non-compliances If you suspect that a product you have produced, prepared, imported or received from another operator does not meet organic standards you must: (a) identify and separate the product concerned (b) check whether the suspicion can be substantiated (c) not place the product on the market as organic or in-conversion 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 us with available information, where appropriate (e) fully cooperate with us in verifying and identifying the reasons for the suspected non-compliance. If we have a substantiated suspicion that you intend to place a product on the market as organic which does not meet organic standards, we will tell you to withhold the product whilst we investigate. We will complete the investigation in a reasonable time period taking into account the complexity of the case and the durability of the product. Before we make this decision we will give you opportunity to comment. You will need to 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. *(EC) 2018/848 Art. 27;* *(EC) 2018/848 Art.41(1)(2)*	Suspicion can originate from a number of sources including (but not exclusively): • a positive residue detection showing contamination with a substance not permitted in organic production (please see standard 5.6.3) • a complaint from a reliable source • you have not been able to verify the organic status of goods you have received (see section 5.7 for further information) • not being able to verify valid certification of a product or supplier. For example, if your supplier's certification has been revoked • knowing that an element of the production did not meet organic standards, for example a prohibited substance has accidentally been applied to your crop or a non-organic ingredient has been used by mistake. You must stop any further sale/use of the product as organic (or in-conversion if applicable) until any doubt over its organic status can be eliminated. You must inform the certification team if you have substantiated suspicion or where you have not been able to eliminate suspicion that the product may not meet organic standards and stop any further sale of the product as organic until any doubt over its organic status can be eliminated. An investigation will be carried out to determine if the product has met organic production rules. Once this has been determined you will be informed if the product can be put back on the market as organic or not. If you are unsure what action to take, please contact the technical team at sacl.notifications@soilassociation.org.
NI 14.6.3 Actions to be taken in the case of suspicion of the presence of non-permitted products or substances	The non-permitted products and substances referred to in this standard can include any product or substance not permitted in these organic standards. Such products and

1. If you suspect that a product does not meet these organic standards due to the presence of a substance not authorised for use in organic production, you must: a) identify and separate the product concerned b) check whether the suspicion can be substantiated c) not market the product as organic or in-conversion d) not use the product in organic production e) fully cooperate with Soil Association Certification in identifying and verifying the reasons for the positive residue detection. 2. To check whether the suspicion of a positive residue detection can be substantiated you must take account of the following elements: a) where the suspicion concerns an incoming organic or in-conversion product check that the information provided on the label of the product matches the information on the accompanying documents and that the information on the organic certificate provided by the supplier relates to the product purchased b) where there is suspicion that the cause is under the control of your business you must examine any possible cause for the positive residue detection. 3. Where the suspicion has been substantiated or where it cannot be eliminated you must immediately inform Soil Association Certification and provide: a) information and documents relating to the supplier (delivery note, invoice, the supplier's organic certification and the Certificate of Inspection (COI) if relevant) b) information relating to the traceability of the product (lot identification or batch number, stock quantity and the quantity of the product already sold) c) the laboratory results, from an accredited laboratory when relevant and available	substances not authorised for use in organic production and processing can include but are not limited to: • active substances used in plant protection products • pest control products for use in agriculture and storage facilities • fertilisers soil conditioners and nutrients • non-organic feed material of plant, algal, animal or yeast origin or as feed material of microbial or mineral origin • feed additives and processing aids • food additives and processing aids • cleaning and disinfection products • non-organic ingredients not authorised for use in organic products • processing aids for yeasts and yeast products. The presence of non-permitted products or substances also includes and may be referred to as residue detections. Suspicion of contamination must be followed by the procedure outlined in this standard. If you are unsure what action to take, please contact the technical team at sacl.notifications@soilassociation.org.

d) the sampling sheet detailing the time, place and method used to take the sample e) any information regarding a previous suspicion or substantiated residue detection for the specific product or substance f) any other relevant documentation that will help clarify the case. 4. If your product has a positive residue detection for a substance not authorised for use in organic production Soil Association Certification will carry out an investigation to determine: a) if products or substances not authorised in organic production have been used b) if sufficient precautionary measures have been taken c) if sufficient measures following previous requests from certification body have not been taken. You will be given the opportunity to comment on the investigation and you may be required to take corrective measure to avoid future contamination. *(EC) 2018/848 Art. 28 (2); Art. 29 (1)(2)(3)(4); (EC) 2021/279 Art. 1 (1)(2)*	
NI 14.6.4 Exceptions Exceptions to certain productions rules will only be allowed when explicitly referenced in these standards. Permission must be granted or confirmed by your certification body or competent authority. *(EC) 2018/848 Art. 22* *(EC) 2018/848 Art. 39(1)* *(EC) 2018/848 Art. 40(4)(b)*	
NI 14.6.5 Appeals and complaints We appreciate there may be occasions when you wish to make a formal complaint to us. This could be regarding service, standards,	If you have a complaint please send details in writing to cert.complaints@soilassociation.org or telephone Client Services on 0117 987 4564. If you wish to appeal a certification decision please send full details to the Certification Team.

policy, another licensee or an unlicensed company. We have formal complaints and appeals procedures which are available on request. You can make a complaint in writing, by email or by telephone.	

NI 14.7 Planning and managing your organic system

Standards	Guidance
NI 14.7.1 Environmental assessment If your site produces more than 20 tonnes of organic aquaculture product per year including seaweed, you must draw up an environmental assessment appropriate to the production unit. The assessment must be based on Annex IV to Directive 2011/92/EU which is the Environmental Impact Assessment Directive. It requires you to consider the conditions of the site, its current and future likely effects on the immediate environment. If the unit has already been subject to an equivalent assessment then it can be used for this purpose. *(EC) 2018/848 Annex II Part III(1.3)*	Measure whether your site produces more than 20 tonnes of aquaculture product on a fresh weight basis. Council Directive 2011/92/EU can be accessed online here Details of the environmental impact assessment should include descriptions of: • the production unit, including physical characteristics, construction, production processes, inputs and the period when the unit will be in use • the aspects of the environment that the production unit will affect, such as aquatic flora and fauna, air, climatic factors, material assets including architectural and archaeological heritage, landscape and the interrelationship between these factors the pollutants emitted by the unit including the elimination of waste measures adopted to prevent, reduce and where possible offset significant adverse effects on the environment.
NI 14.7.2 Sustainable management You must provide us with a sustainable management plan drawn up in verifiable coordination with neighbouring operators for aquaculture. The plan must be proportionate to the production unit and include: *a)* The environmental effects of the operation *b)* Details of environmental monitoring *c)* Measures to minimise negative impacts on the surrounding aquatic and terrestrial environment *d)* Where applicable, details of nutrient discharge into the environment per production cycle or per annum *e)* Details of how technical equipment will be surveyed and repaired where necessary *f)* A waste reduction schedule to be put in place at the start of organic production *g)* Defensive and preventative measures taken against predators (in line with national rules and the Habitats Directive 92/43/EEC). If you produce bivalve molluscs your plan must include a summary of the survey and report required in aquaculture standard 13.13.9. *(EC) 2018/848 Annex II Part III(1.2)(1.7)(3.2.3)*	At inspection we will check this is appropriate to your system. Ensure you review and update your plan annually and include details of neighbouring operations. Your plan needs to cover: • Energy and water use; impact on wild species, for example seals and Eider ducks, which are a species of conservation interest • Risks identified through environmental monitoring and how these will be managed • How mortalities will be managed; identification and recapture of escapees; measures to minimise waste feed • The impact of any nutrient and effluent build up on the surrounding aquatic environment and how this is managed. Consider important habitats such as calcified seaweed (maerl) beds • Procedures to log and maintain all technical equipment • How site waste is managed to avoid environmental damage, protect animal health and avoid attracting pests. For example using nets and ropes made of durable material that is suitable for re-use • Identification of potential predators e.g. seals, birds, biofouling organisms, and the steps you take to prevent and deter them in line with national rules and the Habitats Directive.

NI 14.7.3 Renewable energy and recycling You must preferably use renewable energy sources and recycled materials. Where possible, the use of residual heat should be limited to energy from renewable sources. *(EC) 2018/848 Annex II Part III(1.9)*	Ⓡ Record any measures you have in place.

NI 14.8 Record keeping

Standards	Guidance
NI 14.8.1 General record keeping 1. You must have a record keeping system in place which allows you to prove the organic status of your products. Your records need to cover all production stages from everything produced or bought in through to all goods sold or dispatched and must allow you to demonstrate the balance between input and output. They must also allow retrospective traceability. 2. You must keep stock and financial records at your unit or premises which make it possible to verify the following information for every product: a) the suppliers, sellers or exporters b) the nature and quantities of organic products delivered, including where relevant: i) nature and quantities of all materials bought and the use of such materials ii) the composition of compound feed stuffs c) the nature and quantities of organic products held in storage d) the nature, quantities, and consignees or buyers (other than final consumers) of any products which have left your unit, premises or storage facility. 3. If you do not store or physically handle organic products, you will still need to keep records of: a) the nature and quantities of organic products bought and sold b) the suppliers, and where different the sellers or the exporters	Ⓘ Standards 14.8.1 to 14.8.3 apply to all licensees. More specific record keeping requirements for seaweed operations follow below. Ⓡ Your records need to be sufficient for us to be able to carry out successful mass balance (input and output) and traceability exercises at your inspection. You will need to be able to demonstrate that you have bought/received/produced sufficient organic material for the quantity you have sold/dispatched. You need to have a system to keep track of procedures and records to ensure they are correct, up-to-date and effective. Your records need to include: • checked organic status of goods delivered as per standard 15.3.3 • quantities, batch codes and invoices and delivery notes of goods received • quantities and batch codes of ingredients used in production/packing • quantities produced in each production/packing run • evidence that you processed organic and non-organic products separately • evidence that you cleaned according to these standards before production • batch codes of goods out • what you have sold/dispatched, how much and to whom • the organic products sale value • annual stock takes • any pest control treatments used • Certificates of Inspection (COIs) if applicable.

c) the buyers, and where different the consignees. *(EC) 2018/848 Art. 39 (1)* *(EC) 2018/848 Annex II Part IV(1.5)(d)*	You do not have to record sales value if you do not sell the product, for example, if you store product on behalf of another licensed organic company and do not sell that product to anyone. You need to carry out at least annual stock takes and record these (however, if you are handling a large volume of goods it may be beneficial to you to do this more frequently). These are necessary for our Inspector to have a starting point to conduct a mass balance. It is up to you to choose a traceability code system that works for you and your products. Some companies will use a batch code system, whereas others may be able to use the best before date on a product. You need to keep all records for at least shelf-life plus 12 months. With the exception of Certificates of Inspection which must be kept for 2 years. Please refer to the importing standards in section 6.8 of the food and drink standards for further information. Also, make sure that your records comply with any other legally required time scales that might be specific to your products.
NI 14.8.2 Verifying certification documents 1. You must verify the certification documents of your suppliers and check that they: a) identify your supplier, b) cover the type or range of products you are purchasing, and c) are valid at the time you are making the purchase. 2. You must make a record of these checks. *EC) 2018/848 Art. 35(6)*	A certification document will be the organic certificate, or in the case of SA Certification licensees this includes the certificate and trading schedule, The name and address on the certificate must match the name and address of your supplier (the company you are purchasing from). The term 'suppliers' also covers businesses supplying a service, e.g. storing organic product. When you receive goods, you will also need to make the checks detailed in standard 15.3.3. ® Records of verification checks
NI 14.8.3 Complaints register You must keep a complaint register for your business. This must record: a) all complaints you make or receive b) any response to the complaint c) the action taken.	® A complaints record encourages transparency. It allows businesses to monitor issues arising and encourages good practice by ensuring there is a documented system for dealing with complaints.

(EC) 2018/848 Art. 2(4)(5); Art 39(1)(a); Art. 46(2)(d)	
NI 14.8.4 Specific seaweed production records 1. You must keep records in the form of a register which is available at all times on the premises of your holding. These records must provide the following information: a) list of species, date and quantity harvested b) date of application, type and amount of fertiliser used 2. If you collect wild seaweeds the register must also contain: a) the history of harvesting activity for each species in named beds b) harvest estimate (volumes) per season c) sources of possible pollution for harvest beds d) sustainable annual yield for each bed *(EC) 2018/848 Art. 39(1)(a)* *(EC) 2018/848 Annex II Part III* *(EC) 2021/1691 Art 34(8)* *(EC) 2021/1691 Annex I.3(c)*	Plant production records

NI 14.9 General labelling

Standards	Guidance
NI 14.9.1 Using the term organic If you wish to refer to organic in relation to an agricultural food or feed product anywhere on a label, in advertising materials or commercial documents, you must meet the requirements of these standards. Terms and their derivatives listed in Annex IV, 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. *(EC) 2018/848 Art. 2* *(EC) 2018/848 Art. 30(1)*	Labelling refers to the way in which you identify your products and show their organic status. The labelling standards apply to: • retail packaging • bulk packaging • the labelling of loose produce for sale in retail outlets • information on delivery notes or invoices for products that are transported in bulk, such as milk • marketing materials • web content. This includes reference to organic not just in the product name or sales description, but also in relation to ingredients of a food or feed product. For example, a cereal bar making organic claims about some of the ingredients may only do so if the cereal bar is certified to the organic regulation. This only applies to food and feed products. However, if you make such claims on non-food and feed products, (such as textiles, health and beauty products, pet food), your claims must still be true. In the UK all products are governed by the *Trade Descriptions Act*. Examples of other references to organic include, “organically grown”; “organically produced"; "grown/produced using organic principles"; "grown/produced using organic methods". Along with meeting these standards for labelling, you will also need to make sure your labels meet other relevant labelling legislation such as *Regulation 1169/2011* on the provision of food information to consumers, and the *Food Information Regulations*. **List of terms for organic (annex IV of (EC) 2018/848)** 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.
NI 14.9.2 Using the EU organic logo 1. You must display the EU logo on labels of packaged organic products produced in Northern Ireland or the EU. 2. Use of the EU logo is optional on product labelled in a third country. 3. The EU logo is published for use in green as shown below. The reference for single colour printing is Pantone 376, or if you print using four colour process, 50% cyan, 100% yellow.	The use of the logo is mandatory for all organic pre-packaged food produced within Northern Ireland or the European Union. The terms of its use are set by the EU and more information can be found online. You can download the EU logo in various formats from here. The white EU logo with the black stars is designed to be used on a dark background only. When the EU logo is used it must appear within a box or a black outline.

4. Where colour is not possible you may use black and white.

5. The EU organic logo must:
   a) appear at least 9mm high and 13.5mm wide, or
   b) appear 6mm high for very small packages, and
   c) have a proportional height to width ratio of 1:1.5.
6. The EU organic logo may appear:
   a) in negative, if the background of your packaging is dark
   b) in the single colour of your packaging if you are only able to print one colour
   c) with an outer line around it to improve how it stands out on coloured backgrounds
   d) in conjunction with other logos and text referring to organic, providing this does not overlap, obscure or change the logo.

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If your product is being packed outside the EU, you do not need to apply the EU logo. However, due to the widespread recognition of the EU logo across Europe you may wish to apply it if the products are destined for the EU market.

Products without packaging do not need to display the EU logo (see standard 15.3.2 for details of what you need to include)

Pre-packed products for export only and not for sale on the EU market do not have to use the EU Leaf logo. However, operators must have measures in place to ensure the product cannot be placed on the EU market.

For product pre-packed in the EU, or Northern Ireland, but placed on third country markets the use of the EU logo is optional.

7. The organic production logo of the European Union shall not be used in the labelling, the presentation or the advertising of such products, and shall not be used to advertise the mass caterer. *(EC) 2018/848 Art. 32(1)(2)(3)* *(EC) 2018/848 Art.33;* (EC) 2018/848 Annex V	
NI 14.9.3 Declaring ingredient origin 1. When the EU logo is used you must also include a declaration in relation to the EU - 'EU agriculture', 'non-EU agriculture', or 'EU/non-EU agriculture'. This must appear: a) in the same visual field as the EU organic logo; b) immediately below the certifier code, and c) no more prominent than the sales description. 2. The word 'Agriculture' may be replaced by 'Aquaculture' where appropriate. *(EC) 2018/848 Art. 32(1)(2)* (EC) 2021/279 Art. 3(3)	If the EU logo is used the declaration needs to be in the same visual field as the EU logo.

NI 14.10 Making claims on your labels

Standards	Guidance
NI 14.10.1 Using accurate descriptions 1. The term 'organic' can only be used to describe products (in labels, advertising and commercial documents on products) that meet the requirements of these standards, unless the term is not being used in relation to agricultural products in food or feed which fall under the scope of these standards. 2. You must **not** use any terms, including terms used in trademarks, company names and practices, labels or advertising, that could mislead consumers into believing products are organic when they are not. *(EC) 2018/848 Art.30(2)*	Your sales description and product name will need to accurately describe your product. You can't use the word organic, even if it is part of your company trade name, in relation to non-organic products (e.g. on labels). You need to make sure that the way you label your products is not misleading. For example if: • you label your product as 'organic mint biscuits', it must contain organic mint • your product does not contain organic mint, you can only label it as 'organic biscuits with mint' • you label your product as 'organic strawberry ice cream' it needs to contain organic strawberries

- your product does not contain organic strawberries but uses a natural strawberry flavouring instead, it could only be labelled as ‘organic ice cream with strawberry flavour’.
- your company name includes the word organic, you cannot use it on non-organic products. For example, you could not use the name ‘Brown Farm Organics’ on non-organic products.

The standards in this section outline the requirements in relation to certain labelling claims. As well as meeting the requirements of these standards, you will need to make sure your products comply with statutory labelling legislation.

Food labelling legislation is harmonised at an EU level. In England, responsibility for food labelling legislation and policy is split across Defra, the Food Standards Agency (FSA) and the Department of Health (DH). For Scotland, Wales and Northern Ireland all domestic standards legislation is the responsibility of the FSA.

Visit this website for details.

You will need to be able to substantiate any claims that you make on your labels.

For example:
You should not use phrases such as ‘GMO free’ unless you can prove this, if challenged. Instead you could use:

- ‘organic standards prohibit the use of GM materials’, or
- ‘non-GM’.

You should not use phrases such as ‘pesticide free’ unless you can prove this, if challenged. Instead you could use:

- ‘organic agriculture aims to avoid the use of artificial pesticides and fertilisers’
- ‘organic standards restrict the use of artificial pesticides and fertilisers’, or
- ‘grown under organic standards which minimise the use of artificial pesticides and fertilisers’.

	We worked closely with the Advertising Standards Authority to draw up a document of approved advertising claims you can make when selling organic. If You can find a copy on our website.

NI 14.11 Preserving organic integrity

What is the chapter about?

The standards in this section cover which substances are prohibited and what you need to do to prevent contamination.

Standards	Guidance
NI 14.11.1 Reducing the risk of contamination In order to avoid contamination with products or substances that are not authorised for use in organic production, you must take the following precautionary measures: 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; d) document the risks identified and the measures you put in place, and e) comply with other relevant requirements of these standards that ensure the separation of organic, in-conversion and non-organic products. *(EC) 2018/848 Art 28(1)* *(EC) 2018/848 Annex IV(1.2)(1.4)*	You must consider what you do to reduce the risk of contamination at all stages of production, including processing, storage and transport, including how you determine that the measures you have in place are sufficient and how you monitor that they remain effective. You could use details of any sampling and testing that you carry out. Examples of risks include: • feed containing non-permitted ingredients • other local non-organic sites • local pollution events e.g. oil spill, sewerage outlets, flooding • non-permitted cleaning products. Containers for storage or transport must be of food grade quality. (R) All procedures must be consistently followed and appropriate records must be maintained to evidence this. Your Inspector will be checking that the procedures you have in place are adequate to reduce the risk of contamination. Staff training is an important way to ensure that the risk of contamination is minimised. Ensure that all new staff are adequately trained, particularly when changes are made to these organic standards and your own operational procedures.
NI 14.11.2 Genetic modification 1. If a product contains GMOs, consists of GMOs or is produced from GMOs it must not be labelled or advertised with reference to organic production.	In the EU, if a product contains GMOs or their derivatives then it must be labelled as such, (as described in 14.12.3.3) so the regulation allows labels to be relied upon as evidence to indicate whether food contains GMOs or their derivatives. This would apply to products such as agricultural crops, like maize and soya, or their derivatives like lecithin or starch. However, Directive 2001/18/EC, Regulation (EC) 1829/2003 and Regulation (EC) 1830/2003

2. 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 You must be able to demonstrate the above. 3. For food and feed products in the EU, Directive 2001/18/EC, Regulation (EC) 1829/2003 or Regulation (EC) 1830/2003 are applicable, and you may rely on labels or any other accompanying documents to confirm that they are non-GM, unless you have other information that the products do not meet the Directive and Regulations listed above. 4. For products that are not food or feed, or products that could be produced by GMOs of for products we are certifying outside the EU, you will need to get confirmation from your suppliers, in the form of a non-GM declaration, that the products supplied have not been produced from or by GMOs. *(EC) 2018/848 Art. 11*	do not extend to the use of ingredients produced by genetically modified micro-organisms. For example, enzymes and vitamins. This means that it cannot be automatically assumed that a product complies with the specific GMO requirements of the organic regulations. For this reason, we require a completed GMO declaration for all products that may be a GM risk. Our GMO declaration form explains which additives, processing aids and ingredients are GMO risks. The Certification Team can also confirm any other ingredients which are a GMO risk. Please contact us if you need a blank template of the non-GM declaration form for your suppliers to complete. **Please note:** The GMO declaration expires 12 months from the date signed. Supporting information must be dated within 12 months of sending to SA Certification. If older than 12 months, you must check with the supplier that the statement is still valid and provide evidence of this to SA Certification. An updated GMO declaration is not required if you have not re-ordered the product since originally submitting evidence. 14.12.3.3 also says, if you have other information that the products do not meet the GM labelling requirements then you cannot rely on the information stated on the label. For example, test results which show GM DNA in the product. If you or a third party tests any of your organic products and gets a positive result, you must inform us of that result as soon as possible. Farmers purchasing animal feeds may rely on the information provided on the labels, or accompany documents. Feed used must be certified organic so any checks on GM status will have been done by the feed processors. The European regulations and directives referred to in the standard only apply to product within the EU market. This means that if we are certifying your business outside the UK/EU, supplier declarations will be required for all GM risk ingredients and feed to confirm the products have not been produced from or by GMOs.
NI 14.11.3 Nanoparticles	The definition of engineered nanomaterial, as stated in (EC) 2015/2283 is as follows:

Organic products must **not** contain or consist of engineered nanoparticles. *(EC) 2018/848 Art. 7(e); Art. 3(63)*	'engineered nanomaterial' means any intentionally produced material that has one or more dimensions of the order of 100 nm or less or that is composed of discrete functional parts, either internally or at the surface, many of which have one or more dimensions of the order of 100 nm or less, including structures, agglomerates or aggregates, which may have a size above the order of 100 nm but retain properties that are characteristic of the nanoscale. Properties that are characteristic of the nanoscale include: (i) those related to the large specific surface area of the materials considered; and/or (ii) specific physico-chemical properties that are different from those of the non-nanoform of the same material. Examples of products that we know may contain manufactured nanoparticles and that are commercially available include titanium dioxide and zinc oxide used in health and beauty products. The manufactured nanoparticle versions of these products are transparent.

NI 14.12 General rules on cleaning

Standards	Guidance
NI 14.12.1 Cleaning measures 1. You must have suitable cleaning measures in place to avoid contamination and maintain the integrity of your products throughout production, processing and storage. 2. You must monitor your cleaning measures to make sure they are effective, adjusting measure where appropriate, and keep records to show that you have done this. 3. If you process or store both non-organic and organic at the same site, you must ensure organic processing or storage is only carried out once suitable cleaning of the equipment and/or storage area(s) has been carried out. *(EC) 2018/848 Art.28* *(EC) 2018/848 Annex II Part IV(1.2)(1.4)(1.5)* *(EC) 2018/848 Annex III 4(c)*	For cleaning chemicals permitted in aquaculture facilities please refer to 15.1.4. You must be able to demonstrate your cleaning procedures, with details of how you clean harvesting/handling equipment, storage areas and equipment used for organic production. Explain how you limit the risk of contamination of organic product from microbial contaminants, from cleaning chemicals, non-permitted substances and from non-organic product. You will need to ensure your staff, or contractors using their own equipment, are trained to carry out effective cleaning to prevent contamination of your organic products. Your cleaning procedures need to be clear and need to set out what will be cleaned, how, with what frequency (e.g. daily, weekly, monthly or annually), who is responsible, what chemicals and equipment needs to be used and details of the final rinse of food contact surfaces with potable water (where appropriate).

	Cleaning chemicals Detergents, disinfectants, sterilants and sanitisers allowed for use in the food industry may be used for cleaning equipment and storage areas. Residues of these chemicals must be removed from surfaces in contact with organic food so that they do not contaminate organic products. Sanitizers containing quaternary ammonium compounds or QACs/QUATs, such as Benzalkonium Chloride (BAC) or Didecyl Dimethyl Ammonium Chloride (DDAC) are difficult to remove from surfaces, and if not adequately rinsed will result in residues in the organic product. Brand names include Deosan, Detsan, Foamsan, Quatsan. If you use these to clean harvesting/handling equipment, storage boxes, dairy equipment or work surfaces, which are in direct contact with organic products, you need to take measures to ensure they are not contaminating your organic product. For example: • Switch to a cleaning product that does not contain QACs or other substances difficult to rinse and likely to contaminate products that come in contact with them. • Check whether your rinsing procedures are sufficient by testing food contact surfaces to ensure no residues remain. A list of products for cleaning and disinfection substances and products will be made available in 2026. **Non dedicated equipment** Where non-dedicated equipment or storage is used you must be able to demonstrate that the cleaning carried out before it is used for organic products is effective. This may require sampling or swabbing for analysis to demonstrate that the procedures you have in place are effective. If you process or store non-organic you will need to have a system for checking that cleaning has been undertaken and that it is effective to remove residues of non-organic material and/or previous production. This could involve visual inspection, micro-biological testing, testing to ensure sanitisers have been removed from organic food contact surfaces, ATP testing.

NI 15.0 Specific standards for organic seaweed

NI 15.1 Specific rules on antifouling measures and cleaning of aquaculture equipment and facilities

Standards	Guidance
NI 15.1.1 Bio-fouling You must remove bio-fouling organisms only by physical means and, where appropriate, return them to the sea at a distance from the farm. *(EC) 2018/848 Annex II Part III*	You need to be able to demonstrate how you manage the removal of bio-fouling organisms.
NI 15.1.2 Cleaning equipment 1. You must only clean equipment and facilities by physical or mechanical measures. Where this is not satisfactory, only the substances in standard 15.1.4 may be used. 2. Storing any non-permitted input product on the organic production unit is prohibited. This includes, but is not exclusive to non-permitted fertilisers, cleaning and disinfection products and anti-fouling substances. *(EC) 2018/848 Annex II Part III; Annex III* *(EC) 2018/848 Annex III(7)(2)*	
NI 15.1.3 Cleaning and disinfecting You must properly clean and disinfect the holding systems, equipment and utensils on the production unit. You may only use products allowed in these standards. *(EC) 2018/848 Annex II Part III; Annex III(7)(4)(c)*	At inspection we may ask you to demonstrate how you clean and disinfect the holding systems using the products allowed, for example frequency of cleaning.
NI 15.1.4 Products for cleaning and disinfection and biocide for aquaculture animals and seaweed production You may only use products which contain the following active substances, for cleaning and disinfection of equipment and facilities **in the absence** of: 1. ozone 2. sodium hypochlorite 3. calcium hypochlorite 4. calcium hydroxide 5. calcium oxide 6. caustic soda*** 7. alcohol	Your cleaning procedures must document what techniques and products you use.

8. copper sulphate: only until 31 December 2015 9. potassium permanganate*** 10. tea seed cake made of natural camelia seed only for shrimp production*** 11. mixtures of potassium peroxomonosulphate and sodium chloride producing hypochlorous acid. You may use only products which contain the following active substances, for cleaning and disinfection of equipment and facilities **in the presence and absence** of aquaculture animals **: 1. limestone (calcium carbonate) for pH control 2. dolomite for pH correction (use restricted to shrimp production) 3. sodium chloride 4. hydrogen peroxide 5. sodium percarbonate*** 6. organic acids (acetic acid, lactic acid, citric acid) 7. humic acid*** 8. peroxyacetic acids*** 9. peracetic and peroctanoic acid 10. iodophores (only in the presence of eggs). The use of these substances must comply with relevant EU and national provisions as referred to in *Article 16(1) of Regulation (EC) No 834/2007*, and in particular with *Regulation (EU) No 528/2012* and *Directive 2001/82/EC* of the European Parliament and of the Council. *(EC) 2021/1165 Annex IV* (*) Regulation (EU) No 528/2012 of the European Parliament and of the Council of 22 May 2012 concerning the making available on the market and use of biocidal products (OJ L 167, 27.6.2012, p. 1) (**) Directive 2001/82/EC of the European Parliament and of the Council of 6 November 2001 on the Community code relating to veterinary medicinal product (OJ L 311, 28.11.2001, P. 1). (***) must not be used as a biocide	

NI 15.2 Pest control

Standards	Guidance
15.2.1 Preventing contamination by pests and pest control products 1. You must design and operate your buildings and controls to reduce the risk of contamination by pests. 2. You must ensure when implementing preventative measures in organic areas that you take proportionate and appropriate measures to avoid the risk of contamination of organic products. *(EC) 2018/848 Art. 28(1)* *(EC) 2018/848 Annex II Part IV(1.5.1.7)*	You will need to be able to demonstrate the measures you have in place to reduce the risk of contamination by pests. This should include measures to prevent and control wild birds, rodents and insects from getting into your buildings such as: • flyscreens • pheromones in traps and dispensers, for monitoring pest levels or as attractants and sexual behaviour disrupters • effective covers of waste bins • sealing gaps and entry points
NI 15.2.2 Treating infestations in organic products or areas used for organic products If you find infestation in organic products, on sacks or containers, in areas used for handling/storing organic products or in areas not used for organic products, you must only use pest control methods which do not contaminate the organic product. *(EC) 2018/848 Art.28(1)*	Ⓡ If you use pest control methods, you will need to keep records of: • what pests you have found • what chemicals, methods and equipment you used on them • who did the treatment, when and which area or equipment was treated, and • what precautions you took to prevent contamination of organic products. For example, if you need to use pyrethrum as a spray or fog to control insects: • if product is unpackaged, remove all organic products from the area to be treated and not put organic products back into the treated area for at least 24 hours after the treatment • if product is in sealed packaging it can remain but additionally wrap the product with impermeable layer and not remove the wrapping for at least 24 hours after the treatment. • clean all product contact surfaces in the area, (using methods allowed in Soil Association standards), after the treatment and before you process or store organic product there again. • provide evidence that these measures were undertaken. Please note that some products have a long residual activity and must only be used in such a manner that the residues will not contaminate the organic product. For example, if you plan to use products that migrate easily, or have longer residual activity such as synthetic pyrethroids, organo-phosphorous, carbamate or organo-chlorine compounds then you

	must describe the additional safeguards you will put in place to prevent migration or contamination. Rodenticides must be used only in tamper-proof bait stations and in places where there is no risk of contaminating products. If you use pest control treatments in areas not used for organic production or storage, you must still assess the risk of contamination and take appropriate preventative measures. You should make your pest control contractor aware that your unit is handling organic products and that you must comply with pest control procedures in section 15.2 of Soil Association standards. **Control methods on organic products** Control methods which are appropriate for use on organic products include, but are not limited to: • carbon dioxide or nitrogen • freezing and heating • vacuum treatment **Control methods in organic areas** Control methods which are appropriate for use in organic areas include, but are not limited to: • desiccant dusts such as diatomaceous earth and amorphous silica, preferably from naturally occurring sources • electric flying insect control units, with shatterproof tubes that are positioned and cleaned correctly • tamper resistant bait stations that contain legally approved pesticides • sticky boards for insects • humane electronic rodent repellents such as floor mats

NI 15.3 Transport, dispatch and receipt of goods

Standards	Guidance
NI 15.3.1 Collection of products and transport to preparation units If you are collecting organic, in-conversion and non-organic products at the same time, you must have measures in place to prevent any possible mixing or exchanges and you must be able to clearly identify the organic products. Your collection records need to indicate the collection days, hours, collection circuit and the time and date when products were received. *(EC) 20128/848 Art.23(1); Annex III(1)*	(R) Collection records.
NI 15.3.2 Labelling & transporting products 1. If you send an organic or in-conversion product to another company, including retailers, wholesalers and other licensees for further processing, packing or re-labelling then you must: a) ensure it is transported in a way that would prevent alteration, including substitution, of the content cannot be achieved without manipulation or damage of the seal. b) label it clearly with,: (i) the product name and its organic status (ii) the name and address of the operator, and, if different, the seller or owner of the product (iii) certification body code (iv) product traceability code, such as batch or lot number (v) % organic content of the product (if less than 95%) 2. If this information is provided on the accompanying documentation, it must also include information on the supplier and/or transporter. 3. You do not need to use closed packaging, containers or vehicles if: a) transport takes place directly between two organically certified operators b) the transport only includes organic or in-conversion products	For additional requirements for labelling of retail packed products, please refer to chapters 14.9 and 14.10. If your product is not prepacked for retail, or it goes on for further processing, you can put ingredient information either on the label, or on a document with the product provided it can be clearly linked with the product. For example, grain moved from a dryer to a mill would need to be accompanied by a delivery note with full supplier address, product information (including organic status), batch, haulier and vehicle identification and consignee address. Labelled packaging helps identify organic products and keeps them sealed which limits the risk of contamination and substitution. However, there are products that need to be transported in loose bulk, for example milk on a tanker or fruit and vegetables in open top boxes. (R) Records of transportation of loose organic products. However you choose to transport your products, you will need to make sure you have minimised the risk of contamination or substitution with non-organic products using clear labelling and separation. For example, if you are transporting loose fruit and vegetables in open top boxes, consider transporting the organic or non-organic in separate vans. Or, close the tops of the boxes containing organic to prevent accidental contamination.

c) products are accompanied by a document containing the information required in point 1b above d) both the sending and receiving operators keep records of the transportation. *(EC) 2018/848 Annex III(2.1)(2.2)* *(EC) 2018/848 Annex III* *(EC) 2021/642 Art 23.2(a)*	
NI 15.3.3 Receiving organic products When you receive an organic or in-conversion product you must check, upon delivery that the product is labelled according to standard 15.3.2 above and packed appropriately so that it cannot be mistaken or mixed up with other products. You must crosscheck that the label on the product matches the information on the accompanying documents and provide an account of how you check goods upon receipt. *(EC) 2018/848 Annex III Part V(5)*	When receiving goods from other units or operators you need to have a system in place for checking the organic status of the products and have records to show these checks are always made. Please see the record keeping standards (chapter 14.3) for details of the information you will need to record. If you cannot be sure about the organic status of a delivery, for example if information is missing or incorrect, you will need to either: • get written confirmation from the supplier • send it back • sell it as non-organic • use it in non-organic products.

NI 15.4 Storage of products

Standards	Guidance
15.4.1 General separation You must manage your organic storage areas and containers in such a way to a) ensure identification of lots and b) avoid any mixing with or contamination from products or substances that we do not allow in these standards. Your organic storage areas, containers and products must be clearly identifiable at all times. *(EC) 2018/848 Annex III(7.1)*	Demonstrate that your organic products are clearly identified and separated from areas used for other purposes. Examples include, but are not limited to: • identify the room, area, or racking with the word 'organic' to show that it is for storing organic products • identify all organic materials clearly to avoid accidental contamination • have sufficient space or barriers around the organic storage area to stop accidental contamination • only use stores, bins and containers that are made of materials suitable for contact with the food they are to store • dedicate and identify bins and containers as organic • prevent contamination by birds, insects and vermin • clean the stores regularly so that there are no residues which could contaminate organic products or encourage pests. Also refer to the 'preserving organic integrity' section, for details of contamination, and products and substances we do not allow.
NI 15.4.2 Handling and separating organic and non-organic products When you use the same equipment and premises to store and handle both organic and non-organic products you must: a) avoid the risk of mixing and exchanging organic and in-conversion products with other products and foodstuffs by clearly identifying and separating them during the production process, and b) effectively clean equipment and storage areas used to handle or store non-organic products before handling or storing organic and in-conversion products. *(EC) 2018/848 Annex II Part IV(1.5); Annex III(7.4)*	Also refer to the 'preserving organic integrity' section (chapter 14.3), for details of contamination and products and substances we do not allow.
NI 15.4.3 Storing unauthorised inputs on organic units is prohibited	Storing any non-permitted input product on the organic production unit is prohibited. This includes, but is not exclusive to non-permitted fertilisers, cleaning and disinfection products and anti-fouling substances.

The storage of inputs in organic plant, seaweed, livestock and aquaculture production units, which are not permitted under these standards is prohibited. *(EC) 2018/848 Annex III(7.2)*	

NI 15.5 Site selection

Standards	Guidance
NI 15.5.1 Site suitability for farming and collection of wild seaweed Your production units and/or collection areas must be sited in locations: 1. that are suitable from a health point of view and are of high ecological status as defined by Directive 2000/60/EC, or are of equivalent quality to areas that meet the criteria for Class A or Class B areas as defined in Article 18(8) of Regulation (EU) 2017/625 (laying down specific rules for the controls on animal products for human consumption) 2. are free from contamination by substances not permitted in organic production 3. are free from pollution or pollutants that would affect the organic integrity of the product. 4. where the cultivation or collection of seaweed does not affect the stability of the natural ecosystem or existing species within it. *(EC) 2018/848 Annex II Part III*	When you start your aquaculture operation, or when you add new sites, we will require details of the assessments you have made. Demonstrate that the water quality meets this standard. Defra, the competent authority in the UK, will provide further guidance. We expect it to reflect the criteria below: • Water quality assessment could be based on the Bathing Water Directive which is available from the Environment Agency website. • This should include details of neighbouring operations and an assessment of the contamination risk these pose and how this will be minimised. Where there is no data available you should use other methods to assess your water quality. This should be based on risks and may require analysis depending on the nature of those risks. Water testing may be required.

NI 15.6 Seaweed production

Standards	Guidance
NI 15.6.1 Organic and non-organic production Organic and non-organic production units must be adequately separated based on: 1. the natural situation 2. separate water distribution systems 3. distance 4. tidal flow 5. upstream and downstream location of the organic production unit. *(EC) 2018/848 Annex II Part III(1.2)*	Your competent authority may designate locations or areas unsuitable for organic seaweed harvesting and may establish minimum separation distances between organic and non-organic production units.
NI 15.6.2 Seaweed harvesting biomass estimate For seaweed harvesting sites, you must conduct a one-off biomass estimate at the start of production. *(EC) 2018/848 Annex II Part III (2.4.1)*	(R) Show how you have estimated your biomass and justify how the methodology that you use is appropriate for your environment.
NI 15.6.3 Sustainable harvesting of wild seaweed 1. You must harvest wild seaweed without significant impact on the aquatic environment. 2. You must put in place measures that ensure seaweed regeneration, taking into account: a. harvesting technique b. minimum sizes c. minimum ages d. reproductive cycles or e. size of remaining seaweed. 3. You must keep records that demonstrate: a. the history of harvesting activity for each species in named beds b. that the seaweed harvested is wild seaweed and that it is harvested according to these standards c. that where you harvest seaweed from a shared or common harvest area, the total harvest complies with these standards. 4. Your records of harvest estimates and sources of potential pollution must provide evidence that you are managing the	(R) You must be able to demonstrate how you manage and monitor the sustainability of your operation. You need to provide a map of the harvest area and keep records of the species you harvest.

harvesting areas sustainably with no long term impact. 5. Where you are harvesting from a shared or common collection area, documentary evidence produced by the relevant authority designated by the Member State concerned shall be available showing that the total collection complies with this Regulation. *(EC) 2018/848 Annex II Part III(2.2.1)(b)(2.4.2)(2.4.3)(2.4.4)*	
NI 15.6.4 Seaweed cultivation 1. Sustainable practices must be used in all stages of production, from collection of juvenile seaweed to harvesting. 2. Seaweed cultivation at sea must only utilise nutrients naturally occurring in the environment or from organic aquaculture. 3. Where seaweed is cultivated in coastal areas, these must meet the criteria for Class A or Class B areas as defined in Annex II of Regulation (EC) No. 854/2004 (laying down specific rules for the controls on animal products for human consumption) 4. Where seaweed is cultivated on land using external nutrient sources, the outflowing water must have the same or lower nutrient levels than the inflowing water. You may only use nutrients of plant or mineral origin as listed in Annex I. 5. You must ensure that the culture density or operational intensity does not exceed the amount which can be grown without negative effects on the environment. 6. Where possible, you must re-use or recycle ropes and other equipment used for growing seaweed. 7. Seaweed cultivation should preferably form part of a polyculture system. 8. You must record the culture density or operational intensity. *(EC) 2018/848 Annex II Part III(2.2.2)(c)* *(EC) 2018/848 Annex II Part III(2.3.1)(2.3.3)(2.3.4)*	(R) Records of culture density or operational intensity.
NI 15.6.5 Cultivated seaweed conversion period 1. The conversion period for a seaweed harvesting site shall be six months.	

2. The conversion period for a seaweed cultivation unit shall be the longer of six months or one full production cycle. *(EC) 2018/848 Annex II Part III(2.1.1)(2.1.2)*	
NI 15.6.6 Ensuring genetic diversity in indoor culture stock To ensure that a wide gene-pool is maintained, the collection of juvenile seaweed in the wild should take place on a regular basis to maintain and increase the diversity of indoor culture stock. *(EC) 2018/848 Annex II Part III(2.2.2)(b)*	

NI Annex I – fertilisers and nutrients

The following substances can be used in seaweed cultivation on land using external nutrient sources in line with standard 15.7.4.

Name – Compound products of products containing only materials	Description, compositional requirements, conditions for use
Mushroom culture wastes	This must be initially made from products permitted in this table.
Composted or fermented mixture of vegetable matter	Composts obtained from mixtures of vegetable matter which has been submitted to composting or to anaerobic fermentation for biogas production.
Products and by-products of plant origin for fertilisers	Examples: oilseed cake meal, cocoa husks, malt culms
Hydrolysed proteins of plant origin	
Seaweeds and seaweed products	As far as directly obtained by: (i) physical processes including dehydration, freezing and grinding (ii) extraction with water or aqueous acid and/or alkaline solution (iii) fermentation
Sawdust and wood chips, composted bark and wood ash	Wood not chemically treated after felling
Soft ground rock phosphate	Product as specified in point 7 of Annex 1 A.2 of *Regulation (EC) No 2003/2003*. The cadmium content must be less than or equal to 90 mg/kg of P_20_5
Aluminium-calcium phosphate	Product as specified in point 6 of Annex I A.2. of *Regulation (EC) No 2003/2003*. The cadmium content must be less than or equal to 90 mg/kg of P_20_5. Use only allowed where the soil pH is greater than 7.5.
Basic slag	Products as specified in point 1 of Annex I A.2 of *Regulation (EC) No 2003/2003*.
Crude potassium salt or kainit	Products as specified in point 1 of Annex I A.3 of *Regulation (EC) No 2003/2003*.
Potassium sulphate, possibly containing magnesium salt	Product obtained from crude potassium salt by a physical extraction process, containing possibly also magnesium salts.
Stillage and stillage extract	Ammonium stillage excluded.
Calcium carbonate	Only of natural origin, for example chalk, marl, ground limestone, Breton ameliorant, phosphate chalk.
Mollusc waste	Only from sustainable fisheries, as defined in Article 4 (1) (7) of *Regulation (EU) No 1380/2013* or organic aquaculture
Egg shells	Must not be of factory farming origin.
Magnesium and calcium carbonate	Only of natural origin e.g. magnesian chalk, ground magnesium, limestone
Magnesium sulphate (kieserite)	Only of natural origin

Calcium sulphate (gypsum)	Only of natural origin Products as specified in point 1 of Annex I D of *Regulation (EC) No 2003/2003*.
Industrial lime	Only as a by-product of sugar production from sugar beet or sugar cane, or vacuum salt production from brine found in mountains.
Elemental sulphur	Products as specified in Annex I D.3 of *Regulation (EC) No 2003/2003*.
Trace elements	Only the inorganic micronutrients listed in Annex I, part E of *Regulation (EC) No 2003/2003*.
Sodium chloride	
Sodium nitrate	Only for algae production on land in closed systems
Stone meal and clays	For example, ground basalt, bentonite, perlite and vermiculite.
Leonardite (Raw organic sediment rich in humic acids)	Only if obtained as a by-product of mining activities.
Organic rich sediment from fresh water bodies formed under exclusion of oxygen (e.g. sapropel)	Only organic sediments that are by-products of fresh water body management or extracted from former freshwater areas. When applicable, extraction should be done in a way to cause minimal impact on the aquatic system. Only sediments derived from sources free from contaminations of pesticides, persistent organic pollutants and petrol like substances. Maximum concentrations in mg/kg of dry matter must not exceed: cadmium: 0,7; copper: 70; nickel: 25; lead: 45; zinc: 200; mercury: 0,4; chromium (total): 70; chromium (VI): not detectable
Xylite	Only if obtained as a by-product of mining activities (e.g. by-product of brown coal mining).