### Summary of standards changes - documents updated 17th July 2019 - version 18.1

The changes below have been applied to the relevant standards documents e.g. aquaculture, abattoir & slaughtering, feed processing, farming & growing, food & drink and seaweed. In this document we have not included small edits that have been made to formatting, grammar and spelling.

If you have any questions, please contact the Standards Team by emailing <a href="mailto:standards@soilassociation.org">standards@soilassociation.org</a>.

Key to text changes: (strikethrough = delete; underlined = new wording; normal text = no change)

### Food and drink standards changes

#### 5.8.2 Products with 95%-100% organic ingredients

1. Food products containing 95%-100% organic agricultural

ingredients can be labelled as organic provided that they meet the composition requirements in standard 6.3.1 and the labelling includes the following:

(EC) 834/2007 Art. 23(4)(a)

a) An indication of which ingredients are organic in the ingredients list.

(EC) 834/2007 Art. 23(4)

- b) The EU organic logo on pre-packaged food. *(EC) 834/2007 Art. 25; Art. 24(1)(b)*
- c) When the EU logo is used, an indication of where the ingredients were farmed or grown (see standard 5.8.7).

(EC) 834/2007 Art. 24(1)(c) (EC) 889/2008 Art. 58(2)

d) The code of the certifier who certifies the company that applies the labels (which may or may not be you). This must appear in the same visual field as the EU organic logo.

Guidance for each point is set out below:

a) Identifying organic ingredients

If any non-organic ingredients are used, make a clear indication on the ingredients panel as to the organic status of each ingredient. This includes water and salt as these are non-organic.

For example:

Ingredients: Organic flour (fortified with calcium carbonate, iron, niacin, thiamin), water, organic eggs, organic sunflower seeds, yeast, salt.

Or, Ingredients: Flour (fortified with calcium carbonate\*, iron\*, niacin\*, thiamin\*), water\*, eggs, sunflower seeds, yeast\*, salt\*. \*Non-organic.

b) Using the EU logo

The EU sets the rules for the use of the EU leaf logo. Its use is optional on foods imported from outside the EU. It cannot be used on non-food products. See EU logo standard DL a for details.

- c) Statement of agricultural origin See standard 'declaring ingredient origin' (5.8.7) for details.
  - d) Certifier code

Each certification body has its own code, which its operators need to use on pack. The code for Soil Association Certification in the UK is **GB-ORG-05**. If you are

- e) A traceability code, such as a batch or date code.
- f) The EU logo, statement of agricultural origin and code of the certifier must be marked in a conspicuous place in such a way as to be easily visible, clearly legible and indelible.

(EC) 834/2007 Art. 24(2)

ingredients of ingredients.

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(EC) 834/2007 Art. 24(1)(a) packing and labelling the product yourself, or a Soil Association certified (EC) 889/2008 Art. 58(1)(d) company in the UK is packing or labelling the product on your behalf, this is the code which must be used.

(EC) 889/2008 Art. 31(1)(d) However, if you use another company to apply packaging or labels to your product(s), you need to use the code of their certification body on pack, even if the product carries the Soil Association symbol. For example, if you are using a French contract packer certified by Ecocert, use the Ecocert code FR-BIO-01, do not use GB-ORG-05. The certification code of your subcontractor is usually featured on their organic certificate.

g) Your ingredients list must identify any non-organic | If your product is labelled outside the EU and you are not using the EU logo then you do not have to use the certifier's code, but you must include the name of the certifier.

> If you are in any doubt as to what certifier code you should use on your labels please contact your Certification Officer for guidance.

> Labels of non-food products, such as textiles and health and beauty care, or medicinal products must not include the code of the certifier. This is because they fall outside the scope of the EU Organic Regulation.

e) Traceability code

Your labelling must include a traceability code. Please refer to the record keeping standard 5.7.1 for details.

g) Identifying non-organic ingredients of ingredients You must list any non-organic ingredients of ingredients. For compound ingredients you can either list the individual non-organic ingredient in the compound ingredient, or use a generic description such as 'contains a nonorganic ingredient'.

### Whv?

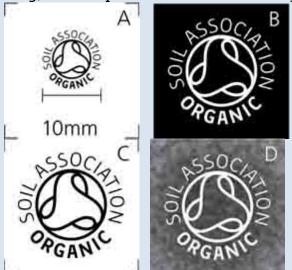
The EU Organic Regulation doesn't require non-organic ingredients of ingredients to be declared on labels. Transparency is important to consumers and can help to drive positive change, so Soil Association standards require any non-organic ingredients of ingredients to be declared on the label.

<sup>\*</sup>This standard has also been changed in the farming & growing standards.

# **5.8.8 Using the Soil Association symbol on products**

- 1. You can only use the Soil Association symbol on organic products that meet the Soil Association standards.
- 2. You must reproduce the symbol from original artwork and it must appear:
  - a) complete and upright
  - b) in proportion to the product description
  - c) at least 10mm in diameter (example 'A')
  - d) in black or white (examples 'B' and 'C')
  - e) clearly visible
  - f) clear and legible over the whole of a background, for example if used over a photograph (example 'D')

g) no less prominent than the EU logo



If you wish to use the symbol at a smaller size than 10mm in diameter (for example on very small packaging) or in a colour other than black and white, you must seek permission first.

For more information on how to become certified to the Soil Association standards and the use of our symbol, please refer to section 5.3.

Retailers who are exempt from being certified (standard 5.3.2) may sell Soil Association certified products which include the SA symbol on their labelling, and make use of the Soil Association symbol in the marketing of those products provided it is clear and unambiguous as to which products the symbol applies.

You can download the symbol pack directly from our <u>website</u>. We also have the symbol available for use in Welsh and Gaelic.

If you are using a Soil Association certified sub-contractor to label your product they may apply the Soil Association symbol to your packaging. Organic operators certified by other certification bodies can also apply the Soil Association symbol on your packs, but only if there is a *Contract Symbol User Agreement* in place with them. Please talk to your Certification Officer to find out more.

- 3. The symbol must not appear:
  - a) against a background that affects the legibility of the symbol (example 'E')
  - b) incomplete
  - c) at an angle
  - d) within an extra circle either of an outline or solid colour (example 'F')
  - e) in more than one colour (example 'G')
  - f) with a different font or typeface (example 'H')

Examples of how not to use the symbol are shown below.



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Why?

The Soil Association symbol is the most recognised organic certification mark in the UK and has gained the trust, respect and confidence of consumers and producers across the globe. The Soil Association symbol demonstrates that an organic food or non-food product meets our higher standards for animal welfare, health, consumer protection and the protection of the natural environment.

\*This standard has also been changed in the farming & growing, feed processing, aquaculture, and seaweed standards.

#### 5.16.1 Scope

These standards apply to packaging of products that you introduce into the supply chain.

We define packaging as all primary (retail), secondary (grouping, display) and tertiary (transport) materials used for:

- containing
- protecting
- preserving
- handling
- storage
- delivery
- labelling
- marketing, and
- presentation of your products.

Note - we include bulk bins but not transport pallets in this definition.

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### Packaging legislation

Keep in mind that you must make sure that your packaging meets all relevant legislation relating to packaging, packaging waste and materials in contact with food.

For example, <u>for products sold</u> in the EU <u>such legislation would</u>these include, but is <u>are</u> not limited to:

- 1. the <u>European Parliament and Council Directive on Packaging and</u> Packaging Waste (94/62/EC)
- 2. the <u>European Standard for Compostable Packaging (EN13432)</u> if you are using compostable or biodegradable packaging.

Environmental information claims and symbols on your packaging need to be clear, truthful and accurate. In the UK, you will need to make sure your packaging conforms to <u>Defra's Green Claims code</u>.

### Why?

The production, use and disposal of packaging can have a big impact on the environment and human health. We believe that organic products should be packaged in ways that reduce the negative impacts of packaging. This fits with the principles of protecting the environment and biodiversity that underpin organic food and farming and meets consumer expectations of organic products.

Packaging serves an important role in preventing food waste by protecting and extending the shelf life of products. It also helps to protect consumers by preventing contamination and substitution of organic products with non-organic alternatives. These packaging standards aim to maximise the benefits and avoid the negative impacts of packaging.

### 6.6.10 Micro-organisms and enzymes

You may use preparations of micro-organisms and enzymes normally used in food processing, but you can

Micro-organisms should preferably be grown on organic substrates.

only use an enzyme as an additive if it is in the list of permitted additives in standard 6.4.2. Any micro-organisms or enzymes you use must not be made from or by GMOs.

EC 889/2008 Art. 27(1)(b)

EC 834/2007 Art. 9(1)

Enzymes and micro-organisms may be used as processing aids, e.g. yeast in brewing, rennet for cheese production.

If enzymes are to be used as additives, they must be listed in standard 6.4.2 however, there are currently no enzymes listed for use as additives.

Food additives are legally defined. For general information, the EU publishes a list of food additives approved for use within the EU. If you are unsure whether the enzyme you wish to use is classed as an additive then you can check the list <a href="here">here</a>.

See the glossary for the definition of a food additive.

Some enzymes used as ingredients are not classed as additives, for example, there are some enzymes intended for human consumption for nutritional or digestive purposes. These may be used in organic products if they are normally used in food processing.

### 6.8.9 Special customs procedures

1. Further preparation of a consignment at port of entry. If a consignment from a third country is assigned to customs warehousing or inward processing, (in the form of a system of suspension as provided for in Council Regulation (EEC) No 2913/92 (3)) and undergoes some form of preparation, such as packing, repacking, or labelling as organic, then the facility must be certified organic. Before this packing/repacking/labelling takes place the COI for the imported consignment must be endorsed as described in standard 6.8.7. Once the consignment has been packed/repacked/labelled the endorsed COI must accompany the consignment and be further verified by the member states authority (in the UK this is the Port

Under point 1, the operator carrying out the packaging/repacking/labelling is the first consignee, so they must make the checks required in 6.8.8, and complete box 21 of the COI.

A copy of the extract from the Certificate of Inspection can be found here.

The extract of the COI is completed by the operator using the details from the original COI and including details of the new batch. The operator completes one for each new batch. The port authority then checks the details and completes box 13 on the extract form.

If a consignment leaves port and goes to for example, a distribution hub or warehouse, where the consignment is split and distributed to customers, then that distribution hub/warehouse will require certification as they are acting as first consignee. First consignees must be licensed

- Health Authority) before they allow the consignment to be released.
- 2. Splitting a consignment at port of entry. If you wish to split a consignment from a third country, into different batches at port of entry, under a suspensive customs procedure, (as described in *Council Regulation (EEC) No 2913/92)*, the COI for the imported consignment must first be endorsed as described in standard 6.8.7. Once the consignment is split, an extract of the COI must be given to the member states authority, (in the UK this is the Port Health Authority), for each batch, so they can endorse it. The original extract must then accompany each batch to the consignee of the batch.
- 3. The original importer, indicated in box 11 on the original COI, must keep a copy of each endorsed extract of the COI together with the original. These copies of the endorsed extracts must be printed or stamped 'COPY' or 'DUPLICATE'.
- 4. When a consignee receives each batch, they must carry out the checks described in standard 6.8.8 and complete box 13 of the original extract of the COI. They must keep the original for at least 2 years.
- 5. Certification is required for operations carrying out 'Further preparation of a consignment at port of entry' and 'Splitting a consignment at port of entry' as described in point 1 and 2 above.

(EC) 1235/2008 Art. 14

## Farming and growing standards changes

#### 3.10.4 Feeding organic and in-conversion feed

- The diet of your organic and converting animals You
  must be based on organic feed or graze your organic
  and converting livestock 100% organic feed composed
  of feedingstuffs, obtained primarily from your holding
  or from other organic holdings in the same region.
- 2. When there is insufficient organic feed available to feed 100% organic rations yYou may feed or graze your organic or converting livestock:
  - a) up to 100% in-conversion feed from your own holding and no more than 30% bought-in inconversion feed;
  - b) up to 20% of the total average amount of feed can be first year conversion perennial forage crops and protein crops, only if they are produced from your own holding. The land you wish to use in this way must not have been part of any organic holding in the last five years.
- 3. When both in-conversion feed and first year conversion feed are being used, the total combined percentage used must not exceed the percentages in point a).
- 4. These percentages must be based on the annual dry matter intake of feedstuffs of plant origin.

(EC) 834/2007 Art. 5(k); Art. 14(1)(d)(i)(ii) (EC) 889/2008 Art. 21

Since 100% in-conversion (as defined in standard 2.1.5a) from your own holding is currently permitted under point 2. a), point 3. is effectively redundant.

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Feed records

\*this standard has also been changed in the Feed Processing standards.

### 3.12.6 Aerial perches

The perch space you provide must be aerial perch space. Soil Association higher standard



A sourcing requirement applies for SA processors.

The following is species-specific guidance.

Laying hens

The following provisions are not included as perch space:

- raised or integrated slats
- raised or integrated bars on flooring.

In the EU, the mounting of perches above the litter is prohibited under the Council Directive *No 1999/74/EC*. For laying hens this regulation also requires that:

- horizontal distance between aerial perches is at least 30 cm
- distance from walls to perches is at least 20 cm
- vertical distance between perches must be at least 45 cm

The vertical distance from the floor to the perch should also be <u>at least</u> 40 cm, to help prevent vent pecking.

#### Table chickens

There is strong scientific evidence to suggest that table chickens are highly motivated to perch. Perch provision can also reduce the severity or incidence of contact dermatitis, such as foot pad dermatitis and hockburn. Where possible you should provide perches. Table chickens prefer grasping structures, such as bar perches. Raised platforms may also fulfil perching requirements and enable heavier birds to elevate themselves off the ground.

We are conducting trials to develop perching standards for broilers. If you would like to take part in the trials please contact a member of the Standards Team.

#### Turkeys

In addition to bar perches or other grasping structures, elevated surfaces, such as bales or platforms may be counted as perch provision.

We are conducting trials to further develop perching standards for turkeys. If you would like to take part in the trials please contact a member of the Standards Team.

### 3.6.4 Stocking densities

To comply with the 170kg of nitrogen/ha/year limit you must not exceed the following stocking densities.

Defra have produced the following guidance for stocking densities for the UK.

ting densities. The table below has been taken from Nitrate Vulnerable Zones (NVZs) (EC) 889/2008 Art. 15(2) guidelines.

guidennes.	T	T
Livestock	Category	Maximum
type		stocking rate per
		hectare
Pigs	7kg <13 kg	<u>170</u> <del>114</del>
	13kg <31kg	<u>40</u> 33
	31kg < 66kg	<u>22</u> 19
	66kg > intended for slaughter	<u>16</u> 14
	Breeding sow before first litter	<u>1512</u>
	Sow with litter up to 7kg	<u>9</u> 10
	Breeding boar 66kg - 150kg	14
	Breeding boar >150kg	10
Cattle	Calves up to 23 months	<u>21</u> 20
	Dairy cows 23 months to <123 months	5
	Dairy cows 123 months to first calf	3
	Dairy cows after first calf	2
	Beef cows or steers 23 months <123 months	5
	Beef cows or steers 12 months <245 months	3
	Beef cows or steers from 245 months for	3
	slaughter	
	Females from 245 months for breeding, <	3
	500kg	
	Females from 245 months for breeding, >	2
	500kg	
	Bulls, non-breeding >23 months	3
	Bulls for breeding, <u>23</u> months <2 <u>45</u> months	3
	Bulls for breeding >245 months	4

Livestock type	Category	Maximum stocking rate per hectare
Sheep	6 months – 9 months	85
	From 9 months to first lambing, tupping or slaughter	<u>121</u> 119
	After lambing or tupping <60kg.	22
	After lambing or tupping >60kg.	14
Goats		11
Deer	Breeding	11
	Other	14
Horses		8
Poultry	Layers <17 weeks	<u>800</u> 728
	Layers >17 weeks*	<u>320</u> 311*
	Broilers	<u>510</u> 4 <del>39</del>
	Breeding stock <25 weeks	<u>590</u> 542
	Breeding stock >25 weeks	<u>240</u> <del>231</del>
	Male turkey	<u>140</u> 125
	Female turkey	<u>190</u> 165
	Ducks	<u>230</u> 188
* Figures assume 80% of excreta are deposited in buildings		

### **3.12.11** Access to the outdoor range

1. Poultry must be given access to an outdoor range from as early an age as practically possible. This means whenever physiological and weather conditions allow, except in the case of temporary restrictions or obligations imposed by competent authorities.

(EC) 834/2007 Art. 14(1)(b)(iii) (EC) 889/2008 Art. 14(5)

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A sourcing requirement applies for SA processors.

The age at which your birds can go outside will depend on the time of year and the weather. Access to the range must be given by the following ages:

### Laying poultry

- 10 weeks for geese
- 10 weeks for turkeys

2. Access must be given, at the latest, by the ages or for the minimum duration stated in the guidance.

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- 12 weeks for laying hens and other species
- The second day after placement into the laying shed for laying hens

### Table poultry

- 10 weeks for geese or two thirds of their life, whichever is earlier
- 10 weeks for turkeys or two thirds of their life, whichever is earlier
- Two thirds of their life for other species

Beyond these ages we would only expect extreme weather conditions to prevent outdoor access.

When you give your poultry access to a range, you may provide a smaller enclosed range to reduce predation risk up until these age limits.

### Why?

Giving poultry early access to the range encourages birds to use the range more. The range provides birds with plenty of opportunities to express natural behaviours, such as ground pecking and foraging. Improved range use has been shown to decrease the risk of injurious feather pecking.