

Proposed Sourcing Requirement for Oil Palm Ingredients, May 2020

The Soil Association plans to introduce a new sourcing requirement for the use of oil palm ingredients in Soil Association certified organic food and feed products (**Figure 1**). This sourcing requirement has been designed to correspond with Standard 2.1.7 Maintaining High Conservation Values, in the Soil Association Farming & Growing Standards.

Before we introduce this sourcing requirement, we are carrying out a consultation so that we can understand the implications of any future change on your business. The sourcing requirement may be revised following feedback received during this consultation.

**Figure 1. Proposed sourcing requirement for oil palm ingredients.**

Sourcing requirement	Guidance
<p><b>1. Maintaining High Conservation Values (SA Standard 2.1.7)</b></p> <p>The oil palm ingredients that you use in your Soil Association certified organic products must originate from farms (or plantations) that are certified against a standard (or originate from a system) that is recognised by Soil Association for verifying the protection of High Conservation Values.</p> <p>This includes the following ingredients:</p> <ul style="list-style-type: none"> <li>• Palm oil, Palm kernel oil, or Palm derivatives (processed versions of palm oil or palm kernel oil) in your food or drink</li> <li>• Palm kernel expeller in your animal feed</li> </ul> <p>This requirement applies to the single-ingredient oil palm ingredients you use.</p>	<p>Certifications recognised as fulfilling SA’s sourcing requirements for High Conservation Values include:</p> <p>Oil palm products &amp; derivatives:</p> <ul style="list-style-type: none"> <li>• <b>RSPO: only Identity Preserved (IP) or Segregated (SG) certified product recognised</b></li> <li>• [others forthcoming]</li> </ul> <p>The list above will be updated to include identified sustainability standards that meet our criteria. If you wish Soil Association Certification to assess a certification which is not on the above list, please contact your Certification Officer with details.</p> <p><b>Reason:</b></p> <p>The production of oil palm has been linked to high levels of land use change and biodiversity loss. The High Conservation Value (HCV) approach is widely used to identify and protect areas that are critically important because of their environmental, socioeconomic, biodiversity or landscape values. Requiring oil palm ingredients to originate from a source that can verify its protection of High Conservation Values at farm level is an additional safeguard.</p>