



Organic Standards for Great Britain

Seaweed

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Introduction

Legislative standards put the principles of organic production into practice. These organic standards encompass *EU Regulations 834/2007, 889/2008 and 1235/2008* (referenced throughout as the GB Organic Regulation). These regulations were the legal basis for the control of organic farming, food processing and organic labelling within the EU until 31st December 2021, and have been retained in the UK for implementation in Great Britain (GB), as set out in *The Organic Production and Control (Amendment) (EU Exit) Regulations 2019*. Operators based in Northern Ireland (NI) should use our EU standards which are available on our website.

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

A 'competent authority' is authorised to make rulings on organic legislation. In GB the competent authority is Defra) or one of its devolved agencies who have delegated some controls to accredited organic certification bodies. The certification body that is appointed by the Soil Association to inspect and certify to the *Organic Standards for Great Britain* 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 GB 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 GB Organic Regulation. These include:

[textiles](#)

[cosmetics](#)

Please contact us if you would like more information or visit [our website](#)

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 GB 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

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) 889/2008 Art. 26(2)(3)(5)(c); Art. 66(1)(2)

 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 sufficient to demonstrate mass balance (input and output) for inspection. You will need to keep records of all organic material bought/received/produced sufficient to demonstrate the quantity you have sold/dispached.

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.

14.0 General standards for seaweed production

14.1 Scope

Standards	Guidance
<p>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.</p> <p style="text-align: right;"><i>(EC) 889/2008 Art. 6a</i> <i>(EC) 889/2008 Art.1 (2)</i></p>	<p>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.</p>

14.2 Principles of organic seaweed production

Standards	Guidance
<p>14.2.1 General principles of organic production Your production system must meet the following principles and objectives:</p> <ol style="list-style-type: none">1. To produce food of high quality and 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.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	

<p>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.</p> <ol style="list-style-type: none"> 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. 11. To minimise pollution and waste. 12. To use of 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. To sustainably use products from fisheries. <p style="text-align: right;"><i>(EC) 834/2007 Art. 3, Art. 4</i></p>	
<p>14.2.2 Specific principles for aquaculture</p> <p>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:</p> <ol style="list-style-type: none"> 1. The continuing health of the aquatic environment and the quality of surrounding aquatic and terrestrial ecosystems <p style="text-align: right;"><i>(EC) 834/2007 Art. 5</i></p>	

14.3 Becoming Soil Association certified	
Standards	Guidance
<p>14.3.1 Certifying your business</p> <p>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.</p> <p><i>(EC) 834/2007 Art. 27(1)(4); Art. 28(1)</i></p>	<p>In GB, Defra is the competent authority and has 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 <i>Organic Standards for Great Britain</i> is Soil Association Certification.</p>
<p>14.3.2 Activities that require certification</p> <ol style="list-style-type: none"> 1. In GB 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 or export, include wholesaling, storage and warehousing, acting as the first consignee for imported products and any other activities that require the physical or financial ownership of organic products or ingredients. 3. In GB 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. <p><i>(EC) 834/2007 Art. 27(3); Art. 28(1); Art. 28(2)</i></p>	<p>Without adequate certification at each stage of the supply chain, the products may lose their organic status.</p> <p>Examples of businesses not requiring certification in GB include supermarkets and mass caterers serving food e.g. restaurants, cafes, catering companies.</p> <p>If you are unsure whether the activity you are carrying out requires certification please contact us.</p> <p>For more information on the certification requirements for importing and exporting please refer to standard section 6.8 in the food and drink standards.</p>
<p>14.3.3 Organic certificate</p> <ol style="list-style-type: none"> 1. You are not allowed to sell products with the Soil Association symbol or with reference to organic without a valid certificate that shows that your activity complies with these organic standards. 2. Certificates are issued once Soil Association Certification has inspected your organic activity and they are satisfied that your activity meets organic standards. The certificate will list all your certified activities and the crops, livestock 	<p>Soil Association Certification will issue licensees with the following documentation:</p> <ul style="list-style-type: none"> • 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 • For producers, an Information Schedule listing your licensed enterprises, holdings and fields.

and/or products you are certified to produce, process and/or sell as organic.

3. The certificate may be in electronic format.

(EC) 834/2007 Art. 29(1)(3)

(EC) 889/2008 Art. 63(1)(d); Art. 68

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.

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 Defra to certify organic food production and processing under the terms of *The Organic Production and Control (Amendment) (EU Exit) Regulations 2019*.

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 GB 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

14.4 Your obligations when certified

Standards	Guidance
<p>14.4.1 Description of your activities</p> <ol style="list-style-type: none"> 1. Before starting your organic enterprise, you must describe how you will comply with these organic standards. 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: <ol style="list-style-type: none"> 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. <p><i>(EC) 889/2008 6b (3) (4) (5) (6), Art.63 (1a), Art. 73a (a,b,c,d) Art. 80</i></p>	<p>Some of this information will be collected as part of the application process.</p> <p> You must let us know if and when you plan to expand into new areas. For example, if you currently store organic products and wish to start packing or processing them, if you want to start importing products. Depending on what you're adding or expanding, we will need to update your certificates and you may need an additional inspection or licence.</p>
<p>14.4.2 Contracted operations</p> <p>If you contract out your organic activity, in part or whole, to a third party, the information in 14.4.1 must also include:</p> <ol style="list-style-type: none"> 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. <p><i>(EC) 834/2007 Art. 28(1)</i> <i>(EC) 889/2008 Art. 86</i></p>	<p>This would include contractors used for agricultural work, such as harvesting, spraying, seed cleaning or storage.</p> <p> 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.</p> <p>Subcontractors 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.</p>

<p>14.4.3 Declaration</p> <p>You must sign a declaration stating that you:</p> <ul style="list-style-type: none"> 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 where dual certified f) accept handing over information about your certification history when changing certification body or control authority g) will inform your certification body or control authority immediately of any breaches affecting the organic status of your product or organic products received from other operators or subcontractors 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. <p style="text-align: right;"><i>(EC) 889/2008 Art. 63(2); Art. 64</i></p>	<p>This is covered in the contract and declaration you sign after every inspection.</p>
<p>14.4.4 Other statutory requirements</p> <p>You must make sure your organic business and operations comply with all statutory regulations in your country.</p> <p style="text-align: right;"><i>(EC) 834/2007 Art. 1(4); Art. 34(2)</i></p>	<p>This includes but is not limited to requirements concerning:</p> <ul style="list-style-type: none"> • premises • equipment • staff facilities • general hygiene • protection of food from contamination or deterioration • animal welfare • water • transport • labour and workers

<p>14.4.5 Certification code</p> <ol style="list-style-type: none"> Each certification body is issued with a unique certifier code. You must use Soil Association Certification's 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. <i>(EC) 834/2007 Art. 27(10)</i> <i>(EC) 889/2008 Art. 58</i> 	<ul style="list-style-type: none"> wildlife conservation and protection. <p>Please refer to the labelling section 14.9 for more information on labelling requirements.</p> <p>In the UK (including Northern Ireland), products produced or processed in the UK (including Northern Ireland), the Soil Association certifier code is GB-ORG-05.</p>
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14.5 Inspections	
Standards	Guidance
<p>14.5.1 Inspection visits</p> <ol style="list-style-type: none"> 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. If you are a wholesaler dealing only with pre-packaged products you may be subject to a reduced frequency of inspections. You may also be inspected by your competent authority as part of their surveillance of our inspection procedures. <i>(EC) 834/2007 Art. 27(3)(5)</i> <i>(EC) 889/2009 Art. 65(1)(4); Art. 92c(2)</i> 	<p>We may carry out additional inspections if:</p> <ul style="list-style-type: none"> 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 you are selected as part of our additional inspection programme and/or our risk assessment of your operations suggests the need for this. <p>We may charge you for these additional inspections if we consider they are needed because of non-compliances.</p> <p>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.</p>

<p>14.5.2 What happens at the inspection</p> <p>1. At your inspection Soil Association Certification will:</p> <ol style="list-style-type: none"> verify that the description of your activities provided in your declaration is accurate verify whether your activities are compliant with organic standards, and compile an inspection report with any possible deficiencies and non-compliances found. <p>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.</p> <p><i>(EC) 889/2008 Art. 63(2); Art. 65(3); Art. 82(3)</i></p>	<p>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 <i>Action Summary Form</i> (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.</p> <p>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.</p>
<p>14.5.3 Access to facilities</p> <p>You must give Soil Association Certification or your control authority:</p> <ol style="list-style-type: none"> 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 access to accounts and relevant supporting documents which it deems necessary in order to certify your organic activities any information reasonably necessary for the purposes of certifying your organic activities, and when requested, the results of your own quality assurance programmes. <p><i>(EC) 899/2009 Art. 63(3); Art. 67(1); Art. 73; Art. 79; Art. 79d</i></p>	
<p>14.5.4 Sampling</p> <p>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.</p> <p><i>(EC) 889/2008 Art. 65(2)</i></p>	<p>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.</p>

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) 889/2008 Art. 79(c)

14.6 Non-compliance with the standards

Standards

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) 834 Art 27(2)(6)(12); Art. 30(1)

(EC) 889/2008 Art. 92d

Guidance

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

	<ul style="list-style-type: none"> • 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.
<p>14.6.2 Reporting non-compliances</p> <p>1. If you consider or suspect that any of your products do not meet organic standards, then you must inform Soil Association Certification immediately and share all relevant information to assist with any further investigation to determine the organic status of the product. You must also either:</p> <p>a) Withdraw any reference to organic in relation to the product.</p> <p>b) Separate or identify the product and only allow it to be further processed or sold as organic once any doubt has been eliminated and this has been agreed with us. <i>(EC) 889/2008 Art. 91(1)</i></p> <p>2. If we have a substantiated suspicion that you intend to place a product on to the market as organic which does not meet organic standards, we will tell you to withhold the product for a set time period whilst we investigate. 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.</p> <p>If the suspicion is confirmed, then you must remove any reference to organic from the product. If the suspicion is not confirmed within the set time period, then you no longer have to withhold the product from sale. <i>(EC) 889/2008 Art. 91(2)</i></p>	<p>You must inform the Certification Team if you have any suspicion that a 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. Suspicion can originate from a number of sources including (but not exclusively):</p> <ul style="list-style-type: none"> • A positive residue detection showing contamination with a substance not permitted in organic production (any detection, at any level, will initially be regarded as suspicion until an investigation has taken place). You must inform us in all positive residue detection cases. • A complaint from a reliable source. • You have not been able to verify the organic status of goods you have received (see section 14.8.1 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. <p>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.</p> <p>*Note: If you receive a positive detection, but from the information you have, you believe that the product still meets organic standards, then you do not have to inform us of the detection. You need to have justification as to why you believed it still met organic standards and keep that information on file so that we can check it at inspection if necessary. If you are unsure what action to take, please contact the technical team at sacl.notifications@soilassociation.org</p>
<p>14.6.3 Exceptions</p>	

<p>You may only deviate from the standards when explicitly permitted in these standards. Permission may be granted or confirmed by your certification body.</p> <p style="text-align: right;"><i>(EC) 834/2007 Art. 27(7)(b)</i></p>	
<p>14.6.4 Appeals and complaints</p> <p>We appreciate there may be occasions when you wish to make a formal complaint to us. This could be regarding service, standards, 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.</p> <p style="text-align: right;"><i>(EC) 889/2008 Art. 92(c)</i></p>	<p>If you have a complaint please send details in writing to cert.complaints@soilassociation.org or telephone Client Services on 0117 987 4564.</p> <p>If you wish to appeal a certification decision please send full details to the Certification Team.</p>

14.7 Planning and managing your organic system	
Standards	Guidance
<p>14.7.1 Environmental assessment</p> <p>If your site produces more than 20 tonnes of organic aquaculture product per year including seaweed, you must draw up an environmental assessment proportionate to the production unit. The assessment must be based on Annex IV to Council Directive 85/337/EEC 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.</p> <p style="text-align: right;"><i>(EC) 889/2008 Art. 6b (3)</i></p>	<p>Measure whether your site produces more than 20 tonnes of aquaculture product on a fresh weight basis.</p> <p>Council Directive 85/337/EEC can be accessed online here</p> <p>Details of the environmental impact assessment should include descriptions of:</p> <ul style="list-style-type: none"> • 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.
<p>14.7.2 Sustainable management</p> <p>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:</p> <ol style="list-style-type: none"> a) The environmental effects of the operation b) Details of environmental monitoring 	<p>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.</p> <p>Your plan needs to cover:</p> <ul style="list-style-type: none"> • Energy and water use; impact on wild species, for example seals and Eider ducks, which are a species of conservation interest

<p>c) Measures to minimise negative impacts on the surrounding aquatic and terrestrial environment</p> <p>d) Where applicable, details of nutrient discharge into the environment per production cycle or per annum</p> <p>e) Details of how technical equipment will be surveyed and repaired where necessary</p> <p>f) A waste reduction schedule to be put in place at the start of organic production</p> <p>Defensive and preventative measures taken against predators (in line with national rules and the Habitats Directive 92/43/EEC)</p> <p>If you produce bivalve molluscs your plan must include a summary of the survey and report required in aquaculture standard 13.13.9</p> <p><i>(EC) 889/2008 6b (2) & (4), Art.25b (2) & (3), Art. 25q, Art. 79a</i></p>	<ul style="list-style-type: none"> • 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.
<p>14.7.3 Renewable energy and recycling</p> <p>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.</p> <p><i>(EC) 889/2008 Art. 6b (5)</i></p>	<p> Record any measures you have in place</p>

14.8 Record keeping	
Standards	Guidance
<p>14.8.1 General record keeping</p> <p>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.</p> <p>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:</p> <p>a) the suppliers, sellers or exporters</p>	<p> Standards 14.8.1 to 14.8.3 apply to all licensees. More specific record keeping requirements for seaweed operations follow below.</p> <p> 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/dispached.</p> <p>You need to have a system to keep track of procedures and records to ensure they are correct, up-to-date and effective.</p>

- 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
 - c) the buyers, and where different the consignees.

(EC) 889/2008 Art. 26(2)(3)(5)(c); Art. 66(1)(2)

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/dispached, how much and to whom
- the organic products sale value
- annual stock takes
- any pest control treatments used
- Certificates of Inspection (COIs) if applicable.




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. Please see the record keeping standards below for more information about the importance of traceability in organic systems.

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.

<p>14.8.2 Verifying certification documents</p> <ol style="list-style-type: none"> 1. You must verify the certification documents of your suppliers and check that they: <ol style="list-style-type: none"> 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. <i>(EC) 834/2007 Art. 29(2)</i> 	<p>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).</p> <p>When you receive goods, you will also need to make the checks detailed in standard 15.3.3.</p> <p> Records of verification checks</p>
<p>14.8.3 Complaints register</p> <p>You must keep a complaint register for your business. This must record:</p> <ol style="list-style-type: none"> a) all complaints you make or receive b) any response to the complaint c) the action taken. <p><i>(EC) 834/2007 Art. 1(4)</i> <i>ISO17065 (4.1.2.2)</i></p>	<p> 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.</p>
<p>14.8.4 Specific seaweed production records</p> <ol style="list-style-type: none"> 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: <ol style="list-style-type: none"> 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: <ol style="list-style-type: none"> 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 <p><i>(EC) 889/2008 Art. 73b</i></p>	<p> Plant production records</p>

14.9 General labelling

Standards

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.

(EC) 834/2007 Art. 23(1)

Guidance

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".


If you sell organic products and non-organic products, any use of the word organic, or organic logos (certifier logos such as the SA Symbol, or the EU Organic logo), must be clear and unambiguous as to which products they apply to. Use of references to organic or logos on email footers, invoices, websites **should be accompanied by an explanatory wording e.g. "We have a range of organic products, see our product listings for more details", and within the product listing a clear identification of products.** For contract manufacturers/packers wording describing the certified service offered should **be included e.g. "We offer certified packing of organic products".**

If your company name includes the word organic you may not use this on the labels of non-organic products. e.g. labels of non-**organic products sold by 'XXX Organic Farm'** could replace their branding with '**XXX Farm**'. On websites and marketing materials '**XXX Organic Farm**' can be used provide it is clear and unambiguous to buyers which products are organic and which are not.



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*.

14.10 Detailed labelling requirements

Standards	Guidance
<p>14.10.1 Using the EU logo</p> <ol style="list-style-type: none"> 1. You must display the EU logo on labels of packaged organic products produced in Northern Ireland or the EU. 2. 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. 	<p>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.</p> <p>You can download the EU logo in various formats from here.</p> <p>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.</p>

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



4. 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.
5. 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.
6. You do not have to use the EU organic logo on products produced in GB, but if you do, you must also use the declaration of where the ingredients have been farmed and the certifier code.

*(EC) 834/2007 Art. 24(1)(b)(c); Art. 25
(EC) 889/2008 Art. 57; Annex XI (1,2,3,4,5,6,7,8)*



If your product is being packed outside Northern Ireland and 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)

14.10.2 Declaring ingredient origin

1. You need to include a declaration of where the ingredients have been farmed or grown.
2. **For products produced in GB you must use 'UK Agriculture', 'Non-UK Agriculture or UK/Non-UK Agriculture'**
3. If 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) below the certifier code, and
 - c) no more prominent than the sales description.
4. **You can replace 'UK' or 'Non-UK', 'EU' or 'non-EU' with a particular country if all ingredients were farmed or grown there. In this case only one declaration is required. You do not have to count small amounts of ingredients up to a total of 2% of the agricultural ingredients.**

(EC) 834/2007 Art. 24(1c)

(EC) 889/2008 Art. 58(2)

If the EU logo is used the declaration needs to be in the same visual field as the EU [logo](#).

If you are in GB and use the EU organic logo for exports to the EU, you need to **include both the GB statement of agriculture ('UK or non-UK Agriculture') and the EU statement of agriculture ('EU or non-EU Agriculture')**.

If the product contains 98% ingredients grown in a particular constituent nation of the UK, it can be labelled either as that specific country or UK Agriculture. For example, lamb produced in Wales could be labelled either as Welsh Agriculture or UK Agriculture. If you use this, it complies with both the UK and EU requirements.

14.11 Making claims on your labels

Standards

14.11.1 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, or clearly have no connection to organic production.
2. You must **not** use any terms, including terms used in trademarks, labels or advertising, that could mislead

Guidance

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'.**

consumers into believing products are organic when they are not.

(EC) 834/2007 Art.23(2)

- **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.**

If you produce organic and non-organic lines in the same range, you need to make sure that the packaging is sufficiently distinguished (for example by colour, design or wording) to prevent confusion.



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.

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 and Wales 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:

	<ul style="list-style-type: none"> • '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'. <p>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.</p>
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<h2>14.12 Preserving organic integrity</h2>	
<h3>What is the chapter about?</h3>	
<p>The standards in this section cover which substances are prohibited and what you need to do to prevent contamination.</p>	
<h3>Standards</h3>	<h3>Guidance</h3>
<p>14.12.1 Reducing the risk of contamination You must identify any risk of contamination to your organic products by any unauthorised or prohibited substances and ensure measures are in place to reduce the risk of contamination. When new risks are identified you must review the measures you have in place and ensure they remain appropriate. The risks identified and the measures in place must be documented. <i>(EC) 889/2008 Art. 26(1)&(2); Art. 63(1)(c)</i></p>	<p>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.</p> <p>Examples of risks include:</p> <ul style="list-style-type: none"> • feed containing non-permitted ingredients • other local non-organic sites • local pollution events e.g. oil spill, sewerage outlets, flooding • non-permitted cleaning products. <p>Containers for storage or transport must be of food grade quality.</p> <p> 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.</p> <p>Staff training is an important way to ensure that the risk of contamination is</p>

	<p>minimised. Ensure that all new staff are adequately trained, particularly when changes are made to these organic standards and your own operational procedures.</p>
<p>14.12.2 Genetic modification</p> <ol style="list-style-type: none"> 1. Products labelled as consisting of or made from GMOs must never be described as organic. <i>(EC) 834/2007 Art. 23(3)</i> 2. You must not use GMOs or products made from or by GMOs or their derivatives. You must be able to demonstrate that any food, feed, processing aids, additives, micro-organisms, plant protection products, fertilisers, soil conditioners, seeds, vegetative propagating materials and animals used in organic production do not contain any GMOs or their derivatives. 3. For food and feed products in the UK and 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 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. <i>(EC) 834/2007 Art. 9(1)(2)(3)</i> <i>(EC) 889/2008 Art. 69; Annex XIII</i> 	<p>In the UK and 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 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.</p> <p>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.</p> <p>Please contact us if you need a blank template of the non-GM declaration form for your suppliers to complete.</p> <p>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.</p> <p>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.</p> <p>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.</p>

14.13 General rules on cleaning

Standards	Guidance
<p data-bbox="69 245 510 282">14.13.1 Cleaning measures</p> <ol data-bbox="69 287 981 638" style="list-style-type: none"><li data-bbox="69 287 981 391">1. You must have suitable cleaning measures in place to prevent contamination and maintain the integrity of your products throughout production, processing and storage.<li data-bbox="69 395 981 499">2. You must monitor your cleaning measures to make sure they are effective and keep records to show that you have done this.<li data-bbox="69 504 981 638">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. <p data-bbox="136 675 981 711"><i>(EC) 889/2008 Art. 63(1)(c); Art. 26(4)(a)(b)(5)(e); Art. 35(4)(c)</i></p>	<p data-bbox="987 245 2166 282">For cleaning chemicals permitted in aquaculture facilities please refer to 15.1.4.</p> <p data-bbox="987 319 2166 494">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.</p> <p data-bbox="987 531 2166 638">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.</p> <p data-bbox="987 675 2166 850">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).</p> <p data-bbox="987 887 2166 924">Cleaning chemicals</p> <p data-bbox="987 928 2166 1061">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.</p> <p data-bbox="987 1098 2166 1273">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.</p> <p data-bbox="987 1310 2166 1369">If you use these to clean harvesting/handling equipment, storage boxes, dairy equipment or work surfaces, which are in direct contact with organic products,</p>

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.

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.

15.0 Specific standards for organic seaweed	
15.1 Specific rules on antifouling measures and cleaning of aquaculture equipment and facilities	
Standards	Guidance
<p>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. <i>(EC) 889/2008 Art. 6e (1)</i></p>	<p>You need to be able to demonstrate how you manage the removal of bio-fouling organisms.</p>
<p>15.1.2 Cleaning equipment</p> <ol style="list-style-type: none"> 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. <i>(EC) 834/2007 Art. 15g</i> <i>(EC) 889/2008 Art. 6e (2)</i> <i>(EC) 889/2008 Art. 35</i> 	
<p>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. <i>(EC) 889/2008 Art. 25s (2)</i></p>	<p>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.</p>
<p>15.1.4 Products for cleaning and disinfection 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 aquaculture animals (*):</p> <ol style="list-style-type: none"> 1. ozone 2. sodium hypochlorite 	<p>Your cleaning procedures must document what techniques and products you use.</p>

3. calcium hypochlorite
4. calcium hydroxide
5. calcium oxide
6. caustic soda
7. alcohol
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) 889/2008 Annex VII

(*) 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).

15.2 Pest control

Standards

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 precautionary measures to reduce the risk of contamination of organic products.

(EC) 889/2007 Art. 63(1)(c)

Guidance

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

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) 889/2008 Art. 63(1c)



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 plan to use pyrethrum as a spray or fog to control insects then additional safeguards could include:

- before using pyrethrum, you will remove all organic products from the area to be treated
- you will not put organic products back into the treated area for at least 24 hours after the treatment
- you will 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.

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

15.3 Transport, dispatch and receipt of goods	
Standards	Guidance
<p>15.3.1 Collection of products and transport to preparation units</p> <p>If you are collecting organic 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.</p> <p style="text-align: right;"><i>(EC) 889/2008 Art. 30</i></p>	<p> Collection records.</p>
<p>15.3.2 Labelling & transporting products</p> <ol style="list-style-type: none"> 1. If you send an organic product to another company, including retailers, wholesalers and other licensees for further processing, packing or re-labelling then you must: <ol style="list-style-type: none"> a) ensure it is transported in a way that would prevent substitution. b) label it clearly, either on the product or on accompanying documentation undeniably linked to it so that the recipient can easily identify: <ol style="list-style-type: none"> (i) the product and its organic status (ii) the name and address of the operator, and, if different, the seller or owner of the product c) include your certification code, traceability code and % organic content of the product (if less than 95%). If this information is provided on the accompanying documentation, it must also include information on the supplier and/or transporter. 2. You do not need to use closed packaging, containers or vehicles if: 	<p>For additional requirements for labelling of retail packed products, please refer to chapters 14.9 and 14.10.</p> <p>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.</p> <p>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.</p> <p> Records of transportation of loose organic products.</p> <p>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</p>



<p>a) transportation is between two organically certified operators</p> <p>b) products are accompanied by a document containing the information required in point 1b above</p> <p>c) both the sending and receiving operators keep records of the transportation.</p> <p style="text-align: right;"><i>(EC) 889/2008 Art. 31(1)(2)</i></p>	<p>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.</p>
<p>15.3.3 Receiving organic products</p> <p>When you receive an organic 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.</p> <p style="text-align: right;"><i>(EC) 889/2008 Art. 33</i></p>	<p>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.</p> <p>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:</p> <ul style="list-style-type: none"> • get written confirmation from the supplier • send it back • sell it as non-organic • use it in non-organic products.

15.4 Storage of products	
Standards	Guidance
<p>15.4.1 General separation</p> <p>You must manage your organic storage areas and containers in such a way to 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.</p> <p style="text-align: right;"><i>(EC) 889/2008 Art.35(1)</i></p>	<p>Demonstrate that your organic products are clearly identified and separated from areas used for other purposes. Examples include, but are not limited to:</p> <ul style="list-style-type: none"> • 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.
<p>15.4.2 Handling and separating organic and non-organic products</p> <p>When you use the same equipment and premises to store and handle both organic and non-organic products you must:</p> <ol style="list-style-type: none"> minimise the risk of mixing organic products with other products and foodstuffs by clearly identifying and separating them during the production process, and effectively clean equipment and storage areas used to handle or store non-organic products before handling or storing organic products. <p><i>(EC) 889/2008 Art.35(4); 26 (3)</i></p>	Also refer to the 'preserving organic integrity' section (chapter 14.3), for details of contamination and products and substances we do not allow.
<p>15.4.3 Storing unauthorised inputs on organic units is prohibited</p> <p>The storage of inputs in organic plant, seaweed, livestock and aquaculture production units, which are not permitted under these standards is prohibited.</p> <p><i>(EC) 889/2008 Art.35(2)</i></p>	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.

15.5 Site selection	
Standards	Guidance
<p>15.5.1 Site suitability for farming and collection of wild seaweed</p> <p>Your production units and/or collection areas must be sited in locations:</p> <ol style="list-style-type: none"> that 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) are free from contamination by substances not permitted 	<p>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.</p> <p>Defra, the competent authority in GB, will provide further guidance. We expect it to reflect the criteria below:</p> <ul style="list-style-type: none"> 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

<p>in organic production</p> <ol style="list-style-type: none"> 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 environment or existing species within it. <p style="text-align: right;"><i>(EC) 834/2007 Art. 13 (1)(2)</i> <i>(EC) 889/2008 Art. 6b (1)</i></p>	<p>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.</p>
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15.6 Seaweed production	
Standards	Guidance
<p>15.6.1 Organic and non-organic production Organic and non-organic production units must be adequately separated based on:</p> <ol style="list-style-type: none"> 1. the natural situation 2. separate water distribution systems 3. distance 4. tidal flow 5. upstream and downstream location of the organic production unit. <p style="text-align: right;"><i>(EC) 889/2008 Article 6b (2)</i></p>	<p>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.</p>
<p>15.6.2 Seaweed harvesting biomass estimate For seaweed harvesting sites, you must conduct a one-off biomass estimate at the start of production.</p> <p style="text-align: right;"><i>(EC) 889/2008 Art. 6b (6)</i></p>	<p> Show how you have estimated your biomass and justify how the methodology that you use is appropriate for your environment.</p>
<p>15.6.3 Sustainable harvesting of wild seaweed</p> <ol style="list-style-type: none"> 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: <ol style="list-style-type: none"> a. harvesting technique b. minimum sizes c. minimum ages d. reproductive cycles or 	<p> 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.</p>

<p>e. size of remaining seaweed.</p> <p>3. You must keep records that demonstrate:</p> <ol style="list-style-type: none"> 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. <p>4. Your records of harvest estimates and sources of potential pollution must provide evidence that you are managing the harvesting areas sustainably with no long term impact.</p> <p style="text-align: right;"><i>(EC) 834/2007 Art. 13 (1)(b)</i> <i>(EC) 889/2008 Art. 6c, Art 73b (2)(b)(c)</i></p>	
<p>15.6.4 Seaweed cultivation</p> <ol style="list-style-type: none"> 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 	

<p>other equipment used for growing seaweed.</p> <p>7. Seaweed cultivation should preferably form part of a polyculture system.</p> <p>8. You must record the culture density or operational intensity.</p> <p style="text-align: right;"><i>(EC) 834 Art. 13 (2)(c)</i> <i>(EC) 889/2008 Art. 6d</i></p>	<p style="text-align: center;">  Records of culture density or operational intensity. </p>
<p>15.6.5 Cultivated seaweed conversion period</p> <p>1. The conversion period for a seaweed harvesting site shall be six months.</p> <p>2. The conversion period for a seaweed cultivation unit shall be the longer of six months or one full production cycle.</p> <p style="text-align: right;"><i>(EC) 889/2008 Art. 36a</i></p>	
<p>15.6.6 Ensuring genetic diversity in indoor culture stock</p> <p>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 supplement indoor culture stock.</p> <p style="text-align: right;"><i>(EC) 834 Art. 13 (2)(b)</i></p>	
<p>15.6.7 Seaweed cleaning and drying</p> <p>1. If your final product is fresh seaweed you must only flush it with seawater.</p> <p>2. If your final product is dehydrated seaweed you may also use potable water for flushing, and salt may be used for moisture removal.</p> <p>3. You must not use direct flames for drying seaweed.</p> <p>4. If you use ropes or other equipment when drying seaweed, they must be free from anti-fouling treatments and cleaning or disinfection substances, except those listed in standard <i>15.1.4</i></p> <p style="text-align: right;"><i>(EC 889.2008 Art.29a)</i></p>	

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 ₂ O 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 ₂ O 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	
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).