



Organic Standards for Northern
Ireland
Food and drink

Version 1 – applicable from 1st January
2022



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Introduction

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

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

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

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

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

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

- [textiles](#)
- [cosmetics](#)

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

Guide to using these standards

The standards are listed in the column on the left. Where necessary, guidance is provided in the column on the right, with a grey background to differentiate it from the standard.

- Each standard is referenced with the relevant article/s of the EU Organic Regulation.

R 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.

I 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
<p>NI 6.6.6 Water Water that you use as an ingredient must be potable (fit for drinking).</p> <p><i>(EC) 2018/848 Annex II Part IV (2.2.2)</i></p>	<p>You will need to demonstrate that the water you use is potable. Potable water is defined by the EU Drinking Water Directive (98/83/EC). In the UK, this is transposed into The Water Supply (Water Quality) Regulations 2016.</p> <p>R If you are using mains water you can demonstrate that your water is potable by indicating your water supplier on your product specification form. If your water is from a bore hole, demonstrate how you ensure it is potable by retaining copies of your water quality test results.</p>

The relevant part of the EU Organic Regulation is referenced here

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

NI 5.0 General standards for organic food and drink

NI 5.1 Scope

Standards

5.1.1 Scope of the standards

1. The standards in this document set out the rules that must apply for all stages of production, preparation, labelling, importing, exporting and distribution in order for products to be labelled and marketed as organic in Northern Ireland and the EU. The organic regulation covers products originating from agriculture, including aquaculture and beekeeping: ards cover:
 - a) live or unprocessed agricultural products, including seeds and other plant reproductive material; (refer to separate standards document for farming, growing and plant reproductive material)
 - b) processed agricultural products for use as food;
 - c) feed. (Refer to separate feed standards document)
 - d) certain other products closely linked to agriculture:
 - Yeasts used as food or feed,
 - maté, sweetcorn, vine leaves, palm hearts, hop shoots, and other similar edible parts of plants and products produced therefrom,
 - sea salt and other salts for food and feed (Salt production standards are under development by the EC)
 - silkworm cocoon suitable for reeling,
 - natural gums and resins,
 - beeswax,
 - essential oils,
 - cork stoppers of natural cork, not agglomerated, and without any binding substances,
 - cotton, not carded or combed,

Guidance

If you are unsure whether the activity you are carrying out requires certification, please [contact us](#).

For standards regarding Aquaculture and Seaweed, Farming and Growing, and Feed Processing, please visit our [website](#).

The scope of these standards does not include catering.

<ul style="list-style-type: none">- wool, not carded or combed,- raw hides and untreated skins,- plant-based traditional herbal preparation <p>2. You must ensure you comply with all other relevant EU legislation.</p> <p><i>(EC) 2018/848 Art. 1(1); Art. 9 (1); Art. 19 (1)</i></p>	
<p>5.1.2 Products from hunting and fishing of wild animals</p> <p>Products from the hunting and fishing of wild animals cannot be sold as organic.</p> <p><i>(EC) 2018/848 Art. 3</i></p>	

NI 5.2 Objectives and principles

What is this chapter about?

This section details the principles on which these organic standards are based. **Organic is a 'whole system' approach to farming and food production.** It recognises the close interrelationships between all parts of the production system from the soil to the consumer. This comprehensive set of organic principles guides our work and our standards.

Standards	Guidance
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NI 5.2.1 General principles of organic production

An organic production system must meet the following principles and objectives:

1. To produce food of high quality and in sufficient quantity by the use of processes that do not harm the environment, human health, plant health or animal health and welfare.
2. To work within natural systems and cycles at all levels, from the soil to plants and animals, and contribute to the protection of the environment and the climate.
3. To maintain the long term fertility and biological activity of soils.
4. To contribute to high animal welfare standards and, in particular, to meeting animals' species-specific behavioural needs;
5. To respect regional, environmental, climatic and geographic differences and the appropriate practices that have evolved in response to them.
6. To maximise the use of renewable resources and recycling.
7. To design and manage organic systems which make the best use of natural resources and ecology to prevent the need for external inputs. Where this fails or where external inputs are required, the use of external inputs is limited to organic, natural or naturally-derived substances.
8. To limit the use of chemically synthesised inputs to situations where appropriate alternative management practices do not exist, or natural or organic inputs are not

available, or where alternative inputs would contribute to unacceptable environmental impacts.

9. To exclude the use of soluble mineral fertilisers.
10. To foster biodiversity and protect sensitive habitats and landscape features, such as natural heritage sites.
11. Substantially contributing to a non-toxic environment.

12. To use preventative and precautionary measures and risk assessment when appropriate.
13. To exclude the use of GMOs and products produced from or by GMOs with the exception of veterinary medicinal products.
14. Encouraging short distribution channels and local production.
15. Encouraging the preservation of rare and native breeds in danger of extinction.
16. Contributing to the development and use of plant genetic material adapted to the specific needs and objectives of organic agriculture, including the use of organic heterogeneous material and varieties suitable for organic production.
17. Fostering the development of organic plant breeding activities in order to contribute to favourable economic perspectives of the organic sector.
18. Ensuring the integrity of organic production at all stages of the production, processing and distribution of food and feed.
19. The exclusion from the whole organic food chain of animal cloning, rearing artificially induced polyploid animals, and ionising radiation
- 20.

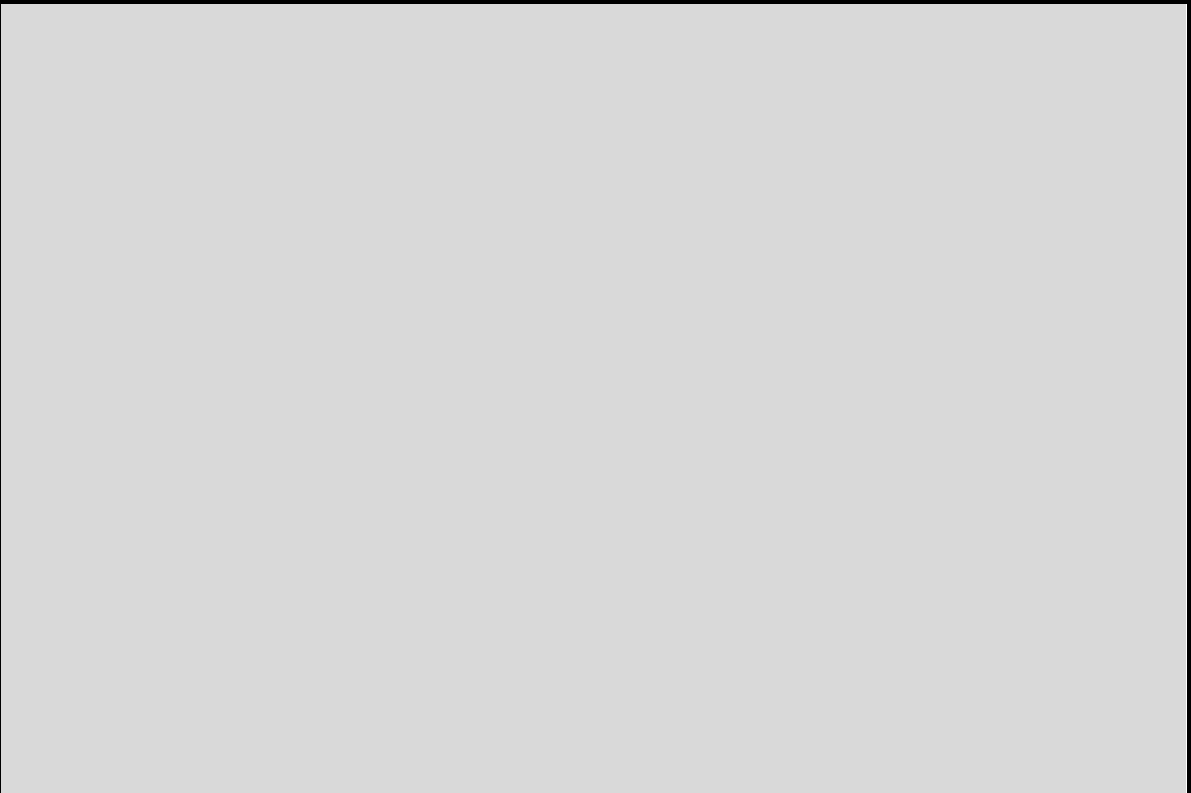
EC) 848/2018 Art. 4; Art. 5

(EC) 848/2018 Annex II Part I 1.9.2 (EC) 848/2018 Art. 24 (5)

NI 5.2.2 Specific principles for the processing of organic food
 In addition to the overall organic principles set out in standard 5.2.1, the processing of organic food must be based on the following specific principles:

1. The production of organic food from organic agricultural ingredients.
2. The restriction of the use of food additives, of non organic ingredients with mainly technological and sensory functions and of micronutrients and processing aids, so that they are used to a minimum extent and only in case of essential technological need or for particular nutritional purposes.
3. The exclusion of substances and processing methods that might be misleading regarding the true nature of the product.
4. The processing of food with care, preferably with the use of biological, mechanical and physical methods.
5. the exclusion of food containing, or consisting of, engineered nanomaterials.

(EC) 2018/848 Art. 7



NI 5.3 Becoming Soil Association certified	
What is this chapter about? This chapter explains which activities require certification and how you can certify your business to the EU Organic Regulation equivalent standards.	
Standards	Guidance
NI 5.3.1 Certifying your business To become certified to these organic standards you must have a certification contract with an independent, accredited	Businesses across the world can become certified to standards that meet the EU Organic Regulation requirements. In NI, NICA is the competent authority, they have delegated some control tasks to accredited organic certification bodies. The

<p>certification body and comply with all relevant organic standards for your organic activity.</p> <p style="text-align: right;"><i>(EC) 2018/848 Art. 34 (1)</i></p>	<p>certification body that is appointed by the Soil Association to inspect and certify to the standards in the UK is Soil Association Certification.</p> <p>Additionally, Soil Association Certification is accredited by IOAS (International Organic Accreditation Service) and authorised to offer organic certification in specific countries outside the EU for certain types of products. Please contact Soil Association Certification for more details.</p>
<p>NI 5.3.2 Activities that require certification</p> <ol style="list-style-type: none"> 1. In the UK and EU all stages of the organic supply chain must hold organic certification. 2. Before placing any products on the market as 'organic' or 'in-conversion' your business must be certified to produce, process, package, store, label, import, export, distribute, wholesale, or act as the first consignee for imported products, and any other activities that require the physical or financial ownership of organic or in-conversion products or ingredients. 3. You do not need certification if you only sell organic products directly to the final consumer or user provided that you do not produce, prepare, store organic products other than in connection with the point of sale, or import such products from a third country or subcontract out such activities to another operator. In other EU countries certification may be required for these activities. <p style="text-align: right;"><i>(EC) 2018/848 Art. 34 (1)(2)(3)</i></p>	<p>Without adequate certification at each stage of the supply chain, the products may lose their organic status. If you are unsure whether the activity you are carrying out requires certification, please contact us.</p> <p>'Placing on the market' is defined as: 'the holding of food or feed for the purpose of sale, including offering for sale or any other form of transfer, whether free of charge or not, and the sale, distribution, and other forms of transfer themselves' Regulation (EC) No 178/2002; Art.8.</p> <p>You need certification if you manufacture, trade, wholesale, distribute, store, break down, pack, repack, re-label or process organic materials out of sight of the final customer. This includes (this is not an exhaustive list):</p> <ul style="list-style-type: none"> • wholesaling and storing products only, both packed and loose • collecting bulk products from many points, for example milk haulier • supplying ingredients to others to process for you • Buying and selling organic product – 'placing on the market' • food service • on-farm processing and packing • importing organic products from outside NI or the EU • first consignees of organic product from outside NI or the EU), and • seed and animal feed mills. <p>For more information on the certification requirements for importing and exporting please refer to the importing standards (see section 6.8).</p>

5.3.3 Organic certificate

1. You are not allowed to sell products with the Soil Association symbol or with reference to organic or in-conversion 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 the crops, livestock and/or products you are certified to produce, process and/or sell as organic.
3. The certificate may be in electronic format.
4. You are not entitled to obtain a certificate from more than one control body for the same category of products in the same country. This includes at different stages of production, preparation and distribution

(EC) 2018/848 Art. 35 (1)(2)(4)(5)

(EC) 2018/848 Art. 39

Soil Association Certification will issue licensees with the following documentation:

- An annual certificate with valid from and to dates, your name, address and licence number.
- A Trading Schedule with your certified products and status.
- For producers, an Information Schedule listing your licensed enterprises, holdings and fields.

If you are a farmer with animals and/or land in conversion, these will be shown as **'in-conversion' on your Trading Schedule. Once they have gone through the relevant conversion period they will be shown as 'organic' on your Trading Schedule** and you can start trading as organic.

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.

Annual renewal of your licence is linked to you continuing to meet the relevant standards and payment of the relevant renewal fee. Within a year of your original application date we will send you a renewal invoice.

The categories are as follows (2018/848 Article 35.7)

- (a) unprocessed plants and plant products, including seeds and other plant reproductive material;
- (b) livestock and unprocessed livestock products;
- (c) algae and unprocessed aquaculture products;
- (d) processed agricultural products, including aquaculture products, for use as food;
- (e) feed;
- (f) wine;
- (g) other products listed in Annex I to this Regulation or not covered by the previous categories.

Examples:

An egg producer who also packs eggs, or a grower who also packs the produce could not have certification with 2 different CBs. This because both the production and the packing would be classed as category A products (unprocessed).

An egg producer who then processes the eggs into mayonnaise could have certification with different CBs as the egg production would fall under category A and the processing under category B.

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 EU Regulation No. 2018/848.

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

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

- a) licensees change certification bodies,
- b) non-compliances are found,
- c) organic status of a products is lost, and
- d) 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: Soil Association Certification, Spear House, 51 Victoria Street, Bristol, BS1 6AD

NI 5.4 Your obligations when certified

What is this chapter about?

This chapter explains your responsibilities and obligations when certified to these organic standards.

Standards

NI 5.4.1 Description of your activities

1. Before starting your organic enterprise, you must describe how you will comply with these organic standards, and the relevant practical measures to be taken to ensure compliance with this Regulation. If you make any changes to your activity you must update your certification body accordingly.
2. You must include a full description of your premises, units and activities including:
 - a) facilities used for reception, processing, packaging, labelling and storage of products before and after any processing operations, and
 - b) procedures for the transport of products.

(EC) 2018/848 Art. 39

Guidance

To help you meet this requirement we have created an application form that outlines the information we need from you.

You will need to have documentation that describes what you do. If you have a quality management system already, make sure these points are included within it.

If you make any significant changes to your activities, you must inform the certification team and make sure any relevant documentation is updated. Important changes are, for example, change of location of an activity, change of ownership, or change of contact person. Another important change is alteration of certified production which means that information previously submitted about the production is no longer correct.

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 or if you have an abattoir and you want to start processing burgers and sausages. Depending on **what you're adding or expanding, we will need to update your certificates and you may need an additional inspection or licence.**

NI 5.4.2 Subcontracted operations

If you subcontract out your organic activity, in part or whole, to a third party, they must hold their own organic certification, unless you remain responsible for that organic production and have not transferred that responsibility to the subcontractor, in which case those activities may be covered under the scope of your organic license. The information in 5.4.1 must also include:

If you plan to contract out part or all of your operation, please contact the certification team.

<ul 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 style="text-align: right;"><i>(EC) 2018/848 Art. 34 (3) (5)</i></p>	
<p>NI 5.4.3 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 5.4.1 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 in the event that subcontractors are subject to controls by different control authorities or control bodies. f. accept handing over information about your certification history when changing certification body or control authority g. will inform your buyer and certification body or control authority immediately in the event that a suspicion of non-compliance has been substantiated, that a suspicion of non-compliance cannot be eliminated, or that non-compliance that affects the integrity of the products in question has been established. 	<p>This is covered in the contract you sign when you apply for certification with us and the declaration you sign after every inspection.</p>

<p>h. in the case of withdrawing certification inform the certification body or control authority without delay</p> <p>i. accept that your Certification Body or control authority retains your certification history for a minimum of 5 years</p> <p>j. must inform the certification body of any changes to your activities.</p> <p style="text-align: right;"><i>(EC) 2018/848 Art.39 (1)(d)(iii)</i></p>	
<p>NI 5.4.4 Other obligations and statutory requirements</p> <p>You must make sure your organic business and operations comply with all statutory regulations in your country, and you must make all declarations and other communications that are necessary for official controls.</p> <p style="text-align: right;"><i>(EC) 2018/848 Art.2 (4)(5); Art. 37; Art. 39 (1)(b)</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, and • wildlife conservation and protection.
<p>NI 5.4.5 Certification code</p> <p>1. Each certification body is issued with a unique certifier code.</p> <p>2. You must use this code if you are packing and labelling products yourself or if another Soil Association certified business in the UK is packing or labelling the product on your behalf.</p> <p style="text-align: right;"><i>(EC) 2018/848 Art. 32 (5)</i> <i>(EC) 2021/279 Art. 3</i></p>	<p>Please refer to the labelling sections 5.8 and 5.10 for more information on labelling requirements.</p>

NI 5.5 Inspections

What is this chapter about?

This chapter explains the certification and inspection process and details your obligations as a licensee and the obligations of the certification body during the inspection process.

Standards

NI 5.5.1 Inspection visits

1. A physical inspection of your organic certified activities must be carried out once per year. You may be subject to additional announced or unannounced inspections based on an assessment of risk.
2. Where no non-compliance affecting organic integrity have been raised in the last three years and no additional areas of risk have been raised by us you may have a reduced frequency of inspection. The period between two physical on-the-spot inspections shall not exceed 24 months. You may also be inspected by your competent authority as part of their surveillance of our inspection procedures.

(EC) 2018/848 Art. 38 (2)(3)

Guidance

We may carry out additional inspections if:

- you wish to add a new enterprise to your licence
- you move to new premises
- we receive a complaint regarding your business
- it is necessary to inspect seasonal activity or at different times of year
- we need to inspect again to make sure you have corrected non-compliances
- you are selected as part of our additional inspection programme and/or our risk assessment of your operations suggests the need for this.

We may charge you for these additional inspections if they are needed because of non-compliances.

At least 10% of a certification body's inspections must be unannounced and 10% must be risk-based extra inspections. These are based on the general evaluation of the risk of non-compliance with the organic production rules, taking into account at least the results of previous controls, the quantity of products concerned and the risk for exchange of products.

NI 5.5.2 What happens at the inspection

1. At your inspection Soil Association Certification will:
 - a) verify that the description of your activities provided in your declaration is accurate
 - b) verify whether your activities are compliant with organic standards, and
 - c) compile an inspection report with any possible deficiencies and non-compliances found.
2. You or an appointed representative must sign the inspection declaration stating that you agree with the

As part of closing the meeting your Inspector will explain any non-compliances found during your inspection and will ask you to sign a Declaration and explain the need to complete an *Action Summary Form* (usually left with you at the end of inspection) which lists the outcomes of the inspection. This includes any areas that do not comply with the standards and asks how you will correct them. It may also ask for extra information to complete the approval process.

You must respond with details of the actions you will take to address non-compliances and supply any other information requested, before the deadline given. When we have received your returned form and agreed the information

<p>outcomes of the inspection and to undertake necessary corrective actions. <i>(EC) 2018/848 Art. 39 (d); Art. 38 (6)</i></p>	<p>you have given is satisfactory, we will approve your corrective actions and issue/reissue your certificate.</p>
<p>NI 5.5.3 Access to facilities You must give Soil Association Certification or your control authority:</p> <ul style="list-style-type: none"> a) access to all parts of your unit and all premises, including any non-organic production units and any storage premises for input products which it deems necessary in order to certify your organic activities b) access to accounts and relevant supporting documents which it deems necessary in order to certify your organic activities c) any information reasonably necessary for the purposes of certifying your organic activities, and d) when requested, the results of your own quality assurance programmes. <p><i>(EC) 2018/848 Art. 38 (1)(b)(c)</i> <i>(EC) 2017/625 Art. 15 (1)(2)</i></p>	
<p>NI 5.5.4 Sampling You must allow Soil Association Certification to take samples which will be analysed for the presence of prohibited substances and checking compliance to organic standards. <i>(EC) 2018/848 Art. 38 (4)(c)</i> <i>(EC) 2021/279 Art. 7 (c)</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>

NI 5.6 Non-compliance with the standards

What is this chapter about?

This chapter deals with non-compliances. A non-compliance is when an activity does not comply with an organic standard.

Standards

NI 5.6.1 Non-compliances

1. Where you are found not to comply with organic standards Soil Association Certification will issue you with a non-compliance. The level of sanction will be proportionate to the severity and extent of the non-compliance and the risk it poses to the integrity of the organic product. Soil Association Certification will always apply the precautionary principle when making decisions on compliance to organic standards.
2. Depending on the severity of the non-compliance Soil Association Certification may suspend or even withdraw your licence. If your licence is suspended or withdrawn, you must **not** trade as organic.
(EC) 2018/848 Art. 37; Art. 38 (1); Art. 41 (3); Art. 42

Guidance

At the end of the visit, your Inspector will leave you an *Action Summary Form and Declaration* 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.

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*.

Please note, expiry of the certificate is linked to payment of the annual fee, not your inspection. You will only get new certification documents after approval of your *Action Summary Form and Declaration* if it was your application inspection or some information stated on the documents has changed. The expiry date remains the same.

We may suspend or terminate 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

	<ul style="list-style-type: none"> • an inspector is refused access to premises • an inspector is refused permission to take a sample • if you do not send the completed <i>Action Summary Form and Declaration</i>, 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>The classification of the non-compliances falls into three categories: minor, major and critical, and takes into account the following criteria:</p> <ul style="list-style-type: none"> • the measure in place to prevent non-compliances. • the impact on the integrity of the organic or in-conversion status of product • the ability of the traceability system to locate the affected product(s) in the supply chain; <p>(iv) previous non-compliances.</p>
<p>NI 5.6.2 Reporting non-compliances</p> <ol style="list-style-type: none"> 1. If you consider or suspect that any of your products do not meet organic standards, then you must inform us immediately and either: <ol style="list-style-type: none"> a) Withdraw any reference to organic in relation to the product. b) check whether the suspicion can be substantiated. c) 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) 2018/848 Art. 27</i> 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 whilst we investigate, which we will complete as soon as possible in a reasonable time period taking into account the complexity of the case and the 	<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*. • A complaint from a reliable source. • You have not been able to verify the organic status of goods you have received (see section 5.7 for further information). • Not being able to verify valid certification of a product or supplier. For example, if your supplier's certification has been revoked. • Knowing that an element of the production did not meet organic standards, for example a prohibited substance has accidentally been applied to your crop or a non-organic ingredient has been used by mistake.

<p>durability of the product. Before we make this decision we will give you opportunity to comment. You will need to cooperate fully with any investigation to resolve the suspicion.</p> <p>If the suspicion is confirmed, then you must remove any reference to organic from the product. If the suspicion is not confirmed then you no longer have to withhold the product from sale.</p> <p style="text-align: right;"><i>(EC) 2018/848 Art. 41 (1)(2)</i></p>	<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>SA NI 5.6.3 Investigation into positive residue detections</p> <p>If your product has a positive residue detection for a substance not authorised for use in organic production we will carry out an investigation to determine;</p> <ul style="list-style-type: none"> a) if products or substances not authorised in organic production have been used. b) if sufficient precautionary measures have not been taken. c) if sufficient measures following previous requests from certification body have not been taken. <p>You will be given the opportunity to comment on the investigation and you may be required to take corrective measure to avoid future contamination.</p> <p style="text-align: right;"><i>(EC) 2018/848 Art. 29 (1)(2)(3)(4)</i></p>	
<p>NI 5.6.4 Exceptions</p> <p>Exceptions to certain production rules will only be allowed when explicitly referenced in these standards. Permission must may be granted or confirmed by your certification body or competent authority..</p> <p style="text-align: right;"><i>(EC) 2018/848 Art. 40 (4)(b)</i></p>	

NI 5.6.5 Appeals and complaints

We appreciate there may be occasions when you wish to make a formal complaint to us. This could be regarding service, standards, 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.

If you have a complaint please send details in writing to cert.complaints@soilassociation.org or telephone Client Services on 0117 987 4564.

If you wish to appeal a certification decision please send full details to the certification team.

NI 5.7 Record keeping

What is this chapter about?

This chapter details all the records that you will need to keep and have available at your inspection.

Standards

NI 5.7.1 General record keeping

1. You must have a record keeping system in place which allows you to prove the organic status of your products. Your records need to cover all production stages from everything produced or bought in through to all goods sold or dispatched and must allow you to demonstrate the balance between input and output. They must also allow retrospective traceability.
2. You must keep stock and financial records at your unit or premises which make it possible to verify the following information for every product:
 - a) the suppliers, sellers or exporters
 - b) the nature and quantities of organic products delivered, including where relevant:
 - i) nature and quantities of all materials bought and the use of such materials
 - ii) the composition of compound feed stuffs
 - c) the nature and quantities of organic products held in

Guidance



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 sufficient organic material for 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.



Your records need to include:

- checked organic status of goods delivered as per standard 5.14.3
- 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

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) 2018/848 Art. 39 (1); Annex II Part IV (1.5) (d)

- 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.

R 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.



R You need to keep all records for at least shelf-life plus 12 months (or if food can be frozen then the records should be kept for shelf-life plus frozen time plus 12 months), with the exception of Certificates of Inspection which must be kept for 2 years. Please refer to the importing section 6.8 for details.


R Make sure that your records meet any other legally required time scales that might be specific to your products.

NI 5.7.2 Verifying certification documents

1. You must verify the certification documents of your suppliers and check that they:

A certification document will be the organic certificate, or in the case of Soil Association Certification licensees this includes the certificate and trading

<p>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.</p> <p>2. You must make a record of these checks. <i>(EC) 2018/848 Art. 35 (6)</i></p>	<p>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 5.14.2.</p> <p>Tools such as BioC could be used as a way of doing this.</p> <p> Records of verification checks</p>
<p>NI 5.7.3 Complaints register You must keep a complaint register for your business. This must record:</p> <p>a) all complaints you make or receive b) any response to the complaint c) the action(s) taken.</p> <p><i>(EC) 2018/848 Art. 2 (4)(5)</i> <i>ISO17065 (4.1.2.2)</i></p>	<p> Keeping a record of any complaints you receive encourages transparency. It allows businesses to monitor issues and encourages good practice by ensuring there is a documented system for dealing with complaints.</p>

<h2>NI 5.8 General labelling</h2>	
<p>What is this chapter about? This section contains the labelling standards which need to be met if you wish to label your product as organic.</p>	
<p>Standards</p>	<p>Guidance</p>
<p>NI 5.8.1 Using the term organic If you wish to refer to organic in relation to product referred to in standard 5.1.1 anywhere on a label, in advertising materials or commercial documents, you must meet the requirements of these standards.</p> <p>Terms listed in annex IV of (EC) 2018/848 (also listed in the guidance to this standard) and their derivatives, this includes terms used in the EU to describe organic products. whether</p>	<p> Labelling refers to the way in which you identify your products and show their organic status. The labelling standards apply to:</p> <ul style="list-style-type: none"> • 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, and • web content.

alone or in combination, may be used throughout the European Union and in any language listed.

(EC) 2018/848 Art. 2 (3)
(EC) 2018/848 Art. 30 (1)

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, and 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".

Labelling legislation

Along with meeting these standards for labelling, you will also need to make sure your labels meet other relevant labelling legislation such as *Regulation 1169/2011* on the provision of food information to consumers, and the *Food Information Regulations*.

List of terms for organic (annex IV of (EC) 2018/848)

BG: б и о л о г и ч е н .

ES: ecológico, biológico, orgánico.

CS: ekologické, biologické.

DA: økologisk.

DE: ökologisch, biologisch.

ET: mahe, ökoloogiline.

EL: β ι ο λ ο γ ι κ ό .

EN: organic.

FR: biologique.

GA: orgánach.

HR: ekološki.

IT: biologico.

	<p>LV: bioloģisks, ekoloģisks. LT: ekologiškas. LU: biologesch, ökologesch. HU: ökológiai. MT: organiku. NL: biologisch. PL: ekologiczne. PT: biológico. RO: ecologic. SK: ekologické, biologické. SL: ekološki. FI: luonnonmukainen. SV: ekologisk.</p>
<p>NI 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:</p> <p>a) They meet the composition requirements in standard 6.3.1 <i>(EC) 2018/848 Art. 30 (5)(a)</i></p> <p>b) The labelling includes an indication of which ingredients are organic in the ingredients list. <i>EC) 2018/848 Art. 30 (5)(a)</i></p> <p>c) The EU organic logo is used on the labelling of pre-packaged food. <i>(EC) 2018/848 Art. 33 (1)(5); Art. 32 (1)(b)</i></p> <p>d) When the EU logo is used, an indication of where the ingredients were farmed or grown (see standard 5.8.7).</p>	<p>Guidance is set out below:</p> <p>b) Identifying organic ingredients</p> <p>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. This also includes non-organic top notes used in juice from concentrate, which must be identified on the retail label of the juice. Note that a derogation to use non-organic top notes must be obtained as per standard 6.7.1.</p> <p>c) 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.</p> <p>d) Statement of agricultural origin See standard 'declaring ingredient origin' (5.8.7) for details.</p> <p>e) Certifier code</p>

<p style="text-align: right;"><i>(EC) 2018/848 Art. 32 (2)(EC) 2021/279 (3)</i></p> <p>e) 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 if the EU logo is used.</p> <p style="text-align: right;"><i>(EC) 2018/848 Art. 32 (1)(a)</i> <i>(EC) 2021/279 (3)</i></p> <p>f) A traceability code, such as a batch or date code. <i>(EC) 2018/848 Annex III (2.1)(d)(EC)</i></p> <p>g) 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.</p> <p style="text-align: right;"><i>(EC) 2018/848 Art. 32 (3)</i></p>	<p>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 packing and labelling the product yourself, or a Soil Association certified company in the UK is packing or labelling the product on your behalf, this is the code which must be used.</p> <p>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.</p> <p>If your product is labelled outside the UK or 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.</p> <p>If you are in any doubt as to what certifier code you should use on your labels please contact the certification team for guidance.</p> <p>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.</p> <p>f) Traceability code Your labelling must include a traceability code. Please refer to the record keeping standard 5.7.1 for details.</p>
Standards	Guidance
<p>NI 5.8.3 Products with less than 95% organic ingredients</p> <p>1. For products where less than 95% of the agricultural ingredients are organic you can only include reference to</p>	<p>Guidance for each point is set out below:</p> <p>1. Less than 95% organic bulk labels For bulk products which do not include the ingredient information on the label, indicate the total percentage of organic ingredients on the product label instead.</p>

organic in the ingredients list. In order to do this you must:

- a) indicate which ingredients are organic in the ingredients list.
- b) include the total percentage of organic ingredients in the ingredients list (as a percentage of the agricultural ingredients).
- c) use the same colour, size and style of lettering in the reference to organic and percentage statement as you do as for the non-organic ingredients.
- d) Also comply with standard 6.3.1, 6.3.3 and 6.3.4

(EC) 2018/848 Art. 30(5)

2. For products where the main ingredient is a product of hunting or fishing you may make reference to organic in the sales description and in the list of ingredients provided that you :
- a) indicate which ingredients are organic in the ingredients list
 - b) ensure any reference to organic in the sales description is clearly related to the organic ingredients and not the product of hunting or fishing
 - c) all other agricultural ingredients are organic
 - d) include the total percentage of organic ingredients in the ingredients list (as a percentage of the total quantity of agricultural ingredients)
 - e) in the list of ingredients use the same colour, size and style of lettering in the reference to organic and percentage statement as you do for the non-organic ingredients.

2. Main ingredient of hunting and fishing

The 'main ingredient' means it accounts for at least 50% agricultural ingredients or is the characterising ingredient. Added water and salt are not taken into account.

Your labelling must not infer the product is organic. Any references to organic must clearly be only be in relation to the organic ingredients.

Products of hunting and fishing are considered agricultural ingredients so are included in percentage calculations.




For example, Sardines in tomato sauce:

Sardines	52%
Organic tomatoes	32%
Organic olive oil	11%
Organic lemon	5%
Organic content =	48%

The label will indicate total organic content of 48%.

The table below provides a summary of the main differences in labelling requirements for products containing more than 95% and less than 95% organic agricultural ingredients, and in-conversion products.

	% organic agricultural ingredients	References to organic	EU Organic logo (optional unless in NI)	Certification code	Statement of agricultural origin
	More than 95%	✓	✓	✓	✓
	Less than 95%	Only in ingredient list	✗	✓	✗

<p>f) The product also complies with standard 6.3.1, 6.3.3 and 6.3.4</p> <p>g) <i>(EC) 2018/848 Art. 30 (5)</i></p> <p>3. You must not use the EU logo on products covered under points 1 and 2 above.</p> <p>4. <i>(EC) 2018/848 Art. 33 (1)</i> The label must include the code number of the certifier who certifies the company that carries out the most recent production, preparation or packing for the product (which may or may not be you). <i>(EC) 2018/848 Art. 32 (1)(a)</i></p> <p>5. You must include a traceability code, such as a batch or date code. <i>(EC) 221/642 Annex (2.1.1)(d)</i></p>		In-conversion product	You may use the wording 'product under conversion to organic farming'			
Standards		Guidance				
<p>NI 5.8.4 In-conversion products</p> <p>1. To label your product as 'in-conversion' or use a similar term, the product must:</p> <p>a) have been grown on land that has gone through at least a 12-month conversion period before the crop was harvested, and</p> <p>b) contain only one agricultural ingredient, which must be of plant origin, either processed or unprocessed.</p> <p>c) meet all of the processed food requirements as detailed in these processed food standards. <i>(EC) 2018/848 Art. 16 (1); Art. 10 (4)(b)</i></p> <p>d) ensure any reference to 'in-conversion' is not more prominent in colour, size and style of lettering than the sales description of the product.</p> <p>e) Include the certifier code in the same visual field as the reference to in-conversion.</p> <p>2. <i>(EC) 2021/279 Art. 3 (1)(a)(b)</i> You must not use the EU logo</p>						

on in-conversion products.

(EC) 2018/848 Art.33 (1)

NI 5.8.5 Using the EU organic logo

1. You must display the EU logo on labels of packaged organic products produced in Northern Ireland or the EU.
2. 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.



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

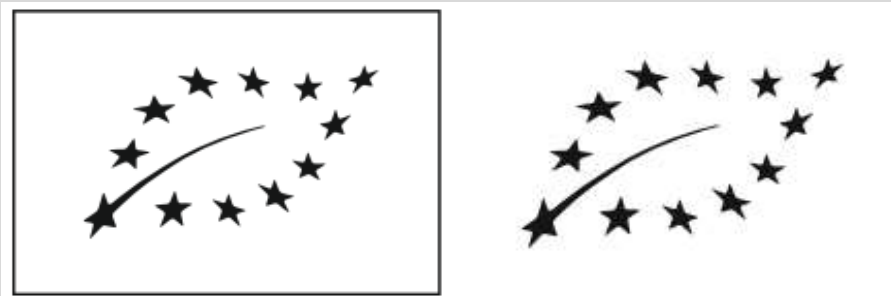


4. The EU organic logo must:

The use of the logo is mandatory for all organic pre-packaged food produced within Northern Ireland or the European Union. The terms of its use are set by the EU and more information can be found [online](#).

You can download the EU logo in various formats from [here](#).

The white EU logo with the black stars is designed to be used on a dark background only. When the EU logo is used it must appear within a box or a black outline.



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

Products without packaging do not need to display the EU logo (see standard 5.14.2 for details of what you need to include).

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

<p>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.</p> <p>5. The EU organic logo may appear:</p> <p>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.</p> <p>6. The organic production logo of the European Union shall not be used in the labelling, the presentation or the advertising of products originating from mass catering, and shall not be used to advertise the mass caterer.</p> <p><i>((EC) 2018/848 Art. 2 (3); Art. 33 (1)(4)(5); 32 (1)(2)(3))</i></p>	
<p>NI 5.8.6 Declaring ingredient origin</p> <p>1. 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:</p> <p>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.</p> <p>2. The word 'Agriculture' may be replaced by 'Aquaculture' where appropriate.</p> <p><i>(EC) 2018/848 Art. 32 (1)</i> <i>(EC) 2021/279 (Art.3) (3)</i></p>	<p>The declaration should be placed directly underneath the certifier code.</p> <p>If the EU logo is used the declaration needs to be in the same visual field as the EU logo.</p> <p>If the product contains 98% ingredients grown in a particular country , it can be labelled as that specific. For example, lamb produced in Wales could be labelled as Welsh Agriculture.</p>

NI 5.9 Making claims on your labels

What is this chapter about?

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

Standards

NI 5.9.1 Using accurate descriptions

1. References to organic production, as described in standard 5.8.1 can only be used to describe products (in labels, advertising and commercial documents on products) that meet the requirements of these standards, unless the term is not being used in relation to agricultural products in food or feed, which fall under the scope of these standards.

2. You must not use any terms, including terms used in trademarks, company names and practises, labels or advertising, that could mislead consumers into believing products are organic when they are not.

(EC) 2018/848 Art. 30 (2)

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).**

I Substantiating claims

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:

- 'Less pesticides, or
- 'Organic farming uses virtually no pesticides, or
- 'No system of farming has lower pesticide use'

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

Labelling must not be misleading

You need to make sure that the way you label your products is not misleading.

For example, if:

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

You will need to seek guidance from Trading Standards on any other claims you make on your product labels.

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

Labelling legislation

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

Visit this [website](#) for details.

NI 5.10 Labelling in specific scenarios	
Standards	Guidance
<p>NI 5.10.1 Stamping eggshells and meat You must only use colours in accordance with article 17 of Regulation (EC) No 1333/2008 for stamping meat and eggshells.</p> <p style="text-align: right;"><i>(EC) 2018/848 Annex IV (2.2.2)(c)</i></p>	<p>Egg stamps Even if you stamp your eggs with the egg markings, you still need to label the egg boxes in accordance with the general organic labelling standards.</p> <p>You can find more information on egg marking on the Defra website.</p> <p>Meat stamps Please refer to the abattoir standards on our website for full details of meat stamp requirements including details of the records which must be kept.</p>

NI 5.11 Preserving organic integrity	
What is the chapter about? The standards in this section cover which substances are prohibited and what you need to do to prevent contamination.	
Standards	Guidance
<p>NI 5.11.1 Reducing the risk of contamination</p> <p>1. In order to avoid contamination with products or substances that are not authorised for use in organic production, you must take the following precautionary measures:</p> <p>(a) put in place and maintain measures that are proportionate and appropriate to identify the risks of contamination of organic production and products with non-authorised products or substances, including systematic identification of critical procedural steps;</p> <p>(b) put in place and maintain measures that are proportionate and appropriate to avoid risks of contamination of organic production and products with non-authorised products or substances;</p> <p>(c) regularly review and adjust such measures;</p> <p>(d) document the risks identified and the measures you put in place, and</p> <p>(d) comply with other relevant requirements of these standards that ensure the separation of organic, in-conversion and non-organic products.</p> <p><i>(EC) 2018/848 Art. 28 (1); Annex II Part IV (1.2) (1.4)</i></p>	<p>Examples of risks include:</p> <p>Environmental</p> <ul style="list-style-type: none"> Contamination from nearby non-organic, or historically treated, processing or storage areas. <p>Management</p> <ul style="list-style-type: none"> Insufficient separation, clean down or procedures when carrying out non-dedicated production including equipment, processing, storage, packaging and transport. Cleaning materials insufficiently rinsed off product contact surfaces. Ineffective identification of organic and non-organic products at all times. Insufficient staff training and ongoing management to ensure procedures are being followed correctly. Insufficient pest management. Products that may be in contact with crops. <p>Risk products</p> <ul style="list-style-type: none"> Chemical or GM contamination from non-organic inputs (e.g. manure, feed, minerals, pesticides, fertilisers). Using risk ingredients – they may be a risk depending on what they are or where they come from. For example, some ingredients like maize and soya from countries like USA, Brazil, Argentina and Canada have a higher risk of being contaminated by GMOs. Residues or contaminants from packaging, such as synthetic coatings for cheese if they contain fungicides or wood that has been treated with preservatives. <p>Boiler chemicals - If you use boiler chemicals to treat water in boilers be aware</p>

	<p>that some chemicals are volatile and carry over in the steam and could contaminate organic product. For example, amines are designed to be carried into pipes with the steam to reduce corrosion. These should not be used where steam will be in direct contact with organic product or on product contact surfaces. Some boiler additives do not carry over with the steam, these include: mineral acids (usually phosphoric), polyphosphates, sodium hexametaphosphate, sodium bisulphate, sodium polyacrylate, sodium hydroxide, sulphite oxygen scavengers.</p> <p>You must document how you manage organic integrity, for example through your HACCP or quality management system.</p> <p>Where pesticide residue testing is carried out we recommend it is carried out by a laboratory accredited to the ISO 17025 standard. If possible, the actual test method should also be accredited to ISO 17025 or equivalent.</p> <p>Staff training is an important way to ensure that risk of contamination is minimised. Ensure that all new staff are adequately trained and that all staff are trained as and when changes are made to the Soil Association organic standards and your own operational procedures.</p>
<p>NI 5.11.2 Genetic modification</p> <ol style="list-style-type: none"> 1. If a product contains GMOs, consists of GMOs or is produced from GMOs it must not be labelled or advertised with reference to organic production. <i>(EC) 2018/848 Art. 30 (4) (EC)</i> 2. GMOs, products produced from GMOs, and products produced by GMOs shall not be used in food or feed, or as food, feed, processing aids, plant protection products, fertilisers, soil conditioners, plant reproductive material, micro-organisms or animals in organic production. You must be able to demonstrate the above. 3. For food and feed products in the EU, Directive 2001/18/EC, Regulation (EC) 1829/2003 or Regulation (EC) 	<p>In the EU, if a product contains GMOs or their derivatives then it must be labelled as such, (as described in 5.11.2.3) 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>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.</p> <p>4. For products that are not food or feed, or products that could be produced by GMOs or for products we are certifying outside the EU, you will need to get confirmation from your suppliers, in the form of a non-GM declaration, that the products supplied have not been produced from or by GMOs.</p> <p style="text-align: right;"><i>(EC) 2018/848 Art. 11</i></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>5.11.2.3 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> <p>The European regulations and directives referred to in the standard only apply to product within the EU market. This means that if we are certifying your business outside the EU, supplier declarations will be required for all GM risk ingredients and feed to confirm the products have not been produced from or by GMOs.</p>
<p>NI 1.11.3 Nanoparticles</p> <p>1. Organic food must not contain or consist of engineered nanoparticles.</p> <p style="text-align: right;"><i>(EC) 2018/848 Art. 7 (e)</i> <i>(EC) 201/848 Art. 3 (63)</i></p>	<p>The definition of engineered nanomaterial, as stated in (EC) 2015/2283 is as follows:</p> <p>engineered nanomaterial' means any intentionally produced material that has one or more dimensions of the order of 100 nm or less or that is composed of discrete functional parts, either internally or at the surface, many of which have one or more dimensions of the order of 100 nm or less, including structures, agglomerates or aggregates, which may have a size above the order of 100 nm but retain properties that are characteristic of the nanoscale.</p> <p>Properties that are characteristic of the nanoscale include:</p>

	<p>(i) those related to the large specific surface area of the materials considered; and/or (ii) specific physico-chemical properties that are different from those of the non-nanoform of the same material.</p> <p>Examples of products that we know may contain manufactured nanoparticles and that are commercially available include titanium dioxide and zinc oxide used in health and beauty products. The manufactured nanoparticle versions of these products are transparent.</p>
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<h2 style="color: #4F81BD;">NI 5.12 Cleaning</h2>	
<h3 style="color: #4F81BD;">What is this chapter about?</h3>	
<p>The standards in this section which cleaning products and measures are permitted for different organic activities in order to minimise the use of chemical substances and risk of contamination.</p>	
Standards	Guidance
<h3 style="color: #4F81BD;">NI 5.12.1 Cleaning measures</h3> <ol style="list-style-type: none"> 1. You must have suitable cleaning measures in place to avoid contamination and maintain the integrity of your products throughout production, processing and storage. 2. You must monitor your cleaning measures to make sure they are effective, adjusting measures where appropriate, and keep records to show that you have done this. 3. If you process or store both non-organic and organic at the same site, you must ensure organic processing or storage is only carried out once suitable cleaning of the equipment and/or storage area(s) has been carried out. <i>(EC) 2018/848 Art. 28; Annex II Part IV (1.2,1.4,1.5);</i> 	<p>Your cleaning procedures must detail 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>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>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>Even if you do not produce organic, for example, if you just wholesale or transport, cleaning is still important to minimise the risk of contamination. For</p>

Annex III (7.4)(c)

example, loading equipment and vehicles need to be cleaned and the risk of contamination minimised.

Records of cleaning measures

Cleaning chemicals

Detergents, disinfectants, sterilants and sanitisers allowed for use in the food industry may be used for cleaning equipment and storage areas. Residues of these chemicals must be removed from surfaces in contact with organic food so that they do not contaminate organic products.

Sanitizers containing quaternary ammonium compounds or QACs/QUATs, such as Benzalkonium Chloride (BAC) or Didecyl Dimethyl Ammonium Chloride (DDAC) are difficult to remove from surfaces, and if not adequately rinsed will result in residues in the organic product. Brand names include Deosan, Detsan, Foamsan, Quatsan.

If you use these to clean harvesting/handling equipment, storage boxes, dairy equipment or work surfaces, which are in direct contact with organic products, you need to take measures to ensure they are not contaminating your organic product. For example:

- Switch to a cleaning product that does not contain QACs or other substances difficult to rinse and likely to contaminate products that come in contact with them.
- Check whether your rinsing procedures are sufficient by testing food contact surfaces to ensure no residues remain. For example, a cold water rinse may not be sufficient to remove residues.

Please note that QACs can be difficult to detect in some products. For example, if used on dairy equipment, QACs may not appear in milk but may appear in butter that has been made from the milk. This is because the QAC adheres to the fat molecules in the butter.

QACs are used throughout the supply chain including farms. If you are a farm you should consider all areas where you use QACs, and ensure you have measures in place to prevent contamination of your organic product. This includes harvesting equipment, milking equipment, vats, bulk tanks, meat processing areas, veg packing areas or any other equipment or surfaces that come into contact with your organic product. If you are unsure if your cleaning product contains QACs speak to your cleaning supplier or review the technical data sheet for the product.

If you use alcohol wipes, swabs or sprays, be aware that some may leave a residue after the alcohol has evaporated. Most contain other substances such as surfactants, sanitisers and emollients. These must not be used on product contact surfaces without rinsing them off because they may leave a residue. You may use denatured alcohol (e.g. isopropanol, methanol or ethanol) without rinsing, providing sufficient time is given for the alcohol to evaporate before surfaces come into contact with organic product.

All cleaning chemicals need to be stored safely in closed containers away from food and labelled with the name of the product and safety information.

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.

Dry cleaning and cleaning in place (CIP) systems

Some equipment or surfaces are not suitable for wet cleaning so dry cleaning methods can be used. In these cases, you will still need to demonstrate how you reduce the risk of contamination.

Bleed runs and purges

If you process organic product on equipment that you cannot fully clean by taking apart or CIP, you need to use a bleed run or purge to remove residues of non-organic product. Detail in your procedures how you validate that any purge is sufficient to remove residues that may contaminate organic products.

When you carry out a bleed run or purge of equipment, you need to calculate how much organic product needs to go through the system to remove all residue of non-organic product. This amount needs to be stipulated in your cleaning procedure and you need to record when you do bleed runs along with the quantities of purge material you have used. This figure will be used when carrying out your mass balance calculation (see record keeping standards – 5.7).

Monitoring your cleaning measures

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.

The European Commission will be releasing detailed rules for cleaning and disinfection of processing and storage facilities in 2024.

NI 5.13 Pest control

What is this chapter about?

The standards in this section detail how pests are controlled in and around facilities where you carry out organic activities. Pest control in organic production and storage areas should prevent birds, rodents, insects or other pests contaminating organic foods. Pest control should aim, in the first instance, to prevent infestation rather than depend on treatments.

Standards

NI 5.13.1 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 proportionate and appropriate measures to avoid the risk of contamination of organic products.

(EC) 2018/848 Art. 28; Annex II Part IV (1.2 (1.4))

Guidance

Your procedures must include the measures you have in place to reduce the risk of contamination by pests. This should include measures to prevent and control wild birds, rodents and insects from getting into your buildings such as:

- flyscreens
- pheromones in traps and dispensers, for monitoring pest levels or as attractants and sexual behaviour disrupters
- effective covers of waste bins
- sealing gaps and entry points.

NI 5.13.2 Treating infestations in organic products or areas used for organic products

If you find an infestation in organic products, on sacks or containers, in areas used for handling/storing organic products or in areas not used for organic products, you must only use pest control methods which do not contaminate the organic product.

EC) 2018/848 Art. 28 (1)



If you use pest control methods, you will need to keep records of:

- what pests you have found
- what chemicals, methods and equipment you used on them
- who did the treatment, when and which area or equipment was treated, and
- what precautions you took to prevent contamination of organic products.

For example, if you need to use pyrethrum as a spray or fog to control insects you must:

- remove all organic products from the area to be treated
- 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

- provide evidence that these measures were undertaken.

Please note that some products have a long residual activity and must only be used in such a manner that the residues will not contaminate the organic product. For example, if you plan to use products that migrate easily, or have longer residual activity such as synthetic pyrethroids, organo-phosphorous, carbamate or organo-chlorine compounds then you must describe the additional safeguards you will put in place to prevent migration or contamination. Your pest control contractor can advise you on this.

Rodenticides must only be used 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 5.13 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:

	<ul style="list-style-type: none"> • 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
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NI 5.14 Transport, dispatch and receipt of goods	
What is this chapter about?	
This section details all the standards that need to be met for the transport, dispatch and receipt of organic products.	
Standards	Guidance
<p>NI 5.14.1 Collection of products and transport to preparation units</p> <p>If you are collecting organic, in-conversion and non-organic products at the same time, you must have measures in place to prevent any possible mixing or exchanges and you must be able to clearly identify the organic and in-conversion products. Your collection records need to indicate the collection days, hours, collection circuit and the time and date when products were received.</p> <p><i>(EC) 2018/848 Art.23 (1); Annex III (1)</i></p>	<p> Collection records</p>

NI 5.14.2 Labelling & transporting products

1. If you send an organic or in-conversion product to another company, including retailers and wholesalers then you must:
 - a) ensure it is transported in appropriate packaging containers or vehicles closed in such a way that would prevent alteration, including substitution, of the content without manipulation or damage of the seal.
 - b) label it clearly, either on the product or on accompanying documentation undeniably linked to it so that the recipient can easily identify:
 - (i) the product name and its organic status
 - (ii) the name and address of the operator, and, if different, the seller or owner of the product our certification body code,
 - (iii) product traceability code, such as batch or lot number
 - (iv) and % organic content of the product (if less than 95%).
- The above information may solely be on an accompanying document, provided that document can be undeniably linked with the product packaging, container or vehicular transport. The accompanying document must also include information on the supplier or transporter.
2. You do not need to use closed packaging, containers or vehicles if:
 - a) transport takes place directly between two organically certified operators
 - b) the transport includes only organic or in-conversion products

For additional requirements for labelling of retail packed products, please refer to section 5.8.

If your product is not prepacked for retail, or it goes on for further processing, you can put ingredient information either on the label, or on a document with the product provided it can be clearly linked with the product. For example, grain moved from a dryer to a mill would need to be accompanied by a delivery note with full supplier address, product information (including organic status), batch, haulier and vehicle identification and consignee address.

Labelled packaging helps identify organic products and keeps them sealed which limits the risk of contamination and substitution. However, there are products that need to be transported in loose bulk, for example milk in a tanker or fruit and vegetables in open top boxes.




Records of transportation of loose organic products.

However you choose to transport your products, you will need to make sure you have minimised the risk of contamination or substitution with non-organic products by using clear labelling and separation. For example, if you are transporting loose fruit and vegetables in open top boxes, consider transporting the organic or non-organic in separate vans. Or, close the tops of the boxes containing organic to prevent accidental contamination.

- c) products are accompanied by a document containing the information required in point 1b above
- d) both the sending and receiving operators keep records of the transportation.



*(EC) 2018/848 Annex III (2.1) (2.2) amended by 2021/642
(2.1.1.)*

<p>NI 5.14.3 Receiving organic products When you receive an organic or in-conversion product you must check, upon delivery that the product is labelled according to standard 5.14.2 above and packed appropriately so that it cannot be mistaken or mixed up with other products. You must crosscheck that 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) 2018/848 Annex III (5)</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.</p> <p> Please see the record keeping standards (5.7) 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.
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<p>NI 5.15 Storage of products</p>	
<p>What is this chapter about? This section details the standards for storing and handling organic products.</p>	
<p>Standards</p>	<p>Guidance</p>
<p>NI 5.15.1 General separation You must manage your organic storage areas and containers in such a way to;</p> <p>a) ensure identification of lots, and</p> <p>b) avoid any mixing with or contamination from products or substances that we do not allow in these standards. Your organic storage areas, containers and products must be clearly identifiable at all times.</p> <p style="text-align: right;"><i>(EC) 2018/848 Annex III (7.1)</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.

	<p>Describe in your procedures how you avoid any mixing or contamination from products or substances not permitted in these standards.</p> <p>Also refer to the 'preserving organic integrity' section, for details of contamination, and products and substances we do not allow.</p>
<p>NI 5.15.2 Handling and separating organic and non-organic products</p> <p>1. 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"> a) avoid the risk of mixing and exchanging organic and in-conversion products with other products and foodstuffs by clearly identifying and separating them during storage, handling and production, and b) effectively clean equipment and storage areas used to handle or store non-organic products before handling or storing organic and in-conversion products. <p><i>(EC) 2018/848 Annex III (7.4); Annex II IV (1.5)</i></p>	<p>Also refer to the 'preserving organic integrity' (section 5.11) for details of contamination and products and substances we do not allow.</p>

<p>NI 6.0 Specific standards for food and drink</p> <p>NI 6.1 General manufacturing</p>	
<p>What is this chapter about?</p> <p>This chapter covers the basic requirements that must be met by all licensees involved in manufacturing organic products.</p>	
<p>Standards</p>	<p>Guidance</p>
<p>NI 6.1.1 Ensuring organic integrity</p> <p>To ensure organic integrity you must:</p> <ol style="list-style-type: none"> 1. Have procedures to maintain the organic integrity of your products, from buying raw materials to goods out, and which also ensure that non-organic products are not 	<p>Your procedures need to cover all the critical processing steps in the manufacture of your products. This includes making sure staff are fully trained for the tasks they carry out and understand the importance of maintaining organic integrity.</p>

<p>produced or sold as organic.</p> <p>2. Always work to the principles of good manufacturing practice for your sector of the food industry. <i>((EC) 2018/848 Annex II Part IV (1.1-1.5))</i></p>	<p> Please also refer to the standards on preserving organic integrity (5.11), cleaning (5.12) and record keeping (5.7) as these are all related to ensuring organic integrity.</p> <p>There are a number of quality management standards that can provide manufacturing businesses with guidelines for best practice quality control and record keeping, such as ISO 9000, BRC and SALSA. It is not a requirement of organic certification to sign up to any of these schemes, however should you wish to develop your quality management system further, these schemes can provide support and independent auditing.</p>
<p>NI 6.1.2 General production methods</p> <p>1. Organic food must be produced with care and preferably with the use of biological, mechanical and physical methods.</p> <p>2. Use of permitted food additives, non-organic ingredients, micronutrients and processing aids must be kept to a minimum and only used where necessary.</p> <p>3. Substances and processing methods which could mislead consumers about the true nature of a product must not be used.</p> <p><i>(EC) 2018/848 Art. 7</i> <i>EC 2020/464 Art.23</i></p>	<p>Please also refer to chapters 6.3, 6.4, 6.5 and 6.6 for details of permitted non-organic ingredients, processing aids and additives.</p>
<p>NI 6.1.3 Prohibited techniques</p> <p>Techniques must not be used to modify or restore attributes lost during the processing or storage process. <i>(EC) 2018/848 Annex II Part IV (1.6)</i> <i>(EC) 2020/464 Art.23 (1)</i></p>	<p>You can only use substances, re-constitution techniques, additives and processing aids in ways allowed by the law and by these standards.</p>
<p>NI 6.1.4 Processing organic and non-organic</p> <p>If you process organic, in-conversion and non-organic products, either using the same equipment or at the same site, you must:</p> <p>a) assess the risk of contamination and mixtures or exchanges, and put in place controls to avoid those</p>	<p> Also refer to storage (5.15), cleaning (5.12), preserving organic integrity (5.11), and record keeping (5.7) sections.</p> <p>There are many ways in which you can ensure separation of organic and non-organic at your facility. As each business is unique it is your responsibility to ensure you have systems and procedures in place that are right for you and your</p>

<p>risks</p> <ul style="list-style-type: none"> b) process and store organic and in-conversion products separately, in time or space, from non-organic products c) ensure that the cleaning of your facilities and equipment is sufficient to remove residues of non-organic product before you start processing d) finish the whole run of organic or in-conversion products before you start to process non-organic products e) keep a record of all organic, in-conversion and non-organic operations and the quantities processed. f) guarantee that non-organic products are not placed on the market with an indication referring to organic production g) take the necessary measures to ensure identification of lots and to avoid mixtures or exchanges between organic, in-conversion and non-organic products; <p style="text-align: right;"><i>(EC) 2018/848 Annex II IV (1.1-1.5)</i></p>	<p>business.</p> <p>Some businesses may have dedicated organic production days, following a thorough clean down of equipment, whereas others may judge it best to carry out organic processing first thing in the morning followed by non-organic production. The important thing is that you manage risk in a way that is appropriate for your operation.</p>
<p>NI 6.1.5 Irradiation</p> <p>You must not use ionising radiation for the treatment of organic food or feed or for the treatment of raw materials used in organic food or feed.</p> <p style="text-align: right;"><i>(EC) 2018/848 Art. 9 (4)</i></p>	<p>This standard applies to all ingredients used in organic products – including ingredients you buy in and non-organic ingredients.</p> <p>Ionising radiation occurs at frequencies that are potentially responsible for cell damage. Ionising radiation is defined as: the transfer of energy in the form of particles or electromagnetic waves of a wavelength of 100 nanometers (nm) or less or a frequency of 3×10^{15} Hertz or more, capable of producing ions directly or indirectly.</p> <p>You may use ultra violet radiation (UV light), provided it has a wavelength of 100nm to 400nm for:</p> <ul style="list-style-type: none"> • water treatment • surface sterilisation of products

	<ul style="list-style-type: none"> • to treat mould growth on the surface of dough and baked goods • to treat fruit and vegetable juice as an alternative to pasteurisation. <p>The prohibition of ionising radiation does not apply in the case of:</p> <ul style="list-style-type: none"> • foodstuffs exposed to ionising radiation generated by measuring or inspection devices, provided that the dose absorbed is not greater than 0.01 Gy for inspection devices which utilise neutrons and 0.5 Gy in other cases, at a maximum radiation energy level of 10 MeV in the case of X-rays, 14 MeV in the case of neutrons and 5 MeV in other cases • the irradiation of foodstuffs which are prepared for patients requiring sterile diets under medical supervision.
<p>NI 6.1.6 Transitional measures for stock of products produced in accordance with Regulation (EC) 834/2007</p> <p>Products produced in accordance with Regulation (EC) No 834/2007 before 1 January 2022 may be placed on the market after that date until stocks are exhausted.</p> <p style="text-align: right;"><i>(EC) 2018/848 Art. 60</i></p>	<p>Processors can manufacture from 1st Jan 2022 using organic ingredients produced under 834/2007.</p> <p>E.g. organic fruit preparation produced in 2021 used as an ingredient in yogurt after 1st Jan 2022. Seller of the fruit preparation could continue to sell it until stocks are used up. Wheat harvested in 2021 could be used to make flour after 1st January 2022.</p> <p>However, a manufacturer could not, for example, add a non-organic flavour to their product from 1st Jan 2022 unless the flavour complied with the new flavour requirements in 2018/848. E.g. soft drink produced in Jan 2022 could only add a non-organic flavour which complied with the new flavour requirements in 2018/848.</p>

<h2>NI 6.2 Specific processing requirements</h2>	
<p>What is this chapter about?</p>	
<p>This chapter includes standards relevant to specific products, or product categories. Please check to see if they are relevant to your operation.</p>	
<p>Standards</p>	<p>Guidance</p>
<p>NI 6.2.1 Using ethylene</p> <p>You may only use ethylene as a post-harvest plant growth</p>	<p>Ethylene can be used in storage for sprout suppression or for ripening of fruits.</p>

<p>regulator for bananas and potatoes; however, it may also be used on citrus as part of a strategy for the prevention of fruit fly damage.</p> <p style="text-align: right;"><i>(EC) 2021/1165 Annex I (4)</i></p>	
<p>NI 6.2.2 Fruit and vegetable washes</p> <p>You may wash fruit and vegetables in fresh water or using a fresh produce wash, provided the ingredients used in the wash are listed in the processing aids or additives sections of these standards.</p> <p style="text-align: right;"><i>(EC) 2018/848 Annex II Part IV (2.2.1) (2.2.2)(e)</i> <i>(EC) 2021/1165 Annex V</i></p>	<p>See 6.4 for the list of permitted additives and 6.5 for permitted processing aids. List any fruit or vegetable washes you wish to use in your SIPS/MIPS forms. They will need to be approved by us before you use them.</p> <p>Depending on the ingredients in the washes, we may ask you for additional information, such as a GM declaration from the wash manufacturer.</p> <p>You will need to demonstrate that the water you use is potable. Potable water is defined by the EU Drinking Water Directive (98/83/EC). In the UK, this is transposed into The Water Supply (Water Quality) Regulations 2016.</p> <p>There are a number of different processes and chemicals that can be used to treat water to bring it to drinking quality, e.g. chlorine, chlorine dioxide and ozone, these are applied to mains water treated by water companies as well as private water sources such as boreholes and springs. This drinking water (potable water), can be used to wash organic product.</p> <p>Substances such as chlorine, chlorine dioxide and ozone are not permitted for use on organic product (please see the list of permitted additives and processing aids for those which you are allowed to use), Water with enhanced chlorine levels (i.e. above those used to produce drinking water) cannot be used to wash organic product.</p> <p>In addition to water used to wash produce, any water used during the grading process must be potable.</p>

<p>NI 6.2.3 Wax coatings You must not use wax coatings directly onto fruit and vegetables unless the coatings are certified organic. <i>(EC) 2021/1165 Annex V</i></p>	<p>Non-organic wax coatings cannot be used on fruit or vegetables because they are not included in the list of additives allowed in organic food.</p> <p>If you are using an organic wax on produce, the wax you use needs to be listed on the label for the produce because it counts as an ingredient.</p> <p>Freshly harvested apples and citrus fruit have their own natural waxy coating that protects them from shrivelling and weight loss. When apples are washed at the packing house to remove dust, about half of the original apple wax will be lost. Some apple varieties have naturally higher wax levels, e.g. Royal Gala, Braeburn, Granny Smith and Fiesta.</p>
<p>NI 6.2.4 Baking If you use the same tins or prover pockets for organic and non-organic products, any dusting flours used must be organic, unless you can demonstrate that the shared equipment is adequately cleaned to remove any non-organic residue. <i>(EC) 2018/848 Annex II Part IV (1.1)</i></p>	<p>Some bakeries may have separate tins or prover pockets for organic and non-organic products and some may be able to thoroughly clean and rinse the tins and pockets between production runs. If you are not able to do this, you will need to use organic dusting flours for both the non-organic and organic products to avoid contamination of the organic products with non-organic dusting flours.</p> <p>Release agents have to be organic. Please refer to the processing aids chapter – 6.5 – for further details.</p>
<p>NI 6.2.5 Restrictions of the use of Ion exchange and adsorption resin techniques Ion exchange and adsorption resin techniques are authorised when used for the preparation of organic raw materials under the following circumstances only:</p> <ul style="list-style-type: none"> a) for baby food, infant formula, and processed cereal-based food (as referred to in points (a) and (b), respectively, of Article 1(1) of Regulation (EU) No 609/2013), provided that using those techniques is necessary to meet the requirements of that Regulation and acts adopted on the basis of Article 11(1) of that Regulation for the products concerned; or b) for products regulated by Directive 2006/125/EC, provided 	<p>Ion exchange and adsorption resin techniques are not permitted for any other use.</p>

that using those techniques is necessary to meet the requirements of that Directive.

(EC) 2020/464 Art.23 (1) (2)
(EC) 2021/1165 Annex V (part a)

NI 6.3 General composition

What is this chapter about?

The standards in this chapter relate to the composition of organic food products. They outline what ingredients, additives and processing aids can and cannot be used in organic products.

Use of the word 'organic' in relation to food and farming is controlled by European Union (EU). This means that if you want to describe a product as organic in any way, you need to meet the requirements of the EU organic regulations, which are outlined in these standards. This applies to all claims you might want to make in relation to food products, including if you do not call a product organic but just want to describe some of the ingredients as organic, organically grown/produced, grown/produced using organic principles etc. It also applies to loose and packaged organic products.

For details about how to label products correctly, including products containing less than 95% organic ingredients, go to section 5.8.

Standards

NI 6.3.1 Composition requirements for all products

With the exception of wine where there are separate requirements (see section 6.9), all products, whether organic, or containing organic ingredient(s), must meet the requirements in these standards for:

- a) additives
- b) processing aids
- c) flavourings
- d) water
- e) salt
- f) preparations of micro-organisms and enzymes
- g) colours for stamping meat and eggshells
- h) minerals, trace elements, vitamins, amino acids and other micronutrients etc.

Guidance

You will need to complete a Single Ingredient Product Specification form (SIPS) or a Multi Ingredient Product Specification form (MIPS) for each product that you wish to include on your organic licence. If you make changes to the composition of already approved existing products send us updated specifications to reflect these changes. You can download a template of the SIPS and MIPS from [here](#).

If you are producing a less than 95% organic product you will not need to request a derogation from your competent authority for any non-organic agricultural ingredients. However, you may only use additives, processing aids, flavourings, micro-organisms, enzymes, vitamins and minerals etc. that are permitted in these standards. For example, you would not be able to fortify a less than 95% product with added vitamins, unless legally required.

- i) manufacturing and processing techniques.
(EC) 2018/848 Art.30 (5); Art.16 (1); Art.24 (2a)
(EC) 2018/848 Annex II Part IV (1.5) (2.2)

Please refer to standard 5.8.3 for labelling requirements for products with less than 95% organic ingredients.

NI 6.3.2 Organic products

To label your product as organic (or organically grown or organically produced), it must:

- contain at least 95% (by weight) of organic agricultural ingredients
- contain a maximum of 5% (by weight) of natural flavours, additives marked with an asterisk in standard 6.4, and/or non-organic ingredients, but only non-organic ingredients that are covered in these standards
- only be processed using processing techniques and processing aids allowed in these standards.

(EC) 2018/848 Art.24 (2)(a)(b); Art.30 (5);
(EC) 2018/848 Annex II Part IV (2.2.2)(a), (2.2.4)(a)(b)
(EC) 2020/464 Art.23 (1)

Please see the example calculation below based on the composition of an organic wholemeal loaf:

Agricultural ingredient	Non-agricultural ingredients (e.g. water, salt, selected additives)	Weight (g)	Status (organic, non-organic, organic wild harvested)
Wholemeal wheat flour		560	Organic
Yeast		5	Non-organic
Dried rosemary		20	Organic
Poppy seeds		20	Organic
Sunflower oil		20	Organic
	Sea salt	20	Non-organic
	Water	300	Non-organic
Total weight: (kg)		945	

Of the 945g product, 320g is salt and water. We do not include this in the calculation but only factor in the weight of the agricultural ingredients; 625g.

Of this 625g, 5g is non-organic yeast which makes the proportion of the agricultural ingredients in this product 99.2% organic. This loaf can be marketed as organic.

You can use our [online tool](#) to help with this calculation.

	If you wish to use any non-organic agricultural ingredients not listed in these standards (refer to standard 6.6.1), then you must apply for a derogation from your competent authority (please see standard 6.7).
<p>NI 6.3.3 Composition of products</p> <p>Organic and less than 95% organic food products must be composed mainly of agricultural ingredients. To determine whether a product is compliant, do not include added water and salt in the calculation.</p> <p style="text-align: right;"><i>(EC) 2018/848 Art.16 (1)</i> <i>(EC) 848/2018 Annex II Part V (2.1)</i></p>	"Composed mainly" means at least 50% agricultural ingredients.
<p>NI 6.3.4 Using organic and non-organic versions of the same ingredients</p> <p>You must not use organic and non-organic or in-conversion versions of the same ingredient in the same product.</p> <p style="text-align: right;"><i>(EC) 2018/848 Art.16 (1)</i> <i>(EC) 2018/848 Annex II Part IV (2.1)(b); VII (1.2)</i></p>	This also applies to products made with less than 95% organic ingredients.

NI 6.4 Additives	
Standards	Guidance
<p>NI 6.4.1 Permitted additives</p> <p>You may only use the additives in the table below in organic foods and according to the specific conditions against them.</p> <p>Additives marked with an asterisk (*) must be included in the calculation of agricultural ingredients in order to determine the organic percentage of the product overall.</p> <p style="text-align: right;"><i>(EC) 2021/1165 Annex V Part A</i></p>	<p>See the glossary for the definition of a food additive.</p> <p>Some additives are a potential GM risk because they are derived from crops that can be GM or are made using processes that sometimes involve GM. For these additives you will need to provide additional proof that they are non-GM by completing a non-GM declaration form, signed by the additive manufacturer, and providing supporting information. The type of supporting information required will depend on the additive.</p> <p>If you need to use a non-organic additive or processing aid in your product, please contact the certification team to discuss what will be required.</p>

E no.	Name	Organic foodstuffs to which it may be added	Specific conditions
E153	Vegetable carbon	Only in edible cheese rind of ashy goat cheese and Morbier cheese.	
E160b (i)	Annatto bixin*	Only in Red Leicester, Double Gloucester, Cheddar and Mimolette cheeses.	
E160b (ii)	Annatto norbixin*	Only in Red Leicester, Double Gloucester, Cheddar and Mimolette cheeses.	
E170	Calcium Carbonate	May be used in any product of plant and animal origin	Shall not be used for colouring or calcium enrichment of products
E220	Sulphur dioxide	Fruit wines (wine made from fruits other than grapes, including cider and perry) and mead with and without added sugar:	100 mg/l (Maximum levels available from all sources, expressed as SO ₂ in mg/l)
E223	Sodium metabisulphite	Crustaceans ² .	
E224	Potassium metabisulphite	Fruit wines (wines made from fruits other than grapes, including cider and perry) and mead with and without added sugar):	100 mg/l (Maximum levels available from all sources, expressed as SO ₂ in mg/l.
E250	Sodium nitrite	meat products	May only be used, if it has been demonstrated to the satisfaction of the competent authority that no technological alternative, giving the same guarantees and/or allowing to maintain the specific features of the product, is available. Not in combination with E252. maximum ingoing amount expressed as NaNO ₂ : 80 mg/kg, maximum residual amount expressed as NaNO ₂ : 50

			mg/kg
E252	Potassium nitrate (saltpetre)	Meat products	May only be used, if it has been demonstrated to the satisfaction of the competent authority that no technological alternative, giving the same guarantees and/or allowing to maintain the specific features of the product, is available. Not in combination with E250. Maximum ingoing amount expressed as NaNO ₃ : 80 mg/kg, maximum residual amount expressed as NaNO ₃ : 50 mg/kg
E270	Lactic acid	products of plant and animal origin	
E290	Carbon dioxide	products of plant and animal origin	
E296	Malic acid	products of plant origin	
E300	Ascorbic acid	products of plant origin meat products	
E301	Sodium ascorbate	meat products	may only be used in connection with nitrates and nitrites
E306	Tocopherol rich extract (Vit E)*	products of plant and animal origin	Anti-oxidant
E322	Lecithins*	products of plant origin milk products.	only from organic production
E325	Sodium lactate	products of plant origin milk-based and meat products	
E330	Citric acid	products of plant and animal origin	
E331	Sodium citrates	products of plant and animal origin	
E333	Calcium citrates	products of plant origin	
E334	Tartaric acid (L(+)-)	products of plant origin mead.	

E335	Sodium tartrates	products of plant origin	
E no.	Name	Organic foodstuffs to which it may be added	Specific conditions
E336	Potassium tartrates	products of plant origin	
E341 (i)	Monocalcium Phosphate	self raising flour	raising agent
E392	Extracts of rosemary*	products of plant and animal origin	only from organic production
E400	Alginic acid	products of plant origin milk products	
E401	Sodium alginate	products of plant origin milk products sausages based on meat	
E402	Potassium alginate	products of plant origin milk-based products	
E406	Agar	products of plant origin milk-based products and meat products	
E407	Carrageenan	products of plant origin milk-based products	
E410	Locust bean gum*	products of plant and animal origin	only from organic production
E412	Guar gum*	products of plant and animal origin	only from organic production
E414	Arabic gum*	products of plant and animal origin	only from organic production
E415	Xanthan gum	products of plant and animal origin	
E417	Tara gum powder	products of plant and animal origin	Thickener. Only when derived from organic production.
E418	Gellan gum	products of plant and animal origin	High-acyl form only Only when derived from organic production. Applicable as of 1 January 2023.
E422	Glycerol	plant extracts	Only from plant origin
		Flavourings	- solvent and carrier in plant extracts and flavourings

			<ul style="list-style-type: none"> - humectant in gel capsules - surface coating of tablets - only from organic production
E440 (i)	Pectin* (non amidated)	products of plant origin milk-based products	
E460	Cellulose	Gelatine	
E464	Hydroxypropyl methyl cellulose	products of plant and animal origin	Encapsulation material for capsules
E500	Sodium carbonate	products of plant and animal origin	
E501	Potassium Carbonates	products of plant origin	
E503	Ammonium Carbonates	products of plant origin	
E504	Magnesium carbonates	products of plant origin	
E509	Calcium chloride	milk-based products	Milk coagulation
E516	Calcium sulphate	products of plant origin	Carrier
E524	Sodium hydroxide	'Laugengebäck'	Surface treatment
		flavourings	acidity regulator
E551	Silicon dioxide gel or colloidal solution	For herbs and spices in dried powdered form Flavourings and propolis	
E no.	Name	Organic foodstuffs to which it may be added	Specific conditions
E553b	Talc	sausages based on meat	
E901	Beeswax	confectionary	glazing agent only from organic production
E903	Carnauba wax	confectionary	glazing agent
		citrus fruit	mitigating method for mandatory extreme cold treatment of fruit as a quarantine measure against harmful organisms

			(Commission Implementing Directive (EU) 2017/1279) (1)
			Only from organic production
E938	Argon	products of plant and animal origin	
E939	Helium	products of plant and animal origin	
E941	Nitrogen	products of plant and animal origin	
E948	Oxygen	products of plant and animal origin	
E968	Erythritol	products of plant and animal origin	Only from organic production without using ion exchange technology

NI 6.5 Processing aids

Standards	Guidance
<p>NI 6.5.1 Permitted processing aids You may only use the processing aids in the table below. Many have specific conditions against them. You may only use a processing aid in line with the specific condition for its use.</p> <p style="text-align: center;"><i>(EC) 2018/848 Annex II Part IV (2.2.2)</i> <i>(EC) 2021/1165 Annex V Part A Section A2</i></p>	<p>See the glossary for the definition of a processing aid.</p> <p>An example of a processing aid is vegetable oil applied to bread tins as a release agent. This has a function during baking to help get the bread out of tin but does not have a function in the final product, although residues may remain.</p> <p>Conversely vegetable oil added to raisins to prevent them sticking together is not a processing aid as it is designed to have a function in the finished product. It must be declared as an ingredient.</p> <p>Some processing aids are a potential GM risk because they are derived from crops that can be GM or are made using processes that sometimes involve GM. For these processing aids you will need to provide additional proof that they are non-GM by completing our non-GM declaration form, signed by the processing aid manufacturer, and providing supporting information. The type of supporting information required will depend on the processing aid.</p> <p>If a processing aid is not listed in the table below then you cannot use it.</p>

Processing aid name	Only authorised for the processing of the following organic foodstuffs	Specific conditions and limits
Water	products of plant and animal origin	Drinking water within the meaning of Council Directive 98/83/EC
Calcium chloride	products of plant origin sausages based on meat	Coagulation agent
Calcium carbonate	products of plant origin	
Calcium hydroxide	products of plant origin	
Calcium sulphate	products of plant origin	Coagulation agent
Magnesium chloride (or nigari)	products of plant origin	Coagulation agent
Potassium carbonate	grapes	Drying agent
Sodium carbonate	products of plant and animal origin	

Lactic acid	cheese	for the regulation of the pH of the brine bath in cheese production
Processing aid name	Only authorised for the processing of the following organic foodstuffs	Specific conditions and limits
L(+)-lactic acid from fermentation	plant protein extracts	For the preparation of plant protein extracts
Citric acid	products of plant and animal origin	
Sodium hydroxide	Sugar(s) oil from plant origin excluding olive oil plant protein extracts	
Sulphuric acid	gelatine sugar(s)	
Hop extract	sugar	only for antimicrobial purposes from organic production, if available
Pine rosin extract	sugar	only for antimicrobial purposes from organic production, if available
Hydrochloric acid	<ul style="list-style-type: none"> - gelatine - Gouda-, Edam and Maasdammer cheeses, Boerenkaas, Friese and Leidse Nagelkaas 	<ul style="list-style-type: none"> - Gelatine production in compliance with Regulation (EC) N) 853/2004 of the European Parliament and of the Council - For the regulation of the pH of the brine bath in the processing of cheeses
Ammonium hydroxide	gelatine	Gelatine production in compliance with Regulation (EC) N) 853/2004 of the European Parliament and of the Council
Hydrogen peroxide	gelatine	Gelatine production in compliance with Regulation (EC) N) 853/2004 of the European Parliament and of the Council
Carbon dioxide	products of plant and animal origin	
Nitrogen	products of plant and animal origin	
Ethanol	products of plant and animal origin	Solvent
Tannic acid	products of plant origin	Filtration aid
Egg white albumen	products of plant origin	
Casein	products of plant origin	
Gelatin	products of plant origin	
Isinglass	products of plant origin	
Vegetable oils	products of plant and animal origin	Greasing, releasing or anti-foaming agent. Only from organic

		production
Silicon dioxide gel or colloidal solution	products of plant origin	
Activated carbon	products of plant and animal origin	
Talc	products of plant origin	In compliance with the specific purity criteria for food additive E553b
Processing aid name	Only authorised for the processing of the following organic foodstuffs	Specific conditions and limits
Bentonite	products of plant origin mead	Sticking agent for mead
Cellulose	products of plant origin gelatine	
Diatomaceous earth	products of plant origin gelatine	
Perlite	products of plant origin gelatine	
Hazelnut shells	products of plant origin	
Rice meal	products of plant origin	
Beeswax	products of plant origin	Releasing agent. Only when from organic production
Carnauba wax	products of plant origin	Releasing agent. Only from organic production
Acetic acid/vinegar	products of plant origin fish	<ul style="list-style-type: none"> - Only from organic production . - From natural fermentation.
Thiamin hydrochloride	fruit wines, including cider, perry and mead	
Diammonium phosphate	fruit wines, including cider, perry and mead	
Wood fibre	products from plant and animal origin	The source of timber should be restricted to certified, sustainably harvested wood. Wood used must not contain toxic components (post-harvest treatment, naturally occurring toxins or toxins from micro-organisms)

NI 6.6 Other ingredients	
Standards	Guidance
<p>NI 6.6.1 Non-organic agricultural ingredients</p> <p>The EU considers that the ingredients below are not available in organic form, so you can use them in non-organic form in your organic products until 31st December 2023:</p> <p>Edible fruits, nuts and seeds:</p> <ol style="list-style-type: none"> 1. acorns (<i>Quercus species</i>) 2. cola nuts (<i>Cola acuminata</i>) 3. gooseberries (<i>Ribes uva-crispa</i>) 4. passion fruit also known as maracujas (<i>Passiflora edulis</i>) 5. dried raspberries (<i>Rubus idaeus</i>) 6. dried redcurrants (<i>Ribes rubrum</i>). <p>Edible spices and herbs:</p> <ol style="list-style-type: none"> 1. Peruvian pepper (<i>Schinus molle L.</i>) 2. horseradish seeds (<i>Armoracia rusticana</i>) 3. lesser galanga (<i>Alpina officinarum</i>) 4. safflower flowers (<i>Carthamus tinctorius</i>) 5. watercress (<i>Nasturtium officinale</i>). <p>Algae, including seaweeds, which are allowed as food ingredients.</p> <p>Sugars, starches and other products from cereals and tubers:</p> <ol style="list-style-type: none"> 1. fructose 2. rice paper 3. unleavened bread paper 4. starch from rice and waxy maize (not chemically modified). 	<p>The following organic fats and oils are widely available and must be used:</p> <ul style="list-style-type: none"> • cocoa (<i>Theobroma cacao</i>) • coconut (<i>Cocos nucifera</i>) • olive (<i>Olea europaea</i>) • sunflower (<i>Helianthus annuus</i>) • palm (<i>Elaeis guineensis</i>) • rape (<i>Brassica napus, rapa</i>) • safflower (<i>Carthamus tinctorius</i>) • sesame (<i>Sesamum indicum</i>) • soya (<i>Glycine max</i>) <p>Please note that whey powder 'hersoula' refers to a particular type of whey protein. Whey powder is available as organic.</p> <p>Please note some of the ingredients listed in the EU regulation are now available in organic form. SA standard 6.6.2 requires organic to be used if organic is available in sufficient quantity and quality.</p>

Miscellaneous products:

1. pea protein (*Pisum* species)
2. rum, only obtained from cane sugar juice
3. kirsch prepared on the basis of fruits and flavourings as referred to in standard 6.6.2.

Animal products:

1. aquatic organisms, which have not been farmed and which are allowed in non-organic food
2. gelatin
3. **whey powder 'herasoula'**
4. casings.


Fats and oils:

The EU considers most fats and oils from plants are available in organic form so must be used as such. See the guidance for details of the fats and oils that are widely available as organic. Fats and oils, whether organic or non-organic, must not be chemically modified.

From January 1st 2024, you can **only** use the following products in non-organic form in your organic products:

1. Algae Arame (*Eisenia Bicyclis*), unprocessed as well as products of first-stage processing directly related to this alga
2. Alga Hijiki (*Hizikia fusiforme*), unprocessed as well as products of first-stage processing directly related to this alga
3. **bark of the Pau d'arco tree *Handroanthus impetiginosus* ('lapacho')**
 - only for use in Kombucha and tea mixtures

<p>4. wild fishes and wild aquatic animals, unprocessed as well as products derived therefrom by processes</p> <ul style="list-style-type: none"> - only from fisheries that have been certified as sustainable under a scheme recognised by the competent authority in line with the principles laid down in Regulation (EU) No 1380/2013, in accordance with point 3.1.3.1 (c) of Part III of Annex II to Regulation (EU) 2018/848 only when not available in organic aquaculture <p>5. gelatin</p> <ul style="list-style-type: none"> - from other sources than porcine# <p>6. casings</p> <ul style="list-style-type: none"> - from natural raw materials of animal origin or from plant origin material <p>7. milk mineral powder/liquid</p> <ul style="list-style-type: none"> - only when used for its sensory function to replace wholly or partly sodium chlorid <p style="text-align: right;"><i>(EC) 2021/1165 Art. 12; Annex V Part B</i></p>	
Standards	Guidance
<p>NI 6.6.2 Natural flavourings</p> <p>You can use natural flavouring substances and natural flavouring preparations in organic products but only if:</p> <ol style="list-style-type: none"> a) they are natural flavours as defined in regulation <i>(EC) No 1334/2008</i> that have been labelled as natural flavouring substances or natural flavouring preparations, in accordance with Article 16(2), (3) and (4) of that Regulation b) they do not contain ingredients made from GMOs <p style="text-align: right;"><i>(EC) 2018/848 Art. 16 (1); Annex II IV (2.2.2) (a) (b)</i></p>	

Standards	Guidance
<p>NI 6.6.3 Water Water that you use as an ingredient must be potable (fit for drinking). <i>(EC) 2018/848 Annex II Part IV (2.2.2)</i></p>	<p>You will need to demonstrate that the water you use is potable. Potable water is defined by the EU Drinking Water Directive (98/83/EC). In the UK, this is transposed into The Water Supply (Water Quality) Regulations 2016.</p> <p> If you are using mains water you can demonstrate that your water is potable by indicating your water supplier on your product specification form. If your water is from a bore hole, you can demonstrate how you ensure it is potable by retaining copies of your water quality test results.</p>
<p>NI 6.6.4 Salt You may use salt, either with sodium chloride or potassium chloride as basic components, in organic products. <i>(EC) 2018/848 Annex II Part IV (2.2.2)</i></p>	<p>Salt is a permitted non-organic ingredient.</p> <p>Contact your salt supplier to check whether the salt you are using contains anti-caking agents.</p>
Standards	Guidance
<p>NI 6.6.5 Yeast 1. You may use non-organic yeast in your products, however, yeast and yeast products must be calculated as ingredients of agricultural origin. 2. Organic yeast must not be present in organic food or feed together with non-organic yeast. <i>(EC) 2018/848 Annex II Part IV (2.2.2 (a) & 2.2.4); Annex II Part VII (1.2)</i></p>	<p>In order for the product to be labelled as organic you must not use more than 5% non-organic agricultural ingredients in your product. Non-organic yeast is included within this 5% allowance.</p> <p>You may use non-organic yeast in organic products, provided we have reviewed the GM information related to the product and we are satisfied it does not contain GM material or has not been made using GM.</p> <p>You need to include non-organic yeast in the 'agricultural ingredients' section on the product specification form you submit to the certification team.</p>
<p>NI 6.6.6 Micro-organisms and enzymes You may use preparations of micro-organisms and enzymes normally used in food processing, but you can only use an enzyme as an additive if it is in the list of permitted additives in standard 6.4.1. Any micro-organisms or enzymes you use must not be made from or by GMOs. <i>(EC) 2018/848 Art, 11; Annex II IV (2.2.2)</i></p>	<p>Micro-organisms should preferably be grown on organic substrates.</p> <p>Enzymes and micro-organisms may be used as processing aids, e.g. yeast in brewing, rennet for cheese production.</p> <p>If enzymes are to be used as additives, they must be listed in standard 6.4.1 however, there are currently no enzymes listed for use as additives.</p>

	<p>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 here.</p> <p>See the glossary for the definition of a food additive.</p> <p>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.</p>
<p>NI 6.6.7 Organic yeast</p> <ol style="list-style-type: none"> 1. To produce organic yeast, you must culture it on an organic substrate. However, if you are unable to obtain organic yeast extract or autolysate, you may add up to 5% non-organic yeast extract or autolysate to the substrate (calculated in dry matter), until 31st December 2024. 2. When producing organic yeast, you may use drinking water, organic or non-organic salt, and preparations of micro-organisms and food enzymes normally used in food processing, however, if the enzymes you wish to use are additives, they can only be used if they are listed as an approved additive in standard 6.4. 3. Organic yeast shall not be present in organic food or feed together with non-organic yeast. 4. The processing aids in the table below are permitted for the production of yeast and yeast products. <i>(EC) 2018/848 Art. 24 (2)(c); Annex II VIII (1.3); Annex II VII (1.1) – updated by (EC) 2020/1693 Art. 1 (8)(d)</i> 	<p>When all or part of a cell or tissue breaks down by self-produced enzymes, the product is called autolysate. Whilst you can use up to 5% yeast extract or autolysate, you should only do so if you cannot find it as organic. You need to be able to demonstrate that you have tried to source organic yeast extract or autolysate.</p> <p>If you use enzymes or other micro-organisms in the process of manufacturing the organic yeast, you should get them from a certified organic source, if that is available. The seed yeast that you use may be non-organic, but it must not contain or be produced using GMOs.</p> <p>If you are creating your own sourdough starter culture from scratch, use organic flour and potable water to produce it.</p> <p>If you want to use pre-existing starter cultures then you will need to send us written confirmation that you have not added anything other than flour during its life and that it does not contain any GMOs.</p> <p>The starter culture will need to be converted to organic as you split, feed and regenerate it. You can do this by adding organic flour each time that it is split and fed, until the non-organic starter proportion is at or below 5%. Keep records to demonstrate that you have done this.</p>

			Note - all standards governing food processing and packing apply for producing organic yeast. At the moment there are no standards for organic salt but the EU Commission plan to develop some.
Name	Primary yeast	Yeast confections/ formulations	Specific conditions
Calcium chloride	X		
Carbon dioxide	X	X	
Citric acid	X		For the regulation of the pH in yeast production
Lactic acid	X		For the regulation of the pH in yeast production
Nitrogen	X	X	
Oxygen	X	X	
Potato starch	X	X	For filtering. Only from organic production
Sodium carbonate	X	X	For the regulation of the pH
Vegetable oils	X	X	Greasing, releasing or anti-foaming agent. Only when derived from organic production
Standards		Guidance	
<p>NI 6.6.8 Vitamins and minerals You may only add vitamins, minerals, amino acids, micro-nutrients and trace elements to organic products provided that:</p> <p>(a) their use in food for normal consumption is 'directly legally required', in the meaning of being directly required by provisions of Union law or provisions of national law compatible with Union law, meaning the food cannot be placed at all on the market as food for normal consumption if those minerals, vitamins, amino acids or micronutrients are not added; or</p>		<p>For example, in the UK, the <i>Bread and Flour Regulations (1998)</i> state that iron, thiamine (vitamin B1) and nicotinic acid (vitamin B3) in a carrier of calcium carbonate must be added to flour, except wholemeal flour. This is to replace nutrients lost during the milling process.</p> <p>The <i>Spreadable Fats (Marketing Standards) (England) Regulations (1999)</i> state that vitamin A (retinol) and vitamin D (calciferol) must be added to margarine. Regulation (EU) No 609/2013 Article 1(1) (a & b) relate to infant formula & follow-on formula and processed cereal-based food & baby food.</p> <p>Commission Directive 2006/125/EC is on processed cereal-based foods and baby foods for infants and young children.</p>	

<p>(b) as regards food placed on the market as having particular characteristics or effects in relation to health or nutrition or in relation to needs of specific groups of consumers:</p> <ul style="list-style-type: none"> – in products referred to in points (a) and (b) of Article 1(1) of Regulation (EU) No 609/2013 of the European Parliament and of the Council (1) their use is authorised by that Regulation and acts adopted on the basis of Article 11(1) of that Regulation for the products concerned, or – in products regulated by Commission Directive 2006/125/EC (2), their use is authorised by that Directive <p><i>(EC) 2018/848 Annex II Part IV (2.2.2)</i></p>	<p>Regulation (EU) No 609/2013 Organic baby foods for infants and young children - specifically organic infant formula, follow-on formula, processed organic cereal-based foods and baby foods - may be fortified by minerals, trace elements, vitamins, amino acids and micronutrients where their use is legally authorised in horizontal legislation.</p> <p>In Europe, other fortification is controlled by the EC Regulation on the Addition of Vitamins, Minerals and Certain Other Substances to Foods <i>(1925/2006/EC)</i>.</p>
<p>NI 6.6.9 Colouring for decorative eggs</p> <p>You will need to apply to your competent authority if you want to use natural colours and natural coating substances for traditional decoration of the shells of boiled eggs sold during the Easter period.</p> <p><i>((EC) 2018/848 Annex II IV (2.2.2) (d)</i></p>	

NI 6.7 Derogations	
Standards	Guidance
<p>NI 6.7.1 EU derogations</p> <p>The EU Organic Regulation allows for some derogations to use non-organic agricultural ingredients where they aren't available on the market in organic form and aren't already listed in standard 6.6.1.</p> <p>In these cases you can apply to your competent authority for a derogation to use the particular ingredients.</p> <p>This standard only applies to products containing 95-100% organic agricultural ingredients.</p>	<p>If you are having trouble finding an agricultural ingredient in organic form, contact the certification team. We may be able to provide details of companies that will be able to supply you with what you need.</p> <p>If an ingredient is not available in organic form anywhere in NI or the EU, then you may still be able to use it provided you have successfully applied for a derogation to do so.</p> <p>Derogations can only be granted for agricultural ingredients. Neither certification bodies nor the competent authorities can give derogations to use</p>

The competent authority can authorise the use of the non-organic agricultural ingredients for the production of processed organic food in Northern Ireland for a maximum of six months. That authorisation shall apply to all operators in Northern Ireland.

The competent authority must then inform EU member states that a derogation has been issued for that ingredient.

If the ingredient remains unavailable after that 6 months the competent authority can renew the derogation two times for a maximum of six months each, Provided that no EU Member State has objected by indicating, that the ingredient is available as organic in sufficient quantity.

If after the derogation is renewed twice the ingredient is still unavailable in organic form in sufficient quality and quantity to meet the needs of operators, the competent authority may submit a dossier to the EC for addition to the list of permitted non-organic agricultural ingredients.

(EC) 2018/848 Art. 7 (a); Art.24 (2b); Art. 25

additives and processing aids which are not listed as permitted in the organic regulation unless they are covered by this standard.

If you are producing juice from concentrate and unable to source an organic version of the top note, you can apply for a derogation. If the derogation is issued, the top note must be listed as a non-organic ingredient on the retail label (see standard 5.8.2).

If you are producing a less than 95% organic product you will not need to request a derogation from your competent authority for the non-organic ingredients.

Please refer to section 5.8. of these standards for further information on labelling.

How to apply for a derogation

You will need to complete a NICA non-organic ingredient application form.

Before submitting an application it is important that you ensure you have checked the EU market, not just UK suppliers and provide that evidence with your application.

Double check your percentage calculations to ensure they are correct and that the total percentage of organic agricultural ingredients will not exceed 5%. Please refer to our web tool for help with calculating maximum percentages. Please note some additives are included in the percentage calculations - refer to standard 6.4.2 for details.

Please note that the importing standards in chapter 6.8 are yet to be fully updated to reflect (EC) 2018/848. We will publish updated standards in January once the regulation has been published and reviewed.

NI 6.8 Importing	
What's this chapter about?	
This chapter outlines the requirements that need to be met when importing organic goods from the EU and EEA.	
Standards	Guidance
<p>NI 6.8.1 Scope The standards in this section apply to anyone involved in importing organic goods, or acting as the first consignee in the import of organic goods. They also apply to anyone carrying out these activities on behalf of someone else.</p>	<p>First consignee means the natural or legal person to whom the imported consignment is delivered and who will receive it for further preparation and/or marketing.</p>
<p>NI 6.8.2 Importing products from the EU You do not need to be licensed as an importer to import organic products from within the EU, or the European Economic Area (EEA), provided those products are certified in accordance with the EC organic regulations. However, you will still require certification to trade, wholesale, distribute, store, break down, pack, repack, re-label or process organic product.</p> <p style="text-align: right;"><i>(EC) 2018/848 Art. 50</i></p>	<p>EEA countries are Iceland, Liechtenstein and Norway.</p> <p>Refer to standard 5.1.1 for details of which activities require certification.</p>
<p>NI 6.8.3 Importing products from outside the EU or EEA</p> <ol style="list-style-type: none"> 1. If you wish to import products from a third country, (outside the EU or EEA) you will need certification in order to do so. 2. If you use a sub-contractor to import on your behalf, they will also need certification. Please refer to standard 5.4.2 for details of subcontractor certification requirements. 3. You will also need certification if you wish to export your products. <p style="text-align: right;"><i>(EC) 2018/848 Art. 34; Art. 10</i></p>	<p>Importer means the natural or legal person within EU or EEA who presents a consignment for release for free circulation EU or EEA, either in person, or through a representative (e.g. a clearing or forwarding agent).</p> <p>The first consignee also needs to be licenced. First consignee means the natural or legal person to whom the imported consignment is delivered and who will receive it for further preparation and/or marketing.</p>

Please note that the importing standards in chapter 6.8 are yet to be fully updated to reflect (EC) 2018/848. We will publish updated standards in January once the regulation has been published and reviewed.

NI 6.8.4 Planning and managing your importing operation

Before you can begin importing, you must write a plan with a full description of your premises, units and activities. This must include:

- a) Your name and address
- b) The location of premises where operations related to importing are carried out
- c) The nature of your operations and your products.

EC) 2018/848 Art. 39 (1)



To help you meet this requirement we provide an application form that outlines what information is required. This can be found on our [website](#).

If you make any significant changes to your activities, you must update your documentation and inform the certification team. Important changes are, for example, change of location of an activity, change of ownership, or change of contact person. Another important change is alteration of certified production which means that information previously submitted about the production is no longer correct.

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 from outside the EU or if you have an abattoir and you want to start processing burgers and sausages. Depending on what you are adding or expanding, we will need to update your certificates and you may need an additional inspection or licence.

NI 6.8.5 Importing products from third countries

You may import organic products from suppliers, including exporters, certified by a certification body or control authority recognised and approved by the EU or a country which has an equivalence agreement with the EU.

The EU publish lists of approved countries and certification bodies and also the categories each is approved for.

Recognised third countries

Countries whose national organic standards and control systems are recognised as **equivalent to EU organic standards** are known as 'recognised third countries'. A list of countries and approved certification bodies operating in each country can be found in [Annex III of EU Regulation 1235/2008](#).

Each country is approved for specific product categories, (see below for details). This means not all product types can be imported, for example wine from Argentina. Before you arrange to import anything from these countries please contact the certification team. so they can let you know about any restrictions.

Categories

Please note that the importing standards in chapter 6.8 are yet to be fully updated to reflect (EC) 2018/848. We will publish updated standards in January once the regulation has been published and reviewed.

You will often see categories referred to on the organic certificates of companies from outside the UK. These categories indicate the products which the company is allowed to export to the EU. Below is what each category means:

A: Unprocessed plant products

B: Live animals or unprocessed animal products (includes honey)

C: Aquaculture products and seaweeds

D: Processed agricultural products for use as food

E: Processed agricultural products for use as animal feed

F: Seeds and propagating material

Recognised certification bodies

Control bodies whose standards and control system have been recognised as **equivalent to EU organic standards are known as 'recognised certification bodies'**. Just like recognised third countries, each certification body is approved for specific product categories. The list of these certification bodies is in [*Annex IV of EU Regulation 1235/2008*](#).


When obtaining certificates from suppliers certified by recognised certification bodies, you will need to check that the documents state that the supplier is certified to the EU regulation and that they make explicit reference to regulations *2018/848*. You will also need to check that the **scope of the company's** certification includes export.

The list of approved certifiers occasionally changes. If you are unsure about whether a prospective supplier is certified by an approved certifier, please contact the certification team. **and forward them a copy of your supplier's** organic certificate.

Compliant certification bodies

Control body whose standards have been recognised by the EU as compliant. Meaning it follows all aspects of the EU regulation.

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	<p>There are currently no countries recognised as compliant to EU organic regulations.</p>
<p>NI 6.8.6 Certificates of Inspection</p> <ol style="list-style-type: none"> 1. All organic products imported from a third country must be accompanied by an original endorsed Certificate of Inspection (COI) issued in the third country. 2. If transport documents are not available in time to fully complete the COI before the goods leave the third country, provisional information available at the time of issuing the COI may be included. Final transport documents must be included by the certification body within 10 days from the issuance of the COI and, in any case, before endorsement of the COI from the importing authority. 3. The endorsed COI must accompany goods to the premises of first consignee and then must be kept by the importer for at least two years. 4. The first consignee or importer (where relevant) can make a copy of the COI in order to fulfil the record keeping requirements listed in 6.8.9, provided it is printed or stamped 'COPY' or 'DUPLICATE'. <p style="text-align: right;"><i>(EC) 834/2007 Art. 33</i> <i>(EC) 1235/2008 Art. 13</i></p>	<p> COIs need to be issued and endorsed (signed and stamped in box 14) by the certification body of the exporter and need to be available at the port of entry for further endorsement by the country of import authority.</p> <p>For the import of organic products into Great Britain from 3rd countries you will have to use a GB COI. You can find out more at https://ec.europa.eu/agriculture/organic/electronic-certificate_en</p> <p>For the import of organic products into Northern Ireland and the EU there is an electronic COI system called TRACESNT, this is the electronic system used by the European Commission to issue and monitor all COIs. You can find out more at https://ec.europa.eu/agriculture/organic/electronic-certificate_en</p> <p>In Northern Ireland, the EU, and the EEA (Norway, Iceland and Liechtenstein) importers, and exporters in the country of origin, must register for a TRACES NT account. Note: Switzerland also uses TRACESNT system for organic imports.</p> <p>The certificate of inspection must be issued by the certification body of the exporter before the consignment leaves the country of export. The certification body will carry out the necessary documentary checks before signing box 18. However, Box 13, Box 16 and Box 17 of the COI may be filled in with the provisional information available at the time of issuing the COI. Final transport documents must be included by the certification body within 10 days from the issuance of the COI and, in any case, before endorsement of the COI from the importing authority. So it is important to check that your exporter is aware of this and able to meet this requirement to ensure you do not experience any problems on import.</p>

Please note that the importing standards in chapter 6.8 are yet to be fully updated to reflect (EC) 2018/848. We will publish updated standards in January once the regulation has been published and reviewed.

Control bodies and control authorities will be able to update the information in Boxes 13, 16 and 17 after the signature of Box 18 and before the COI is endorsed by the Member State (in Box 20).

In the UK, the Port Health Authority (PHA) is responsible for checking documentation of organic produce at the port of arrival. They have the authority to stop entry of organic product not accompanied by a valid COI and the goods may be held at port or lose their organic status. The PHA checks that the information on the COI matches with the goods being imported and other documents associated with the shipment e.g. the Airway Bill or Bill of Landing. If the information is correct they endorse the COI (they complete box 20 on the form) & the goods are allowed to enter as organic.


If products are imported without the endorsed COI then the competent authority will not allow them to be endorsed retrospectively. If you do not have an endorsed COI for each consignment, the product may lose its organic status.

Whilst the exporter is responsible for getting the COI issued and endorsed by **their certification body before the product is exported, it is the importer's** responsibility to ensure that the valid COI is presented at port for each consignment. You need to ensure that each section of the COI is endorsed by the relevant party and that you retain the stamped originals for a minimum of two years. If you or the first consignee make a copy of the COI then it must be marked as 'COPY' or 'DUPLICATE'.

Any products without original COIs may lose organic status.

UK Port Health Authorities charge for endorsing COIs. Please check with the PHA at your proposed port of arrival for details of their costs. There will also be charges for issuing COIs for guidance on importing and COIs visit <https://www.soilassociation.org/certification/preparing-your-organic-business-for-brexit/importing-after-brexit/>



Please note that the importing standards in chapter 6.8 are yet to be fully updated to reflect (EC) 2018/848. We will publish updated standards in January once the regulation has been published and reviewed.

	<p>First consignee means the natural or legal person to whom the imported consignment is delivered who will receive it for further preparation and/or marketing.</p>
<p>NI 6.8.7 Receiving imported goods</p> <ol style="list-style-type: none"> 1. The first consignee must check that imported products: <ol style="list-style-type: none"> a) arrive in appropriate packaging or containers which prevent substitution b) identify the exporter c) are marked to identify the lot d) arrive with a COI e) that the COI covers the product in the consignment. 2. Once these checks have been made, the first consignee must complete box 21 on the COI. 3. You must keep records to demonstrate these checks have been made. <i>(EC) 889/2008 Art. 31; Art. 33; Art. 34; Art. 66(2)</i> <i>(EC) 1235/2008 Art. 13(9)</i> 	<p> You will also need to keep records relating to other areas of your operation, please refer to the record keeping section (5.7).</p>
<p>NI 6.8.8 Special customs procedures</p> <ol style="list-style-type: none"> 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 <i>Council Regulation (EEC) No 2913/92 (3)</i>) 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 6.8.6. Once the consignment has been packed/repacked/labelled the endorsed COI must accompany the consignment and be further verified by the 	<p>Under point 1, the operator carrying out the packaging/repacking/labelling is the first consignee, so they must make the checks required in 6.8.7, and complete box 21 of the COI.</p> <p>A copy of the extract from the Certificate of Inspection can be found here.</p> <p>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.</p> <p>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</p>

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<p>member states authority (in the UK this is the Port Health Authority) before they allow the consignment to be released.</p> <ol style="list-style-type: none"> 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 <i>Council Regulation (EEC) No 2913/92</i>), the COI for the imported consignment must first be endorsed as described in standard 6.8.6. 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 6.8.7 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. <p style="text-align: right;"><i>(EC) 1235/2008 Art. 14</i></p>	<p>that distribution hub/warehouse will require certification as they are acting as first consignee. First consignees must be licensed</p>
<p>NI 6.8.9 Control arrangements</p> <ol style="list-style-type: none"> 1. You must provide a full description of your importing enterprise, including details of: <ol style="list-style-type: none"> a) your premises 	<p>To help you meet this requirement we provide an application form that outlines what information is required.</p>

Please note that the importing standards in chapter 6.8 are yet to be fully updated to reflect (EC) 2018/848. We will publish updated standards in January once the regulation has been published and reviewed.

<p>b) your importing activities, including the locations where the products you import first enter the UK (or EU if you are in Northern Ireland)</p> <p>c) any other facilities you intend to use for storage of imported products before they are delivered to the first consignee (which may or may not be you).</p> <p>2. Any storage site you use must also be subject to the certification system and be inspected by an organic certification body.</p> <p>3. The first consignee must also provide a full description of their unit which includes details of the facilities used for reception and storage of imported goods.</p> <p style="text-align: right;"><i>(EC) 889/200 Art. 82(1)(2)</i></p>	<p> If you are the importer, but the product is delivered into storage, or direct to your customer, then they are classed as the first consignee and so will need to make the checks required in 6.8.7 and complete box 21 of the eCOI. The completed original of the COI must then be returned to you for your records.</p>
<p>NI 6.8.10 Records</p> <p>1. Stock and financial records of the importer and first consignee must be kept separately, unless the importer is also the first consignee.</p> <p>2. Details of transport arrangements from the exporter to the first consignee and from the first consignee to further consignees must be maintained.</p> <p style="text-align: right;"><i>(EC) 889/2008 Art. 83</i></p> <p>3. Importers must keep records of each consignment imported. These must include:</p> <p>a) The name and address of the first consignee (if different to the importer)</p> <p>b) Any details the control body or authority may reasonably require</p> <p>c) A valid certificate demonstrating the organic status of the products being imported</p> <p>d) Certificate of Inspection.</p> <p style="text-align: right;"><i>(EC) 834/2007 Art. 32</i> <i>(EC) 889/2008 Art. 84; Art. 67(2)</i></p>	<p>Details of transport arrangements include shipping records (e.g. commercial invoice, packing list, bill of lading/ airway bill, phytosanitary certificate, certificate of origin etc.).</p> <p>If the storage facility for your organic products is licensed with another certification body, then you will need to be able to provide a copy of the inspection report for that operation.</p> <p> See details in the standard.</p>



Please note that the importing standards in chapter 6.8 are yet to be fully updated to reflect (EC) 2018/848. We will publish updated standards in January once the regulation has been published and reviewed.

4. If requested, the importer should forward the information in point 3 to the control body or control authority of the first consignee.

(EC) 889/2008 Art. 84

5. Importers must be able to provide copies of the organic inspection reports of any other units or premises they use for importing.

(EC) 889/2008 Art. 85

NI 6.9 Organic wine	
Standards	Guidance
<p>NI 6.9.1 Scope</p> <p>1. The standards in this section apply to products of the wine sector as referred to in point (l) of Article 1(2) of Regulation (EU) No 1308/2013.</p> <p>2. Except where explicitly stated in this chapter you must also comply with:</p> <p>a) <i>EC Regulation 606/2009</i> (rules for implementing Council Regulation (EC) No 479/2008 for the categories of grapevine products, oenological practices and the applicable restrictions) and</p> <p>b) <i>EC Regulation 607/2009</i> (rules for implementing Council Regulation (EC) No 479/2008 for protected designations of origin and geographical indications, traditional terms, labelling and presentation of certain wine sector products).</p> <p>c) You must comply with the rest of the general production rules laid down in these standards <i>(EC) 2018/848 Annex II VI (1.1)(1.2)</i></p>	<p> It is important to read these standards in conjunction with the wine regulations, as they contain detailed requirements for wine making and labelling which must also be met. Amongst other things, the regulations include specific conditions for all the substances you can use for purposes such as regulating pH, encouraging yeast development and stabilisation, etc.</p> <p>Product of the wine sector listed in EC 1308/2013 Art 1(2) point (l):</p> <ul style="list-style-type: none"> • Grape juice (including grape must) • Other grape musts, other than those in fermentation or with fermentation arrested otherwise than by the addition of alcohol • Wine of fresh grapes, including fortified wines; grape must other than that of heading 2009, excluding other grape must of subheadings 2204 30 92, 2204 30 94, 2204 30 96 and 2204 30 98 • Fresh grapes other than table grapes • Wine vinegar • Piquette • Wine lees <p>Grape marc</p>
<p>NI 6.9.2 Organic raw materials</p> <p>The material you use to make organic wine (e.g. grapes) must be organically grown. <i>(EC)2018/848 Annex II VI (2.1)</i></p>	<p>Organically grown means that all materials must be certified as organic and you must be able to demonstrate this.</p>
<p>NI 6.9.3 Additives and processing aids</p> <p>You may use the products and substances listed in the table below for making products of the wine sector, including during the oenological practices, processes and treatments. Subject to the conditions and restrictions set out in Regulation (EU) No 1308/2013 and Commission Delegated Regulation (EU) 2019/934 and, where applicable, in accordance with national provisions</p>	<p> It is important to note that the wine regulation <i>606/2009</i> details further specific conditions and restrictions on using the materials outlined in the table below. You will need to make sure that you also meet these requirements.</p> <p>Some additives and processing aids are a potential GM risk because they are derived from crops that can be GM or are made using processes that</p>

based on Union law. (EC) 2018/848 Annex II VI (2.1)
(EC) 2021/1165 Art.24 (9)

sometimes involve GM. For these additives and processing aids you will need to provide additional proof that they are non-GM by completing a non-GM declaration form, signed by the additive or processing aid manufacturer, and providing supporting information. The type of supporting information required will depend on the additive or processing aid.


Please refer to [this](#) guidance document for more information.

Product/ Substance	ID number	Reference to Annex I to Delegated regulation (EU) 2019/934	Specific conditions and limits
Air		Part A, Table 1, points 1 and 8	
Gaseous oxygen	E 948 CAS 17778- 80-2	Part A, Table 1, point 1 Part A, Table 2, point 8.4	
Nitrogen	E 941 CAS 7727-37-9	Part A, Table 1, points 4, 7 and 8 Part A, Table 2, point 8.2	
Carbon dioxide	E 290 CAS 124-38-9	Part A, Table 1, points 4 and 8 Part A, Table 2, point 8.3	
Argon	E 938 CAS 7440-37-1	Part A, Table 1, point 4 Part A, Table 2, point 8.1	may not be used for bubbling
Yeasts, yeast cell walls		Part A, Table 2, point 4.7	
Product/ Substance	ID number	Reference to Annex I to Delegated regulation (EU) 2019/934	Specific conditions and limits
Diammonium hydrogen phosphate	E 342/CAS 7783-28-0	Part A, Table 2, point 4.2	
Thiamine hydrochloride	CAS 67-03-8	Part A, Table 2, point 4.5	
Autolysates of yeast		Part A, Table 2, point 4.6	
Sulphur dioxide	E 220 CAS 7446-09-5	Part A, Table 2, point 2.1	The maximum sulphur dioxide content shall not exceed 100 milligrams per litre for red wines as referred to in point A.1.(a) of Part B
Potassium bisulphite	E 228		

	CAS 7773-03-7	Part A, Table 2, point 2.2	of Annex I to Delegated Regulation (EU) 2019/934 and with a residual sugar level lower than 2 grams per litre. The maximum sulphur dioxide content shall not exceed 150 milligrams per litre for white and rosé wines as referred to in point A.1.(b) of Part B of Annex I to Delegated Regulation (EU) 2019/934 and with a residual sugar level lower than 2 grams per litre. For all other wines, the maximum sulphur dioxide content applied in accordance with Part B of Annex I to Delegated Regulation (EU) 2019/934 shall be reduced by 30 milligrams per litre.
Potassium metabisulphite		Part A, Table 2, point 2.3	
Charcoal for oenological use		Part A, Table 2, point 3.1	derived from organic raw material if available
Edible gelatin	CAS 9000-70-8	Part A, Table 2, point 5.1	derived from organic raw material if available
Wheat protein		Part A, Table 2, point 5.2	derived from organic raw material if available
Pea protein		Part A, Table 2, point 5.3	derived from organic raw material if available
Isinglass		Part A, Table 2, point 5.5	derived from organic raw material if available
Egg white albumin	CAS 9006-59-1	Part A, Table 2, point 5.8	derived from organic raw material if available
Tannins		Part A, Table 2, point 5.12 Part A, Table 2, point 6.4	derived from organic raw material if available
Potato proteins		Part A, Table 2, point 5.4	derived from organic raw material if available
Yeast protein extracts		Part A, Table 2, point 5.15	derived from organic raw material if available

			available
Casein	CAS 9005-43-0	Part A, Table 2, point 5.6	derived from organic raw material if available
Chitosan derived from <i>Aspergillus niger</i>	CAS 9012-76-4	Part A, Table 2, point 5.13 Part A, Table 2, point 10.3	
Potassium caseinate	CAS 68131-54-4	Part A, Table 2, point 5.7	
Silicon dioxide	E 551	Part A, Table 2, point 5.10	
Bentonite	E 558	Part A, Table 2, point 5.9	
Pectin lyases	EC 4.2.2.10	Part A, Table 2, point 7.2	only for oenological purposes in clarification
Pectin methylesterase	EC 3.1.1.11	Part A, Table 2, point 7.3	only for oenological purposes in clarification
Polygalacturonase	EC 3.2.1.15	Part A, Table 2, point 7.4	only for oenological purposes in clarification
Hemicellulase	EC 3.2.1.78	Part A, Table 2, point 7.5	only for oenological purposes in clarification
Cellulase	EC 3.2.1.4	Part A, Table 2, point 7.6	only for oenological purposes in clarification
Lactic acid	E 270	Part A, Table 2, point 1.3	
Tartaric acid (L(+)-)	E 334 CAS 87-69-4	Part A, Table 2, point 1.1	
Calcium carbonate	E 170 CAS 471-34-1	Part A, Table 2, point 1.6	
Neutral potassium tartrate	E 336(ii) CAS 921- 53-9	Part A, Table 2, point 1.4	
Potassium bicarbonate		Part A, Table 2, point 1.5	
Aleppo pine resin		Part A, Table 2, point 11.	
Lactic bacteria		Part A, Table 2, point 9.	
Product/ Substance		Reference to Annex I to Delegated regulation (EU) 2019/934	Specific conditions and limits
L-Ascorbic acid	E 300	Part A, Table 2, point 2.6	

Nitrogen	E 941 CAS 7727-37-9	Part A, Table 1, points 4, 7 and 8 Part A, Table 2, point 8.2	
Carbon dioxide	E 290 CAS 124-38-9	Part A, Table 1, points 4 and 8 Part A, Table 2, point 8.3	
Citric acid	E 330	Part A, Table 2, point 6.3	
Tannins		Part A, Table 2, point 5.12 Part A, Table 2, point 6.4	derived from organic raw material if available
Meta-tartaric acid	E 353	Part A, Table 2, point 6.7	
Gum Arabic	E 414/CAS 9000-01-5	Part A, Table 2, point 6.8	derived from organic raw material if available
Potassium hydrogen tartrate	E336(i)/CAS 868-14-4	Part A, Table 2, point 6.1	
Copper citrate	CAS 866-82-0	Part A, Table 2, point 10.2	
Yeast mannoproteins		Part A, Table 2, point 6.10	
Pieces of oak wood		Part A, Table 1, point 1	
Potassium alginate	E 402/CAS 9005-36-1	Part A, Table 2, point 5.18	
Chitosan derived from <i>Aspergillus niger</i>	CAS 9012-76-4	Part A, Table 2, point 5.13 Part A, Table 2, point 10.3	
Inactivated yeasts		Part A, Table 2, point 4.8 Part A, Table 2, point 10.5 Part A, Table 2, point 11.5	
Calcium sulphate	E 516	Part A, Table 2, point 1.8	
Yeasts for wine production		Part A, Table 2, point 9.1	for the individual yeast strains, organic if available
Fresh lees		Part A, Table 2, point 11.2	only from organic production

Standards		Guidance	
<p>NI 6.9.4 Sulphur dioxide levels Wine must not exceed the sulphur dioxide levels indicated in the table below. You must keep records to show the amount of sulphur dioxide you have used.</p> <p style="text-align: right;"><i>(EC) 2021/1165 Annex V part D</i> <i>(EC) 2019/2146 Art. 3 (9)</i></p>			
Maximum sulphur dioxide (SO₂) levels			
	Wine with a residual sugar level < 2g/l	Wine with residual sugar level of 2 – 4.9g/l	Wine with sugar level of ≥5g/l
Red	100 mg/l	120 mg/l	170 mg/l
White & rosé	150 mg/l	170 mg/l	220 mg/l
Sparkling Wine	155mg/l for quality sparkling wine. 205mg/l for all other categories of sparkling wine.		
Other wines as listed in Annex IB of <i>EC Regulation 606/2009</i>	The maximum sulphur dioxide content applied in accordance with Part B of Annex I to Delegated Regulation (EU) 2019/934 shall be reduced by 30 milligrams per litre.		
Standards		Guidance	
<p>NI 6.9.5 Use of sulphur dioxide in exceptional conditions 1. Your competent authority may authorise the use of higher levels of sulphur dioxide up to the maximum levels outlines in Part B (4) of Annex I of (EC) 2019/934, when sanitary status of organic grapes obliges the winemaker to use more sulphur dioxide than in previous years to obtain a comparable final product.</p> <p style="text-align: right;"><i>(EC) 2020/2146 Art. 3(9)</i></p>		<p>The UK competent authority is Defra. Please contact the certification team for information on how to make an application to Defra.</p> <p> Records of sulphur dioxide used</p>	
<p>NI 6.9.6 Permitted oenological practices You may use practices, processes and treatments under the following conditions:</p>		<p>For further conditions and limits of application on the use of centrifuging and filtration, heat treatments, and ion exchange resins, refer to <i>EC Regulation 2019/934</i>.</p>	

<ul style="list-style-type: none"> centrifuging and filtration (with or without an inert filtering agent), in accordance with point 3 of Annex I A to Regulation (EC) No2019/934, but only with a pore size $\geq 0.2\mu\text{m}$ heat treatments up to 75 °C in accordance with point 2 of Annex I A to Regulation (EC) No2019/934 <i>(EC) 2018/848 Annex II Part VI (3.3)(a)(b)</i> <i>(EC) 2020/646 Art.23</i> 	<p>For conditions on using reverse osmosis refer to <i>EC Regulation 1234/2007 Annex XVa B1(b)</i>.</p>
<p>NI 6.9.7 Prohibited oenological practices You must not use the following processes, practices and treatments:</p> <ol style="list-style-type: none"> partial concentration through cooling, in accordance with point (c) of Section B.1 of Part I of Annex VIII to Regulation (EU) No 1308/2013 partial dealcoholisation of wine, in accordance with point 40 of Annex I A to Regulation (EC) No 606/2009 elimination of sulphur dioxide by physical processes, in accordance with point 5 of Annex I A to Regulation (EC) No 2019/934 electrodialysis treatment to ensure the tartaric stabilisation of the wine, in accordance with point 10 of Annex I A to Regulation (EC) No 2019/934 treatment with cation exchangers to ensure the tartaric stabilisation of the wine in accordance with point 13 of Annex I A to Regulation (EC) No 2019/934 <i>(EC) 2018/848 Annex II VI (3.2)</i> 	
<p>NI 6.9.8 Wines produced before 1st August 2010 For wines produced before 1st August 2010 you can use oenological practices processes in accordance with standards 6.9.7 and 6.9.8, including the restrictions provided for in Article 80 and Article 83(2) of Regulation (EU) No 1308/2013 in Article 3, Articles 5 to 9 and Articles 11 to 14 of Regulation (EC) No</p>	<p>Please refer to specific labelling requirements for these wines as outlined in 6.9.9.</p>

606/2009, and in the Annexes to those Regulations used before 1 August 2010, shall be permitted.

EC) 2018/848 Annex II VI (3.1)