



# Organic Standards for Northern Ireland

## Aquaculture

Version 1.4 – published on from 24<sup>th</sup> July 2024

## Contents

Introduction.....	3
Guide to using these standards .....	4
NI 12.0 General standards for organic aquaculture .....	5
NI 12.1 Scope .....	5
NI 12.2 Principles of organic aquaculture.....	6
NI 12.3 Becoming Soil Association certified .....	10
NI 12.4 Your obligations when certified.....	13
NI 12.5 Inspections .....	16
NI 12.6 Non-compliance with the standards .....	18
NI 12.7 Planning and managing your organic system .....	23
NI 12.8 Record Keeping .....	25
NI 12.9 Preserving organic integrity .....	28
NI 13.0 Specific standards for organic aquaculture .....	30
NI 13.1 Site selection .....	30
NI 13.2 Origin of aquaculture animals.....	32
NI 13.3 Aquaculture husbandry .....	35
NI 13.4 Species-specific production requirements and stocking densities .....	37
NI 13.5 Aquaculture livestock management .....	40
NI 13.6 Aquatic containment systems .....	42
NI 13.7 Feeding fish, crustaceans and echinoderms.....	43
NI 13.8 Aquaculture feeds .....	46
NI 13.9 Disease prevention and veterinary treatment .....	54
NI 13.10 Veterinary treatments .....	56
NI 13.11 Transport .....	60
NI 13.12 Conversion periods .....	61
NI 13.13 Bivalves .....	62
NI 13.14 Cleaning .....	65
NI 13.15 Pest control .....	69
NI 13.16 Transport, dispatch and receipt of goods .....	71
NI 13.17 Storage of products.....	81
NI 13.18 General Labelling .....	83
NI 13.19 Making claims on your labels.....	88
Annex I – fertilisers and nutrients .....	90

## Introduction

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

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

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

**Businesses across the world can become certified to the EU equivalent organic standards. A 'competent authority' is authorised** by EU Member States to make rulings on organic legislation. In Northern Ireland the competent authority is NICA (Northern Irish 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><b>NI 13.5.5 Aeration and oxygen use</b></p> <p>1. You may use aeration to ensure animal health, using aerators preferably powered by renewable energy sources where possible.</p> <p>2. You may use oxygen only for animal health requirements and critical periods of production or transport in the following cases:</p> <ol style="list-style-type: none"> <li>Exceptional cases of temperature rise</li> <li>Fall in atmospheric pressure</li> <li>Accidental pollution</li> <li>Occasional stock management procedures such as sampling and sorting</li> <li>In order to assure the survival of farmed aquaculture livestock.</li> </ol> <p><i>(EC) 889/2008 Art.25h (3)(4)</i></p>	<p>In your aquaculture management plan, detail under what circumstances aeration is, or would be used and the reasons why. If non-renewable energy sources are used explain why renewable sources cannot be used.</p> <p><b>R</b> You must record the use of aeration and oxygen in your production records.</p> <p><b>I</b></p> <p>The relevant part of the EU Organic Regulation is referenced here.</p>

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

The I symbol shows where additional relevant information is provided.

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

## NI 12.0 General standards for organic aquaculture

### NI 12.1 Scope

Standards	Guidance
<p><b>NI 12.1.1 Scope of the standards</b> These standards apply to species of fish, crustaceans, echinoderms and molluscs. They can be applied with the necessary modifications to zooplankton, micro crustaceans, rotifers, worms and other aquatic feed animals but you must contact Soil Association Certification if you want to use them for these species.</p> <p style="text-align: right;"><i>(EC) 2018/848 Art. 1(1)</i> <i>(EC) 2018/848 Art. 9(1)</i> <i>(EC) 2018/848 Art. 19(1)</i></p>	<p>If you are producing aquaculture animals which are not under this scope please contact us. We also have separate standards for organic seaweed and algae production.</p>
<p><b>NI 12.1.2 Products from hunting and fishing of wild animals</b> Products from the hunting and fishing of wild animals cannot be sold as organic.</p> <p style="text-align: right;"><i>(EC) 2018/848 Art. 3(2)</i></p>	

## NI 12.2 Principles of organic aquaculture

### 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 aquatic environment to the consumer. This comprehensive set of organic principles guides our work and our standards.

### Standards

#### NI 12.2.1 Principles of organic production

Your production system must meet the following principles and objectives:

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

### Guidance

- not available, or where alternative inputs would contribute to unacceptable environmental impacts.
9. To exclude the use of soluble mineral fertilisers.
  10. To foster biodiversity and protect sensitive habitats and landscape features, such as natural heritage sites.
  11. To minimise pollution and waste. Substantially contributing to a non-toxic environment.
  12. To use preventative and precautionary measures and risk assessment when appropriate.
  13. To exclude the use of GMOs and products produced from or by GMOs with the exception of veterinary medicinal products.
  14. Encouraging short distribution channels and local production.
  15. Encouraging the preservation of rare and native breeds in danger of extinction.
  16. Contributing to the development and use of plant genetic material adapted to the specific needs and objectives of organic agriculture, including the use of organic heterogeneous material and varieties suitable for organic production.
  17. Fostering the development of organic plant breeding activities in order to contribute to favourable economic perspectives of the organic sector.
  18. Ensuring the integrity of organic production at all stages of the production, processing and distribution of food and feed.
  19. The exclusion from the whole organic food chain of animal cloning, rearing artificially induced polyploid animals, and ionising radiation

*(EC) 2018/848 Art. 4*

*(EC) 2018/848 Art. 5*

*(EC) 2018/848 Annex II Part I(1.9.2)*

*(EC) 2018/848 Art. 24(5)*

### NI 12.2.2 Specific principles for organic aquaculture

In addition to the overall organic principles set out in standard 12.2.1, organic aquaculture production must be based on the following specific principles:

1. The production of products of organic livestock from animals that have been raised on organic holdings since birth or hatching and throughout their life.
2. The continuing health of the aquatic environment and the quality of surrounding aquatic and terrestrial ecosystems.
3. Feeding of aquatic organisms with feed from sustainably exploited fisheries in accordance with [Regulation \(EU\) 1380/2013](#), or with organic feed composed of agricultural ingredients resulting from organic production, including organic aquaculture and of natural non-agricultural substances.
4. The minimisation of the use of non-renewable resources and off-farm inputs.
5. The recycling of wastes and by-products of plant and animal origin as inputs in plant and livestock production.
6. Taking account of the local or regional ecological balance when taking production decisions.
7. The use of seeds and animals with a high degree of genetic diversity, disease resistance and longevity.
8. The maintenance of plant health by preventative measures, such as appropriate crop rotations, mechanical and physical methods and the protection of natural enemies of pests.
9. The production of products of organic livestock from animals that have been raised on organic holdings since birth or hatching and throughout their life.
10. The choice of breeds having regard to a high degree of genetic diversity, the capacity of animals to adapt to local conditions, their breeding value, their longevity,



their vitality and their resistance to disease or health problems.

11. The feeding of livestock with organic feed composed of agricultural ingredients from organic farming and of natural non-agricultural substances.
12. The application of animal husbandry practices, which enhance the immune system and strengthen the natural defence against diseases, in particular including regular exercise and access to open air areas and pasture where appropriate
13. Avoiding any endangerment of species of conservation interest that might arise from organic production.

*(EC) 2018/848 Art. 6*

<h2>NI 12.3 Becoming Soil Association certified</h2>	
<h3>What is this chapter about?</h3> <p>This chapter explains which activities require certification and how you can certify your business to the EU Organic Regulation equivalent standards.</p>	
<h3>Standards</h3>	<h3>Guidance</h3>
<p><b>NI 12.3.1 Certifying your business</b>          To become certified to these organic standards you must have a certification contract with an independent, accredited certification body and comply with all relevant organic standards for your organic activity.  <i>(EC) 2018/848 Art. 34(1)</i></p>	<p>Businesses across the world can become certified to standards that meet the EU Organic Regulation requirements. In NI, NICA is the competent authority, they have delegated some control tasks to accredited organic certification bodies. The certification body that is appointed by the Soil Association to inspect and certify to the standards in the UK is Soil Association Certification.</p> <p>Additionally, Soil Association Certification is accredited by <a href="#">IOAS</a> (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><b>NI 12.3.2 Activities that require certification</b></p> <ol style="list-style-type: none"> <li>1. In the UK and EU all stages of the organic supply chain must hold organic certification.</li> <li>2. <b>Before placing any products on the market as 'organic' or 'in-conversion'</b> your business must be certified to produce, process, package, store, label, import, export, distribute, wholesale, storage and warehousing, acting as the first consignee for imported products, and any other activities that require the physical or financial ownership of organic or in-conversion products or ingredients.</li> <li>3. You do not need certification if you only sell organic products directly to the final consumer or user <b>provided that</b> you do not produce, prepare, store organic products other than in relation to the point of sale <b>or</b> import such products <b>or</b> have not contracted out such activities. In other EU countries certification may be required for these activities.  <i>(EC) 2018/848 Art. 34(1)(2)(3)</i></li> </ol>	<p>Without adequate certification at each stage of the supply chain, the products may lose their organic status.</p> <p>Examples of businesses not requiring certification in the UK include supermarkets and mass caterers serving food, e.g. restaurants, cafes, catering companies.</p> <p>If you are unsure whether the activity you are carrying out requires certification please <a href="#">contact us</a>.</p> <p>For more information on the certification requirements for importing and exporting please refer to the Soil Association Food and drink standards, standard 6.8.</p> <p><b>'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'</b>  <i>Regulation (EC) No 178/2002; Art.8.</i></p>
<b>NI SA 12.3.3 Organic certificate</b>	Soil Association Certification will issue licensees with the following documentation:

1. You are not allowed to sell products 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 your certified activities and 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)*

*(EC) 2018/848 Art. 39*

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

**If you are a farmer with land or crops 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. If your livestock are shown as 'converted breeding stock' they cannot be traded 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 certification bodies. 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 certification bodies 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 NICA 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/](http://www.soilassociation.org/certification/get-in-touch/)

**Email:** [GoOrganic@soilassociation.org](mailto:GoOrganic@soilassociation.org)

**Phone:** 0300 330 0100

**Post:** Soil Association Certification, Spear House, 51 Victoria Street, Bristol, BS1 6AD

## NI 12.4 Your obligations when certified

### What is this chapter about?

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

#### Standards

##### NI 12.4.1 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) a full description of the installations on land and at sea
  - b) facilities used for the receipt of goods, processing, packaging, labelling and storage
  - c) procedures used for transporting aquaculture animals and products
  - d) the environmental assessment as outlined in standard 12.7.1
  - e) the sustainable management plan as outlined in standard 12.7.2.

*(EC) 2018/848 Art. 39*

#### Guidance

Some of this information will be collected as part of the application process.



You must let us know if and when you plan to expand into new areas. For example, if you wish to add land, keep new livestock species or enterprises, or start a box scheme or start to pack or process food or feed. Depending on what changes are made, we might need to update your certificates and you may need an additional inspection or licence.

##### NI 12.4.2 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 12.4.1 must include:

- a) a list of the subcontractors, including their activities and the certification body or authority that they are certified by

This would include contractors used for agricultural work, such as harvesting, spraying, seed cleaning or storage.

- 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.

*(EC) 2018/848 Art. 34(3)(5)*

### NI 12.4.3 Declaration

You must sign a declaration stating that you:

- a) have described your organic enterprise and activities as referred to in 12.4.1 accurately
- b) will perform your operations according to organic rules
- c) accept any enforcements in case of non-compliance
- d) inform the buyers of loss of status of your product
- e) accept exchange of information about your operation between different certification bodies or control authorities in the event that subcontractors are subject to controls by different control authorities or control bodies
- f) accept handing over information about your certification history when changing certification body or control authority
- g) will inform your buyer and certification body or control authority immediately in the event that a suspicion of non-compliance has been substantiated, that a suspicion of non-compliance cannot be eliminated, or that non-compliance that affects the integrity of the products in question has been established
- h) in the case of withdrawing certification inform the certification body or control authority without delay
- i) accept that your Certification Body or control authority retains your certification history for a minimum of 5 years
- j) must inform the certification body of any changes to your activities.

This is covered in the contract and declaration you sign after every inspection.

<i>(EC) 2018/848 Art. 39(1)(d)(iii)</i>	
<p><b>NI 12.4.4 Other statutory requirements</b>          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)</i>  <i>(EC) 2018/848 Art. 37</i>  <i>(EC) 2018/848 Art. 39(1)(b)</i></p>	<p>This includes but is not limited to requirements concerning:</p> <ul style="list-style-type: none"> <li>• premises</li> <li>• equipment</li> <li>• staff facilities</li> <li>• general hygiene</li> <li>• protection of food from contamination or deterioration</li> <li>• animal welfare</li> <li>• water</li> <li>• transport</li> <li>• labour and workers</li> <li>• wildlife conservation and protection.</li> </ul>
<p><b>NI 12.4.5 Certification code</b></p> <ol style="list-style-type: none"> <li>1. Each certification body is issued with a unique certifier code.</li> <li>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.</li> </ol> <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 section 13.18 for more information on labelling requirements.</p> <p>In Northern Ireland, products produced or processed in Northern Ireland, the soil Association certifier code is XI-ORG-05.</p>

## NI 12.5 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 12.5.1 Inspection visits

1. A physical inspection of your organic certified activities must be carried out once per year. You may be subject to additional announced or unannounced inspections based on an assessment of risk.
  - a. Where no non-compliances affecting organic integrity have been raised in the last three years and no additional areas of risk have been raised by us you may have a reduced frequency of inspection. The period between two physical on-the-spot inspections shall not exceed 24 months.
  - b. Where a physical inspection does not take place an annual verification of compliance is still required where information and documentation will be requested.
2. You may also be inspected by your competent authority as part of their surveillance of our inspection procedures.  
*(EC) 2018/848 Art. 38(2)(3)*

#### NI 12.5.2 What happens at the inspection

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

### 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 we consider they are needed because of non-compliances.

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

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 you have given is satisfactory, we will approve your corrective actions and issue/reissue your certificate.



<p style="text-align: right;"><i>(EC) 2018/848 Art. 39(1)(d)</i> <i>(EC) 2018/848 Art. 38(6)</i></p>	
<p><b>NI 12.5.3 Access to facilities</b> You must give Soil Association Certification or your control authority:</p> <ul style="list-style-type: none"> <li>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</li> <li>b) access to accounts and relevant supporting documents which it deems necessary in order to certify your organic activities</li> <li>c) any information reasonably necessary for the purposes of certifying your organic activities, and</li> <li>d) when requested, the results of your own quality assurance programmes.</li> </ul> <p style="text-align: right;"><i>(EC) 2018/848 Art. 38(1)(b)(c)</i> <i>(EC) 2017/625 Art. 15(1)(2)</i></p>	
<p><b>NI 12.5.4 Sampling</b> You must allow Soil Association Certification to take samples which will be analysed for the presence of prohibited substances and checking compliance to organic standards.</p> <p style="text-align: right;"><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 12.6 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 12.6.1 Non-compliances

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

(EC) 2018/848 Art. 37  
(EC) 2018/848 Art. 38(1)  
(EC) 2018/848 Art. 41(3)  
(EC) 2018/848 Art. 42

### Guidance

After your inspection we will draw up an *Action Summary Form and Declaration* (either at inspection or we will send it to you afterwards). This lists areas that do not comply with the standards and asks how you will correct them.

The different grades of sanctions are as follows:

- minor non-compliance
- major non-compliance
- critical non-compliance, or
- manifest infringement.

You are required to complete the *Action Summary Form and Declaration* with the actions you will take to comply with the standards and return it to us with any other information we request before the deadline given. When your Certification Officer has received your completed form and agreed that the information you have given is satisfactory, they will approve the *Action Summary Form and Declaration* and renew your licence.

We may suspend or withdraw your licence in the following cases:

- if you are in breach of your contract with us
- if you do not pay your fee within the deadlines
- failure of licensee to return certified sales declaration (CSD)
- we are unable to arrange an inspection
- an inspector is refused access to premises
- an inspector is refused permission to take a sample
- if you do not send the completed *Action Summary Form and Declaration*, or the information we request, within the deadlines
- severe or repeated non-compliance resulting in loss of organic integrity of an operation, product or batch
- a fraudulent activity is reported by an authority.

	<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"> <li>• the measure in place to prevent non-compliances</li> <li>• the impact on the integrity of the organic or in-conversion status of product</li> <li>• the ability of the traceability system to locate the affected product(s) in the supply chain</li> <li>• previous non-compliances.</li> </ul>
<p><b>NI 12.6.2 Reporting non-compliances</b></p> <p>1. If you suspect that a product you have produced, prepared, imported or received from another operator does not meet organic standards, then you must:</p> <p>a) identify and separate the product concerned</p> <p>b) check whether the suspicion can be substantiated</p> <p>c) not place the product on the market as organic or in-conversion and not use it in organic production, unless the suspicion can be eliminated</p> <p>d) where the suspicion has been substantiated or where it cannot be eliminated, immediately inform us and provide us with available information, where appropriate</p> <p>e) fully cooperate with us in verifying and identifying the reasons for the suspected non-compliance.</p> <p>If we have a substantiated suspicion that you intend to place a product on the market as organic which does not meet organic standards, we will tell you to withhold the product whilst we investigate. We will complete the investigation in a reasonable time period taking into account the complexity of the case and the durability of the product. Before we make this decision we will give you opportunity to comment. You will need to cooperate fully with any investigation to resolve the suspicion.</p> <p>If the suspicion is confirmed, then you must remove any reference to organic from the product. If the suspicion is not</p>	<p>Suspicion can originate from a number of sources including (but not exclusively):</p> <ul style="list-style-type: none"> <li>• a positive residue detection showing contamination with a substance not permitted in organic production* (please see standard 5.6.3)</li> <li>• a complaint from a reliable source</li> <li>• you have not been able to verify the organic status of goods you have received (see section 5.7 for further information)</li> <li>• not being able to verify valid certification of a product or supplier. For <b>example, if your supplier's certification has been revoked</b></li> <li>• 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.</li> </ul> <p>You must stop any further sale/use of the product as organic (or in-conversion if applicable) until any doubt over its organic status can be eliminated.</p> <p>You must inform the certification team if you have substantiated suspicion or where you have not been able to eliminate suspicion that the product may not meet organic standards and stop any further sale of the product as organic until any doubt over its organic status can be eliminated.</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>If you are unsure what action to take, please contact the technical team at <a href="mailto:sacl.notifications@soilassociation.org">sacl.notifications@soilassociation.org</a>.</p>

<p>confirmed, then you no longer have to withhold the product from sale.</p> <p style="text-align: right;"><i>(EC) 2018/848 Art. 27</i> <i>(EC) 2018/848 Art. 41(1)(2)</i></p>	
<p><b>SA NI 12.6.3 Actions to be taken in the case of suspicion of the presence of non-permitted products or substances</b></p> <ol style="list-style-type: none"> <li>1. If you suspect that a product does not meet these organic standards due to the presence of a substance not authorised for use in organic production, you must: <ol style="list-style-type: none"> <li>a) identify and separate the product concerned</li> <li>b) check whether the suspicion can be substantiated</li> <li>c) not market the product as organic or in-conversion</li> <li>d) not use the product in organic production</li> <li>e) fully cooperate with Soil Association Certification in identifying and verifying the reasons for the positive residue detection.</li> </ol> </li> <li>2. To check whether the suspicion of a positive residue detection can be substantiated you must take account of the following elements: <ol style="list-style-type: none"> <li>a) where the suspicion concerns an incoming organic or in-conversion product check that the information provided on the label of the product matches the information on the accompanying documents and that the information on the organic certificate provided by the supplier relates to the product purchased</li> <li>b) where there is suspicion that the cause is under the control of your business you must examine any possible cause for the positive residue detection.</li> </ol> </li> <li>3. Where the suspicion has been substantiated or where it cannot be eliminated you must immediately inform Soil Association Certification and provide: <ol style="list-style-type: none"> <li>a) information and documents relating to the supplier <b>(delivery note, invoice, the supplier's organic</b></li> </ol> </li> </ol>	<p>The non-permitted products and substances referred to in this standard can include any product or substance not permitted in these organic standards. Such products and substances not authorised for use in organic production and processing can include but are not limited to:</p> <ul style="list-style-type: none"> <li>• active substances used in plant protection products</li> <li>• pest control products for use in agriculture and storage facilities</li> <li>• fertilisers soil conditioners and nutrients</li> <li>• non-organic feed material of plant, algal, animal or yeast origin or as feed material of microbial or mineral origin</li> <li>• feed additives and processing aids</li> <li>• food additives and processing aids</li> <li>• cleaning and disinfection products</li> <li>• non-organic ingredients not authorised for use in organic products</li> <li>• processing aids for yeasts and yeast products.</li> </ul> <p>The presence of non-permitted products or substances also includes and may be referred to as residue detections. Suspicion of contamination must be followed by the procedure outlined in this standard.</p> <p>If you are unsure what action to take, please contact the technical team at <a href="mailto:sacl.notifications@soilassociation.org">sacl.notifications@soilassociation.org</a>.</p>

<p>certification and the Certificate of Inspection (COI) if relevant)</p> <ul style="list-style-type: none"> <li>b) information relating to the traceability of the product (lot identification or batch number, stock quantity and the quantity of the product already sold)</li> <li>c) the laboratory results, from an accredited laboratory when relevant and available</li> <li>d) the sampling sheet detailing the time, place and method used to take the sample</li> <li>e) any information regarding a previous suspicion or substantiated residue detection for the specific product or substance</li> <li>f) any other relevant documentation that will help clarify the case</li> </ul> <p>4. If your product has a positive residue detection for a substance not authorised for use in organic production Soil Association Certification will carry out an investigation to determine:</p> <ul style="list-style-type: none"> <li>a) if products or substances not authorised in organic production have been used</li> <li>b) if sufficient precautionary measures have been taken</li> <li>c) if sufficient measures following previous requests from certification body have not been taken.</li> </ul> <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. 28(2); Art. 29(1)(2)(3)(4)</i> <i>(EC) 2021/279 Art. 1 (1)(2)</i></p>	
<p><b>NI 12.6.4 Exceptions</b></p> <p>Exceptions to certain production rules will only be allowed when explicitly referenced in these standards. Permission must 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 12.6.5 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@soilassociation.org](mailto:cert@soilassociation.org) or telephone Client Services on 0117 987 4564.

If you wish to appeal a certification decision, please send full details to your Certification Officer.

## NI 12.7 Planning and managing your organic system

Standards	Guidance
<p><b>NI 12.7.1 Environmental assessment</b>                      If your site produces more than 20 tonnes of organic aquaculture product per year including seaweed, you must draw up an environmental assessment appropriate to the production unit. The assessment must be based on <i>Annex IV to Directive 2011/92/EU</i> which is the Environmental Impact Assessment Directive. It requires you to consider the conditions of the site, its current and future likely effects on the immediate environment. If the unit has already been subject to an equivalent assessment, then it can be used for this purpose.</p> <p style="text-align: right;"><i>(EC) 2018/848 Annex II Part III(1.3)</i></p>	<p>Measure whether your site produces more than 20 tonnes of aquaculture product on a fresh weight basis.                      Council Directive <i>2011/92/EU</i> can be accessed online <a href="#">here</a>.                      Details of the environmental impact assessment should include descriptions of:</p> <ul style="list-style-type: none"> <li>• the production unit, including physical characteristics, construction, production processes, inputs and the period when the unit will be in use</li> <li>• the aspects of the environment that the production unit will affect, such as aquatic flora and fauna, air, climatic factors, material assets including architectural and archaeological heritage, landscape and the interrelationship between these factors the pollutants emitted by the unit including the elimination of waste measures adopted to prevent, reduce and where possible offset significant adverse effects on the environment.</li> </ul>
<p><b>NI 12.7.2 Sustainable management</b>                      You must provide us with a sustainable management plan drawn up in verifiable coordination with neighbouring operators for aquaculture. The plan must be proportionate to the production unit and include:</p> <ol style="list-style-type: none"> <li>a) The environmental effects of the operation</li> <li>b) Details of environmental monitoring</li> <li>c) Measures to minimise negative impacts on the surrounding aquatic and terrestrial environment</li> <li>d) Where applicable, details of nutrient discharge into the environment per production cycle or per annum</li> <li>e) Details of how technical equipment will be surveyed and repaired where necessary</li> <li>f) A waste reduction schedule to be put in place at the start of organic production</li> <li>g) Defensive and preventative measures taken against predators (in line with national rules and <i>the <a href="#">Habitats Directive 92/43/EEC</a></i>)</li> <li>h) If you produce bivalve molluscs your plan must include a summary of the survey and report required in standard 13.13.9.</li> </ol>	<p>At inspection we will check this is appropriate to your system. Ensure you review and update your plan annually and include details of neighbouring operations.                      Your plan needs to cover:</p> <ul style="list-style-type: none"> <li>• Energy and water use; impact on wild species, for example seals and Eider ducks, which are a species of conservation interest</li> <li>• Risks identified through environmental monitoring and how these will be managed</li> <li>• How mortalities will be managed; identification and recapture of escapees; measures to minimise waste feed</li> <li>• The impact of any nutrient and effluent build up on the surrounding aquatic environment and how this is managed. Consider important habitats such as calcified seaweed (maerl) beds</li> <li>• Procedures to log and maintain all technical equipment</li> <li>• How site waste is managed to avoid environmental damage, protect animal health and avoid attracting pests. For example, using nets and ropes made of durable material that is suitable for re-use</li> <li>• Identification of potential predators e.g. seals, birds, biofouling organisms, and the steps you take to prevent and deter them in line with national rules and the <a href="#">Habitats Directive</a>.</li> </ul>

*(EC) 2018/848 Annex II Part III(1.2)(1.7)(3.2.3)*

**12.7.3 Renewable energy and recycling**

Where possible, the use of residual heat should be limited to energy from renewable sources.

*(EC) 2018/848 Annex II Part III(1.9)*



## NI 12.8 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 12.8.1 General record keeping

1. You must have a record keeping system in place which allows you to prove the organic status of your products. Your records need to cover all production stages from everything produced or bought in through to all goods sold or dispatched and must allow you to demonstrate the balance between input and output. They must also allow retrospective traceability.
2. You must keep stock and financial records at your unit or premises which make it possible to verify the following information for every product:
  - a) the suppliers, sellers or exporters
  - b) the nature and quantities of organic products delivered, including where relevant:
    - i) nature and quantities of all materials bought and the use of such materials
    - ii) the composition of compound feed stuffs
  - c) the nature and quantities of organic products held in storage
  - d) the nature, quantities, and consignees or buyers (other than final consumers) of any products which have left your unit, premises or storage facility.
3. If you do not store or physically handle organic products, you will still need to keep records of:
  - a) the nature and quantities of organic products bought and sold
  - b) the suppliers, and where different the sellers or the exporters
  - c) the buyers, and where different the consignees.

*(EC) 2018/848 Art. 39 (1)*

### Guidance

- I** Standards 12.8.1 – 12.8.3 apply to all licensees. More specific record keeping requirements for aquaculture operations follow below.
- R** Your records need to be sufficient for us to be able to carry out successful mass balance (input and output) and traceability exercises at your inspection. You will need to be able to demonstrate that you have bought/received/produced sufficient organic material for the quantity you have sold/dispached.
- R** You need to have a system to keep track of procedures and records to ensure they are correct, up-to-date and effective.
- R** Your records need to include:
  - checked organic status of goods delivered as per standard 13.16.2
  - quantities, batch codes and invoices and delivery notes of goods received
  - quantities and batch codes of ingredients used in production/packing
  - quantities produced in each production/packing run
  - evidence that you processed organic and non-organic products separately
  - evidence that you cleaned according to these standards before production
  - batch codes of goods out
  - what you have sold/dispached, how much and to whom
  - the organic products sale value
  - annual stock takes
  - any pest control treatments used
  - Certificates of Inspection (COIs) if applicable.

(EC) 2018/848 Annex II Part IV(1.5)(d)

You do not have to record sales value if you do not sell the product, for example, if you store product on behalf of another licensed organic company and do not sell that product to anyone.

**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.

**R** 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.

**R** You need to keep all records for at least shelf-life plus 12 months. With the exception of Certificates of Inspection which must be kept for 2 years. Please refer to section 6.8 Importing, of the Soil Association food and drink standards for details.

Also, make sure that your records meet any other legally required time scales that might be specific to your products.

### NI 12.8.2 Verifying certification documents

1. You must verify the certification documents of your suppliers and check that they:
  - a) identify your supplier,
  - b) cover the type or range of products you are purchasing, and
  - c) are valid at the time you are making the purchase.

2. You must make a record of these checks.

(EC) 2018/848 Art. 35(6)

A certification document will be the organic certificate, or in the case of SA Certification licensees this includes the certificate and trading schedule, The name and address on the certificate must match the name and address of your supplier (the company you are purchasing from).

When you receive goods, you will also need to make the checks detailed in 13.16.2.

Tools such as [BioC](#) could be used as a way of doing this.

**R** Records of verification checks

### NI 12.8.3 Complaints register

You must keep a complaint register for your business. This must record:

- a) all complaints you make or receive
- b) any response to the complaint
- c) the action taken.

*(EC) 2018/848 Art. 2(4)(5); Art 46(2)(d)  
ISO65 (4.1.2.2)*



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.

### 12.8.4 Specific aquaculture animal production records

You must keep records in the form of a register which is available at all times on the premises of your holding. These records must provide the following information:

- a) the origin, identifying the animals/batches of animals date of arrival, the quantities, the organic or non-organic status and conversion period of animals arriving at the holding
- b) the number of lots, the age, weight and destination of animals leaving the holding
- c) records of escapes of fish and action shall be taken to reduce the impact on the local ecosystem
- d) for fish, the type and quantity of feed and in the case of carp and related species, a documentary record of the use of additional feed
- e) veterinary treatments giving details of the purpose, date of application, method of application, type of product and withdrawal period
- f) disease prevention measures giving details of fallowing, cleaning and water treatment.
- g) Operators shall keep records of monitoring and maintenance measures concerning animal welfare and water quality.

*(EC) 2018/848 Annex II Part III(3.1.2.4)(3.1.3.5)(3.1.4.3)(3.1.5.3)*



Records of aquaculture animal production

## NI 12.9 Preserving organic integrity

### What is this chapter about?

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

#### Standards

##### NI 12.9.1 Reducing the risk of contamination

In order to avoid contamination with products or substances that are not authorised for use in organic production, you must take the following precautionary measures:

- a) put in place and maintain measures that are proportionate and appropriate to identify the risks of contamination of organic production and products with non-authorised products or substances, including systematic identification of critical procedural steps;
- b) put in place and maintain measures that are proportionate and appropriate to avoid risks of contamination of organic production and products with non-authorised products or substances;
- c) regularly review and adjust such measures;
- d) document the risks identified and the measures you put in place, and
- e) comply with other relevant requirements of these standards that ensure the separation of organic, in-conversion and non-organic products.

*(EC) 2018/848 Art. 28 (1)*

*(EC) 2018/848 Annex II Part IV(1.2)(1.4)*

#### Guidance

You must consider what you do to reduce the risk of contamination at all stages of production, including processing, storage and transport, including how you determine that the measures you have in place are sufficient and how you monitor that they remain effective. You could use details of any sampling and testing that you carry out.

Examples of risks include:

- feed containing non-permitted ingredients
- other local non-organic sites
- local pollution events, e.g. oil spill, sewerage outlets, flooding
- non-permitted cleaning products.

Containers for storage or transport must be of food grade quality.



All procedures must be consistently followed, and appropriate records must be maintained to evidence this. Your Inspector will be checking that the procedures you have in place are adequate to reduce the risk of contamination.

Staff training is an important way to ensure that the risk of contamination is minimised. Ensure that all new staff are adequately trained, particularly when changes are made to these organic standards and your own operational procedures.

##### NI 12.9.2 Genetic modification

1. If a product contains GMOs, consists of GMOs or is produced from GMOs it must not be labelled or advertised with reference to organic production.
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,

In the EU, if a product contains GMOs or their derivatives then it must be labelled as such, (as described in 12.9.2.3) 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

micro-organisms or animals in organic production. You must be able to demonstrate the above.

3. For food and feed products in the EU, Directive 2001/18/EC, Regulation (EC) 1829/2003 or Regulation (EC) 1830/2003 are applicable, and you may rely on labels or any other accompanying documents to confirm that they are non-GM, unless you have other information that the products do not meet the Directive and Regulations listed above.
4. For products that are not food or feed, or products that could be produced by GMOs 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.

*(EC) 2018/848 Art. 11*

automatically assumed that a product complies with the specific GMO requirements of the organic regulations. For this reason, we require a completed GMO declaration for all products that may be a GM risk.

Our GMO declaration form explains which additives, processing aids and ingredients are GMO risks. Your Certification Officer can also confirm any other ingredients which are a GMO risk.

Please contact us if you need a blank template of the non-GM declaration form for your suppliers to complete.

**Please note:** The GMO declaration expires 12 months from the date signed. Supporting information must be dated within 12 months of sending to SA Certification. If older than 12 months, you must check with the supplier that the statement is still valid and provide evidence of this to SA Certification. An updated GMO declaration is not required if you have not re-ordered the product since originally submitting evidence.

12.9.2.3 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.

Farmers purchasing animal feeds may rely on the information provided on the labels, or accompanying documents. Feed used must be certified organic so any checks on GM status will have been done by the feed processors.

The European regulations and directives referred to in the standard only apply to product within the EU market. This means that if we are certifying your business outside the UK/EU, supplier declarations will be required for all GM risk ingredients and feed to confirm the products have not been produced from or by GMOs.

### NI 12.9.3 Nanoparticles

1. Organic food must not contain or consist of engineered nanoparticles.

The definition of engineered nanomaterial, as stated in (EC) 2015/2283 is as follows:

(EC) 2018/848 Art. 7(e)  
(EC) 201/848 Art. 3(63)

**engineered nanomaterial'** means any intentionally produced material that has one or more dimensions of the order of 100 nm or less or that is composed of discrete functional parts, either internally or at the surface, many of which have one or more dimensions of the order of 100 nm or less, including structures, agglomerates or aggregates, which may have a size above the order of 100 nm but retain properties that are characteristic of the nanoscale.

Properties that are characteristic of the nanoscale include:  
(i) those related to the large specific surface area of the materials considered; and/or  
(ii) specific physico-chemical properties that are different from those of the non-nanoform of the same material.

Examples of products that we know may contain manufactured nanoparticles and that are commercially available include titanium dioxide and zinc oxide used in health and beauty products. The manufactured nanoparticle versions of these products are transparent.

## NI 13.0 Specific standards for organic aquaculture

### NI 13.1 Site selection

#### Standards

##### NI 13.1.1 Site suitability

Your production units must be sited in locations that are free from contamination by substances not permitted in organic production and that are free from pollution or pollutants that would affect the organic integrity of the product.

(EC) 2018/848 Annex II Part III(1.1)

#### Guidance

When you start your organic aquaculture operation, or when you add new sites, you must be able to demonstrate you meet this standard and submit details of the assessments you have made in your aquaculture management plan.

This should include details of neighbouring operations and an assessment of the contamination risk these pose and how this will be minimised.

Ensure that the mean flush rate of each site is appropriate to the species you intend to farm there.

##### NI 13.1.2 Organic and non-organic production


Organic and non-organic production units must be adequately separated based on:

- a) the natural situation
- b) separate water distribution systems
- c) distance

If you are producing organic and non-organic products, detail the measures you take to ensure adequate separation in your aquaculture management plan.

<p>d) tidal flow e) Upstream and downstream location of the organic production unit.</p> <p style="text-align: right;"><i>(EC) 2018/848 Art. 9(2)(7)(10)</i> <i>(EC) 2018/848 Annex II Part III(1.2)</i></p>	
<p><b>NI 13.1.3 Separation distances</b> Your competent authority may set minimum separation distances between organic and non-organic production units.</p> <p style="text-align: right;"><i>(EC) 2018/848 Annex II Part III(1.2)</i></p>	<p>Check with us to find out if your competent authority has set specific separation distances between organic and non-organic production units in your area.</p>
<p><b>NI 13.1.4 Suitable locations</b> Your competent authority may designate locations or areas which they consider to be unsuitable for organic aquaculture.</p> <p style="text-align: right;"><i>(EC) 2018/848 Annex II Part III(1.2)</i></p>	<p>Check with us to find out if your competent authority has designated any locations unsuitable for organic aquaculture.</p>
<p><b>NI 13.1.5 Mangroves</b> The destruction of mangroves is not permitted in organic aquaculture production.</p> <p style="text-align: right;"><i>(EC) 2018/848 Annex II Part III(1.4)</i></p>	

## NI 13.2 Origin of aquaculture animals

Standards	Guidance
<p><b>NI 13.2.1 Origin of organic aquaculture animals</b></p> <ol style="list-style-type: none"> <li>1. You must source organic stock where available</li> <li>2. Locally grown species must be used and breeding must aim to give strains which are more adapted to organic farming conditions, good animal health and welfare, as well as good utilisation of feed resources.</li> <li>3. You must choose species which are robust and can be farmed without causing significant damage to wild stocks.</li> </ol> <p><i>EC) 2018/848 Annex II Part III (3.1.2.1)(b)(c) (3.1.2.2)(c)</i></p>	<p>Availability of organic stock can be seen on the national database. A URL for the database will be provided once the site is developed.</p> <p>Organic stock will be sourced from organic broodstock and from organic production units.</p>
<p><b>NI 13.2.2 Breeding techniques</b></p> <p>When breeding organic aquaculture animals you must not use artificial hybridisation, artificial induction of polyploidy, cloning and artificial production of monosex strains, except by hand sorting.</p> <p><i>EC) 2018/848 Art. 9 (5) (EC) 2018/848 Annex II Part III(3.1.2.2)(b)</i></p>	<p>Detail your breeding techniques in your aquaculture management plan.</p>
<p><b>NI 13.2.3 Using non-organic aquaculture animals</b></p> <ol style="list-style-type: none"> <li>1. On approval from the competent authority, wild-caught or non-organic aquaculture animals may be brought onto the holding to improve the genetic suitability of stock. This will only be approved if there are no suitable organic stock available and appropriate justification is provided. You must keep these animals under organic management for at least three months before they are used for breeding.</li> <li>2. For animals that are on the IUCN Red List of endangered species, the authorisation to use wild-caught specimens will only be granted for breeding programmes that are in association with official conservation projects recognised by the relevant public body in charge of the conservation effort.</li> </ol>	<p>To support the organic sector and produce your stock in line with organic principles, use organic aquaculture animals when they are available. If you need to use non-organic or wild caught aquaculture animals (see standard 13.2.4), demonstrate the lack of availability of organic animals by providing us with evidence that you have contacted suppliers within a suitable geographic area.</p> <p> At inspection we will check records that demonstrate compliance with any derogation authorised under this standard.</p>



*(EC) 2018/848 Art.15 (1); Annex II Part III(3.1.2.1)(a)(d)*  
*(EC) 2021/1691 Annex (3)(a)*

#### NI 13.2.4 Collection of wild aquaculture juveniles

You may only collect wild aquaculture juveniles for on-growing in the following circumstances:

- a) As natural influx of fish or crustacean larvae and juveniles when filling ponds, containment systems and enclosures
- b) The collection of species of wild fry of or crustacean larvae, that are not on the IUCN Red List of endangered species in extensive aquaculture farming inside wetlands, such as brackish water ponds, tidal areas and costal lagoons provided that:
  - i. the restocking is in line with management measures approved by the relevant authorities to ensure the sustainable exploitation of the species
  - ii. the fish are fed exclusively with feed naturally available in the environment.

*(EC) 2018/848 Annex II Part III(3.1.2.1)(e)*

#### Collection of wild aquaculture juveniles


You may only collect wild aquaculture juveniles for on-growing in the following circumstances:

- c) As natural influx of fish or crustacean larvae and juveniles when filling ponds, containment systems and enclosures
- d) The collection of species of wild fry of or crustacean larvae that are not on the IUCN Red List of endangered species in extensive aquaculture farming inside wetlands, such as brackish water ponds, tidal areas and costal lagoons provided that:
  - iii. the restocking is in line with management measures approved by the relevant authorities to ensure the sustainable exploitation of the species

At inspection we will check records that demonstrate compliance with any derogation authorised under this standard. To support the organic sector and produce your stock in line with organic principles, use organic aquaculture animals when they are available. If you need to use non-organic or wild caught aquaculture animals (see standard 13.2.4), demonstrate the lack of availability of organic animals by providing us with evidence that you have contacted suppliers within a suitable geographic area.



At inspection we will check records that demonstrate compliance with any derogation authorised under this standard.

<p>iv. the fish are fed exclusively with feed naturally available in the environment.</p> <p><i>(EC) 2018/848 Annex II Part III(3.1.2.1)(e)</i></p>	
<p><b>NI 13.2.6 Producing organic and non-organic aquaculture animals</b></p> <p>You may rear both organic and non-organic stock of the same species provided there is clear and effective separation between the production sites or units. Such separation measures shall be based on the natural situation, separate water distribution systems, distances, the tidal flow, and the upstream and the downstream location of the organic production unit.</p> <p><i>(EC) 2018/848 Art. 9 (7)</i> <i>(EC) 2018/848 Annex II Part III (1.2)</i></p>	<p> You will need to demonstrate adequate separation in order for your request to produce organic and non-organic stock on the same holding to be approved. You will need to make sure there is no risk of contamination from your non-organic production.</p>
<p><b>NI 13.2.7 Replacing stock in cases of high mortality</b></p> <p>In the case of high mortality caused by catastrophic circumstances, with the approval of the competent authority, you may bring in non-organic stock provided that there are no organic animals available and at least the latter two thirds of the production cycle is under organic management.</p> <p>Upon approval by the competent authority, you must keep documentary evidence of the use of this exception.</p> <p><i>(EC) 2018/848 Art. 22</i> <i>(EC) 2020/2146 Art. 3(8)</i></p>	<p>Your competent authority will recognise a catastrophic event as conditions <b>derived from an 'adverse climatic event', 'animal diseases', an 'environmental incident', a 'natural disaster' or a 'catastrophic event' as well as any comparable situation as defined by EC 1305/2013.</b></p> <p><b>In the case of a 'natural disaster' this will be quantified as the loss of 30% of relevant agricultural potential or 20% of the relevant forest potential.</b></p> <p>Your certification officer can submit a request to the competent authority on your behalf. This permission needs to be in place before any action takes place.</p>

NI 13.3 Aquaculture husbandry	
Standards	Guidance
<p><b>NI 13.3.1 Meeting the needs of your aquaculture animals</b></p> <p>1. The developmental, physiological and behavioural needs of your aquaculture animals must be met through the husbandry environment that provides:</p> <ul style="list-style-type: none"> <li>a) stocking densities, and sufficient space for their welfare and appropriate stocking densities.</li> <li>b) good water quality with an adequate flow and exchange rate, sufficient oxygen levels and keeping a low level of metabolites.</li> <li>c) temperature and light conditions in accordance with the requirements of the species and having regard to the geographic location.</li> </ul> <p>2. Staff keeping aquatic animals must have the necessary knowledge and skills to manage their health and welfare needs.</p> <p><i>(EC) 2018/848 Annex II Part III(3.1.5.3)(3.1.6.1)</i></p>	<p>In your aquaculture management plan demonstrate how you monitor each of the parameters above to ensure the welfare needs of your animals are met. This standard applies to all species under your management including, for example, cleaner fish.</p> <p>Adhere to relevant animal welfare legislation in your country of production.</p>
<p><b>NI 13.3.2 Installation design</b></p> <p>The design and construction of the installations for containing farmed species must provide flow rates and <b>physiochemical parameters that protect the animals' health</b> and welfare and provide for their behavioural needs.</p> <p><i>(EC) 2018/848 Annex II Part III(3.5.4.1)</i></p>	
<p><b>NI 13.3.3 Holding facility design</b></p> <p>1. You must design the holding facilities to cater for the species-specific needs of the aquaculture animals so that they:</p> <ul style="list-style-type: none"> <li>a) have sufficient space for their wellbeing</li> <li>b) are kept in water of good quality with an adequate flow and exchange rate, sufficient oxygen levels, and a low level of metabolites</li> <li>c) are kept in appropriate temperature and light conditions.</li> </ul>	<p>Species-specific stocking densities are shown in section 13.4.</p> <p>You must be able to demonstrate that you have considered the species-specific needs of the animals.</p>

- 2. For freshwater fish, the bottom of the holding facilities must be as close as possible to natural conditions.
- 3. For carp, the holding facilities must be natural earth.  
*(EC) 2018/848 Annex II Part III(3.1.5.3)*

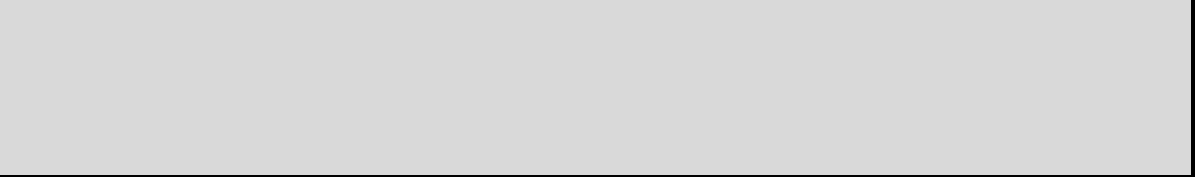


**NI 13.3.4 Escapes**

Installations for containing farmed species must be designed, located and operated to minimise the risk of escapes. If fish or crustaceans escape, you must take appropriate action to reduce the impact on the local ecosystem, including recapture where appropriate.

*(EC) 2018/848 Annex II Part III(3.1.5.7)(3.1.5.8)*

Detail what measures are in place to minimise escapes in your aquaculture management plan e.g. net maintenance, design of installation etc.



## NI 13.4 Species-specific production requirements and stocking densities

Standards		Guidance
<p><b>NI 13.4.1 Planning stocking densities</b>                      The maximum stocking densities are set out in the standards below. You must consider the welfare of the farmed fish when planning stocking densities and monitor all of the following:</p> <ul style="list-style-type: none"> <li>a) fin damage</li> <li>b) other injuries</li> <li>c) growth rate</li> <li>d) normal behaviour and behaviour indicating stress</li> <li>e) overall health</li> <li>f) water quality.</li> </ul> <p style="text-align: right;"><i>(EC) 2018/848 Annex II Part III(3.1.5.3)</i></p>		<p>In your aquaculture management plan demonstrate how you plan your stocking density and monitor each of the levels above.</p>
<p><b>NI 13.4.2 Stocking densities for different species</b>                      Your stocking densities must not exceed the maximum levels set out below.</p> <p style="text-align: right;"><i>(EC) 2020/464 Art. 22: Annex II</i></p>		<p>Stocking densities are calculated per individual containment unit (e.g., net pen or tank). Show how you plan, measure, and monitor stocking density in your aquaculture management plan.</p> <p>For the purpose of calculating stocking density in net pen containment systems <b>the measurements provided in the net manufacture's specification for the useable volume of the net will be used.</b></p>
<p><b>NI 13.4.3 Organic production of salmonids in fresh water</b>                      Includes: Brown trout, Rainbow trout, American brook trout, salmon, charr, grayling, American lake trout (or grey trout), huchen.</p>		
Production system	On-growing farm systems must be fed from open systems. The flow rate must ensure a minimum of 60% oxygen saturation for stock and must ensure their comfort and the elimination of farming effluent.	
Maximum stocking density	Salmonid species not listed below: 15 kg/m <sup>3</sup> Salmon: 20 kg/m <sup>3</sup> Brown trout and rainbow trout: 25 kg/m <sup>3</sup> Arctic charr: 25 kg/m <sup>3</sup>	
<i>(EC) 2020/464 Annex II</i>		

Standards		Guidance
<b>NI 13.4.4 Salmonids in sea water</b> Includes: Salmon, brown trout, rainbow trout.		
Maximum stocking density	10 kg/m <sup>3</sup> in net pens	<i>(EC) 2020/464 Annex II</i>
<b>NI 13.4.5 Cod, other Gadidae, sea bass, sea bream, meagre, turbot, red porgy, red drum and other Sparidae, and spinefeet.</b>		
Production system	In open water containment systems (net pens/cages) with minimum sea current speed to provide optimum fish welfare, or in open systems on land.	
Juvenile production	The larval rearing of marine fish shall preferably be in extensive low input systems, such as the mesocosm or large volume rearing. The initial stocking density shall be 20 eggs or larvae per litre. During the larval stage the tank shall have a minimum volume of 20m <sup>3</sup> .	
Maximum stocking density	For fish other than turbot: 15 kg/m <sup>3</sup> For turbot: 25 kg/m <sup>2</sup>	<i>(EC) 2018/848 Annex II Part III(3.1.2.3)</i> <i>(EC) 2020/464 Annex II</i>
<b>NI 13.4.6 Sea bass, sea bream, meagre, mullets and eel in earth ponds of tidal areas and coastal lagoons</b>		
Containment system	Traditional salt pans transformed into aquaculture production units and similar earth ponds in tidal areas	
Production system	There shall be adequate renewal of water to ensure the welfare of the species. At least 50 % of the dikes must have plant cover. Wetland based depuration ponds are required.	
Maximum stocking density	4 kg/m <sup>3</sup>	<i>(EC) 2020/464 Annex II</i>
<b>NI 13.4.7 Sturgeon in fresh water</b> Species concerned: Acipenser family		
Production system	Water flow in each rearing unit shall be sufficient to ensure animal welfare. Effluent water to be of equivalent quality to incoming water.	
Maximum stocking density	30 kg/m <sup>3</sup>	<i>(EC) 2020/464 Annex II</i>

<b>NI 13.4.9 Penaeid shrimps and freshwater prawns</b>	
Establishment of production unit/s	Location to be in sterile clay areas to minimise environmental impact of pond construction. Ponds to be built with natural pre-existing clay. Mangrove destruction is not permitted.
Conversion time	Six months per pond, corresponding to the normal lifespan of a farmed shrimp.
Broodstock origin	A minimum of half the broodstock shall be domesticated after three years of operation. The remainder is to be pathogen-free wild broodstock originating from sustainable fisheries. A compulsory screening to be implemented on the first and second generation prior to introduction to the farm.
Eyestalk ablation	Eyestalk ablation, including all similar practices such as ligation, incision and pinching, is prohibited.
Maximum on farm stocking densities and production limits	Seeding: maximum 22 post larvae/m <sup>2</sup> Maximum instantaneous biomass: 240 g/m <sup>2</sup>  <i>EC)2018/848 Annex II Part III (3.1.6.8)</i> <i>(EC) 2020/464 Annex II</i>
<b>NI 13.4.10 Crayfish</b>	
Species concerned: <i>Astacus astacus</i>	
Maximum stocking density	For small-sized crayfish (< 20 mm): 100 individuals per m <sup>2</sup> . For crayfish of intermediate size (20-50 mm): 30 individuals per m <sup>2</sup> . For adult crayfish (> 50 mm): 10 individuals per m <sup>2</sup> provided that adequate hiding places are available.  <i>(EC) 2020/464 Annex II</i>
<b>NI 13.4.11 Tropical freshwater fish</b>	
Species concerned: milkfish ( <i>Chanos chanos</i> ), tilapia ( <i>Oreochromis spp.</i> ), Siamese catfish ( <i>Pangasius spp.</i> )	
Production systems	Ponds and net cages
Maximum stocking density	Pangasius: 10 kg/m <sup>3</sup> Oreochromis: 20kg/m <sup>3</sup>  <i>(EC) 2020/464 Annex II</i>

## NI 13.5 Aquaculture livestock management

Standards	Guidance
<p><b>NI 13.5.1 Handling</b></p> <p>1. Handling of aquaculture livestock must be kept to a minimum. When handling is necessary, great care, proper equipment and protocols must be used to avoid stress and physical damage. You must handle broodstock in ways that minimise physical damage and you must use anaesthesia where appropriate.</p> <p>2. You must keep grading operations to a minimum and perform them in such a way as to protect the welfare of the fish.</p> <p><i>(EC) 2018/848 Annex II Part III(3.1.6.1)(3.1.6.2)(3.1.6.9)</i></p>	<p>Detail in your aquaculture management plan how you monitor fish for signs of stress during and after handling. Examples of this include scale and fin damage, time out of the water.</p> <p>In seawater systems allowing sufficient time for your stock to swim through grading nets (passive grading) minimises stress and physical damage in the farmed fish.</p> <p>At your inspection, demonstrate how you ensure staff who handle fish, including those involved with killing, are appropriately trained, competent and aware of their duty of care.</p>
<p><b>NI 13.5.2 Humane harvest and slaughter</b></p> <p>Suffering of aquaculture animals, including at slaughter, must be kept to a minimum. You must only use slaughter techniques that render fish immediately unconscious and insensible to pain. Handling prior to slaughter must be performed in a way that avoids injury whilst keeping any suffering or stress to a minimum. You must take into account harvest sizes, species and production sites when considering optimal slaughter methods.</p> <p><i>(EC) 2018/848 Annex II Part III(3.1.6.7)(3.1.6.9)</i></p>	<p>Transfer of fish to the killing facility should be by a method and at an appropriate rate to avoid stress and injury but also to prevent delay prior to killing.</p> <p>All farmed fish must be stunned before killing, whether or not death accompanies the stun (as in stun/kill methods) or follows a short time after the stun but before the fish has the time to regain consciousness.</p> <p>For killing procedures that require it, the time from removal of the fish from water to unconsciousness and killing should be kept to a minimum.</p> <p>Emergency killing, including where automated stunning or other methods fail, should not be by methods considered inhumane at other times. A backup method of manual stunning, such as a priest, must be available in the killing facility.</p> <p>We will refer to the <a href="#">FAWC Opinion on the Welfare of Farmed Fish at the Time of Killing</a> for appropriate practice.</p> <p>The following methods of harvest and slaughter do not meet this standard:</p> <ul style="list-style-type: none"> <li>• ice, except for warm water shrimp</li> <li>• carbon dioxide</li> <li>• suffocation, leaving stock to die in the open air</li> <li>• exsanguination without stunning</li> </ul>



	<ul style="list-style-type: none"> <li>operating a rolling harvest where you starve all fish in the holding facility and selectively grade a number for slaughter on a repeated basis</li> <li>starving stock to modify carcass weight or quality (body composition).</li> </ul>
<p><b>NI 13.5.3 Lighting</b>  You may only prolong natural day-length to levels that respect the ethological needs, geographical location and general health of the aquaculture species. You may only prolong natural day-length to beyond 14 hours per day for reproductive purposes. You must avoid abrupt changes in light intensity at changeover time by using dimmable lights or background lighting.  <i>(EC) 2018/848 Annex II Part III(3.1.6.3)</i></p>	<p>In your aquaculture management plan, detail for which reproductive purposes you are prolonging natural day length to beyond 16 hours per day for, and the light intensity levels used.</p> <p>Artificial lighting of any level is not permitted for non-reproductive purposes beyond 16 hours in outdoor facilities.</p>
<p><b>NI 13.5.4 Aeration and oxygen use</b>  1. You may use aeration to ensure animal health and welfare, using aerators preferably powered by renewable energy sources where possible.  2. You may use oxygen only for animal health and welfare requirements and critical periods of production or transport in the following cases:  a) Exceptional cases of temperature rise  b) Fall in atmospheric pressure  c) Accidental pollution  d) Occasional stock management procedures such as sampling and sorting  e) In order to assure the survival of farmed aquaculture livestock.  <i>(EC) 2018/848 Annex II Part III (3.1.6.4)(3.1.6.5)</i></p>	<p>In your aquaculture management plan, detail under what circumstances aeration is, or would be used and the reasons why. If non-renewable energy sources are used explain why renewable sources cannot be used.</p> <p><b>R</b> You must record the use of aeration and oxygen in your production records.</p>
<p><b>NI 13.5.5 Use of hormones is prohibited</b>  You must not use hormones or hormone derivatives.  <i>(EC) 2018/848 Annex II Part III(3.1.2.2)(a)</i></p>	

## NI 13.6 Aquatic containment systems

### Standards

#### NI 13.6.1 Closed recirculation

Closed recirculation facilities are only permitted for:

- a) hatcheries
  - b) nurseries, and
  - c) the production of organisms used for organic feed.
- (EC) 2018/848 Annex II Part III(3.1.5.1)*

### Guidance


A closed recirculation aquaculture system is one in which fish or bivalves are kept in tanks on land and the water is constantly cleaned and recycled back into the system.

## NI 13.7 Feeding fish, crustaceans and echinoderms

Standards	Guidance
<p><b>NI 13.7.1 Feeding priorities (all species)</b></p> <ol style="list-style-type: none"> <li>1. You must feed your aquaculture animals with feed that <b>meets the animals' nutritional requirements at the various stages of their development.</b></li> <li>2. You must design your feeding regimes to prioritise:               <ol style="list-style-type: none"> <li>a) animal health and welfare</li> <li>b) the production of high-quality aquaculture products including nutritional composition</li> <li>c) low environmental impact.</li> </ol> </li> </ol> <p><i>(EC) 2018/848 Annex II Part III(3.1.3.1)(a)(b)</i></p>	<p>At inspection you will need to demonstrate how you:</p> <ul style="list-style-type: none"> <li>• monitor fish health, and</li> <li>• manage quantities of feed used to prevent waste.</li> </ul> <p>Please note, if you are purchasing feed that is produced in GB you must make sure they meet the requirement of these standards due to differences between GB and EU organic regulations.</p>

### NI 13.7.2 Feeding priorities for carnivorous aquaculture species

<ol style="list-style-type: none"> <li>1. You must source feed for carnivorous aquaculture animals with the following priorities:           <ol style="list-style-type: none"> <li>a) organic feed products of aquaculture origin</li> <li>b) fish meal and fish oil from organic aquaculture trimmings</li> <li>c) fish meal and fish oil and ingredients of fish origin derived from trimmings of fish already caught for human consumption in fisheries certified as sustainable</li> <li>d) feed products derived from whole fish caught in fisheries certified as sustainable under a scheme recognised by the competent authority in line with the principles laid down in <a href="#">Regulation (EU) No 1380/2013</a> of the European Parliament and of the Council.</li> <li>e) organic feed materials of plant or animal origin</li> </ol> </li> </ol> <p><i>(EC) 2018/848 Annex II Part III (3.1.3.1)(c)(3.1.3.5)(3.1.3.3)</i></p>	<p><b>You can choose from the above sources of feed in order to meet the animals' nutritional requirements at the various stages of their development, but where possible they must be used in order of preference.</b></p> <p>For operators in NI, NICA (the competent authority) has provided additional guidance on the sustainability criteria for whole fish. We can provide you with a copy on request.</p>
---	---

<p><b>NI 13.7.3 Feeding histidine</b>  When the feed sources allowed in these standards do not provide sufficient amounts of histidine to prevent cataracts and to meet the dietary needs of salmonid fish you may feed histidine sources produced through fermentation.  (EC) 2021/1165 Annex III Part B(3)(c)</p>	<p>Your aquaculture management plan must provide details for which groups of fish, life stages or times of year require additional histidine in their diets and the reasons why. At inspection you must be able to demonstrate that the histidine is from fermented sources. If you are buying an organic certified feed no additional checks are needed.</p>
<p><b>NI 13.7.4 Feeding astaxanthin</b>  You may feed salmon and trout astaxanthin derived primarily from organic sources such as organic crustacean shells, within the limit of their physiological needs. If organic sources are not available you may use natural sources of astaxanthin such as <i>Phaffia</i> yeast.  (EC) 2021/1165 Annex III Part B(2)</p>	<p>Detail in your aquaculture management plan if you use astaxanthin and how you determine the quantities fed do not exceed the limit of the physiological needs of the species you are feeding. If you are buying an organic certified feed no additional checks are needed.</p>
<p><b>SA NI 13.7.5 Feeding freshwater species</b></p> <ol style="list-style-type: none"> <li>1. In the grow-out stages, the following species must be fed feed which is naturally available in ponds and lakes: <ol style="list-style-type: none"> <li>a) carp and associated species in polyculture systems (perch, pike, catfish, coregonids and sturgeon)</li> <li>b) Penaeid shrimp and freshwater prawns (Macrobrachium spp.)</li> <li>c) tropical freshwater fish – milkfish, tilapia and Siamese catfish (Pangasius spp.).</li> </ol> </li> <li>2. When natural feed is not available in sufficient quantity, you may feed seaweed or organic feed of plant origin, preferably grown on the holding.</li> <li>3. Where you are supplementary feeding Penaeid shrimp in this way, you may feed a maximum of 25% fishmeal and 10% fish oil derived from fisheries certified as sustainable under a scheme recognised by the competent authority in line with the principles laid down in Regulation (EU) No 1380/2013.</li> <li>4. You may also supplement the diets of Penaeid shrimp and freshwater prawns with organic cholesterol both in the grow-out stage and in earlier life stages in nurseries and hatcheries.</li> </ol>	<p> For species reared in ponds and lakes, keep records of the need to use feed other than that which is naturally occurring in the environment.</p>

5. When you are supplementary feeding Siamese catfish (*Pangasium* spp.) in this way you may include a maximum of 10% fishmeal or fish oil derived from sustainable fisheries.

*(EC) 2018/848 Art.15(2)(d); Annex II Part III(3.1.3.4)*

**SA NI 13.7.6 Permitted feed for juveniles**

. The larvae shall feed on the natural plankton developing in the tank, supplemented as appropriate by externally produced phytoplankton and zooplankton.

*(EC) 2018/848 Annex II Part III (3.1.2.3)*

NI 13.8 Aquaculture feeds	
Standards	Guidance
<p>NI 13.8.1 Products and substances permitted for use in aquaculture feed</p> <p>You may use the following feed materials or products in animal nutrition and processing aids:</p> <p style="text-align: right;"><i>(EC) 2018/848 Annex II Part III(3.1.3.1)(d)(e)</i> <i>(EC) 2021/1165 Annex III(A)(B))</i></p>	
<b>Feed Material</b>	
Product or substance	Conditions of use
<p>Non-organic feed materials of plant or animal origin, or fermentation (by-products) from micro-organisms, the cells of which have been inactivated or killed:</p> <p>a) <i>Saccharomyces cerevisiae</i> b) <i>Saccharomyces carlsbergensis</i></p>	
Meal, oil and other feed materials of fish or other aquatic animals origin	<p>provided that they are obtained 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</p> <p>provided that they are produced or prepared without chemically synthesised solvents</p> <p>their use is authorised only to non-herbivores livestock</p> <p>the use of fish protein hydrolysate is authorised only for young non-herbivores livestock</p>
Meal, oil and other feed materials of fish, mollusc or crustacean origin	<p>for carnivorous aquaculture animals</p> <p>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.</p>

		derived from trimmings of fish, crustaceans or molluscs already caught for human consumption in accordance with standard 13.7.2.
Fishmeal and fish oil		<p>In the grow-out phase, for fish in inland waters, penaeid shrimps and freshwater prawns and tropical freshwater fish</p> <p>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 standard 13.7.5.</p> <p>only where natural feed in ponds and lake is not available in sufficient quantities, maximum 25 % of fishmeal and 10 % of fish oil in the feed ration of penaeid shrimps and freshwater prawns (<i>Macrobrachium spp.</i>) and maximum 10 % of fishmeal or fish oil in the feed ration of siamese catfish (<i>Pangasius spp.</i>).</p>
Yeasts		When not available from organic production
Yeast products		When not available from organic production
Minerals		
Sodium	Sea salt Coarse rock salt Sodium chloride Sodium bicarbonate Sodium carbonate Sodium sulphate	
Potassium	Potassium chloride	
Calcium	Calcareous marine shells Calcium gluconate Calcium carbonate	
Phosphorus	Defluorinated monocalciumphosphate Defluorinated dicalciumphosphate Monosodium phosphate Calcium magnesium phosphate Calcium sodium phosphate Monosodium phosphate	

	Monoammonium phosphate (ammonium dihydrogen orthophosphate) Monocalcium Phosphate	
Magnesium	Magnesium oxide (anhydrous magnesia) Magnesium sulphate Magnesium chloride Magnesium carbonate Magnesium phosphate	
<b>ID number or Functional Group</b>	<b>Substance</b>	<b>Description/conditions for use</b>
<b>Preservatives</b>		
E200	Sorbic acid	
E 236	Formic acid	
E 237	Sodium formate	
E 260	Acetic acid	
E 270	Lactic acid	
E 280	Propionic acid	
E 330	Citric acid	
<b>Antioxidants</b>		
1bE306(i)	Tocopherol extracts from vegetable oils	
1bE306(ii)	Tocopherol-rich extracts from vegetable oils (delta rich)	
<b>Emulsifiers, stabilisers, thickeners and gelling agents</b>		
1c322& 1c322i	Lecithins	Only when derived from organic raw material. Use restricted to aquaculture animal feed.
E415	Xanthan gum	
E 412	Guar gum	
<b>Binders, anti-caking agents and coagulants</b>		



E 535	Sodium ferrocyanide	Maximum content rate of 20 mg/kg NaCl calculated as ferrocyanide anion
E 551b	Colloidal silica	
E 551c	Kieselgur (diatomaceous earth, purified)	
1m558i	Bentonite	
E 559	Kaolinitic clays, free of asbestos	
E 560	Natural mixtures of stearites and chlorite	
E 561	Vermiculite	
E 562	Sepiolite	
E563	Sepiolitic Clay	
E 566	Natrolite-Phonolite	
1g568	Clinoptilolite of sedimentary origin, [All species]	
1g599	Illite-montmorillonite-kaolinite	
E 599	Perlite	
<b>Sensory additives</b>		
ex2a	Astaxanthin	only when derived from organic sources, such as organic crustacean shells only in the feed ration for salmon and trout within the limit of their physiological needs if no astaxanthin derived from organic sources are available, astaxanthin from natural sources may be used such as Astaxanthin-rich <i>Phaffia rhodozymb</i>
ex2b	Flavouring compounds <i>Castanea sativa</i> Mill.: Chestnut extract	Only extracts from agricultural products
<b>Substances for reduction of the contamination of feed by mycotoxins</b>		

1m558	Bentonite	
<b>Nutritional additives</b>		
3a	Vitamins and provitamins	Derived from agricultural products If derived synthetically, only those identical to vitamins derived from agricultural products may be used for aquaculture animals.
31920	Betaine anhydrous	Only for monogastric animals and fish. From organic production; if not available, from natural origin.

Trace elements		
ID number or Functional Group	Substance	Conditions of use
E1 Iron		
3b101	Iron(II) carbonate (siderite)	
3b103	Iron(II) sulphate, monohydrate	
3b104	Iron(II) sulphate, heptahydrate	
3b201	Potassium iodide	
3b202	Calcium iodate, anhydrous	
3b203	Coated granulated calcium iodate anhydrous	
3b301	Cobalt(II) acetate tetrahydrate	
3b302	Cobalt(II) carbonate	
3b303	Cobalt(II) carbonate hydroxide (2:3) monohydrate	
3b304	Coated granulated cobalt(II) carbonate hydroxide (2:3) monohydrate	
3b305	Cobalt(II) sulphate heptahydrate	
3b402	Copper(II) carbonate dihydroxy monohydrate	
3b404	Copper(II) oxide	
3b405	Copper(II) sulphate pentahydrate	
3b409		

	Dicopper chloride trihydroxide (TBCC)	
3b502	Manganese (II) oxide	
3b503	Manganous sulfate, monohydrate	
3b603	Zinc oxide	
3b604	Zinc sulphate heptahydrate	
3b605	Zinc sulphate monohydrate	
3b609	Zinc chloride hydroxide monohydrate (TBZC)	
3b701	Sodium molybdate dihydrate	
3b801	Sodium selenite	
3b802	Coated granulated selenite	
3b803	Sodium selenate	
3b810	Selenised yeast, <i>Saccharomyces cerevisiae</i> CNCM I-3060, inactivated	
3b811	Selenised yeast, <i>Saccharomyces cerevisiae</i> NCYC R397, inactivated	
3b812	Selenised yeast, <i>Saccharomyces cerevisiae</i> CNCM I-3399, inactivated	
3b813	Selenised yeast, <i>Saccharomyces cerevisiae</i> CNCM I-3399, inactivated	
3b817	Selenised yeast, <i>Saccharomyces cerevisiae</i> NCYC R646, inactivated	
	Selenised yeast, <i>Saccharomyces cerevisiae</i> NCYC R645, inactivated	

Zootechnical additives	
4a, 4b, 4c and 4d	Enzymes and micro-organisms in the category of "Zootechnical additives"
Product or substance	Conditions for use
Cholesterol	<p>product obtained from wool grease (lanolin) by saponification, separations and crystallisation, from shellfish or other sources</p> <p>to secure the quantitative dietary needs of penaeid shrimps and freshwater prawns (<i>Macrobrachium</i> spp.) in the grow-out stage and in earlier life stages in nurseries and hatcheries</p> <p>when not available from organic production</p>
Non-organic spices, herbs and molasses provided that:	<ul style="list-style-type: none"> <li>• only when organic is not available</li> <li>• must be produced or prepared without chemical solvents, and</li> <li>• use is limited to 1% of the feed ration of a given species calculated as a percentage of the dry matter of feed from agricultural origin</li> </ul>
Phytoplankton and zooplankton	only in the larval rearing of organic juveniles
<p>NI 13.8.3 Synthetic amino-acids and growth promoters are prohibited</p> <p>You must not use synthetic amino-acids or growth promoters</p> <p><i>(EC) 2018/848 Annex II Part III(3.1.3.1)(e)</i></p>	

## NI 13.9 Disease prevention and veterinary treatment

### Standards

#### NI 13.9.1 Animal health management plan

1. You must keep an animal health management plan. This must comply with [Council Directive 2006/88/EC](#) of 24 October 2006 on animal health requirements for aquaculture animals and products and on the prevention and control of certain diseases in aquatic animals.
2. It must detail the biosecurity and disease prevention practices you have put in place and include a written agreement for health counselling, proportionate to the production unit, with qualified aquaculture animal health services. They must visit the farm not less than once per year and for bivalve shellfish not less than once every two years.

*(EC) 2018/848 Annex II Part III(3.1.4.1)(c)*

### Guidance



A copy of the written agreement of health counselling and your animal health management plan will be checked at inspection.

#### NI 13.9.2 Disease prevention

1. The design and management of your organic aquaculture system must rely primarily on preventive measures of disease control. This includes:
  - a) appropriate siting
  - b) optimal design of the holdings
  - c) the application of good husbandry and management practices
  - d) regular cleaning and disinfection of premises
  - e) high quality feed
  - f) appropriate stocking density, and
  - g) breed and strain selection
  - h) good water quality, flow and exchange rate.
2. The use of immunological veterinary medicines is allowed.

*(EC) 2018/848 Annex II Part III (3.1.4.1)(a)(b)(3.1.4.3)*



In your aquaculture management plan detail information on design and management of your organic aquaculture system in relation to prevention of disease.

### NI 13.9.3 Fallowing

Your control body will determine whether fallowing is necessary and the appropriate duration if so. In open water containment systems at sea, fallowing must take place after each production cycle.

*(EC) 2018/848 Annex II Part III(3.1.4.1)(g)*

You must be able to demonstrate that the duration of your fallowing period will be sufficient to ensure good water quality and fish health and welfare. This will depend on site characteristics and management of the whole production area including water exchange and health and disease history.

### NI 13.9.4 Cleaning structures during fallowing

1. When you put a cage or other structure used for aquaculture animal production into fallow it must be emptied, disinfected and left empty before being used again.
2. You must remove uneaten fish feed, faeces and dead animals promptly to:
  - a) avoid risk of significant effect on water quality
  - b) minimise disease risks, and
  - c) avoid attracting insects or rodents.
3. You may use ultraviolet light and ozone to clean structures only in hatcheries and nurseries.

*(EC) 2018/848 Annex II Part III(3.1.4.1)(g)(h)(i)*



Describe in your aquaculture management plan the steps you take to clean structures before fallowing.

## NI 13.10 Veterinary treatments

### Standards

#### NI 13.10.1 Disease treatment

1. If despite the preventative measures you have put in place to protect animal health, a health problem arises, you may use the following veterinary treatments in order of preference:


- a) homoeopathic remedies
- b) plants and plant extracts (not those with anaesthetic effects)
- c) trace elements, metals, natural immunostimulants or authorised probiotics.

2. Where these treatments are inappropriate or will not be effective to avoid suffering to the aquaculture animals, allopathic treatment must be used (see standard below).

*(EC) 2018/848 Annex II Part III (3.1.4.2)(c)*

*(EC) 2018/848 Annex II I(1.1)*

### Guidance

 Provide details in your aquaculture management plan of:

- identification of the relevant disease/infection present on the holding
- types of treatment used and method of application
- date of application and length of treatment
- statutory and organic withdrawal period, and monitoring of effectiveness of treatment.

The withdrawal periods are set out in standard 13.10.4.

Ongoing dosing with allopathic veterinary medicines for a disease that is endemic in the water at the site cannot be regarded as one treatment. Where a dose is given to treat an occurrence of the disease that successfully treats the animals, further dosing to treat reoccurrence of the same disease must be regarded as separate treatments. Dosing after episodes that make the fish more susceptible to the disease, such as after vaccination or handling, must be regarded as separate treatments. If dosing is not effective at treating an episode of disease, requiring additional dosing, on an ongoing basis, this would not be regarded as appropriate treatment as it would not be effectively treating the disease. Appropriate and effective treatment must be given to fish where preventative measures have not been successful to prevent health and welfare implications with the fish, even if this may lead to the loss of organic status to the group being treated.

Organic production must be based on the design and management of your aquaculture operations to prevent disease and promote the health of your livestock. Your aquaculture management plan and veterinary records must make the occurrence of a single treatment course clear and provide evidence for adapting management to prevent the need for further treatments.



### NI 13.10.2 Allopathic treatment

1. Allopathic treatment must be used immediately when no other method of treatment can prevent animal suffering or when required by compulsory eradication schemes. Routine prophylactic treatment with synthetic drugs is prohibited.
2. Allopathic drug treatments can be used for a maximum of two treatments per year, with the exception of vaccines. However, if the production cycle is less than one year duration, you may treat your stock with only one allopathic treatment.
3. If you have to treat your aquaculture animals with any veterinary medicinal product you must inform your certification body or your national control authority before you market the animals as organic.
4. You must not sell aquaculture animals as organic if they have received more treatments than is permitted in these organic standards.
5. You must treat your animals if required by your national authority for the protection of human and animal health.

*(EC) 2018/848 Annex II Part III(3.1.4.2)(a)(b)(d)(g)*

*(EC) 2018/848 Annex II Part I(1.1)*

A year period is counted as a rolling 12 months from the date of the first treatment. Health records must clearly identify treatment dates and periods across the lifecycle of the animal.

### NI 13.10.3 Parasite treatments

1. With the exclusion of compulsory control schemes operated by national authorities, you may use parasite treatments to a maximum of two courses per year. However, if the production cycle is less than 18 months you may use parasite treatments one course per year.
2. You must give preference to the use of cleaner fish for biological control of ectoparasites or freshwater, marine water and sodium chloride solutions. The use of parasite treatments, other than through compulsory control schemes operated by Member States, shall be limited as follows:

You must obtain prior approval from your Certification Officer for all parasite treatments on each occasion.

Identification, treatment and prevention of parasites can be detailed in your aquaculture management plan.

Check with local agencies whether you need permission to use cleaner fish and outline how you ensure their welfare in your aquaculture management plan.

<ul style="list-style-type: none"> <li>i. for salmon, to maximum two courses of treatment twice per year, or to one course of treatment once per year where the production cycle is less than 18 months;</li> <li>ii. for all species, other than salmon, two courses of treatment per year, or to one course of treatment per year where the production cycle is less than 12 months;</li> <li>iii. for all species, to no more than four courses of treatment in total, regardless of the length of the production cycle of the species;</li> </ul> <p style="text-align: center;"><i>(EC) 2018/848 Annex II Part III(3.1.4.1)(3.1.4.2)(e)</i></p>	
<p><b>NI 13.10.4 Withdrawal periods</b>  You must employ the following withdrawal periods when treating your aquaculture species.</p> <p style="text-align: center;"><i>(EC) 2018/848 Annex II Part III(3.1.4.2)(f)(g)</i></p>	
<p><b>Treatments</b></p>	<p><b>Organic withdrawal period</b></p>
<p>Allopathic veterinary and parasite treatments, including those under compulsory eradication and control schemes</p>	<p>Twice the legal withdrawal period</p>
<p>Treatments with no specified withdrawal period</p>	<p>48 hours</p>
<p>You must clearly identify aquaculture animals that have received veterinary medicinal treatments.</p>	

### NI 13.10.5 Storing veterinary medicines

You may store allopathic veterinary medicinal products and antibiotics on holdings provided that they have been prescribed by a veterinarian in connection with a treatment given under standard 13.10.2. They must be stored in a secure location and must be entered in the livestock record as required in standard 12.8.

*(EC) 2018/848 Annex III(7.3)*



Record medicines

## NI 13.11 Transport

### Standards

#### NI 13.11.1 Live fish

1. If you transport live fish you must ensure that welfare of the fish is maintained and the duration of the transport is kept to a minimum. This includes:
  - a) Transporting the fish in suitable tanks with clean water which meets their physiological needs in terms of temperature and dissolved oxygen.
  - b) Thoroughly clean, disinfect and rinse tanks before transport of organic fish and fish products.
  - c) Taking precautions to reduce stress. During transport, the density must not reach a level which is detrimental to the species.
2. You must keep records to demonstrate compliance with these transport requirements.

*(EC) 2018/848 Annex II Part III(3.1.6.6)(4.1,4.2,4.3,4.4)*

### Guidance




In your aquaculture management plan demonstrate how animals are transported and how you monitor to ensure good welfare is maintained. At inspection, we may check your records of oxygen levels, temperature, transport times, stocking densities and cleaning.

## NI 13.12 Conversion periods

Standards	Guidance
<p><b>NI 13.12.1 Aquaculture conversion periods</b>                      The following conversion periods for production units must be applied for the following types of aquaculture facilities including the existing aquaculture animals.</p> <p style="text-align: center;"><i>(EC) 2018/848 Art. 10 (1)(2); Annex II Part III(3.1.1)</i></p>	<p>The conversion of the production unit can take place when the site is stocked and being managed to organic standards. This allows the animals and the site to convert to organic production simultaneously.</p> <p>The conversion period cannot begin until your application has been approved.</p> <p>Your application will be assessed via an application review stage. The application review will cover a full assessment of your application documentation and management plans. This review will ensure that we have assessed that organic certification is appropriate for your operation, and that you are able to meet the organic standards. We estimate that the application review will take 6 weeks to complete, this is based on submission of all the required information. This timeframe may vary depending on the scope of the application.</p>

Type of facility	Conversion period
Facilities that cannot be drained, cleaned and disinfected	24 months
Facilities that have been drained or fallowed	12 months
Facilities that have been drained, cleaned and disinfected	6 months
Open water facilities including those farming bivalve molluscs	3 months

NI 13.13 Bivalves	
Standards	Guidance
<p><b>NI 13.13.1 Scope of the standards</b>            These standards cover the production of mussels (<i>Mytilus</i> species), native oysters (<i>Ostrea edulis</i>), Pacific, Japanese or cupped oyster (<i>Crassostrea gigas</i>). You must also read and comply with section 12.0 General rules of organic aquaculture.</p> <p style="text-align: right;"><i>(EC) 2018/848 Annex II Part III(3)</i></p>	
<p><b>NI 13.13.2 Growing area</b></p> <ol style="list-style-type: none"> <li>1. You may establish a bivalve production unit in the same area of water as organic finfish and seaweed farming, also including gastropod molluscs such as periwinkles, in a polyculture system.</li> <li>2. Your growing area must be of high ecological status and must be in waters which meet the Criteria for Class A or Class B areas as defined in article 18 (6)(8) of Regulation (EU) 2017/625 and Commission Implementing Regulation (EU) 2019/627.</li> <li>3. Your bivalve production unit must be delimited by posts, floats or other clear markers and must be restrained by net bags, cages or other man-made means as appropriate.</li> <li>4. Organic shellfish farms must minimise risks to species of conservation interest.</li> </ol> <p style="text-align: right;"><i>(EC) 2018/848 Annex II Part III(3.1.3.2)(b)</i></p>	<p>Please see section 13.1 for guidance on suitable site selection.</p>
<p><b>NI 13.13.3 Nutritional requirements</b>            Your bivalves must receive all their nutritional requirements from nature, except in the case of juveniles reared in hatcheries and nurseries.</p> <p style="text-align: right;"><i>(EC) 2018/848 Annex II Part III(3.1.3.2)(a)</i></p>	
<p><b>NI 13.13.4 Predators</b>            If you use predator nets, their design must not allow diving birds to be harmed.</p> <p style="text-align: right;"><i>(EC) 2018/848 Annex II Part III(3.2.2)(c)</i></p>	<p> In your aquaculture management plan, include details of how you prevent and deter predators. If you use predator nets, demonstrate in your plan how you ensure and monitor that these are not causing harm to diving birds or mammals.</p>

<p><b>NI 13.13.5 Sourcing of seed</b></p> <ol style="list-style-type: none"> <li>1. With permission from the competent authority, you may use wild seed from outside the boundaries of the production unit if permitted by local legislation and if it causes no significant damage to the environment, but the seed must come from: <ol style="list-style-type: none"> <li>a) settlement beds which are unlikely to survive the winter or are surplus to requirements, or</li> <li>b) natural settlement of shellfish seed on collectors.</li> </ol> </li> <li>2. You must keep records of how, where and when wild seed was collected to allow traceability back to the collection area.</li> </ol> <p style="text-align: right;"><i>(EC) 2018/848 Annex II Part III(3.2.1)</i></p>	
<p><b>NI 13.13.6 Cupped oyster</b></p> <p>For the cupped oyster (<i>Crassostrea gigas</i>) you must preferably use stock which is selectively bred to reduce spawning in the wild.</p> <p style="text-align: right;"><i>(EC) 2018/848 Annex II Part III(3.2.1)(b)</i></p>	
<p><b>NI 13.13.7 Bivalve management</b></p> <ol style="list-style-type: none"> <li>1. Your stocking densities must not be above those used for non-organic shellfish in the locality. You must make adjustments to sorting, thinning and stocking density according to the biomass and to ensure animal welfare and high product quality.</li> <li>2. You must remove biofouling organisms by physical means or by hand and where appropriate return them to the sea away from shellfish farms.</li> <li>3. You may treat shellfish once during the production cycle with a lime solution to control competing fouling organisms.</li> </ol> <p style="text-align: right;"><i>(EC) 2018/848 Annex II Part III(3.2.4)(a)(b)</i></p>	<p>Include details of how you manage biofouling organisms in your aquaculture management plan.</p>
<p><b>NI 13.13.8 Cultivation</b></p> <ol style="list-style-type: none"> <li>1. You may use long-lines, rafts, bottom culture, net bags, cages, trays, lantern nets, bouchot poles and other containment systems.</li> </ol>	

<p>2. You may only cultivate bivalves on the seabed where it will not cause significant environmental impact at the collection or growing sites.</p> <p>3. You must provide evidence of minimal environmental impact through a survey and report on the site and surrounding area to your certification body or the national control authority. The report must be added as a separate chapter to your sustainability management plan.  <i>(EC) 2018/848 Annex II Part III(3.2.4)(a)(b)</i>  <i>(EC) 2020/464 Art. 22</i></p>	
<p><b>NI 13.13.9 Specific cultivation rules for mussels</b>  For mussel cultivation on rafts the number of drop-ropes must not exceed 1/m<sup>2</sup> of surface area. The maximum drop-rope length must not exceed 20 metres.  You must not thin-out drop-ropes during the production cycle, however you may sub-divide drop-ropes without increasing stocking density at the outset.  <i>(EC) 2020/464 Annex II Part IX</i></p>	
<p><b>NI 13.13.10 Specific cultivation rules for oysters</b>  You must meet the standard for mussel cultivation above (13.13.10).</p> <p>Additionally:</p> <ul style="list-style-type: none"> <li>a) If you use cultivation in bags on trestles these must be set out to avoid the formation of a total barrier along the shoreline.</li> <li>b) You must position the oysters carefully on the beds in relation to tidal flow, in order to optimise production.  <i>(EC) 2018/848 Annex II Part III(3.2.5)</i>  <i>EC) 2020/464 Art. 22</i></li> </ul>	
<p><b>NI 13.13.11 Conversion and fallowing for bivalve mollusc production</b>  You do not have to fallow sites for bivalve mollusc production.  <i>(EC) 2018/848 Annex II Part III(3.1.4.1)(g)</i></p>	<p>Please refer to standard 13.12 for conversion periods for bivalve molluscs.</p>



## NI 13.14 Cleaning

### Standards

#### NI 13.14.1 General cleaning measures

1. You must have suitable cleaning measures in place to avoid contamination and maintain the integrity of your products throughout production, processing and storage.
2. You must monitor your cleaning measures to make sure they are effective, adjusting 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.

*EC) 2018/848 Art. 28*

*EC) 2018/848 Annex II Part IV(1.2, 1.4, 1.5)*

*EC) 2018/848 Annex III(7.4)(c)*

### Guidance

For permitted cleaning chemicals in aquaculture facilities please refer to section 13.14.5.

In your aquaculture management plan set out your cleaning procedures, with details of how you clean harvesting/handling equipment, storage areas and equipment used for organic production. Explain how you limit the risk of contamination of organic product from microbial contaminants, from cleaning chemicals, non-permitted substances and from non-organic product.

You will need to ensure your staff, or contractors using their own equipment, are trained to carry out effective cleaning to prevent contamination of your organic products.

Your cleaning procedures need to be clear and to set out what will be cleaned, how, with what frequency (e.g. daily, weekly, monthly or annually), who is responsible, what chemicals and equipment needs to be used and details of the final rinse of food contact surfaces with potable water (where appropriate).

#### Cleaning chemicals

Detergents, disinfectants, sterilisers 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:

	<ul style="list-style-type: none"> <li>• 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.</li> <li>• Check whether your rinsing procedures are sufficient by testing food contact surfaces to ensure no residues remain.</li> </ul> <p>A list of products for cleaning and disinfection substances and products will be made available in 2026.</p> <p><b>Non-dedicated equipment</b> 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.</p> <p>If you process or store non-organic aquaculture products 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 or ATP testing.</p> <p>The European Commission will be releasing detailed rules for cleaning and disinfection of processing and storage facilities in 2026.</p>
<p><b>NI 13.14.2 Bio-fouling</b> You must remove bio-fouling organisms only by physical means and, where appropriate, return them to the sea at a distance from the farm. <i>(EC) 2018/848 Annex II III(3.1.4.1)(e)</i></p>	<p>In your aquaculture management plan detail how you manage the removal of bio-fouling organisms.</p>
<p><b>NI 13.14.3 Cleaning equipment</b> You must only clean equipment and facilities by physical or mechanical measures. Where this is not satisfactory, only the substances in standard 13.14.5 may be used. <i>(EC) 2018/848 Annex III(7.5)</i> <i>EC) 2018/848 Annex II Part III(3.1.4.1)(f)</i></p>	
<p><b>NI 13.14.4 Cleaning and disinfecting</b></p>	<p>At inspection we may ask you to demonstrate how you clean and disinfect the holding systems using the products allowed, and the frequency of cleaning.</p>

You must properly clean and disinfect the holding systems, equipment and utensils on the production unit. You may only use products allowed in these standards.

*(EC) 2018/848 Annex II Part III(3.1.4.1)(d)*

#### NI 13.14.5 Products for cleaning and disinfection for aquaculture animals and seaweed production

1. You may only use products which contain the following active substances, for cleaning and disinfection of equipment and facilities in the absence of aquaculture animals (\*):
  - a) Ozone
  - b) sodium hypochlorite
  - c) calcium hypochlorite
  - d) calcium hydroxide
  - e) calcium oxide
  - f) caustic soda \*\*\*
  - g) alcohol
  - h) potassium permanganate\*\*\*
  - i) tea seed cake made of natural camelia seed only for shrimp production\*\*\*
  - j) mixtures of potassium peroxomonosulphate and sodium chloride producing hypochlorous acid.
2. You may use only products which contain the following active substances, for cleaning and disinfection of equipment and facilities in the presence and absence of aquaculture animals (\*\*):
  - a) limestone (calcium carbonate) for pH control
  - b) dolomite for pH correction (use restricted to shrimp production)
  - c) sodium chloride
  - d) hydrogen peroxide
  - e) sodium percarbonate\*\*\*
  - f) organic acids (acetic acid, lactic acid, citric acid)
  - g) humic acid\*\*\*
  - h) peroxyacetic acids\*\*\*
  - i) peracetic and peroctanoic acid



Your cleaning procedures must document what techniques and products you use.

j) iodophores (only in the presence of eggs).

The use of these substances must comply with relevant EU and national provisions as referred to in Article 16(1) of Regulation (EC) No 834/2007, and in particular with [Regulation \(EU\) No 528/2012](#) and [Directive 2001/82/EC](#) of the European Parliament and of the Council.

*(\*) Regulation (EU) No 528/2012 of the European Parliament and of the Council of 22 May 2012 concerning the making available on the market and use of biocidal products (OJ L 167, 27.6.2012, p. 1)*

*(\*\*) Directive 2001/82/EC of the European Parliament and of the Council of 6 November 2001 on the Community code relating to veterinary medicinal product (OJ L 311, 28.11.2001, P. 1).*

*(\*\*\*) must not be used as a biocide  
(EC) 2021/1165 Annex IV Part A(1)(2)  
(EC) 2021/1165 Annex IV Part D*

## NI 13.15 Pest control

### Standards

#### NI 13.15.1 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. In areas used for housing livestock you must remove faeces, urine and uneaten or spilled food as often as necessary to keep smells to a minimum and avoid attracting insects and rodents.
2. You must ensure when implementing preventative measures in organic areas that you take proportionate & appropriate measures to avoid the risk of contamination of organic products.

*(EC) 2018/848 Art. 28 (1)*

*(EC) 2018/848 Annex II Part II(1.5.1.7)*

#### NI 13.15.2 Treating infestations in organic products or areas used for organic products

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

*(EC) 2018/848 Art. 28*

### Guidance

In your aquaculture management plan describe 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:

- fly screens
- effective covers of waste bins
- sealing gaps and entry points.

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.




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



Rodenticides must be used only in tamper-proof bait stations and in places where there is no risk of contaminating products.

If you use pest control treatments in areas not used for organic production or storage, you must still assess the risk of contamination and take appropriate preventative measures.

You should make your pest control contractor aware that your unit is handling organic products and that you must comply with pest control procedures in section 13.15 of Soil Association standards.

	<p><b>Control methods on organic products</b> Control methods which are appropriate for use on organic products include:</p> <ul style="list-style-type: none"> <li>• carbon dioxide or nitrogen</li> <li>• freezing and heating</li> <li>• vacuum treatment</li> </ul> <p><b>Control methods in organic areas</b> Control methods which are appropriate for use in organic areas include, but are not limited to:</p> <ul style="list-style-type: none"> <li>• desiccant dusts such as diatomaceous earth and amorphous silica, preferably from naturally occurring sources</li> <li>• electric flying insect control units, with shatterproof tubes that are positioned and cleaned correctly</li> <li>• tamper resistant bait stations that contain legally approved pesticides</li> <li>• sticky boards for insects</li> <li>• humane electronic rodent repellents such as floor mats</li> </ul>
<p><b>NI 13.15.3 Treating infestations in livestock housing</b></p> <p>If you find an infestation in areas used for housing organic livestock, you must only use the pest control products and rodenticides listed in Annex II of <a href="#">Regulation (EC) No 889/2008</a>. You must ensure that you take proportionate and appropriate measures to avoid the risk of contamination of organic products or toxicity to livestock.</p> <p style="text-align: right;"><i>(EC) 2018/848 Art. 28</i> <i>(EC) 2018/848 Annex II Part II(1.5.1.7)</i></p>	<p> If you use pest control methods, you will need to keep records of:</p> <ul style="list-style-type: none"> <li>• what pests you have found</li> <li>• what chemicals, methods and equipment you used on them</li> <li>• who did the treatment, when and which area or equipment was treated, and</li> </ul> <p>what precautions you took to prevent contamination of organic products and toxicity to livestock.</p>

## NI 13.16 Transport, dispatch and receipt of goods

Standards	Guidance
<p><b>NI 13.16.1 Collection of products and transport to preparation units</b></p> <p>If you are collecting organic and non-organic products at the same time, you must have measures in place to prevent any possible mixing or exchanges between organic, in-conversion and non-organic products 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 style="text-align: right;"><i>(EC) 2018/848 Art.23(1)</i> <i>(EC) 2018/848 Annex III(1)</i></p>	<p> Collection records.</p>
<p><b>NI 13.16.2 Labelling &amp; transporting products</b></p> <p>1. If you send organic or in-conversion products to another company, including retailers, wholesalers you must:</p> <ol style="list-style-type: none"> <li>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.</li> <li>b) label it clearly, either on the product or on accompanying documentation undeniably linked to it so that the recipient can easily identify: <ol style="list-style-type: none"> <li>i) the product name and its organic status</li> <li>ii) the name and address of the operator, and, if different, the seller or owner of the product</li> <li>iii) your certification body code,</li> <li>iv) product traceability code, such as batch or lot number</li> <li>v) % organic content of the product (if less than 95%)</li> </ol> </li> </ol>	<p>For additional requirements for labelling of retail packed products, please refer to section 13.18.</p> <p>If your product is not prepacked for retail, or it goes on for further processing, you can put ingredient information either on the label, or on a document with the product provided it can be clearly linked with the product. For example, grain moved from a dryer to a mill would need to be accompanied by a delivery note with full supplier address, product information (including organic status), batch, haulier and vehicle identification and consignee address.</p> <p>Labelled packaging helps identify organic products and keeps them sealed which limits the risk of contamination and substitution. However, there are products that need to be transported in loose bulk, for example milk on a tanker or fruit and vegetables in open top boxes.</p> <p> Records of transportation of loose organic products</p>

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) transportation takes place directly between two organically certified operators
  - b) the transport includes only organic or in-conversion products
  - c) products are accompanied by a document containing the information required in point 1 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)*

### NI 13.16.3 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 13.16.2 above and packed appropriately so that it cannot be mistaken or mixed up with other products. You must crosscheck that the label on the product matches the information on the accompanying documents and provide an account of how you check goods upon receipt.

*(EC) 2018/848 Annex III Part 5(5)*

When receiving goods from other units or operators you need to have a system in place for checking the organic status of the products and have records to show these checks are always made.

 Please see the record keeping standards in section 12.8 for details of the information you will need to record.


If you cannot be sure about the organic status of a delivery, for example if information is missing or incorrect, you will need to either:

- get written confirmation from the supplier
- send it back
- sell it as non-organic
- use it in non-organic products

### NI 13.16.4 Additional rules for transporting feed

1. In addition to standard 13.16.2, when transporting feed, you must:

 Records of cleaning measures

 Records of all transport operations



- a) ensure that the transport of organic feed, in-conversion feed and non-organic feed is effectively separated physically
  - b) ensure that the transport of finished organic feed is effectively separated physically or in time from the transport of other finished products
  - c) label it clearly, either on the product or on accompanying documentation undeniably linked to it so that the recipient can easily identify:
  - d) the product or a description of the compound feeding stuff and its organic status
  - e) the name and address of the operator, and, if different, the seller or owner of the product.
2. If you use vehicles or containers that have been used to transport non-organic products, you must:
    - a) ensure they are thoroughly clean before transporting organic products. The cleaning measures used must be appropriate to the risks, and the effectiveness of the measures must be checked before transporting organic products
    - b) assess and implement measures to ensure that non-organic feed cannot be mistaken or mixed up with organic. Where necessary you may be asked to guarantee this
    - c) keep documentary records of these transport operations.
  3. You must keep records of transport operations, including the quantity of products at the start and of each individual quantity delivered.

*(EC) 2018/848 Annex III (2.1 & 2.2)*  
*EC) 2018/848 Annex III Part 5 (5)*

NI 13.17 Storage of products	
Standards	Guidance
<p><b>NI 13.17.1 General separation</b>            You must manage your organic storage areas and containers to:</p> <ol style="list-style-type: none"> <li>to ensure identification of lots</li> <li>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.  <i>(EC) 2018/848 Annex III Part 7(1)</i></li> </ol>	<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"> <li><b>identify the room, area, or racking with the word 'organic' to show that it is</b> for storing organic products</li> <li>identify all organic materials clearly to avoid accidental contamination</li> <li>have sufficient space or barriers around the organic storage area to stop accidental contamination</li> <li>only use stores, bins and containers that are made of materials suitable for contact with the food they are to store</li> <li>dedicate and identify bins and containers as organic</li> <li>prevent contamination by birds, insects and vermin</li> <li>clean the stores regularly so that there are no residues which could contaminate organic products or encourage pests.</li> </ul> <p>Also refer to section 12.9, for details of contamination, and products and substances we do not allow.</p>
<p><b>NI 13.17.2 Handling and separating organic and non-organic products</b>            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"> <li>avoid the risk of mixing and exchanging organic and in-conversion products with other products and foodstuffs by clearly identifying and separating them during the production process, and</li> <li>effectively clean equipment and storage areas used to handle or store non-organic products before handling or storing and in-conversion organic products.  <i>(EC) 2018/848 Annex II Part IV(1.5)</i>  <i>(EC) 2018/848 Annex III Part 7(4)</i></li> </ol>	<p>Also refer to section 12.9, for details of contamination and products and substances we do not allow.</p>
<p><b>NI 13.17.3 Storing unauthorised inputs on organic units is prohibited</b></p>	<p>Storing any non-permitted input product on the organic production unit is prohibited. This includes, but is not exclusive to non-permitted fertilisers, cleaning and disinfection products and anti-fouling substances.</p>

The storage of inputs in organic plant, seaweed, livestock and aquaculture production units, which are not permitted under these standards, is prohibited.

*(EC) 2018/848 Annex III Part 7(2)*

## NI 13.18 General Labelling

### 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.

### Standards

#### NI 13.18.1 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.

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 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)(2)*

### Guidance

Labelling refers to the way in which you identify your products and show their organic status. The labelling standards apply to:

- retail packaging
- bulk packaging
- the labelling of loose produce for sale in retail outlets
- information on delivery notes or invoices for products that are transported in bulk, such as milk
- marketing materials, and
- web content.

This includes reference to organic not just in the product name or sales description, but also in relation to ingredients of a food or feed product. For example, a cereal bar making organic claims about some of the ingredients may only do so if the cereal bar is certified to the organic regulation.

This only applies to food and feed products. However, if you make such claims on non-food and feed products, (such as textiles, health and beauty products, 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".**

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

wording describing the certified service offered should be included e.g. "We offer certified packing of organic products".

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

#### 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: биологичен.

ES: ecológico, biológico, orgánico.

CS: ekologické, biologické.

DA: økologisk.

DE: ökologisch, biologisch.

ET: mahe, ökoloogiline.

EL: βιολογικό.

EN: organic.

FR: biologique.

GA: orgánach.

**HR: ekološki.**

IT: biologico.

**LV: bioloģisks, ekoloģisks.**

**LT: ekologiškas.**

LU: biologesch, ökologesch.

HU: ökológiai.

MT: organiku.

NL: biologisch.

PL: ekologiczne.

PT: biológico.

RO: ecologic.  
SK: ekologické, biologické.  
**SL: ekološki.**  
FI: luonnonmukainen.  
SV: ekologisk.

### NI 5.8.2 Using the EU organic logo

1. You must display the EU logo on labels of pre-packaged organic products produced in Northern Ireland or the EU.
2. Use of the EU logo is optional on product labelled in a third country.
3. The EU logo is published for use in green as shown below. The reference for single colour printing is Pantone 376, or if you print using four colour process, 50% cyan, 100% yellow.

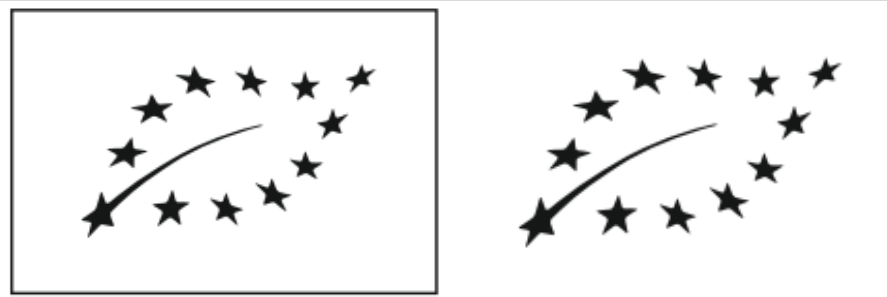


4. Where colour is not possible you may use black & white.

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 13.16.2 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.



5. The EU organic logo must:
  - a. appear at least 9mm high and 13.5mm wide, or
  - b. appear 6mm high for very small packages, and
  - c. have a proportional height to width ratio of 1:1.5.
6. The EU organic logo may appear:
  - a. in negative, if the background of your packaging is dark.
  - b. in the single colour of your packaging if you are only able to print one colour.
  - c. with an outer line around it to improve how it stands out on coloured backgrounds.
  - d. in conjunction with other logos and text referring to organic, providing this does not overlap, obscure or change the logo.
7. 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.
8. The organic production logo may be used for information and educational purposes related to the existence and advertising of the logo itself, provided that such use is not liable to mislead the consumer as regards the organic production of specific products, and provided that the logo is reproduced in accordance with the rules set out in this standard.

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

*(EC) 2018/848 Art. 2 (3); 32 (1)(2)(3) Art. 33 (1)(4)(5)*

### NI 13.18.3 Declaring ingredient origin

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:**
  - a. in the same visual field as the EU organic logo;
  - b. immediately below the certifier code, and
  - c. no more prominent than the sales description.
2. **The word 'Agriculture' may be replaced by 'Aquaculture'** where appropriate.

*(EC) 2018/848 Art. 32 (1)(2)*

*(EC) 2021/279 Art.3 (3)*

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



NI 13.17 Storage of products	
Standards	Guidance
<p><b>NI 13.17.1 General separation</b>            You must manage your organic storage areas and containers to:</p> <ol style="list-style-type: none"> <li>to ensure identification of lots</li> <li>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.  <i>(EC) 2018/848 Annex III Part 7(1)</i></li> </ol>	<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"> <li><b>identify the room, area, or racking with the word 'organic' to show that it is</b> for storing organic products</li> <li>identify all organic materials clearly to avoid accidental contamination</li> <li>have sufficient space or barriers around the organic storage area to stop accidental contamination</li> <li>only use stores, bins and containers that are made of materials suitable for contact with the food they are to store</li> <li>dedicate and identify bins and containers as organic</li> <li>prevent contamination by birds, insects and vermin</li> <li>clean the stores regularly so that there are no residues which could contaminate organic products or encourage pests.</li> </ul> <p>Also refer to section 12.9, for details of contamination, and products and substances we do not allow.</p>
<p><b>NI 13.17.2 Handling and separating organic and non-organic products</b>            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"> <li>avoid the risk of mixing and exchanging organic and in-conversion products with other products and foodstuffs by clearly identifying and separating them during the production process, and</li> <li>effectively clean equipment and storage areas used to handle or store non-organic products before handling or storing and in-conversion organic products.  <i>(EC) 2018/848 Annex II Part IV(1.5)</i>  <i>(EC) 2018/848 Annex III Part 7(4)</i></li> </ol>	<p>Also refer to section 12.9, for details of contamination and products and substances we do not allow.</p>
<p><b>NI 13.17.3 Storing unauthorised inputs on organic units is prohibited</b></p>	<p>Storing any non-permitted input product on the organic production unit is prohibited. This includes, but is not exclusive to non-permitted fertilisers, cleaning and disinfection products and anti-fouling substances.</p>

The storage of inputs in organic plant, seaweed, livestock and aquaculture production units, which are not permitted under these standards, is prohibited.

*(EC) 2018/848 Annex III Part 7(2)*

## NI 13.18 General Labelling

### 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.

#### Standards

##### NI 13.18.1 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.

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 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)(2)*

#### Guidance

Labelling refers to the way in which you identify your products and show their organic status. The labelling standards apply to:

- retail packaging
- bulk packaging
- the labelling of loose produce for sale in retail outlets
- information on delivery notes or invoices for products that are transported in bulk, such as milk
- marketing materials, and
- web content.

This includes reference to organic not just in the product name or sales description, but also in relation to ingredients of a food or feed product. For example, a cereal bar making organic claims about some of the ingredients may only do so if the cereal bar is certified to the organic regulation.

This only applies to food and feed products. However, if you make such claims on non-food and feed products, (such as textiles, health and beauty products, 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".**

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

wording describing the certified service offered should be included e.g. "We offer certified packing of organic products".

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

#### 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: биологичен.

ES: ecológico, biológico, orgánico.

CS: ekologické, biologické.

DA: økologisk.

DE: ökologisch, biologisch.

ET: mahe, ökoloogiline.

EL: βιολογικό.

EN: organic.

FR: biologique.

GA: orgánach.

HR: ekološki.

IT: biologico.

LV: bioloģisks, ekoloģisks.

LT: ekologiškas.

LU: biologesch, ökologesch.

HU: ökológiai.

MT: organiku.

NL: biologisch.

PL: ekologiczne.

PT: biológico.

RO: ecologic.  
SK: ekologické, biologické.  
**SL: ekološki.**  
FI: luonnonmukainen.  
SV: ekologisk.

### NI 5.8.2 Using the EU organic logo

1. You must display the EU logo on labels of pre-packaged organic products produced in Northern Ireland or the EU.
2. Use of the EU logo is optional on product labelled in a third country.
3. The EU logo is published for use in green as shown below. The reference for single colour printing is Pantone 376, or if you print using four colour process, 50% cyan, 100% yellow.

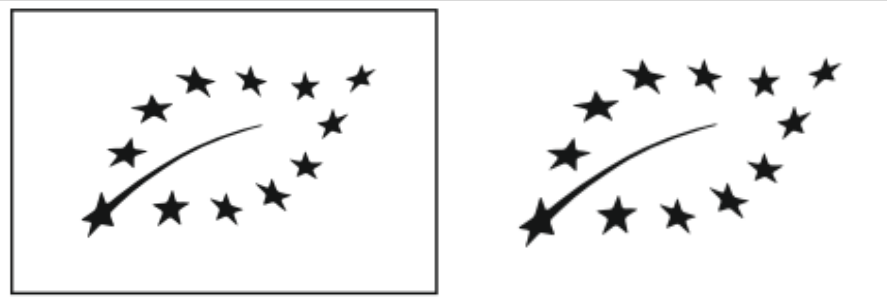


4. Where colour is not possible you may use black & white.

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 13.16.2 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.



5. The EU organic logo must:
  - a. appear at least 9mm high and 13.5mm wide, or
  - b. appear 6mm high for very small packages, and
  - c. have a proportional height to width ratio of 1:1.5.
6. The EU organic logo may appear:
  - a. in negative, if the background of your packaging is dark.
  - b. in the single colour of your packaging if you are only able to print one colour.
  - c. with an outer line around it to improve how it stands out on coloured backgrounds.
  - d. in conjunction with other logos and text referring to organic, providing this does not overlap, obscure or change the logo.
7. 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.
8. The organic production logo may be used for information and educational purposes related to the existence and advertising of the logo itself, provided that such use is not liable to mislead the consumer as regards the organic production of specific products, and provided that the logo is reproduced in accordance with the rules set out in this standard.

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

*(EC) 2018/848 Art. 2 (3); 32 (1)(2)(3) Art. 33 (1)(4)(5)*

### NI 13.18.3 Declaring ingredient origin

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:**
  - a. in the same visual field as the EU organic logo;
  - b. immediately below the certifier code, and
  - c. no more prominent than the sales description.
2. **The word 'Agriculture' may be replaced by 'Aquaculture'** where appropriate.

*(EC) 2018/848 Art. 32 (1)(2)*

*(EC) 2021/279 Art.3 (3)*

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

## NI 13.19 Making claims on your labels

Standards	Guidance
<p data-bbox="51 225 696 260"><b>NI 13.19.1 Using accurate descriptions</b></p> <ol data-bbox="51 264 931 651" style="list-style-type: none"><li data-bbox="51 264 931 475">1. <b>The term 'organic' can only be used to describe products</b> (in labels, advertising and commercial documents on products) that meet the requirements of these standards, unless the term is not being used in relation to agricultural products in food or feed, or clearly have no connection to organic production.</li><li data-bbox="51 512 931 651">2. You must <b>not</b> use any terms, including terms used in trademarks, company names and practices, labels or advertising, that could mislead consumers into believing products are organic when they are not. <i>(EC) 834/2007 Art.23(2)</i></li></ol>	<p data-bbox="958 225 2134 331">Your sales description and product name will need to accurately describe your <b>product</b>. <b>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).</b></p> <p data-bbox="958 363 1368 411"><b>I</b> Substantiating claims</p> <p data-bbox="958 435 2134 542">You will need to be able to substantiate any claims that you make on your labels. For example: <b>You should not use phrases such as 'GMO free' unless you can prove this, if challenged.</b> Instead, you could use:</p> <ul data-bbox="1014 547 1865 619" style="list-style-type: none"><li data-bbox="1014 547 1865 579">• <b>'organic standards prohibit the use of GM materials', or</b></li><li data-bbox="1014 584 1216 619">• <b>'non-GM'.</b></li></ul> <p data-bbox="958 651 2134 722"><b>You should not use phrases such as 'pesticide free' unless you can prove this, if challenged.</b> Instead, you could use:</p> <ul data-bbox="1014 727 2134 906" style="list-style-type: none"><li data-bbox="1014 727 2134 794">• <b>'organic agriculture aims to avoid the use of artificial pesticides and fertilisers'</b></li><li data-bbox="1014 799 2134 831">• <b>'organic standards restrict the use of artificial pesticides and fertilisers', or</b></li><li data-bbox="1014 836 2134 906">• <b>'grown under organic standards which minimise the use of artificial pesticides and fertilisers'.</b></li></ul> <p data-bbox="958 946 2134 1050"><b>I</b> 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 <a href="#">website</a>.</p> <p data-bbox="958 1090 1462 1121">Labelling must not be misleading.</p> <p data-bbox="958 1153 2134 1225">You need to make sure that the way you label your products is not misleading. For example, if:</p> <ul data-bbox="1014 1230 2134 1369" style="list-style-type: none"><li data-bbox="1014 1230 2134 1297">• <b>you label your product as 'organic mint biscuits', it must contain organic mint.</b></li><li data-bbox="1014 1302 2134 1369">• <b>your product does not contain organic mint, you can only label it as 'organic biscuits with mint'</b></li></ul>



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

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

#### **Labelling claims**

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.

## Annex I – fertilisers and nutrients

The following substances can only be used for fish in inland waters as described in standard 13.4.8.

Name - Compound products or products containing only materials listed hereunder	Description, compositional requirements, conditions for use
Mushroom culture wastes	This must be initially made from products permitted in this table.
Composted or fermented mixture of vegetable matter	Composts obtained from mixtures of vegetable matter which has been submitted to composting or to anaerobic fermentation for biogas production.
Products and by-products of plant origin for fertilisers	Examples: oilseed cake meal, cocoa husks, malt culms
Hydrolysed proteins of plant origin	
Seaweeds and seaweed products	As far as directly obtained by: (i) physical processes including dehydration, freezing and grinding (ii) extraction with water or aqueous acid and/or alkaline solution (iii) fermentation
Sawdust and wood chips, composted bark and wood ash	The wood must not have been chemically treated after felling.
Soft ground rock phosphate	Product as specified in point 7 of Annex 1 A.2 of <a href="#">Regulation (EC) No 2003/2003</a> . The cadmium content must be less than or equal to 90 mg/kg of P <sub>2</sub> O <sub>5</sub>
Aluminium-calcium phosphate	Product as specified in point 6 of Annex I A.2. of <a href="#">Regulation (EC) No 2003/2003</a> . The cadmium content must be less than or equal to 90 mg/kg of P <sub>2</sub> O <sub>5</sub> . Use only allowed where the soil pH is greater than 7.5.
Basic slag	Products as specified in point 1 of Annex I A.2 of <a href="#">Regulation (EC) No 2003/2003</a> .
Crude potassium salt or kainit	Products as specified in point 1 of Annex I A.3 of <a href="#">Regulation (EC) No 2003/2003</a> .
Potassium sulphate, possibly containing magnesium salt	Product obtained from crude potassium salt by a physical extraction process, possibly containing magnesium salts.
Stillage and stillage extract	Ammonium stillage excluded.
Calcium carbonate	Only of natural origin, for example chalk, marl, ground limestone, Breton ameliorant, phosphate chalk.
Mollusc waste	Only from sustainable fisheries, as defined in Article 4 (1) (7) of <a href="#">Regulation (EU) No 1380/2013</a> or organic aquaculture
Egg shells	Must not be of factory farming origin.
Magnesium and calcium carbonate	Only of natural origin e.g. magnesian chalk, ground magnesium, limestone

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