

A photograph of various breads and pastries on a light-colored wooden table. In the foreground, a large loaf of bread sits on a wooden cutting board. To its left, a small wicker basket contains several small, round pastries. In the background, there are more loaves of bread, including one in a small wooden bowl and another on a wooden board. The scene is lit with soft, natural light.

# Organic Standards for Great Britain

Food and drink

Version 1.8 – published on 18<sup>th</sup> May 2026

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## Introduction

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

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

**A 'competent authority' is authorised to make rulings on organic legislation.** In GB the competent authority is Defra or one of its devolved agencies who have delegated some controls to accredited organic certification bodies. The certification body that is appointed by the Soil Association to inspect and certify to the *Organic Standards for Great Britain* is **Soil Association Certification**. **Throughout these standards 'your certification body' refers to Soil Association Certification.** For further definitions, please refer to the separate [Glossary](#) document on our website.

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

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

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

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

## Guide to using these standards

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

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

**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>GB 6.6.6 Water</b> Water that you use as an ingredient must be potable (fit for drinking).</p> <p><i>(EC) 889/2008 Art. 27(1e)</i></p>	<p>You will need to demonstrate that the water you use is potable. Potable water is defined by the <a href="#">EU Drinking Water Directive (98/83/EC)</a>. In the UK, this is transposed into <a href="#">The Water Supply (Water Quality) Regulations 2016</a>.</p> <p><b>R</b> If you are using mains water you can demonstrate that your water is potable by indicating your water supplier on your product specification form. If your water is from a bore hole, demonstrate how you ensure it is potable by retaining copies of your water quality test results.</p>

The relevant part of the GB Organic Regulation is referenced here

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

## GB 5.0 General standards for organic food and drink

### GB 5.1 Scope

#### Standards

##### GB 5.1.1 Scope of the standards

1. The standards in this document set out the rules that must apply for all stages of production, preparation and distribution in order for products to be labelled and marketed as organic. These food and drink organic standards cover:
  - a) processing or re-processing and labelling or re-labelling of food and seed;
  - b) importing products from outside GB, including ensuring equivalence to production within GB; and
  - c) exporting organic products.
2. You must comply with these organic standards if you are involved in activities at any stage in the production, processing, preparation and distribution of organic products.

*(EC) 834/2007 Art. 1(1)(2)(3); Art. 8; Art. 28*

*(EC) 889/2008 Art. 1(1); Art. 80*

#### Guidance

Food supplements are covered by the scope of these standards. A food supplement is defined under the Food Supplements Regulation 2003 as: **'food supplements' means foodstuffs the purpose of which is to supplement the normal diet and which are concentrated sources of nutrients or other substances with a nutritional or physiological effect, alone or in combination, marketed in dose form, namely forms such as capsules, pastilles, tablets, pills and other similar forms, sachets of powder, ampoules of liquids, drop dispensing bottles, and other similar forms of liquids and powders designed to be taken in measured small unit quantities;**

Tinctures that are classed as food products are also covered by the scope of these standards.

Medicinal products, and any tinctures that are classed as medicinal products, are not covered by the scope of these standards. Medicinal products must have no indication on their labels that they comply with the organic regulations as this regulation relates to food and excludes medicinal products. This means the EU organic logo and certifiers certification code may not be used. If you are unsure as to whether your product is classed as a medicinal product contact the Medicines and Healthcare Products Regulatory Agency (MHRA) for advice <https://www.gov.uk/guidance/contact-mhra>.

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

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

The scope of these standards does not include catering.

<p>GB 5.1.2 Products from hunting and fishing of wild animals</p> <p>Products from the hunting and fishing of wild animals cannot be sold as organic.</p> <p><i>(EC) 834/2007 Art. 1(2)</i></p>	

## GB 5.2 Principles

### What is this chapter about?

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

Standards	Guidance
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<p><b>GB 5.2.1 General principles of organic production</b> An organic production system must meet the following principles and objectives:</p> <ol style="list-style-type: none"><li>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.</li><li>2. To work within natural systems and cycles at all levels, from the soil to plants and animals.</li><li>3. To maintain the long term fertility and biological activity of soils.</li><li>4. To treat livestock ethically, meeting their species-specific physiological and behavioural needs.</li><li>5. To respect regional, environmental, climatic and geographic differences and the appropriate practices that have evolved in response to them.</li><li>6. To maximise the use of renewable resources and recycling.</li><li>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.</li><li>8. To limit the use of chemically synthesised inputs to situations where appropriate alternative management practices do not exist, or natural or organic inputs are not available, or where alternative inputs would contribute to unacceptable environmental impacts.</li></ol>	
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9. To exclude the use of soluble mineral fertilisers.
  10. To foster biodiversity and protect sensitive habitats and landscape features.
  11. To minimise pollution and waste.
  12. To use preventative and precautionary measures and risk assessment when appropriate.
  13. To exclude the use of GMOs and products produced from or by GMOs with the exception of veterinary medicinal products.
  14. To sustainably use products from fisheries.
- (EC) 834/2007 Art. 3; Art. 4*

#### GB 5.2.2 Specific principles for the processing of organic food

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

1. The production of organic food from organic agricultural ingredients, except where an ingredient is not available on the market in organic form.
  2. The restriction of the use of food additives, of non-organic ingredients with mainly technological and sensory functions and of micronutrients and processing aids, so that they are used to a minimum extent and only in case of essential technological need or for particular nutritional purposes.
  3. The exclusion of substances and processing methods that might be misleading regarding the true nature of the product.
  4. The processing of food with care, preferably with the use of biological, mechanical and physical methods.
- (EC) 834/2007 Art. 3; Art. 6*



## GB 5.3 Becoming Soil Association certified

### What is this chapter about?

This chapter explains which activities require certification and how you can certify your business to the GB Organic Regulation.

#### Standards

##### GB 5.3.1 Certifying your business

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.

(EC) 834/2007 Art. 27(1)(4); Art. 28(1)

#### Guidance

In GB, Defra is the competent authority and has delegated some control tasks to accredited organic certification bodies. The certification body that is appointed by the Soil Association to inspect and certify to the *Organic Standards for Great Britain* is Soil Association Certification.

You must comply with all applicable laws, and Qualifying Standards, including any conditions detailed in any non-compliances. Please refer to your organic client contract for more details.

##### GB 5.3.2 Activities that require certification

1. In GB all stages of the organic supply chain must hold organic certification.
2. Your business must be certified if you produce, process, package, store, label, import or export, include wholesaling, storage and warehousing, acting as the first consignee for imported products and any other activities that require the physical or financial ownership of organic products or ingredients.
3. In GB you do not need certification if you only sell organic products directly to the final consumer or user **provided that** you do not produce, prepare, store organic products other than in relation to the point of sale **or** import such **or** have not contracted out such activities. In other countries certification may be required for these activities.

(EC) 834/2007 Art. 27(3); Art. 28(1); Art. 28(2)

Without adequate certification at each stage of the supply chain, the products may lose their organic status. If you are unsure whether the activity you are carrying out requires certification, please [contact us](#).

You need certification if you manufacture, trade, wholesale, distribute, store, break down, pack, repack, re-label or process organic materials out of sight of the final customer. This includes (this is not an exhaustive list):

- **wholesaling and storing products only, both packed and loose**
- **collecting bulk products from many points, for example milk haulier**
- **supplying ingredients to others to process for you**
- **food service**
- **on-farm processing and packing**
- **importing organic products from outside GB**
- **first consignees of organic product from outside GB and**
- **seed and animal feed mills.**

	<p>This covers all wholesalers, storage premises, including warehouses and distribution centres. It applies to those storing products in bulk, and those storing products that are already packed and labelled for the final consumer. However, you do <b>not</b> need certification if you sell directly to the end consumer or user, or are a warehouse owned by or operating under contract to retailers or a store attached to a retail operation.</p> <p>For more information on the certification requirements for importing and exporting please refer to the importing standards (see section 6.8).</p>
<p><b>GB 5.3.3 Organic certificate</b></p> <ol style="list-style-type: none"> <li>1. You must not make reference to organic or in-conversion without valid certification documents that shows that your activity complies with these organic standards.</li> <li>2. Certification documents are issued once Soil Association Certification has inspected your organic activity and they are satisfied that your activity meets organic standards. The certification documents will list all the crops, livestock and/or products you are certified to produce, process, package, store, label, import, export, and/or sell as organic.</li> <li>3. The certification document may be in electronic format.</li> </ol> <p style="text-align: right;"><i>(EC) 834/2007 Art. 29(1)(3)</i> <i>(EC) 889/2008 Art. 63(1)(d); Art. 68</i></p>	<p>Soil Association Certification will issue licensees with the following documentation:</p> <ul style="list-style-type: none"> <li>• An annual certificate with valid from and to dates, your name, address and licence number.</li> <li>• A Trading Schedule with your certified products and status.</li> <li>• For producers, an Information Schedule listing your licensed enterprises, holdings and fields.</li> </ul> <p>If you are a farmer with animals and/or land in conversion, these will be shown <b>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</b> and you can start trading as organic.</p> <p>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.</p> <p>If you wish to add a new product to your license you will need to complete a product specification form – refer to standard 6.3.1 (Composition of requirements for all products) for details.</p> <p>Contact us if you need to add a new enterprise to your license – refer to standard 5.4.1 for details.</p>

## Soil Association Certification

Since 1973 Soil Association Certification Limited (Soil Association Certification) has certified farm enterprises, foods and other products as organic. Soil Association Certification is a wholly owned subsidiary of the Soil Association charity. We are registered with Defra to certify organic food production and processing under the terms of The Organic Production and Control (Amendment) (EU Exit) Regulations 2019.

Certification bodies must be able to prove that they have the expertise, equipment, infrastructure and sufficient number of suitable qualified and experienced staff to carry out the task of certification. Soil Association Certification Limited is accredited and subject to an annual inspection by the United Kingdom Accreditation Service (UKAS) for UK 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: 0117 914 2406

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

## GB 5.4 Your obligations when certified

### What is this chapter about?

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

Standards	Guidance
<p><b>GB 5.4.1 Description of your activities</b></p> <p>1. Before starting your organic enterprise, you must describe what practical measures you will take to ensure you will comply with these organic standards. If you</p>	<p>To help you meet this requirement we have created an application form that outlines the information we need from you.</p>

<p>make any changes to your activity you must update your certification body accordingly.</p> <p>2. You must include a full description of your premises, units and activities including:</p> <ul style="list-style-type: none"> <li>a) facilities used for reception, processing, packaging, labelling and storage of products before and after any processing operations, and</li> <li>b) procedures for the transport of products.</li> </ul> <p style="text-align: right;"><i>(EC) 889/2008 Art. 63(1); Art. 64; Art. 80</i></p>	<p>You will need to have documentation that describes what you do. If you have a quality management system already, make sure these points are included within it.</p> <p>Practical measures include ensuring staff are adequately trained, having written procedures in place for dealing with organic products, an adequate record keeping system, appropriate cleaning and hygiene, separation and identification of organic products, appropriate pest control, procedures to ensure only permitted ingredients and inputs are used for organic production.</p> <p>If you make any significant changes to your activities, you must inform the Certification Team and make sure any relevant documentation is updated. Important changes are, for example, change of location of an activity, change of ownership, or change of contact person. Another important change is alteration of certified production which means that information previously submitted about the production is no longer correct.</p> <p>You must let us know if and when you plan to expand into new areas. For example, if you currently store organic products and wish to start packing or processing them, if you want to start importing products or if you have an abattoir and you want to start processing burgers and sausages. Depending on <b>what you're adding or expanding, we will need to update your certificates and you may need an additional inspection or licence.</b></p>
<p><b>GB 5.4.2 Contracted operations</b></p> <p>If you contract out your organic activity, in part or whole, to a third party, the information in 5.4.1 must also include:</p> <ul style="list-style-type: none"> <li>a) a list of the subcontractors, including their activities and the certification body or authority that they are certified by</li> <li>b) a written agreement by the subcontractors that their operation will comply with the control measures required as part of organic certification, and</li> </ul>	<p>If you plan to contract out part or all of your operation, please contact the Certification Team.</p>

<p>c) details of all the practical measures taken to ensure and demonstrate full traceability of products.  <i>(EC) 834/2007 Art. 28(1)</i>  <i>(EC) 889/2008 Art. 86</i></p>	
<p><b>GB 5.4.3 Declaration</b>  You must sign a declaration stating that you:</p> <ol style="list-style-type: none"> <li>a. have described your organic enterprise and activities as referred to in 5.4.1 accurately</li> <li>b. will perform your operations according to organic rules</li> <li>c. accept any enforcements in case of non-compliance</li> <li>d. inform the buyers of loss of status of your product</li> <li>e. accept exchange of information about your operation between different certification bodies or control authorities where dual certified</li> <li>f. accept handing over information about your certification history when changing certification body or control authority</li> <li>g. will inform your certification body or control authority immediately of any breaches affecting the organic status of your product or organic products received from other operators or subcontractors</li> <li>h. in the case of withdrawing certification inform the certification body or control authority without delay</li> <li>i. accept that your Certification Body or control authority retains your certification history for a minimum of 5 years</li> <li>j. must inform the Certification Body of any changes to your activities.</li> </ol> <p><i>(EC) 889/2008 Art. 63(2); Art. 64</i></p>	<p>This is covered in the contract you sign when you apply for certification with us and the declaration you sign after every inspection.</p> <p>You must comply with the terms of the contract at all times.</p>
<p><b>GB 5.4.4 Certification code</b>  1. Each certification body is issued with a unique certifier code.</p>	<p>Please refer to the labelling sections 5.8 General Labelling and 5.14.2 Labelling and Transporting Products for more information on labelling requirements.</p>

2. You must use **Soil Association Certification's** code if you are packing and labelling products yourself or if another Soil Association certified business in the UK is packing or labelling the product on your behalf.

*(EC) 834/2007 Art. 27(10)*

*(EC) 889/2008 Art. 58*

Products certified by Soil Association Certification and produced, packed or processed in GB must use the certifier code GB-ORG-05.

## GB 5.5 Inspections

### What is this chapter about?

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

Standards	Guidance
<p><b>GB 5.5.1 Inspection visits</b></p> <ol style="list-style-type: none"> <li>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.</li> <li>2. If you are a wholesaler dealing only with pre-packaged products you may be subject to a reduced frequency of inspections.</li> <li>3. You may also be inspected by your competent authority as part of their surveillance of our inspection procedures.</li> </ol> <p style="text-align: right;"><i>(EC) 834/2007 Art. 27(3)(5)</i> <i>(EC) 889/2009 Art. 65(1)(4); Art. 92c(2)</i></p>	<p>We may carry out additional inspections if:</p> <ul style="list-style-type: none"> <li>• you wish to add a new enterprise to your licence</li> <li>• you move to new premises</li> <li>• we receive a complaint regarding your business</li> <li>• it is necessary to inspect seasonal activity or at different times of year</li> <li>• we need to inspect again to make sure you have corrected non-compliances</li> <li>• you are selected as part of our additional inspection programme and/or our risk assessment of your operations suggests the need for this.</li> </ul> <p>We may charge you for these additional inspections if they are needed because of non-compliances.</p> <p><b>At least 10% of a certification body's inspections must be unannounced and 10% must be risk-based extra inspections.</b> These are based on the general evaluation of the risk of non-compliance with the organic production rules, taking into account at least the results of previous controls, the quantity of products concerned and the risk for exchange of products.</p>
<p><b>GB 5.5.2 What happens at the inspection</b></p> <ol style="list-style-type: none"> <li>1. At your inspection Soil Association Certification will:             <ol style="list-style-type: none"> <li>a) verify that the description of your activities provided in your declaration is accurate</li> <li>b) verify whether your activities are compliant with organic standards, and</li> <li>c) compile an inspection report with any possible deficiencies and non-compliances found.</li> </ol> </li> </ol>	<p>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 <i>Action Summary Form</i> (usually left with you at the end of inspection) which lists the outcomes of the inspection. This includes any areas that do not comply with the standards and asks how you will correct them. It may also ask for extra information to complete the approval process.</p> <p>You must respond with details of the actions you will take to address non-compliances and supply any other information requested, before the deadline</p>

<p>2. You or an appointed representative must sign the inspection declaration stating that you agree with the outcomes of the inspection and to undertake necessary corrective actions. <i>(EC) 889/2008 Art. 63(2); Art. 65(3); Art. 82(3)</i></p>	<p>given. When we have received your returned form and agreed the information you have given is satisfactory, we will approve your corrective actions and issue/reissue your certificate.</p>
<p><b>GB 5.5.3 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><i>(EC) 899/2009 Art. 63(3); Art. 67(1); Art. 73; Art. 79; Art. 79d</i></p>	
<p><b>GB 5.5.4 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. <i>(EC) 889/2008 Art. 65(2)</i></p>	<p>We will take samples if there is a risk that organic standards have not been complied with or to verify that sufficient measures are in place to prevent contamination of organic products. Certification bodies are obliged to take samples from the equivalent of 5% of their licensees per year.</p>

## GB 5.6 Non-compliance with the standards

### What is this chapter about?

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

### Standards

#### GB 5.6.1 Non-compliances

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

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

*(EC) 889/2008 Art. 92d*

### Guidance

At the end of the visit, your Inspector will leave you an *Action Summary Form and Declaration* which lists the outcomes of the inspection. This includes any areas that do not comply with the standards and asks how you will correct them. It may also ask for extra information to complete the approval process.

The different grades of sanctions are as follows:

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

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

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

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

- if you are in breach of your contract with us
- if you do not pay your fee within the deadlines
- failure of licensee to return certified sales declaration (CSD)

	<ul style="list-style-type: none"> <li>• we are unable to arrange an inspection</li> <li>• an inspector is refused access to premises</li> <li>• an inspector is refused permission to take a sample</li> <li>• if you do not send the completed <i>Action Summary Form and Declaration</i>, or the information we request, within the deadlines</li> <li>• severe or repeated non-compliance resulting in loss of organic integrity of an operation, product or batch</li> <li>• a fraudulent activity is reported by an authority.</li> </ul>
<p><b>GB 5.6.2 Reporting non-compliances</b></p> <p>1. If you consider or suspect that any of your products do not meet organic standards, then you must inform us immediately and either:</p> <p>a) Withdraw any reference to organic in relation to the product.</p> <p>b) Separate or identify the product and only allow it to be further processed or sold as organic once any doubt has been eliminated and this has been agreed with us. <i>(EC) 889/2008 Art. 91(1)</i></p> <p>2. If we have a substantiated suspicion that you intend to place a product on to the market as organic which does not meet organic standards, we will tell you to withhold the product for a set time period whilst we investigate. Before we make this decision we will give you opportunity to comment. You will need to cooperate fully with any investigation to resolve the suspicion.</p> <p>If the suspicion is confirmed, then you must remove any reference to organic from the product. If the suspicion is not confirmed within the set time period, then you no longer have to withhold the product from sale. <i>(EC) 889/2008 Art. 91(2)</i></p>	<p>You must inform the Certification Team if you have any suspicion that a product may not meet organic standards and stop any further sale of the product as organic until any doubt over its organic status can be eliminated. Suspicion can originate from a number of sources including (but not exclusively):</p> <ul style="list-style-type: none"> <li>• A positive residue detection showing contamination with a substance not permitted in organic production*.</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>An investigation will be carried out to determine if the product has met organic production rules. Once this has been determined you will be informed if the product can be put back on the market as organic or not.</p> <p>*Note: If you receive a positive detection, but from the information you have, you believe that the product still meets organic standards, then you do not have to inform us of the detection. You need to have justification as to why you believed it still met organic standards and keep that information on file so that we can</p>

	check it at inspection if necessary. 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><b>GB 5.6.3 Exceptions</b>          You may only deviate from the standards when explicitly permitted in these standards. Permission may be granted or confirmed by your certification body.  <i>(EC) 834/2007 Art. 27(7)(b)</i></p>	
<p><b>GB 5.6.4 Appeals and complaints</b>          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.  <i>(EC) 889/2008 Art. 92(c)</i></p>	<p>If you have a complaint please send details in writing to <a href="mailto:cert.complaints@soilassociation.org">cert.complaints@soilassociation.org</a> or telephone Client Services on 0117 987 4564.</p> <p>If you wish to appeal a certification decision please send full details to the Certification Team.</p>

<b>GB 5.7 Record keeping</b>	
<b>What is this chapter about?</b> This chapter details all the records that you will need to keep and have available at your inspection.	
<b>Standards</b>	<b>Guidance</b>
<p><b>GB 5.7.1 General record keeping</b></p> <ol style="list-style-type: none"> <li>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.</li> <li>You must keep stock and financial records at your unit or premises which make it possible to verify the following information for every product:             <ol style="list-style-type: none"> <li>the suppliers, sellers or exporters</li> </ol> </li> </ol>	<p><b>R</b> Your records need to be sufficient for us to be able to carry out successful mass balance (input and output) and traceability exercises at your inspection. You will need to be able to demonstrate that you have bought/received sufficient organic material for the quantity you have sold/dispached.</p> <p><b>R</b> You need to have a system to keep track of procedures and records to ensure they are correct, up-to-date and effective.</p> <p><b>R</b> Your records need to include:</p> <ul style="list-style-type: none"> <li>checked organic status of goods delivered as per standard 5.14.3</li> </ul>

- b) the nature and quantities of organic products delivered, including where relevant:
    - i) nature and quantities of all materials bought and the use of such materials
    - ii) the composition of compound feed stuffs
  - c) the nature and quantities of organic products held in storage
  - d) the nature, quantities, and consignees or buyers (other than final consumers) of any products which have left your unit, premises or storage facility.
3. If you do not store or physically handle organic products, you will still need to keep records of:
- a) the nature and quantities of organic products bought and sold
  - b) the suppliers, and where different, the sellers or the exporters
  - c) the buyers, and where different, the consignees.

*(EC) 889/2008 Art. 26(1)(2)(3); Art. 31(1)(d); Art. 66(1)(2)  
(EC) 834/2007 Art. 27(13)*

- quantities, batch codes and invoices and delivery notes of goods received
- quantities and batch codes of ingredients used in production/packing
- quantities produced in each production/packing run
- evidence that you processed organic and non-organic products separately
- evidence that you cleaned according to these standards before production
- batch codes of goods out
- what you have sold/dispached, how much and to whom
- the organic products sale value
- annual stock takes
- any pest control treatments used
- Certificates of Inspection (COIs) if applicable.



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

**R** You need to carry out at least annual stock takes and record these (however, if you are handling a large volume of goods it may be beneficial to you to do this more frequently). These are necessary for our Inspector to have a starting point to conduct a mass balance.

It is up to you to choose a traceability code system that works for you and your products. Some companies will use a batch code system, whereas others may be able to use the best before date on a product.

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

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

<p><b>GB 5.7.2 Verifying certification documents</b></p> <p>1. You must verify the certification documents of your suppliers and check that they:</p> <ol style="list-style-type: none"> <li>identify your supplier,</li> <li>cover the type or range of products you are purchasing, and</li> <li>are valid at the time you are making the purchase.</li> </ol> <p>2. You must make a record of these checks. <i>(EC) 834/2007 Art. 29(2)</i></p>	<p>A certification document will be the organic certificate, or in the case of Soil Association Certification licensees this includes the certificate and trading schedule. The name and address on the certificate must match the name and address of your supplier (the company you are purchasing from).</p> <p><b>The term 'suppliers' also covers businesses supplying</b> a service, e.g. storing organic product.</p> <p>When you receive goods, you will also need to make the checks detailed in 5.14.2.</p> <p>Tools such as <a href="#">BioC</a> could be used as a way of doing this.</p> <p> Records of verification checks</p>
<p><b>GB 5.7.3 Complaints register</b></p> <p>You must keep a complaint register for your business. This must record:</p> <ol style="list-style-type: none"> <li>all complaints you make or receive</li> <li>any response to the complaint</li> <li>the action(s) taken.</li> </ol> <p><i>(EC) 834/2007 Art. 27(5)(c)</i> <i>ISO65 (4.1.2.2)</i></p>	<p> Keeping a record of any complaints you receive encourages transparency. It allows businesses to monitor issues and encourages good practice by ensuring there is a documented system for dealing with complaints.</p>

## GB 5.8 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

#### GB 5.8.1 Using the term organic

If you wish to refer to organic in relation to an agricultural, food or feed product anywhere on a label, in advertising

### 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

materials or commercial documents, you must meet the requirements of these standards.

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

- 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 to. Use of references to organic or logos on email footers, invoices, websites **should be accompanied by an explanatory wording e.g. "We have a range of organic products, see our product listings for more details", and within the product listing a clear identification of products.** For contract manufacturers/packers wording describing the certified service offered should **be included e.g. "We offer certified packing of organic products".**

If your company name includes the word organic you may not use this on the labels of non-organic products. e.g. labels of non-**organic products sold by 'XXX Organic Farm'** could **replace their branding with 'XXX Farm'**. **On websites and**

	<p>marketing materials 'XXX Organic Farm' can be used provide it is clear and unambiguous to buyers which products are organic and which are not.</p> <p><b>Labelling legislation</b>  Along with meeting these standards for labelling, you will also need to make sure your labels meet other relevant labelling legislation such as <a href="#">Regulation 1169/2011</a> on the provision of food information to consumers, and the <a href="#">Food Information Regulations</a>.</p>
<p><b>GB 5.8.2 Products with 95%-100% organic ingredients</b>  1. Food products containing 95%-100% organic agricultural ingredients can be labelled as organic provided that they meet the composition requirements in standard 6.3.1 and the labelling includes the following:</p> <p style="text-align: right;"><i>(EC) 834/2007 Art. 23(4)(a)</i></p> <p>a) An indication of which ingredients are organic in the ingredients list.</p> <p style="text-align: right;"><i>(EC) 834/2007 Art. 23(4)</i></p> <p>b) For operators in GB the use of the EU logo is optional.</p> <p style="text-align: right;"><i>(EC) 834/2007 Art. 25; Art. 24(1)(b)</i></p> <p>c) For GB a statement of agricultural origin (see standard 5.8.6).</p> <p>d) When the EU logo is used, an indication of where the ingredients were farmed or grown (see standard 5.8.6).</p> <p style="text-align: right;"><i>(EC) 834/2007 Art. 24(1)(c)</i>  <i>(EC) 889/2008 Art. 58(2)</i></p> <p>e) The code of the certifier who certifies the company</p>	<p>Guidance for each point is set out below:</p> <p>a) Identifying organic ingredients</p> <p>If any non-organic ingredients are used, make a clear indication on the ingredients panel as to the organic status of each ingredient. This includes water and salt as these are non-organic. This also includes non-organic top notes used in juice from concentrate, which must be identified on the retail label of the juice. Note that a derogation to use non-organic top notes must be obtained as per standard 6.7.1.</p> <p>For example:  Ingredients: Organic flour (fortified with calcium carbonate, iron, niacin, thiamine), water, organic eggs, organic sunflower seeds, yeast, salt.</p> <p>Or, Ingredients: Flour (fortified with calcium carbonate*, iron*, niacin*, thiamine*), water*, eggs, sunflower seeds, yeast*, salt*. *Non-organic.</p> <p>b) Using the EU logo</p> <p>The EU sets the rules for the use of the EU leaf logo. Its use is optional on foods produced in GB and other countries outside the EU. It cannot be used on non-food products. See EU logo standard (GB 5.8.5) for details.</p>

that applies the labels (which may or may not be you). This must appear in the same visual field as the EU organic logo if the EU logo is used.

*(EC) 834/2007 Art. 24(1)(a)*  
*(EC) 889/2008 Art. 58(1)(d)*

- f) A traceability code, such as a batch or date code.  
*(EC) 889/2008 Art. 31(1)(d)*
- g) The EU logo, statement of agricultural origin and code of the certifier must be marked in a conspicuous place in such a way as to be easily visible, clearly legible and indelible.  
*(EC) 834/2007 Art. 24(2)*

c) Statement of agricultural origin

d) **See standard 'declaring ingredient origin' (5.8.6)** for details.

e) Certifier code

Each certification body has its own code, which its operators need to use on pack. The code for Soil Association Certification in GB is **GB-ORG-05**. If you are packing, processing and/or labelling the product yourself, or a Soil Association certified company in GB is packing or labelling the product on your behalf, this is the code which must be used.

The code for Soil Association Certification in Northern Ireland is XI-ORG-05, this is different from the code used in GB.

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

If your product is labelled outside GB, NI or the EU and you are not using the EU **logo then you do not have to use the certifier's code, but you must include the name of the certifier.**

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

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

	<p>f) Traceability code Your labelling must include a traceability code. Please refer to the record keeping standard GB 5.7.1 for details.</p> <p>If you are using an organic flavouring in a product, you do not need to list the non-organic components of the organic flavouring, provided the non-organic components account for less than 1% of the final product.</p> <p><b>The above mandatory information on <u>prepacked</u> product labels must be easily visible and clearly legible. This applies to the certification code and agriculture statement, and the EU logo when used. The organic regulation requires them to be in a conspicuous place - easily visible, clearly legible and indelible. This information cannot be inside a products packaging, for example, the inside lid of an egg box. You can view <a href="#">guidance from the Food Standards Agency</a> on how to display mandatory information on packaging and labels.</b></p> <p><b>Labelling requirements for box schemes GB:</b> Certification code (GB-ORG-05) must either be on the box or accompanying paperwork. The box scheme contents should also be detailed. If the box scheme does not provide paperwork with the box, or label the box, it is acceptable for the information to be sent via e-mail, on the website or other social media.</p> <p>For certification in GB, the GB regulation statement of agricultural origin is only required for pre-packed product so is not applicable for box schemes.</p>
Standards	Guidance
<p><a href="#">GB 5.8.3 Products with less than 95% organic ingredients</a></p> <p>1. For products where less than 95% of the agricultural ingredients are organic you can only include reference to organic in the ingredients list. In order to do this you</p>	<p>Guidance for each point is set out below:</p> <p>1. Less than 95% organic bulk labels For bulk products which do not include the ingredient information on the label, indicate the total percentage of organic ingredients on the product label instead.</p>

must:

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

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

2. For products where the main ingredient is a product of hunting or fishing and other agricultural ingredients are organic you cannot call the product organic, but you can identify the organic ingredients in the same field visual field as the product description. You must also:

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

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

3. You must **not** use the EU logo on products containing less than 95% organic ingredients.

*(EC) 834/2007 Art. 25(1)*

4. The label must include the code number of the certifier who certifies the company that carries out the most recent production, preparation or packing for the product (which may or may not be you).

*(EC) 834/2007 Art. 24(1)(a)*

5. You must include a traceability code, such as a batch or

2. Main ingredient of hunting and fishing

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

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

For example, Sardines in tomato sauce:

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

The label will indicate total organic content of 48%.

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

	% organic agricultural ingredients	References to organic	EU Organic logo (optional in GB)	Certification code	Statement of agricultural origin
	<b>More</b> than 95%	✓	✓	✓	✓
	<b>Less</b> than 95%	Only in ingredient list	✗	✓	✗
	In-conversion product	You may use the wording <b>'product under conversion'</b>	✗	✓	✗

<p>date code.</p> <p style="text-align: right;"><i>(EC) 889/2008 Art. 31(1)(d)</i></p>			to organic farming'			
Standards	Guidance					
<p><b>GB 5.8.4 In-conversion products</b></p> <p>1. <b>To label your product as 'in-conversion', the product must:</b></p> <p>a) have been grown on land that has gone through at least a 12-month conversion period before the crop was harvested, and</p> <p>b) contain only one agricultural ingredient, which must be of plant origin, either processed or unprocessed.</p> <p style="text-align: right;"><i>(EC) 834/2007 Art. 19(2)(e); Art. 26(b)</i> <i>(EC) 889/2008 Art. 62(a)(c)</i></p> <p>2. The label must:</p> <p>a) <b>include the wording 'product under conversion to organic farming', provided it is not more prominent in colour, size and style of lettering than the sales description of the product. The words 'organic farming' must not be more prominent than the words 'product under conversion to'.</b></p> <p>b) Include the certifier code.</p> <p style="text-align: right;"><i>(EC) 889/2008 Art. 62(b)(d)</i></p> <p>3. You must <b>not</b> use the EU logo on in-conversion products.</p> <p style="text-align: right;"><i>(EC) 834/2007 Art. 25(1)</i></p>						
<p><b>GB 5.8.5 Using the EU organic logo</b></p> <p>1. You must display the EU logo on labels of packaged organic products produced in Northern Ireland or the EU.</p> <p>2. The EU logo is published for use in green as shown below. The reference for single colour printing is Pantone 376, or if you print using four colour process, 50% cyan, 100% yellow.</p>	<p>The use of the logo is mandatory for all organic pre-packaged food produced within Northern Ireland or the European Union. The terms of its use are set by the EU and more information can be found <a href="#">online</a>.</p> <p>You can download the EU logo in various formats from <a href="#">here</a>.</p>					



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



4. The EU organic logo must:
- a) appear at least 9mm high and 13.5mm wide, or
  - b) appear 6mm high for very small packages, and
  - c) have a proportional height to width ratio of 1:1.5.
5. The EU organic logo may appear:
- a) in negative, if the background of your packaging is dark.
  - b) in the single colour of your packaging if you are only able to print one colour.
  - c) with an outer line around it to improve how it stands out on coloured backgrounds.

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 and Northern Ireland, you do not need to apply the EU logo. However, due to the widespread recognition of the EU logo across Europe you may wish to apply it if the products are destined for the EU market.

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


<p>d) in conjunction with other logos and text referring to organic, providing this does not overlap, obscure or change the logo.</p> <p>6. You do not have to use the EU organic logo on products produced in GB, but if you do, you must also use the declaration of where the ingredients have been farmed and the certifier code.</p> <p style="text-align: right;"><i>(EC) 834/2007 Art. 24(1)(b)(c); Art. 25 (EC) 889/2008 Art. 57; Annex XI (1)(2)(3)(4)(5)(6)(7)(8)</i></p>	
<p><b>GB 5.8.6 Declaring ingredient origin</b></p> <p>1. You need to include a declaration of where the ingredients have been farmed or grown required in product packaged in GB.</p> <p>2. <b>For products produced in GB you must use 'UK Agriculture', 'Non-UK Agriculture or UK/Non-UK Agriculture'</b></p> <p>3. If the EU logo is used you must also include a declaration in relation to the EU - <b>'EU agriculture', 'non-EU agriculture', or 'EU/non-EU agriculture'. This must appear:</b></p> <p>a) in the same visual field as the EU organic logo;</p> <p>b) immediately below the certifier code, and</p> <p>c) no more prominent than the sales description.</p> <p>4. <b>You can replace 'UK' or 'Non-UK', 'EU' or 'non-EU' with a particular country if all ingredients were farmed or grown there. In this case only one declaration is required. You do not have to count small amounts of ingredients up to a total of 2% of the agricultural ingredients.</b></p> <p style="text-align: right;"><i>(EC) 834/2007 Art. 24(1c) (EC) 889/2008 Art. 58(2)</i></p>	<p>If the EU logo is used the declaration needs to be in the same visual field as the EU <a href="#">logo</a>.</p> <p>If you are in GB and use the EU organic logo for exports to the EU, you need to <b>include both the GB statement of agriculture ('UK or non-UK Agriculture') and the EU statement of agriculture ('EU or non-EU Agriculture')</b>.</p> <p>If the product contains 98% ingredients grown in a particular constituent nation of the UK, it can be labelled either as that specific country or UK Agriculture. For example, lamb produced in Wales could be labelled either as Welsh Agriculture or UK Agriculture. If you use this, it complies with both the UK and EU requirements.</p> <p>The declaration referred to in point 1 &amp; 2 is optional for products moving from Northern Ireland to Great Britain and products imported from third countries</p>

**GB 5.9 Making claims on your labels**

What is this chapter about?

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

Standards	Guidance
<p><b>GB 5.9.1 Using accurate descriptions</b></p> <p><b>1. The term 'organic' can only be used to describe products</b> (on 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.</p> <p>2. You must not use any terms, including terms used in trademarks, labels or advertising, that could mislead consumers into believing products are organic when they are not.</p> <p style="text-align: right;"><i>(EC) 834/2007 Art. 23(2)</i></p>	<p>Your sales description and product name will need to accurately describe your product. You can not use the word organic, even if it is part of your company trade name, in relation to non-organic products (e.g. on labels).</p> <p><b>I Substantiating claims</b></p> <p>You will need to be able to substantiate any claims that you make on your labels.</p> <p>For example:</p> <p><b>You should not use phrases such as 'GMO free' unless you can prove this, if challenged.</b> Instead you could use:</p> <ul style="list-style-type: none"> <li>• 'organic standards prohibit the use of GM materials', or</li> <li>• 'non-GM'.</li> </ul> <p><b>You should not use phrases such as 'pesticide free' unless you can prove this, if challenged.</b> Instead you could use:</p> <ul style="list-style-type: none"> <li>• 'Less pesticides, or</li> <li>• 'Organic farming uses virtually no pesticides, or</li> <li>• 'No system of farming has lower pesticide use'</li> </ul> <p>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>Labelling must not be misleading</p> <p>You need to make sure that the way you label your products is not misleading. For example, if:</p> <ul style="list-style-type: none"> <li>• <b>you label your product as 'organic mint biscuits', it must contain organic mint.</b></li> </ul>

	<ul style="list-style-type: none"> <li>• <b>your product does not contain organic mint, you can only label it as ‘organic biscuits with mint’.</b></li> <li>• <b>you label your product as ‘organic strawberry ice cream’ it needs to contain organic strawberries.</b></li> <li>• <b>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’.</b></li> <li>• <b>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.</b></li> </ul> <p>You will need to seek guidance from Trading Standards on any other claims you make on your product labels.</p> <p> <b>Labelling legislation</b></p> <p>In England, responsibility for food labelling legislation and policy is split across Defra, the Food Standards Agency (FSA) and the Department of Health (DH). For Scotland and Wales all domestic standards legislation is the responsibility of the FSA.</p> <p>Visit this <a href="#">website</a> for details.</p>
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GB 5.10 Labelling in specific scenarios	
Standards	Guidance
<p><b>GB 5.10.1 Stamping eggshells and meat</b>            You must only use colours in accordance with articles 2(8) and 2(9) of directive <i>94/36/EC</i> for stamping meat and eggshells.</p>	<p><b>Egg stamps</b>            Even if you stamp your eggs with the egg markings, you still need to label the egg boxes in accordance with the general organic labelling standards.</p> <p>You can find more information on egg marking on the Defra <a href="#">website</a>.</p>

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

### Meat stamps

Please refer to the abattoir standards on our [website](#) for full details of meat stamp requirements including details of the records which must be kept.

## GB 5.11 Preserving organic integrity

### What is the chapter about?

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

### Standards

#### GB 5.11.1 Reducing the risk of contamination

You must identify any risk of contamination to your organic products by any unauthorised or prohibited substances and ensure measures are in place to reduce the risk of contamination. When new risks are identified, you must review the measures you have in place and ensure they remain appropriate. The risks identified and the measures in place must be documented.

*(EC) 889/2008 Art. 26(1)&(2); Art. 63(1)(c)*

### Guidance

Examples of risks include:

#### Environmental

- Contamination from nearby non-organic, or historically treated, processing or storage areas.

#### Management

- Insufficient separation, clean down or procedures when carrying out non-dedicated production including equipment, processing, storage, packaging and transport.
- Cleaning materials insufficiently rinsed off product contact surfaces.
- Ineffective identification of organic and non-organic products at all times.
- Insufficient staff training and ongoing management to ensure procedures are being followed correctly.
- Insufficient pest management.
- Products that may be in contact with crops.

#### Risk products

- Chemical or GM contamination from non-organic inputs (e.g. manure, feed, minerals, pesticides, fertilisers).
- Using risk ingredients – they may be a risk depending on what they are or where they come from. For example, some ingredients like maize and soya from countries like USA, Brazil, Argentina and Canada have a higher risk of being contaminated by GMOs.

	<ul style="list-style-type: none"> <li>Residues or contaminants from packaging, such as synthetic coatings for cheese if they contain fungicides or wood that has been treated with preservatives.</li> </ul> <p>Boiler chemicals - If you use boiler chemicals to treat water in boilers be aware that some chemicals are volatile and carry over in the steam and could contaminate organic product. For example, amines are designed to be carried into pipes with the steam to reduce corrosion. These should not be used where steam will be in direct contact with organic product or on product contact surfaces. Some boiler additives do not carry over with the steam, these include: mineral acids (usually phosphoric), polyphosphates, sodium hexametaphosphate, sodium bisulphate, sodium polyacrylate, sodium hydroxide, sulphite oxygen scavengers.</p> <p>You must document how you manage organic integrity, for example through your HACCP or quality management system.</p> <p>Where pesticide residue testing is carried out we recommend it is carried out by a laboratory accredited to the ISO 17025 standard. If possible, the actual test method should also be accredited to ISO 17025 or equivalent.</p> <p>Staff training is an important way to ensure that risk of contamination is minimised. Ensure that all new staff are adequately trained and that all staff are trained as and when changes are made to the Soil Association organic standards and your own operational procedures.</p>
<p><b>GB 5.11.2 Genetic modification</b></p> <ol style="list-style-type: none"> <li>Products labelled as consisting of or made from GMOs must never be described as organic. <i>(EC) 834/2007 Art. 23(3)</i></li> <li>You must <b>not</b> use GMOs or products made from or by GMOs or their derivatives. You must be able to demonstrate that any food, feed, processing aids, additives, micro-organisms, plant protection products,</li> </ol>	<p>In the UK and EU, if a product contains GMOs or their derivatives then it must be labelled as such, (as described in 5.11.2.3) so the regulation allows labels to be relied upon as evidence to indicate whether food contains GMOs or their derivatives. This would apply to products such as agricultural crops, like maize and soya, or their derivatives like lecithin or starch. However, Directive <a href="#">2001/18/EC</a>, <a href="#">Regulation (EC) 1829/2003</a> and <a href="#">Regulation (EC) 1830/2003</a> 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</p>

fertilisers, soil conditioners, seeds, vegetative propagating materials and animals used in organic production do not contain any GMOs or their derivatives.

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

*(EC) 834/2007 Art. 9(1)(2)(3)*  
*(EC) 889/2008 Art. 69; Annex XIII*

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. The Certification Team 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.

5.11.2.3 also says, if you have other information that the products do not meet the GM labelling requirements then you cannot rely on the information stated on the label. For example, test results which show GM DNA in the product. If you or a third party tests any of your organic products and gets a positive result, you must inform us of that result as soon as possible.

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

As part of due diligence and controlling risks, operators who import/process/trade GM risk organic ingredients may wish to carry out testing for GMOs. For example, soya or maize products. -Testing should be to 0.1% or lower\* and not just to 0.9%.

\*Some laboratories can provide testing to a limit of quantification (LOQ) below 0.1%. Please refer to standard 5.6.2 for action to take if you detect GMOs in an organic product, or organic ingredient.

## GB 5.12 Cleaning

### What is this chapter about?

The standards in this section which cleaning products and measures are permitted for different organic activities in order to minimise the use of chemical substances and risk of contamination.

### Standards

#### GB 5.12.1 Cleaning measures

1. You must have suitable cleaning measures in place to prevent contamination and maintain the integrity of your products throughout production, processing and storage.

### Guidance

Your cleaning procedures must detail how you clean harvesting/handling equipment, storage areas and equipment used for organic production. Explain how you limit the risk of contamination of organic product from microbial contaminants, from cleaning chemicals, non-permitted substances and from non-organic product.

2. You must monitor your cleaning measures to make sure they are effective 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) 889/2008 Art. 63(1)(c); Art. 26(2)(b)(3)(e); Art. 35(4)(c)*

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

Even if you do not produce organic, for example, if you just wholesale or transport, cleaning is still important to minimise the risk of contamination. For example, loading equipment and vehicles need to be cleaned and the risk of contamination minimised.

Records of cleaning measures

#### **Cleaning chemicals**



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

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

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

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

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

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

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

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

Use of chlorine based and chlorate containing disinfectants, (e.g. sodium hypochlorite, sodium hydroxide/sodium hypochlorite, sodium hydroxide), can lead to residues in organic product. When used on product contact surfaces a potable water rinse must be carried out after use of these cleaning products. There appears to be a higher risk of contamination when used in milk processing and farm dairies. Testing of the raw milk will not usually detect chlorate, but it may be detected in further processed product such as powdered milk. This can be an issue for vulnerable consumers, such as infants and babies, and the legal maximum residue limits are for set infants and babies at 0.01%. Dairy farms and dairy processors may wish to consider alternatives to chlorine based and chlorate containing disinfectants to reduce the risk of contamination.

#### **Non-dedicated equipment**

Where non-dedicated equipment or storage is used you must be able to demonstrate that the cleaning carried out before it is used for organic products is effective. This may require sampling or swabbing for analysis to demonstrate that the procedures you have in place are effective.

If you process or store non-organic you will need to have a system for checking that cleaning has been undertaken and that it is effective to remove residues of non-organic material and/or previous production. This could involve visual inspection, micro-biological testing, testing to ensure sanitisers have been removed from organic food contact surfaces, ATP testing.

#### **Dry cleaning and cleaning in place (CIP) systems**

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

#### **Bleed runs and purges**

If you process organic product on equipment that you cannot fully clean by taking apart or CIP, you need to use a bleed run or purge to remove residues of

	<p>non-organic product. Detail in your procedures how you validate that any purge is sufficient to remove residues that may contaminate organic products.</p> <p>When you carry out a bleed run or purge of equipment, you need to calculate how much organic product needs to go through the system to remove all residue of non-organic product. This amount needs to be stipulated in your cleaning procedure and you need to record when you do bleed runs along with the quantities of purge material you have used. This figure will be used when carrying out your mass balance calculation (see record keeping standards – 5.7).</p> <p><b>Monitoring your cleaning measures</b>  You will need to have a system for checking that cleaning has been undertaken and that it is effective to remove residues of non-organic material and/or previous production. This could involve visual inspection, micro-biological testing, testing to ensure sanitisers have been removed from organic food contact surfaces, ATP testing.</p>
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<h2>GB 5.13 Pest control</h2>	
<p><i>What is this chapter about?</i></p>	
<p>The standards in this section detail how pests are controlled in and around facilities where you carry out organic activities. Pest control in organic production and storage areas should prevent birds, rodents, insects or other pests contaminating organic foods. Pest control should aim, in the first instance, to prevent infestation rather than depend on treatments.</p>	
<h3>Standards</h3>	<h3>Guidance</h3>
<p><b>GB 5.13.1 Preventing contamination by pests and pest control products</b></p> <ol style="list-style-type: none"> <li>1. You must design and operate your buildings and controls to reduce the risk of contamination by pests.</li> <li>2. You must ensure when implementing preventative measures in organic areas that you take precautionary measures to reduce the risk of contamination of organic products.</li> </ol>	<p>Your procedures must include the measures you have in place to reduce the risk of contamination by pests. This should include measures to prevent and control wild birds, rodents and insects from getting into your buildings such as:</p> <ul style="list-style-type: none"> <li>• flyscreens</li> <li>• pheromones in traps and dispensers, for monitoring pest levels or as attractants and sexual behaviour disrupters</li> <li>• effective covers of waste bins</li> <li>• sealing gaps and entry points.</li> </ul>

(EC) 889/2008 Art. 63(1)(c)

### GB 5.13.2 Treating infestations in organic products or areas used for organic products

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

(EC) 889/2008 Art. 26(2)



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

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

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

- if product is unpackaged, remove all organic products from the area to be treated and not put organic products back into the treated area for at least 24 hours after the treatment
- if product is in sealed packaging it can remain, but additionally wrap the product with impermeable layer and not remove the wrapping for at least 24 hours after the treatment
- clean all product contact surfaces in the area, (using methods allowed in Soil Association standards), after the treatment and before you process or store organic product there again
- provide evidence that these measures were undertaken.

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

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

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

You should make your pest control contractor aware that your unit is handling organic products and that you must comply with pest control procedures in section 5.13 of Soil Association standards.

#### **Control methods on organic products**

Control methods which are appropriate for use on organic products include, but are not limited to:

- carbon dioxide or nitrogen
- freezing and heating
- vacuum treatment

#### **Control methods in organic areas**



Control methods which are appropriate for use in organic areas include, but are not limited to:

- desiccant dusts such as diatomaceous earth and amorphous silica, preferably from naturally occurring sources
- electric flying insect control units, with shatterproof tubes that are positioned and cleaned correctly
- tamper resistant bait stations that contain legally approved pesticides
- sticky boards for insects
- humane electronic rodent repellents such as floor mats

## GB 5.14 Transport, dispatch and receipt of goods

### What is this chapter about?

This section details all the standards that need to be met for the transport, dispatch and receipt of organic products.

Standards	Guidance
<p><b>GB 5.14.1 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 and you must be able to clearly identify the organic products. Your collection records need to indicate the collection days, hours, collection circuit and the time and date when products were received.</p>	<p> Collection records</p>
<p><b>GB 5.14.2 Labelling &amp; transporting products</b></p> <p>1. If you send an organic product to another company, including retailers, wholesalers and other licensees for further processing, packing or re-labelling then you must:</p> <ol style="list-style-type: none"> <li>ensure it is transported in a way that would prevent substitution.</li> <li>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>the product and its organic status</li> <li>the name and address of the operator, and, if different, the seller or owner of the product</li> </ol> </li> <li>include your certification code, traceability code and % organic content of the product (if less than 95%). If this information is provided on the accompanying documentation, it must also include information on the supplier and/or transporter.</li> </ol>	<p>For additional requirements for labelling of retail packed products, please refer to section 5.8.</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 in a tanker or fruit and vegetables in open top boxes.</p> <p> Records of transportation of loose organic products.</p>

<p>2. You do not need to use closed packaging, containers or vehicles if:</p> <ol style="list-style-type: none"> <li>transportation is between two organically certified operators</li> <li>products are accompanied by a document containing the information required in point 1b above</li> <li>both the sending and receiving operators keep records of the transportation.</li> </ol> <p style="text-align: right;"><i>(EC) 889/2008 Art. 31(1)(2)</i></p>	<p>However you choose to transport your products, you will need to make sure you have minimised the risk of contamination or substitution with non-organic products by using clear labelling and separation. For example, if you are transporting loose fruit and vegetables in open top boxes, consider transporting the organic or non-organic in separate vans, or, close the tops of the boxes containing organic to prevent accidental contamination.</p>
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<p><b>GB 5.14.3 Receiving organic products</b></p> <p>When you receive an organic product you must check, upon delivery that the product is labelled according to standard 5.14.2 above and packed appropriately so that it cannot be mistaken or mixed up with other products. You must crosscheck that label on the product matches the information on the accompanying documents and provide an account of how you check goods upon receipt.</p> <p style="text-align: right;"><i>(EC) 889/2008 Art. 33; Art. 66(1)(2)</i></p>	<p>When receiving goods from other units or operators you need to have a system in place for checking the organic status of the products and have records to show these checks are always made.</p> <p><b>R</b> Please see the record keeping standards (5.7) for details of the information you will need to record.</p> <p>If you cannot be sure about the organic status of a delivery, for example if information is missing or incorrect, you will need to either:</p> <ul style="list-style-type: none"> <li>get written confirmation from the supplier</li> <li>send it back</li> <li>sell it as non-organic</li> <li>use it in non-organic products.</li> </ul>
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<h2>GB 5.15 Storage of products</h2>	
<p><b>What is this chapter about?</b></p>	
<p>This section details the standards for storing and handling organic products.</p>	
<p><b>Standards</b></p>	<p><b>Guidance</b></p>
<p><b>GB 5.15.1 General separation</b></p> <p>You must manage your organic storage areas and containers in such a way to avoid any mixing with or contamination</p>	<p>Demonstrate that your organic products are clearly identified and separated from areas used for other purposes. Examples include, but are not limited to:</p> <ul style="list-style-type: none"> <li><b>identify the room, area, or racking with the word 'organic' to show that it is</b></li> </ul>

<p>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) 889/2008 Art. 35(1)</i></p>	<p>for storing organic products</p> <ul style="list-style-type: none"> <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>Describe in your procedures how you avoid any mixing or contamination from products or substances not permitted in these standards.</p> <p><b>Also refer to the 'preserving organic integrity' section, for details of contamination, and products and substances we do not allow.</b></p>
<p><b>GB 5.15.2 Handling and separating organic and non-organic products</b></p> <p>1. When you use the same equipment and premises to store and handle both organic and non-organic products you must:</p> <ol style="list-style-type: none"> <li>a) minimise the risk of mixing organic products with other products and foodstuffs by clearly identifying and separating them during the production process, and</li> <li>b) effectively clean equipment and storage areas used to handle or store non-organic products before handling or storing organic products.</li> </ol> <p><i>(EC) 889/2008 Art. 35(4); 26 (3)</i></p>	<p><b>Also refer to the 'preserving organic integrity' (section 5.11) for details of contamination and products and substances we do not allow.</b></p>

## GB 6.0 Specific standards for food and drink

### GB 6.1 General manufacturing

#### What is this chapter about?

This chapter covers the basic requirements that must be met by all licensees involved in manufacturing organic products.

#### Standards

##### GB 6.1.1 Ensuring organic integrity

To ensure organic integrity you must:

1. Have procedures to maintain the organic integrity of your products, from buying raw materials to goods out, and which also ensure that non-organic products are not produced or sold as organic.
2. Always work to the principles of good manufacturing practice for your sector of the food industry.

*(EC) 889/2008 Art. 26*


##### GB 6.1.2 General production methods

1. Organic food must be produced with care and preferably with the use of biological, mechanical and physical methods.
2. Use of permitted food additives, non-organic ingredients, micronutrients and processing aids must be kept to a minimum and only used where necessary.
3. Substances and processing methods which could mislead consumers about the true nature of a product must not be used.

*EC 834/2007 Art. 6(b)(c)(d); Art. 19(3)*


#### Guidance

Your procedures need to cover all the critical processing steps in the manufacture of your products. This includes making sure staff are fully trained for the tasks they carry out and understand the importance of maintaining organic integrity.

 Please also refer to the standards on preserving organic integrity (5.11), cleaning (5.12) and record keeping (5.7) as these are all related to ensuring organic integrity.

There are a number of quality management standards that can provide manufacturing businesses with guidelines for best practice quality control and record keeping, such as ISO 9000, BRC and SALSA. It is not a requirement of organic certification to sign up to any of these schemes, however should you wish to develop your quality management system further, these schemes can provide support and independent auditing.

Please also refer to chapters 6.3, 6.4, 6.5 and 6.6 for details of permitted non-organic ingredients, processing aids and additives.

<p><b>GB 6.1.3 Prohibited techniques</b> Techniques must not be used to modify or restore attributes lost during the processing or storage process. <i>(EC) 834/2007 Art. 19(3)</i></p>	<p>You can only use substances, re-constitution techniques, additives and processing aids in ways allowed by the law and by these standards.</p>
<p><b>GB 6.1.4 Processing organic and non-organic</b> If you process organic and non-organic products, either using the same equipment or at the same site, you must:</p> <ol style="list-style-type: none"> <li>assess the risk of contamination and mixtures or exchanges, and put in place controls to avoid those risks</li> <li>process and store organic products separately, in time or space, from non-organic products</li> <li>ensure that the cleaning of your facilities and equipment is sufficient to remove residues of non-organic product before you start processing</li> <li>finish the whole run of organic products before you start to process non-organic products</li> <li>keep a record of all organic and non-organic operations and the quantities processed.</li> </ol> <p><i>(EC) 889/2008 Art. 26(5)</i> <i>(EC) 834/2007 Art. 19(1)</i></p>	<p> Also refer to storage (5.15), cleaning (5.12), preserving organic integrity (5.11), and record keeping (5.7) sections.</p> <p>There are many ways in which you can ensure separation of organic and non-organic at your facility. As each business is unique it is your responsibility to ensure you have systems and procedures in place that are right for you and your business.</p> <p>Some businesses may have dedicated organic production days, following a thorough clean down of equipment, whereas others may judge it best to carry out organic processing first thing in the morning followed by non-organic production. The important thing is that you manage risk in a way that is appropriate for your operation.</p>
<p><b>GB 6.1.5 Irradiation</b> You must <b>not</b> use ionising radiation for the treatment of organic food or feed or for the treatment of raw materials used in organic food or feed. <i>(EC) 834/2007 Art. 10</i></p>	<p>This standard applies to all ingredients used in organic products – including ingredients you buy in and non-organic ingredients.</p> <p>Ionising radiation occurs at frequencies that are potentially responsible for cell damage. Ionising radiation is defined as: the transfer of energy in the form of particles or electromagnetic waves of a wavelength of 100 nanometres (nm) or less or a frequency of <math>3 \times 10^{15}</math> Hertz or more, capable of producing ions directly or indirectly.</p> <p>You may use ultraviolet radiation (UV light), provided it has a wavelength of 100nm to 400nm for:</p> <ul style="list-style-type: none"> <li>water treatment</li> </ul>

	<ul style="list-style-type: none"> <li>• surface sterilisation of products</li> <li>• to treat mould growth on the surface of dough and baked goods</li> <li>• to treat fruit and vegetable juice as an alternative to pasteurisation.</li> </ul> <p>The prohibition of ionising radiation does not apply in the case of:</p> <ul style="list-style-type: none"> <li>• foodstuffs exposed to ionising radiation generated by measuring or inspection devices, provided that the dose absorbed is not greater than 0.01 Gy for inspection devices which utilise neutrons and 0.5 Gy in other cases, at a maximum radiation energy level of 10 MeV in the case of X-rays, 14 MeV in the case of neutrons and 5 MeV in other cases</li> <li>• the irradiation of foodstuffs which are prepared for patients requiring sterile diets under medical supervision.</li> </ul>
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## GB 6.2 Specific processing requirements

What is this chapter about?

This chapter includes standards relevant to specific products, or product categories. Please check to see if they are relevant to your operation.

Standards	Guidance
<p><b>GB 6.2.1 Using ethylene</b> You may use ethylene as a post-harvest plant growth regulator.</p> <p style="text-align: right;"><i>(EC) 889/2008 Annex II</i></p>	<p>Ethylene can be used in storage for sprout suppression or for ripening of fruits.</p>
<p><b>GB 6.2.2 Fruit and vegetable washes</b> You may wash fruit and vegetables in fresh water or using a fresh produce wash, provided the ingredients used in the wash are listed in the processing aids or additives sections of these standards.</p> <p style="text-align: right;"><i>(EC) 889/2008 Art. 27(1)(a)(e); Annex VIII</i></p>	<p>See 6.4 for the list of permitted additives and 6.5 for permitted processing aids. List any fruit or vegetable washes you wish to use in your SIPS/MIPS forms. They will need to be approved by us before you use them.</p> <p>Depending on the ingredients in the washes, we may ask you for additional information, such as a GM declaration from the wash manufacturer.</p> <p>You will need to demonstrate that the water you use is potable. Potable water is defined by the EU Drinking Water Directive (98/83/EC). In the UK, this is transposed into The Water Supply (Water Quality) Regulations 2016.</p>

	<p>There are a number of different processes and chemicals that can be used to treat water to bring it to drinking quality, e.g. chlorine, chlorine dioxide and ozone, these are applied to mains water treated by water companies as well as private water sources such as boreholes and springs. This drinking water (potable water), can be used to wash organic product.</p> <p>Substances such as chlorine, chlorine dioxide and ozone are not permitted for use on organic product (please see the list of permitted additives and processing aids for those which you are allowed to use), Water with enhanced chlorine levels (i.e. above those used to produce drinking water) cannot be used to wash organic product.</p> <p>In addition to water used to wash produce, any water used during the grading process must be potable.</p>
<p><b>GB 6.2.3 Wax coatings</b>  You must <b>not</b> use wax coatings directly onto fruit and vegetables unless the coatings are certified organic.  <i>(EC) 889/2008 Annex VIII</i></p>	<p>Non-organic wax coatings cannot be used on fruit or vegetables because they are not included in the list of additives allowed in organic food.</p> <p>If you are using an organic wax on produce, the wax you use needs to be listed on the label for the produce because it counts as an ingredient.</p> <p>Freshly harvested apples and citrus fruit have their own natural waxy coating that protects them from shrivelling and weight loss. When apples are washed at the packing house to remove dust, about half of the original apple wax will be lost. Some apple varieties have naturally higher wax levels, e.g. Royal Gala, Braeburn, Granny Smith and Fiesta.</p>
<p><b>GB 6.2.4 Baking</b>  If you use the same tins or prover pockets for organic and non-organic products, any dusting flours used must be organic, unless you can demonstrate that the shared equipment is adequately cleaned to remove any non-organic residue.  <i>(EC) 889/2008 Art. 26(4)(a); Art. 26 (5)(e), Art. 63(1)(c)</i></p>	<p>Some bakeries may have separate tins or prover pockets for organic and non-organic products and some may be able to thoroughly clean and rinse the tins and pockets between production runs. If you are not able to do this, you will need to use organic dusting flours for both the non-organic and organic products to avoid contamination of the organic products with non-organic dusting flours.</p> <p>Release agents have to be organic. Please refer to the processing aids chapter –</p>

6.5 – for further details.

## GB 6.3 General composition

### What is this chapter about?

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

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

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

### Standards

#### GB 6.3.1 Composition requirements for all products

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

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

*EC 834/2007 Art. 19(1)(2)(b); Art. 23(4)(b)(c)  
EC 889/2008 Art. 27(1)*

### Guidance

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

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

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

#### GB 6.3.2 Organic products

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

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

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

*(EC) 834/2007 Art. 19(2)(b)(c); Art. 23(4)(a)*  
*(EC) 889/2008 Art. 27 (2)(a)(b)*

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

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

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

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

If you wish to use any non-organic agricultural ingredients not listed in these standards (refer to standard 6.6.1), then you must apply for a derogation from your competent authority (please see standard 6.7).

**GB 6.3.3 Composition of products**  
 Organic and less than 95% organic food products must be composed mainly of agricultural ingredients. To determine

**“Composed mainly” means at least 50% agricultural ingredients.**

whether a product is compliant, do not include added water and salt in the calculation. <i>(EC) 834/2007 Art. 19(2a)</i>	
<b>GB 6.3.4 Using organic and non-organic versions of the same ingredients</b> You must <b>not</b> use organic and non-organic or in-conversion versions of the same ingredient in the same product. <i>(EC) 834/2007 Art. 18(2); Art. 19(2)(d); Art. 20(2)</i>	This also applies to products made with less than 95% organic ingredients.

## GB 6.4 Additives

Standards	Guidance
<p><b>GB 6.4.1 Permitted additives</b> You may only use the additives in the table below in organic foods and according to the specific conditions against them.</p> <p>Additives marked with an asterisk (*) must be included in the calculation of agricultural ingredients in order to determine the organic percentage of the product overall. <i>(EC) 889/2008 Annex VIII A</i></p>	<p>See the glossary for the definition of a food additive.</p> <p>Some additives are a potential GM risk because they are derived from crops that can be GM or are made using processes that sometimes involve GM. For these additives you will need to provide additional proof that they are non-GM by completing a non-GM declaration form, signed by the additive manufacturer, and providing supporting information. The type of supporting information required will depend on the additive.</p> <p>If you need to use a non-organic additive or processing aid in your product, please contact the Certification Team to discuss what will be required.</p>

E no.	Name	Preparation of foodstuffs of plant origin	Preparation of foodstuffs of animal origin	Requires non-GMO declaration form to be completed (unless being used in organic form)	Specific conditions
E153	Vegetable carbon		X		Only in Ashy goat cheese and Morbier cheese.
E160b	Annatto*, bixin* & norbixin*		X		Only in Red Leicester, Double Gloucester, Cheddar and Mimolette cheeses.

E no.	Name	Preparation of foodstuffs of plant origin	Preparation of foodstuffs of animal origin	Requires non-GMO declaration form to be completed (unless being used in organic form)	Specific conditions
E170	Calcium Carbonate	X	X		May be used in any product, except for colouring or calcium enrichment.
E220	Sulphur dioxide	X	X (Only for mead)		In fruit wines <sup>3</sup> without added sugar (including cider and perry) or in mead: 100mg/l <sup>4</sup> . For mulled cider, you must also meet these requirements.
E224	Potassium metabisulphite	X	X (Only for mead)		In fruit wines <sup>3</sup> and mead with and without added sugar (including cider and perry): 100 mg/l <sup>4</sup> (Maximum levels available from all sources, expressed as SO <sub>2</sub> in mg/l). For mulled cider, you must also meet these requirements.
E223	Sodium metabisulphite		X		Crustaceans <sup>2</sup> .
E250	Sodium nitrite		X		For curing meat only <sup>1</sup> . The ingoing amount expressed as NaNO <sub>2</sub> must not exceed 80mg/kg and the residual amount expressed as NaNO <sub>2</sub> must not exceed 50mg/kg. Do not use in combination with E252.
E252	Potassium nitrate (saltpetre)		X		For curing meat only <sup>1</sup> . The ingoing amount expressed as NaNO <sub>3</sub> must not exceed 80mg/kg and the residual amount expressed as NaNO <sub>3</sub> must not exceed 50mg/kg. Do not use in combination with E250.
E270	Lactic acid	X	X	X	
E290	Carbon dioxide	X	X		
E296	Malic acid	X		X	
E300	Ascorbic acid	X	X	X	For meat products <sup>2</sup> .
E301	Sodium ascorbate		X	X	For use with nitrites or nitrates in meat products <sup>2</sup> .
E306	Tocopherol rich	X	X	X	As an antioxidant.

	extract (Vit E)*				
E322	Lecithins*	X	X	X	For milk products <sup>2</sup> . Only from organic production
E325	Sodium lactate		X	X	For milk-based and meat products.
E330	Citric acid	X	X	X	
E331	Sodium citrates	X	X	X	
E333	Calcium citrates	X		X	
E334	Tartaric acid (L(+)-)	X	X (only for mead)	X	
E335	Sodium tartrates	X		X	
E336	Potassium tartrates	X		X	
E341 (i)	Monocalcium Phosphate	X			As a raising agent for self-raising flour
E392	Extracts of rosemary*	X	X		Only in organic form
E400	Alginic acid	X	X		For milk-based products <sup>2</sup>
E401	Sodium alginate	X	X		For milk-based products <sup>2</sup>
E402	Potassium alginate	X	X		For milk-based products <sup>2</sup>
E406	Agar	X	X		For milk-based and meat products <sup>2</sup>
E407	Carrageenan	X	X		For milk-based products <sup>2</sup>
E410	Locust bean gum*	X	X		Only from organic production
E412	Guar gum*	X	X		Only from organic production
E414	Arabic gum*	X	X		Only from organic production
E415	Xanthan gum	X	X	X	
E417	Tara gum powder	X	X		As a thickener. Must be organic.
E418	Gellan gum	X	X		High-acyl form only. <u>Only when derived from organic production, unless sufficient quantities derived from organic production are unavailable</u>
E422	Glycerol	X		X	From plant origin For plant extracts, flavourings, humectant in gel capsules and as a surface coating of tablets. Must be organic.

E440 (i)	Pectin* (non amidated)	X	X	X	For milk-based products <sup>2</sup>
E464	Hydroxypropyl methyl cellulose	X	X	X	As an encapsulation material for capsules
E500	Sodium carbonate	X	X		
E501	Potassium Carbonates	X			
E503	Ammonium Carbonates	X			
E504	Magnesium carbonates	X			
E509	Calcium chloride		X		For milk coagulation
E516	Calcium sulphate	X			As a carrier
E524	Sodium hydroxide	X			Surface treatment of Laugengebäck (a type of traditional German pastry) and regulation of acidity in organic flavourings
E551	Silicon dioxide gel or colloidal solution	X	X		For herbs and spices in dried powdered form Flavourings and propolis
E553b	Talc	X	X		As a coating agent for meat products
E901	Beeswax	X			As a glazing agent for confectionary only Beeswax from organic beekeeping
E903	Carnauba wax	X			As a glazing agent for confectionary As a mitigating method for mandatory extreme cold treatment of fruit as a quarantine measure against harmful organisms Must be organic.
E938	Argon	X	X		
E939	Helium	X	X		
E941	Nitrogen	X	X		
E948	Oxygen	X	X		
E968	Erythritol	X	X		Only when derived from organic production without using ion exchange technology.
		Notes <sup>1</sup> E250 sodium nitrite and E252 potassium nitrate can only be used if it has been demonstrated to the			

satisfaction of the competent authority that no technological alternative, giving the same guarantees and/or allowing maintenance of the specific features of the product, is available.

<sup>2</sup>The restriction only relates to animal products

<sup>3</sup> **In this context, 'fruit wine' is defined as wine made from fruits other than grapes (including cider and perry).**

<sup>4</sup> Maximum levels available from all sources, expressed as SO<sub>2</sub> in mg/l.

## GB 6.5 Processing aids

Standards	Guidance
<p><b>GB 6.5.1 Permitted processing aids</b>            You may only use the processing aids in the table below. Many have specific conditions against them. You may only use a processing aid in line with the specific condition for its use.</p> <p style="text-align: center;"><i>(EC) 889/2008 Art. 27(1)(a)(b); Annex VIII B</i></p>	<p>See the glossary for the definition of a processing aid.</p> <p>An example of a processing aid is vegetable oil applied to bread tins as a release agent. This has a function during baking to help get the bread out of tin but does not have a function in the final product, although residues may remain.</p> <p>Conversely vegetable oil added to raisins to prevent them sticking together is not a processing aid as it is designed to have a function in the finished product. It must be declared as an ingredient.</p> <p>Some processing aids are a potential GM risk because they are derived from crops that can be GM or are made using processes that sometimes involve GM. For these processing aids you will need to provide additional proof that they are non-GM by completing our non-GM declaration form, signed by the processing aid manufacturer, and providing supporting information. The type of supporting information required will depend on the processing aid.</p> <p>Ethanol, casein and vegetable oil requires non-GMO declaration form to be completed (unless being used in organic form).</p> <p>If a processing aid is not listed in the table below then you cannot use it.</p>

Processing aid name	Preparation of foodstuffs of plant origin	Preparation of foodstuffs of animal origin	Specific conditions
Water	X	X	Drinking water within the meaning of Council Directive 98/83/EC
Calcium chloride	X		Coagulation agent
Calcium carbonate	X		
Calcium hydroxide	X		
Calcium sulphate	X		Coagulation agent
Magnesium chloride (or nigari)	X		Coagulation agent

Potassium carbonate	X		Drying of grapes
Sodium carbonate	X	X	
Lactic acid		X	For the regulation of the pH of the brine bath in cheese production <sup>1</sup>
L(+)-lactic acid from fermentation	X		For the preparation of plant protein extracts
Citric acid	X	X	
Sodium hydroxide	X		Sugar production Oil production excluding olive oil production For the preparation of plant protein extracts
Sulphuric acid	X	X	Gelatine production <sup>1</sup> Sugar production <sup>2</sup>
Hop extract	X		Only for antimicrobial purposes in production of sugar <sup>2</sup> From organic production, when available
Pine rosin extract	X		Only for antimicrobial purposes in production of sugar. <sup>2</sup> From organic production when available
Hydrochloric acid		X	Gelatine production and for the regulation of the pH of the brine bath in the processing of Gouda, Edam and Maasdammer cheeses, Boerenkaas, Friese and Leidse Nagelkaas
Ammonium hydroxide		X	Gelatine production
Hydrogen peroxide		X	Gelatine production
Carbon dioxide	X	X	
Nitrogen	X	X	
Ethanol	X	X	Solvent
Tannic acid	X		Filtration aid
Egg white albumen	X		
Casein	X		
Gelatin	X		
Isinglass	X		
Vegetable oils	X	X	Greasing, releasing or anti-foaming agent. Only when derived from organic production
Silicon dioxide gel or colloidal solution	X		
Activated carbon	X		
Talc	X		In compliance with the specific purity criteria for food additive E553b


Processing aid name	Preparation of foodstuffs of plant origin	Preparation of foodstuffs of animal origin	Specific conditions
Bentonite	X	X	Sticking agent for mead <sup>1</sup>
Cellulose	X	X	Gelatine production <sup>1</sup>
Diatomaceous earth	X	X	Gelatine production <sup>1</sup>
Perlite	X	X	Gelatine production <sup>1</sup>
Hazelnut shells	X		
Rice meal	X		
Beeswax	X		Releasing agent. Only when derived from organic beekeeping
Carnauba wax	X		Releasing agent. Must be organic.
Acetic acid/vinegar		X	Only when derived from organic production. For fish processing only. From natural fermentation, not to be produced by or from GMO
Thiamin hydrochloride	X	X	Only for use in processing fruit wines, including cider, perry and mead
Diammonium phosphate	X	X	Only for use in processing fruit wines, including cider, perry and mead
Wood fibre	X	X	The source of timber should be restricted to certified, sustainably harvested wood. Wood used must not contain toxic components (post-harvest treatment, naturally occurring toxins or toxins from micro-organisms)
<sup>1</sup> The restriction only concerns animal products			
<sup>2</sup> The restriction only concerns plant products			

## GB 6.6 Other ingredients

Standards	Guidance
<p><b>GB 6.6.1 Non-organic agricultural ingredients</b> GB considers that the ingredients below are not available in organic form, so you can use them in non-organic form in your organic products:</p> <p>Unprocessed edible fruits, nuts and seeds and processed products derived from them:</p> <ol style="list-style-type: none"><li>1. acorns (<i>Quercus species</i>)</li><li>2. cola nuts (<i>Cola acuminata</i>)</li><li>3. gooseberries (<i>Ribes uva-crispa</i>)</li><li>4. passion fruit also known as maracujas (<i>Passiflora edulis</i>)</li><li>5. dried raspberries (<i>Rubus idaeus</i>)</li><li>6. dried redcurrants (<i>Ribes rubrum</i>).</li></ol> <p>Unprocessed edible spices and herbs and processed products derived from them:</p> <ol style="list-style-type: none"><li>1. Peruvian pepper (<i>Schinus molle L.</i>)</li><li>2. horseradish seeds (<i>Armoracia rusticana</i>)</li><li>3. lesser galanga (<i>Alpina officinarum</i>)</li><li>4. safflower flowers (<i>Carthamus tinctorius</i>)</li><li>5. watercress (<i>Nasturtium officinale</i>).</li></ol> <p>Unprocessed algae, including seaweeds, which are allowed as food ingredients and processed products derived from them.</p> <p>Sugars, starches and other products from cereals and tubers:</p> <ol style="list-style-type: none"><li>1. fructose</li><li>2. rice paper</li><li>3. unleavened bread paper</li></ol>	<p>The following organic fats and oils are widely available and must be used:</p> <ul style="list-style-type: none"><li>• cocoa (<i>Theobroma cacao</i>)</li><li>• coconut (<i>Cocos nucifera</i>)</li><li>• olive (<i>Olea europaea</i>)</li><li>• sunflower (<i>Helianthus annuus</i>)</li><li>• palm (<i>Elaeis guineensis</i>)</li><li>• rape (<i>Brassica napus, rapa</i>)</li><li>• safflower (<i>Carthamus tinctorius</i>)</li><li>• sesame (<i>Sesamum indicum</i>)</li><li>• soya (<i>Glycine max</i>)</li></ul> <p><b>Please note that whey powder 'hersoula' refers to a particular type of whey protein.</b> Whey powder is available as organic.</p> <p>All non-organic sugars and starches and oils require non-GMO declaration form to be completed.</p>

<p>4. starch from rice and waxy maize (not chemically modified).</p> <p>Miscellaneous products:</p> <ol style="list-style-type: none"> <li>1. pea protein (<i>Pisum</i> species)</li> <li>2. rum, only obtained from cane sugar juice</li> <li>3. kirsch prepared on the basis of fruits and flavourings as referred to in standard 6.6.2.</li> </ol> <p>Animal products:</p> <ol style="list-style-type: none"> <li>1. aquatic organisms, which have not been farmed and which are allowed in non-organic food</li> <li>2. gelatin</li> <li>3. <b>whey powder 'herasoula'</b></li> <li>4. casings.</li> </ol> <p>Fats and oils:</p> <p>The EU considers most fats and oils from plants are available in organic form so must be used as such. See the guidance for details of the fats and oils that are widely available as organic. Fats and oils, whether organic or non-organic, must not be chemically modified.</p> <p style="text-align: right;"><i>(EC) 889/2008 Art. 28; Annex IX</i> <i>(EC) 834/2007 Art. 19(2)(c)</i></p>	
Standards	Guidance
<p><b>GB 6.6.2 Natural flavourings</b></p> <p>You can use natural flavouring substances and natural flavouring preparations in organic products but only if:</p> <ol style="list-style-type: none"> <li>a) they are natural flavours as defined in regulation <i>(EC) No 1334/2008</i></li> <li>b) they are not made from GMOs</li> <li>c) they do not contain anything made from GMOs.</li> </ol> <p style="text-align: right;"><i>(EC) 834/2007 Art. 19(2)(b)</i></p>	

*(EC) 889/2008 Art. 27(1)(c)*

Standards	Guidance
<p><b>GB 6.6.3 Water</b> Water that you use as an ingredient must be potable (fit for drinking). <i>(EC) 889/2008 Art. 27(1)(e)</i></p>	<p>You will need to demonstrate that the water you use is potable. Potable water is defined by the <a href="#">EU Drinking Water Directive (98/83/EC)</a>. In the UK, this is transposed into <a href="#">The Water Supply (Water Quality) Regulations 2016</a>.</p> <p> If you are using mains water you can demonstrate that your water is potable by indicating your water supplier on your product specification form. If your water is from a bore hole, you can demonstrate how you ensure it is potable by retaining copies of your water quality test results.</p>
<p><b>GB 6.6.4 Salt</b> You may use salt, either with sodium chloride or potassium chloride as basic components, in organic products. <i>(EC) 889/2008 Art. 27(1)(e)</i></p>	<p>Salt is a permitted non-organic ingredient - as it is a mineral, it can never be produced from organic farming.</p> <p>Contact your salt supplier to check whether the salt you are using contains anti-caking agents.</p>
Standards	Guidance
<p><b>GB 6.6.5 Yeast</b> 1. Yeast and yeast products must be calculated as ingredients of agricultural origin. <i>EC 889/2008 Art. 27(2)(c)</i></p> <p>2. Organic yeast must not be present in organic food or feed together with non-organic yeast. <i>EC 834/2007 Art. 20(2)</i></p>	<p>In order for the product to be labelled as organic you must not use more than 5% non-organic agricultural ingredients in your product. Non-organic yeast is included within this 5% allowance.</p> <p>You may use non-organic yeast in organic products, provided we have reviewed the GM information related to the product and we are satisfied it does not contain GM material or has not been made using GM.</p> <p>You need to include non-<b>organic yeast in the 'agricultural ingredients' section</b> on the product specification form you submit to the Certification Team.</p>
<p><b>GB 6.6.6 Micro-organisms and enzymes</b> You may use preparations of micro-organisms and enzymes normally used in food processing, but you can only use an enzyme as an additive if it is in the list of permitted additives in standard 6.4.1. Any micro-organisms or enzymes you use must not be made from or by GMOs. <i>EC 889/2008 Art. 27(1)(b)</i> <i>EC 834/2007 Art. 9(1)</i></p>	<p>Micro-organisms should preferably be grown on organic substrates.</p> <p>Enzymes and micro-organisms may be used as processing aids, e.g. yeast in brewing, rennet for cheese production.</p> <p>If enzymes are to be used as additives, they must be listed in standard 6.4.1 however, there are currently no enzymes listed for use as additives.</p>

	<p>Food additives are legally defined and the list of approved additives is laid down in legislation. If you are unsure whether the enzyme you wish to use is classed as an additive then you can check the list <a href="#">here</a>.</p> <p>See the glossary for the definition of a food additive.</p> <p>Some enzymes used as ingredients are not classed as additives, for example, there are some enzymes intended for human consumption for nutritional or digestive purposes. These may be used in organic products if they are normally used in food processing.</p> <p>Micro-organisms and enzymes are a potential GM risk because they are made using processes that sometimes involve GM technology. For each micro-organism or enzyme you wish to use you will need to complete our non-GM declaration form, signed by the enzyme manufacturer, and providing supporting information as outlined in the non-GM declaration form.</p>
<p><b>GB 6.6.7 Organic yeast</b></p> <ol style="list-style-type: none"> <li>1. To produce organic yeast, you must culture it on a substrate of at least 95% certified organic origin. If you are unable to obtain organic yeast extract or autolysate, you may add up to 5% non-organic yeast extract or autolysate to the substrate (calculated in dry matter).</li> <li>2. When producing organic yeast, you may use drinking water, salt, and preparations of micro-organisms and enzymes normally used in food processing, however, if the enzymes you wish to use are additives, they can only be used if they are listed as an approved additive in standard 6.4.</li> <li>3. The processing aids in the table below are permitted for the production of yeast and yeast products. <i>(EC) 889/2008 Art. 27(a)(b); Art. 46a; Annex VIII C (EC) 834/2007 Art. 20(1)</i></li> </ol>	<p>When all or part of a cell or tissue breaks down by self-produced enzymes, the product is called autolysate. Whilst you can use up to 5% yeast extract or autolysate, you should only do so if you cannot find it as organic. You need to be able to demonstrate that you have tried to source organic yeast extract or autolysate.</p> <p>If you use enzymes or other micro-organisms in the process of manufacturing the organic yeast, you should get them from a certified organic source, if that is available. The seed yeast that you use may be non-organic, but it must not contain or be produced using GMOs.</p> <p>If you are creating your own sourdough starter culture from scratch, use organic flour and potable water to produce it.</p> <p>If you want to use pre-existing starter cultures then you will need to send us written confirmation that you have not added anything other than flour during its life and that it does not contain any GMOs.</p>

			The starter culture will need to be converted to organic as you split, feed and regenerate it. You can do this by adding organic flour each time that it is split and fed, until the non-organic starter proportion is at or below 5%. Keep records to demonstrate that you have done this. Note - all standards governing food processing and packing apply for producing organic yeast.
Name	Primary yeast	Yeast confections/ formulations	Specific conditions
Calcium chloride	X		
Carbon dioxide	X	X	
Citric acid	X		For the regulation of the pH in yeast production
Lactic acid	X		For the regulation of the pH in yeast production
Nitrogen	X	X	
Oxygen	X	X	
Potato starch	X	X	For filtering. Only when derived from organic production
Sodium carbonate	X	X	For the regulation of the pH
Vegetable oils	X	X	Greasing, releasing or anti-foaming agent. Only when derived from organic production
Standards		Guidance	
<p><b>GB 6.6.8 Vitamins and minerals</b> You may only add vitamins, minerals, amino acids, micro-nutrients and trace elements to organic products if the law requires you to.</p> <p style="text-align: right;"><i>(EC) 889/2008 Art. 27(1)(f)</i> <i>(EC) 834/2007 Art. 19 (2)(b); Art. 21(1)(ii)</i></p>		<p>For example, in the UK, the Bread and Flour Regulations (amended 2024) require that iron, niacin, thiamine (vitamin B1), nicotinic acid (vitamin B3), folic acid and calcium carbonate must be added to flour, with the exception of wholemeal flour or flour produced by small mills (as defined in the Bread and Flour (Amendment) Regulations 2024). Small mills falling under the definition may not fortify organic flour as it is not legally required for them to do so.</p> <p>Organic baby foods for infants and young children - specifically organic infant formula, follow-on formula, processed organic cereal-based foods and baby foods - may be fortified by minerals, trace elements, vitamins, amino acids and micronutrients where their use is legally authorised in horizontal legislation.</p>	

	All vitamins except thiamine require non-GMO declaration form to be completed (unless being used in organic form).
<p><b>GB 6.6.9 Colouring for decorative eggs</b>          You will need to apply to your competent authority if you want to use natural colours and natural coating substances for traditional decoration of the shells of boiled eggs sold during the Easter period.</p> <p style="text-align: right;"><i>(EC) 889/2008 Art. 27(4)</i>  <i>(EC) 834/2007 Art. 22(2)(e)</i></p>	

<b>GB 6.7 Derogations</b>	
<b>Standards</b>	<b>Guidance</b>
<p><b>GB 6.7.1 EU derogations</b>          The GB Organic Regulation allows for some derogations to use non-<b>organic agricultural ingredients where they aren't</b> available on the GB, NI or EU market in organic form and <b>aren't already listed in</b> standard 6.6.1.</p> <p>In these cases you can apply to your competent authority for a derogation to use the particular ingredients.</p> <p>This standard only applies to products containing 95-100% organic agricultural ingredients.  <i>(EC) 834/2007 Art. 6(a); Art. 19(2)(c);</i>  <i>(EC) 889/2008 Art. 29</i></p>	<p>If you are having trouble finding an agricultural ingredient in organic form, contact the Certification Team. We licence a wide range of products and should be able to provide details of companies that will be able to supply you with what you need.</p> <p>If an ingredient is not available in organic form anywhere in GB, NI or the EU then you may still be able to use it provided you have successfully applied for a derogation to do so. This applies to products labelled as organic only.</p> <p>In GB your competent authority is Defra.</p> <p>Derogations can only be granted for agricultural ingredients. Neither certification bodies nor the competent authorities can give derogations to use additives and processing aids which are not listed as permitted in the organic regulation unless they are covered by this standard.</p>

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

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

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


### **How to apply for a derogation**

In GB, you will need to complete a [Defra non-organic ingredient application form](#).

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

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

The competent authority normally issues derogations for 12 months then for two further periods of 12 months each. However, they may cancel derogations or reduce the time of derogations if enough of the ingredient in organic form becomes available in GB, NI or the EU.

GB 6.8 Importing	
<p><b>What's this chapter about?</b> This chapter outlines the requirements that need to be met when importing organic goods from outside GB.</p>	
Standards	Guidance
<p><b>GB 6.8.1 Scope</b> The standards in this section apply to anyone involved in importing organic goods, or acting as the first consignee in the import of organic goods. They also apply to anyone carrying out these activities on behalf of someone else. <i>(EC) 889/2008 Art. 81</i></p>	<p>First consignee means the natural or legal person to whom the imported consignment is delivered and who will receive it for further preparation and/or marketing.</p>
<p><b>GB 6.8.2 Importing products</b> If you are in GB and importing from anywhere outside GB, you will need to be licensed as an importer. <i>(EC) 834/2007 Art. 34(1)</i></p>	<p>Refer to standard 5.1.1 for details of which activities require certification.</p>
<p><b>GB 6.8.3 Importing products from outside GB</b> 1. If you wish to import products from anywhere outside GB you will need certification in order to do so. 2. If you use a sub-contractor to import on your behalf, they will also need certification. 3. You will also need certification if you wish to export your products. <i>(EC) 834/2007 Art. 28(1)</i></p>	<p>Importer means the natural or legal person within GB who presents a consignment for release for free circulation into GB, either in person, or through a representative (e.g. a clearing or forwarding agent).</p> <p>The first consignee also needs to be licenced. First consignee means the natural or legal person to whom the imported consignment is delivered and who will receive it for further preparation and/or marketing.</p>
<p><b>GB 6.8.4 Planning and managing your importing operation</b> Before you can begin importing, you must write a plan with a full description of your premises, units and activities. This must include:</p> <ol style="list-style-type: none"> <li>Your name and address</li> <li>The location of premises where operations related to importing are carried out</li> <li>The nature of your operations and your products.</li> </ol>	<p> To help you meet this requirement we provide an application form that outlines what information is required. This can be found on our <a href="#">website</a>.</p> <p>If you make any significant changes to your activities, you must update your documentation and inform the Certification Team. Important changes are, for example, change of location of an activity, change of ownership, or change of contact person. Another important change is alteration of certified production which means that information previously submitted about the production is no longer correct.</p>

*(EC) 834/2007 Art. 63(3)*

You must let us know if and when you plan to expand into new areas. For example, if you currently store organic products and wish to start packing or processing them, if you want to start importing products or if you have an abattoir and you want to start processing burgers and sausages. Depending on what you are adding or expanding, we will need to update your certificates and you may need an additional inspection or licence.

### GB 6.8.5 Importing products certified by approved certifiers or from equivalent countries

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

*(EC) 834/2007 Art. 32; Art. 33  
(EC) 1235/2008 Annex III; Annex IV*

GB publishes lists of approved countries and certification bodies and also the categories each is approved for.

#### Recognised third countries

Countries whose national organic standards and control systems are recognised as equivalent to GB Organic Regulation **are known as 'recognised third countries'**. **A list of countries and approved certification bodies operating in each country** can be found in the.


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

#### Categories


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

- A: Unprocessed plant products
- B: Live animals or unprocessed animal products (includes honey)
- C: Aquaculture products and seaweeds
- D: Processed agricultural products for use as food
- E: Processed agricultural products for use as animal feed
- F: Seeds and propagating material

#### Recognised certification bodies

	<p>Control bodies whose standards and control system have been recognised as equivalent to the GB Organic Regulation <b>are known as ‘recognised certification bodies’</b>. <b>Just like recognised third countries, each certification body is approved</b> for specific product categories. The list of these certification bodies is in <a href="#">GB Annex IV: list of control bodies and control authorities</a>.</p> <p>When obtaining certificates from suppliers certified by recognised certification bodies, you will need to check that the documents state that the supplier is certified to the EU organic regulation and that they make explicit reference to regulations (EU) 2018/848 or 834/2007 and 889/2008. You will also need to check <b>that the scope of the company’s certification includes export</b>.</p> <p>The list of approved certifiers occasionally changes. If you are unsure about whether a prospective supplier is certified by an approved certifier, please contact the Certification Team <b>and forward them a copy of your supplier’s organic certificate</b>.</p>
<p><b>GB 6.8.6 Certificates of Inspection</b></p> <ol style="list-style-type: none"> <li>1. All organic products imported from a third country must be accompanied by an original endorsed Certificate of Inspection (COI) issued in the third country.</li> <li>2. If transport documents are not available in time to fully complete the COI before the goods leave the third country, provisional information available at the time of issuing the COI may be included. Final transport documents must be included by the certification body within 10 days from the issuance of the COI and, in any case, before endorsement of the COI from the importing authority.</li> <li>3. The endorsed COI must accompany goods to the premises of first consignee and then must be kept by the importer for at least two years.</li> </ol>	<p> COIs need to be issued and endorsed (signed and stamped in box 14) by the certification body of the exporter and need to be available at the port of entry for further endorsement by the country of import authority.</p> <p><b>COIs are sometimes referred to as ‘transaction certificates’</b>.</p> <p>For the import of organic products into Great Britain from 3<sup>rd</sup> countries you will have to use a GB COI. You can find out more at <a href="https://ec.europa.eu/agriculture/organic/electronic-certificate_en">https://ec.europa.eu/agriculture/organic/electronic-certificate_en</a></p> <p>PDF versions of COIs are accepted. Defra no longer require a paper copy of COIs.</p> <p>The certificate of inspection must be issued by the Certification Body of the exporter before the consignment leaves the country of export. The Certification</p>

<p>4. The first consignee or importer (where relevant) can make a copy of the COI in order to fulfil the record keeping requirements listed in 6.8.9, provided it is printed or <b>stamped 'COPY' or 'DUPLICATE'</b>.</p> <p style="text-align: right;"><i>(EC) 834/2007 Art. 33</i> <i>(EC) 1235/2008 Art. 13</i></p>	<p>Body will carry out the necessary documentary checks before signing box 18. However, Box 13, Box 16 and Box 17 of the COI may be filled in with the provisional information available at the time of issuing the COI. Final transport documents must be included by the Certification Body within 10 days from the issuance of the COI and, in any case, before endorsement of the COI from the importing authority. It is important to check that your exporter is aware of this and able to meet this requirement to ensure you do not experience any problems on import.</p> <p>Control bodies and control authorities will be able to update the information in Boxes 13, 16 and 17 after the signature of Box 18 and before the COI is endorsed by the Member State (in Box 20).</p> <p>In GB, the Port Health Authority (PHA) is responsible for checking documentation of organic produce at the port of arrival. They have the authority to stop entry of organic product not accompanied by a valid COI and the goods may be held at port or lose their organic status. The PHA checks that the information on the COI matches with the goods being imported and other documents associated with the shipment e.g. the Airway Bill or Bill of Landing. If the information is correct they endorse the COI (they complete box 20 on the form) &amp; the goods are allowed to enter as organic.</p> <p>If products are imported without the endorsed COI then the competent authority will not allow them to be endorsed retrospectively. If you do not have an endorsed COI for each consignment, the product may lose its organic status.</p> <p>Whilst the exporter is responsible for getting the COI issued and endorsed by <b>their certification body before the product is exported, it is the importer's</b> responsibility to ensure that the valid COI is presented at port for each consignment. You need to ensure that each section of the COI is endorsed by the relevant party and that you retain the stamped originals for a minimum of two years. If you or the first consignee make a copy of the COI then it must be <b>marked as 'COPY' or 'DUPLICATE'</b>.</p>
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	<p>Any products without original COIs may lose organic status.</p> <p>UK Port Health Authorities charge for endorsing COIs. Please check with the PHA at your proposed port of arrival for details of their costs. There will also be charges for issuing COIs for guidance on importing and COIs visit <a href="https://www.soilassociation.org/certification/preparing-your-organic-business-for-brexit/importing-after-brexit/">https://www.soilassociation.org/certification/preparing-your-organic-business-for-brexit/importing-after-brexit/</a></p> <p>First consignee means the natural or legal person to whom the imported consignment is delivered who will receive it for further preparation and/or marketing.</p>
<p><b>GB 6.8.7 Receiving imported goods</b></p> <ol style="list-style-type: none"> <li>1. The first consignee must check that imported products: <ol style="list-style-type: none"> <li>a) arrive in appropriate packaging or containers which prevent substitution</li> <li>b) identify the exporter</li> <li>c) are marked to identify the lot</li> <li>d) arrive with a COI</li> <li>e) that the COI covers the product in the consignment.</li> </ol> </li> <li>2. Once these checks have been made, the first consignee must complete box 21 on the COI.</li> <li>3. You must keep records to demonstrate these checks have been made. <i>(EC) 889/2008 Art. 31; Art. 33; Art. 34; Art. 66(2)</i> <i>(EC) 1235/2008 Art. 13(9)</i></li> </ol>	<p> You will also need to keep records relating to other areas of your operation, please refer to the record keeping section (5.7).</p>
<p><b>GB 6.8.8 Special customs procedures</b></p> <ol style="list-style-type: none"> <li>1. Further preparation of a consignment at port of entry. If a consignment from a third country is assigned to customs warehousing or inward processing, (in the form of a system of suspension as provided for in <i>Council Regulation (EEC) No 2913/92 (3)</i>) and undergoes some form of preparation, such as packing, repacking, or labelling as</li> </ol>	<p>Under point 1, the operator carrying out the packaging/repacking/labelling is the first consignee, so they must make the checks required in 6.8.7, and complete box 21 of the COI.</p> <p>A copy of the extract from the Certificate of Inspection can be found <a href="#">here</a>.</p>

organic, then the facility must be certified organic. Before this packing/repacking/labelling takes place the COI for the imported consignment must be endorsed as described in standard 6.8.6. Once the consignment has been packed/repacked/labelled the endorsed COI must accompany the consignment and be further verified by the member states authority (in the UK this is the Port Health Authority) before they allow the consignment to be released.

2. Splitting a consignment at port of entry.  
If you wish to split a consignment from a third country, into different batches at port of entry, under a suspensive customs procedure, (as described in *Council Regulation (EEC) No 2913/92*), the COI for the imported consignment must first be endorsed as described in standard 6.8.6. Once the consignment is split, an extract of the COI must be given to the member states authority, (in the UK this is the Port Health Authority), for each batch, so they can endorse it. The original extract must then accompany each batch to the consignee of the batch.
3. The original importer, indicated in box 11 on the original COI, must keep a copy of each endorsed extract of the COI together with the original. These copies of the endorsed **extracts must be printed or stamped 'COPY' or 'DUPLICATE'**.
4. When a consignee receives each batch, they must carry out the checks described in standard 6.8.7 and complete box 13 of the original extract of the COI. They must keep the original for at least 2 years.
5. Certification is required for operations carrying out **'Further preparation of a consignment at port of entry' and 'Splitting a consignment at port of entry'** as described in point 1 and 2 above.

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

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

*(EC) 1235/2008 Art. 14*

### GB 6.8.9 Control arrangements

1. You must provide a full description of your importing enterprise, including details of:
  - a) your premises
  - b) your importing activities, including the locations where the products you import first enter GB
  - c) any other facilities you intend to use for storage of imported products before they are delivered to the first consignee (which may or may not be you).
2. Any storage site you use must also be subject to the certification system and be inspected by an organic certification body.
3. The first consignee must also provide a full description of their unit which includes details of the facilities used for reception and storage of imported goods.

*(EC) 889/200 Art. 82(1)(2)*

To help you meet this requirement we provide an application form that outlines what information is required.



If you are the importer, but the product is delivered into storage, or direct to your customer, then they are classed as the first consignee and so will need to make the checks required in 6.8.7 and complete box 21 of the eCOI. The completed original of the COI must then be returned to you for your records.

### GB 6.8.10 Records

1. Stock and financial records of the importer and first consignee must be kept separately, unless the importer is also the first consignee.
2. Details of transport arrangements from the exporter to the first consignee and from the first consignee to further consignees must be maintained.  
*(EC) 889/2008 Art. 83*
3. Importers must keep records of each consignment imported. These must include:
  - a) The name and address of the first consignee (if different to the importer)
  - b) Any details the control body or authority may reasonably require


Details of transport arrangements include shipping records (e.g. commercial invoice, packing list, bill of lading/ airway bill, phytosanitary certificate, certificate of origin etc.).

If the storage facility for your organic products is licensed with another certification body, then you will need to be able to provide a copy of the inspection report for that operation.




See details in the standard.

<p>c) A valid certificate demonstrating the organic status of the products being imported</p> <p>d) Certificate of Inspection.</p> <p style="text-align: right;"><i>(EC) 834/2007 Art. 32</i> <i>(EC) 889/2008 Art. 84; Art. 67(2)</i></p> <p>4. If requested, the importer should forward the information in point 3 to the control body or control authority of the first consignee.</p> <p style="text-align: right;"><i>(EC) 889/2008 Art. 84</i></p> <p>5. Importers must be able to provide copies of the organic inspection reports of any other units or premises they use for importing.</p> <p style="text-align: right;"><i>(EC) 889/2008 Art. 85</i></p>	
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GB 6.9 Organic wine	
Standards	Guidance
<p style="color: #4F81BD;"><b>GB 6.9.1 Scope</b></p> <p>1. The standards in this section apply to wine made from grapes.</p> <p>2. Except where explicitly stated in this chapter you must also comply with:</p> <p style="margin-left: 20px;">a) <i>EC Regulation 606/2009</i> (rules for implementing Council Regulation <i>(EC) No 479/2008</i> for the categories of grapevine products, oenological practices and the applicable restrictions) and</p> <p style="margin-left: 20px;">b) <i>EC Regulation 607/2009</i> (rules for implementing Council Regulation <i>(EC) No 479/2008</i> for protected designations of origin and geographical indications, traditional terms, labelling and presentation of certain wine sector products).</p> <p style="text-align: right;"><i>(EC) 889/2008 Art. 29(b)</i></p>	<p> It is important to read these standards in conjunction with the wine regulations, as they contain detailed requirements for wine making and labelling which must also be met. Amongst other things, the regulations include specific conditions for all the substances you can use for purposes such as regulating pH, encouraging yeast development and stabilisation, etc.</p>

<p><b>GB 6.9.2 Organic raw materials</b> The material you use to make organic wine (e.g. grapes) must be organically grown. <i>(EC) 889/2008 Art. 29(c)(1)</i></p>	<p>Organically grown means that all materials must be certified as organic and you must be able to demonstrate this.</p>
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<p><b>GB 6.9.3 Additives and processing aids</b> You may use the products and substances listed in the table below for making wine. You must cross reference this with <i>EC Regulation 1234/2007</i> and the specific conditions and limits of application listed in Annex I A of <i>EC Regulation 606/2009</i>. <i>(EC) 889/2008 Art. 29(c)(2)(3); Annex VIIIa (EC) 606/2009 Annex Ia</i></p>	<p> It is important to note that the wine regulation <i>606/2009</i> details further specific conditions and restrictions on using the materials outlined in the table below. You will need to make sure that you also meet these requirements.</p> <p>Some additives and processing aids are a potential GM risk because they are derived from crops that can be GM or are made using processes that sometimes involve GM. For these additives and processing aids you will need to provide additional proof that they are non-GM by completing a non-GM declaration form, signed by the additive or processing aid manufacturer, and providing supporting information. The type of supporting information required will depend on the additive or processing aid.</p> <p>Please refer to <a href="#">this</a> guidance document for more information.</p>
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Product/ Substance	Oenological practice	Specific conditions and restrictions within the limits and conditions set out in Regulation (EC) 1308/2013 and Delegated Regulation (EC) 2019/934 as retained in GB
Air Gaseous oxygen	For aeration or oxygenation	
Perlite Cellulose Diatomaceous earth	Centrifuging & filtration	To use only as inert filtering agents.
Nitrogen Carbon dioxide Argon	To create an inert atmosphere and to handle the product shielded from the air	
Yeasts, yeast cell walls	Use	Individual strains organically sourced if available.
Diammonium phosphate Thiamine hydrochloride	Use	

Autolysates of yeast		
Sulphur dioxide Potassium bisulphite or potassium metabisulphite	Use	See standards 6.9.4 and 6.9.5 for permitted levels. For mulled wines, you must also meet these requirements.
Charcoal for oenological use	Use	
Edible gelatin Plant proteins from wheat or peas Isinglass Egg white albumin Tannins Potato proteins Yeast protein extracts	Clarification	From organic raw material if available.
Casein Chitosan derived from <i>Aspergillus niger</i> Potassium caseinate Silicon dioxide Bentonite Pectolytic enzymes	Clarification	
Lactic acid L(+)Tartaric acid	Acidification	
L(+)Tartaric acid Calcium carbonate Neutral potassium tartrate Potassium bicarbonate	Deacidification	
Aleppo pine resin	Addition	
Lactic bacteria	Use	
L-Ascorbic acid	Addition	
Nitrogen	Bubbling	
Carbon dioxide	Addition	
Citric acid	Wine stabilization	
Tannins	Addition	From organic raw material if available.

Meta-tartaric acid	Addition	For partially fermented wines for direct human consumption as such, and the products defined in paragraphs 1, 3, 4, 5, 6, 7, 8, 9, 15 and 16 of Annex IV of <i>EC Regulation 479/2008</i> . No more than 100mg/l.
Acacia gum (gum Arabic)	Use	From organic raw material if available.
Potassium bitartrate	Use	
Cupric citrate	Use	
Yeast mannoproteins	Use	
Oak chips	Use	
Potassium alginate	Use	
Chitosan derived from <i>Aspergillus niger</i>	Use	
Inactivated yeast	Use	
Calcium sulphate	Treatment in accordance with Annex III A (2)(b) to <i>EC Regulation 606/2009</i>	Only for 'vino generoso' or 'vino generoso de licor'.

Standards		Guidance	
<b>GB 6.9.4 Sulphur dioxide levels</b> Wine must not exceed the sulphur dioxide levels indicated in the table below. <i>(EC) 889/2008 Annex VIIIa</i>		<b>Permitted levels of sulphur dioxide in organic 'other wines' are given as a range in the table because they depend on the type of wine. For mulled wine, you must also meet the requirements specified below. For the specific levels, refer to the relevant parts of Part B of Annex I of Delegated Regulation (EU) 2019/934, namely parts A(2 c,d,e) A(3) A(4), A(5) and B as retained in GB.</b>	
<b>Maximum sulphur dioxide (SO<sub>2</sub>) levels</b>			
	Wine with a residual sugar level < 2g/l	Wine with residual sugar level of 2 – 4.9g/l	<b>Wine with sugar level of ≥5g/l</b>
Red	100 mg/l	120 mg/l	170 mg/l

White & rosé	150 mg/l	170 mg/l	220 mg/l
Sparkling Wine	155mg/l for quality sparkling wine. 205mg/l for all other categories of sparkling wine.		
Other wines as listed in 2019/934 Part B Annex I	270-370 mg/l (see guidance)		
Standards		Guidance	
<p><b>GB 6.9.5 Use of sulphur dioxide in exceptional conditions</b></p> <p>1. You can apply to the competent authority in your country to use higher levels of sulphur dioxide up to the maximum levels outlined in Part B of Annex I of Delegated Regulation (EU) 2019/934 . However, you can only do so if exceptional climatic conditions of a given harvest year lead to severe bacterial or fungal attacks which deteriorate the sanitary status of organic grapes in a specific geographical area which means that more sulphur dioxide than previous years is needed in order to obtain a comparable product.</p> <p>2. You must keep records to show the amount of sulphur dioxide you have used.</p> <p style="text-align: right;"><i>(EC) 889/2008 Art.47(e)</i></p>		<p>The UK competent authority is Defra. Please contact the Certification Team for information on how to make an application to Defra.</p> <p> Records of sulphur dioxide used</p>	
<p><b>GB 6.9.6 Permitted oenological practices</b></p> <p>You may use:</p> <ul style="list-style-type: none"> <li>centrifuging and filtration (with or without an inert <b>filtering agent</b>), but only with a pore size <math>\geq 0.2\mu\text{m}</math></li> <li><b>heat treatments, but only up to 70 °C</b></li> <li>ion exchange resins</li> <li>reverse osmosis.</li> </ul> <p style="text-align: right;"><i>(EC) 889/2008 Art. 29d(3)(4)</i></p>		<p>For further conditions and limits of application on the use of centrifuging and filtration, heat treatments, and ion exchange resins, refer to Annex I of (EC) 2019/934 .</p> <p>For conditions on using reverse osmosis refer to <i>EC Regulation 1234/2007 Annex XVa B1(b)</i>.</p>	
<p><b>GB 6.9.7 Prohibited oenological practices</b></p> <p>You must <b>not</b> use the following processes, practices and treatments:</p>			

<ul style="list-style-type: none"> <li>• partial concentration through cooling</li> <li>• partial dealcoholisation of wine</li> <li>• elimination of sulphur dioxide by physical processes</li> <li>• electrodialysis treatment or treatment with cation exchangers to ensure the tartaric stabilisation of the wine.</li> </ul> <p style="text-align: right;"><i>(EC) 889/2008 Art. 29d(2)</i></p>	
<p><b>GB 6.9.8 Wines produced before 1<sup>st</sup> August 2010</b></p> <p>For wines produced before 1<sup>st</sup> August 2010 you can use oenological practices processes and treatments as outlined in <i>EC Regulation 1234/2007</i> Articles 120c and 120d, and <i>EC Regulation 606/2009</i> Articles 3,5,9 and 10-14 and their Annexes.</p> <p style="text-align: right;"><i>(EC) 889/2008 Art. 29d(1)</i></p>	<p>Please refer to specific labelling requirements for these wines as outlined in 6.9.9.</p>
<p><b>GB 6.9.9 Labelling of wines produced before 1<sup>st</sup> August 2012</b></p> <p>Stocks of wines produced up until 31<sup>st</sup> July 2012 can be sold until stocks are exhausted provided they meet the following labelling conditions:</p> <ol style="list-style-type: none"> <li>a) Wine produced up until 31<sup>st</sup> July 2012 must be labelled as <b>'wine made from organic grapes' unless it complies with point b.</b></li> <li>b) The EU organic logo can only be used if the process to make the wine was compliant with the current wine standards outlined in this chapter and there are records to demonstrate this which include the quantities of wine in litres, per wine category and per year. These records must be kept for at least five years after the wine is placed on the market.</li> <li>c) If you do not have the records outlined in point b but can demonstrate that the wine meets the general standards for processing organic food and drink, then the wine may be <b>labelled as 'wine made from organic grapes' but cannot be labelled as 'organic wine' and cannot bear the EU organic logo.</b></li> </ol> <p style="text-align: right;"><i>(EC) 889/2008 Art. 95(10)(a)</i></p>	

