

Soil Association organic standards health and beauty care products

Revision 16.10 November 2019

You can search and download these standards at
[Soil Association organic standards](#)



Contents

Contents.....	2
40 Processes in the chain between farm and consumer	3
40.1 Who these standards apply to	4
40.2 Principles of organic food processing.....	5
40.3 Do you need to be certified?.....	7
40.5 Importing.....	10
40.6 Record keeping	18
40.7 Genetic engineering and nanotechnology	20
40.8 Composition	22
40.9 Approving products.....	34
40.10 Labelling.....	34
41 Manufacturing	43
41.1 General requirements.....	44
41.2 Processing.....	46
41.3 Plant and equipment.....	49
41.4 Incoming goods	50
41.5 Storage and warehousing	51
41.6 Packaging.....	51
41.7 Transport.....	54
41.8 Cleaning and hygiene.....	55
41.9 Pest control.....	57
50 Health and beauty care products	62
50.1 What these standards apply to	63
50.2 Principles	64
50.3 Raw materials and ingredients.....	64
50.4 Extracting and preserving raw materials.....	70
50.5 Physical and chemical processing of ingredients.....	73
50.6 Labelling and composition.....	76
50.7 Inspection and certification.....	78
51 Specific health and beauty care products.....	79
51.1 Supplements and medicines.....	80
51.2 Products with a mineral content above 30%.....	81
51.3 Propellant products.....	81
51.4 Skin creams.....	82
51.5 Wet wipes	82
51.6 Water based products	82
51.7 Household products and candles	83

40 Processes in the chain between farm and consumer

Standards you must read with this chapter:

Chapter 5.2 Principles

Chapter 5.3 Becoming Soil Association certified

Chapter 41. Manufacturing

Chapters 5.2 and 5.3 can be found in our [Food and Drink Standards](#).

Processes in the chain between farm and consumer

40.1 Who these standards apply to

40.2 Principles of organic food processing

40.3 Do you need to be certified?

40.5 Importing

40.6 Record keeping

40.7 Genetic engineering and nanotechnology

40.8 Composition

40.9 Approving products

40.10 Labelling

40.1 Who these standards apply to

40.1.1

These standards apply after organic foods leave the farm. They apply, for example, to:

- storage and warehouse units
- food manufacturers and food importers
- on-farm processors and packers
- seed processors
- packers and wholesalers
- retailers who process, pack or label their food, and
- caterers and restaurants, if you wish to use our Soil Association symbol.

40.2 Principles of organic food processing

40.2.1

In addition to the principles in chapter 5.2 we have defined more detailed principles of organic food processing. These principles reflect our underlying philosophy and set out the ideal to strive for. They guide our standards and should also guide your manufacturing practice.

40.2.2

Organic foods are wholesome, authentic, unadulterated and of high quality.

Note -

- 'wholesome' means preferably whole, minimally processed, contributing to positive health
- 'authentic' means honest/genuine food from a known source, not giving a false impression regarding its nature
- 'unadulterated' means food made using recipes and methods that minimise the use of additives and processing aids
- 'high quality' means as good and as nutritious as possible (of its kind).

40.2.3

Organic foods are **not** fortified with added artificial nutrients, unless required by law.

40.2.4

The transformation of organic agricultural raw materials into food is easily traceable and kept separate from contamination.

40.2.5

New or novel technologies, ingredients and processes will **not** be applied automatically to organic food manufacturing.

40.2.6

There is no place for genetically modified organisms or their derivatives in organic food.

40.2.7

Emissions and pollutants are minimised at sites processing organic food and the processing site environment is conserved and respected.

40.2.8

Organic food packaging and transportation is minimised and environmentally responsible.

40.2.9

Labelling ensures transparency of information concerning the nature and ingredients of the food.

40.2.10

Social justice and rights and high standards of animal welfare are an integral part of the whole organic food production chain.

40.2.11

You should comply with the UN Convention for Human Rights (www.un.org/rights) and the core standards of the International Labour Organisation (www.ilo.org). This means you should allow your employees:

- the freedom to associate
- the right to organise, and
- the right to bargain collectively.

40.2.12

You must **not** use forced or involuntary labour or child labour that interferes with their education.

40.2.13

We may withdraw your certification if working conditions in your organic business do not meet legal requirements or the UN Convention for Human Rights.

40.2.14 Deleted June 2018

~~If you have 10 or more employees you must have a policy that ensures you comply with legal requirements for human rights and labour relations. [Covered by other legislation, particularly EU Employment laws]~~

40.3 Do you need to be certified?

40.3.1

If you want the products that you make, store or sell to be labelled as organic, you must hold a legal certificate of registration for that product from an organic certifier, such as us.

40.3.2

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:

- 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
- catering and food service
- on-farm processing and packing
- importing organic raw materials or processed products from outside the EU
- first consignees of organic raw materials from outside the EU, and
- seed and animal feed mills.


Note – 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 **not** 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.

Standards section 40.4 is no longer relevant

Guide to using these standards

The standards are listed in the column on the left, with a white background for EU Organic Regulation standards and a blue background for Soil Association higher standards. Where necessary, guidance is provided in the column on the right, with a grey background to differentiate it from the standard.


- Each standard is referenced with the relevant article/s of the EU Organic Regulation or shows that it is a Soil Association higher standard.
- Each Soil Association higher standard has a Why? box to explain its purpose and rationale.

 This symbol shows where you need to keep a record to demonstrate that you are meeting the standard. The specific requirements for the records will be detailed in the standard or guidance.

 This symbol shows where additional relevant information is provided.

What is guidance?


Guidance provides supplementary information to the standards which explains how compliance will be assessed. It tells you where and how to provide the information required, for example through record keeping or demonstration at your inspection. The guidance may also provide examples of actions and measures to help you demonstrate compliance, and links to best practice guides and information.

EXAMPLE Standards	EXAMPLE Guidance
<p>40.5.8 Receiving imported goods</p> <ol style="list-style-type: none">1. The first consignee must check that imported products:<ol style="list-style-type: none">a) arrive in appropriate packaging or containers which prevent substitutionb) identify the exporterc) are marked to identify the lotd) arrive with a COIe) that the COI covers the product in the consignment.2. Once these checks have been made, the first consignee must complete box 21 on the COI.3. You must keep records to demonstrate these checks have been made. <p><i>(EC) 889/2008 Art. 31; Art. 33; Art. 34; Art. 66(2)</i> <i>(EC) 1235/2008 Art. 13(9)</i></p>	<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> <div data-bbox="1255 982 1738 1149" style="border: 1px solid black; padding: 5px;"><p>The R symbol shows which records you need to keep to demonstrate that you meet this standard</p></div>

The relevant part of the EU Organic Regulation is referenced here

EXAMPLE Standards	EXAMPLE Guidance
<p>40.5.3 Soil Association symbol use If you wish to use the Soil Association symbol on imported products, whether from the EU or third countries, you will need Soil Association certification in order to do so.</p> <p style="text-align: center;"><i>Soil Association higher standard</i></p> <div style="border: 1px solid black; padding: 5px; width: fit-content; margin: 10px auto;"> Soil Association higher standards are clearly shown. </div>	<p>Please refer to standard 5.8.8 for details of the requirements for using the Soil Association symbol.</p> <div style="border: 1px solid black; padding: 5px; width: fit-content; margin: 10px auto;"> Each Soil Association higher standard has a Why? box to explain its purpose and rationale. </div>
<p style="text-align: center;">Why?</p> <p>The Soil Association symbol is the most recognised organic certification mark in the UK and has gained the trust, respect and confidence of consumers and producers across the globe. The Soil Association symbol demonstrates that an organic food or non-food product meets our higher standards for animal welfare, health, consumer protection and the protection of the natural environment.</p>	

40.5 Importing	
What's this chapter about? This chapter outlines the requirements that need to be met when importing organic goods from outside the UK.	
Standards	Guidance
<p>40.5.1 Scope The standards in this section apply to anyone involved in importing organic goods, or acting as the first consignee in the import of organic goods. They also apply to anyone carrying out these activities on behalf of someone else. <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>40.5.2 Importing products from within the EU You do not need to be licensed as an importer to import organic products from within the EU, or the European Economic Area (EEA), provided those products are certified in accordance with the EC organic regulations. However, you will still require certification to trade, wholesale, distribute, store, break down, pack, repack, re-label or process organic product. <i>(EC) 834/2007 Art. 34(1)</i></p>	<p>EEA countries are Iceland, Liechtenstein and Norway. Refer to standard 5.1.1 for details of which activities require certification.</p>
<p>40.5.3 Soil Association symbol use If you wish to use the Soil Association symbol on imported products, whether from the EU or third countries, you will need Soil Association certification in order to do so. <i>Soil Association higher standard</i></p>	<p>Please refer to standard 5.8.8 for details of the requirements for using the Soil Association symbol.</p>
Why?	
<p>The Soil Association symbol is the most recognised organic certification mark in the UK and has gained the trust, respect and confidence of consumers and producers across the globe. The Soil Association symbol demonstrates that an organic food or non-food product meets our higher standards for animal welfare, health, consumer protection and the protection of the natural environment.</p>	

Standards	Guidance
<p>40.5.4 Importing products from outside the EU If you wish to import products from a third country, (outside the EU or EEA) you will need certification in order to do so. If you use a sub-contractor to import on your behalf, they will also need certification. 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 the community who presents a consignment for release for free circulation into the Community, either in person, or through a representative (e.g. a clearing or forwarding agent). 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>40.5.5 Planning and managing your importing operation Before you can begin importing, you must write a plan with a full description of your premises, units and activities. This must include: a) Your name and address b) The location of premises where operations related to importing are carried out c) The nature of your operations and your products. <i>(EC) 834/2007 Art. 63(3)</i></p>	<p> To help you meet this requirement we provide an application form that outlines what information is required. This can be found on our website.</p> <p>If you make any significant changes to your activities, you must update your documentation and inform your Certification Officer. 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 from outside the EU or if you have an abattoir and you want to start processing burgers and sausages. Depending on what you are adding or expanding, we will need to update your certificates and you may need an additional inspection or licence.</p>
<p>40.5.6 Importing products certified by approved certifiers or from equivalent countries outside the EU You may import organic products from suppliers, including exporters, certified by a certification body recognised and approved by the EU or a country which has an equivalence agreement with the EU. <i>(EC) 834/2007 Art. 32; Art. 33</i> <i>(EC) 1235/2008 Annex III; Annex IV</i></p>	<p>The EU publishes lists of approved countries and certification bodies and also the categories each is approved for.</p> <p>Recognised third countries Countries whose national organic standards and control systems are recognised as equivalent to EU organic standards are known as 'recognised third countries'. A list of countries and approved certification bodies operating in each country can be found in Annex III of EU Regulation 1235/2008. These countries are:</p>

- Argentina
- Australia
- Canada
- Chile
- Costa Rica
- India
- Israel
- Japan
- New Zealand
- Switzerland
- Tunisia
- United States of America

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 your Certification Officer 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 the EU. These categories indicate the products which the company is allowed to export to the EU. Below is what each category means:

A: Unprocessed plant products

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

C: Aquaculture products and seaweeds


D: Processed agricultural products for use as food


E: Processed agricultural products for use as animal feed

F: Seeds and propagating material


Recognised certification bodies


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

	<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 regulation and that they make explicit reference to regulations 834/2007 and 889/2008. You will also need to check that the scope of the company's certification includes export.</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 your Certification Officer and forward them a copy of your supplier's organic certificate.</p> <p>Compliant certification bodies Control body whose standards have been recognised by the EU as compliant. Meaning it follows all aspects of the EU regulation.</p> <p>There currently no countries recognised are as compliant to EU organic regulations.</p>
<p>40.5.7 Certificates of Inspection</p> <ol style="list-style-type: none"> 1. All organic products imported into the EU must be accompanied by an original endorsed Certificate of Inspection (COI) issued in the third country. 2. 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. 3. The first consignee or importer (where relevant) can make a copy of the COI in order to fulfil the record keeping requirements listed in 40.5.11, provided it is printed or stamped 'COPY' or 'DUPLICATE'. <p style="text-align: right;"><i>(EC) 834/2007 Art. 33</i> <i>(EC) 1235/2008 Art. 13</i></p>	<p> COIs need to be issued and endorsed (signed and stamped in box 14) by the certification body of the exporter and need to be available at the EU port of entry for further endorsement by the member state authority.</p> <p>Electronic Certification of Inspection for the import of organic products into the EU</p> <p>COIs are sometimes referred to as 'transaction certificates'. The new system of electronic certificate for imports of organic products became compulsory on 20 October 2017. The electronic certificate aims to enhance traceability of imported organic products and reduce potential fraud. It also aims to reduce the administrative burden for operators and authorities, and provides statistical data on organic imports. You can find out more at https://ec.europa.eu/agriculture/organic/electronic-certificate_en</p> <p>Importers, and exporters in the country of origin, must register for a TRACES NT account. This is the electronic system used by the European Commission to issue and monitor all COIs.</p>

	<p>In the UK, the Port Health Authority (PHA) is responsible for checking documentation of organic produce at the port of arrival. They have the authority to stop entry of organic product not accompanied by a valid COI and the goods may be held at port or lose their organic status. The PHA checks that the information on the COI matches with the goods being imported and other documents associated with the shipment e.g. the Airway Bill or Bill of Landing. If the information is correct they endorse the COI (they complete box 20 on the form) & the goods are allowed to enter the EU 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 their certification body before the product is exported to the EU, it is the importer's responsibility to ensure that the valid COI is presented at port for each consignment. You need to ensure that each section of the COI is endorsed by the relevant party and that you retain the stamped originals for a minimum of two years. If you or the first consignee make a copy of the COI then it must be marked as 'COPY' or 'DUPLICATE'.</p> <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. Some certification bodies also charge their licensees for issuing COIs, however the Soil Association does not charge for this service.</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>40.5.8 Receiving imported goods</p> <p>1. The first consignee must check that imported products:</p> <p>a) arrive in appropriate packaging or containers which prevent substitution</p>	<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) identify the exporter c) are marked to identify the lot d) arrive with a COI e) that the COI covers the product in the consignment.</p> <p>2. Once these checks have been made, the first consignee must complete box 21 on the COI.</p> <p>3. You must keep records to demonstrate these checks have been made. <i>(EC) 889/2008 Art. 31; Art. 33; Art. 34; Art. 66(2)</i> <i>(EC) 1235/2008 Art. 13(9)</i></p>	
<p>40.5.9 Special customs procedures</p> <p>1. Further preparation of a consignment at port of entry. If a consignment from a third country is assigned to customs warehousing or inward processing, (in the form of a system of suspension as provided for in <i>Council Regulation (EEC) No 2913/92 (3)</i>) and undergoes some form of preparation, such as packing, repacking, or labelling as organic, then the facility must be certified organic. Before this packing/repacking/labelling takes place the COI for the imported consignment must be endorsed as described in standard 40.5.7. 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.</p> <p>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</p>	<p>Under point 1, the operator carrying out the packaging/repacking/labelling is the first consignee, so they must make the checks required in 40.5.8, and complete box 21 of the COI.</p> <p>A copy of the extract from the Certificate of Inspection can be found here.</p> <p>The extract of the COI is completed by the operator using the details from the original COI and including details of the new batch. The operator completes one for each new batch. The port authority then checks the details and completes box 13 on the extract form.</p>

<p>as described in standard 40.5.7. 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.</p> <p>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'.</p> <p>4. When a consignee receives each batch, they must carry out the checks described in standard 40.5.8 and complete box 13 of the original extract of the COI. They must keep the original for at least 2 years.</p> <p style="text-align: right;"><i>(EC) 1235/2008 Art. 14</i></p>	
<p>40.5.10 Control arrangements</p> <p>1. You must provide a full description of your importing enterprise, including details of:</p> <ol style="list-style-type: none"> a. your premises b. your importing activities, including the locations where the products you import first enter the EU c. any other facilities you intend to use for storage of imported products before they are delivered to the first consignee (which may or may not be you). <p>2. Any storage site you use must also be subject to the certification system and be inspected by an organic certification body.</p> <p>3. The first consignee must also provide a full description of their unit which includes details of</p>	<p>To help you meet this requirement we provide an application form that outlines what information is required.</p> <p> If you are the importer, but the product is delivered into storage, or direct to your customer, then they are classed as the first consignee and so will need to make the checks required in 40.5.8 and complete box 22 of the eCOI. The completed original of the COI must then be returned to you for your records.</p>

<p>the facilities used for reception and storage of imported goods. <i>(EC) 889/200 Art. 82(1)(2)</i></p>	
<p>40.5.11 Records</p> <ol style="list-style-type: none"> 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 within the EU must be maintained. <i>(EC) 889/2008 Art. 83</i> 3. Importers must keep records of each consignment imported into the EU. These must include: <ol style="list-style-type: none"> 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 c) A valid certificate demonstrating the organic status of the products being imported d) Certificate of Inspection. <i>(EC) 834/2007 Art. 32</i> <i>(EC) 889/2008 Art. 84; Art. 67(2)</i> 4. If requested, the importer should forward the information in point 3 to the control body or control authority of the first consignee. <i>(EC) 889/2008 Art. 84</i> 5. Importers must be able to provide copies of the organic inspection reports of any other units or premises they use for importing. <i>(EC) 889/2008 Art. 85</i> 	<p>Details of transport arrangements include shipping records (e.g. commercial invoice, packing list, bill of lading/ airway bill, phytosanitary certificate, certificate of origin etc.).</p> <p>If the storage facility for your organic products is licensed with another certification body, then you will need to be able to provide a copy of the inspection report for that operation.</p> <p> See details in the standard.</p>

40.6 Record keeping

40.6.1

You must have paper or electronic records that prove the organic status of your products. Your records must cover all production stages, from goods received through to goods dispatched.

40.6.2

You must have a system in place that allows retrospective traceability for all raw material and finished goods.

Note - this could include the following documents:

- goods in records
- batch codes for goods in records
- invoices for goods purchased
- delivery notes for goods received
- production records
- packing records
- batch numbers for goods produced
- dispatch notes
- remittance advice documents.

40.6.3

Your records must show that you:

- processed organic and non-organic products separately, and
- cleaned according to these standards before production.

40.6.4

Your financial records must show, as a minimum:

- the organic products' sale value
- annual stocktake records, and
- quantities sold on a daily basis to the final consumer if applicable.

40.6.5

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

- all complaints you make or receive, and
- any response to the complaint and the action taken.

40.6.6

You must:

- have a system to keep track of procedures and records to ensure they are correct, up to date and effective
- 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.

Residue testing

40.6.7

If you or a third party does any residue testing on organic products and gets a positive result for any residue, you must inform us of that result immediately.

40.6.8

You must keep copies of negative results, as our inspector may need to see them.

40.7 Genetic engineering and nanotechnology

40.7.1

You must **not** use genetically modified organisms (GMOs) in organic food processing. They do not fit with the principles of organic agriculture as they pose potential risks to the environment and human health. Also, once they have been released into the environment they cannot be recalled.

40.7.2

You must produce organic products without using GMOs or their derivatives.

40.7.3

You must **not** use any ingredients containing GMOs or their derivatives in organic food including:

- organic ingredients
- additives
- processing aids
- ingredients of natural flavours
- micro-organisms, or
- enzymes.

40.7.4

You must get a signed GMO declaration form, if we ask you, from your suppliers of non-organic ingredients to show that they do not contain any GMOs or their derivatives. Depending on the risk of contamination, we may ask you to provide analysis or identity preservation certificates to support this.

Note – you must use our GMO declaration form. Please see our website or contact us for copies.

Contamination

40.7.5

Organic products must be free of contamination from GMOs, their derivatives and other contaminants. You must make sure you prevent contamination during production, processing, storage and transport.

40.7.6

If contamination occurs, or there is a risk of contamination, we may decide to withdraw certification from your crops or products, and suspend your licence while we investigate. We will decide if we can reinstate your licence on a case-by-case basis.

GM testing

40.7.7

If we feel there is a risk that organic food has been contaminated, we may need samples of products or ingredients to test for the presence of GMOs.

40.7.8

Analysis must be by the PCR method at 0.1% limit of detection.

Note – we will only use analysis when we consider the risks justify it. You may have to pay for these tests.

40.7.9

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.

Nanotechnology

40.7.10

Nanotechnology involves the manipulation of materials and the creation of structures and systems at the scale of atoms and molecules. This can be either through simple physical processes or by specific engineering. Nanoparticles are commonly defined as measuring less than 100nm – one hundred millionths of a millimetre. Nanomaterials include:

- nanoparticles and nanoemulsions, and
- nanostructures including nanocapsules, nanotubes, fullerenes (buckyballs), quantum dots and nanowires.

The properties of nanomaterials can differ significantly from those at larger scales because quantum effects start to occur at the nanoscale. These differences may be in chemical reactivity and biological activity, solubility and mobility, colour and transparency, among others. Nanomaterials may therefore introduce new or heightened risks of toxicity, which are currently little understood. The possible effects of these nanomaterials on the environment, human and animal health are currently unknown.

These are examples of known and developing uses of nanotechnology:

- food additives, such as for flavouring, enhanced absorption of nutrients or modifying texture
- health and beauty, such as in transparent mineral sunscreens and make-up products
- packaging, including quantum dots for traceability, UV light filters, nanoclays as gas barriers and carbon nanotubes to alter strength-to-weight ratio
- medicinal, such as drug delivery, DNA vaccines and advanced therapies
- industrial, such as fuel additives and window coatings
- environmental, such as soil remediation
- electronic, such as nanocomponents in electronic circuits
- pesticides, such as pesticide delivery in nanoemulsions, and
- textiles, such as stain and water resistant coatings.

Manufactured nanoparticles include:

- engineered nanoparticles that are intentionally produced to have a specific novel property, such as for the uses listed above, and
- other manufactured nanoparticles that are produced incidentally by industrial processes, particularly modern high-energy processes such as those using high pressure (for example, some types of homogenisation).

There are many cases of naturally occurring nanoparticles, for example from volcanic eruptions or in wood smoke; these fall outside the scope of this standard.

40.7.11

You must **not** use ingredients containing manufactured nanoparticles, where:

- the mean particle size is 200nm or smaller, and
- the minimum particle size is 125nm or smaller.

Note – we recognise that this standard will have implications for some established manufacturing processes that produce nanoparticles incidentally. Until we research these more fully, we will **not** apply this standard to them. The standard does apply to engineered nanoparticles.

40.8 Composition

40.8.1

When you make organic foods and develop new lines you should:

- use local foods and fresh ingredients wherever possible (to reduce energy use and to support local communities)
- use as high a proportion of organic materials as possible
- keep processing to a minimum (to maintain the food's nutritional value)
- use as few additives and processing aids as possible, and
- use organic additives and flavourings if they are available.

40.8.2

Organic processed food products must be composed of more than 50% agricultural ingredients. To determine whether a product is compliant, added water and cooking salt must not be taken into account.

Legislation

40.8.3

You must make sure your organic products meet all statutory requirements. This includes requirements concerning:

- grade
- composition
- quality
- quantity and
- product descriptions.

40.8.4

You must use substances, re-constitution techniques, additives and processing aids only in ways allowed by the law and by these Standards. Techniques must not be used to modify or restore attributes lost during the processing or storage process.

40.8.5

You must use organic ingredients if they are available in sufficient quantity and quality.

40.8.6

You must **not** use organic and non-organic versions of the same ingredient in the same product.

40.8.7				
Food additives, including carriers				
You may only use the following additives in organic foods and according to the specific conditions against them. Additives marked with an asterisk must be included in the calculation of agricultural ingredients (to determine the organic percentage of a product).				
E no.	Name	Preparation of foodstuffs of plant origin	Preparation of foodstuffs of animal origin	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.
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 ³ without added sugar (including cider and perry) or in mead: 100mg ⁴ (see standard 40.8.8. for additional SA standard related to free sulphur dioxide levels).
E224	Potassium metabisulphite	X	X (Only for mead)	In cider and perry produced with addition of sugars or juice concentrate after fermentation: 100mg/l ⁴ (see standard 40.8.8. for additional SA standard related to free sulphur dioxide levels).
E223	Sodium metabisulphite		X	Crustaceans ² . This can be used in EU product only. Prohibited for SA product (see standard 6.4.4 for details).
E250	Sodium nitrite		X	For curing meat only ¹ . The ingoing amount expressed as NaNO ₂ must not exceed 80mg/kg and the residual amount expressed as NaNO ₂ must not exceed 50mg/kg.
E252	Potassium nitrate (saltpetre)		X	For curing meat only ¹ . The ingoing amount expressed as NaNO ₃ must not exceed 80mg/kg and the residual amount expressed as NaNO ₃

SOIL ASSOCIATION ORGANIC STANDARDS NOVEMBER 2019

				must not exceed 50mg/kg.
E270	Lactic acid	X	X	
E290	Carbon dioxide	X	X	
E296	Malic acid	X		
E300	Ascorbic acid	X	X	For meat products ² .
E301	Sodium ascorbate		X	For use with nitrites or nitrates in meat products ² .
E306	Tocopherol rich extract (Vit E)*	X	X	As an antioxidant.

SOIL ASSOCIATION ORGANIC STANDARDS NOVEMBER 2019

E no.	Name	Preparation of foodstuffs of plant origin	Preparation of foodstuffs of animal origin	Specific conditions
E322	Lecithins*	X	X	For milk products ² . <u>For SA products - only when derived from organic raw material. For EU products - only when derived from organic raw material from January 2019.</u>
E325	Sodium lactate		X	For milk-based and meat products.
E330	Citric acid	X	X	<u>Crustaceans and molluscs²</u>
E331	Sodium citrates	X	X	
E333	Calcium citrates	X		
E334	Tartaric acid (L(+)-)	X	X (only for mead)	
E335	Sodium tartrates	X		
E336	Potassium tartrates	X		
E341 (i)	Monocalcium Phosphate	X		As a raising agent for self-raising flour.
E392	Extracts of rosemary*	X	X	Only in organic form.
<u>E400</u>	<u>Alginic acid</u>	<u>X</u>	<u>X</u>	<u>For milk-based products².</u>
<u>E401</u>	<u>Sodium alginate</u>	<u>X</u>	<u>X</u>	<u>For milk-based products².</u>
<u>E402</u>	<u>Potassium alginate</u>	<u>X</u>	<u>X</u>	<u>For milk-based products².</u>
E406	Agar	X	X	<u>For milk-based and meat products².</u>
E407	Carrageenan	X	X	<u>For milk-based products².</u>
E410	Locust bean gum*	X	X	<u>For SA products - only when derived from organic raw material.</u>
E412	Guar gum*	X	X	<u>For SA products - only when derived from organic raw material.</u>
E414	Arabic gum*	X	X	<u>For SA products - only when derived from organic raw material.</u>
E415	Xanthan gum	X	X	
E418	Gellan gum	X	X	High-acyl form only.
E422	Glycerol	X		From plant origin. For plant extracts and flavourings.
E440 (i)	Pectin* (non amidated)	X	X	For milk-based products ² .
E464	Hydroxypropyl methyl cellulose	X	X	As an encapsulation material for capsules.
E500	Sodium	X	X	

SOIL ASSOCIATION ORGANIC STANDARDS NOVEMBER 2019

	carbonate			
E501	Potassium Carbonates	X		
<u>E503</u>	<u>Ammonium Carbonates</u>	<u>X</u>		

SOIL ASSOCIATION ORGANIC STANDARDS NOVEMBER 2019

E no.	Name	Preparation of foodstuffs of plant origin	Preparation of foodstuffs of animal origin	Specific conditions
E504	<u>Magnesium carbonates</u>	<u>X</u>		
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.
<u>E553b</u>	<u>Talc</u>	<u>X</u>	<u>X</u>	<u>As a coating agent for meat products.</u>
E938	Argon	X	X	
<u>E939</u>	<u>Helium</u>	<u>X</u>	<u>X</u>	
E941	Nitrogen	X	X	
E948	Oxygen	X	X	
E901	Beeswax	X		As a glazing agent for confectionary only. Beeswax from organic beekeeping.
E903	Carnauba wax	X		As a glazing agent for confectionary only. Only when derived from organic raw material.
<u>E968</u>	<u>Erythritol</u>	<u>X</u>	<u>X</u>	<u>Only when derived from organic production without using ion exchange technology.</u>

Notes

¹E250 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.

²The restriction only relates to animal products

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

⁴ Maximum levels available from all sources, expressed as SO₂ in mg/l.

40.8.8

For cider you may use E220 sulphur dioxide or E224 potassium metabisulphite. Total sulphur dioxide (SO₂) levels in cider must not exceed 100 mg/l total SO₂ and 30 mg/l free SO₂.

Flavourings

40.8.9

You may use natural flavouring substances and natural flavouring preparations only if:

- they are natural flavours as defined in regulation (EC) No 1334/2008
- they are not made from GMOs
- they do not contain anything made from GMOs
- for liquid flavours, water, glycerol, vegetable oil and ethanol are the only carrier solvents used, and
- for extraction, water, glycerol, vegetable oil, ethanol and carbon dioxide are the only solvents used.

40.8.10

For each flavour you must submit our GMO and natural flavouring declaration forms for us to approve.

40.8.11

You must use flavours made from organic ingredients if you want to use the name of the flavour in the name of the product.

Note - for example, you must use an organic strawberry flavour in organic strawberry flavoured ice cream.

Water

40.8.12 Revised June 2018

Water that you use as an ingredient, for rinsing equipment or for washing produce, must be potable (fit for drinking). You must tell us:

- where the water comes from, and
- how you treat the water and what you add to it.

Salt

40.8.13

You may use salt, either as sodium chloride or potassium chloride, in organic products.

With our approval, you may use salt with anti-caking agent, provided you can justify that it is necessary in your production process.

Note - generally, you do not need to use anti-caking agents if the salt grains are in the range 1-3mm.

Micro-organisms

40.8.14

To make organic products, you may add micro-organisms that:

- are normally used in food production
- are **not** genetically modified
- do **not** contain detectable GM DNA from the substrates used to grow the micro-organisms, and
- preferably, are grown on organic substrates.

Note - from 1st January 2014 yeast and yeast products will be considered as ingredients of agricultural origin. This means they will form part of the percentage calculations for product formulations. Please see standard 41.2.15.

Vitamins and minerals

40.8.15

You must not fortify organic products with vitamins, minerals, amino acids and micro nutrients unless the law requires you to.

Notes:

The Bread and Flour Regulations (1998) state that iron, thiamine (vitamin B1) and nicotinic acid (vitamin B3) in a carrier of calcium carbonate must be added to flour, except wholemeal flour. The Spreadable Fats (Marketing Standards) (England) Regulations (1999) state that vitamin A (retinol) and vitamin D (calciferol) must be added to margarine.

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.

40.8.16

You must **not** add vitamins and minerals to liquid milk.

Colourants for cheese

40.8.17

You may add annatto, bixin and norbixin to Red Leicester, Double Gloucester, Cheddar and Mimolette Cheese, but you must include it in the calculation of organic agricultural ingredients.

40.8.18**Processing aids**

You may only use the processing aids in the table below. Many have specific conditions against them. You may only use a processing aid in line with the specific condition for its use.

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 ¹
Citric acid	X	X	
Sodium hydroxide	X		Sugar production Oil production excluding olive oil production
Sulphuric acid	X	X	Gelatine production ¹ Sugar production ²
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		
Processing aid name	Preparation of foodstuffs of plant origin	Preparation of foodstuffs of animal origin	Specific conditions
Isinglass	X		

SOIL ASSOCIATION ORGANIC STANDARDS NOVEMBER 2019

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
Bentonite	X	X	Sticking agent for mead ¹
Cellulose	X	X	Gelatine production ¹
Diatomaceous earth	X	X	Gelatine production ¹
Perlite	X	X	Gelatine production ¹
Hazelnut shells	X		
Rice meal	X		
Beeswax	X		Releasing agent. Only when derived from organic beekeeping
Carnauba wax	X		Releasing agent. Only when derived from organic raw material
Acetic acid/vinegar		X	Only when derived from organic production. For fish processing, only from biotechnological source, except if 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)
¹ The restriction only concerns animal products ² The restriction only concerns plant products			

40.8.19

To make organic products you may use micro-organisms and enzymes which:

- are normally used as processing aids
- are **not** genetically modified
- in the case of enzymes, are **not** made by GMOs, and
- do **not** contain detectable GM DNA from the substrates used to grow the micro-organisms.

Non-organic ingredients

40.8.20

The EU considers that the following unprocessed crops are not available in organic form. You may use them in non-organic form.

Edible fruits, nuts and seeds:

- acorns (*Quercus* species)
- cola nuts (*Cola acuminata*)
- passion fruit also known as maracujas (*Passiflora edulis*)
- dried raspberries (*Rubus idaeus*)
- dried redcurrants (*Ribes rubrum*).

Edible spices and herbs:

- Peruvian pepper (*Schinus molle* L.)
- horseradish seeds (*A Armoracia rusticana*)
- lesser galanga (*Alpina officinarum*)
- safflower flowers (*Carthamus tinctorius*).

Algae, including seaweeds, which are allowed as food ingredients.

Note - spirulina algae (*Arthrospira platensis*) must be organic.

40.8.21

The EU considers most fats and oils from plants are available in organic form. If you cannot find one in organic form you will have to follow the procedure in standard 40.8.26.

40.8.22

Fats and oils, whether organic or non-organic, must **not** be chemically modified.

40.8.23

The EU realises that the following products are not yet available in organic form. You may use them in non-organic form.

Sugars and starches from cereals and tubers:

- fructose

- rice paper
- unleavened bread paper, and
- starch from rice and waxy maize.

Miscellaneous products:

- pea protein (*Pisum* species),
- rum, only obtained from cane sugar juice, and
- kirsch made from fruits as a flavouring as explained in 40.8.8.

40.8.24

Sugars and starches, whether organic or non-organic, must **not** be chemically modified.

40.8.25

The EU considers the following animal products are not yet available in organic form. You may use them in non-organic form:

- aquatic organisms, which have **not** been farmed and which are allowed in non-organic food
- gelatin
- whey powder, and
- natural sausage skin casings.

40.8.26

If you cannot find an organic ingredient, and the ingredient is not listed in 40.8.19 - 40.8.24, you may seek a derogation to use it as non-organic. You must:

- complete Defra form number OB9 to receive a derogation to use the non-organic version, and
- get our permission to use that non-organic ingredient. We may **not** give this, even if Defra has granted a derogation, if we consider there are organic substitutes available.

Note - Defra normally issues derogations for 12 months then for two further periods of 12 months each. However, Defra may cancel derogations or reduce the time of derogations if enough of the ingredient in organic form becomes available in the EU.

Irradiation

40.8.27 Revised 2013

You must **not** use ionising radiation for the treatment of organic food or feed, or of raw materials used in organic food or feed.

40.9 Approving products

40.9.1

Before you market your products with any reference to organic, organically grown, organically produced or in-conversion, we must have approved them and listed them on your trading schedule. Any changes to your products must be approved by us before you market them.

40.10 Labelling

40.10.1

You must comply with these labelling standards for:

- raw materials
- retail and bulk products
- processed and unprocessed products, and any
- promotional material, catalogues and websites.

40.10.2

Your labels must:

- clearly and accurately describe the product, and
- comply with all relevant legislation.

Approving your artwork

40.10.3

Your labels, websites, catalogues and promotional material must comply with our standards.

Products with 95 - 100% organic ingredients

40.10.4

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

- at least 95 per cent (by weight) of the agricultural ingredients (including those additives marked with an asterisk in standard 40.8.7) as organic, and
- only non-organic ingredients and processing aids listed in section 40.8 (Composition).

For feed products, this percentage must be calculated from dry matter content.

Example: fruit yoghurt (ingredients per kg)

<i>Agricultural origin</i>		<i>Non-agricultural ingredients</i>	
Organic yoghurt (made with organic milk + starter culture only):	850g	• Citric acid (permitted additive):	5g

Organic fruit:	50g
Organic sugar:	50g
Organic pectin (permitted additive):	20g
Non-organic waxy maize starch (permitted non-organic agricultural ingredient):	25g

The organic percentage is the total organic agricultural ingredients divided by the total agricultural ingredients:

$$\frac{(850+50+50+20)}{(850+50+50+20+25)} \times 100 = 97.5\%$$

Therefore this product contains over 95% organic agricultural ingredients so you can label it as organic.

Note - you can exclude the citric acid from the calculation.

Products with less than 95% organic ingredients

40.10.5

For products where the main ingredient is a product of hunting or fishing and other agricultural ingredients are organic:

- you may identify the organic ingredients in the same field of view as, but not more prominent than, the product description
- you must identify the organic ingredients in the ingredient panel using the same colour, size and style of lettering as for the non-organic ingredients, and
- you must include in the ingredient panel the total percentage of organic ingredients (as a percentage of the agricultural ingredients).

40.10.6

For products where less than 95% of the agricultural ingredients are organic, you must only identify the organic ingredients in the ingredient panel:

- using the same colour, size and style of lettering as for the non-organic ingredients
- include the total percentage of organic ingredients (as a percentage of the agricultural ingredients), and
- using the symbol (but only here)

For bulk products which do not include the ingredient information on the label you must indicate the total percentage of organic ingredients on the product label.

Labelling in-conversion products

40.10.7

To label your product as 'in-conversion', the product must:

- contain only one agricultural ingredient, which must be of plant origin, either processed or unprocessed, and
- have been grown on land that has gone through at least a 12 month conversion period before the crop was harvested.

The label must:

- **not** mislead the consumer that the product is organic
- **not** include the Soil Association symbol, and
- include the wording 'product under conversion to organic farming'. This must **not** be 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'.
- Include our certifier code 'GB-ORG-05'

Note - you may use the wording 'Soil Association approved organic conversion'.

Identifying organic ingredients

40.10.8

Your labels must identify the organic and non-organic ingredients in the ingredient panel.

Identifying the certifier

40.10.9



You must display the EU organic logo on your labels of packaged organic products. You may continue to market products that were produced, packed and labelled before 1 July 2010 without the EU organic logo, new certifier code or new 'country of origin' requirements (below) until these stocks run out.

You may continue to place on the market products using existing packaging without the EU organic logo, new certifier code or new 'country of origin' requirements until 1 July 2012.

Thereafter your labels of packaged organic products must include:

- the EU organic logo, and
- a declaration of where the ingredients have been farmed as 'EU agriculture', 'non-EU agriculture', or 'EU/non-EU agriculture':
 - i. in the same visual field as the EU organic logo; below the certifier code, and no more

prominent than the sales description

- ii. you can replace EU or non-EU with a particular country if all ingredients were farmed there
- iii. you do **not** have to count small amounts of ingredients up to a total of 2% of the agricultural ingredients.

You do not have to use the EU organic logo on products imported from countries outside the EU, but if you do you must also use the declaration of where the ingredients have been farmed.
40.10.10

You must **not** use the EU organic logo on:

- products with less than 95% organic ingredients
- in-conversion products.

Identifying the certifier

40.10.11

Your labels must include the code of the certifier who licenses the company that applies the labels. If that certifier is us, you must use our code, 'GB-ORG-05'. This must appear in the same visual field as the EU organic logo if the EU organic logo is used.

40.10.12

If it is another certifier, then you must use their code, even if the label also has the Soil Association symbol. For example, if an Ecocert licensee in France labels a product with the Soil Association symbol, the product must have the Ecocert code 'FR-BIO-01' and **not** 'GB-ORG-05'.

40.10.13

If the company applying the label is based outside the EU, even if we certify it, your labels must **not** use 'GB-ORG-05'. Only products we certify in the UK can use this code. Your label must identify us as the certifier (see section 2.2).

40.10.14

Labels of non-food products, such as textiles and health and beauty care, must **not** include the code of the certifier.

Clear labelling

40.10.15

Your label should list:

- salt which contains anti-caking/free flow agent
- reconstituted ingredients, labelled as dried or reconstituted
- all processing aids that are used to produce the product
- the percentage of any water added, and
- processing methods that are not immediately obvious to the consumer, for example, homogenisation, standardisation, UHT, part-baked and electrically tenderised meat.

40.10.16

If your company trade name includes the word organic, you must **not** use that on labels of non-organic products. For example, you could **not** use the name 'Brown Farm Organics' on non-organic products.

40.10.17

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

40.10.18

Your labels must list all ingredients, including ingredients of ingredients, in descending order by weight unless legally exempt. However, you must still identify non-organic ingredients including ingredients of ingredients.

40.10.19 Deleted June 2018

~~Your labels must list vegetable oils and starches individually, for example, rapeseed oil (to help consumers with allergies), and any additive used as an emulsifier or stabiliser.~~

~~Note - we recommend you list every single ingredient, even if labelling regulations state that it is not necessary. [This standard is covered by statutory regulations including 1169/2011 on the provision of food information to consumers, and the Food Information Regulations].~~

40.10.20

Your labels/packaging must display a traceability code, such as batch or date code.

Labelling claims

40.10.21

If you make a claim on your label then you must be able to substantiate it.

40.10.22

Your sales description and product name must accurately describe the product.

Note - for example if:

- you label your product as 'organic mint biscuits', it must contain organic mint
- your product does **not** contain organic mint, you can only label it as 'organic biscuits with mint'
- you label your product as 'organic strawberry flavoured ice cream' it must contain organic strawberry flavouring
- your product does **not** contain organic strawberry flavouring, it could only be labelled as 'organic ice cream with strawberry flavour'.

40.10.23 Deleted June 2018

If you want to label your product as 'pure' or '100% organic', you can only do so if all the ingredients are organic. If you add water, salt or any other non-agricultural ingredients, you may **not** label it as '100% organic'.

Note - you could use the phrase, '100 per cent of the agricultural ingredients are organic'.

40.10.24

You must **not** use phrases such as 'GMO free' unless you can prove this, if challenged.

Note - we suggest you use:

- 'organic standards prohibit the use of GM materials', or
- 'non-GM'.

40.10.25

You must **not** use phrases such as 'pesticide free' unless you can prove this, if challenged.

Note - we suggest you use:

- 'organic agriculture aims to avoid the use of artificial pesticides and fertilisers'
- 'organic standards restrict the use of artificial pesticides and fertilisers', or
- 'grown under organic standards which minimise the use of artificial pesticides and fertilisers'.

40.10.26

We do **not** endorse any particular product. You must **not** use phrases such as 'endorsed by the Soil Association' on labelling or other advertising material.

Labelling vitamins and flavours

40.10.27 Updated November 2019

You may only fortify products if legally required to do so. Organic infant formula, follow-on formula, processed organic cereal-based foods and baby food can be fortified by minerals, trace elements, vitamins, amino acids and micronutrients when their use is legally authorised for the production of organic baby foods for infants and young children.

If you claim that ~~the~~ the product is fortified with vitamins or minerals, we may ask you to provide evidence that the vitamin or mineral is legally required in the product. See 40.8.3.

40.10.28 Deleted June 2018

If you use E300 ascorbic acid as an additive (e.g. as an acidity regulator or antioxidant), you must label it with its specific additive name and/or its 'E' number. This is 'E300' or 'ascorbic acid' or 'L-ascorbic acid'. You cannot simply label it as 'vitamin C'. We would accept reference to vitamin C in the ingredients panel immediately after this information only. [This standard is covered by the Food Information to Consumers Regulation]

40.10.29 Deleted June 2018

~~If you use E306 tocopherol-rich extract as an additive (e.g. as an antioxidant), you must label it with its specific additive name and/or its 'E' number. You cannot simply label it as 'vitamin E'. We would accept reference to vitamin E in the ingredients panel immediately after this information only. [This standard is covered by the Food Information to Consumers Regulation]~~

40.10.30 Deleted June 2018

~~However, if fortification of your product is legally required, you can label the additives as, for example, 'vitamin C' or 'vitamin E'. [This standard is covered by the Food Information to Consumers Regulation]~~

Labelling juices

40.10.31 Deleted June 2018

~~You must **not** label juice made from concentrate as 'pure'.~~

40.10.32 Deleted June 2018

~~If your juice is made from concentrate, you must include the phrase 'juice from concentrate', as part of the sales description. If your multiple ingredient product contains juice from concentrate you must mention this on the ingredients declaration.~~

Fish labelling

40.10.33

You must describe organic fish as 'organic farmed fish' in the sales description and in any advertising literature.

40.10.34

For a multi-ingredient product you must refer to farmed fish somewhere on the label.

40.10.35

You must **not** label wild harvested fish and shellfish as 'organic'.

Labelling for retailers, restaurants and farm shops

40.10.36

You must display your certificate of registration (see standard 2.4.5).

Note - provided you display your certificate, you do not need to label any loose produce with the certification code 'GB-ORG-05'.

40.10.37

If you sell loose organic products, you must label them clearly and separate them from any non-organic product to prevent confusion (or contamination).

40.10.38

If you pack or re-label organic products you must comply with the labelling standards.

Labelling for box schemes

40.10.39

If you have a box scheme selling direct to the end consumer, you must:

- include your company name and address on the box, or on accompanying paperwork
- include our symbol and use the certifier code 'GB-ORG-05' (see section 2.2)
- **not** use our symbol on the box or paperwork if your boxes contain more than half in-conversion produce, and
- wrap and label in-conversion produce separately from organic or make sure that it is identified on paperwork (see standard 40.10.7).

40.10.40

If you sell boxes to another company you must label the box as organic and use our certifier code 'GB-ORG-05'.

Labelling of bulk and wholesale products

40.10.41

If you are selling a bulk product, the ingredient information must be either on the label, or on a document with the product.

40.10.42

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 label it:

- so that the recipient can easily identify the product and status, the seller or owner, their certification code, traceability code and % organic (if less than 95%).
- with the words 'Soil Association Organic' or the Soil Association symbol.

40.10.43

For bulk transport you must include this information on separate documentation and include the name of the transporter. You must be able to link the documents with the container or

vehicle.

Dispatch documentation

40.10.44

You must send delivery notes and/or invoices with goods out. They must include the word 'organic' in the product description. It must be clear which products are organic and which not.

Note - if your company name includes the word organic, this is **not** enough to indicate that the product is organic.

Labelling eggs

40.10.45

You must only use colours in accordance with article 2(9) of Directive 94/36/EC for stamping eggshells.

41 Manufacturing

Standards you must read with this chapter:

Chapter 5.2 Principles

Chapter 5.3 Becoming Soil Association certified

Chapter 40. Processes in the chain between farm and consumer

Chapters 5.2 and 5.3 can be found in our [Food and Drink Standards](#).

Manufacturing

41.1 General requirements

41.2 Processing

41.3 Plant and equipment

41.4 Incoming goods

41.5 Storage and warehousing

41.6 Packaging

41.7 Transport

41.8 Cleaning and hygiene

41.9 Pest control

Note – sections on record keeping and labelling are at 40.6 and 40.10

41.1 General requirements

Organic integrity

41.1.1

You must:

- have procedures to maintain the organic integrity of your products, from buying raw materials to goods out
- always work to good practice guidelines for your sector of the food industry
- operate high standards of hygiene in the premises make sure that staff operate high standards of personal hygiene, and
- make sure that organic food is **not** contaminated, for example with:
 - i. non-organic foods
 - ii. cleaning and pest control products
 - iii. packaging materials and foreign bodies such as glass or metal, or
 - iv. pests, pathogenic or spoilage micro-organisms.

41.1.2

You must only use agricultural ingredients that comply with these standards.

41.1.3

You should follow ISO 9000/BRC procedures or equivalent in your paperwork, quality control and work processes.

41.1.4

If you process organic products rarely you must tell us so that we can arrange an inspection that coincides with one of your production dates. You must inform us one month before any production date.

Note - 'rarely' means less frequently than every two months.

Training and staffing

41.1.5

You must ensure that those involved in processing organic food:

- are fully trained for the tasks they are carrying out
- are aware of the relevant standards, and
- understand the importance of maintaining organic integrity throughout the production cycle.

Complying with legislation

41.1.6

You must make sure your organic business meets all relevant statutory requirements. This includes requirements about:

- premises

- equipment
- staff facilities
- general hygiene, and
- protection of food from contamination or deterioration.

41.2 Processing

Processing methods

41.2.1

You should:

- minimise processing to preserve the vital quality of organic foods, and
- minimise energy use and waste.

41.2.2

When you make an organic product you must use only the following methods:

- mechanical, physical and biological methods of food processing
- washing as we allow in these standards
- cleaning as we allow in these standards, and
- heating and cooling.

41.2.3

You must **not** irradiate organic products or use products that have been irradiated.

41.2.4

You may use ultra violet (UV) light for water treatment and surface sterilisation of products.

Separation

41.2.5

You must keep organic products and non-organic products separate at all stages.

Note - in some cases, we may require that you produce organic foods on a site or in a building or with equipment that handles only organic food.

41.2.6

If you process or store organic and non-organic products either using the same equipment or at the same site, you must minimise the risk of contamination.

You must:

- inform us if you are preparing or storing non-organic products and maintain a register of all operations and quantities processed
- assess the risk of contamination and accidental substitution and put in place controls to avoid those risks
- process organic products separately from non-organic products
- clean, only in ways we allow, the plant and equipment you use to make organic products before you start processing, and
- finish the whole run of organic products before you start to process non-organic

products.

For those we consider high-risk operations, we will conduct an additional unannounced inspection annually at your expense and we may require that you adopt additional measures to ensure organic integrity.

Fruit and vegetables

41.2.7

Ethylene may only be used as a plant growth regulator, indoors, by professional users. Please refer to the Annex to Regulation (EU) 540/2011.

41.2.8

You may wash fruit and vegetables in fresh water or natural acid washes but you must:

- only use products listed in standards 40.8.7 (list of additives) and 40. 8.18 (list of processing aids)
- only use products that are allowed by law, and
- submit details of the washes for our approval before use.

41.2.9

You must **not**:

- wash organic fruit and vegetables in water with more chlorine than allowed in drinking water (5ppm)
- use wax coatings directly onto fruit or vegetables.

41.2.10

You may treat fruit and vegetable juice with ultra-violet (UV) light as an alternative to pasteurisation.

Honey

41.2.11 Deleted June 2018

You must:

- ~~use temperatures under 60°C to liquefy organic honey~~
- ~~hold honey for less than six hours at this temperature, and~~
- ~~have procedures in place to ensure that the honey does **not** remain above 50°C for more than eight hours. [this standard is now covered by the Honey Regulation 2015].~~

41.2.12 Deleted June 2018

You must **not**:

- ~~• pasteurise organic honey~~
- ~~• use heat exchangers or warm rooms operating over 65°C, or~~
- ~~• sell baker's honey or filtered honey as organic.~~

~~Note – 'baker's honey' and 'filtered honey' come from the Honey Regulation (2003). Bakers honey is only fit for processing. Filtered honey refers to the use of fine filters that prolong shelf life. [this standard is now covered by the Honey Regulation 2015.~~

Dairy

41.2.13 Deleted June 2018

~~With our approval, you may use Ultra Heat Treated drinking milk (UHT) as an ingredient in other products. You must give us justification for this and clearly label its use.~~

Baking

41.2.14

If you use the same tins or prover pockets for organic and non-organic products, you must:

- check them, before use for organic products, and reject those which have residues of non-organic products, and
- record how many you reject during these checks and keep the records for us to inspect

Note - you should use clearly marked baking tins and trays that are dedicated to organic production.

41.2.15

If you use the same tins or prover pockets for organic and non-organic products and you use dusting flours, these must be organic. Organic release agents should be used when possible. Note – we invite representations from manufacturers of organic release agents by 2016, when we will review this standard.

Yeast

41.2.16

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). You must be able to demonstrate that you have tried to source organic yeast extract or autolysate.

The European Commission plans to review this permission by 31st December 2013. As of August 2016, this has not yet been reviewed.

If you use enzymes or other micro-organisms in the process of manufacturing the organic yeast, you must use 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 genetically modified organisms.

From 1st January 2014 yeast and yeast products will be considered as ingredients of agricultural origin. This means they will form part of the percentage calculations for product formulations.

Note - all general standards governing food processing and packing (chapters 40 and 41) apply for producing organic yeast.

The following processing aids are permitted for the production of yeast and yeast products:

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	
(Revised) Potato starch	X	X	For filtering Only when derived from organic production ¹ .
Sodium carbonate	X	X	For the regulation of the pH
(Revised) Vegetable oils	X	X	Greasing, releasing or anti-foaming agent Only when derived from organic production ¹ .

* Autolysate – when all or part of a cell or tissue breaks down by self-produced enzymes, the product is called autolysate.

41.3 Plant and equipment

41.3.1

You should use buildings and machinery for your organic processes that:

- process only organic products
- are energy efficient
- minimise waste, and
- are easy to clean and are hygienic.

41.3.2

Any material that will come into contact with organic food must be:

- made from non-porous food grade material, and
- smooth and free from cracks and crevices.

41.3.3

You must make sure that epoxy lined and non-stick vats and containers are **not** damaged or worn to the extent that they could contaminate the organic product.

41.3.4

You must **not** use aluminium equipment if the organic food or drink is:

- abrasive
- acidic (pH less than or equal to 4.5), or
- salty (more than 2% salt).

41.3.5

You must **not** use lead containers to store or process organic foods.

41.4 Incoming goods

41.4.1

You must:

- book all goods into storage
- check the organic status and make a record of this check, and
- check that the supplier is on the list of suppliers that we have approved.

41.4.2

If you find any problems with checks on incoming goods, such as missing or incorrect information, you must **not** sell the product as organic or use it as an ingredient in an organic product until you have made sure that the delivery is correct.

41.4.3

If you cannot be sure about the organic status of the delivery you must either:

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

41.5 Storage and warehousing

41.5.1

You must:

- label the room, area, or racking with the word 'organic' to show that it is for storing organic products
- label all organic materials clearly to avoid accidental contamination
- have sufficient space or barriers around the organic storage area to stop accidental contamination
- only use stores, bins and containers that are made of materials suitable for contact with the food they are to store
- dedicate and label bins and containers as organic
- prevent contamination by birds, insects and vermin, and
- clean the stores regularly so that there are no residues which could contaminate organic products or encourage pests.

41.5.2

You should keep storage records including:

- stock records
- traceability records, and
- records showing that the store was cleaned regularly during use and before holding organic products.

41.6 Packaging

41.6.1

When selecting packaging, you will be taking into account factors such as: presenting your product in optimum condition, safety and hygiene, security and integrity, cost, production processes, and market requirements. Packaging of organic products should also meet the best possible environmental practice; consumers expect this too. Therefore, you should consider the environmental impacts of your packaging alongside these factors.

41.6.2

You should refer to the Soil Association guidance document 'Reduce, re-use, recycle: A guide to minimising the environmental impact of packaging' to help you meet these standards. Please contact us for a copy.

41.6.3

These standards apply to packaging of products that you introduce into the supply chain.

41.6.4

We define packaging as all primary (retail), secondary (grouping, display) and tertiary (transport) materials used for:

- containing
- protecting
- preserving
- handling
- storage
- delivery
- labeling
- marketing, and
- presentation of your products.

Note - we include bulk bins but **not** transport pallets in this definition.

Note - for guidance, please refer to chapters 2 and 4 of the Soil Association packaging guide.

41.6.5

You must ensure that your packaging meets all relevant legislation relating to packaging, packaging waste, and materials in contact with food.

Note - for guidance, please refer to chapter 3 of the Soil Association packaging guide.

41.6.6

You must ensure that your packaging is fit for its intended use.

41.6.7

You must store packaging in clean, dry and hygienic conditions.

41.6.8

To minimise the direct and indirect environmental impacts of your packaging during its life cycle, you must:

- minimise the amount of material used
- maximise the amount of material that can be reused or recycled, and
- use materials with recycled content where possible.

You must be able to demonstrate, at your inspection, that you have done this for each packaging format you use. You may use a form from us to help you do this. Please contact us for copies and guidance.

Note - for guidance, please refer to chapter 6 of the Soil Association packaging guide.

41.6.9

You must review your packaging against standard 41.6.8 at least every three years and be able to demonstrate that you have done this, for example by keeping minutes of review meetings, or having a formal policy requiring this.

41.6.10

If you use renewable materials, they should be from sources with demonstrable controls over sustainability, e.g. FSC for timber products.

Note - for guidance, please refer to chapter 6 of the Soil Association packaging guide.

41.6.11

If you use bleached paper or cardboard, it must be totally chlorine free (TCF) or elemental chlorine free (ECF). Recycled paper must be process chlorine free (PCF).

41.6.12

You must **not** use these materials in your packaging:

- unlacquered aluminium foils if the food is acidic (with a pH less than or equal to 4.5) or salty (containing more than 2% salt)
- coatings, dyes or inks that contain phthalates if they will be in direct contact with foodstuffs
- polyvinyl chloride (PVC)
Note - you may use other chlorinated plastics, such as PVdC
- materials or substances that contain, have been derived from, or manufactured using, genetically modified organisms or genetically engineered enzymes
- synthetic coatings for cheese if they contain fungicides
- wood that has been treated with preservatives
Note - this includes bulk bins but not transport pallets.

You must be able to prove to us that you have **not** used these materials, for example by having written confirmation from your supplier.

41.6.13

For packaging that you reuse, you must:

- make sure it is in good repair, clean and free of contamination, and
- if previously used for non-organic products, clean it so that no residues remain.

41.6.14 Deleted June 2018

~~If you use transparent synthetic coatings for cheese, you must explain that they are non-organic on the label.~~

41.6.15

For any compostable or biodegradable primary packaging (other than paper, cardboard and

wood) that you use, you must:

- ensure that it conforms with the European standard for compostable packaging (EN13432), and
- clearly label it to indicate the best means of disposal (see section 40.10 on labelling and approving your artwork).

Note – these materials are often derived from genetically modified organisms or use genetically engineered enzymes in their manufacture. Use of such materials is **not** permitted under standard 41.6.12.

Note – for guidance, please refer to chapter 7 of the Soil Association packaging guide.

41.6.16

You must ensure that any environmental information, claims and symbols on your packaging are clear, truthful and accurate and conform to Defra's Green Claims code (see section 40.10 on labelling and approving your artwork).

Note - for guidance, please refer to chapter 9 of the Soil Association packaging guide.

41.6.17

You should provide consumers with information about your packaging, for example, about the materials you have selected, its purpose, and how they can minimise its environmental impact at disposal.

Note - for guidance, please refer to chapter 9 of the Soil Association packaging guide.

41.6.18

If your packaging does **not** comply with these standards, we will ask you to revise it.

41.7 Transport

41.7.1

Organic food should be produced locally. This can reduce energy use and the need to conserve freshness artificially. It may also promote greater contact and understanding between farmers and consumers.

41.7.2

You should:

- try to identify local suppliers and local markets for organic products
- avoid air freight where possible
- reduce the need for transport, and
- use, manage and maintain transport so that it uses as little energy as possible.

41.7.3

To prevent contamination, mixing or substitution of organic with non-organic products you must:

- transport organic goods in closed packaging or containers
- transport organic goods in vehicles that are suitable for them
- transport organic goods with appropriate labels which include the name and address of the operator shipping the product and, where different, of the owner or seller of the product.
- make sure the loading equipment and the vehicles are clean and have been cleaned only in ways we allow in these standards, and
- record details of all collection runs and record results of all the checks you make.

41.7.4

You must only transport chilled or frozen organic goods in vehicles that have systems to ensure the temperature stays correct throughout the journey.

41.7.5

If you wish to mix milk from different farms in tankers, or to transfer milk from one tanker to another you must be licensed to do this.

41.7.6 Deleted June 2018

~~If you are importing or exporting air freighted products and ingredients, you must record:~~

- ~~• what was air freighted~~
- ~~• the quantity~~
- ~~• the country of origin, and~~
- ~~• the port and date of entry into the EU.~~

41.8 Cleaning and hygiene

41.8.1

You must, as a priority, avoid the contamination of organic foods by pathogenic or spoilage micro-organisms.

41.8.2

You may use:

- all detergents, disinfectants, sterilants and terminal sanitisers allowed for use in the food industry, according to manufacturers' instructions
- dry cleaning methods where they will **not** risk organic integrity, or
- ultra-violet radiation to prevent mould growth on the surface of dough and baked goods, but you must inform us before installing this equipment. You must make sure

and show us that it complies with all relevant safety legislation.

41.8.3

You must:

- clean all surfaces that may be in contact with organic products before the start of production
- clean throughout the production process to prevent build-up of residues or micro-organisms that could contaminate the product
- always rinse off remaining disinfectants and sanitisers with potable water to prevent residues left on the surface contaminating the organic food, and
- only use alcohol wipes that do **not** leave any residue after the alcohol has evaporated.

41.8.4

You must **not**:

- leave sanitisers in contact with the equipment before you make organic products
- use substances on contact surfaces that could taint or contaminate organic products, or
- use ionising radiation on equipment for organic products.

41.8.5

You may use a cleaning in place (CIP) system for equipment that you cannot take apart.

Bleed runs

41.8.6

If you process organic product on equipment that you cannot fully clean by taking apart or CIP, you may, with our approval, use a bleed run or purge to remove residues of non-organic product.

41.8.7

Before you use bleed runs to clean equipment for an organic production run, you must:

- work out how much organic product you need to put through to remove all residue of non-organic product
- write a procedure for how you will do the purge, including how much organic product you will use and showing how this will remove all non-organic material
- show this at your inspection so that we can approve the procedure if we think the precautions are adequate, and
- keep full records of all your bleed runs, including the quantities of purge material you have used.

Note - you may only use the bleed/purge material for one bleed run/purge.

Storing cleaning materials

41.8.8

You must:

- label all detergents and sanitisers correctly with the name of the product and safety information
- store bulk stocks of detergents and sanitisers safely in a marked store to reduce the risk of contamination, and
- store stocks of detergents and sanitisers in closed containers.

Cleaning schedule

41.8.9 Revised 2013

You must keep a cleaning schedule that includes:

- what will be cleaned
- how and how often
- what chemicals and equipment you will use, and
- the final rinse of food contact surfaces with potable water before processing organic products.

41.8.10 Revised 2013

You must keep records of cleaning which a responsible person must sign and which show that:

- you cleaned all equipment before organic production
- the clean was done according to the schedule, and
- you complete a final rinse of all surfaces rinsed with potable water.

41.9 Pest control

41.9.1

Pest control in organic production areas should prevent birds, rodents, insects or other pests contaminating organic foods. Pest control should aim to prevent infestation rather than treat it.

41.9.2

You should ensure that pest control substances:

- do **not** contaminate organic foods
- do **not** cause damage to the environment, and
- are used as little as possible.

41.9.3

You must:

- design and operate your buildings and controls so that wild birds, rodents and insects cannot get in, and
- clean all areas often, carefully and thoroughly, especially those areas that are difficult to

reach.

41.9.4

You must:

- only handle pest control chemicals according to the Control of Substances Hazardous to Health Regulations
- label pest control chemicals correctly, including the name of the chemical and health warnings
- store pest control chemicals, when they are not being used, in a locked store away from food, and
- allow only qualified operators to fumigate areas or equipment.

Preventing infestations

41.9.5

To stop birds, rodents and insects coming in to the buildings you should use barriers such as:

- mechanical screens, nets, doors and shutters
- sound barriers, and
- light barriers.

41.9.6 Revised 2013

To prevent infestations in organic areas you may use:

- desiccant dusts such as diatomaceous earth and amorphous silica, preferably from naturally occurring sources
- electric flying insect control units, with shatterproof tubes that are changed at least annually
- tamper resistant bait stations that contain legally approved pesticides
- sticky boards for insects, and
- pheromones in traps and dispensers, for monitoring pest levels or as attractants and sexual behaviour disrupters.

Infestations in organic products

41.9.7

If you find infestation in organic products, on sacks and containers or in areas handling organic products, the only control methods you may use are:

- carbon dioxide or nitrogen
- freezing and heating
- vacuum treatment, or
- desiccant dusts, such as diatomaceous earth or amorphous silica.

41.9.8

If you use desiccant dusts on organic products you must remove them by vacuuming or

sieving.

41.9.9

If you use any other pest control method on organic products we will **not** certify them as organic - and you must **not** sell them as organic.

Infestations in areas used for organic products

41.9.10

You must **not** use organo-phosphorous, carbamate or organo-chlorine compounds anywhere on the site, unless we have approved the safeguards that you would take to prevent migration.

41.9.11

You may use natural insecticides that we have approved. You must check we have approved the product before use.

41.9.12

You may use pyrethrum, that is, natural pyrethrins extracted from plants only, under the specific conditions below. They may be synergised only with piperonyl butoxide (PBO) from a natural source, such as oil of sassafras:

- you may use pyrethrum as a spray or fog only to control insects
- before using pyrethrum, you must remove all organic products from the area to be treated
- you must **not** put organic products back into the treated area for at least 24 hours after the treatment
- you must clean all product contact surfaces in the area, using methods that we allow, after the treatment and before you process or store organic product there again, and
- you must contact us before you want to spray if you cannot remove organic products from the area. In some cases, we may allow you to cover organic products with impermeable sheeting to prevent contact with the spray.

41.9.13

With our permission, you may use synthetic pyrethroids, but only in sealed units such as electric motor housings, electronic panel cupboards, pipe ducts and ductwork.

41.9.14

With our approval, you may use glue boards for rodents. You must:

- provide evidence to show that other methods of trapping have failed or are not appropriate, before you use the glue boards, and
- check rodent glue boards at least once every 12 hours including at weekends and Bank Holidays, as required by the British Pest Control Association code of practice
- keep a record of each check.

Infestations in areas not used for organic products

41.9.15

You must **not** use organo-phosphorous, carbamate or organo-chlorine compounds anywhere on the site, unless we have approved the safeguards that you would take to prevent migration.

41.9.16

You may use insecticides and rodenticides other than organo-phosphorous, carbamate or organo-chlorine compounds in non-organic areas, providing they are **not** near an area where you process organic products. Many such products are volatile and may migrate. This includes areas such as:

- non-organic food preparation areas
- stores only used for non-organic food
- loading bays, and
- offices, toilets and canteens.

Getting our permission

41.9.17

Where you require our permission to use a substance, you must contact us in writing, with the following information:

- the products you intend to use and the active ingredients of those products
- where the infestation is and where organic products and production areas are (preferably by marking the areas on a plan)
- how you will comply with the specific conditions that are shown for each of the chemicals
- why your existing precautions failed to prevent this infestation and what precautions you will take to stop the infestation coming back, and
- what precautions you will take to prevent contamination of organic products with the pest control product.

41.9.18

In emergencies, if you cannot contact us before the treatment, you must send us all the details above, within two working days.

41.9.19

You must keep copies of permissions so that our inspector can see them.

41.9.20

A nominated employee or registered contractor must do regular checks of hygiene, proofing and pest levels.

41.9.21

You must 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.

50 Health and beauty care products

Standards you must read with this chapter:

Chapter 5.2. Principles

Chapter 5.3. Becoming Soil Association certified

Both chapters can be found in our [Food and Drink Standards](#).

Health and beauty care products

50.1 What these standards apply to

50.2 Principles

50.3 Raw materials and ingredients

50.4 Extracting and preserving raw materials

50.5 Physical and chemical processing of ingredients

50.6 Labelling and composition

50.7 Inspection and certification

Please note – the Soil Association is one of five European founder members of a harmonised standard for organic health and beauty care products – the COSMOS-standard.

Soil Association Certification uses the COSMOS-standard for all new products that fall under the COSMOS-standard's scope.

For further information please contact us and refer to <https://cosmos-standard.org/>

50.1 What these standards apply to

50.1.1

These standards cover health and beauty care products that are made from organic ingredients, including:

- herbal products
- natural and herbal medicine-like products
- toiletries
- body care products, and
- cosmetics and perfumery.

Note - toiletries include:

- foaming products
- blended oils
- emulsified products
- pastes
- salves
- gels
- toilet soaps
- aqueous products, and
- fragrances.

Note - a 'cosmetic product' shall be defined as under article 1 of the EU Cosmetics Directive 76/768/EEC (as amended).

50.1.2

These standards define the criteria, treatments and practices of organic health and beauty care products. They cover:

- processing of the raw materials
- manufacture
- labelling, and
- composition.

50.1.3

Health and beauty care products are new areas for organic standards. These standards are evolutionary and may change as technology evolves and more organic ingredients become available.

Currently, EU 'organic' regulation (no. 834/2007) does not include health and beauty care products. This means there are no legal controls over the term organic for these products. However, if you wish to use the Soil Association symbol, then you must follow these standards.

50.1.4

These standards do not conflict with or attempt to replace the range of statutory requirements and industry codes of practice. We expect you to work to any other relevant codes as a matter of course. You must make sure your products meet all other relevant statutory regulations

relating to:

- safety
- manufacturing and composition
- grade, quality and quantity
- product descriptions/labelling, and
- any other national, European and international legislation for food, medicines and/or cosmetics (as appropriate).

50.2 Principles

50.2.1

In addition to the principles for organic production and processing in chapter 5.2, here we have defined more detailed principles for organic health and beauty care products.

50.2.2 Revised 2018

Organic health and beauty care products should:

- be fit for their purpose
- have as high as possible proportion of organic ingredients
- be clearly identified, traceable and separate from non-organic products at all stages of manufacturing
- not be tested on animals
- not be harmful to human health and the environment in manufacture and use, and
- be labelled to give clear and accurate information to the consumer.

50.3 Raw materials and ingredients

50.3.1

You must only use ingredients, additives and processing aids that we allow in these standards.

50.3.2

You must **not** use ingredients produced using nanoscale processes where:

- the mean particle size is 200nm or smaller, and
- the minimum particle size is 125nm or smaller.

Note - please see standards 40.7.10 and 40.7.11 on nanotechnology.

50.3.3

You must **not** test raw materials, ingredients or products on animals except where required by law.

Agricultural ingredients

50.3.4

You should use agricultural raw materials that are fresh or minimally processed.

50.3.5

Your ingredients must be organic if available.

50.3.6

With our permission you may use non-organic agricultural ingredients that are not listed in standards 40.8.19, 40.8.22 and 40.8.24. You must show us that the ingredient is not available as organic in sufficient quantity or quality for your product.

50.3.7 Revised 2018

You must not use any ingredient derived from a species identified on the IUCN red list as Critically Endangered, Endangered or Vulnerable (<http://www.iucnredlist.org/>).

50.3.8

With our permission you may use non-organic fragrance ingredients providing:

- the fragrance ingredient is not available in organic form
- the fragrance does not contain any synthetic ingredients
- the non-organic fragrance is not prepared using solvents other than those we allow for extraction of organic products
- the fragrance does not contain the same ingredient in organic and non-organic form
- the final product in which a fragrance is used does not contain the same ingredient in organic and non-organic form, and
- the final product labelling must show that the fragrance is non-organic

Water

50.3.9

You must use water that is potable (fit for drinking). You must tell us:

- where the water comes from, and
- how you treat it.

Minerals

50.3.10

You may use these minerals:

- montmorillonite and kaolin clays
- chalks
- sand
- salt
- pumice, and
- diatomaceous earth.

Ingredients of mineral origin

50.3.11 Revised December 2018

You may use ingredients of mineral origin only if they are listed below and if they comply with relevant legislation. These substances are allowed:

- within the limitations of use listed, or
- for general purposes if no limitation of use is listed.
-

Phosphate ingredients of mineral origin are allowed other than those listed below, but only for buffering, chelating and anti-caking properties, if no other alternative is available.

The mono-, di-, tri- or poly- etc. salts of the listed 'ingredients of mineral origin' are also permitted.

INCI Name	Chemical name	Limitation of use	Examples of occurrence in nature
Aluminium hydroxide	Aluminium hydroxide		Bauxite (Gibbsite, Hydrargillite)
Aluminium iron silicates	Silica aluminium Silicates ceramics		Ceramics obtained by heating of silicate minerals
Alumina	Aluminium oxide		Corundum, clay
Aluminium sulphate	Aluminium sulphate		Alunogen, naturally occurring in volcanoes
Ammonium sulphate	Ammonium sulphate		
Barium sulfate	Barium sulphate	Only as coating agent	
Calcium Aluminium Borosilicate	Calcium Aluminium Borosilicate		Tourmalines
Calcium carbonate CI 77220	Calcium carbonate		Sediment rocks, calcite, aragonite, vaterite. Main component in

SOIL ASSOCIATION ORGANIC STANDARDS NOVEMBER 2019

			marble, chalk, dolomite
Calcium chloride	Calcium chloride		
Calcium fluoride	Calcium fluoride	Only in oral cavity hygiene product	Fluorite or fluorspar, frequently occurring mineral from the mineral group of the simple halides
Calcium hydroxide	Calcium hydroxide		
<u>Calcium Sodium Borosilicate</u>	<u>Calcium Sodium Borosilicate</u>		
Calcium sulphate	Calcium sulphate		Gypsum
Cerium oxide	Ceric oxide		Cerit
Cl 77163	Bismuth oxychloride		Bismoclite
Cl 77288	Chromic oxide		
Cl 77289	Chromic oxide hydrated		Guyanait, Grimaldiit, bracewellit, eskolaite
Cl 77489	Iron oxides		Bernalit, Feroxygit Ferrihydrite, Goethite Lepidocrocit
Cl 77491			
Cl 77492			
Cl 77499			
Cl 77510	Prussian Blue		Kafehydrocyanite
Cl 77742	Manganese Violet		Derived from the breakdown of bat guano
Cl 77745	Trimanganese Bis(orthophosphate)		
Copper	Copper		
	Copper oxide		
Copper sulphate	Copper sulphate		Weathering product, sulphidic copper ore, chalcantite
Diatomaceous Earth	Diatomaceous Earth Calcined		
Dicalcium phosphate dihydrate	Calcium hydrogen-orthophosphate	Only in oral cavity hygiene product	
Ferrous sulfate	Iron sulphate		
Gold	Gold		
Hydrated silica	Silicic acid		Quartz sand
Hydroxyapatite	Hydroxyapatite	Only in oral cavity hygiene product	Constituent of teeth enamel
Iron hydroxide	Iron hydroxide oxide		
Magnesium aluminium silicate	Silicic acid, aluminium magnesium salt		
Magnesium carbonate CI 77713	Magnesium carbonate		Magnesite, Dolomite

SOIL ASSOCIATION ORGANIC STANDARDS NOVEMBER 2019

Magnesium carbonate hydroxide	Magnesium carbonate hydroxide		Artinite, hydromagnesite and dypingite
Magnesium chloride	Magnesium chloride		
Magnesium hydroxide	Magnesium hydroxide		
Magnesium oxide	Magnesium oxide CI 77711		
Magnesium phosphate	Magnesium phosphate	Only in association with zinc oxide	
Magnesium silicate	Silicic acid, magnesium salt		Talc, sepiolite, minerals of the serpentine group
Magnesium sulphate	Magnesium sulphate		
<u>Manganese Sulfate</u>	<u>Manganese Sulphate</u>		
Mica	Mica, CI 77019		Annite, phlogopite, muscovite
Potassium alum	Alum		
Potassium carbonate	Potassium carbonate		In ash, in inland waters (Dead Sea, Lop Nor desert)
Potassium chloride	Potassium chloride		Sylvite, carnallite, kainite
Potassium hydroxide	Potassium hydroxide		
Potassium iodide	Potassium iodide		
Potassium sulfate	Potassium sulphate		
Potassium thiocyanate	Potassium thiocyanate	Only as additive for preservative/anti-oxidant systems, maximum concentration 1%	
Silica	Silica		Quartz sand
Silver	Silver		
Silver chloride	Silver chloride		Silver ores, often together with lead-copper and zinc ores as sulphides, sulphates or oxides
Silver oxide	Silver oxide		
Silver sulfate	Silver sulphate		
Sodium bicarbonate	Sodium bicarbonate		Natron, mineral nahcolith
Sodium borate	Sodium borate		Borax
Sodium carbonate	Sodium carbonate		Soda (various crystal forms), in soda lakes
Sodium chloride	Sodium chloride		
Sodium fluoride	Sodium fluoride	Only in oral cavity hygiene product	Sea water, spring water
Sodium hydroxide	Sodium hydroxide		
Sodium magnesium silicate			
Sodium metasilicate	Disodium metasilicate		

Sodium monofluorophosphate	Disodium fluorophosphate	Only in oral cavity hygiene product	
Sodium silicate	Silicic acid, sodium salt		
Sodium sulfate	Sodium sulphate		Glauber salt, in mineral waters, mineral thenardite.
Sodium Thiosulfate	Sodium Thiosulfate	Only in soaps	
Titanium dioxide CI 77891	Titanium dioxide		Anatas, brookite, rutile
Tin oxide	Tin oxide CI 77861		Cassiterite in alluvial deposits
Ultramarines, CI 77007	Ultramarines		Gemstone (lapis lazuli)
Zinc carbonate	Zinc carbonate CI 77950		Smithsonite
Zinc oxide, CI77947	Zinc oxide		Wulfingit, sweetit, ashoverit
Zinc sulfate	Zinc sulphate		Goslarite

50.3.12 Renumbered 2018

You should only use minerals from environmentally sound extraction processes.

50.3.13 Renumbered 2018

The minerals may be treated by:

- washing
- steam cleaning
- ultra heat treatment
- other mechanical cleaning methods, and
- drying.

Viscosity modifiers, thickeners, anti-oxidants and other additives

50.3.14 Renumbered 2018

You may use:

- viscosity modifiers, thickeners and anti-oxidants listed in standard 40.8.6
- processing aids listed in standard 40.8.17
- other plant gums
- other plant-derived anti-oxidants
- sodium hydroxide and potassium hydroxide as pH adjusters, and
- phytic acid as a chelating agent.

50.3.15 Renumbered 2018

With our approval you may use other viscosity modifiers, thickeners and anti-oxidants, also

fillers and binders not listed in standard 40.8.6. You must tell us why you need to use that particular ingredient and why those listed are not suitable for your product.

50.3.16 Renumbered 2018

You must not use chelating agents based on ethylene diamine tetra acetic acid (EDTA) and its salts.

Anti-microbial agents

50.3.17 Renumbered 2018

You may use the following anti-microbial agents:

- benzyl alcohol
- benzoic acid and its salts
- sorbic acid and its salts
- dehydroacetic acid
- sodium dehydro acetate
- agricultural raw materials or extracts, which may be modified by simple physical or chemical processes that do not change the active ingredients.

50.3.18 Renumbered 2018

With our approval you may use:

- phenoxyethanol
- lactoperoxidase
- phenylethyl alcohol
- any other anti-microbial agent that meet the criteria in standard 50.5.8.

For us to give permission, you will need to show us why you need to use these anti-microbials instead of the ones we allow.

Note - we understand that cosmetic products may support the growth of micro-organisms. Anti-microbials can protect products from contamination, especially after purchase and during use. We also appreciate that using them in combination can be more effective due to them working synergistically. We have considered issues such as toxicity, biodegradability, origin of source material and allergic potential when we developed these lists. We also incorporated some of the principles of 'green chemistry'. However, unlike surfactants, we found it very difficult to screen antimicrobials through any established and accepted criteria. We have therefore assessed them on the principles and criteria in these and other related standards.

50.4 Extracting and preserving raw materials

50.4.1

You should:

- extract as much of the herb as possible, and
- use extraction methods that extract the biologically active parts of the plant material while retaining maximum activity.

50.4.2

You must:

- use extraction ratios (solvent to plant) to recognised standards, where they exist
- tell us which standards you are using
- justify the extraction ratio you use, where there are no recognised standards.

50.4.3

You may only use the following substances for extraction

- solvents of organic origin (for example, alcohol, glycerol, lactose, sugar, vinegar)
- potable (fit for drinking) water (see standard 50.3.9), and
- carbon dioxide, either as liquid CO₂ or in supercritical fluid extraction (SCFE).

50.4.4

For alcohol extraction you must:

- use denaturants for alcohol where they are legally required
- tell us which denaturant you are using.

50.4.5

For alcohol extraction you must not use denatured alcohol for tinctures.

50.4.6

With our approval you may use:

- non-organic glycerol providing it is not from animals and organic glycerol is not available
- non-organic herbs extracted in an organic solvent, if the herb is not available in organic form.

You must indicate that these are non-organic in the ingredients/INCI list.

50.4.7

To extract components from organic ingredients, you may use:

- maceration (hot or cold)
- expression
- percolation
- juicing

- solar extraction (for example of flower remedies)
- cold extraction
- pressing
- pressure
- vacuum
- distillation using water or steam at low pressure
- decoction
- infusion (hot or cold), and
- microbial digestion/fermentation.

Post extraction

50.4.8

After extraction, you may use:

- filtration with non-bleached filtering papers
- micro filters
- depth filters
- concentration by evaporating, vacuum distilling or spray drying
- nitrogen flushing, and
- clarifying and precipitating agents listed in standard 40.8.17.

50.4.9

With our approval you may use:

- ultrasound
- rectification
- post packaging sterilisation (for example: UV irradiation)
- pasteurization
- standardisation.

Note - we understand that it is important to guarantee the percentage of an active ingredient for the quality of a product. Plant chemistry is so complex that it may not always be best to standardise the concentration of one ingredient without considering the others. Therefore, you must justify why you need to standardize

50.4.10

You may **not** use:

- aroma enhancers
- ionising radiation, or
- electron beaming.

Preserving

50.4.11

You may prepare and preserve ingredients by:

- air drying with natural hot air or heated air
- freezing/individually quick freezing, and
- storing with modified atmosphere, for example using nitrogen.

50.4.12

With our approval you may use other ways to preserve ingredients, such as freeze-drying. You must send us an explanation of why you wish to use a particular method and how it will affect the product.

50.5 Physical and chemical processing of ingredients

50.5.1

You should only process an organic ingredient if this is needed for it to work.

50.5.2

For processing organic ingredients, you may use:

- physical methods (including heating and cooling)
- mechanical techniques
- biological processes, such as fermentation, but not using GMOs or their derivatives, and
- saponification of organic materials using sodium hydroxide or potassium hydroxide.

50.5.3

You may chemically process agricultural ingredients using:

- the additives and processing aids listed in standards 40.8.6 and 40.8.17.
- petrochemical and synthesised chemicals as reagents, if the resulting substance complies with the toxicity and biodegradability criteria in standard 50.5.8.

Note - chemically processed ingredients that meet these criteria include:

<i>Ingredient</i>	<i>Examples</i>
soaps	sodium palm kernelate sodium olivate
glyceryl esters of fatty acids	glyceryl mono stearate glyceryl mono stearate SE glyceryl di stearate
alkylpolyglucosides	decyl glucoside lauryl glucose
alkylglucosides	sucrose cocoate sucrose stearate
fatty acids and alcohols esters of fatty acids and alcohols alkylbetaines	cetyl alcohol cetearyl olivate coco betaine
	cocamidopropyl betaine

Chemical processes allowed for processing agro-ingredients

50.5.4 Revised December 2018

You may use any agricultural ingredients made using the following chemical processes:

- alkylation
- amidation
- Biotechnology Processes
- calcination of plant residues
- carbonisation (resins, fatty organic oils)
- condensation/addition
- esterification/trans-esterification/inter-esterification
- etherification
- hydration
- hydrogenation
- hydrolysis
- ionic exchange
- neutralisation
- oxidation/reduction
- phosphorylation (only for ingredients for leave-on products)
- saponification
- sulphation/sulphatation

Use of petrochemical solvents

50.5.5 Revised December 2018

Petrochemical solvents may only be used providing there are no effective natural alternatives and they are recycled and eliminated at the end of the process. However, you must **not** use aromatic, alkoxyated, halogenated, nitrogen or sulphur based (except DMSO) solvents with any chemical processing of agro-ingredients. The use of formaldehyde is not allowed, even if the solvent is completely removed.

50.5.6 Revised December 2018

For the chemical processing of organic agro-ingredients you must **not** use:

- petrochemical solvents and/or petrochemical auxiliaries (including catalysts, anti-foaming, etc, even if removed).
- the halogenation process (even as an activating step).

50.5.7 Revised December 2018

At any step of the manufacturing process:

- Aqueous solutions of mineral acids (hydrochloric acid, sulphuric acid, phosphoric acid, etc.) are allowed as manufacturing auxiliaries for neutralization, purification and extraction. They are not allowed as reactants (raw material or ingredient)
- Manufacturing auxiliaries are therefore not listed in the INCI list of the ingredient or

cosmetic finished product

- There are exemptions for sulphuric acid which is allowed for sulphation/sulphatation reactions, and for phosphoric agents which are allowed to produce phosphorylated ingredients, for leave on products only.

50.5.8 Renumbered December 2018

Maximum levels for impurities in both organic and non-organic alkyl betaines are:

- monochloroacetic acid =<5 ppm
- dichloroacetic acid =<10 ppm
- free amidoamine =<0.3%
- 3-aminopropyldimethylamine (DMAPA) =<15ppm

The levels must be measured in the betaine ingredient 'as used' to formulate the end product.

50.5.9 Renumbered December 2018

With our approval you may use processed ingredients other than those listed in standard 50.5.3. You must show us that:

- you need to use that ingredient in your product, and
- the ingredient meets our requirements for toxicity and biodegradability in standard 50.5.12.

Note - you must send us test results for the ingredient to prove that it meets these requirements.

50.5.10 Renumbered December 2018

You must ensure that side reactions do not cause unwanted by-products, such as nitrosamines, when you make ingredients from raw materials and reagents.

50.5.11 Renumbered and Revised December 2018

You must **not** use:

- sulphonation (as the main reaction)
- alkoxylation using alkylene oxides (which includes ethoxylation and propoxylation),
- bleaching for deodourisation (on a support of animal origin)
- deterpenation (other than with steam)
- halogenation
- ionising radiation
- treatments with ethylene oxide
- treatments with mercury (eg. ~~mercurial soda~~)

50.5.12 Renumbered December 2018

You must **not** use:

<i>Ingredient</i>	<i>Examples</i>
alkyl ether sulphates	sodium laureth sulphate ammonium laureth sulphate
polysorbates	polysorbate 20
ethanolamides	cocamide DEA cocamide MEA

Requirements for toxicity and biodegradability

50.5.13 Renumbered December 2018

You must be able to demonstrate that each chemically processed ingredient meets all of the following requirements:

- aquatic toxicity - the EC50 and LC50 for algae, crustaceans and fish must be at least 1mg/kg
- aerobic bio-degradability - must be 'easily degradable', as defined in OECD document 301A-F
- anaerobic bio-degradability - must be 'easily degradable' as defined in ISO 11734
- bio-accumulation - the log Pow value must be no more than 3.

Note - we have used information from the Nordic Ecolabeling Scheme for personal care products to draw up these requirements, primarily group C2.

50.6 Labelling and composition

50.6.1

You should label your products:

- clearly and accurately to give information to the consumer so they can make informed buying decisions, and
- with a list of English, as well as International Nomenclature on Cosmetic Ingredients (INCI) names.

50.6.2 Revised 2018

You must use the Soil Association organic symbol on your retail label and it must be visible at point of sale.

50.6.3 Revised 2018

Your labels must indicate:

- the full ingredient breakdown in descending order by weight – down to 1%. (We may

give you permission to use a reduced ingredient listing in the case of complex fragrances).

- the percentage of minerals (if used in the product).
- for products with 70% - <95% organic ingredients, the percentage of organic ingredient "XX% organic"

Please note:

- the calculation is of the finished product
- you must exclude any added water from the calculation, including floral waters
- for an ingredient that itself includes water, you must exclude the water part from the calculation, and
- for an ingredient of mixed organic and non-organic origin, either as a mixture or arising from a chemical reaction, you must use the relative proportions in the calculation.

50.6.4 Revised 2018

You must only label ingredients as 'organic' when the whole of that ingredient is of organic origin. Organic ingredients must be shown as "from organic agriculture" "organically grown", "organically produced", "organic ingredient", "organic" or similar in the INCI list.

50.6.5 Revised 2018

Organic ingredients transformed by chemical processes (chemically made), must be indicated on your labels as, for example 'made with' organic ingredient', 'glycerine/lavender/rose from organic origin' or similar, **not** 'organic glycerine/lavender/rose'.

You may indicate this by using an asterisk or similar mark following the name of the ingredient which then refers to a statement elsewhere on the label.

50.6.6 Revised 2018

If organic is in brand name, the percentage of organic ingredients must be displayed in same panel.

50.6.7 Revised 2018

You may label your product as 'organic' if 95% or more of the ingredients are organically produced. You must calculate the organic percentage as follows:

- the calculation is of the finished product
- you must exclude any added water from the calculation, including floral waters
- for an ingredient that itself includes water, you must exclude the water part from the calculation, and
- for an ingredient of mixed organic and non-organic origin, either as a mixture or arising from a chemical reaction, you must use the relative proportions in the calculation.

Please contact your Certification Officer for assistance with calculations.

50.6.8 Revised 2018

You must **not** label a product 'organic' if less than 95% of the ingredients are organic.

50.7 Inspection and certification

50.7.1

If you want to label the products that you produce, make or sell with our symbol, you must hold a valid certificate of registration from us for that product.

50.7.2 Revised 2018

You must allow us to:

- inspect your operation and premises (normally each year)
- carry out unannounced inspections, and
- take samples for residue testing if we or our inspector think there may be a risk of contamination or as a back up to the certification process.

51 Specific health and beauty care products

Standards you must read with this chapter:

Chapter 5.2 Principles

Chapter 5.3 Becoming Soil Association certified

Chapter 40. Processes in the chain between farm and consumer

Chapter 41. Manufacturing

Chapter 50. Health and beauty care products

Chapters 5.2 and 5.3 can be found in our [Food and Drink Standards](#).

Specific health and beauty care products

51.1 Capsules and tablets

51.1 Supplements and medicines

51.2 Products with a mineral content above 30%

51.3 Propellant products

51.4 Skin creams

51.5 Wet wipes

51.6 Water based products

51.7 Household products and candles

5.1.1 Supplements and medicines

51.1.1

Capsules and tablets containing organic herbs and other substances are foods and must therefore comply with our standards for processed foods (see chapters 40 and 41).

51.1.2

You may label homeopathic tablets or pillules as organic if:

- they are made from organic ingredients, and
- these have been extracted and diluted according to these standards.

51.1.3

You must use organic carriers such as lactose, sucrose and other excipients that comply with these standards.

51.1.4

For herbal medicines you must:

- comply with the registration and other requirements of the MHRA
- comply with our standards for processed foods, where relevant, and you may in addition use:
 - i. hydroxypropyl methyl cellulose as a coating in tablets
 - ii. microcrystalline cellulose as a binding agent in tablets

51.1.5

For herbal medicines you must not use our symbol on product labels but you can, subject to our approval, use it in advertising and other publicity material. You must not use the symbol on a range containing both certified and non-certified products.

51.1.6

For herbal medicines where 95% or more of the agricultural ingredients (by weight) are organic you may only refer to 'organic':

- in the product name
- in the contents panel to identify the organic ingredients
- elsewhere on the label and/or patient information leaflet as 'certified organic to Soil Association standards'. This wording must be subordinate in placement and prominence to the statutory information.

Example

Organic herbal blend

INGREDIENTS: Ingredient A, Ingredient B*, Ingredient C*, Ingredient D.*

**Organically produced agricultural ingredient*

Certified to Soil Association organic standards

51.1.7

For herbal medicines where less than 95% of the agricultural ingredients (by weight) are organic, you may only refer to 'organic':

- in the contents panel to identify the organic ingredients
- elsewhere on the label and/or patient information leaflet as 'certified organic to Soil Association standards'. This wording must be subordinate in placement and prominence to the statutory information.

Example

Herbal blend

INGREDIENTS: Ingredient A, Ingredient B*, Ingredient C*, Ingredient D.*

**Organically produced agricultural ingredient*

Made with X% organic ingredients

Certified to Soil Association organic standards

51.2 Products with a mineral content above 30%

51.2.1

Some products need a high proportion of minerals. With our approval, you may label these products in the same way as a product with 70-95% organic ingredients if:

- you can justify to us that the minerals are essential for the product, and
- your label states the organic percentage in the product title.

Please contact your Certification Officer for assistance with calculations.

51.3 Propellant products

51.3.1

You may use as propellants:

- carbon dioxide
- air, and
- nitrogen.

51.4 Skin creams

51.4.1

You may use:

- titanium dioxide
- zinc oxide
- silicon dioxide (as a surface treatment to aid dispersion)
- caprylic diglyceride (as a dispersant).

These ingredients may be chemically purified, others may not.

51.4.2

You must **not** use chemically synthesised sunscreens.

51.5 Wet wipes

51.5.1

You must use material and liquid components made from organic ingredients that comply with these standards.

51.5.2

You must calculate the percentage of organic ingredients based on the combined total weight of the tissue and liquid components (less any water).

51.6 Water based products

51.6.1

Where the product is over 90% water (for example toners, spritzers and flower waters), you may consider the water-based organic ingredients as organic in the percentage calculation.

Note - the standards require you to justify the ratio of plant material to water (standard 50.4.2).

51.6.2

You must **not** sell flower waters as organic unless they have been produced using distillation.

51.6.3

You should use the following formulation to establish the percentage of organic ingredients in water extracts of herbs:

$$\frac{\text{weight of herb}}{\text{weight of herb} + \text{weight of water}} \times 100$$

Example

$$\frac{20 \text{ grams of herb}}{20 \text{ grams of herb} + 80 \text{ grams of water}} \times 100 = 0.2 \times 100 = 20$$

This means that 20% of the extract, when used as an ingredient, can count towards the organic percentage of your product.

51.7 Household products and candles

51.7.1

We can certify household products and candles if they fully comply with these health and beauty product standards. Please contact us for more information.