

# Soil Association Organic Standards for Northern Ireland

## Feed processing

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## Introduction

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

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

The Soil Association has higher organic standards than required by the EU Organic Regulation in key areas: delivering the highest levels of animal welfare, protecting human and animal health, safeguarding the environment and protecting the interests of organic consumers. These reflect our mission and vision as a charitable organisation.

Each standard has a reference which tells you which part of the EU Organic Regulation it refers to, or whether it is a Soil Association higher **standard**. **Each Soil Association higher standard is accompanied by a 'Why?' box which explains the rationale behind the standard** and why we expect our licensees to go further than required by the EU Organic Regulation.

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

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

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

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

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

## Guide to using these standards

The standards are listed in the column on the left, 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.

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

**I** This symbol shows where additional relevant information is provided.

### What is guidance?

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

#### EXAMPLE Standards

##### 8.7.3 Complaints register

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

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

*(EC) 834/2007 Art. 1(4)*  
*ISO17065 (4.1.2.2)(EC) 834/2007 Art. 29(2)*

#### EXAMPLE Guidance

**I** Keeping a record of any complaints you receive encourages transparency. It allows businesses to monitor issues and encourages good practice by ensuring there is a documented system for dealing with complaints.

The I symbol shows where additional relevant information is provided.

The relevant part of the EU organic regulation is referenced here.

EXAMPLE Standards

EXAMPLE Guidance

8.13.3 Using rodent glue boards

- 1. You may only use glue boards for rodents as a last resort and you must:
  - a) provide evidence to show that other methods of trapping have failed or are not appropriate, before you use the glue boards;
  - b) use them according to industry best practice;
  - c) check rodent glue boards at least once every 12 hours including at weekends and Bank Holidays, as required by the *Pest Management Alliance* code of practice, and
  - d) keep a record of each check.

Soil Association higher standard

Soil Association higher standards are clearly shown.



Records of checks

Glue boards should not be viewed as a permanent solution to a pest problem. Certification Officers will be able to make short periods of time. The R symbol shows which records you need to keep to demonstrate that you meet this standard. Only for controller required.

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

This standard applies to the whole licensed unit. However, we recognise that in some cases you may not have ownership or control over the whole site – e.g. if you are renting a room in a storage facility. In these cases you must make all efforts possible to create a dialogue with the building manager and/or the pest control company responsible for the site to ensure that you are consulted prior to use of glue boards, or other pest control measures which could affect your organic status, such as fogging.

See the [Code of Practice on the Humane Use of Rodent Glue Boards](#) for more information.

Why?

In order to protect public health within high-risk environments, the use of rodent glue boards remains an important last option when all other control methods have been considered and deemed ineffective. However, their use does raise serious animal welfare concerns. This standard ensures that glue boards are only used as a last resort and only by persons who have been given adequate training and are competent in the effective and humane use of this technique.

Each Soil Association higher standard has a Why? box to explain its purpose and rationale.

SA NI 8 General standards for feed processing	
SA NI 8.1 Scope	
Standards	Guidance
<p><b>SA NI 8.1.1 Scope of the feed processing standards</b></p> <ol style="list-style-type: none"> <li>1. These standards apply to any unit involved in the preparation of feed for use on the same unit or for use by a third party.</li> <li>2. It does not apply to pet food and feed for fur animals.</li> <li>3. In the UK operators who sell organic products directly to <b>the final consumer or user and who don't produce</b>, prepare, store or import them from outside the EU, do not need to be certified.</li> </ol> <p style="text-align: right;"> <i>(EC) 2018/848 Art. 2(1)(c)</i>  <i>(EC) 2018/848 Art. 9</i>  <i>(EC) 2018/848 Art. 17(1)</i>  <i>(EC) 2018/848 Art. 34 (2)</i> </p>	<p>In the EU it is a legal requirement that all stages of the organic supply chain hold organic certification. Other activities that require certification, in addition to processing, labelling, importing and exporting detailed above, include wholesaling, storage &amp; warehousing, acting as the first consignee for imported products and any other activities that require the physical or financial ownership of organic products or ingredients.</p> <p>Without adequate certification at each stage of the supply chain, the products may not be entitled to maintain their organic status.</p> <p>If you are unsure as to whether the activity you are carrying out requires certification please <a href="#">contact us</a>.</p>
<p><b>SA NI 8.1.2 Products from hunting and fishing of wild animals</b></p> <p>Products from the hunting and fishing of wild animals cannot be sold as organic.</p> <p style="text-align: right;"><i>(EC) 2018/848 Art. 3 (2)</i></p>	

SA NI 8.2 Objectives and Principles	
<p><b>What is this chapter about?</b></p> <p><b>This section details the principles on which these organic standards are based. Organic is a 'whole system' approach to farming and food production.</b> It recognises the close interrelationships between all parts of the production system from the soil to the consumer. This comprehensive set of organic principles guides our work and our standards.</p>	
Standards	Guidance
<p><b>SA NI 8.2.1 General principles of organic production</b></p> <p>An organic production system must meet the following principles and objectives:</p>	

1. To produce food of high quality and in sufficient quantity by the use of processes that do not harm the environment, human health, plant health or animal health and welfare.
2. To work within natural systems and cycles at all levels, from the soil to plants and animals, and contribute to the protection of the environment and the climate.
3. To maintain the long-term fertility and biological activity of soils.
4. To contribute to high animal welfare standards and, in particular, to meeting animals' species-specific behavioural needs;
5. To respect regional, environmental, climatic and geographic differences and the appropriate practices that have evolved in response to them.
6. To maximise the use of renewable resources and recycling.
7. To design and manage organic systems which make the best use of natural resources and ecology to prevent the need for external inputs. Where this fails or where external inputs are required, the use of external inputs is limited to organic, natural or naturally-derived substances.
8. To limit the use of chemically synthesised inputs to situations where appropriate alternative management practices do not exist, or natural or organic inputs are not available, or where alternative inputs would contribute to unacceptable environmental impacts.
9. To exclude the use of soluble mineral fertilisers.
10. To foster biodiversity and protect sensitive habitats and landscape features, such as natural heritage sites.
11. Substantially contribute to a non-toxic environment.
12. To exclude the use of GMOs and products produced from or by GMOs with the exception of veterinary medicinal products.
13. Encourage short distribution channels and local production.

<p>14. Encouraging the preservation of rare and native breeds in danger of extinction.</p> <p>15. Contributing to the development and use of plant genetic material adapted to the specific needs and objectives of organic agriculture, including the use of organic heterogeneous material and varieties suitable for organic production.</p> <p>16. Fostering the development of organic plant breeding activities in order to contribute to favourable economic perspectives of the organic sector.</p> <p>17. Ensuring the integrity of organic production at all stages of the production, processing and distribution of food and feed.</p> <p>18. The exclusion from the whole organic food chain of animal cloning, rearing artificially induced polyploid animals, and ionising radiation</p> <p style="text-align: right;"><i>(EC) 2018/848 Annex II Part 1 1.9.2</i> <i>(EC) 2018/848 Art. 24(5)</i></p>	
<p><b>SA NI 8.2.2 Specific principles of processing of organic feed</b></p> <p>1. In addition to the overall organic principles set out in standard 8.2.1, the production of processed organic feed must be based on the following specific principles:</p> <ol style="list-style-type: none"> <li>a) The production of organic feed from organic feed materials.</li> <li>b) The restriction of the use of feed additives and processing aids to a minimum extent and only in case of essential technological or zootechnical needs or for particular nutritional purposes.</li> <li>c) The exclusion of substances and processing methods that might be misleading as to the true nature of the product.</li> </ol> <p>1. The processing of feed with care, preferably with the use of biological, mechanical and physical methods.</p> <p style="text-align: right;"><i>(EC) 2018/848 Art. 7</i></p>	<p>Only certain ingredients are permitted in non-organic form in limited quantities and only for some livestock species, refer to the standards in section 9 and 10 for more information.</p>

## SA NI 8.3 Becoming Soil Association certified

### What is this chapter about?

This chapter explains which activities require certification and how you can certify your business to the Soil Association standards.

### Standards

#### SA NI 8.3.1 Certifying your business

To become certified to these organic standards you must have a certification contract with an independent, accredited certification body and comply with all relevant organic standards for your organic activity.

*(EC) 2018/848 Art 34 (1)*

### Guidance

Businesses across the world can become certified to the Soil Association standards. In NI NICA is the competent authority, they have delegated some control tasks to accredited organic certification bodies. The certification body that is appointed by the Soil Association to inspect and certify to Soil Association organic standards in NI is Soil Association Certification.

In the EU, businesses can only become certified to the Soil Association standards if they are already certified to the EU Organic Regulation by another approved certification body in the relevant country. Additionally, Soil Association Certification is accredited by [IOAS](#) (International Organic Accreditation Service) and authorised to offer organic certification in specific countries outside the EU for certain types of products. Please contact Soil Association Certification for more details.

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

#### SA NI 8.3.2 Activities that require certification

1. In the UK and EU all stages of the organic supply chain must hold organic certification.
2. Your business must be certified if you produce, process, package, store, label, import, export, distribute organic product. This includes wholesale, storage and warehousing, acting as the first consignee for imported products or place such products on the market, and any other activities that require the physical or financial ownership of organic or in-conversion products or ingredients.
3. You do not need certification if you only sell pre-packed organic products directly to the final consumer or user **provided that** you do not produce, prepare, store organic products other than in connection to the point of sale or

Without adequate certification at each stage of the supply chain, the products may lose their organic status.

Examples of businesses not requiring certification in the UK include supermarkets and mass caterers serving food e.g. restaurants, cafes, catering companies.

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

For more information on the certification requirements for importing and exporting please refer to the Soil Association Food and drink standards, standard 6.8.

<p>import such products from a third country or have not sub-contracted out such activities. In other countries certification may be required for these activities. <i>(EC) 2018/848 Art. 34(1)(2)(3)</i></p>	<p><b>Placing on the market' is defined as: 'the holding of food or feed for the purpose of sale, including offering for sale or any other form of transfer, whether free of charge or not, and the sale, distribution, and other forms of transfer themselves'</b> Regulation (EC) No 178/2002; Art.8.</p>
<p><b>SA NI 8.3.3 Organic certificate</b></p> <ol style="list-style-type: none"> <li>1. You must not make reference to organic, in-conversion, or use the Soil Association symbol without a valid certification document that shows that your activity complies with these organic standards.</li> <li>2. Certification documents are issued once Soil Association Certification has inspected your organic activity and they are satisfied that your activity meets organic standards. The certification document will list all your certified activities and the crops, livestock and/or products you are certified to produce, process, package, store, label, import, export, and/or sell as organic.</li> <li>3. The certification document may be in electronic format.</li> <li>4. You are not entitled to obtain a certificate from more than one control body for the same category of products in the same country. This includes at different stages of production, preparation and distribution. <i>(EC) 2018/848 Art. 35(1)(2)(4)</i> <i>(EC) 2018/848 Art. 39</i></li> </ol>	<p>Soil Association Certification will issue licensees with the following documentation:</p> <ul style="list-style-type: none"> <li>• An annual certificate with valid from and to dates, your name, address and licence number</li> <li>• A Trading Schedule with your certified products, activities and status</li> <li>• For producers, an Information Schedule listing your licensed enterprises, holdings and fields.</li> </ul> <p><b>If you are a farmer with land or crops in conversion, these will be shown as 'in-conversion' on your Trading Schedule. Once they have gone through the relevant conversion period they will be shown as 'organic' on your Trading Schedule and you can start trading as organic. If your livestock are shown as 'converted breeding stock' they cannot be traded as organic.</b></p> <p>Annual renewal of your licence is linked to you continuing to meet the relevant standards and payment of the relevant renewal fee. Within a year of your original application date we will send you a renewal invoice.</p> <p>The categories are as follows (2018/848 Article 35.7)</p> <ol style="list-style-type: none"> <li>a) unprocessed plants and plant products, including seeds and other plant reproductive material;</li> <li>b) livestock and unprocessed livestock products;</li> <li>c) algae and unprocessed aquaculture products;</li> <li>d) processed agricultural products, including aquaculture products, for use as food;</li> <li>e) feed;</li> <li>f) wine;</li> <li>g) other products listed in Annex I to this Regulation or not covered by the previous categories.</li> </ol> <p>Examples:</p>

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

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

Contact us if you need to add a new enterprise to your license – refer to standard 8.4.1 for details.

### Soil Association Certification

Since 1973 Soil Association Certification Limited (Soil Association Certification) has certified farm enterprises, foods and other products as organic. Soil Association Certification is a wholly owned subsidiary of the Soil Association charity. We are registered with NICA to certify organic food production and processing under the terms of EU Regulation No. 834/2007.

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

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

- a) licensees change certification bodies
- b) non-compliances are found
- c) organic status of a product is lost, and
- d) certification is withdrawn.

### Information

If you are interested in certifying your business, contact Soil Association Certification via:

Our website: [www.soilassociation.org/certification/get-in-touch/](http://www.soilassociation.org/certification/get-in-touch/)

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

Phone: 0117 914 2406

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

## SA NI 8.4 Your obligations when certified

### What is this chapter about?

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

Standards	Guidance
<p><b>SA NI 8.4.1 Description of your activities</b></p> <ol style="list-style-type: none"><li>1. Before starting your organic enterprise, you must describe what practical measures you will take to ensure you will comply with these organic standards, and the relevant practical measures to be taken to ensure compliance with this Regulation. If you make any changes to your activity you must update your certification body accordingly.</li><li>2. You must include a full description of your premises, units and activities including:<ol style="list-style-type: none"><li>a) the facilities used for the reception, preparation and storage of the products intended for animal feed before and after the operations concerning them</li><li>b) the facilities used for the storage of other products used to prepare feeding stuffs</li><li>c) the facilities used to store products for cleaning and disinfection</li><li>d) where necessary, the description of the compound feeding stuff that you intend to produce, in accordance with Article 5(1)(a) of Directive 79/273/EEC and the livestock species or class for which the compound feeding stuff is intended, and</li><li>e) where necessary, the name of the feed materials that you intend to prepare.</li></ol></li></ol> <p style="text-align: right;"><i>(EC) 2018/848 Art. 39</i></p>	<p>To help you meet this requirement we have created an application form that outlines the information we need from you.</p> <p>You will need to have documentation that describes what you do. If you have a quality management system already, make sure these points are included within it.</p> <p>Practical measures include ensuring staff are adequately trained, having written procedures in place for dealing with organic products, an adequate record keeping system, appropriate cleaning and hygiene, separation and identification of organic products, appropriate pest control, procedures to ensure only permitted ingredients and inputs are used for organic production.</p> <p>If you make any significant changes to your activities, you must inform the Certification Team and make sure any relevant documentation is updated. Important changes are, for example, change of location of an activity, change of ownership, or change of contact person. Another important change is alteration of certified production which means that information previously submitted about the production is no longer correct.</p> <p>You must let us know if and when you plan to expand into new areas. For example, if you want to start importing products from outside the EU. <b>Depending on what you're adding or expanding, we will need to update your certificates and you may need an additional inspection or licence.</b></p> <p>Soil Association Certification will use the measures you describe to draw up a risk assessment of your operation. This will be used to inform the number and frequency of random sampling that you will be subject to.</p>
<p><b>SA NI 8.4.2 Sub-contracted operations</b></p> <p>If you sub-contract out your organic activity, in part or whole, to a third party, they must hold their own organic certification, unless you remain responsible for that organic production and</p>	<p>This would include contractors used for agricultural work, such as harvesting, spraying, seed cleaning or storage.</p>

have not transferred that responsibility to the subcontractor, in which case those activities may be covered under the scope of your organic license. The information in 8.4.1 must also include:

- a) a list of the subcontractors, including their activities and the certification body or authority that they are certified by
- b) a written agreement by the subcontractors that their operation will comply with the control measures required as part of organic certification, and
- c) details of all the practical measures taken to ensure and demonstrate full traceability of products.

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

### SA NI 8.4.3 Declaration

You must sign a declaration stating that you:

- a) have described your organic enterprise and activities as referred to in 8.4.1 accurately
- b) will perform your operations according to organic rules
- c) accept any enforcements in case of non-compliance
- d) inform the buyers of loss of status of your product
- e) accept exchange of information about your operation between different certification bodies or control authorities in the event that subcontractors are subject to controls by different control authorities or control bodies
- f) accept handing over information about your certification history when changing certification body or control authority
- g) will inform your buyer and certification body or control authority immediately in the event that a suspicion of non-compliance has been substantiated, that a suspicion of non-compliance cannot be eliminated, or that non-compliance that affects the integrity of the products in question has been established
- h) in the case of withdrawing certification inform the certification body or control authority without delay
- i) accept that your certification body or control authority retains your certification history for a minimum of 5 years

This is covered in the contract you sign when you apply for certification with us and the declaration you sign after every inspection.

You must comply with the terms of the contract at all times.

<p>j) must inform the certification body of any changes to your activities.</p> <p style="text-align: right;"><i>(EC) 2018/848 Art. 39(1)(d)(iii)</i></p>	
<p><b>SA NI 8.4.5 Employment</b>  You must <b>not</b> use forced or involuntary labour or child labour that interferes with their education.</p> <p style="text-align: right;"><i>Soil Association higher standard</i></p>	<p>Note that this standard is also a requirement of several EU Directives including 94/33/EC Protection of Young People at Work, and 2011/36 Preventing and combating trafficking in human beings and protecting its victims. If you are outside the EU, it may be a requirement of the International Labour Organisation Conventions that have been ratified in your country. If it is not you must still meet this requirement.</p> <p>Labour management tools, such as <a href="#">Sedex</a>, can be a useful way of helping to ensure that you meet this standard and identify, mitigate and manage risks in your supply chain.</p>
<p><b>Why?</b></p> <p>Organic food which has been produced in a way that compromises the basic rights of people is counter to the principles and expectations of the organic movement and organic consumers.</p>	
<p><b>SA NI 8.4.6 Certification code</b></p> <ol style="list-style-type: none"> <li>1. Each certification body is issued with a unique certifier code.</li> <li>2. You must use this code if you are packing and labelling products yourself or if another Soil Association certified business in the UK is packing or labelling the product on your behalf.</li> </ol> <p style="text-align: right;"><i>(EC) 2018/848 Art. 32(5)</i>  <i>(EC) 2021/279 Art. 3</i></p>	<p>Please refer to the labelling section 8.8 for more information on labelling requirements.</p> <p>In Northern Ireland, products produced or processed in Northern Ireland, the soil Association certifier code is XI-ORG-05.</p>

## SA NI 8.5 Inspections

### What is this chapter about?

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

Standards	Guidance
<p><b>SA NI 8.5.1 Inspection visits</b></p> <ol style="list-style-type: none"><li>1. A physical inspection of your organic certified activities must be carried out once per year. You may be subject to additional announced or unannounced inspections based on an assessment of risk.<ol style="list-style-type: none"><li>a. Where no non-compliances affecting organic integrity have been raised in the last three years and no additional areas of risk have been raised by us you may have a reduced frequency of inspection. The period between two physical on-the-spot inspections shall not exceed 24 months.</li><li>b. Where a physical inspection does not take place an annual verification of compliance is still required where information and documentation will be requested.</li></ol></li><li>2. You may also be inspected by your competent authority as part of their surveillance of our inspection procedures.</li></ol> <p style="text-align: right;"><i>(EC) 2018/848 Art.38(2)(3)</i> <i>(EC) 2017/625 Art. 5(1)(g)(h)</i></p>	<p>We may carry out additional inspections if:</p> <ul style="list-style-type: none"><li>• you wish to add a new enterprise to your licence</li><li>• you move to new premises</li><li>• we receive a complaint regarding your business</li><li>• it is necessary to inspect seasonal activity or at different times of year</li><li>• we need to inspect again to make sure you have corrected non-compliances</li><li>• you are selected as part of our additional inspection programme and/or our risk assessment of your operations suggests the need for this.</li></ul> <p>We may charge you for these additional inspections if we consider they are needed because of non-compliances.</p> <p><b>At least 10% of a certification body's inspections must be</b> unannounced and 10% must be risk-based extra inspections. These are based on the general evaluation of the risk of non-compliance with the organic production rules, taking into account at least the results of previous controls, the quantity of products concerned and the risk for exchange of products.</p>
<p><b>SA NI 8.5.2 What happens at the inspection</b></p> <ol style="list-style-type: none"><li>1. At your inspection Soil Association Certification will:<ol style="list-style-type: none"><li>a) verify that the description of your activities provided in your declaration is accurate</li><li>b) verify whether your activities are compliant with organic standards, and</li><li>c) compile an inspection report with any possible deficiencies and non-compliances found.</li></ol></li><li>2. You or an appointed representative must sign the inspection declaration stating that you agree with the</li></ol>	<p>As part of the closing meeting your Inspector will explain any non-compliances found during your inspection and will ask you to sign a Declaration and explain the need to complete an <i>Action Summary Form</i> (usually left with you at the end of inspection) which lists the outcomes of the inspection. This includes any areas that do not comply with the standards and asks how you will correct them. It may also ask for extra information to complete the approval process.</p> <p>You must respond with details of the actions you will take to address non-compliances and supply any other information requested, before the deadline given. When we have received your returned form and agreed the information you</p>

<p>outcomes of the inspection and to undertake necessary corrective actions. <i>(EC) 2018/848 Art. 38(6); Art. 39(1)(b)(d)</i></p>	<p>have given is satisfactory, we will approve your corrective actions and issue/reissue your certificate.</p>
<p><b>SA NI 8.5.3 Access to facilities</b> You must give Soil Association Certification or your control authority:</p> <ul style="list-style-type: none"> <li>a) access to all parts of your unit and all premises, including any non-organic production units and any storage premises for input products which it deems necessary in order to certify your organic activities</li> <li>b) access to accounts and relevant supporting documents which it deems necessary in order to certify your organic activities</li> <li>c) any information reasonably necessary for the purposes of certifying your organic activities, and</li> <li>d) when requested, the results of your own quality assurance programmes.</li> </ul> <p><i>(EC) 2017/625 Art.15(1)(2)</i> <i>(EC) 2018/848 Art.38(1)(b)(c)</i></p>	
<p><b>SA NI 8.5.4 Sampling</b> You must allow Soil Association Certification to take samples which will be analysed for the presence of prohibited substances and checking compliance to organic standards. <i>(EC) 2018/848 Art.38(4)(c)</i> <i>(EC) 2021/279 Art.(7)</i></p>	<p>We will take samples if there is a risk that organic standards have not been complied with or to verify that sufficient measures are in place to prevent contamination of organic products. Certification bodies are obliged to take samples from the equivalent of 5% of their licensees per year.</p>
<p><b>SA NI 8.5.5 Specific rules for feed processing inspections</b></p> <ol style="list-style-type: none"> <li>1. If you process organic feed you must be subject to a full physical inspection of all your premises.</li> <li>2. At your inspection your certification body will pay particular attention to the critical control points of your activity to establish whether your surveillance and checking procedures are carried out correctly.</li> <li>3. You may be subject to further inspections based on an <b>evaluation of your operation's potential risk to organic integrity.</b></li> </ol>	

(EC) 2018/848 Art.38(2)(3)  
 (EC) 2017/625 Art. 5(1)(g)(h)  
 (EC) 2017/625 Art.15(1)(2)

## SA NI 8.6 Non-compliance with the standards

### What is this chapter about?

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

Standards	Guidance
<p><b>SA NI 8.6.1 Non-compliances</b></p> <ol style="list-style-type: none"> <li>Where you are found not to comply with organic standards Soil Association Certification will issue you with a non-compliance. The level of sanction will be proportionate to the severity and extent of the non-compliance and the risk it poses to the integrity of the organic product. Soil Association Certification will always apply the precautionary principle when making decisions on compliance to organic standards.</li> <li>Depending on the severity of the non-compliance Soil Association Certification may suspend or even withdraw your licence. If your licence is suspended or withdrawn you must <b>not</b> trade as organic.</li> </ol> <p>(EC) 2018/848 Art. 8            (EC) 2018/848 Art. 37            (EC) 2018/848 Art. 38(1)            (EC) 2018/848 Art. 41(3)(4)            (EC) 2018/848 Art. 42            (EC) 2021/279 Annex I</p>	<p>After your inspection we will draw up an <i>Action Summary Form and Declaration</i> (either at inspection or we will send it to you afterwards). This lists areas that do not comply with the standards and asks how you will correct them.</p> <p>The different grades of sanctions are as follows:</p> <ul style="list-style-type: none"> <li>• minor non-compliance</li> <li>• major non-compliance</li> <li>• critical non-compliance, or</li> <li>• manifest infringement.</li> </ul> <p>You are required to complete the <i>Action Summary Form and Declaration</i> with the actions you will take to comply with the standards, and return it to us with any other information we request before the deadline given. When the certification team has received your completed form and agreed that the information you have given is satisfactory they will approve the <i>Action Summary Form and Declaration</i> and renew your licence.</p> <p>We may suspend or withdraw your licence in the following cases:</p> <ul style="list-style-type: none"> <li>• if you are in breach of your contract with us</li> <li>• if you do not pay your fee within the deadlines</li> <li>• failure of licensee to return certified sales declaration (CSD)</li> <li>• we are unable to arrange an inspection</li> <li>• an inspector is refused access to premises</li> <li>• an inspector is refused permission to take a sample</li> <li>• if you do not send the completed <i>Action Summary Form and Declaration</i>, or the information we request, within the deadlines</li> </ul>

	<ul style="list-style-type: none"> <li>• severe or repeated non-compliance resulting in loss of organic integrity of an operation, product or batch</li> <li>• a fraudulent activity is reported by an authority.</li> </ul> <p>The classification of the non-compliances into three categories: minor, major and critical, taking into account at least the following criteria:</p> <p>(i) the measure in place to prevent non-compliances.  (ii) the impact on the integrity of the organic or in-conversion status of product  (iii) the ability of the traceability system to locate the affected product(s) in the supply chain;  (iv) previous non-compliances.</p>
<p><b>SA NI 8.6.2 Reporting non-compliances</b></p> <p>If you suspect that a product you have produced, prepared, imported or received from another operator does not meet organic standards you must:</p> <p>(a) identify and separate the product concerned  (b) check whether the suspicion can be substantiated  (c) not place the product on the market as organic or in-conversion and not use it in organic production, unless the suspicion can be eliminated  (d) where the suspicion has been substantiated or where it cannot be eliminated, immediately inform us and provide us with available information, where appropriate  (e) fully cooperate with us in verifying and identifying the reasons for the suspected non-compliance.</p> <p>If we have a substantiated suspicion that you intend to place a product on the market as organic which does not meet organic standards, we will tell you to withhold the product whilst we investigate. We will complete the investigation in a reasonable time period taking into account the complexity of the case and the durability of the product. Before we make this decision we will give you opportunity to comment. You</p>	<p>Suspicion can originate from a number of sources including (but not exclusively):</p> <ul style="list-style-type: none"> <li>• a positive residue detection showing contamination with a substance not permitted in organic production (please see standard 5.6.3)</li> <li>• a complaint from a reliable source</li> <li>• you have not been able to verify the organic status of goods you have received (see section 5.7 for further information)</li> <li>• not being able to verify valid certification of a product or supplier. For <b>example, if your supplier's certification has been revoked</b></li> <li>• knowing that an element of the production did not meet organic standards, for example a prohibited substance has accidentally been applied to your crop or a non-organic ingredient has been used by mistake.</li> </ul> <p>You must stop any further sale/use of the product as organic (or in-conversion if applicable) until any doubt over its organic status can be eliminated.</p> <p>You must inform the certification team if you have substantiated suspicion or where you have not been able to eliminate suspicion that the product may not meet organic standards and stop any further sale of the product as organic until any doubt over its organic status can be eliminated.</p>

will need to cooperate fully with any investigation to resolve the suspicion.

If the suspicion is confirmed, then you must remove any reference to organic from the product. If the suspicion is not confirmed, then you no longer have to withhold the product from sale.

*(EC) 2018/848 Art. 27;  
Art. 41 (1)(2)*

An investigation will be carried out to determine if the product has met organic production rules. Once this has been determined you will be informed if the product can be put back on the market as organic or not.

If you are unsure what action to take, please contact the technical team at [sacl.notifications@soilassociation.org](mailto:sacl.notifications@soilassociation.org).

**SA NI 8.6.3 Actions to be taken in the case of suspicion of the presence of non-permitted products or substances**

1. If you suspect that a product does not meet these organic standards due to the presence of a substance not authorised for use in organic production, you must:
  - a) identify and separate the product concerned
  - b) check whether the suspicion can be substantiated
  - c) not market the product as organic or in-conversion
  - d) not use the product in organic production
  - e) fully cooperate with Soil Association Certification in identifying and verifying the reasons for the positive residue detection.
  
2. To check whether the suspicion of a positive residue detection can be substantiated you must take account of the following elements:
  - a) where the suspicion concerns an incoming organic or in-conversion product check that the information provided on the label of the product matches the information on the accompanying documents and that the information on the organic certificate provided by the supplier relates to the product purchased
  - b) where there is suspicion that the cause is under the control of your business you must examine any possible cause for the positive residue detection.

The non-permitted products and substances referred to in this standard can include any product or substance not permitted in these organic standards. Such products and substances not authorised for use in organic production and processing can include but are not limited to:

- active substances used in plant protection products
- pest control products for use in agriculture and storage facilities
- fertilisers soil conditioners and nutrients
- non-organic feed material of plant, algal, animal or yeast origin or as feed material of microbial or mineral origin
- feed additives and processing aids
- food additives and processing aids
- cleaning and disinfection products
- non-organic ingredients not authorised for use in organic products
- processing aids for yeasts and yeast products.

The presence of non-permitted products or substances also includes and may be referred to as residue detections. Suspicion of contamination must be followed by the procedure outlined in this standard.

If you are unsure what action to take, please contact the technical team at [sacl.notifications@soilassociation.org](mailto:sacl.notifications@soilassociation.org).

3. Where the suspicion has been substantiated or where it cannot be eliminated you must immediately inform Soil Association Certification and provide:
  - a) information and documents relating to the supplier (**delivery note, invoice, the supplier's organic certification** and the Certificate of Inspection (COI) if relevant)
  - b) information relating to the traceability of the product (lot identification or batch number, stock quantity and the quantity of the product already sold)
  - c) the laboratory results, from an accredited laboratory when relevant and available
  - d) the sampling sheet detailing the time, place and method used to take the sample
  - e) any information regarding a previous suspicion or substantiated residue detection for the specific product or substance
  - f) any other relevant documentation that will help clarify the case.
  
4. If your product has a positive residue detection for a substance not authorised for use in organic production Soil Association Certification will carry out an investigation to determine:
  - a) if products or substances not authorised in organic production have been used
  - b) if sufficient precautionary measures have been taken
  - c) if sufficient measures following previous requests from certification body have not been taken.

You will be given the opportunity to comment on the investigation and you may be required to take corrective measure to avoid future contamination.

*(EC) 2018/848 Art. 28 (2); Art. 29 (1)(2)(3)(4);  
(EC) 2021/279 Art. 1 (1)(2)*

#### SA NI 8.6.4 Exceptions

Exceptions to certain production rules will only be allowed when explicitly referenced in these standards. Permission must be granted or confirmed by your certification body or competent authority.

*(EC) 2018/848 Art 22  
(EC) 2018/848 Art 39(1)  
(EC) 2018/848 Art. 40(4b)*

#### SA NI 8.6.5 Appeals and complaints

We appreciate there may be occasions when you wish to make a formal complaint to us. This could be regarding service, standards, policy, another licensee or an unlicensed company. We have formal complaints and appeals procedures which are available on request. You can make a complaint in writing, by email or by telephone.

If you have a complaint please send details in writing to [cert@soilassociation.org](mailto:cert@soilassociation.org) or telephone Client Services on 0117 987 4564.

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

## SA NI 8.7 Record keeping

### What is this chapter about?

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

### Standards

#### 8.7.1 General record keeping

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

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

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

### Guidance



Standards 8.7.1 – 8.7.3 apply to all licensees. More specific record keeping requirements for feed operations follow below.



Your records need to be sufficient for us to be able to carry out successful mass balance (input and output) and traceability exercises at your inspection. You will need to be able to demonstrate that you have bought/received sufficient organic material for the quantity you have sold/dispached.








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



Your records need to include:

- checked organic status of goods delivered as per standard 8.14.3
- quantities, batch codes and invoices and delivery notes of goods received
- quantities and batch codes of ingredients used in production/packing
- quantities produced in each production/packing run
- evidence that you processed organic and non-organic products separately
- evidence that you cleaned according to these standards before production
- batch codes of goods out
- what you have sold/dispached, how much and to whom
- the organic products sale value
- annual stock takes
- any pest control treatments used
- Certificates of Inspection (COIs) if applicable.

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

	<p> You need to carry out at least annual stock takes and record these (however, if you are handling a large volume of goods it may be beneficial to you to do this more frequently). These are necessary for our Inspector to have a starting point to conduct a mass balance.</p> <p> It is up to you to choose a traceability code system that works for you and your products. Some companies will use a batch code system, whereas others may be able to use the best before date on a product.</p> <p> You need to keep all records for at least shelf-life plus 12 months (or if product can be frozen then the records should be kept for shelf-life plus frozen time plus 12 months), with the exception of Certificates of Inspection which must be kept for 2 years. Please refer to section 6.8 Importing, of the Soil Association food and drink standards for details.</p> <p>Also, make sure that your records meet any other legally required time scales that might be specific to your products.</p>
<p><b>SA NI 8.7.2 Verifying certification documents</b></p> <p>1. You must verify the certification documents of your suppliers and check that they:</p> <ol style="list-style-type: none"> <li>identify your supplier,</li> <li>cover the type or range of products you are purchasing, and</li> <li>are valid at the time you are making the purchase.</li> </ol> <p>2. You must make a record of these checks. <i>(EC) 2018/848 Art. 35(6)</i></p>	<p>A certification document will be the organic certificate, or in the case of Soil Association Certification licensees this includes the certificate and trading schedule. The name and address on the certificate must match the name and address of your supplier (the company you are purchasing from).</p> <p><b>The term ‘suppliers’ also covers businesses supplying a service, e.g. storing organic product.</b></p> <p>When you receive goods, you will also need to make the checks detailed in 8.14.3</p> <p>Tools such as <a href="#">BioC</a> could be used as a way of doing this.</p> <p> Records of verification checks</p>
<p><b>SA NI 8.7.3 Complaints register</b></p> <p>You must keep a complaint register for your business. This must record:</p> <ol style="list-style-type: none"> <li>all complaints you make or receive</li> <li>any response to the complaint</li> <li>the action taken.</li> </ol> <p><i>(EC) 2018/848 Art. 2(4)(5); Art. 39(1)(a); Art. 46(2)(d)</i></p>	<p> Keeping a record of any complaints you receive encourages transparency. It allows businesses to monitor issues and encourages good practice by ensuring there is a documented system for dealing with complaints.</p>

### SA NI 8.7.4 Additional records for units preparing feed

In addition to standard 8.7.1 your records must include information on the origin, nature and quantities of feed materials, additives, sales and finished products.

*(EC) 889/2008 Art. 89*

## SA NI 8.8 General labelling

### What's this chapter about?

This section contains the labelling standards which need to be met if you wish to label your product as organic.

#### Standards

### SA NI 8.8.1 Using the term organic

If you wish to refer to organic in relation to an agricultural food or feed product anywhere on a label, in advertising materials or commercial documents, you must meet the requirements of these standards.

Terms and their derivatives listed in Annex IV, whether alone or in combination (including terms used in the EU to describe organic products), may be used throughout the European Union and in any language listed.

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

#### Guidance



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

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

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

This only applies to food and feed products. However, if you make such claims on non-food and feed products (such as textiles, health and beauty products, and pet food) your claims must still be true. In the UK all products are governed by the *Trade Descriptions Act*.

**Examples of other references to organic include, "organically grown"; "organically produced"; "grown/produced using organic principles"; "grown/produced using organic methods".**

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

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



#### **Labelling legislation**

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

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

BG: биологичен.

ES: ecológico, biológico, orgánico.

CS: ekologické, biologické.

DA: økologisk.

DE: ökologisch, biologisch.

ET: mahe, ökoloogiline.

EL: βιολογικό.

EN: organic.

FR: biologique.

GA: orgánach.

HR: ekološki.

IT: biologico.

LV: bioloģisks, ekoloģisks.

LT: ekologiškas.

LU: biologesch, ökologesch.  
HU: ökológiai.  
MT: organiku.  
NL: biologisch.  
PL: ekologiczne.  
PT: biológico.  
RO: ecologic.  
SK: ekologické, biologické.  
**SL: ekološki.**  
FI: luonnonmukainen.  
SV: ekologisk.

### SA NI 8.8.2 Using the EU organic logo

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



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

The use of the logo is mandatory for all organic pre-packaged food produced within Northern Ireland or the European Union. The use of the logo is not mandatory for pre-packaged animal feed. If you wish to use the logo on voluntary basis you must meet the requirements on its use as set out in this standard and in the standards in section 9. The terms of its use are set by the EU and more information can be found [online](#).

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

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



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



5. The EU organic logo must:
  - a) appear at least 9mm high and 13.5mm wide, or
  - b) appear 6mm high for very small packages, and
  - c) have a proportional height to width ratio of 1:1.5.
6. The EU organic logo may appear:
  - a) in negative, if the background of your packaging is dark.
  - b) in the single colour of your packaging if you are only able to print one colour.
  - c) with an outer line around it to improve how it stands out on coloured backgrounds.
  - d) in conjunction with other logos and text referring to organic, providing this does not overlap, obscure or change the logo.
7. The organic production logo of the European Union shall not be used in the labelling, the presentation or the advertising of such products, and shall not be used to advertise the mass caterer.

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

*(EC) 2018/848 Art. 32(1)(2)(3)*

*(EC) 2018/848 Art. 33(1)(4)(5)*

### SA NI 8.8.3 Declaring ingredient origin

1. When the EU logo is used you must also include a declaration in relation to the EU - **'EU agriculture'**, **'non-EU agriculture'**, or **'EU/non-EU agriculture'**. This must appear:
  - a) in the same visual field as the EU organic logo;

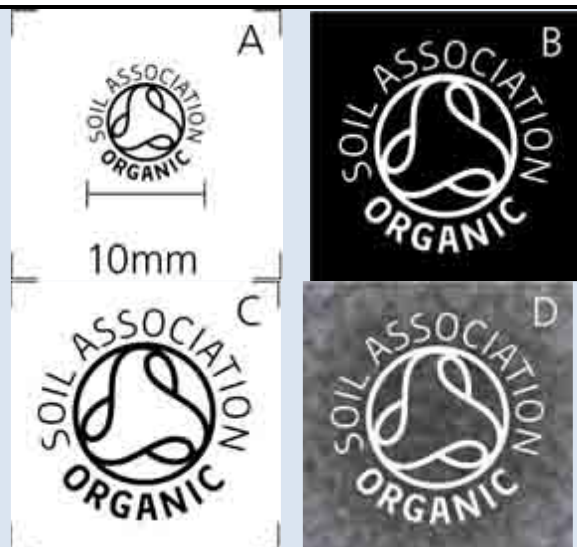
Products without packaging do not need to display the EU logo (see standard 8.14.2 for details of what you need to include).

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

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

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

<p>b) immediately below the certifier code, and c) no more prominent than the sales description.</p> <p>2. <b>The word 'Agriculture' may be replaced by 'Aquaculture'</b> where appropriate.</p> <p>3. You <b>can replace the words 'UK', or 'Non-UK', 'EU' and 'non-EU' with a particular country if all ingredients</b> were farmed or grown there. In this case only one declaration is required. You do not have to count small amounts of ingredients up to a total of 5% of the agricultural ingredients.</p> <p style="text-align: right;"><i>(EC) 2018/848 Art. 32(1)(2)</i> <i>(EC) 2021/279 Art. 3(3)</i></p>	
<p><b>SA NI 8.8.4 Using the Soil Association symbol on products</b></p> <p>1. You can only use the Soil Association symbol on organic products that meet the Soil Association standards.</p> <p>2. You must reproduce the symbol from original artwork and it must appear:</p> <ol style="list-style-type: none"> <li>complete and upright</li> <li>in proportion to the product description</li> <li>at least 10mm in diameter (example 'A')</li> <li>in black or white (examples 'B' and 'C')</li> <li>clearly visible</li> <li>clear and legible over the whole of a background, for example if used over a photograph (example 'D')</li> <li>no less prominent than the EU logo</li> </ol>	<p>For more information on how to become certified to the Soil Association standards and the use of our symbol, please refer to section 8.3.</p> <p>Retailers who are exempt from being certified (standard 8.3.2) may sell Soil Association certified products which include the SA symbol on their labelling, and make use of the Soil Association symbol in the marketing of those products provided it is clear and unambiguous as to which products the symbol applies.</p> <p>You can download the symbol pack directly from our <a href="#">website</a>. We also have the symbol available for use in Welsh and Gaelic.</p> <p>If you are using a Soil Association certified sub-contractor to label your product they may apply the Soil Association symbol to your packaging. Organic operators certified by other certification bodies can also apply the Soil Association symbol on your packs, but only if there is a Contract Symbol User Agreement in place with them. Please talk to the certification team to find out more.</p>



If you wish to use the symbol at a smaller size than 10mm in diameter (for example on very small packaging) or in a colour other than black and white, you must seek permission first.

3. The symbol must not appear:
- a) against a background that affects the legibility of the **symbol (example 'E')**
  - b) incomplete
  - c) at an angle
  - d) within an extra circle either of an outline or solid **colour (example 'F')**
  - e) **in more than one colour (example 'G')**
  - f) **with a different font or typeface (example 'H')**

Examples of how **not** to use the symbol are shown below.



*Soil Association higher standard*

**Why?**

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 compliant product meets our higher standards for animal welfare, health, consumer protection and the protection of the natural environment.

**Standards**

**SA NI 8.8.5 Using the Soil Association symbol off-product**

You may use the symbol on company stationery, promotional literature and websites if we certify a range of your products, providing it is not misleading to buyers as to which products the symbol applies.

*Soil Association higher standard*

**Guidance**

If you sell SA certified products and also non-SA certified products (including non-organic products), any use of the SA symbol must be clear and unambiguous as to which products it applies. Use of the symbol on email footers, invoices, websites **should be accompanied by an explanatory wording e.g. "We have a range of products which meet the Soil Association standards, see our product listings for more details"**, and within the product listing a clear identification of products. For contract manufacturers/packers wording describing the certified service offered should be **included, e.g. "We offer packing of products certified to Soil Association standards"**.

You can download the symbol pack directly from our [website](#). We also have the symbol available for use in Welsh and Gaelic.

**Why?**

The Soil Association symbol should only be used in relation to products or enterprises certified to Soil Association standards to avoid misleading consumers.

## SA NI 8.9 Detailed labelling requirements for feed

### What is this chapter about?

This section contains the specific requirements for labelling feed.

Standards	Guidance
<p><b>SA NI 8.9.1 Rules on describing feed</b></p> <ol style="list-style-type: none"><li>1. You may only describe livestock feed as organic, use the organic logo or refer to it as organic in trademarks or sales descriptions if:<ol style="list-style-type: none"><li>a) the processed feed complies with these standards, and</li><li>b) 100% of the ingredients of plant or animal origin are certified organic, and<ol style="list-style-type: none"><li>1. at least 95% of the total dry matter of the product is certified organic agricultural ingredients.</li></ol></li></ol></li><li>2. You must not describe feeds as organic that contain:<ol style="list-style-type: none"><li>a) in-conversion ingredients</li><li>b) permitted non-organic ingredients, and</li><li>c) more than 5% of total dry matter permitted non-agricultural ingredients.</li></ol></li><li>3. You may use the following statement on feeds which meet point 1 a) and point 2:<p><b>'may be used in organic production in accordance with Regulations (EC) No 2018/848'.</b></p><p style="text-align: right;"><i>(EC) 2018/848 art.30 (1)(6)</i></p></li></ol>	<p>If you cannot source 100% organic ingredients you need to demonstrate to us you have tried to source that ingredient as organic, recording who you have contacted and why an alternative organic ingredient is not suitable or available. You must obtain our permission before you use that non-organic ingredient.</p> <p>Refer to standard section 9 for the list of permitted non-organic ingredients for livestock feed and standard section 10 for permitted non-organic ingredients for aquaculture animal feed.</p> <p>These permissions will normally be for three months at a time. If you are replenishing your stocks within this time, you must source the ingredient as organic if it has become available</p>
<p><b>SA NI 8.9.2 Labelling requirements for feed</b></p> <ol style="list-style-type: none"><li>1. The term organic on feed labels must be:<ol style="list-style-type: none"><li>a) separate from the information required for feed labelling by regulations (EC) No 767/2009 on the labelling and marketing of feedstuff.</li><li>b) presented in a colour, format or character font that does not draw more attention to it than the description or name of the feed</li><li>c) accompanied in the same field of vision by details of the following on a dry matter basis:<ol style="list-style-type: none"><li>i. percentage of organic feed ingredients</li></ol></li></ol></li></ol>	<p>Link to regulation <a href="#">(EC) No 767/2009</a> on the placing on the market and use of feed, amending European Parliament and Council Regulation (EC) No 1831/2003 and repealing Council Directive 79/373/EEC, Commission Directive 80/511/EEC, Council Directives 82/471/EEC, 83/228/EEC, 93/74/EEC, 93/113/EC and 96/25/EC and Commission Decision 2004/217/EC</p>

<ul style="list-style-type: none"> <li>ii. percentage of in-conversion feed ingredients</li> <li>iii. percentage of non-organic feed ingredients</li> <li>iv. percentage of feed ingredients of agricultural origin</li> </ul> <p>d) accompanied by a list of all feed ingredients.</p> <p>2. The label may be accompanied by a reference to the requirement to use feedstuffs in accordance to standards 9.1.12 and 9.1.13.</p> <p style="text-align: right;"><i>(EC) 2018/848 Art. 30(2)</i></p>	
<p><b>SA NI 8.9.3 In-conversion products</b></p> <p>1. In conversion products of plant origin may bear the indication '<b>in-conversion</b>' providing that:</p> <ul style="list-style-type: none"> <li>a) it has to have been grown on land that has gone through at least a 12 month conversion period before the crop was harvested</li> <li>b) you ensure <b>any reference to 'in-conversion' is not more prominent</b> in colour, size and style of lettering than the sales description of the product</li> <li>c) the product contains only one agricultural ingredient, which must be of plant origin, either processed or unprocessed, and</li> <li>d) the indication includes the certifier code in the same visual field as the reference to in-conversion.</li> </ul> <p>2. You must <b>not</b> use the EU logo on in-conversion products.</p> <p style="text-align: right;"><i>(EC) 2018/848 III Art.10 4)(b)</i>  <i>(EC) 2018/848 Art. 30(3)</i>  <i>EC 2018/848 Art. 33 (1)</i>  <i>(EC) 2020/464 Art. 23</i></p>	

#### SA NI 8.9.4 Compulsory indications for labelling feed

1. Where feed products are labelled as organic, the labelling must include the following:
  - a) When the EU logo is used, an indication of where the ingredients were farmed as referred to in standard 8.8.3.
  - b) The code of the certifier who certifies the company that applies the labels (which may or may not be you). This must appear in the same visual field as the EU organic logo.
  - c) A traceability code, such as a batch or date code.
  - d) The EU logo, statement of agricultural origin and code of the certifier must be marked in a conspicuous place in such a way as to be easily visible, clearly legible and indelible.

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

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

*(EC) 2018/848 Art. 32(3)*

*(EC) 2018/848 Annex III(2.1.1)(d)*

Guidance for each point is set out below:

- a) Statement of agricultural origin

**See standard 'Declaring ingredient origin' (8.8.3)** for details.

- b) Certifier code

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

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

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

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

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

- c) Traceability code

Your labelling must include a traceability code. Please refer to the record keeping standards (8.7) for details.

## SA NI 8.10 Making claims on your labels

### What is this chapter about?

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

### Standards

#### SA NI 8.10.1 Using accurate descriptions

1. References to organic production, as described in standard 8.8.1 can only be used to describe products (in labels, advertising and commercial documents on products) that meet the requirements of these standards, unless the term is not being used in relation to agricultural products in food or feed which fall under the scope of these standards.
2. You must **not** use any terms, including terms used in trademarks, labels or advertising, that could mislead consumers into believing products are organic when they are not.

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

### Guidance

Your sales description and product name will need to accurately describe your **product**. **You can't use the word organic, even if it is part of your company trade name, in relation to non-organic products (e.g. on labels).** Refer to standard 8.8.1 for further details.

#### Substantiating claims


You will need to be able to substantiate any claims that you make on your labels.

For example:

**You should not use phrases such as 'GMO free' unless you can prove this, if challenged.** Instead you could use:

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

**You should not use phrases such as 'pesticide free' unless you can prove this, if challenged.** Instead you could use:

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

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

#### Labelling must not be misleading

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

For example if:

- you label your product as 'organic mint biscuits', it must contain organic mint.

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

### Labelling claims



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

Visit this [website](#) for details.

## SA NI 8.11 Preserving organic integrity

### What is the chapter about?

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

### Standards

#### SA NI 8.11.1 Reducing the risk of contamination

1. In order to avoid contamination with products or substances that are not authorised for use in organic production, you must take the following precautionary measures:
  - a) put in place and maintain measures that are proportionate and appropriate to identify the risks of contamination of organic production and products with non-authorised products or substances, including systematic identification of critical procedural steps;
  - b) put in place and maintain measures that are proportionate and appropriate to avoid risks of contamination of organic production and products with non-authorised products or substances;
  - c) regularly review and adjust such measures;
  - d) document the risks identified and the measures you put in place, and
  - e) comply with other relevant requirements of these standards that ensure the separation of organic, in-conversion and non-organic products.

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

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

### Guidance

Examples of risks include:

#### Environmental

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

#### Management

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

#### Risk products

- Chemical or GM contamination from non-organic inputs (e.g. manure, feed, minerals, pesticides, fertilisers).
- Using risk ingredients – they may be a risk depending on what they are or where they come from. For example, some ingredients like maize and soya from countries like USA, Brazil, Argentina and Canada have a higher risk of being contaminated by GMOs.
- Residues or contaminants from packaging, such as synthetic coatings for cheese if they contain fungicides or wood that has been treated with preservatives.



You must document how you manage organic integrity, for example through your HACCP or quality management system.

Where pesticide residue testing is carried out we recommend it is carried out by a laboratory accredited to the ISO 17025 standard. If possible, the actual test method should also be accredited to ISO 17025 or equivalent.

	<p>Staff training is an important way to ensure that risk of contamination is minimised. Ensure that all new staff are adequately trained and that all staff are trained as and when changes are made to the Soil Association organic standards and your own operational procedures.</p>
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<p><b>SA NI 8.11.2 Genetic modification</b></p> <ol style="list-style-type: none"> <li>1. If a product contains GMOs, consists of GMOs or is produced from GMOs it must not be labelled or advertised with reference to organic production.</li> <li>2. GMOs, products produced from GMOs, and products produced by GMOs shall not be used in food or feed, or as food, feed, processing aids, plant protection products, fertilisers, soil conditioners, plant reproductive material, micro-organisms or animals in organic production. You must be able to demonstrate the above.</li> <li>3. For food and feed products in the EU, Directive 2001/18/EC, Regulation (EC) 1829/2003 or Regulation (EC) 1830/2003 are applicable, and you may rely on labels or any other accompanying documents to confirm that they are non-GM, unless you have other information that the products do not meet the Directive and Regulations listed above.</li> <li>4. For products that are not food or feed, or products that could be produced by GMOs or for products we are certifying outside the EU, you will need to get confirmation from your suppliers, in the form of a non-GM declaration, that the products supplied have not been produced from or by GMOs. <i>(EC) 2018/848 Art. 11</i></li> </ol>	<p>In the EU, if a product contains GMOs or their derivatives then it must be labelled as such, (as described in 8.11.2.3) so the regulation allows labels to be relied upon as evidence to indicate whether food contains GMOs or their derivatives. This would apply to products such as agricultural crops, like maize and soya, or their derivatives like lecithin or starch. However, Directive 2001/18/EC, Regulation (EC) 1829/2003 and Regulation (EC) 1830/2003 do not extend to the use of ingredients produced by genetically modified micro-organisms. For example, enzymes and vitamins. This means that it cannot be automatically assumed that a product complies with the specific GMO requirements of the organic regulations. For this reason, we require a completed GMO declaration for all products that may be a GM risk.</p> <p>Our GMO declaration form explains which additives, processing aids and ingredients are GMO risks. The certification team can also confirm any other ingredients which are a GMO risk.</p> <p>There is a specific form to be used for licensees producing products under a Soil Association Standards license and a separate form to use for licenses producing product under an EU-only licence. This is because the Soil Association has additional requirements in this area, as outlined in 8.11.2.5.</p> <p>Please contact us if you need a blank template of the non-GM declaration form for your suppliers to complete.</p> <p><b>Please note:</b> The GMO declaration expires 12 months from the date signed. Supporting information must be dated within 12 months of sending to SA Certification. If older than 12 months, you must check with the supplier that the statement is still valid and provide evidence of this to SA Certification. An updated GMO declaration is not required if you have not re-ordered the product since originally submitting evidence.</p>
<ol style="list-style-type: none"> <li>5. For Soil Association products and ingredients, you will need to provide additional information to demonstrate their non-GM status. <i>Soil Association higher standard</i></li> </ol>	

	<p>8.11.2.3 also says, if you have other information that the products do not meet the GM labelling requirements then you cannot rely on the information stated on the label. For example, test results which show GM DNA in the product. If you or a third party tests any of your organic products and gets a positive result, you must inform us of that result as soon as possible.</p> <p>Farmers purchasing animal feeds may rely on the information provided on the labels, or accompany documents. Feed used must be certified organic so any checks on GM status will have been done by the feed processors.</p> <p>As part of due diligence and controlling risks, operators who import/process/trade GM risk organic ingredients may wish to carry out testing for GMOs. For example, soya or maize products. Testing should be to 0.1% or lower* and not just to 0.9%.</p> <p>* Some laboratories can provide testing to a limit of quantification (LOQ) below <b>0.1%. Please refer to standard 5.6.2 for action to take if you detect GMO's in an organic product, or organic ingredient.</b></p> <p>The European regulations and directives referred to in the standard only apply to product within the EU market. This means that if we are certifying your business outside the UK/EU, supplier declarations will be required for all GM risk ingredients and feed to confirm the products have not been produced from or by GMOs.</p>
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**Why?**

GM ingredients have no place in organic food. In order to provide additional assurance that Soil Association certified products and ingredients do not contain GM, we require suppliers of risk products and ingredients to provide additional verification to prove their non-GM status.

<p><b>SA NI 8.11.3 Nanoparticles</b></p> <p>1. Organic food must <b>not</b> contain or consist of engineered nanoparticles.</p> <p style="text-align: right;"><i>(EC) 2018/848 Art. 3(63)</i> <i>(EC) 2018/848 Art. 7 e)</i></p>	<p>The definition of engineered nanomaterial, as stated in (EC) 2015/2283 is as follows:</p> <p><b>'engineered nanomaterial' means any intentionally produced material that has one or more dimensions of the order of 100 nm or less or that is composed of discrete functional parts, either internally or at the surface, many of which have one or more dimensions of the order of 100 nm or less, including structures, agglomerates or aggregates, which may have a size above the order of 100 nm but retain properties that are characteristic of the nanoscale.</b></p>
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	<p>Properties that are characteristic of the nanoscale include:  (i) those related to the large specific surface area of the materials considered;  and/or  (ii) specific physico-chemical properties that are different from those of the non-nanoform of the same material.</p> <p>Examples of products that we know may contain manufactured nanoparticles and that are commercially available include titanium dioxide and zinc oxide used in health and beauty products. The manufactured nanoparticle versions of these products are transparent.</p>
<p><b>SA NI 8.11.4 Nanoparticles in organic products</b>  1. In addition to standard 1.11.3, all other organic products (including feed) within the scope of these standards must contain engineered nanoparticles  2. This standard does not apply to incidental nanoparticles.</p> <p style="text-align: right;"><i>Soil Association higher standard</i></p>	<p>The definition of engineered nanomaterial, as stated in (EC) 2015/2283 is as follows:  <b>'engineered nanomaterial' means any intentionally produced material that has one or more dimensions of the order of 100 nm or less or that is composed of discrete functional parts, either internally or at the surface, many of which have one or more dimensions of the order of 100 nm or less, including structures, agglomerates or aggregates, which may have a size above the order of 100 nm but retain properties that are characteristic of the nanoscale.</b></p> <p>Properties that are characteristic of the nanoscale include:  (i) those related to the large specific surface area of the materials considered;  and/or  (ii) specific physico-chemical properties that are different from those of the non-nanoform of the same material.</p> <p>Examples of products that we know may contain manufactured nanoparticles and that are commercially available include titanium dioxide and zinc oxide used in health and beauty products. The manufactured nanoparticle versions of these products are transparent.</p> <p>Incidental nanoparticles not prohibited by this standard include:</p> <ul style="list-style-type: none"> <li>• Substances that are incidental by-products of other manufacturing processes (such as milling or homogenisation).</li> <li>• Naturally occurring nanoparticles, for example, from volcanic eruptions, in wood smoke or sea spray.</li> </ul>

## Why?

Nanomaterials may 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.

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.

Nanomaterials include:

- nanoparticles and nanoemulsions
- 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.

These are examples of known and developing uses of nanotechnology:

- food additives, such as for flavouring, enhanced absorption of nutrients or modifying texture
- in health and beauty products, such as in transparent mineral sunscreens and make-up products
- in 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
- environmental, such as soil remediation
- pesticides, such as pesticide delivery in nanoemulsions, and
- textiles, such as stain and water resistant coatings.

## SA NI SA 8.12 Cleaning

### What is this chapter about?

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

### Standards

#### 8.12.1 Cleaning measures

1. You must have suitable cleaning measures in place to avoid contamination and maintain the integrity of your products throughout production, processing and storage.
2. You must monitor your cleaning measures to make sure they are effective, adjusting measures where appropriate, and keep records to show that you have done this.
3. If you process or store both non-organic and organic at the same site, you must ensure organic processing or storage is only carried out once suitable cleaning of the equipment and/or storage area(s) has been carried out.

*(EC) 2018/848 Art. 28*

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

*(EC) 2018/848 Annex III 3(b)(I)*

### Guidance

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

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

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

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



Records of cleaning measures.

#### Cleaning chemicals

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

Sanitizers containing quaternary ammonium compounds or QACs/QUATs, such as Benzalkonium Chloride (BAC) or Didecyl Dimethyl Ammonium Chloride (DDAC) are difficult to remove from surfaces, and if not adequately rinsed will

result in residues in the organic product. Brand names include Deosan, Detsan, Foamsan, Quatsan.

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

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

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

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

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

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

A list of products for cleaning and disinfection substances and products will be made available in 2026.

### **Non-dedicated equipment**

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

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

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


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

### **Bleed runs and purges**

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

When you carry out a bleed run or purge of equipment, you need to calculate how much organic product needs to go through the system to remove all residue of non-organic product. This amount needs to be stipulated in your cleaning procedure and you need to record when you do bleed runs along with the quantities of purge material you have used. This figure will be used when carrying out your mass balance calculation (see record keeping standards – 8.7).

	<p><b>Monitoring your cleaning measures</b></p> <p>You will need to have a system for checking that cleaning has been undertaken and that it is effective to remove residues of non-organic material and/or previous production. This could involve visual inspection, micro-biological testing, testing to ensure sanitisers have been removed from organic food contact surfaces, ATP testing.</p> <p>The European Commission will be releasing detailed rules for cleaning and disinfection of processing and storage facilities in 2026.</p>
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<h2>SA NI 8.13 Pest control</h2>	
<p><b>What is this chapter about?</b></p> <p>The standards in this section detail how pests are controlled in and around facilities where you carry out organic activities. Pest control in organic production and storage areas should prevent birds, rodents, insects or other pests contaminating organic foods or spreading disease. Pest control should aim, in the first instance, to prevent infestation rather than depend on treatments.</p>	
<h3>Standards</h3>	<h3>Guidance</h3>
<p><b>SA NI 8.13.1 Preventing contamination by pests and pest control products</b></p> <ol style="list-style-type: none"> <li>1. You must design and operate your buildings and controls to reduce the risk of contamination by pests.</li> <li>2. You must ensure when implementing preventative measures in organic areas that you take precautionary proportionate and appropriate measures to avoid the risk of contamination of organic products.</li> </ol> <p><i>(EC) 2018/848 Art.28; Annex II II (1.5.1.7)</i></p>	<p>Your procedures must include the measures you have in place to reduce the risk of contamination by pests. This should include measures to prevent and control wild birds, rodents and insects from getting into your buildings such as:</p> <ul style="list-style-type: none"> <li>• flyscreens</li> <li>• pheromones in traps and dispensers, for monitoring pest levels or as attractants and sexual behaviour disrupters</li> <li>• effective covers of waste bins</li> <li>• sealing gaps and entry points.</li> </ul>
<p><b>SA NI 8.13.2 Treating infestations in organic products or areas used for organic products</b></p> <p>If you find an infestation in organic products, on sacks or containers, in areas used for handling/storing organic products or in areas not used for organic products, you must only use pest control methods which do not contaminate the organic product.</p> <p><i>(EC) 2018/848 Art.28(1)</i></p>	<p> If you use pest control methods, you will need to keep records of:</p> <ul style="list-style-type: none"> <li>• what pests you have found</li> <li>• what chemicals, methods and equipment you used on them</li> <li>• who did the treatment, when and which area or equipment was treated, and</li> <li>• what precautions you took to prevent contamination of organic products.</li> </ul> <p>For example, if you need to use pyrethrum as a spray or fog to control insects:</p>

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

Please note that some products have a long residual activity and must only be used in such a manner that the residues will not contaminate the organic product. For example, if you plan to use products that migrate easily, or have longer residual activity such as synthetic pyrethroids, organophosphorus, carbamate or organochlorine compounds then you must put in place additional safeguards to prevent migration or contamination.

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


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

You should make your pest control contractor aware that your unit is handling organic products and that you must comply with pest control procedures in section 8.13 of Soil Association standards.

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

Control methods which are appropriate for use on organic products include:

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

	<p><b>Control methods in organic areas</b></p> <p>Control methods which are appropriate for use in organic areas include, but are not limited to:</p> <ul style="list-style-type: none"> <li>• desiccant dusts such as diatomaceous earth and amorphous silica, preferably from naturally occurring sources</li> <li>• electric flying insect control units, with shatterproof tubes that are positioned and cleaned correctly</li> <li>• tamper resistant bait stations that contain legally approved pesticides</li> <li>• sticky boards for insects</li> <li>• humane electronic rodent repellents such as floor mats</li> </ul>
<p><b>SA NI 8.13.3 Using rodent glue boards</b></p> <p>You may only use glue boards for rodents as a last resort and you must:</p> <ol style="list-style-type: none"> <li>provide evidence to show that other methods of trapping have failed or are not appropriate, before you use the glue boards;</li> <li>use them according to industry best practice;</li> <li>check rodent glue boards at least once every 12 hours including at weekends and Bank Holidays, as required by the <i>Pest Management Alliance</i> code of practice, and</li> <li>keep a record of each check.</li> </ol> <p style="text-align: right;"><i>Soil Association higher standard</i></p>	<p>Glue boards should only be used as a last resort and you will need permission from the certification team before using them. You will need to let us know what measures you have already tried, such as bait stations and proofing the unit.</p> <p> Records of checks</p> <p>Glue boards should not be viewed as a permanent solution to a pest problem. The certification team can give you permission to use glue boards but only for short periods of time to allow you to deal with a pest issue. Your pest controller will be able to make recommendations for how many trappings will be required.</p> <p>This standard applies to the whole licensed unit. However, we recognise that in some cases you may not have ownership or control over the whole site – e.g. if you are renting a room in a storage facility. In these cases you must make all efforts possible to create a dialogue with the building manager and/or the pest control company responsible for the site to ensure that you are consulted prior to use of glue boards, or other pest control measures which could affect your organic status, such as fogging.</p> <p>See the <a href="#">Code of Practice on the Humane Use of Rodent Glue Boards</a> for more information.</p>
<p style="text-align: center;"><b>Why?</b></p> <p>In order to protect public health within high-risk environments, the use of rodent glue boards remains an important last option when all other control methods have been considered and deemed ineffective. However, their use does raise serious animal welfare concerns. This standard</p>	

ensures that glue boards are only used as a last resort and only by persons who have been given adequate training and are competent in the effective and humane use of this technique.

## SA NI 8.14 Transport, dispatch and receipt of goods

### What is this chapter about?

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

### Standards

#### SA NI 8.14.1 Collection of products and transport to preparation units

If you are collecting organic, in-conversion and non-organic products at the same time, you must have measures in place to prevent any possible mixing or exchanges between organic, in-conversion and non-organic products and you must be able to clearly identify the organic and in-conversion products. Your collection records need to indicate the collection days, hours, collection circuit and the time and date when products were received.

*(EC) 2018/848 Art.23(1)*

### Guidance



Collection records

#### SA NI 8.14.2 Labelling & transporting products

1. If you send organic or in-conversion product to another company, including retailers and wholesalers you must:
  - a) ensure it is transported in appropriate packaging containers or vehicles closed in such a way that would prevent alteration, including substitution, of the content cannot be achieved without manipulation or damage of the seal.
  - b) label it clearly, with;
    - (i) the product name and its organic status  
the name and address of the operator, and, if different, the seller or owner of the product
    - (ii) include our certification body code
    - (iii) product traceability code, such as batch or lot number
    - (iv) % organic content of the product (if less than 95%).

The above information may solely be on an accompanying

For additional requirements for labelling of retail packed products, please refer to section 8.8.

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




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



Records of transportation of loose organic products.

However you choose to transport your products, you will need to make sure you have minimised the risk of contamination or substitution with non-organic products by using clear labelling and separation. For example, if you

<p>document, provided that document can be undeniably linked with the product packaging, container or vehicular transport.</p> <p>The accompanying document must also include information on the supplier or transporter.</p> <p>2. You do not need to use closed packaging, containers or vehicles if:</p> <ol style="list-style-type: none"> <li>transport takes place between two organically certified operators</li> <li>the transport includes only organic or in-conversion products</li> <li>products are accompanied by a document containing the information required in point 1 above</li> <li>both the sending and receiving operators keep records of the transportation.</li> </ol> <p style="text-align: right;"><i>(EC) 2018/848 Annex III (2.1)(2.2)</i></p>	<p>are transporting loose fruit and vegetables in open top boxes, consider transporting the organic or non-organic in separate vans. Or, close the tops of the boxes containing organic to prevent accidental contamination.</p>
<p>3. For Soil Association certified products which are not pre-packaged, (bulk labelling) the label must include either the Soil Association symbol or the words 'Soil Association <b>Organic</b>'. <b>For unpackaged product, (e.g. grain, milk, dispatching unprocessed fruit and vegetables from farm)</b> this information must go on the accompanying paperwork. Refer to standard 5.8.3 for the requirements for use of Soil Association symbol on pre-packaged product (retail packed).</p> <p style="text-align: right;"><i>Soil Association higher standard</i></p>	
<p><b>Why?</b></p> <p>Soil Association certified products have been produced and processed to organic standards that are higher than the EU organic regulation.  <b>Writing 'Soil Association Organic' on the packaging helps to identify products that have met these higher standards.</b></p>	
<p><b>SA NI 8.14.3 Receiving organic products</b></p> <p>When you receive an organic or in-conversion product you must check, upon delivery that the product is labelled according to standard 8.14.2 above and packed appropriately so that it cannot be mistaken or mixed up with other products.</p>	<p>When receiving goods from other units or operators you need to have a system in place for checking the organic status of the products and have records to show these checks are always made.</p>

<p>You must crosscheck that the label on the product matches the information on the accompanying documents and provide an account of how you check goods upon receipt. <i>EC) 2018/848 Annex III(5)</i></p>	<p> Please see the record keeping standards (8.7) for details of the information you will need to record.</p> <p>If you cannot be sure about the organic status of a delivery, for example if information is missing or incorrect, you will need to either:</p> <ul style="list-style-type: none"> <li>• get written confirmation from the supplier</li> <li>• send it back</li> <li>• sell it as non-organic</li> <li>• use it in non-organic products.</li> </ul>
<p><b>SA NI 8.14.4 Additional rules for transporting feed</b></p> <p>1. In addition to standard 8.14.2, when transporting feed you must:</p> <ol style="list-style-type: none"> <li>a) ensure that the transport of organic feed, in-conversion feed and non-organic feed is effectively separated physically</li> <li>b) ensure that the transport of finished organic feed is effectively separated physically or in time from the transport of other finished products</li> <li>c) label it clearly, either on the product or on accompanying documentation undeniably linked to it so that the recipient can easily identify: <ol style="list-style-type: none"> <li>i) the product or a description of the compound feedstuff and its organic status.</li> <li>ii) the name and address of the operator, and, if different, the seller or owner of the product.</li> </ol> </li> </ol> <p>2. If you use vehicles or containers that have been used to transport non-organic products, you must:</p> <ol style="list-style-type: none"> <li>a) ensure they are thoroughly clean before transporting organic products. The cleaning measures used must be appropriate to the risks, and the effectiveness of the measures must be checked before transporting organic products</li> <li>b) assess and implement measures to ensure that non-organic feed cannot be mistaken or mixed up with organic. Where necessary you may be asked to guarantee this</li> </ol>	<p> Records of cleaning measures</p> <p> Records of all transport operations</p>

<p>c) keep documentary records of these transport operations.</p> <p>3. You must keep records of transport operations, including the quantity of products at the start and of each individual quantity delivered.</p> <p style="text-align: right;"><i>(EC) 2018/848 Annex III (2.1.1)(b)</i> <i>(EC) 2018/848 Annex III Part V(5)</i></p>	
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SA NI 8.15 Storage of products	
What is this chapter about?	
This section details the standards for storing and handling organic products.	
Standards	Guidance
<p><b>SA NI 8.15.1 General separation</b></p> <p>You must manage your organic storage areas and containers in such a way to</p> <p>a) ensure identification of lots and,</p> <p>b) avoid any mixing with or contamination from products or substances that we do not allow in these standards. Your organic storage areas, containers and products must be clearly identifiable at all times.</p> <p style="text-align: right;"><i>(EC) 2018/848 Annex III (7.1)</i></p>	<p>Demonstrate that your organic products and lots are clearly identified and separated from areas used for other purposes. Examples include, but are not limited to:</p> <ul style="list-style-type: none"> <li>• <b>identify the room, area, or racking with the word 'organic' to show that it is for storing organic products</b></li> <li>• identify all organic materials clearly to avoid accidental contamination</li> <li>• have sufficient space or barriers around the organic storage area to stop accidental contamination</li> <li>• only use stores, bins and containers that are made of materials suitable for contact with the food they are to store</li> <li>• dedicate and identify bins and containers as organic</li> <li>• prevent contamination by birds, insects and vermin</li> <li>• clean the stores regularly so that there are no residues which could contaminate organic products or encourage pests.</li> </ul> <p>Describe in your procedures how you avoid any mixing or contamination from products or substances not permitted in these standards.</p> <p><b>Also refer to the 'preserving organic integrity' section 8.11, for details of contamination, and products and substances we do not allow.</b></p>
<p><b>SA NI 8.15.2 Handling and separating organic and non-organic products</b></p> <p>When you use the same equipment and premises to store and</p>	<p><b>Also refer to the 'preserving organic integrity' section 8.11, for details of contamination and products and substances we do not allow.</b></p>


handle both organic and non-organic products you must:

- a) avoid the risk of mixing and exchanging organic and in-conversion products with other products and foodstuffs by clearly identifying and separating them during storage, handling and production , and
- b) effectively clean equipment and storage areas used to handle or store non-organic products before handling or storing organic and in-conversion products.

*(EC) 2018/848 Annex II IV (1.5); Annex III (7.4)*

## SA NI 8.16 Packaging

Following feedback from licensees we have paused the implementation of our 2024/25 updated packaging standards. Whenever we review our higher standards, the process is focused on achieving impact through best practice and reasonable implementation. The implementation of the updated packaging standards has highlighted challenges with conveying technical information about packaging through supply chains and so has been paused until further notice whilst we undertake a further review. This is an important topic which we are committed to getting right. Please direct any feedback to [standards@soilassociation.org](mailto:standards@soilassociation.org).

Standards	Guidance
<p><a href="#">SA NI 8.16.1 Scope</a></p> <p>These standards apply to packaging of products that you introduce into the supply chain.</p> <p>We define packaging as all primary (retail), secondary (grouping, display) and tertiary (transport) materials used for:</p> <ul style="list-style-type: none"> <li>• containing</li> <li>• protecting</li> <li>• preserving</li> <li>• handling</li> <li>• storage</li> <li>• delivery</li> <li>• labelling</li> <li>• marketing, and</li> <li>• presentation of your products.</li> </ul> <p>Note - we include bulk bins but not transport pallets in this</p>	<p> <b>Packaging legislation</b></p> <p>This standard applies to products you process, pack or label, (including on farm), or have contract made for you, (including if <b>you're a contracted</b> symbol user). This standard does not apply if you purchase an already certified product (for example, a wholesaler buying an already certified product). In this case you do not have to supply information on the packaging of that purchased product.</p> <p>Keep in mind that you must make sure your packaging meets all relevant legislation relating to packaging, packaging waste and materials in contact with food.</p> <p>For example, for products sold in the EU such legislation would include, but is not limited to:</p> <ol style="list-style-type: none"> <li>1. the <a href="#">Defra regulations on extended producer responsibility</a> for packaging products.</li> <li>2. the <a href="#">European Parliament and Council Directive on Packaging and Packaging</a></li> </ol>

<p>definition.</p> <p><i>Soil Association higher standard</i></p>	<p><a href="#">Waste (94/62/EC)</a></p> <p>3. the <a href="#">European Standard for Compostable Packaging (EN13432)</a> – if you are using compostable packaging.</p> <p>4. applicable legality legislation for cellulose based materials, this means the <a href="#">UK Timber Regulations</a>, in GB, and the <a href="#">EU Deforestation Regulations</a>, in Northern Ireland and the EU.</p> <p>Environmental information claims and symbols on your packaging need to be clear, truthful and accurate. In the UK, you will need to make sure your packaging conforms to the <a href="#">Defra Green Claims code</a>. For further information on what constitutes primary, secondary and tertiary packaging please refer to the <a href="#">Defra definitions of packaging class data</a>.</p> <p>These standards do not apply to outer packaging used to deliver the product to consumers via postal/courier service, such as postal bags/envelopes, boxes and other packaging materials used to protect contents.</p> <p>These standards do not apply to retail bags used by licensed operators, for <b>example, bags for loose fruit and veg used by a retailer or farmers' market.</b></p> <p>To ensure that your packaging products are as widely recycled as possible we recommend using the <a href="#">OPRL guidelines on labelling</a> to communicate whether products are recyclable at kerbside across the UK.</p>
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[Why?](#)

The production, use and disposal of packaging can have a big impact on the environment and human health. We believe that organic products should be packaged in ways that reduce the negative impacts of packaging. This fits with the principles of protecting the environment and biodiversity that underpin organic food and farming, and meets consumer expectations of organic products.

Packaging serves an important role in preventing food waste by protecting and extending the shelf life of products. It also helps to protect consumers by preventing contamination and substitution of organic products with non-organic alternatives. These packaging standards aim to maximise the benefits and avoid the negative impacts of packaging.

<p><a href="#">SA NI 8.16.2 Chlorine bleached paper or cardboard</a></p> <p>If you use corrugate, bleached paper or cardboard, it must be</p>	<p>Demonstrate that you have not used chlorine-based processes in manufacture, for example with a packaging specification for all materials used kept on file.</p>
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totally chlorine free (TCF) or elemental chlorine free (ECF).  
Recycled paper must be process chlorine free (PCF).  
*Soil Association higher standard*

### Why?

The use of chlorine bleaching has a high environmental impact and its manufacture can result in the release of toxic chemicals such as dioxins and other pollutants.

#### SA NI 8.16.3 Paper, card and wood-pulp packaging products\*

Any paper, card and pulp packaging materials from forest ecosystems must be sourced responsibly.

*Soil Association higher standard*

\*The implementation of this standard is paused while a review is undertaken.

**Adequate evidence of compliance with this standard is demonstration that packaging products carry certification from Forest Stewardship Council (FSC) or the Programme for the Endorsement of Forest Certification (PEFC).**

**You must ensure that the invoices for paper, card and wood-pulp products you purchase include a valid chain of custody claim from FSC or PEFC.**

#### Licensees can:

- source products which carry source FSC or PEFC certification from suppliers,
- obtain an independent FSC or PEFC chain of custody certificate,
- establish [FSC](#) or [PEFC](#) group certification with other businesses (suitable for small businesses).

See the [FSC website](#) and/or the [PEFC website](#) for more information on the certification process and to obtain approved materials.

**When using recycled paper/card material your packaging must be compliant with the approved certification schemes from PEFC or FSC, for example for FSC these include 'FSC Mix' and 'FSC Recycled' labels, more information on [FSC labelling is available here](#).**

This requirement does not apply when paper/card is derived from outside of forest ecosystems, this can include from agricultural wastes and grasses such as miscanthus. Non-timber forest products (e.g. bamboo or cork) are not within the scope of this standard but we recommend FSC/PEFC certification is sought where applicable for these products.

### Why?

Forests are fundamental in responding to the challenges we face, and to ensure a sustainable future. They regulate ecosystems, protect biodiversity, support livelihoods and help stabilise the climate. Paper packaging makes up more than half of the paper and pulp used in Europe, and this is projected to rise as many look to transition away from plastic packaging. Ensuring that products are deforestation-free is a core goal for the organic movement.

**SA NI 8.16.4 Plastic materials, coatings, dyes or inks containing phthalates\***

You must **not** use plastic materials, coatings, dyes or inks that contain phthalates.

*Soil Association higher standard*

**\*The implementation of the changes to this standard are paused while a review is undertaken.**

Demonstrate that you have not used these materials, for example with a packaging specification for all materials used kept on file.

The restriction applies to plastic materials, coatings, dyes, or inks in contact with foodstuffs.

To avoid phthalates in packaging materials we recommend:

- a. avoid PVC and use plastics that do not require plasticizers for flexibility, such as polyethylene, e.g., PET, HDPE, and LDPE.
- b. using non-phthalate-based plasticizers which are widely available on the market, see the [ChemSec marketplace](#) for more options.
- c. consider whether packaging is necessary or if there are non-plastic alternatives.

**Why?**

Phthalates are a group of chemicals used as a plasticizer in the manufacture of many plastics, giving flexibility to more brittle materials. Phthalates can have a negative impact on human and environmental health, including endocrine disruption in humans and effects on reproduction in all studied animal groups. They are not chemically bound to the material to which they are added meaning they can continuously leach into food products as a food contact material or into the environment.

**SA NI 8.16.5 PVC and other chlorinated plastics\***

Polyvinyl chloride (PVC) or any other chlorinated plastics can only be used when alternative materials that deliver a technically (or legally) required function are **not** available. See guidance for more details.

*Soil Association higher standard*

You must demonstrate that you have not used these materials, for example with a packaging specification for all materials used kept on file.

This **restriction applies to all chlorinated plastics** which includes:

- polyvinyl chloride (PVC)
- vinyl chloride

There are some specific circumstances where we are aware that no functional alternatives to PVC or chlorinated plastics currently exist. For example, in cases where packaging must have adequate barrier properties to comply with food safety requirements. These must be demonstrated as part of the packaging submission form.

	<p>Packaging applications where the use of PVC or chlorinated plastics can be used:</p> <ul style="list-style-type: none"> <li>• metal jar lids or caps (e.g. for jams, sauces and baby food)</li> <li>• tamper evident seals on jar lids or caps, and</li> <li>• linings or seals of coffee capsules or pods</li> </ul> <p>We will keep these exceptions under review as innovation for functional alternatives develops.</p>
<p style="text-align: center;"><b>Why?</b></p> <p>The production, use and disposal of PVC are associated with a range of environmental and human health issues. PVC often contains additives which are added to improve flexibility and plasticity, including phthalates. PVC can also contain other toxic substances such as chlorinated paraffins, organic tin compounds and alkyl phenols. Chlorinated plastic materials are very difficult to recycle and can act as a contaminant when added to other plastic recycling systems, rendering output materials unfit for use.</p> <p>The environmental hazards of PVC go beyond those associated with other plastics. Some of today's most worrying environmental contaminants are released during the production of PVC or its feedstocks and during the disposal of PVC products.</p>	
<p><b>SA NI 8.16.6 Non-GM packaging</b></p> <p>You must <b>not</b> use packaging materials or substances that contain, have been derived from, or manufactured using genetically modified organisms or genetically engineered enzymes, unless alternative materials are not available or not possible to verify, as indicated in the guidance section of this standard.</p> <p style="text-align: right;"><i>Soil Association higher standard</i></p>	<p>You must seek non-GM sources of packaging materials. This applies to all materials derived from plant-based sources, including:</p> <ul style="list-style-type: none"> <li>• polylactic acid (PLA)</li> <li>• polyhydroxyalkanoates (PHA)</li> <li>• polybutylene succinate (PBS)</li> <li>• different starch blends.</li> </ul> <p>To mitigate the risk of GM source material in packaging products we recommend you request product specification lists for any compostable or biodegradable packaging products. Biopolymers are often made from natural sugar sources derived from crops such as maize and sugarcane, which are both considered GM risk crops. When sourcing materials it is important to request confirmation from your supplier of the source crop material and whether it is from a country where GM crops are permitted.</p> <p>Adequate demonstration of non-GM for packaging materials includes:</p> <ul style="list-style-type: none"> <li>• Raw materials made from organic crops</li> <li>• Non-GMO Project certification (<a href="#">more info here</a>)</li> <li>• IP or PCR testing results for the raw materials</li> </ul>

	<p>It is not technically possible to verify the non-GM status of certain components at different stages of the packaging manufacturing process. As a result, such components are exempt from the requirements of these standards. The exempt components are:</p> <ul style="list-style-type: none"> <li>• glues,</li> <li>• labels,</li> <li>• inks and dyes applied to packaging products,</li> <li>• biodegradable coatings,</li> <li>• lids containing epoxydised soybean oil (ESBO),</li> <li>• starch used in paperboard manufacture, and,</li> <li>• enzymes used in the packaging manufacturing process.</li> </ul> <p>This standard also applies to cotton teabag strings. Using organic teabag strings means you automatically meet the requirements of this standard. If your tea bag strings are non-organic you will need to provide details of the country of origin of the cotton used in them, and/or an IP certificate to prove they are not made with genetically modified cotton.</p>
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### Why?

Genetic modification (GM) is counter to the principles and practice of organic food and farming and does not meet consumer expectation of organic products. Whilst most packaging derived from GM materials no longer contain GM DNA, they are still derived from raw materials which have been genetically modified. Considering the increased global demand for plant-based plastic materials and future projections for growth in the sector, there is a risk that packaging may become a significant driver of GM agriculture.

#### SA NI 8.16.7 BPA and other bisphenols in food-contact materials

You must not intentionally use Bisphenol A (BPA) or other bisphenols in materials that will be in direct contact with foodstuffs.

*Soil Association higher standard*

<p>Demonstrate that you have not used BPA or other bisphenols in your food contact materials, for example with a packaging specification for all materials used kept on file.</p> <p>Bisphenol A (BPA) is a chemical found in some plastics and used in the manufacture of epoxy resins. It is commonly found in the linings of some food and beverage cans. Alternatives to BPA include epoxy-phenolic, modified polyester and acrylic.</p> <p><b>The wording 'intentionally use' refers to the fact that some materials are classified as BPA-NI, where "NI" stands for 'non-intentional'. This classification means that although there is no BPA added as a constituent of a lacquer, BPA may be present in the pipework, raw material packaging, processing equipment</b></p>
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	<p>etc. and small amounts may be picked up by the finished product during production. Although you should avoid them where possible, you can still use BPA-NI materials for the time being. We will monitor the situation with BPA-NI materials with a view to totally eradicating BPA from all food contact materials in due course.</p> <p>Type 7 plastics may be made from BPA. Type 3 plastics (PVC) could also contain BPA, but only in the case of flexible PVC which is prohibited under [standard ref] of these standards.</p>
<p><i>Why?</i></p> <p>Studies have shown that BPA has endocrine disrupting properties and toxic effects on our ability to reproduce. Studies have also raised serious concerns over other bisphenols that are sometimes used as an alternative to BPA, such as BPAF, BPB and BPZ. The toxic effects of Bisphenols are evident even at low concentrations.</p>	
<p><b>SA NI 8.16.8 Oxo-degradable Plastics*</b> You must <b>not</b> use oxo-degradable plastics.</p> <p style="text-align: right;"><i>Soil Association higher standard</i></p> <p>*The implementation of this standard is paused while a review is undertaken.</p>	<p>Demonstrate that you have not used these materials, for example with a packaging specification for all materials used kept on file.</p> <p>Oxo-degradable plastics are not bio-based or compostable plastics; they are <b>conventional plastics with 'pro-degradant' additives that accelerate the fragmentation process</b>. To avoid oxo-degradable packaging products we recommend:</p> <ul style="list-style-type: none"> <li>• use of recyclable plastic formats such as LDPE, or,</li> <li>• <b>use of certified compostable plastics (see 'Packaging Scope' for more guidance)</b></li> </ul> <p>For more information and evidence on oxo-degradable plastics see this statement from the <a href="#">New Plastics Economy Initiative</a>.</p> <p><b>Any packaging purchased from September 2025 must be compliant. Packaging purchased prior to September 2025 may be used until stocks are exhausted.</b></p>
<p><i>Why?</i></p> <p>Oxo-degradable plastics are considered a 'problematic plastic' owing to their environmental impacts. They contribute to microplastic pollution as they are conventional plastics that fragment by design and are not suited for long-term reuse, recycling at scale or composting. They can undermine recycling systems when captured.</p>	
<p><b>SA NI 8.16.9 Polystyrene*</b> You must not use polystyrene plastics in primary packaging materials.</p>	<p>Demonstrate that you have not used these materials, for example with a packaging specification for all materials used kept on file.</p>

*Soil Association higher standard*

\*The implementation of this standard is paused while a review is undertaken.

This restriction includes all types of polystyrene plastics, these include Expanded Polystyrene (EPS) and Extruded polystyrene (XPS). They are defined as Type 6 plastics (PS) and can be in rigid or film forms as well as the more common expanded foam.

This restriction is limited to primary product packaging, that is packaging contained in a single sales unit to customers. It does not apply to polystyrene used in a business-to-business supply chain where there is greater opportunity for reuse and recycling. For more information on what constitutes primary packaging see [Defra definitions of packaging class data](#).

We will keep the scope of this restriction under review on an annual basis.

**Any packaging purchased from September 2025 must be compliant. Packaging purchased prior to September 2025 may be used until stocks are exhausted.**

Further government guidance is available [here](#).

*Why?*

Polystyrene is considered a 'problematic plastic' owing to its negative impact on the environment and human health. Polystyrene is made using the chemical styrene, which has been linked to cancers and nervous-system effects. It is not readily recycled and is persistent in the environment once disposed of. It is a consistent component of marine and coastal litter, breaking up into smaller pieces and releasing toxins, presenting hazards to marine species.

**SA NI 8.16.10 PFAS (Per- and polyfluoroalkyl substances) \***

You must **not** use per- and polyfluoroalkyl (PFAS) chemical substances in your packaging products.

*Soil Association higher standard*

\*The implementation of this standard is paused while a review is undertaken.

Demonstrate that your products have not used PFAS chemicals in their manufacture, for example with a packaging specification for all materials used kept on file, if you use the following materials:

- greaseproof or water-resistant paper packaging (e.g., bread / pastry bags),
- baking paper or cake cases,
- takeaway pizza boxes and card clamshells,
- butter and cheese papers.

There are PFAS-free market ready alternatives to all these applications and/or opportunities to consider reusable or removal options. For alternatives, please review the [ChemSec marketplace](#).

**Any packaging purchased from September 2025 must be compliant. Packaging purchased prior to September 2025 may be used until stocks are exhausted.**

### Why?

**PFAS are a group of chemicals known as 'forever chemicals' because they are extremely persistent in the environment. PFAS have** been shown to disrupt hormone systems in animals and are classed as endocrine disruptors. Studies have shown links between PFAS exposure and a wide range of human health concerns including cancer, immune system disorders and fertility problems.

## SA NI 8.17 General manufacturing

### What is this chapter about?

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

### Standards

#### SA NI 8.17.1 Ensuring organic integrity

To ensure organic integrity you must:

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

*(EC) 2018/848 Annex II V(1)*

### Guidance

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



Please also refer to the standards on contamination (8.11), cleaning (8.12) and record keeping (8.7) as these are all related to ensuring organic integrity.

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

#### SA NI 8.17.2 Processing organic and non-organic

If you process organic, in-conversion and non-organic products, either using the same equipment or at the same site, you must:

- a) assess the risk of contamination and mixtures or exchanges, and put in place controls to avoid those risks
- b) process and store organic or in-conversion products separately, in time or space, from non-organic products
- c) ensure that the cleaning of your facilities and equipment is sufficient to remove residues of non-organic product before you start processing
- d) finish the whole run of organic products before you start to process non-organic products
- e) keep a record of all organic, in-conversion and non-organic operations and the quantities processed.

Also refer to the standard sections on storage (8.15), cleaning (8.12), contamination (8.11) and recordkeeping (8.7).



There are many ways in which you can ensure separation of organic and non-organic at your facility. As each business is unique it is your responsibility to ensure you have systems and procedures in place that are right for you and your business.

Some businesses may have dedicated organic production days, following a thorough clean down of equipment, whereas others may judge it best to carry out organic processing first thing in the morning followed by non-organic production. The important thing is that you manage risk in a way that is appropriate for your operation.

<p>f) guarantee that non-organic products are not placed on the market with an indication referring to organic production</p> <p>g) take the necessary measures to ensure identification of lots and to avoid mixtures or exchanges between organic, in-conversion and non-organic products.</p> <p style="text-align: right;"><i>(EC) 2018/848 Annex II Part V</i></p>	
<p><b>SA NI 8.17.3 Irradiation</b></p> <p>You must <b>not</b> use ionising radiation for the treatment of organic food or feed or for the treatment of raw materials used in organic food or feed.</p> <p style="text-align: right;"><i>(EC) 2018/848 Art. 9</i></p>	<p>This standard applies to all ingredients used in organic products – including ingredients you buy in and non-organic ingredients.</p> <p>Ionising radiation occurs at frequencies that are potentially responsible for cell damage. Ionising radiation is defined as: the transfer of energy in the form of particles or electromagnetic waves of a wavelength of 100 nanometers (nm) or less or a frequency of <math>3 \times 10^{15}</math> Hertz or more, capable of producing ions directly or indirectly.</p> <p>You may use ultraviolet radiation (UV light), provided it has a wavelength of 100nm to 400nm for:</p> <ul style="list-style-type: none"> <li>• water treatment</li> <li>• surface sterilisation of products</li> <li>• to treat mould growth on the surface of dough and baked goods</li> <li>• to treat fruit and vegetable juice as an alternative to pasteurisation.</li> </ul> <p>The prohibition of ionising radiation does not apply in the case of:</p> <ul style="list-style-type: none"> <li>• foodstuffs exposed to ionising radiation generated by measuring or inspection devices, provided that the dose absorbed is not greater than 0.01 Gy for inspection devices which utilise neutrons and 0.5 Gy in other cases, at a maximum radiation energy level of 10 MeV in the case of X-rays, 14 MeV in the case of neutrons and 5 MeV in other cases</li> <li>• the irradiation of foodstuffs which are prepared for patients requiring sterile diets under medical supervision.</li> </ul>
<p><b>SA NI 8.17.4 Specific processing rules for feed</b></p> <ol style="list-style-type: none"> <li>1. Production of processed organic feed must be kept separate in time or space from production of processed non-organic feed.</li> <li>2. Organic feed materials or in-conversion feed materials</li> </ol>	

<p>must not be used in combination with the same non-organic feed materials in the composition of feeds.</p> <p>3. Any feed materials used or processed in organic production must not have been processed with the aid of chemically synthesised solvents.</p> <p>4. Substances and techniques that reconstitute properties that are lost in the processing and storage of organic feed, that correct the results of negligence in the processing or that otherwise may be misleading as to the true nature of these products must <b>not</b> be used.</p> <p style="text-align: right;"><i>(EC) 2018/848 Annex II Part V</i> <i>(EC) 2020/464 Art 24(1)</i></p>	
<p><b>NI SA 8.17.5 Transitional measures for stock of products produced in accordance with Regulation (EC) 834/2007</b></p> <p>Products produced in accordance with Regulation (EC) No 834/2007 before 1 January 2022 may be placed on the market after that date until stocks are exhausted.</p> <p style="text-align: right;"><i>(EC) 2018/848 Art. 60</i></p>	<p>Processors can manufacture from 1st Jan 2022 using organic ingredients produced under 834/2007.</p> <p>E.g. organic fruit preparation produced in 2021 used as an ingredient in yogurt after 1st Jan 2022. Seller of the fruit preparation could continue to sell it until stocks are used up. Wheat harvested in 2021 could be used to make flour after 1<sup>st</sup> January 2022.</p> <p>However, a manufacturer could not, for example, add a non-organic flavour to their product from 1st Jan 2022 unless the flavour complied with the new flavour requirements in 2018/848. E.g. soft drink produced in Jan 2022 could only add a non-organic flavour which complied with the new flavour requirements in 2018/848.</p>

SA NI 9 Specific standards for feeding livestock	
SA NI 9.1 Standard for feeding livestock	
<p><b>What is this chapter about?</b></p> <p>The following standards are taken out of the Soil Association farming and growing standards. It includes how the nutritional needs of organic animals must be met, the allowances for first year conversion and in-conversion feed and which additives and minerals are permitted in organic feeds and the conditions of their use. We have included this chapter for your information as it may help inform your activities. Please note that <b>Standard 9.1.14 'Use of calcified seaweed is prohibited'</b> applies even if feed certified to other organic standards is re-certified to SA standards.</p>	
Standards	Guidance
<p><b>SA NI 9.1.1 Meeting the nutritional needs of your livestock</b></p> <p>You must feed your livestock organic feed that meets their nutritional needs at all stages of their development. Restricted feeding shall not be permitted in livestock production unless justified for veterinary reasons.</p> <p><i>(EC) 2018/848 Annex II Part II(1.4)(b)</i></p>	<p>Routine monitoring of your animals is necessary to check that their nutritional demands are being met at each stage of the production cycle. You can use a range of measures to assess the nutritional status of your animals, for example, body condition, cleanliness and diarrhoea, skin and coat condition, body weight and mortality (for lambs). If you would like more information and support on monitoring the welfare of your animals see our <a href="#">Advisory Support</a> pages or contact Producer Support or the certification team.</p> <p>Young mammals must be fed sufficient colostrum and milk and only weaned when they are taking in sufficient quantities of solid food.</p> <p>The welfare of your animals will be assessed at inspection and your inspector will use the welfare outcomes measures described above to determine whether you are meeting this standard.</p>
<p><b>SA NI 9.1.2 Force feeding is prohibited</b></p> <p>You must not force feed your livestock. Fattening practices shall always respect the normal nutritional patterns for each species and the animals' welfare at each stage of the rearing process; force-feeding is forbidden.</p> <p><i>(EC) 2018/848 Annex II Part II(1.4)(d)</i></p>	
<p><b>SA NI 9.1.3 Encouraging anaemia is prohibited</b></p> <p>The keeping of livestock in conditions, or on a diet, which may encourage anaemia is prohibited.</p> <p><i>(EC) 2018/848 Annex II Part II (1.4)(c)</i></p>	
<p><b>SA NI 9.1.4 Feeding organic and in-conversion feed</b></p>	<p>In conversion feed (as defined in farming and growing standard 2.1.5a) is feed grown on land that had completed one year of conversion before the crop was</p>

<ol style="list-style-type: none"> <li>1. The diet of your organic and converting animals must be based on organic feed composed of feeding stuffs obtained primarily from your holding or from other organic holdings in the same region.</li> <li>2. You may feed or graze your organic or converting livestock:       <ol style="list-style-type: none"> <li>a) up to 100% in-conversion feed from your own holding and no more than 25% in-conversion feed, forage or grazing from another holding.</li> <li>b) up to 20% of the total average amount of feed can be first year conversion perennial forage crops and protein crops, which must:           <ul style="list-style-type: none"> <li>• be sown under organic management on land in first year of conversion,</li> <li>• be part of the holding itself and,</li> <li>• not have been under organic production of that holding in the last five years.</li> </ul> </li> </ol> </li> <li>3. When both in-conversion feed and first year conversion feed are being used, the total combined percentage used must not exceed the percentages in point a).</li> <li>4. These percentages must be based on the annual dry matter intake of feedstuffs of plant origin.</li> </ol> <p style="text-align: right;"><i>(EC) 2018/848 Art. 6(m)</i> <i>(EC) 2018/848 Annex II Part II(1.4)</i></p>	<p>harvested. This one year of conversion can include any period recognised retrospectively as per farming and growing standard 2.1.3.</p> <p>Since 100% in-conversion from your own holding is currently permitted under point 2. a), point 3. is effectively redundant.</p> <p>Pig and poultry enterprises can use first year in-conversion land after 6 months if the conditions in farming and growing standard 3.1.7 have been met.</p> <p> Feed records</p>
<p><b>SA NI 9.1.5 Feeding herbivores</b></p> <ol style="list-style-type: none"> <li>1. Rearing systems for herbivores must be based on maximum use of grazing pasturage according to the availability of pastures in the different periods of the year. You must ensure for your herbivore species that:       <ol style="list-style-type: none"> <li>a) at least 60% of their daily diet on a dry matter basis consists of fresh or dried fodder, roughage or silage, except during the period each year when the animals are under transhumance, and</li> <li>b) at least 70% of their total diet comes from your own holding, or if this is not possible, feed produced in cooperation with other organic or in-conversion production units and feed operators using feed and feed material from the same region.</li> </ol> </li> </ol>	<p> Feed records</p>

**SA NI 9.1.6 Reducing the amount of forage is prohibited**

For herbivore species, at least 60% of their daily diet on a dry matter basis must consist of fresh or dried fodder, roughage, or silage. This must not be reduced below 60%, even during the first few months of lactation.

*Soil Association higher standard*



Feed records

**Why?**

**Roughage and forage is a critical part of a ruminant's diet and function. Low forage diets can have serious welfare and health implications.** They are often associated with breeding strategies that produce very high-yielding dairy cows. Producing large quantities of milk can exceed the **capacity of the animal's digestive system to process sufficient nutrients without a detrimental effect on overall health and wellbeing.** This approach to feeding and breeding can lead to systems of dairy production in which cows experience excessive hunger, loss of body condition and increased risk of infertility.

**SA NI 9.1.7 Feeding pigs and poultry**

1. For your pigs and poultry, you must ensure that:
  - a) roughage, fresh or dried fodder or silage is added to their daily ration.
  - b) at least 30% of their total diet comes from your own holding. Where this is not possible, you may use feed produced in the same region in cooperation with other organic farms or feed business operators.

*(EC) 2018/848 Annex II Part II(1.9.3)(1.9.4)*


Roughage, fresh and dried fodder must be fed at all stages of production. When rearing poultry, you can feed hay or alfalfa in hay nets. For more ideas on how to **enrich chicken's diets with roughage see the [FeatherWel website](#).**

When animals are on pasture and able to forage and graze, no additional forage or roughage needs to be provided.




Feed records

Guidance table on daily dry matter intakes (DMI)			
<b>Lactating dairy cows</b>		<b>Growing beef cattle, beef suckler cows and dairy young stock</b>	
Weight (kg):	Daily DMI (kg)	Weight (kg):	Daily DMI @ 2.5% of live weight (kg)
400	14.0	100	2.50
450	15.75	150	3.75
500	17.5	200	5.00
550	19.25	250	6.25
600	21.0	300	7.50
650	22.75	350	8.75
700	24.5	400	10.00
750	26.25	450	11.25
Daily DMI has been calculated as 3.5% of live weight		Daily DMI has been calculated as 2.5% of live weight	
<b>Sheep and goats (all groups)</b>		<b>Pigs</b>	
Weight (kg)	Daily DMI @ 2% of live weight (kg)	Class	Average daily DMI (kg)
10	0.25	Sow + six piglets	4.50
20	0.50	plus each extra piglet	0.40
30	0.75	Gilts	2.60
40	1.00	Weaners at nine weeks	1.00
50	1.25	Weaners at 25 weeks	2.65
60	1.50		
70	1.75		
80	2.00		
Daily DMI has been calculated as 2% of live weight			
<b>Poultry</b>	<b>Daily DMI (kg)</b>		
Laying chickens	0.118		
Table chickens	0.077		
Turkeys	0.138		
Ducks and geese	0.150		

Standards	Guidance
<p><b>SA NI 9.1.8 Use of non-organic protein for pigs and poultry</b></p> <ol style="list-style-type: none"> <li>1. Where the competent authority has confirmed organic protein feed is not available in sufficient quantity, for pigs up to 35kg and young poultry, you may feed up to 5% non-organic protein feed.</li> <li>2. This percentage must be calculated per period of 12 months on the dry matter of feed of agricultural origin.</li> <li>3. At your inspection you must have records to demonstrate that you have not fed more than 5% non-organic protein feed.</li> <li>4. This exemption will be in place until 31 December 2026. <i>(EC) 2018/848 Annex II Part II (1.9.3.1)(c)(1.9.4.2)(c)</i></li> </ol>	<p>If you are using a feed that is certified as suitable for organic production and it contains some non-organic ingredients, the feed mill will already have demonstrated that organic ingredients are not available. If you are mixing or blending your own feeds then you must demonstrate that suitable organic ingredients are not available.</p> <p> Feed records</p> <p>Once we hear from the EU Commission on this exemption we will update this <a href="#">page</a>.</p>
<p><b>SA NI 9.1.9 Feeding young mammals</b></p> <ol style="list-style-type: none"> <li>1. Young mammals must be fed natural, organic milk, preferably maternal milk, for a minimum period of: <ol style="list-style-type: none"> <li>a) 90 days for calves and foals</li> <li>b) 45 days for lambs and kids</li> <li>c) 40 days for piglets.</li> <li>d) 42 days for kits</li> </ol> <p>Milk replacers containing chemically synthesised components or components of plant origin shall not be used during that period.</p> <p><i>(EC) 2018/848 Annex II Part II(1.4)</i> <i>(EC) 2020/464 Art 2</i> <i>(EC) 2020/464 Art. 5</i> <i>(EC) 2020/464 Art. 9</i> <i>(EC) 2020/464 Art. 17</i></p> </li> </ol>	<p>Maternal milk is milk from the mother; natural milk is from the glands of a mammal. Natural milk can come from other species provided that it meets the nutritional and health needs of the species you are feeding it to. Milk powder is considered as natural milk as long as it only contains milk powder.</p> <p>Milk containing vegetable oil and milk replacers is not considered as natural milk and therefore must be regarded as a concentrate for feed calculations during the minimum periods set out in this standard.</p> <p>You should have a plan in place to provide an organic source of colostrum. In an emergency you may feed non-organic milk replacer to young mammals until they are 72 hours old. However, if you feed them non-organic milk replacer for any longer they will lose their organic status.</p>
<p><b>SA NI 9.1.10 Feeding of waste milk to calves is restricted</b></p> <p>You must not feed your calves milk taken from dairy cows during the statutory withdrawal period for antibiotic treatments.</p> <p><i>Soil Association higher standard</i></p>	<p>You may feed colostrum, but you should use stored colostrum where available, in preference to colostrum taken from cows during the statutory withdrawal period for antibiotic treatments.</p>

## Why?

Milk produced by cows that have been treated with antibiotics may contain antimicrobial residues. During the withdrawal period for antibiotic treatments, milk has to be withdrawn from the human food chain and this waste milk is often fed to calves. This approach to feeding waste milk promotes the development of antibiotic resistance bacteria in calves.

Standards	Guidance
<p><b>SA NI 9.1.11 Catastrophic circumstances</b></p> <ol style="list-style-type: none"> <li>1. For the feeding of herbivores your competent authority may authorise, on a temporary basis, the reduction of the percentage, on a daily basis, of fresh or dried fodder, roughage or silage detailed in 9.1.5 provided that the <b>animal's nutritional requirements</b> at the various stages of its development are met.</li> <li>2. Your competent authority may authorise on a temporary basis the use of non-organic feed under catastrophic circumstances when forage is lost or when restrictions are imposed.</li> <li>3. Upon approval by the competent authority you must keep documentary evidence of the use of this exception. <i>(EC) 2018/848 Art. 22</i> <i>(EC) 2020/2146 Art 3(3)(5)</i></li> </ol>	<p>In the UK, the certification team can submit a request to your competent authority on your behalf. In the UK, Defra (the competent authority) will require the following information to consider your request:</p> <ul style="list-style-type: none"> <li>• The agricultural parish(es) in which your farm is located</li> <li>• The quantity of forage you usually make and the scale of your current shortage</li> <li>• The reason/s for the forage shortage (if it is due to bad weather please provide details such as a report from the Met Office)</li> <li>• Ways in which you have tried to overcome the shortage - e.g. organic forage purchased, new land rented, stock numbers reduced</li> <li>• Evidence to show that you have tried and failed to source organic forage, including the area in which you have been searching and for how long</li> <li>• Details of your livestock numbers, the organic diet fed to each group of animals and how long the shortage is forecasted to last</li> <li>• Details of the groups of stock to be fed non-organic forage and how many are in each group, e.g. dry cows, young stock, in-lactation animals</li> <li>• Details of the period of time that you wish to feed non-organic forage. Please note derogations can be given for a maximum of 3 months at a time. If towards the end of the permitted period you need the permission to be extended, you will need to submit a new request</li> <li>• For dairy cows, Defra (the competent authority in the UK) will also need confirmation that you have contacted your milk buyer and the details of their response</li> </ul> <p>If the derogation request is due of the quality of the diet, Defra will also require information to show the nutritional value of the current diet and details as to why it is unsatisfactory.</p> <p> Records of the use of this exception</p>

### SA NI 9.1.12 Use of additional products and substances in feed and feed supplements

1. You may only use the products and substances in standard 9.1.13 below if they are necessary to maintain animal health, welfare and vitality and to contribute to an appropriate diet which fulfils the physiological and behavioural needs of your animals, or if it is impossible to produce or preserve feed without them. Their use is subject to the specific conditions in the table.
2. The products in the table below may only be used if they are authorised for your intended use in your country.

*(EC) 2018/848 Art. 9*

*(EC) 2018/848 Art. 24(3)*

*(EC) 2018/848 Annex II Part II(1.4.1)(b)*

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

*(EC) 2021/1165 Art. 3*

*(EC) 2021/1165 Art. 4*

*(EC) 2021/1165 Annex III.A*

You must be able to justify the use of additional feed products, supplements and substances. For example:

- by forage or soil analysis that your home grown feeds are deficient, or
- with blood or tissue analysis, or details of previously identified deficiencies in your stock,
- referencing a known species-specific nutritional need that cannot be met through feeding organic feed materials
- where a positive welfare outcome will result from the inclusion of the **additional feed product in the livestock's ration**

The products you use should target the nutritional needs as closely as possible and must be used in compliance with the conditions set in the table below.

Mineral licks must be free from additives and ingredients not permitted in these standards. Contact the certification team for more information on using mineral and feed blocks.

Boluses are acceptable if the components are listed in 9.1.13 with the exclusion of the metal ballast.



Records of any feed supplements used

Your livestock management plan should include details of any additional feed products and supplements fed along with the reason for their use.

All products must also be authorised under [Regulation \(EC\) 1831/2003](#), with the exception of:

- organic feed materials of animal origin
- non-organic feed materials of plant or animal origin, or fermentation (by-products) from micro-organisms, the cells of which have been inactivated or killed
- feed materials of mineral origin
- products from sustainable fisheries
- non-organic spices, herbs and molasses

Standards		
SA NI 9.1.13 Products and substances permitted for use in livestock feed		
<i>(EC) 2018/848 Art. 24; Annex II V (EC) 2021/1165 Art. 3; Art. 4; Art. IIIA; Art IIIB</i>		
Feed Material		
Product or substance	Conditions of use	
Organic feed materials of animal origin	<ul style="list-style-type: none"> <li>• There are restrictions on what animal by-products you can feed to different animal species. UK guidance is available <a href="#">here</a></li> </ul>	
Non-organic feed materials of plant or animal origin, or fermentation (by-products) from micro-organisms, the cells of which have been inactivated or killed: <ul style="list-style-type: none"> <li>a) <i>Saccharomyces cerevisiae</i></li> <li>b) <i>Saccharomyces carlsbergensis</i></li> </ul>	<ul style="list-style-type: none"> <li>• must be produced or prepared without chemical solvents; and</li> <li>• only used as part of the non-organic feed allowance in compliance with standards 9.1.8 and 9.1.11.</li> </ul>	
Single cell proteins from <i>Trichoderma viride</i> and <i>Aspergillus oryzae</i>	<ul style="list-style-type: none"> <li>• only from non-GM strain and culture media</li> <li>• not obtained from substrates with synthetic nitrogen sources</li> <li>• obtained from substrates coming from organic production when used for ruminants and other herbivores</li> <li>• when used, antifoaming agents shall be authorised for organic production</li> </ul>	
Products from <i>Bacillus subtilis</i> rich in protein	<ul style="list-style-type: none"> <li>• only from non-GM strain and culture media</li> <li>• not obtained from substrates with synthetic nitrogen sources</li> <li>• obtained from substrates coming from organic production when used for ruminants and other herbivores</li> <li>• when used, antifoaming agents shall be authorised for organic production</li> </ul>	
Minerals		
Sodium	Sea salt Coarse rock salt Sodium chloride Sodium bicarbonate Sodium carbonate	

	Sodium sulphate	
Potassium	Potassium chloride	
Calcium	Calcareous marine shells Calcium gluconate Calcium carbonate Calcium stearate	
Phosphorus	Defluorinated monocalcium phosphate Defluorinated dicalcium phosphate Monosodium phosphate Calcium magnesium phosphate Calcium sodium phosphate Monosodium phosphate Monodicalcium Phosphate	
Magnesium	Magnesium oxide (anhydrous magnesia) Magnesium sulphate Magnesium chloride Magnesium carbonate Magnesium phosphate	

#### Preservatives

Functional Group	Product or substance	Conditions of use
E 200	Sorbic acid	
E 236	Formic acid	
E 237	Sodium formate	
E 260	Acetic acid	
E 270	Lactic acid	
E 280	Propionic acid	
E 330	Citric acid	

#### Antioxidants

Functional Group	Product or substance	Conditions of use
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1b306(i)	Tocopherol extracts from vegetable oils	
1b306(ii)	Tocopherol-rich extracts from vegetable oils (delta rich)	
<b>Emulsifiers, stabilisers, thickeners and gelling agents</b>		
<b>Functional Group</b>	<b>Product or substance</b>	<b>Conditions of use</b>
E412	Guar Gum	
E415	Xanthan Gum	
1c322, 1c322i	Lecithins	<ul style="list-style-type: none"> <li>• derived from organic raw material</li> <li>• from 1 January 2027, only from organic production</li> </ul>
<b>Binders and anti-caking agents</b>		
<b>Functional Group</b>	<b>Product or substance</b>	<b>Conditions of use</b>
E 535	Sodium ferrocyanide	Maximum content of 20 mg/kg NaCl calculated as ferrocyanide anion
E 551b	Colloidal silica	
E 551c	Kieselguhr (diatomaceous earth, purified)	
1m558i	Bentonite	
E 559	Kaolinitic clays, free of asbestos	
E 560	Natural mixtures of steatites and chlorite	
E 561	Vermiculite	
E 562	Sepiolite	
E563	Sepiolitic Clay	
E 566	Natrolite-Phonolite	
1g568	Clinoptilolite of sedimentary origin	
1g599	Illite-montmorillonite-kaolinite	
E 599	Perlite	
<b>Silage additives</b>		
<b>ID no.</b>	<b>Product or substance</b>	<b>Conditions of use</b>

1k	Enzymes and micro-organisms	Use restricted to production of silage when weather conditions do not allow for adequate fermentation
1k237	Sodium formate	
1k280	Propionic acid	
1k281	Sodium propionate	
<b>Substances for reduction of the contamination of feed by mycotoxins</b>		
<b>ID no.</b>	<b>Product or substance</b>	<b>Condition of use</b>
1m558	Bentonite	
<b>Sensory additives</b>		
<b>ID no.</b>	<b>Product or substance</b>	<b>Conditions of use</b>
ex2b	Flavouring compounds	Only extracts from agricultural products
	<i>Castanea sativa</i> Mill.: Chestnut extract	
<b>Nutritional additives</b>		
<b>ID no.</b>	<b>Product or substance</b>	<b>Conditions of use</b>
3a	Vitamins and provitamins	<p>Only if derived from agricultural products, or If synthetic vitamins are used only those identical to vitamins derived from agricultural products may be used for monogastric and aquaculture animals</p> <p>Only synthetic vitamins A, D and E if identical to vitamins derived from agricultural products may be used for ruminants. Their use is subject to approval by the Member State. If you want to make use of this provision, you must justify why you need to use these vitamins. In the UK this must be approved by Defra.</p>
3a920	Betaine anhydrous	<p>Only for monogastric animals. Only from natural origin and when available from organic origin.</p> <p><b>Guidance</b></p> <p>There is a risk of production from GM beet and you must be able to demonstrate that betaine anhydrous is not from a GM source as per standard 1.11.2.</p>

Trace elements		
ID no. or Functional Group	Product or substance	Conditions of use
E1 Iron		
3b101	<u>Iron(II) carbonate (siderite)</u>	
3b103	<u>Iron(II) sulphate monohydrate</u>	
3b104	<u>Iron(II) sulphate heptahydrate</u>	
3b201	Potassium iodide	
3b202	Calcium iodate, anhydrous	
3b203	Coated granulated calcium iodate anhydrous	
3b301	Cobalt(II) acetate tetrahydrate	
3b302	Cobalt(II) carbonate	
3b303	Cobalt(II) carbonate hydroxide (2:3) monohydrate	
3b304	Coated granulated cobalt(II) carbonate	
3b305	Cobalt(II) sulphate heptahydrate	
3b402	Copper(II) carbonate dihydroxy monohydrate	
3b404	Copper (II) oxide	
3b405	Copper (II) sulphate, pentahydrate	
3b409	Dicopper chloride trihydroxide (TBCC)	
3b502	Manganese (II)oxide	
3b503	manganous sulfate, monohydrate	
3b603	zinc oxide	

3b604	zinc sulphate heptahydrate	
3b605	Zinc sulphate monohydrate	
3b609	Zinc chloride hydroxide monohydrate (TBZC)	
3b701	Sodium molybdate dihydrate	
3b801	Sodium selenite	
3b802	Coated granulated selenite	
3b803	Sodium selenate	
3b810	Selenised yeast, <i>Saccharomyces cerevisiae</i> CNCM I-3060, inactivated	
3b811	Selenised yeast, <i>Saccharomyces cerevisiae</i> NCYC R397, inactivated	
3b812	Selenised yeast, <i>Saccharomyces cerevisiae</i> CNCM I-3399, inactivated	
3b813	Selenised yeast, <i>Saccharomyces cerevisiae</i> NCYC R646, inactivated	
3b817	Selenised yeast, <i>Saccharomyces cerevisiae</i> NCYC R645, inactivated	
<b>Zootechnical additives</b>		
<b>ID no. or Functional Group</b>	<b>Product or substance</b>	<b>Conditions of use</b>
4a, 4b, 4c and 4d	Enzymes and micro-organisms in the category of "Zootechnical additives"	

Product or substance	Conditions of use
Products from sustainable fisheries,	<ul style="list-style-type: none"> <li>• only when they are produced without chemical solvents</li> <li>• their use is restricted to non-herbivores</li> <li>• the use of fish protein hydrolysate is restricted solely to young animals</li> </ul>
	Guidance
	The source must be independently certified as sustainable, such as by the Marine Stewardship Council.
Non-organic spices, herbs and molasses provided that:	<ul style="list-style-type: none"> <li>• only when organic is not available</li> <li>• must be produced or prepared without chemical solvents, and</li> <li>• use is limited to 1% of the feed ration of a given species calculated as a percentage of the dry matter of feed from agricultural origin</li> </ul>
	Guidance
	If you use non-organic spices, herbs or molasses you must demonstrate that the organic form is not available.
<b>Feed intended for particular nutritional purposes</b>	
Product or substance	Conditions of use
Propylene glycol	<p>Specifically for the reduction of the risk of ketosis in dairy cows, goats and ewes.</p> <p>Application in the form of bolus is permitted.</p> <p>Only for animals in need and for a limited period between 3 weeks before and 6 weeks after calving for dairy cows, or between six weeks before and three weeks after parturition for ewes and goats.</p>
Calcium propionate	<p>Specifically for the reduction of the risk of milk fever and subclinical hypocalcaemia in dairy cows.</p> <p>Application in the form of bolus is permitted.</p> <p>Only for animals in need and for a limited period from first signs of parturition to two days after parturition</p>

Calcium chloride	<p>Specifically for the reduction of the risk of milk fever and subclinical hypocalcaemia in dairy cows.</p> <p>Application in the form of bolus is permitted.</p> <p>Only for animals in need and for a limited period from first signs of parturition to two days after parturition</p> <p>Calcium chloride when purified from naturally occurring brine, if available</p>
Iron dextran 10%	<p>Specifically for suckling piglets, to compensate for insufficient iron availability after birth.</p> <p>Only for animals in need and for a limited period up to 3 weeks from birth.</p> <p>Growing medium for the fermentation process for dextran must be of non-GMO origin.</p>
Iron (II) fumarate	<p>Specifically for suckling piglets, to compensate for insufficient iron availability after birth.</p> <p>Only for animals in need and for a limited period up to 3 weeks from birth.</p>
<b>Standards</b>	<b>Guidance</b>
<p><b>SA NI 9.1.14 Use of calcified seaweed is prohibited</b>  You must not use calcified seaweed, lithothamne or maerl when extracted from the sea in livestock feeds.  <i>Soil Association higher standard</i></p>	<p>This applies even if feed certified to other organic standards is re-certified to SA standards.  If you are unclear whether extra sourcing requirements apply, please contact the certification team.</p>
<p><b>Why?</b></p>	
<p>Calcified seaweed, lithothamne and maerl refer to a group of coralline, primarily of the species <i>Phymatolithon calcateum</i> and <i>Lithothamnion corallioides</i>. Calcified seaweed beds are relatively scarce and are important habitats which hold impressive levels of biodiversity, harboring many</p>	

rare and commercially valuable species. Owing to their extremely slow growth rate, calcified seaweed beds are very fragile and cannot sustain even limited extraction without deterioration.

Commercial extraction from the sea has already led to the destruction of several beds in Europe and current levels of protection provided are unlikely to prevent further destruction and deterioration. We therefore prohibit the use of calcified seaweed when extracted from the sea in Soil Association organic standards.

Standards	Guidance
SA NI 9.1.15 Synthetic amino-acids are prohibited You must not use synthetic amino-acids. <i>(EC) 2018/848 Annex II Part II(1.4.1)</i>	

## SA NI 10 Specific standards for feeding aquaculture animals

### SA NI 10.1 Feeding fish, crustaceans and echinoderms

#### What is this chapter about?

The following standards are taken out of the Soil Association aquaculture standards. It includes how the nutritional needs of organic aquaculture must be met and the different rules on feeding carnivorous and freshwater species. We have included this chapter for your information as it may help inform your activities. Please note that Standard 10.2.2 **'Use of calcified seaweed is prohibited'** applies even if feed certified to other organic standards is re-certified to SA standards.

Standards	Guidance
<p><b>SA NI 10.1.1 Feeding priorities (all species)</b></p> <ol style="list-style-type: none"><li>1. You must feed your aquaculture animals with feed that <b>meets the animals' nutritional requirements at the various stages of their development.</b></li><li>2. You must design your feeding regimes to prioritise:<ol style="list-style-type: none"><li>a) animal health and welfare</li><li>b) the production of high quality aquaculture products including nutritional composition</li><li>c) low environmental impact.</li></ol></li></ol> <p><i>(EC) 2018/848 Annex II Part III (3.1.3)</i></p>	<p>At inspection you will need to demonstrate how you:</p> <ul style="list-style-type: none"><li>• monitor fish health, and</li><li>• manage quantities of feed used to prevent waste.</li></ul> <ul style="list-style-type: none"><li>• Please note, if you are purchasing feed that is produced in GB you must make sure they meet the requirement of these standards due to differences between GB and EU organic regulations.</li></ul>
<p><b>SA NI 10.1.2 Feeding priorities for carnivorous aquaculture species</b></p> <ol style="list-style-type: none"><li>2. You must source feed for carnivorous aquaculture animals with the following priorities:<ol style="list-style-type: none"><li>a) organic feed products of aquaculture origin</li><li>b) fish meal and fish oil from organic aquaculture trimmings</li><li>c) fish meal and fish oil and ingredients of fish origin derived from trimmings of fish already caught for human consumption in fisheries certified as sustainable.</li><li>d) feed products derived from whole fish caught in fisheries certified as sustainable under a scheme recognised by the competent authority in line with the principles laid down in <a href="#">Regulation (EU) No 1380/2013</a> of the European Parliament and of the Council.</li><li>e) organic feed materials of plant or animal origin</li></ol></li></ol>	<p><b>You can choose from the above sources of feed in order to meet the animals' nutritional requirements at the various stages of their development, but where possible they must be used in order of preference.</b></p> <p>For operators in NI, NICA (the competent authority) has provided additional guidance on the sustainability criteria for whole fish. The certification team can provide you with a copy on request.</p>

<p>(EC) 2018/848 Annex II Part III (3.1.3)(c)(3.1.3.5)(3.1.3.3)</p>	
<p><b>SA NI 10.1.3 Feeding histidine</b>  When the feed sources allowed in these standards do not provide sufficient amounts of histidine to prevent cataracts and to meet the dietary needs of salmonid fish you may feed histidine sources produced through fermentation.  (EC) 2021/1165 Annex III Part B (3)(c)</p>	
<p><b>SA NI 10.1.4 Feeding astaxanthin</b>  You may feed salmon and trout astaxanthin derived primarily from organic sources such as organic crustacean shells, within the limit of their physiological needs. If organic sources are not available you may use natural sources of astaxanthin such as <i>Phaffia</i> yeast.  (EC) 2021/1165 Annex III Part B (2)</p>	
<p><b>SA NI 10.1.5 Feeding freshwater species</b></p> <ol style="list-style-type: none"> <li>1. In the grow-out stages, the following species must be fed feed which is naturally available in ponds and lakes: <ol style="list-style-type: none"> <li>a) carp and associated species in polyculture systems (perch, pike, catfish, coregonids and sturgeon)</li> <li>b) Penaeid shrimp and freshwater prawns (Macrobrachium spp.)</li> <li>c) tropical freshwater fish – milkfish, tilapia and Siamese catfish (Pangasius spp.)</li> </ol> </li> <li>2. When natural feed is not available in sufficient quantity, you may feed seaweed or organic feed of plant origin, preferably grown on the holding.</li> <li>3. Where you are supplementary feeding Penaeid shrimp in this way, you may feed a maximum of 25% fishmeal and 10% fish oil derived from fisheries certified as sustainable under a scheme recognised by the competent authority in line with the principles laid down in Regulation (EU) No 1380/2013.</li> <li>4. You may also supplement the diets of Penaeid shrimp and freshwater prawns with organic cholesterol both in the grow-out stage and in earlier life stages in nurseries and</li> </ol>	

<p>hatcheries.</p> <p>5. When you are supplementary feeding Siamese catfish (<i>Pangasium</i> spp.) in this way you may include a maximum of 10% fishmeal or fish oil derived from sustainable fisheries.</p> <p style="text-align: right;"><i>(EC) 2018/848 Annex II Part III (3.1.3)</i> <i>(EC) 2018/848 Annex II Part III (3.1.3.4)</i></p>	
<p><b>SA NI 10.1.6 Permitted feed for juveniles</b></p> <p>The larvae shall feed on the natural plankton developing in the tank, supplemented as appropriate by externally produced phytoplankton and zooplankton.</p> <p style="text-align: right;"><i>(EC) 2018/848 Δ by 2020/427 Annex II III (3.1.2)</i> <i>(EC) 2020/427 Art. 15.2 (d); Annex I (3) (a)</i></p>	

## SA NI 10.2 Aquaculture feeds

### What is this chapter about?

The following standards are taken out of the Soil Association aquaculture standards which details which additives and minerals are permitted in organic aquaculture feeds and the conditions of their use.

### Standards

#### SA NI 10.2.1 Permitted feed additives

You may use the following feed additives or products in animal nutrition and processing aids:

*(EC) 2018/848 Annex II III (3.1.3)*

*(EC) 2021/1165 Art. 3; Art. 4; Annex III Part A; Annex III Part B*

#### Feed Material

Product or substance	Conditions of use
Non-organic feed materials of plant or animal origin, or fermentation (by-products) from micro-organisms, the cells of which have been inactivated or killed: a) <i>Saccharomyces cerevisiae</i> b) <i>Saccharomyces carlsbergensis</i>	
Meal, oil and other feed materials of fish or other aquatic animals origin	provided that they are obtained from fisheries that have been certified as sustainable under a scheme recognised by the competent authority in line with the principles laid down in Regulation (EU) No 1380/2013.
Meal, oil and other feed materials of fish, mollusc or crustacean origin	for carnivorous aquaculture animals  from fisheries that have been certified as sustainable under a scheme recognised by the competent authority in line with the principles laid down in Regulation (EU) No 1380/2013. derived from trimmings of fish, crustaceans or molluscs already caught for human consumption in accordance with standard 13.7.2.
Fishmeal and fish oil	In the grow-out phase, for fish in inland waters, penaeid shrimps and freshwater prawns and tropical freshwater fish  from fisheries that have been certified as sustainable under a scheme recognised by the competent authority in line with the principles laid down in Regulation (EU) No 1380/2013, in accordance with standard 13.7.5.  only where natural feed in ponds and lake is not available in sufficient quantities,

		maximum 25 % of fishmeal and 10 % of fish oil in the feed ration of penaeid shrimps and freshwater prawns ( <i>Macrobrachium</i> spp.) and maximum 10 % of fishmeal or fish oil in the feed ration of siamese catfish ( <i>Pangasius</i> spp.).
<b>Minerals</b>		
		<b>Conditions of use</b>
Sodium	Sea salt Coarse rock salt Sodium chloride Sodium bicarbonate Sodium carbonate Sodium sulphate	
Potassium	Potassium chloride	
Calcium	Calcareous marine shells Calcium gluconate Calcium carbonate	
Phosphorus	Defluorinated monocalcium phosphate Defluorinated dicalcium phosphate Monosodium phosphate Calcium magnesium phosphate Calcium sodium phosphate Monocalcium Phosphate	
Magnesium	Magnesium oxide (anhydrous magnesia) Magnesium sulphate Magnesium chloride Magnesium carbonate Magnesium phosphate	
<b>ID number or Functional Group</b>	<b>Substance</b>	<b>Description/ conditions for use</b>
<b>Preservatives</b>		
E200	Sorbic acid	
E236	Formic acid	
E237	Sodium formate	
E260	Acetic acid	
E 270	Lactic acid	
E 280	Propionic acid	

E 330	Citric acid	
<b>Antioxidants</b>		
1bE306(i)	Tocopherol extracts from vegetable oils	
1bE306(ii)	Tocopherol-rich extracts from vegetable oils (delta rich)	
<b>Emulsifying and stabilising agents, thickeners and gelling agents</b>		
1c322& 1c322i	Lecithins	<ul style="list-style-type: none"> <li>• Only if derived from organic raw material</li> <li>• from 1 January 2027, only from organic production</li> </ul>
E415	Xanthan gum	
E412	Guar gum	
<b>Binders, anti-caking agents and coagulants</b>		
E 535	Sodium ferrocyanide	Maximum content of 20 mg/kg NaCl calculated as ferrocyanide anion
E 551b	Colloidal silica	
E 551c	Kieselgur (diatomaceous earth, purified)	
1m558i	Bentonite	
E559	Kaolinitic clays, free of asbestos	
E560	Natural mixtures of stearites and chlorite	
E561	Vermiculite	
E562	Sepiolite	
E563	Sepiolitic Clay	
E566	Natrolite-Phonolite	
1g568	Clinoptiolite of sedimentary origin, [All species]	
1g599	Illite-montmorillonite-kaolinite	
E599	Perlite	
<b>Sensory additives</b>		
ex2a	Astaxanthin	<p>only when derived from organic sources, such as organic crustacean shells</p> <p>only in the feed ration for salmon and trout within the limit of their physiological needs</p> <p>if no astaxanthin derived from organic sources are available, astaxanthin from natural sources may be used such as Astaxanthin-</p>

		rich Phaffia rhodozymb
ex2b	Flavouring compounds <i>Castanea sativa</i> Mill.: Chestnut extract	Only extracts from agricultural products
<b>Substances for reduction of the contamination of feed by mycotoxins</b>		
1m558	Bentonite	
<b>Nutritional additives</b>		
3a	Vitamins and provitamins	Derived from agricultural products If derived synthetically, only those identical to vitamins derived from agricultural products may be used for aquaculture animals.
3a920	Betaine anhydrous	Only for monogastric animals. From organic production; if not available, from natural origin.
<b>Trace elements</b>		
<b>ID number or Functional Group</b>	<b>Substance</b>	<b>Conditions of use</b>
E1 Iron		
3b101	Iron(II) carbonate (siderite)	
3b103	Iron(II) sulphate monohydrate	
3b104	Iron(II) sulphate heptahydrate	
3b201	Potassium iodide	
3b202	Calcium iodate, anhydrous	
3b203	Coated granulated calcium iodate anhydrous	
3b301	Cobalt(II) acetate tetrahydrate	
3b302	Cobalt(II) carbonate	
3b303	Cobalt(II) carbonate hydroxide (2:3) monohydrate	
3b304	Coated granulated cobalt(II) carbonate	

3b305	Cobalt(II) sulphate heptahydrate	
3b402	Copper(II) carbonate dihydroxy monohydrate	
3b404	Copper(II) oxide	
3b405	Copper(II) sulphate, pentahydrate	
3b409	Dicopper chloride trihydroxide (TBCC)	
3b502	Manganese (II) oxide	
3b503	manganous sulfate, monohydrate	
3b603	Zinc oxide	
3b604	Zinc sulphate heptahydrate	
3b605	Zinc sulphate monohydrate	
3b609	Zinc chloride hydroxide monohydrate (TBZC)	
3b701	Sodium molybdate dihydrate	
3b801	Sodium selenite	
3b802	Coated granulated selenite	
3b803	Sodium selenate	
3b810	Saccharomyces cerevisiae CNCM I-3060, inactivated	
3b811	Selenised yeast, Saccharomyces cerevisiae NCYC R397, inactivates	
3b812	Selenised yeast, Saccharomyces cerevisiae CNCM I-3399, inactivated	
3b813	Selenised yeast, Saccharomyces cerevisiae NCYC R646, inactivates	
3b817		

	Selenised yeast, <i>Saccharomyces cerevisiae</i> NCYC R645, inactivated	
<b>Zootechnical additives</b>		
4a, 4b, 4c and 4d	Enzymes and micro-organisms in the category of <b>"zootechnical additives"</b>	

Standards	Guidance
<p>SA NI 10.2.2 Synthetic amino-acids and growth promoters are prohibited</p> <p>You must not use synthetic amino-acids or growth promoters</p> <p><i>(EC) 2018/848 Annex II Part III (3.1.3.1)(e)</i></p>	
<p>SA NI 10.2.3 Calcified seaweed is prohibited</p> <p>You must not use calcified seaweed, lithothamne or maerl in feeds for aquaculture livestock.</p> <p><i>Soil Association higher standard .</i></p>	<p>This applies even if feed certified to other organic standards is re-certified to SA standards.</p> <p>If you are unclear whether extra sourcing requirements apply, please contact the certification team</p>
<p style="text-align: center;"><i>Why?</i></p> <p>Calcified seaweed, lithothamne and maerl refer to a group of coralline algae, primarily of the species <i>Phymatolithon calcateum</i>, <i>Lithothamnion glaciale</i> and <i>Lithothamnion corallioides</i>. Calcified seaweed beds are relatively scarce and are important habitats which hold impressive levels of biodiversity, harbouring many rare and commercially valuable species. Owing to their extremely slow growth rate, calcified seaweed beds are very fragile and cannot sustain even limited extraction without deterioration.</p> <p>Commercial extraction from the sea has already led to the destruction of several beds in Europe and current levels of protection provided are unlikely to prevent further destruction and deterioration.</p>	