

Guide to certification - Livestock products produced without antibiotics for US export (PWAB)



For food products to be sold as organic in the US, they must not contain any ingredients that come from animals treated with antibiotics. If a product includes a livestock ingredient (egg, meat, milk or honey), verification is required by your certification body to confirm that those animals have been produced without antibiotics, (we use the acronym PWAB).

Every stage of the supply chain, from farm to the final packed product (including any distribution and exporting) requires verification. Each stage in the supply chain must hold its own complementary documentary evidence stating “*animal products produced without the use of antibiotics*” – these are issued by the operator’s organic certifier.

Eligible products

- **For dairy products, PWAB milk can only be produced by animals that:**
 - Have been certified under organic management for at least 12 months;
 - Have not received antibiotics for at least 12 months and;
 - Have not previously supplied milk into this scheme and subsequently been treated with antibiotics
- **For meat, egg and honey products, PWAB meat, eggs or honey can only be produced by animals that:**
 - are certified organic (meat animals must be born and raised on an organic farm); and
 - have never received a treatment of antibiotics in their lifetime (for eggs and table poultry this includes *in-ovo* treatments at a hatchery).

All PWAB products must be identified, kept free from contamination and separate from non-PWAB products.

Steps to certification

1. Handling plan

Successful certification is based on the description and implementation of the systems of production and/or processing/handling of eligible products to:

- identify eligible animals and/or products,
- ensure separation from non-eligible products,
- prevent contamination

You will also be asked to complete an application form and pay a certification fee (please refer to our fee sheet). Processors will also be asked for a flow diagram detailing identification and separation throughout all processing, products specification (MIPS/SIPS) and labels (bulk and retail).

The handling plan is a live document that can be updated throughout your certification; please contact your certification officer if there are any amendments.

2. Inspection

Once we receive your application, we may need to carry out a physical inspection to verify:

- that the handling plan is accurate and describes what systems are in place,

- that your systems are effective in identifying the eligible product, keeping it separate and preventing contamination at all stages.

After the application process these will then be checked as part of your normal inspection cycle.

3. Certification

We will issue you with complementary documentary evidence listing specific products as “*produced without the use of antibiotics*”; this is linked to your trading schedules that will have these products listed.

What records do I need to keep?

In addition to the records you already keep for your organic licence, you need:

Farmers: List of eligible animals.
If not all the products you sell are eligible for the scheme you will need separate collection and sales records from your organic sales.

Processors: Valid complementary documentary evidence from all suppliers.
Identify the PWAB products in your record keeping system.

If you want further information or more detailed guidance on the use of dairy or livestock products for export to the US, please contact your certification officer.