

BDA Certification

Organic Processing Standards



2022

Based on, and equivalent to, the requirements of Council Regulation (EC) No 834/2007 as amended & Commission Regulations (EC) No 889/2008 and 1235/2008 as amended.

These BDA Certification Organic Production Standards apply without prejudice to other national legislation, such as provisions governing the production, preparation, marketing, labelling and control, including legislation on foodstuffs and animal nutrition.

BDA Certification

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1.0 Introduction, certification and control measures

Biodynamic Association (BDA) Certification

- 1.01 This standard lays down detailed rules for the certification of EU equivalent organic products by BDA Certification taking into account the supervisory role of the European commission and the provisions of regulation (EC) 1235/2008
- 1.02 BDA Certification is accredited to EN 17065 by the United Kingdom Accreditation Service (UKAS) and is subject to independent auditing to ensure its competence and independence.

Regulatory requirements & the Standards

- 1.03 Equivalence to Regulation 834/2007 as laid down in the UK in The Organic Production and Control (Amendment) (EU Exit) Regulations 2019, provides the basis for the sustainable development of organic production while ensuring the effective functioning of the internal market, guaranteeing fair competition, ensuring consumer confidence and protecting consumer interests.
- It establishes common objectives and principles to underpin the rules set out in these Standards concerning:
- (a) All stages of production, preparation and distribution of organic products and their control.
 - (b) The use of indications referring to organic production in labelling and advertising.
- 1.04 They provide a user-friendly version of the regulatory requirements, organised in a logical way, with additional interpretation and guidance where necessary.
- 1.05 In relation to these standards the European Commission is the authority for the supervision of activity relating to certification of operators for the purpose of import into the EU.
- 1.06 Tables and lists of permitted inputs contained in this document are 'positive lists' and only the substances or materials listed may be used. Substances and practices not listed in these standards are not permitted. Common to all sections is:
- a) The requirement that the product has been produced without the use of genetically modified organisms and/or any products derived from such organisms (veterinary medicinal products specifically excluded).
 - b) The requirement that the product has been produced without the use of ionising radiation.
 - c) The requirement that organophosphate based compounds are not used.
- 1.07 The Standards include additional points to address areas of the Regulations, which may require further clarification. These are considered to be the 'practical measures' and 'precautionary measures' referred to in paragraph 1.26 that the operator must implement to ensure that organic products remain uncontaminated. These requirements do not have a reference to the Regulations but include the terms 'shall' or 'must' and are therefore also mandatory.
- 1.08 Where the terms 'may' or 'should' are used in the text, the options given are not mandatory.
- 1.09 Additional guidance, prefixed by the term '*Guidance Notes:*' and in italics, is designed to assist in the interpretation of the standards and are not mandatory.
- 1.10 These Standards shall apply without prejudice to other community provisions or national provisions, in conformity with Community law concerning products specified in this Section,

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such as provisions governing the production, preparation, marketing, labelling and control, including legislation on foodstuffs and animal nutrition.

- 1.11 Operators shall ensure that their products conform to all relevant statutory regulations in addition to the organic regulatory requirements.
- 1.12 BDA Certification is not required to inspect against other statutory requirements, and codes of best practice outside the scope of these Standards. However, where BDA Certification identifies an infringement against relevant legislation or code of best practice that affects the integrity of the organic product, this will be brought to the attention of the operator as a *defacto* infringement of these Standards.

Operations covered by these Standards & requiring Certification

- 1.13 These Standards shall apply to the following organic products originating from agriculture, including aquaculture, at any stage of production, preparation, storing, importing & marketing where such products are placed on the market or are intended to be placed on the market:
- (a) Live or unprocessed agricultural products.
 - (b) Processed agricultural products for use as food, including all the plant, livestock and aquaculture animals covered in BDA Certification's Production Standards.
 - (c) Animal feed.
 - (d) Vegetative propagating material and seeds for cultivation.
 - (e) Yeasts used as food or feed.
 - (f) Seaweed.

The products of hunting and fishing of wild animals shall not be considered as organic production.

Guidance Note Stages of production, preparation, trading and distribution' means any stage from and including the primary production of an organic product up to and including its storage, processing, transport, sale or supply to the final consumer, and where relevant labelling, advertising, import, export and subcontracting activities.

- 1.14 These Standards shall apply to any operator involved in activities, at any stage of production, preparation and distribution, relating to the products set out in paragraph 1.14.
- 1.15 Mass catering operations, involving the preparation of organic products in restaurants, hospitals, canteens and other similar food business at the point of sale or delivery to the final consumer, are not at present subject to these Standards.
- 1.16 Non-food products such as cosmetics and personal care products involving the use of organic ingredients are not subject to these Standards and operators do not have to be certified.
- 1.17 Non-agricultural products such as salt and water are outside the scope of the Regulations so certification under the organic Regulations is not possible.

General certification & control requirements

- 1.18 Any operator who produces, prepares, stores or trades shall, prior to placing on the market of any products as organic or in conversion to organic:
- (a) Notify their activity to an approved organic control body where the activity is carried out.
 - (b) Submit their undertaking to the control system referred to in this section.

Where an operator contracts out any of the activities to a third party, that operator shall nonetheless be subject to the requirements referred to in points (a) and (b), and the

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subcontracted activities shall be subject to the control system.

1.19 The following organic operations must be certified:

- (a) Processors of food, animals, animal feed and seeds who prepare, pack, repack or re-label organic products.
- (b) All Wholesalers who distribute organic products whether in their finished packaging or in bulk.
- (c) Retailers who sell loose organic products.
- (d) Any operator who trades in bulk organic materials including grain, hay, straw and feed materials.
- (e) Providers of storage facilities, including the centralized storage and distribution facilities used by supermarkets and other multiples.

Guidance Note: This includes third party logistics warehouses, which must be certified.

- (f) Multi collection bulk product hauliers.
- (g) Brand holders who supply ingredients to process on their behalf.
- (h) Suppliers or sub-contractors supplying 'own label' organic products for an operator or distributor.
- (i) Suppliers or sub-contractors who do not take title to a product but carry out processing or importing operations for organic products later to be incorporated into licensed products.
- (j) Suppliers or sub-contractors who hold title to the organic products they prepare on behalf of their customers.
- (k) Registered producers with on-farm processing or on-farm packing operations.
- (l) Exporters to the EU of organic raw materials and processed products.

Control arrangements and undertakings by the operator

1.20 When the control arrangements are first implemented, the operator shall draw up and subsequently update:

- (a) A full description of the unit and/or premises and/or activity. In the case of a unit involved in the preparation for its own account or for account of a third party, and including in particular units involved in packaging and/or re-packaging of such products or units involved in labelling and/or re-labelling of such products, the full description of the unit shall show the facilities used for the reception, the processing, packaging, labelling and storage of agricultural products before and after the operations concerning them, as well as the procedures for the transport of the products.
- (b) All the practical measures to be taken at the level of the unit and/or premises and/or activity to ensure compliance with the organic production rules.
- (c) The precautionary measures to be taken in order to reduce the risk of contamination by unauthorised products or substances and the cleaning measures to be taken in storage places and throughout the operator's production chain.

Where appropriate, the description and measures provided for in the first subparagraph may be part of a quality system as set up by the operator.

1.21 Operators producing processed feed or food shall establish and update appropriate procedures based on a systematic identification of critical processing steps.

Guidance Note: The Critical Processing Steps are identified in Section 5 of these Standards as Organic Critical Control Points (CCP). Operators are required to establish operating procedures to ensure that these requirements are met.

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1.22 The description and the measures referred to in paragraph 1.26 shall be contained in a declaration, signed by the responsible operator. In addition, this declaration shall include an undertaking by the operator:

- (a) To perform the operations in accordance with the organic production rules.
- (b) To accept, in the event of infringement or irregularities, the enforcement of the measures of the organic production rules.
- (c) To inform in writing the buyers of the product in order to ensure that the indications referring to the organic production method are removed from this production.

Guidance Note: This applies in the event of manifest infringement or irregularities arising, where certification is suspended or removed.

- (d) to accept, in cases where the operator and/or the subcontractors of that operator are checked by different control authorities or control bodies in accordance with the control system, the exchange of information between those authorities or bodies;
- (e) to accept, in cases where the operator and/or the subcontractors of that operator change their control authority or control body, the transmission of their control files to the subsequent control authority or control body;
- (f) (to accept, in cases where the operator withdraws from the control system, to update our public register and inform the relevant authorities.
- (g) to accept, in cases where the operator withdraws from the control system, that the control file is kept for a period of at least five years;
- (h) to accept to inform the relevant control authority or authorities or control body or bodies without delay of any irregularity or infringement affecting the organic status of their product or organic products received from other operators or subcontractors.

The declaration provided for in the first subparagraph shall be verified by BDA Certification that issues a report identifying the possible deficiencies and non-compliances with the organic production rules. The operator shall countersign this report and take the necessary corrective measures.

Transitional provision

Points (d) to (h) shall also apply to operators who signed the declaration referred to in paragraph 1.28 before the date of application of this revised Standard.

1.23 The operator shall notify the following information to their certification body:

- (a) Name and address of operator.
- (b) Location of premises and, where appropriate, parcels where operations are carried out.
- (c) Nature of operations and products.
- (d) Undertaking by the operator to carry out the operation in accordance with these Standards.

1.24 The following must be supplied **prior to commencing production** of the specific product(s) or process:

- a) The composition of a product before it can be certified and added to the certificate.
- b) The retail/wholesale pack sizes, including weights, packaging materials, and means of preservation (e.g. vacuum packing, MAP packing etc.)
- c) The proposed labelling and description of the organic contents – such labelling must be approved by BDA Certification prior to the final print run.

- d) The proposed artwork and final artwork for point-of-sale labelling – all point-of-sale labelling must be approved by BDA Certification prior to the final print run.

1.25 Operators shall:

- (a) Notify the certification body if any change in the description or of the measures referred to in paragraph 1.26 in due time to ensure their License with BDA Certification is kept up to date and reflects the premises, processes and products certified.
- (b) Not put on the market any product before it has been certified by the certification body and specified on the License.
- (c) Comply with all the relevant requirements of these standards.

1.26 The operator shall:

- (a) Give the certification body for control purposes, access to all parts of the unit and all premises, as well as to the accounts and relevant supporting documents.
- (b) Provide the certification body with any information reasonably necessary for the purposes of the control.
- (c) Submit, when requested by the certification body, the results of its own quality assurance programmes.

Additional control arrangements for units preparing animal feed

1.27 This Chapter applies to any unit involved in the preparation of animal feeds on its own account or on behalf of a third party.

1.28 The full description of the unit shall indicate:

- (a) The facilities used for the reception, preparation and storage of the products intended for animal feed before and after the operations concerning them;
- (b) The facilities used for the storage of other products used to prepare feeding stuffs;
- (c) The facilities used to store products for cleaning and disinfection;
- (d) Where necessary, the description of the compound feeding stuff that the operator intends to produce, and the livestock species or class for which the compound feeding stuff is intended;
- (e) Where necessary, the name of the feed materials that the operator intends to prepare.

1.29 The measures to be taken by operators to guarantee compliance with the organic production rules shall include the indications of measures referred to in Section 6.

Control measures in case of non-conforming products

1.30 Where an operator considers or suspects that a product which they have produced, prepared, imported or that they have received from another operator, is not in compliance with organic production rules, they shall initiate procedures either to withdraw from this product any reference to the organic production method or to separate and identify the product. They may only put it into processing or packaging or on the market after elimination of that doubt, unless it is placed on the market without indication referring to the organic production method.

1.31 In case of such doubt, the operator shall immediately inform BDA Certification. BDA Certification may require that the product cannot be placed on the market with indications referring to the organic production method until it is satisfied, by the information received from the operator or from other sources, that the doubt has been eliminated.

Documentary accounts

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- 1.32 Stock and financial records shall be readily available to enable the operator to identify and the control authority or certification body to verify:
- (a) The supplier and, where different, the seller, or the exporter of the products;
 - (b) The nature and the quantities of organic products delivered to the unit and, where relevant, of all materials bought and the use of such materials, and, where relevant, the composition of the compound feeding stuffs;
 - (c) The nature and the quantities of organic products held in storage at the premises;
 - (d) The nature, the quantities and the consignees and, where different, the buyers, other than the final consumers, of any products which have left the unit or the first consignee's premises or storage facilities;
 - (e) In case of operators who do not store or physically handle such organic products, the nature and the quantities of organic products bought and sold, and the suppliers, and where different, the sellers or the exporters and the buyers, and where different, the consignees.
- 1.33 The documentary accounts shall also comprise the results of verification at reception of organic products and any other information required by the control authority or certification body for the purpose of proper control.
- The data in the accounts shall be documented with appropriate justification documents.
- The accounts shall demonstrate the balance between the input and the output.
- 1.34 Where an operator runs several production units in the same area, the units for non-organic products, together with storage premises for input products must also be subject to the minimum control requirements.
- Guidance Note: Operator shall provide the certification body with information about their production units, location and products produced. This information will be risk-assessed on a case-by-case basis by BDA Certification to determine the inspection requirements.*
- 1.35 Operators must keep accurate records of their production and/or processing activities at the unit or premises (to include stock and financial records) and these must be made available during inspections.
- 1.36 The records must be sufficiently comprehensive and legible to demonstrate that these standards have been observed and to demonstrate the balance between input and output. They must be retained for a period of not less than three years.
- Guidance Note: Failure to keep the required records means that the production process cannot be inspected and verified to the satisfaction of BDA Certification and may result in certification being withheld or withdrawn.*

Control arrangements and visits by the certification body

- 1.37 The certification body shall carry out at least once a year a physical inspection of all operators.
- 1.38 The control visit shall comprise of a full physical inspection of all premises. Moreover, the certification body shall make targeted visits based on a general evaluation of the potential risks of non-compliance with the organic production rules.
- The certification body shall pay particular attention to the critical control points pointed out for the operator, with a view to establishing whether the surveillance and checking operations are carried out correctly. In this instance, 'critical control points' refers to steps in the process where a possibility exists for cross-contamination or accidental substitution.
- All the premises used by the operator for the conduct of his activities may be checked as frequently as the attendant risks warrant.

1.39 In addition, the certification body shall carry out random control visits, primarily unannounced, 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.

Additional random control visits shall be carried out of at least **10%** of operators under contract in accordance with the risk category are performed;

At least **10%** of all inspections and visits carried out are unannounced;

The selection of operators to be submitted to unannounced inspections and visits is determined on the basis of the risk analysis and that these are planned according to the level of risk.

1.40 The control authority or control body shall take and analyse samples for detecting of products not authorised for organic production, for checking production techniques not in conformity with the organic production rules or for detecting possible contamination by products not authorised for organic production. The number of samples to be taken and analysed by the control authority or control body every year shall correspond to at least **5%** of the number of operators under its control. The selection of the operators where samples have to be taken shall be based on the general evaluation of the risk of non-compliance with the organic production rules. This general evaluation shall take into account all stages of production, preparation and distribution.

The control authority or control body shall take and analyse samples in each case where the use of products or techniques not authorised for organic production is suspected. In such cases, no minimum number of samples to be taken and analysed shall apply.

Samples may also be taken and analysed by the control authority or control body in any other case for detecting of products not authorised for organic production, for checking production techniques not in conformity with the organic production rules or for detecting possible contamination by products not authorised for organic production.

1.41 An inspection report (Inspection Results Form) shall be drawn up after each visit, countersigned by the operator of the unit or his representative.

1.42 The certification body shall provide a Certificate and Licence (i.e. documentary evidence) to an operator who is subject to its control and who in the sphere of his activities, meets the requirements laid down in these Standards. These shall identify the operator, facilities, subcontractors, the type or range of products and the period of validity.

1.43 The form of the documentary evidence referred to in paragraph **1.51** shall be drawn up in accordance with the procedure referred to in Regulation 834.29.2, taking into account the advantages of electronic certification.

1.44 For the purpose of the application of paragraph **1.51**, the control authorities and the certification bodies shall use the model of the documentary evidence set out in Annex II EC 1235/2008.

In case of electronic certification as referred to in paragraph **1.52**, the signature in box 8 of the documentary evidence shall not be required if the authenticity of the documentary evidence is otherwise shown by a tamper-proof electronic method.

Additional arrangements for controlling animal feed compounders

1.45 BDA Certification shall use these measures to carry out a general evaluation of the risks attendant on each preparation unit and to draw up a control plan. This control plan shall provide for a minimum number of random samples depending on the potential risks.

Control measures in case of non-conforming products

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- 1.46 Where BDA Certification has a substantiated suspicion that an operator intends to place on the market a product not in compliance with the organic production rules but bearing a reference to the organic production method, BDA Certification can require that the operator may provisionally not market the product with this reference for a time period to be set by BDA Certification. Before taking such a decision, BDA Certification shall allow the operator to comment. This decision shall be supplemented by the obligation to withdraw from this product any reference to the organic production method if BDA Certification is sure that the product does not fulfil the requirements of organic production.
- 1.47 However, if the suspicion is not confirmed within the said time period, the decision referred to in the first subparagraph shall be cancelled not later than the expiry of that time period. The operator shall cooperate fully with BDA Certification in resolving the suspicion.

Exchange of information between control bodies

- 1.48 Upon a request justified by the necessity to guarantee that a product has been produced in accordance with these Standards, the control authorities and the control bodies shall exchange relevant information on the results of their controls with other control authorities and control bodies. They may also exchange such information on their own initiative.
- 1.49 Where the operator and/or the subcontractors of that operator are checked by different control authorities or control bodies, the control authorities or control bodies shall exchange the relevant information on the operations under their control.
- 1.50 Where operators and/or their subcontractors change their control authority or control body, the change shall be notified without delay BDA Certification by the control authorities or control bodies concerned.
- The previous control authority or control body shall hand over the relevant elements of the control file of the operator concerned and the reports referred to in the second subparagraph of paragraph **1.28** to the subsequent control authority or control body.
- The new control authority or control body shall ensure that non-conformities noted in the report of the previous control authority or control body have been or are being addressed by the operator.
- 1.51 Where the operator withdraws from the control system, the control authority or control body of that operator shall, without delay, inform BDA Certification who will update their public register.
- 1.52 Where BDA Certification finds irregularities or infringements affecting the organic status of products, it shall without delay inform BDA Certification.
- BDA Certification may require, on its own initiative any other information on irregularities or infringements.
- In case of irregularities or infringements found with regard to products under the control of other control authorities or control bodies, it shall also inform those authorities or bodies without delay.

2.0 Labelling Requirements

This section covers the retail and wholesale labelling of organic products

Quick reference guide for the Labelling of Organic Products

To label food as organic it must be certified by an accredited organic certification body. The requirements for products to be labelled as organic are as follows:

- At least 95% of the agricultural ingredients are certified organic.
- The other ingredients (including allowed additives) can only come from the approved list in Section 7 of the BDA Organic Processing Standards.
- Water, salt and other minerals are not declared as being organic.
- The label must clearly state which ingredients are organic as distinct from any approved non-organic.
- They should be listed in descending order of quantity.
- If it is not a certified product, there should be no indication in the descriptive text that misleads the consumer into thinking it is organic (e.g. using the phrase 'made with organic ingredients')
- The labels should also comply with UK Statutory requirements.

Label Approval

Please forward all labels for approval **before printing**. This applies to updated as well as new labels. Send your labels to the Certification Office (certification@biodynamic.org.uk) using the dedicated form. Once approved they will be signed off and returned to you for presentation at your inspection.

MIPS/SIPS

Multi Ingredient Product Specification (MIPS) and Single Ingredient Product Specification (SIPS) forms need to be completed or updated:

1. For each new product that requires certification (along with an up to date supplier certificate).
2. Each time there is a recipe change or a new supplier is used – again with an up to date supplier certificate.
3. The product is rebranded with a new name.

Forms are available for this purpose, which once approved are countersigned and returned to you for presentation at your inspection.

If the label also needs changing, these need to be submitted at the same time.

Statutory requirements

Labels should be also be checked by your local Trading Standards Office before printing. The most recent requirements can be found here: (<https://www.gov.uk/guidance/food-labelling-giving-food-information-to-consumers>)

Organic Labelling Requirements

Labelling requirements vary depending on if the organic product is produced for the GB, EU or other third country markets. The following information applies to goods produced or processed in GB from 1st January 2021. Labels must be compliant with these requirements by 30th September 2022.

Labels for UK market only

- Preferred use of BDA Certification organic logo. Colour or monochrome options available - contact the office for logo graphic files.

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- Optional use of EU organic logo. If it is used, it must meet the EU rules and labelling requirements (see below- Labelling for both EU & UK markets using the EU Organic Logo).
- Mandatory use of BDA Certification code 'GB-ORG-06'
- Mandatory UK statement of agricultural origin, in accordance with paragraph 2.27, placed immediately below Certification code GB-ORG-06.

For example, products certified to organic BDA Certification standards may use one of:



GB-ORG-06
UK agriculture



GB-ORG-06
Non-UK agriculture



GB-ORG-06
UK/non UK agriculture



GB-ORG-06
Scottish/Welsh/
English
Agriculture

Labelling for both EU & UK markets using the EU Organic Logo

- Preferred use of BDA Certification organic logo.
- Products labelled for export to EU will be acceptable in the UK.
- Optional use of EU organic logo for certified organic products placed on the UK and EU market. If EU organic logo used, it must meet the EU rules and labelling requirements.
- If the EU organic logo is used, it is mandatory for the following to be used:
 - BDA Certification code GB-ORG-06 – must be placed within the same visual field as logo
 - UK statement of agricultural origin, placed immediately below Certification code GB-ORG-06. One of:
 - UK Agriculture
 - Non UK Agriculture
 - UK/ Non UK Agriculture
- AND:
 - EU statement of agricultural origin – must be placed within the same visual field as logo. One of:
 - EU Agriculture
 - Non EU Agriculture
 - EU/ Non EU Agriculture
- EXCEPTIONS when using the EU organic logo:
 - Where 98% of the product is grown in one country, a single statement of agricultural origin may be used to meet both UK and EU requirements. E.g. 'Scottish Agriculture', 'Welsh Agriculture', 'English Agriculture'.

For example, products certified to organic BDA Certification standards and using the EU organic logo may use one of:



GB-ORG-06
UK and/or non UK Agriculture
EU and/or Non EU Agriculture



GB-ORG-06
Scottish Agriculture
Welsh Agriculture or
English Agriculture

References to Organic Production on Retail Labels

- 2.01 Operators must ensure that product labels clearly and accurately describe the product and comply with all relevant legislation.
- 2.02 For the purposes of these Standards a product shall be regarded as bearing terms referring to the organic production method where, in the labelling, advertising material or commercial documents, such a product, its ingredients or feed materials are described in terms suggesting to the purchaser that the product, its ingredients or feed materials have been obtained in accordance with the rules laid down in these Standards and Organic Regulations...
- In particular, the terms listed in paragraph 5.48 e.g. organic, biological, ecological, their derivatives or diminutives, may be used as appropriate throughout the Community and in any Community language for the labelling and advertising of products which satisfy the requirements set out under or pursuant to this Regulation.
- Guidance Note: Any reference to these Standards or the above Regulations is equivalent to labelling the product as organic.*
- 2.03 The terms referred to in paragraph 5.48 e.g. organic, biological, ecological, shall not be used anywhere in the Community and in any Community language for the labelling, advertising and commercial documents of a product which does not satisfy the requirements set out under this Regulation, unless they are not applied to agricultural products in food or feed or clearly have no connection with organic production.
- Furthermore, any terms, including terms used in trademarks, or practices used in labelling or advertising liable to mislead the consumer or user by suggesting that a product or its ingredients satisfy the requirements set out under these Standards shall not be used.
- 2.04 The terms referred to in paragraph 5.48 e.g. organic, biological, ecological, shall not be used for a product for which it has to be indicated in the labelling or advertising that it contains GMOs, consists of GMOs or is produced from GMOs.

Unprocessed Food

- 2.05 In the labelling and advertising of live or unprocessed agricultural products terms referring to the organic production method may be used only where, in addition, all the ingredients of that product have also been produced in accordance with the requirements laid down in these Standards and The BDA Certification Organic Production Standards.

Processed food products containing 95% or more organic content

- 2.06 As regards processed food, the reference to organic production may be used: in the sales description or product name, provided that:
- (a) At least 95% by weight, of its ingredients of agricultural origin are organic.
- Guidance Note: If 95% or more of the content of agricultural ingredients has been produced organically, the product itself can be described as organic as in 'Organic Muesli'.*
- (b) The remaining ingredients comply with the requirements of **Section 3**.
 - (c) The processing and handling of the product comply with the requirements of **Section 5**.

Identification of Organic and non-organic ingredients

- 2.07 The list of ingredients shall indicate which ingredients are organic.
- Guidance Note: The list of ingredients must clearly differentiate between organic and non-organic ingredients and the ingredients must appear in descending order by weight in the list of ingredients. The examples below are acceptable ways to label an organic product.*

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Identification of the organic ingredients in the ingredients panel.

Guidance Notes	Packaging Labelling Example
<i>Product Name – Organic must not appear in the product name unless ≥95% of the agricultural ingredients are organically produced.</i>	Organic Muesli
<i>Ingredients panel – The organic ingredients must be identified by use of the organic identifier where there is sufficient space.</i>	Ingredients: Organic Oat Flakes, Organic Jumbo Oats, Organic Sultanas, Organic Raisins, Organic Malted Barley Flakes, Organic Dried Banana Flakes, Organic Sugar, Organic Palm Oil, Organic Chopped Apricots, Dried Raspberries, Organic Ground Spices, Salt.
<i>Ingredients panel – Alternative use of the organic identifier by means of an *asterisk where space is limited.</i>	Ingredients: *Oat Flakes, *Jumbo Oats, *Sultanas, *Raisins, *Malted Barley Flakes, *Dried Banana Flakes, *Sugar, *Palm Oil, *Chopped Apricots, Dried Raspberries, *Ground Spices, Salt. * Certified Organic Ingredients

Processed products containing less than 95% organic content

2.08 The reference to organic production may be used only in the list of ingredients (i.e. in the ingredients panel only on the product label), provided that:

- (a) The ingredients identified as organic comply with these Standards.
- (b) The remaining non-agricultural ingredients comply with the requirements of **Section 7**.
- (c) The processing and handling of the product complies with the requirements of **Section 5**.
- (d) The list of ingredients shall indicate which ingredients are organic.
- (e) The references to the organic production method may only appear in relation to the organic ingredients and the list of ingredients shall include an indication of the total percentage of organic ingredients in proportion to the total quantity of ingredients of agricultural origin.
- (f) The terms and the indication of percentage referred to in the previous subparagraph shall appear in the same colour, identical size and style of lettering as the other indications in the list of ingredients.

Guidance Notes: If less than 95% of the content of agricultural ingredients has been produced organically the term organic can only be used to refer to the ingredients which have been organically produced in the list of ingredients on the product label or accompanying documentation. The BDA Certification logo or EU logo cannot be used on such products and the word 'organic' may not be used in the title description of the product. The label must include the certification code of the company who carried out the most recent processing, preparation or packing of the product.

Products containing hunted or fished ingredients

2.09 The reference to organic production may be used in the list of ingredients and in the same visual field as the sales description, provided that:

- (a) The main ingredient is a product of hunting or fishing.
- (b) It contains other ingredients of agricultural origin that are all organic.
- (c) (The processing of the product complies with the requirements of **Section 5**.)

- (d) The product shall be produced mainly from ingredients of agricultural origin; in order to determine whether a product is produced mainly from ingredients of agricultural origin added water and cooking salt shall not be taken into account.
- (d) The remaining non-agricultural ingredients comply with the requirements in Section 7.
- (e) An organic ingredient shall not be present together with the same ingredient in non-organic form or an ingredient in conversion.
- (f) The list of ingredients shall indicate which ingredients are organic.
- (g) The references to the organic production method may only appear in relation to the organic ingredients and the list of ingredients shall include an indication of the total percentage of organic ingredients in proportion to the total quantity of ingredients of agricultural origin.
- (h) The terms and the indication of percentage referred to in the previous subparagraph shall appear in the same colour, identical size and style of lettering as the other indications in the list of ingredients.

Guidance Note: These are special rules for a product whose main ingredient derives from hunting or fishing but which also contains ingredients produced organically. In this case, provided that the product complies with the rules on the production of organic food in relation to separation from the production of non-organic food and the use of additives etc., the organic ingredients in the product can be described as organic on the ingredient list and in the same visual field as the sales description.

In-conversion products of plant origin

- 2.10 In-conversion products of plant origin may only bear the indication 'product under conversion to organic farming' provided that:
- (a) A conversion period of at least 12 months before the harvest has been complied with.
 - (b) The indication shall appear in a colour, size and style of lettering which is not more prominent than the sales description of the product, the entire indication shall have the same size of letters.
 - (c) The product contains only one crop ingredient of agricultural origin.
 - (d) The indication is linked to BDA Certification's certification code.

Processed animal feed and feed for aquaculture

- 2.11 These labelling requirements for animal feeds shall not apply to pet food and feed for fur animals.
- 2.12 The trademarks and sales descriptions bearing a reference to organic production may be used only:
- (a) If at least 95 % of the product's dry matter is comprised of feed material from the organic production method.
 - (b) The remaining ingredients comply with the requirements of these Production and Processing Standards.
- 2.13 Subject to the requirements laid down in paragraph **2.12**, the following statement is permitted in the case of products comprising variable quantities of feed materials from the organic production method and/or feed materials from products in conversion to organic farming and/or non-organic materials:
- 'may be used in organic production in accordance with Regulations (EC) 834/2007 and (EC) 889/2008'**

- 2.14 The reference to organic production shall be:

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- (a) Separate from the wording describing the product and manufacture
- (b) Presented in a colour, format or character font that does not draw more attention to it than to the description or name of the animal feeding stuff referred to in (a) above
- (c) Accompanied, in the same field of vision, by an indication by weight of dry matter referring to the:
 - (i) Percentage of feed material(s) from the organic production method.
 - (ii) Percentage of feed material(s) from products in conversion to organic farming.
 - (iii) Percentage of feed material(s) not covered by points (i) and (ii).
 - (iv) Total percentage of animal feed of agricultural origin.
- (d) Accompanied by a list of names of feed materials from the organic production method.
- (e) Accompanied by a list of names of feed materials from products in conversion to organic production.

Guidance Note: The ingredients must appear in descending order by weight in dry matter in the list of ingredients. Additionally, the list of ingredients must clearly differentiate between certified organic ingredients, in-conversion standard ingredients and non-organic ingredients.

- 2.15 The reference to organic production may be also accompanied by a reference to the requirement to use the feeding stuffs in accordance with **Section 5.5** of the Production Standards.

Organic Seeds

- 2.16 The Commission will establish specific labelling and composition requirements applicable to vegetative propagating material and seeds for cultivation.
- 2.17 In the interim and in addition to the general legislation applying to the labelling of seeds, the labelling of organically produced seeds must conform to the requirements of organic food in general.

Compulsory indications

- 2.18 The terms referring to the certification code, organic production logo and place of origin shall be marked in a conspicuous place in such a way as to be easily visible, clearly legible and indelible.

Organic logo of the European Union

- 2.19 Where the reference to organic production is used, the organic logo of the EU:
- (a) May be used in the labelling, presentation and advertising of products which satisfy the requirements of these Standards;
 - (b) May be used on Great Britain domestic regulations organic food or feed. If used, the organic product must meet the EU organic labelling requirements and include an EU statement of agricultural origin ('EU' or 'Non-EU Agriculture').
 - (c) May be used for Great Britain domestic regulations exports to the EU, you must include an EU statement of agricultural origin ('EU' or 'Non-EU agriculture'). You must also include a UK statement of agricultural origin ('UK' or 'Non-UK agriculture').
- 2.20 The organic logo of the EU **shall not** be used in the case of the following products:
- (a) In-conversion products;
 - (b) Food products containing less than 95% organic content as specified in paragraph **2.08**.
 - (c) Food products containing hunted or fished ingredients as specified in paragraph **2.09**.

(d) Products produced to private/national standards, e.g. Organic Deer & Venison Products.

2.21 The use of the organic logo of the EU and the place of origin shall be optional for products imported from third countries. However, if the organic logo of the EU is used, the country of origin shall also appear in the labelling, where all agricultural raw materials of which the product is composed have been farmed in that country.

2.22 The organic production logo of the European Union (hereinafter “Organic logo of the EU”) shall:

(a) The Organic logo of the EU shall comply with the model below.



(b) The reference colour in Pantone is Green Pantone No 376 and Green (50 % Cyan + 100 % Yellow), when a four-colour process is used.

(c) The Organic logo of the EU can also be used in black and white as shown, only where it is not practicable to apply it in colour.



(d) If the background colour of the packaging or label is dark, the symbols may be used in negative format, using the background colour of the packaging or label.

(e) If a symbol is used in colour on a coloured background, which makes it difficult to see, a delimiting outer line around the symbol can be used to improve contrast with the background colours.

(f) In certain specific situations where there are indications in a single colour on the packaging, the Organic logo of the EU may be used in the same colour.

(g) The Organic logo of the EU must have a height of at least 9 mm and a width of at least 13,5 mm; the proportion ratio height/width shall always be 1:1,5. Exceptionally the minimum size may be reduced to a height of 6 mm for very small packages.

(h) The Organic logo of the EU may be associated with graphical or textual elements referring to organic farming, under the condition that they do not modify or change the nature of the Organic logo of the EU. When associated to national or private logos using a green colour different from the reference colour mentioned in point (b), the Organic logo of the EU may be used in that non-reference colour.

(i) The use of the Organic logo of the EU shall be in accordance with the rules accompanying its registration as Organic Farming Collective Mark in the Benelux Office for Intellectual Property and in the Community and International Trademark Registers.

Certification Code

- 2.23 Where the reference to organic production is used, the certification code (or control code) of the certification body which certifies the operator who has carried out the most recent production or preparation operation, shall also appear in the labelling.
- 2.24 The general format of the code numbers is as follows: AB-CDE-999, where:
- “AB” is the ISO code for the country where the controls take place. and
 - “CDE” is a term, indicated in three letters to be decided by the Commission or each Member State, like “bio” or “öko” or “org” or “eko” establishing a link with the organic production method. and
 - “999” is the reference number, indicated in maximum three digits, that is issued by the EU.
- 2.25 The certification code of BDA Certification (GB-ORG-06) is assigned by the EU.
- 2.26 The certification code shall be placed: in the same visual field as the Organic logo of the EU, where the Organic logo of the EU is used in the labelling.

Place of origin

- 2.27 The statement of agricultural origin of the raw materials of which the product is composed, shall appear immediately below the certification code. The UK statement of agricultural origin shall take one of the following forms, as appropriate:
- ‘UK agriculture’ – where the agricultural raw materials were farmed in the UK.
 - ‘Non-UK agriculture’ – where the agricultural raw materials were farmed outside of the UK.
 - ‘UK and non-UK agriculture’ – where part of the raw agricultural ingredients was farmed in the UK, and part of it were farmed outside the UK.
 - Option to use the name of an individual country if more that 98% of the ingredients of the product are farmed there – e.g. ‘Scottish Agriculture’, ‘Welsh Agriculture’ or ‘English Agriculture’.
- 2.28 Where the organic logo of the EU is used, an indication of the place where the agricultural raw materials of which the product is composed have been farmed, shall also appear **in the same visual field** as the logo and shall take one of the following forms, as appropriate:
- ‘EU Agriculture’, where the agricultural raw material has been farmed in the EU.
 - ‘Non-EU Agriculture’, where the agricultural raw material has been farmed in third countries.
 - ‘EU/non-EU Agriculture’, where part of the agricultural raw materials has been farmed in the Community and a part of it has been farmed in a third country.
- The indication ‘EU’ or ‘non-EU’ may be replaced or supplemented by a country in the case where all agricultural raw materials of which the product is composed have been farmed in that country.
- 2.29 For the ‘EU’ or ‘non-EU’ indication, small quantities by weight of ingredients may be disregarded provided that the total quantity of the disregarded ingredients does not exceed 2 % of the total quantity by weight of raw materials of agricultural origin.
- 2.30 The ‘EU’ or ‘non-EU’ indication shall not appear in a colour, size and style of lettering more prominent than the sales description of the product.

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- 2.31 The indication of the place of origin from where the agricultural raw materials of which the product is composed, shall be placed **immediately below** the certification code (control code) referred to in paragraphs **2.23 to 2.25**.

Guidance Note - BDA Certification has published separate guidelines regarding the implementation of the control codes, origin and logos on labelling & packaging - these guidelines can be obtained from the website.

National & private production logos

- 2.32 National and private logos may be used in the labelling, presentation and advertising of products which satisfy the requirements set out under these Standards.

Wholesale Labels & Labelling of Products Transported To Other Operators or Units

- 2.33 Operators shall ensure that organic products are transported to other units, including wholesalers and retailers, only in appropriate packaging, containers or vehicles closed in such a manner that substitution of the content cannot be achieved without manipulation or damage of the seal and provided with a label stating, without prejudice to any other indications required by law:

- (a) The name and address of the operator and, where different, of the owner or seller of the product.
- (b) The name of the product or a description of the compound feeding stuff accompanied by a reference to the organic production method.
- (c) The name and/or the code number of the control body or authority to which the operator is subject. and
- (d) Where relevant, the lot identification mark according to a marking system either approved at national level or agreed with the control body or authority and which permits to link the lot with the accounts referred to in paragraph **1.41** of these Standards.
- (e) Where the consignment is sent for further processing, the country of origin, or the statement of agricultural origin (in order to permit the recipient to label the product in accordance with paragraphs **2.27 to 2.31**).

- 2.34 The information referred to above may also be presented on an accompanying document, if such a document can be undeniably linked with the packaging, container or vehicular transport of the product. This accompanying document shall include information on the supplier and/or the transporter.

- 2.35 Delivery Notes and Invoices for products delivered or products sold must clearly identify those products which are **organic** by pre-facing the product name with the word 'organic' or where appropriate, an overall statement on documentation which indicates that all goods referred to on the documentation are certified organic unless otherwise indicated.

General Labelling, Claims and Other Information

Retail Operations, Farm Shops & Box Schemes

- 2.36 When organic and non-organic products of the same type are on retail display (as non-pre-packed goods), retailers must ensure that they are adequately separated to prevent mixing or confusion

Guidance Note: Adequately separated means a physical barrier or opposite ends of the display and identified with clear labelling.

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- 2.37 The BDA Certification Certificate must be displayed in view of the customers.
Guidance Note: All loose product such as fruit, vegetables and delicatessen items, not displayed in original packaging must be included under the licence. Where product is sold loose in its original packaging, individual shop display labels are not required to display the certification code. All repackaged or relabelled product must display full label information as per the requirements of this section.
- 2.38 Box schemes selling direct to the end consumer must include a Delivery Note or invoice identifying the produce as 'organic'. If any in-conversion produce is included, this must be separately wrapped and labelled and also clearly identified on the documentation.
- 2.39 Any boxes being sold to a further operation and not directly to the end consumer must be labelled with the organic status and BDA Certification code used on all paperwork. If, in addition, the further operation is unlicensed then the boxes must be sealed before leaving the premises of the organic operator.

Operators with 'Organic' in their Trade Name

- 2.40 Operators whose trade name includes the word 'organic' must ensure that this is not included on labels, packaging, advertising, sales literature and accompanying documentation relating to non-organic products. However, where a company name containing the word 'organic' existed prior to the introduction of the amended organic labelling regulations, such companies must clearly identify those products which have not been produced to the organic production method so that consumers are not misled into believing that all products produced by that company are organically certified.

General Requirements

- 2.41 Organic claims must be verifiable against product specifications.
Guidance Note: Where a product contains only organic ingredients and no other non-organic or non-agricultural ingredients, then a labelling claim such as '100 per cent organic ingredients' may be used or if the product contains all organic ingredients but also includes non-agricultural ingredients such as salt and water, then such a claim could not be used, as all the ingredients are not organic. In these cases, it is suggested that the following wording be used '100 per cent of the agricultural ingredients are organic'.
- 2.42 All claims about the nature of the product that are used on labelling must be able to be substantiated.
Guidance Note: Claims such as GMO-Free, Pesticide-free should not be used, as they not take account of possible accidental contamination, such as by cross-pollination or spray drift. A statement such 'organic production standards prohibit the use of GM materials' may be used
- 2.43 Organic products must not contain any fortifying ingredient not listed in these standards unless legally mandated by law. The operator must provide substantiating evidence that the named additive is legally required and receive prior approval from BDA Certification.
- 2.44 Where an additive permitted in these Standards is used, the E Number must be included in the ingredients panel e.g. E300 (ascorbic acid).
- 2.45 Where natural flavourings are being used they must be designated 'natural flavourings' in the ingredients declaration.
- 2.46 Where transparent synthetic coatings are used on cheese, the non-organic nature of the coating must be clearly stated on the label.

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2.47 For fruit juices made from concentrate, the statement 'juice from concentrate' or similar must appear in the same field of vision as the sales description and the percentage of added water must be displayed in the ingredients panel.

Product Approval

2.48 The following information regarding the labelling and/or packaging for each product must be supplied for approval prior to printing:

- (a) The proposed labelling and description of the organic contents.
- (b) The proposed artwork and final artwork for point-of-sale labelling.

2.49 BDA Certification will assess all product packaging to ensure that all claims relating to these standards are, in their opinion, accurate, clear and not misleading. Final product approval will only be given where the label artwork/sample label has been submitted to and approved.

2.50 Whilst a product may be deemed compliant with these standards, BDA Certification does not endorse any particular product and this may not be implied on labelling or other advertising material (e.g. phrases such as 'endorsed by BDA Certification ' may not be used).

3.0 Composition of Processed Food and Animal Feed

Also see **Section 7 - Lists of permitted ingredients, additives, processing aids and cleaning substances**. Annexes 6-11 from (EC) 889/2008

General Rules

- 3.01 Organic ingredients must be used where they are available in sufficient quantity and quality.
- 3.02 Additives, processing aids and other substances and ingredients used for processing food or feed and any processing practice applied, such as smoking, shall respect the principles of good manufacturing practice.
- 3.03 The use of the same ingredient within one product derived from both organic and non-organic origin is not permitted.
- 3.04 The use of ionising radiation for the treatment of organic food or feed, or of raw materials used in organic food or feed is not permitted.
- 3.05 Substances and techniques that reconstitute properties that are lost in the processing and storage of organic food and feed, that correct the results of negligence in the processing of these products or that otherwise may be misleading as to the true nature of these products shall not be used.

Processed Food

- 3.06 The following conditions shall apply to the composition of organic processed food:
 - (a) The product shall be produced mainly from ingredients of agricultural origin; in order to determine whether a product is produced mainly from ingredients of agricultural origin added water and cooking salt shall not be taken into account.
 - (b) Only additives, processing aids, flavourings, water, salt, preparations of micro-organisms and enzymes, minerals, trace elements, vitamins, as well as amino acids and other micronutrients in foodstuffs for particular nutritional uses may be used, and only in so far as they have been authorised for use in organic production in accordance with **Section 7 - Lists of permitted ingredients, additives, processing aids and cleaning substances**.
 - (c) Non-organic agricultural ingredients may be used only if they have been authorised for use in organic production in accordance with **Section 7 - Lists of permitted ingredients, additives, processing aids and cleaning substances**. or have been provisionally authorised by BDA Certification under the procedure in paragraphs **3.21**.
 - (d) An organic ingredient shall not be present together with the same ingredient in non-organic form or an ingredient in conversion;
 - (e) Food produced from in-conversion crops shall contain only one crop ingredient of agricultural origin.

Use of non-organic ingredients

- 3.07 For the purpose of paragraph **3.06 (c)**, non-organic agricultural ingredients listed in paragraph **Section 7 - Lists of permitted ingredients, additives, processing aids and cleaning substances** can be used in the processing of organic food.
- 3.08 Only the following substances can be used in the processing of organic food, with the exception of wine, for which the provisions of paragraphs 3.28 to 3.36 shall apply:

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- (a) Substances listed in Section 7
- (b) Preparations of micro-organisms and enzymes normally used in food processing. However, enzymes to be used as food additives have to be listed in **Section 7 - Lists of permitted ingredients, additives, processing aids and cleaning substances**.
- (c) Substances, and products as defined and **labelled** as natural flavouring substances or natural flavouring preparations.
- (d) Colours for stamping meat and eggshells.
- (e) Drinking water and salt (with sodium chloride or potassium chloride as basic components) generally used in food processing.
- (f) Minerals (trace elements included), vitamins, amino acids and micronutrients, only authorised as far their use is legally required in the foodstuffs in which they are incorporated.

Percentage calculations in processed food

3.09 For the purpose of the calculation referred to in paragraphs **2.06 to 2.08**

- (a) The ingredients of agricultural origin shall be included;
- (b) Food additives listed in paragraph **Section 7 - Lists of permitted ingredients, additives, processing aids and cleaning substances** and marked with an asterisk (& highlighted) in the column of the additive code number, shall be calculated as ingredients of agricultural origin;
- (c) Preparations and substances referred to in paragraph **Section 7 - Lists of permitted ingredients, additives, processing aids and cleaning substances** and substances not marked with an asterisk in the column of the additive code number shall not be calculated as ingredients of agricultural origin.
- (d) Yeast and yeast products are calculated as ingredients of agricultural origin since 31 December 2013.

*Guidance Notes: When calculating the percentage of organic ingredients, only the agricultural ingredients (plant or animal products grown or raised on a farm) and those additives marked with an asterisk in paragraph **Section 7 - Lists of permitted ingredients, additives, processing aids and cleaning substances**, are included. The non-agricultural ingredients such as water, minerals, other additives and micro-organisms must be excluded from the calculation.*

As a general rule, the proportions of ingredients are calculated as fresh weight as they are weighed into the 'mixing bowl'.

Dehydrated ingredients, such as dried fruit in a fruitcake, which have to be rehydrated before adding to the mix, must be weighed after rehydration and that weight used as part of the percentage calculation.

3.10 The use of the following substances listed in **Section 7 - Lists of permitted ingredients, additives, processing aids and cleaning substances** shall be subject to ongoing review:

- (a) Sodium nitrite and potassium nitrate, allowed for clearly defined products (Ham, Bacon, Gammon, Lardons, cooked salted mutton, Salami, Chorizo, cured mutton ham, cured spiced beef, Cured pork hocks and Beef jerky). For other products derogation would have to be applied to BDA Certification.
- (b) Sulphur dioxide and potassium metabisulphite;
- (c) Hydrochloric acid in paragraph **Section 7 - Lists of permitted ingredients, additives, processing aids and cleaning substances** for the processing of Gouda, Edam and Maasdammer cheeses, Boerenkaas, Friese, and Leidse Nagelkaas.

The re-examination referred to in point (a) shall take account of the efforts made by Member States to find safe alternatives to nitrites/nitrates and in establishing educational programmes

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in alternative processing methods and hygiene for organic meat processors/manufacturers.

General rules on the production of organic yeast

- 3.11 For the production of organic yeast only organically produced substrates shall be used. The following substances may be used in the production, confection and formulation of yeast:
- (a) Substances listed in paragraph **Section 7 - Lists of permitted ingredients, additives, processing aids and cleaning substances**;
 - (b) Products and substances referred to in paragraph **3.08**.
- 3.12 The addition of up to 5% non-organic yeast extract or autolysate to the substrate (calculated in dry matter) is allowed for the production of organic yeast, where operators are unable to obtain yeast extract or autolysate from organic production.
- 3.13 Organic yeast shall not be present in organic food or feed together with non-organic yeast.

Rules for the use of egg colourants

- 3.14 For the traditional decorative colouring of the shell of boiled eggs produced with the intention to place them on the market at a given period of the year, BDA Certification may authorise for the period referred to above, the use of natural colours and natural coating substances.
- Guidance Note: Operators must contact BDA Certification if the above practice is planned for use.*

Processed Animal Feed

- 3.15 Organic feed materials, or feed materials from production in conversion, shall not enter simultaneously with the same feed materials, e.g. organic wheat and in-conversion wheat may not be included in the same compound feed ration.
- 3.16 Any feed materials used or processed in organic production shall not have been processed with the aid of chemically synthesised solvents.
- 3.17 The following materials may be used in an organic product provided that they are listed in **Section 7 - Lists of permitted ingredients, additives, processing aids and cleaning substances** and comply with any restrictions laid down therein:
- (a) Non-organic feed materials of plant and animal origin – **Section 7 - Lists of permitted ingredients, additives, processing aids and cleaning substances**
 - (b) Organic feed materials of animal origin, and feed materials of mineral origin **Section 7 - Lists of permitted ingredients, additives, processing aids and cleaning substances**
 - (c) Products and by-products from fisheries
 - (d) Feed additives, certain products used in animal nutrition and processing aids – **Section 7 - Lists of permitted ingredients, additives, processing aids and cleaning substances**

Percentage calculations in processed animal feed

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3.18 The percentage of the ingredients shall be calculated in dry matter (DM).

Authorisation of non-organic food ingredients of agricultural origin by BDA Certification

3.19 An ingredient of agricultural origin may only be used in non-organic form under the following conditions:

1. The operator has notified the control body of all the requisite evidence showing that the ingredient concerned is not produced in sufficient quantity in the country or production in accordance with the organic production rules or cannot be imported from other countries;
2. The control body has issued formal authorisation which will be reviewed annually. Control bodies shall keep detailed information about the granted authorisations and inform the Commission through EU annual report;
3. The authorisation may be withdrawn when evidence suggests that the supply situation has improved.

Sprouted Seed & Grain Production

3.20 Sprouted seed and grain production can be permitted provided the seeds used are certified organic seeds only (no derogations for untreated non-organic seeds are permitted) and provided no nutrients or other additives are added to the water used for sprouting purposes. Sprouted seed and grain production is considered a processing activity. Only potable water may be used for this process.

Specific rules for the making of wine

3.21 This Chapter lays down specific rules for the organic production of the products of the wine

Use of certain products and substances

3.22 Products of the wine sector shall be produced from organic agricultural raw material.

3.23 Only the non-agricultural products and substances listed in paragraph **3.36** can be used for the making of products of the wine sector, including during the processes and oenological practices.

3.24 Products and substances listed in **Section 7** and marked with an asterisk, derived from organic raw material, shall be used if available.

Oenological practices and restrictions

3.25 Use of the following oenological practices, processes and treatments is prohibited:

- (a) partial concentration through cooling;
- (b) elimination of sulphur dioxide by physical processes;
- (c) electro dialysis treatment to ensure the tartaric stabilisation of the wine;
- (d) partial dealcoholisation of wine;
- (e) treatment with cation exchangers to ensure the tartaric stabilisation of the wine;

3.26 Use of the following oenological practices, processes and treatments is permitted under the following conditions:

- (a) for heat treatments, the temperature shall not exceed 70°C;
- (b) for centrifuging and filtration with or without an inert filtering agent, the size of the pores shall be not smaller than 0.2 micrometer;

3.27 Use of the following oenological practices, processes and treatments is under review.

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- (a) heat treatments
- (b) use of ion exchange resins
- (c) reverse osmosis

Catastrophic circumstances

3.28 BDA Certification may authorise on a temporary basis the use of sulphur dioxide if the exceptional climatic conditions of a given harvest year deteriorate the sanitary status of organic grapes in a specific geographical area because of severe bacterial attacks or fungal attacks, which oblige the winemaker to use more sulphur dioxide than in previous years to obtain a comparable final product.

Upon approval by BDA Certification, the individual operators shall keep documentary evidence of the use of the above exceptions. BDA Certification shall inform the Commission on the exceptions they have granted under the above paragraph within one month from their approval.

3.29 Products and substances authorised for use or addition in organic products of the wine sector referred to in paragraph **3.30**.

Type of treatment	Name of products or substances	Specific conditions, restrictions within the limits and conditions
Use for aeration or oxygenation	Air Gaseous oxygen	
Centrifuging and filtration	Perlite Cellulose Diatomaceous earth	Use only as an inert filtering agent
Use in order to create an inert atmosphere and to handle the product shielded from the air	Nitrogen Carbon dioxide Argon	
Use	Yeasts	For the individual yeast strains: if available, derived from organic raw material.
Use	Di-ammonium phosphate Thiamine hydrochloride	
Use	Sulphur dioxide Potassium bisulphite or Potassium metabisulphite	(a) The maximum sulphur dioxide content shall not exceed 100 milligrams per litre for red and with a residual sugar level lower than 2 grams per litre; (b) The maximum sulphur dioxide content shall not exceed 150 milligrams per litre for white and rosé and with a residual sugar level lower than 2 grams per litre; (c) For all other wines, the maximum sulphur dioxide content shall be reduced by 30 milligrams per litre.
Use	Charcoal for oenological use	
Clarification	Edible gelatine Plant proteins from wheat or peas Isinglass Egg white albumin Tannins	Derived from organic raw material if available.

	Casein Potassium caseinate Silicon dioxide Bentonite Pectolytic enzymes	
Use for acidification purposes	Lactic acid L(+)-Tartaric acid	
Use for deacidification purposes	L(+)-Tartaric acid Calcium carbonate Neutral potassium tartrate Potassium bicarbonate	
Addition	Aleppo pine resin	
Use	Lactic bacteria	
Addition	L-Ascorbic acid	
Use for bubbling	Nitrogen	
Addition	Carbon dioxide	
Addition for wine stabilisation purposes	Citric acid	
Addition	Tannins	Derived from organic raw material if available.
Addition	Meta-tartaric acid	
Use	Acacia gum = gum arabic	Derived from organic raw material if available.
Use	Potassium bitartrate	
Use	Cupric citrate	
Use	Oak chips	
Use	Potassium alginate	

4.0 Import and Export

Importing into GB

- 4.01 An operator who imports organic products from anywhere outside GB shall be subject to the requirements of these Standards and register the operation with an approved certification body. These Standards apply to anyone involved in importing organic goods, or acting as the first consignee in the import of organic goods. They also apply to anyone carrying out these activities on behalf of someone else.
- (a) The first consignee is the natural or legal person to whom the imported consignment is delivered and who will receive it for further preparation and/or marketing.
- 4.02 Where further processing or relabelling is to take place as specified below, the Importer is classed as a Processor and has to comply with these Processing Standards. These include:
- Bulk consignments such as grain transferred into bulk storage.
 - Bulk products further processed such as by cleaning or grading, packing and prepacking.
 - The relabelling of any product after it leaves the processor in the exporting state.
 - The application of BDA Certification's Certification Logo, to the labelling or packaging of a product by the processor within the exporting state.

Importing from the EU

- 4.03 Great Britain (England, Scotland and Wales) recognises the EU, Norway, Iceland and Liechtenstein as equivalent for the purpose of trade in organics until 31 December 2023. Food and feed certified as organic in the EU, Norway, Iceland and Liechtenstein will continue to be accepted as organic in Great Britain until 31 December 2023. Organic products imported from the EU and from the EEA (Norway, Iceland and Liechtenstein) must fall into the following categories:
- A. Unprocessed plant products
 - B. Live animals or unprocessed animal products (includes honey)
 - C. Aquaculture products and seaweeds
 - D. Processed agricultural products for use as food
 - E. Processed agricultural products for use as feed
 - F. Seeds and propagating material
- 4.04 Produce from within the EU can be imported into the GB and marketed as organic, provided it is produced or processed by an operator registered with an approved EU approved certification body and provided the importer/wholesale/broker is registered with a GB certification body.

Importing from third countries

- 4.05 A product imported from a third country may be placed on the market as organic provided that:
- (a) The product complies with the provisions set out in these Standards.
- (b) All operators (in the third countries), including the exporters, have been subject to control by a control authority or control body.
- (c) The operators concerned (in the third countries), shall be able to provide at any time, to the importers or the national authorities, documentary evidence permitting the identification of the operator who carried out the last operation and the verification of

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compliance by that operator with points (a) and (b), issued by the control authority or control body referred to in point (b).

- 4.06 All organic goods imported from non-EU countries must have a valid GB Certificate of Inspection (COI) using the manual GB organic import system. The COI must be completed by the certification body in the exporting country and supplied in its original form with the shipping documents.

Products imported from EU-recognised third countries providing equivalent guarantees

- 4.07 Third countries/territories that are recognized in Great Britain as certifying organic food to equivalent EU organic standards (up to 31 December 2023) include:

- Argentina
- Australia
- Canada
- Chile
- Costa Rica
- India
- Israel
- Japan
- Switzerland
- Tunisia
- United States
- New Zealand
- Republic of Korea
- European Union
- European Economic Area – Iceland and Norway

The details for each country, including the product categories, origin, production standards, control bodies, certificate issuing bodies and the duration of the approval are listed in Annex III of Regulation 1235/2008. An up-to-date version of this Annex can be found on gov.uk.

Operators must ensure that produce imported from a recognised country meets the specific conditions attached to that country.

Operating procedure

- 4.08 The following procedure applies to organic products imported:

- (a) The importer must be subject to inspection and certification by an approved certification body.
- (b) The product must be certified by one of the certification bodies and conform to the product types and origins listed in paragraph **4.02 and 4.04**.
- (c) Each product must be certified by BDA Certification, with the exporting country and certification body indicated on the License.
- (d) Each consignment must be accompanied by the Certificate of Inspection as specified in paragraphs **4.03 and 4.05**, completed by the certification body in the exporting country and supplied in its original form with the shipping documents.
- (e) The documentation for the consignment must be approved by the relevant authority at the port of entry. The Port Health Authority (PHA) is responsible for checking the documentation and permitting the consignment entry into the UK and must be notified at least 24 hours in advance and supplied with the original Certificate of Inspection. They will check that the Certificate of Inspection is complete and matches up with the up-to-date list of EU Approvals by product type, certification body and country.

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- (f) Where the documentation cannot be endorsed by the relevant authority due to errors or omissions, the consignment will be quarantined until the correct paperwork has been supplied or the organic references have been removed or it is re-exported.
- (g) Only when the relevant authority has approved the product can it be released for collection.
- (h) The first operator to receive the consignment, if not the importer (first consignee), must sign box 21 of the original Certificate of Inspection to confirm that it has been checked for authenticity and send the completed document to the importer.
- (j) Copies of all the documents must be retained for inspection.

Information on imported consignments

- 4.09 The importer shall have available the current Certificates/Trading Schedules for the exporter, demonstrating that the product and operators comply with the requirements of these Standards.
- 4.10 The importer shall, in due time, inform BDA Certification of each consignment to be imported into GB, providing:
- (a) The name and address of the first consignee.
 - (b) Any details the control body or authority may reasonably require:
 - (i) In case of products imported in accordance with paragraphs **4.05**, a copy of the Certificate of Inspection.
- 4.11 The following import records are required:
- a) The origin, nature and quantity of imported consignments, bill of lading and any details on the transport arrangements from the exporter in the third country to the importer's premises/storage facilities.
 - b) The nature, quantities and consignees of the imported consignments and any details of the transport arrangements from the importer's premises or storage facilities to that of the consignee.
 - c) Import certificate referred to in paragraphs **4.04** and **4.05**.

Exporting from GB

- 4.12 An operator who exports organic products shall be subject to the requirements of these Standards and register the operation with an approved certification body. The EU has recognised the UK for the purpose of exporting organic products to the EU until 31 December 2023. Food and feed certified as organic in Great Britain will continue to be accepted as organic in the EU until 31 December 2023.
- 4.13 For all exports of EU equivalent Organic products from the UK into the EU and Northern Ireland, BDA Certification shall after verification issue a Certificate of Inspection (COI) on TRACES NT (Trade Control and Expert System New Technology) completed and signed in accordance with the relevant requirements for third countries outlined in (EC) 1235/2008. As the EU rules continue to apply in NI, these requirements must also be met for organic products being moved to NI.
- (a) BDA Certification may approve your business on TRACES NT for exports to the EU.
 - (b) Following the implementation of the UK-EU Trade and Cooperation Agreement (TCA) "organic products" exported to the EU must be produced or processed in the UK adhering to the following conditions:

- unprocessed agriculture or aquaculture products produced in the UK, or
- processed agricultural products that have been processed in the UK from ingredients which have been grown in the UK, or
- processed agriculture products that have been processed in the UK from ingredients which have been imported into the UK in accordance with UK law.
- ‘Processing’ means any action that substantially alters the initial product, including heating, smoking, curing, maturing, drying, marinating, extraction, extrusion or a combination of those processes; Packaging or labelling operations shall not be considered as processing. Please contact the certification team for more information regarding the export of unprocessed products to the EU.

(c) In-conversion products are not included in the organic products which may be exported from the UK to the EU under the terms of the TCA.

4.14 For Exports to all other non EU countries, a valid and original Export Certificate may be required to accompany exported organic product leaving GB to countries outside the EU. This is to confirm the organic integrity of a product once it arrives at its destination. It is your responsibility to check with the organic authority in the export market whether labels and certification will be accepted. For the majority of the 13 nations detailed in Annex III of the EC834/2007 regulation (approved third countries) agreements are in place during the transition period to ensure the product will be accepted.

4.15 **UK-EU Trade & Cooperation Agreement (TCA)**

The trade agreement covers products which are grown/produced or processed in the UK or imported into GB and processed. Processing means any action that substantially alters the initial product. Packing or labelling products only is not considered processing, e.g., packing imported fresh produce.

Product imported into GB and not further processed is not covered by the TCA and cannot be exported to the EU.

5.0 Critical Control Points and Precautionary Measures

This section summarises the Critical Control Points and Precautionary Measures required to maintain the integrity of organic products as they are handled, processed and stored.

CCP 1: Organic Operating Procedures

5.01 Organic processed products should be produced by the use of processing methods which guarantee that the organic integrity and vital qualities of the product are maintained through all stages of the production chain.

5.02 When implementing the following operational requirements, operators shall:

- (a) Take precautionary measures to avoid the risk of contamination by unauthorised substances or products;
- (b) Establish and update appropriate procedures based on a systematic identification of critical processing steps;

5.03 These requirements shall be achieved by implementing the critical control steps required to maintain organic integrity.

Guidance Note: The generic Critical Processing Steps are identified in these Standards by the term 'CCP'. Additional critical control steps may be identified by the operator for their specific circumstances.

5.04 The following Documentary Accounts & Records shall be kept and be made available at the inspection:

Established and maintained written operating procedures, supported by documented control systems and records, to ensure compliance with the Critical Processing Steps.

CCP 2: BDA Certification Standards

5.05 When implementing the following operational requirements, operators shall:

- (c) Guarantee at all times that the produced processed products comply with the organic production rules set out in these Standards.

5.06 The following Documentary Accounts & Records shall be kept and be made available at the inspection:

- The current BDA Certification Organic Standards, available to all personnel who are responsible for compliance with these Standards.

Guidance Note: The Standards may be hard copy or accessed on line at: <http://bdcertification.org.uk/index.php/documentation-organic/>

CCP 3: Certification of the products, systems and facilities

5.07 BDA Certification shall provide documentary evidence to any such operator who is subject to their controls and who in the sphere of his activities, meets the requirements laid down in these Standards. The documentary evidence shall at least permit the identification of the operator and the type or range of products as well as the period of validity.

5.08 The following Documentary Accounts & Records shall be kept and be made available at the inspection:

- The valid organic certificate and Trading Schedule, with the individual products listed.

CCP 4: Correcting Non-Compliances identified at inspections

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- 5.09 **The description and the measures referred to in paragraph 1.26 shall be contained in a declaration, signed by the responsible operator. In addition, this declaration shall include an undertaking by the operator to accept, in the event of infringement or irregularities, the enforcement of the measures of the organic production rules.**
- 5.10 Operators must ensure that non-compliances identified at audits are corrected within the specified period. Failure to implement agreed corrections puts the integrity of organic products at risk and may be treated as a higher level of non-compliance at a subsequent audit.
- 5.11 The following Documentary Accounts & Records shall be kept and be made available at the inspection:
- Corrective Action Reports and related correspondence demonstrating that non-compliances have been resolved.

CCP 5: Statutory requirements

- 5.12 **These Standards shall apply without prejudice to other national legislation, such as provisions governing the production, preparation, marketing, labelling and control, including legislation on foodstuffs and animal nutrition.**
- 5.13 The operation must be registered with the relevant statutory bodies.
- 5.14 The following Documentary Accounts & Records shall be kept and be made available at the inspection:
- The registration licenses, approvals and correspondence relating to inspections issued by statutory bodies.

CCP 6: Food Safety HACCP (Hazard Analysis and Critical Control Points)

- 5.15 Operators shall ensure that their products conform to all relevant statutory regulations in addition to the organic regulatory requirements.
- 5.16 Where required by the Environmental Health Officer, all food processing operations and feed manufacturers must have operating procedures based on HACCP principles. This requires a risk assessment of the processes involved to determine the potential hazards to the product in terms of food safety. The Critical Control Points must then be identified and procedures and monitoring systems implemented to control the hazards. Records must be kept to verify that the procedures are functioning.
- 5.17 The following Documentary Accounts & Records shall be kept and be made available at the inspection:
- The HACCP documents.

CCP 7: Product Composition

- 5.18 Products shall conform to the requirements of **Section 2**.
- 5.19 Organic ingredients must always be used where they are available. All other ingredients may only be used if they are listed in the following positive lists:

Ingredient	Standard
Non-agricultural ingredients (Additives & Processing aids)	Section 7
Processing aids	Section 7
Non-organic agricultural ingredients	Section 7

Animal feeds – non-organic ingredients	Production Standards
Animal feeds – Minerals & Trace elements	Production Standards
Animal Feeds – Vitamins	Production Standards
Animal Feeds – Animal Products	Production Standards
Animal Feeds – Processing aids etc.	Production Standards
Seeds	Production Standards

5.20 BDA Certification must be informed of the composition of a product before it can be certified and added to the certificate and of any changes to the composition of an existing product, using the Multi-Ingredient Product Specification sheet (MIPS) must be drawn up and a copy supplied for food products containing more than one agricultural ingredient.

5.21 The following Documentary Accounts & Records shall be kept and be made available at the inspection:

- Copies of the Product Specification Sheets.
- Factory recipe sheets for each multi-ingredient product.

CCP 8: Avoidance of Genetically Modified Organisms

5.22 **GMOs and products produced from or by GMOs shall not be used as food, feed, processing aids, plant protection products, fertilisers, soil conditioners, seeds, vegetative propagating material, micro-organisms and animals in organic production.**

5.23 **For the purpose of the prohibition referred to in paragraph 5.22, with regard to products not being food or feed, or products produced by GMOs, operators using such non-organic products purchased from third parties shall require the vendor to confirm that the products supplied have not been produced from or by GMOs.**

5.24 The following Documentary Accounts & Records shall be kept and be made available at the inspection:

- A Declaration obtained at least bi-annually from the suppliers of non-organic ingredients potentially produced from genetically modified organisms confirming that they are not from genetically modified crops or derived from genetically modified organisms.

CCP 9: Water Quality

5.25 The water used as an ingredient in organic processed products, for washing raw ingredients and for cleaning the premises and equipment must be potable water i.e. safe for drinking.

5.26 Where water is added to an uncooked product, such as for diluting drinking yogurt, it should be subject to a regular testing programme to ensure that there is no contamination.

5.27 Where a private water supply is used, such as a borehole, reservoir or spring, it must be subject to a regular testing programme to ensure potability and, where necessary, treated in accordance to statutory requirements to bring it up to potable water quality. Treatment may be by any legal means, such as by filtration, UV treatment or chlorine.

5.28 Chemicals used to soften hard water, used in the product or for cleaning, must be compliant with Section 7 of these Standards.

5.29 The addition of chlorine to mains/potable water for washing organic products above 5mg/litre is prohibited. Where chlorine treatment is used on site, it must be monitored on a daily basis and the residual level must not exceed the World Health Guideline of 5mg/litre for potable water.

5.30 The following Documentary Accounts & Records shall be kept and be made available at the inspection:

- The records for all treatments and test results.
- Where additional chlorine is added for the washing of non-organic products, a record that the injector is switched off for the washing of organic products.

CCP 10: Labelling Organic Products

The detailed Standards covering the labelling of food products and animal feeds as organic are detailed in Section 2.

Statutory requirements

5.31 When labelling an organic product, all relevant UK legislation must be complied with. This states that a retail label must indicate:

- (a) The name of the food.
- (b) The weight or volume.
- (c) A list of ingredients in descending order.
- (d) The use by or best before date, and
- (e) Where this does not provide for traceability, a batch code.
- (f) Usage or storage instructions.
- (g) The name and contact details of the processor, or
- (h) Where the product is produced for a brand owner, the means of identifying the processor or packer.
- (i) Where required, indication of the quantity of key ingredients. (QUID labelling).

Prepacked products with ≥95% organic content

5.32 The labelling of organic food shall comply with the requirements of Section 2 of these Standards. In summary, the following information shall appear on the label of a prepacked food product where the organic content is 95% or above and may appear on the presentation and advertising of products which satisfy the requirements of these Standards.

- (a) A reference to the organic status of the product;
- (b) BDA Certification logo (preferable).
- (d) The BDA certification code (GB-ORG-06)
- (e) UK statement of agricultural origin, placed immediately below Certification code. One of:
 - UK Agriculture - where the agricultural raw material has been grown in the UK.
 - Non UK Agriculture - where the agricultural raw material has been grown outside the UK.
 - UK/ Non UK Agriculture - where the agricultural raw materials have been grown both in the UK and outside the UK.
 - An operator can use more specific references if 98% of a product's agricultural ingredients are grown in a specific area. For example, milk from Northern Ireland can be labelled as 'Northern Irish Agriculture', or Welsh lamb can be labelled as 'Welsh Agriculture'.
- (f) The name and address of the producer or other means of identification such as an email or web site address or symbol number of producer.

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- (h) Organic products imported from third countries which are repackaged in the UK must comply with the requirements of (a) to (f) above.

Other products

5.33 The labelling of all other categories of products containing organic ingredients shall comply with the following paragraphs:

Product category	Paragraph
Prepacked products with <95% organic content	2.08
Products containing hunted or fished ingredients	2.09
In-conversion products of plant origin	2.10
Processed animal feed and feed for aquaculture	2.11
Wholesale labels	2.35

Using the EU Logo and Place of origin

5.34 The Organic Production Logo of the EU shall be used in accordance with the requirements of paragraphs **2.19** to **2.22**. In summary, where this is used on a product, the place of origin of ingredient(s) shall be indicated in the same visual field as the logo and in the form:

- ‘EU Agriculture’, where the agricultural raw material has been farmed in the EU.
- ‘Non-EU Agriculture’, where the agricultural raw material has been farmed in third countries.
- ‘EU/non-EU Agriculture’, where part of the agricultural raw materials has been farmed in the Community and a part of it has been farmed in a third country.
- Or the name of the country where 100% of the agricultural ingredients originate in the country.
- The organic ingredients must be clearly identified in the ingredients panel.

5.35 The use of the EU Logo on prepacked imported from a third country, where the product has been imported under the provisions of Section 3 is optional.

5.36 Production Logo of the EU **may not be used on:**

- In-conversion products specified in paragraph **2.10**.
- Food products containing less than 95% organic content as specified in paragraph 2.08.
- Food products containing hunted or fished ingredients as specified in paragraph 2.09.

Approval of artwork

5.37 BDA Certification must approve all labels and packaging artwork, which must be submitted prior to printing and placing the product on the market.

5.38 The following Documentary Accounts & Records shall be kept and be made available at the inspection:

- (a) Samples of labels in use.
- (b) Written approval from BDA Certification approving the content of the labels.

CCP 11: Supplier Certification

5.39 **The operator shall verify the organic certification evidence of his suppliers.**

5.40 The verification shall check that the Organic Certificate/License or Trading Schedule:

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- (a) Is current and has not expired.
- (b) The product to be purchased is listed.

5.41 The following Documentary Accounts & Records shall be kept and be made available at the inspection:

- A copy of the supplier’s certification document (Organic Certificate and Trading Schedule), listing the certified products, which must be valid at the time of ordering. or
- In the case of a small-scale operator who purchases a small quantity of organic product from a non-certified retail outlet, and where it may not be possible to obtain a certificate, the sales receipt can be regarded as evidence that the product is organic.

CCP 12: Control of Non-Certified Sub-contractors

5.42 **Where an operator contracts out any of the activities to a third party, that operator shall nonetheless be subject to the certification control system and shall be subject to inspection the certification body.**

5.43 Where an operator uses a non-certified subcontractor for a processing operation, who does not take title to the organic ingredients or product, the subcontractor must either:

- (a) Apply for certification in their own right and be certified for the operation. Or
- (b) Be listed on the operator’s licence for the operation and be subject to inspection as part of the operator’s inspections.

Guidance Note: Option (b) enables a processor or producer to subcontract a processing operation such as slaughtering animals, butchering meat, smoking cheese, crop storage, seed dressing and grain cleaning or grass/Lucerne drying to a non-certified operator provided that conditions set out below are observed.

5.44 Where the option in paragraph 5.40(b) is to be followed the operator shall:

- (a) Make an application to BDA Certification, describing the proposed arrangement, the facilities to be used and the expected frequency of the subcontracted process.
- (b) Sign an agreement with the subcontractor, which defines the obligations of both parties as indicated below.
- (c) Supply a copy of the relevant sections of the processing standards to the subcontractor and explain the basic requirements to ensure the integrity of the organic products.
- (d) Ensure that each processing operation takes place under the direct supervision of a representative responsible to the operator familiar with the requirements of the standards to ensure the integrity of the organic products.
- (e) For each processing operation, keep a record of the product delivered, the quantities processed, the products taken away and the supervision by the operator’s representative.
- (f) Retain full responsibility for the subcontracted operations and their compliance with these Standards.
- (g) Retain title to or ownership of the products, raw materials and sales.
- (h) Supply the relevant labels and packaging where appropriate.
- (i) Ensure that the subcontractor has an up-to-date copy of their Licence with the arrangement specified.

Guidance Note: BDA Certification can supply a pro-forma Subcontractor’s Agreement and Recording Form to operators on request.

5.45 The subcontractor shall:

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- (a) Not sell or market the product under their own name.
- (b) Permit an Inspector appointed by the certification body to access the site with a representative of the Operator for the purpose of an announced or unannounced audit, as part of the Operator's audit.
- (c) Notify the Operator of any non-compliance identified against these standards and take immediate steps to rectify them.

5.46 The following Documentary Accounts & Records shall be kept and be made available at the inspection:

- Written approval from BDA Certification approving the use of the subcontractor.
- The signed Subcontractor agreement.
- For each processing operation, a record of the attendance of both parties, the product delivered, the quantities processed and the products taken away.

CCP 13: Verification of the Organic Status of Goods Received

5.47 On receipt of an organic product, the operator shall check the closing of the packaging or container where it is required and the presence of the indications provided below:

- (a) The name and address of the operator and, where different, of the owner or seller of the product.
- (b) The name of the product or a description of the compound feedstuff accompanied by a reference to the organic production method.
- (c) The name and/or the code number of the control body or authority to which the operator is subject. And
- (d) Where relevant, the lot identification mark according to a marking system which permits to link the lot with the accounts referred to in paragraphs 1.41 to 1.45.
- (e) The country of origin.

The operator shall crosscheck the information on the label with the information on the accompanying documents. The result of these verifications shall be explicitly mentioned in the documentary accounts referred to in paragraph 5.52

5.48 Where product is imported, the labelling may not be in English. The following terms, used in the EU, are the legally defined equivalent to the term 'organic farming' as used in the UK:

BG: биологичен.	FR: biologique.	NL: biologisch.
ES: ecológico, biológico.	GA: orgánach.	PL: ekologiczne.
CS: ekologické, biologické.	IT: biologico.	PT: biológico.
DA: økologisk.	LV: bioloģisks,	RO: ecologic.
DE: ökologisch, biologisch.	ekoloģisks.	SK: ekologické,
ET: mahe, ökoloogiline.	LT: ekologiškas.	biologické.
EL: βιολογικό.	LU: biologesch.	SL: ekološki.
EN: organic.	HU: ökológiai.	FI: luonnonmukainen.
	MT: organiku.	SV: ekologisk.

5.49 Where there is any doubt over the organic status or acceptability, the product must be quarantined until this has been resolved by contacting the supplier.

Guidance Note: Where an operator has any doubt regarding the status of an imported product, they should contact BDA Certification.

5.50 The following Documentary Accounts & Records shall be kept and be made available at the inspection:

- **Stock and financial records shall be kept in the unit or premises and shall enable the operator to identify and the control authority or control body to verify:**

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- **The supplier of the products.**
- **The nature and the quantities of organic products delivered to the unit and, where relevant, of all materials bought and the use of such materials.**
- **The results of the verification at reception of organic products and any other information required by the control authority or control body for the purpose of proper control referred to in paragraphs 1.26 to 1.45 above.**
- **The data in the accounts shall be documented with appropriate justification.**

Guidance Note: The above checks may be recorded such as by initialling a column/box in a reception document or by initialling the delivery document.

BDA Certification can supply a Goods Received & Processed template to record the verification of ingredients on receipt.

CCP 14: Storage of Raw Materials, Work in Progress and Finished Goods

5.51 **For the storage of products, areas shall be managed in such a way as to ensure identification of lots and to avoid any mixing with or contamination by products and/or substances not in compliance with these Standards. Organic products shall be clearly identifiable at all times.**

Operations handling non-organic products

5.52 **In cases where operators handle both non-organic products and organic products and the organic products are stored in storage facilities in which also other agricultural products or foodstuffs are stored:**

- (a) **The organic products shall be kept separate, by space or time, from the other agricultural products and/or foodstuffs.**
- (b) **Every measure shall be taken to ensure identification of consignments and to avoid mixtures or exchanges with non-organic products.**

5.53 In premises where non-organic products are also handled, the storage area, bin, hanging rail or chill store should be permanently dedicated to the organic products. Where this is not always possible, the store or storage area must be designated on a temporary basis and clearly labelled as containing organic products.

5.54 All bulk storage containers must be closed securely so that only authorised personnel have access and clearly labelled as containing organic products.

5.55 Work-in-progress must be stored in a designated area and clearly labelled as organic.

5.56 Non-organic ingredients, additives and processing aids destined for use in organic products must also be stored in a designated area and labelled as being for use in organic products.

Guidance Note: A labelled storage area should be dedicated for organic products. Where this is not possible, the area may be designated on a temporary basis provided it is appropriately labelled. In this case a wrapped and labelled pallet is sufficient designation.

Stock-taking

5.57 As a minimum, a stock take of the raw materials and finished products held in store must be done at least once per year and the records retained for a period of not less than three years. This must include both the value and quantity.

Guidance Note: Whilst a more frequent stock-take is recommended, the physical stock take of raw materials and finished that is done at the end of the company's accounting year for the balance sheet will be sufficient provided that the quantities are recorded in addition to the value.

5.58 The following Documentary Accounts & Records shall be kept and be made available at the inspection:

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- Stock records shall be kept in the unit or premises and shall enable the operator to identify and the control authority or control body to verify the nature and the quantities of organic products held in storage at the premises.

CCP 15: Processing Operations

- 5.59 **Production of processed organic food and feed shall be kept separate in time or space from production of processed non-organic food and feed.**
- 5.60 **The requirements of 5.61 shall be applied to the processing operations and operators shall:**
- Establish and update appropriate procedures based on a systematic identification of additional critical processing steps specific to their processing operation.**
 - Take precautionary measures to avoid the risk of contamination by unauthorised substances or products.**
 - Guarantee that non-organic products are not placed on the market with an indication referring to the organic production method.**
 - Respect the principles of good manufacturing practice when applying any processing practice, such as smoking.**
- 5.61 Operators shall establish and maintain a process flow diagram to identify the critical processing steps from raw material intake to dispatch and the critical controls for food safety at each stage, such as temperature and processing times.
- 5.62 **When non-organic products are also prepared or stored in the preparation unit concerned, the operator shall:**
- Carry out the operations continuously until the complete run has been dealt with, separated by place or time from similar operations performed on non-organic products.**
 - Inform the control authority or control body thereof and keep available an updated register of all operations and quantities processed.**
 - Take the necessary measures to ensure identification of lots and to avoid mixtures or exchanges with non-organic products.**
 - Carry out operations on organic products only after suitable cleaning of the production equipment. This will require a full documented clean down prior to the organic production run.**
- Guidance Note: The organic production should normally be the first operation of the day following the overnight cleaning programme.*

Purges and bleed runs

- 5.63 Where non-dedicated plant and equipment cannot be disassembled or be subject to CIP followed by a wash through with potable water, a bleed run of an agreed organic product and quantity will be required to purge the system of non-organic residues. This must be disposed of as non-organic and the quantity recorded.

Specific provisions for seaweed

- 5.64 If the final product is fresh seaweed, flushing of freshly harvested seaweed shall use seawater. If the final product is dehydrated seaweed, potable water may also be used for flushing. Salt may be used for removal of moisture.
- 5.65 The use of direct flames which come in direct contact with the seaweed shall be prohibited for drying. If ropes or other equipment are used in the drying process they shall be free of anti-fouling treatments and cleaning or disinfection substances except where a product is listed in Section 7.
- 5.66 The following Documentary Accounts & Records shall be kept and be made available at the inspection:
- Stock and financial records shall be kept in the unit or premises and shall enable the

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operator to identify and the control authority or control body to verify where relevant, of all materials bought and the use of such materials, and, where relevant, the composition of the compound feeding stuffs.

- The process flow diagram.
- Details of ingredients used for each production run.
- Quantities processed.
- Batch or lot numbers of ingredients.

CCP 16: Packaging Materials

5.67 **The requirements of 5.61 shall be applied to the processing operations and operators shall:**

- (b) **Take precautionary measures to avoid the risk of contamination by unauthorised substances or products.**

5.68 Materials used for product packaging must comply with statutory requirements and be of appropriate food grade quality.

5.69 All food grade packaging materials may be used provided they do not affect the organoleptic character of the product or transmit to it any substances in quantities that may be harmful to human health. The following exceptions apply and an application must be made for any such use, which will be assessed on a case-by-case basis:

- (a) PVC films which have been manufactured with the use of additional plasticisers. These may only be used where the film cannot contaminate the product, such as by coming into contact with fatty foods.
- (b) Unlacquered metal and aluminium foils if the food is acidic (with a pH less than 4.5) or salty (containing more than 2% salt).

5.70 Reuse of crates, boxes, sacks and tote bags is permitted for internal use and for home delivery schemes provided that they are free from residues, clean and correctly labelled.

5.71 All packaging materials must be stored off the floor, away from walls and ceilings in clean, dry hygienic conditions.

CCP 17: Transport between Operators

Collection of products and transport to preparation units

5.72 **Operators may carry out simultaneous collection of organic and non-organic products, only where appropriate measures are taken to prevent any possible mixture or exchange with nonorganic products and to ensure the identification of the organic products. The operator shall keep the information relating to collection days, hours, circuit and date and time of reception of the products available to BDA Certification.**

5.73 **The closing of packaging, containers or vehicles shall not be required where:**

- (a) **Transportation is direct between an operator and another operator who are both subject to the organic control system. and**
- (b) **The products are accompanied by a document giving the information required under paragraph 5.82. and**
- (c) **Both the expediting and the receiving operators shall keep documentary records of such transport operations available for the control body or control authority of such transport operations.**

5.74 Organic milk must be transported in bulk in a designated tanker. Trans-shipment to another tanker may occur only where the transport operator is certified by an approved certification body.

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Special rules for transporting feed to other production/preparation units or storage premises

- 5.75 In addition to the provisions of paragraphs 5.74 and 5.75 when transporting feed to other production or preparation units or storage premises, operators shall ensure that the following conditions are met:
- (a) During transport, organically produced feed, in-conversion feed, and non-organic feed shall be effectively physically separated.
 - (b) The vehicles and/or containers which have transported non-organic products may be used to transport organic products provided that:
 - (i) Suitable cleaning measures, the effectiveness of which has been checked, have been carried out before commencing the transport of organic products; operators shall record these operations.
 - (ii) All appropriate measures are implemented, depending on the risks evaluated in accordance with the Control Measures in paragraph 1.57 and, where necessary, operators shall guarantee that non-organic products cannot be placed on the market with an indication referring to organic production.
 - (iii) The operator shall keep documentary records of such transport operations available for the control body or control authority.
 - (c) The transport of finished organic feed shall be separated physically or in time from the transport of other finished products.
 - (d) During transport, the quantity of products at the start and each individual quantity delivered in the course of a delivery round shall be recorded.
- 5.76 Organic products, particularly bulk products must be transported in a way that they are protected from contamination by residues from previous loads and cleaning chemicals. Vehicles must be inspected prior to use for cleanliness and this check recorded.
- 5.77 For bulk loads such as cereals, the previous three loads must be checked against the drivers log and must not have included products on the AIC Haulage Exclusion List or, if they are on the AIC Sensitive List, they have been adequately cleaned. This verification must be recorded.
- 5.78 The transport arrangements for bulk products must be notified to BDA Certification at the inspection for approval.
- 5.79 The following Documentary Accounts & Records shall be kept and be made available at the inspection:
- Records of all transport operations.
 - The inspection checks of a vehicle's cleanliness and previous three loads prior dispatching a bulk load.

CCP 18: Dispatch Documents & Wholesale Labels

- 5.80 Operators shall ensure that organic products are transported to other units, including wholesalers and retailers, only in appropriate packaging, containers or vehicles closed in such a manner that substitution of the content cannot be achieved without manipulation or damage of the seal and provided with a label stating, without prejudice to any other indications required by law:
- (a) The name and address of the operator and, where different, of the owner or seller of the product.
 - (b) The name of the product or a description of the compound feeding stuff accompanied by a reference to the organic production method.
 - (c) The name and/or the code number of BDA Certification and

- (d) Where relevant, the lot identification mark which permits to link the lot with the accounts referred to in paragraphs 1.41 and 5.133.

The information referred to in points (a) to (d) of the first subparagraph may also be presented on an accompanying document, if such a document can be undeniably linked with the packaging, container or vehicular transport of the product. This accompanying document shall include information on the supplier and/or the transporter.

- 5.81 Where the consignment is sent for further processing, the country of origin, or the term EU Agriculture' or non- EU Agriculture' should be included in order to permit the recipient to label the product in accordance with paragraph 2.27.

CCP 19: Cleaning and Food Hygiene Procedures

- 5.82 Operators shall establish and update appropriate procedures based on a systematic identification of critical processing steps. In particular, operators shall:

- (a) Take precautionary measures to avoid the risk of contamination by unauthorised substances or products;
- (b) Implement suitable cleaning measures, monitor their effectiveness and record these operations.

- 5.83 When non-organic products are also prepared or stored in the preparation unit concerned, the operator shall carry out operations on organic products only after suitable cleaning and rinsing of the production equipment.

In case where operators handle both non-organic products and organic products and the latter are stored in storage facilities in which also other agricultural products or foodstuffs are stored suitable cleaning measures, the effectiveness of which has been checked, have been carried out before the storage of organic products; operators shall record these operations.

- 5.84 An effective cleaning programme, with written procedures, must be established and maintained, which complies with industry standards and best practice, to ensure that the products are not contaminated by microbes, chemicals, foreign bodies or residues from non-organic or medicated products.

- 5.85 Cleaning or hygiene chemicals, detergents and sanitisers approved for use in food establishments may be used.

- 5.86 The full programme shall be implemented prior to the organic production and the equipment and working surfaces coming into contact with the organic product must be rinsed with potable water to remove any trace of the chemicals.

- 5.87 Where dry cleaning is not practical, a bleed run may be done by passing a suitable organic product or approved ingredient through the system, as per paragraph 5.65.

- 5.88 Where a specific process requires disinfection using fogging or spraying equipment, all organic materials and their packaging must be removed from the area. At least twice times the recommended dispersal time must be allowed and the equipment and surfaces rinsed with potable water before organic products are reintroduced.

- 5.89 When washing organic products - particularly fresh and salad produce:

- (a) Potable water must be used.
- (b) The same washing water must not be used for organic and non-organic products.
- (c) A natural acid wash may be used subject to written permission from BDA Certification.

- 5.90 Vehicles and handling equipment used for transporting organically produced products shall be subjected to an appropriate cleaning programme.

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- 5.91 Prior to the organic production run or transport, the vehicles, plant and equipment must be inspected and passed by the responsible person to confirm that the above requirements have been met and the equipment and contact surfaces have been washed with potable water. This check shall be recorded.
- 5.92 Cleaning chemicals must be properly labelled and stored safely away from preparation areas when not in use.
- 5.93 The following Documentary Accounts & Records shall be kept and be made available at the inspection:
- Written procedures which:
 - Describe the cleaning requirements for each store, production area, item of equipment and working surfaces.
 - The periodicity, whether daily, weekly or monthly.
 - The cleaning methods and materials used.
 - Ensures that contact surfaces are rinsed with potable water before organic products are processed – the rinse step must be recorded in the relevant SOP.
 - The verification that the cleaning has been done to the appropriate standard pre and post production.

CCP 20: Pest Prevention and Control

- 5.94 **When the control arrangements are first implemented, the operator shall draw up and subsequently maintain the precautionary measures to be taken in order to reduce the risk of contamination by unauthorised products or substances and the cleaning measures to be taken in storage places and throughout the operator's production chain.**
- 5.95 Measures must be established and maintained to ensure that the premises are effectively protected against entry by birds and infestation by rodents and/or insects.
- 5.96 In the event that preventative measures are not effective:
- (a) Any measures using controlled substances must prevent direct contact with organic raw materials or product.
 - (b) All treatments must be carried out by a suitably qualified person and in accordance with the statutory regulations (COSHH Regulations).
 - (c) Permission to use restricted treatments must be sought in advance from BDA Certification. The application should detail reasons for use, substance and details of the procedures to avoid product contamination. In exceptional circumstances, treatment may be carried out and BDA Certification notified within two working days.
 - (d) Those parts of the site that are not used for organic production or storage, and which are under the control of the operator may be treated using methods other than listed in this Standard provided that there is no risk of contamination of organic products.
- 5.97 The materials/methods listed below may be used, as appropriate, for pest control in areas of organic production and storage, subject to the conditions specified. All other materials not listed, such as organo-phosphates in grain stores where organic products are or will be stored are prohibited.

Permitted treatments

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Name	Description, compositional requirements, conditions for use
Freezing, heating & vacuum, Nitrogen & Carbon Dioxide.	For treatment of products and packaging.
Mechanical barriers, sound & light, including UV electrical insect killers.	
Legally approved rodenticides.	Tamper resistant bait stations containing legally approved rodenticides in locations where there is no risk of contamination. <i>Waxed baits should be used in grains stores.</i>
Pheromone traps & sticky boards, not containing pesticides.	Sticky boards may be used for insect monitoring only – not for rodent control.
Desiccant dust.	Desiccant dusts (e.g. diatomaceous earth and amorphous silica) derived from naturally occurring sources and where there is no risk of contamination.

Restricted treatments (only to be used where a problem has been identified)

Synthetic pyrethroids.	Only for: enclosed and sealed units (e.g. motor housings and wiring conduits); or Band application around entrances and external apertures.
Ozone.	Only allowed under restricted use in stores and not for treating product.
Natural Pyrethrins – extracted from a natural botanical source and synergised using Piperonyl butoxide derived from a natural source e.g. oil and sassafras.	Controlling insects as a surface spray or fog. No organic product to be present and for 24 hours after treatment finished. Ventilation and washing of surfaces prior to resumption of organic processing or storage.

- 5.98 In cases where fumigation of premises, plant or equipment is required the treatment must be carried out in accordance with statutory regulations. Organically produced raw materials, semi-finished or finished products must not be present when fumigation treatments are carried out. At least twice times the recommended dispersal time must be allowed and the equipment and surfaces rinsed with potable water before organic products are reintroduced.

Guidance Note: Withdrawal period means the complete removal of all organic ingredients and/or product and packaging from the premises/area to be treated. Covering with an impermeable sheet for this period may be allowed by derogation in specific circumstances where removal is impossible).

- 5.99 Where an external pest control contractor is used, the company must be a member of the British Pest Control Association (BPCA) or equivalent body.
- 5.100 The contractor must be made aware that the premises are used for storing or processing organic products.

Guidance Note: This awareness should be demonstrated by filing a copy of the contractor's letter acknowledging their awareness, or this section of the Standards, the front of the pest control file.

- 5.101 Where the pest control is done in house, the person concerned must be trained to use the products to relevant Health and Safety procedures and understand COSHH requirements.
- 5.102 The bait station sites, treatments used and the activity monitored must be recorded.
- 5.103 Substances used for pest control must be correctly labelled and securely stored when not in use
- 5.104 The following Documentary Accounts & Records shall be kept and be made available at the inspection:
- The monitoring of pest activity and the pest control materials used, including dates of treatment, method of application, substances used, person or organisation responsible for the treatment;
 - The plan of the baiting sites.
 - Details of any fumigation of premises or equipment and the clearance time between the completion of the treatment and the commencement of processing operations on organic products.

CCP 21: Factory Fabric and Environment

- 5.105 Preparation establishments must conform to all relevant statutory requirements in regard to animal welfare, transport of livestock, premises, equipment, the facilities that must be provided, general hygiene and the precautions that must be taken to protect food from contamination or deterioration.
- 5.106 The premises, walls, floors, etc., must be suitable for the storage and processing of food and animal feeds and be maintained to prevent the ingress of contaminants.
- 5.107 The surroundings must be maintained in a clean and tidy state.
- 5.108 Concrete aprons must be kept clean to prevent the ingress of dirt into the factory environment. Loading areas adjacent to grain stores must be sterilised to conform to the Code of Practice for the Control of Salmonella.

CCP 22: Equipment Maintenance & Calibration

- 5.109 The equipment must be suitable for the handling and processing of food or animal feeds.
- 5.110 Equipment must be maintained according to the manufacturers recommendations and the maintenance programme and actions be recorded.
- 5.111 Where specific critical controls are subject to measurement, such as cook and chill temperatures, stunning voltages or weighing, the equipment must be calibrated according to the manufactures recommendations and the calibrations recorded.
- 5.112 The following Documentary Accounts & Records shall be kept and be made available at the inspection:
- Calibration records.

CCP 23: Product & Environment Testing

- 5.113 **The operator shall submit, when requested by the control authority or control body, the results of its own quality assurance programmes.**

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Guidance Note: A programme of testing raw materials and finished products for contamination by GMOs, pesticides, antibiotics, etc., is recommended but is not mandatory.

Guidance Note: A programme for testing samples and surface swabs for microbiological contamination should be part of the HACCP procedures.

- 5.114 Where a positive result is received for a GMO, pesticide or dairy antibiotic, BDA Certification must be notified immediately by sending a copy plus the labelling details of the product, including the certification body and supplier, etc. so that an investigation can be made.
- 5.115 Where an organic product is tested positive (above 0.1% for GM material), the product must also be embargoed. BDA Certification will carry out an investigation and confirm whether the product is to be decertified.
- 5.116 Any laboratory used for conducting the tests must be accredited with the United Kingdom Accreditation Service (UKAS) and have the tests specified on their accreditation documents.
- 5.117 The following Documentary Accounts & Records shall be kept and be made available at the inspection:
- Copies of all tests certificates and results.

CCP 24: Non-conforming Products and Product Recall

- 5.118 **Where an operator considers or suspects that a product which he has produced, prepared, imported or that he has received from another operator, is not in compliance with organic production rules, he shall initiate procedures either to withdraw from this product any reference to the organic production method or to separate and identify the product. He may only put it into processing or packaging or on the market after elimination of that doubt, unless it is placed on the market without indication referring to the organic production method.**
- In case of such doubt, the operator shall immediately inform BDA Certification. BDA Certification may require that the product cannot be placed on the market with indications referring to the organic production method until it is satisfied, by the information received from the operator or from other sources, that the doubt has been eliminated.**
- 1.119 **Without prejudice to any measures or actions taken in paragraphs 1 to 3 above, the release for free circulation in the Union of products not in conformity with the requirements of these Standard shall be conditional on the removal of references to organic production from the labelling, advertising and accompanying documents.**
- 5.120 A procedure shall be in place to ensure that products that do not meet these organic standards or have failed any of the HACCP Critical Control Points must be treated as non-conforming products and not be marketed as organic.
- 5.121 Where a product has been marketed and it is subsequently found to be non-conforming, there must be a procedure in place for notifying customers of the problem so that it can be taken off the shelves and, if necessary, recalled for disposal.
- 5.122 For larger complex operations, this recall procedure should be periodically tested to ensure that it functions when needed.
- 5.123 Where it is necessary to recall a product for any reason, BDA Certification must be notified immediately so that BDA Certification the other certification bodies and control authorities can be informed. BDA Certification must be included on the list of bodies to be notified in the event of a product recall.
- 5.124 The following Documentary Accounts & Records shall be kept and be made available at the inspection:
- The record of any non-conforming products and product recalls.

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Guidance Note: BDA Certification can supply a template for product recall.

CCP 25: Staff Facilities & Personal Hygiene

- 5.125 **Operators shall take precautionary measures to avoid the risk of contamination by unauthorised substances or products.**
- 5.126 To protect the products from contamination:
- The toilet and washing facilities for the personnel must be maintained in a clean and hygienic state.
 - Appropriate protective work wear, such as overalls, disposable hairnets, gloves and foot covers must be supplied.
 - Staff must be instructed on the requirements of Basic Food Hygiene.
 - Jewellery and watches must not be worn in the processing areas.
 - Contagious or infectious illness must be reported immediately.
 - Access by intruders or outsiders must be effectively prevented.
 - Visitors must be controlled and recorded to ensure that they comply with the same requirements as members of the staff.

CCP 26: Training

- 5.127 All personnel who have responsibility for maintaining the integrity of organic products, at any stage of the process from reception to dispatch, shall undergo training to ensure that they understand the organic requirements, the procedures in the HACCP and the Organic Integrity Management Plan.
- 5.128 The following Documentary Accounts & Records shall be kept and be made available at the inspection:
- A record of the training sessions and any other training undergone.

CCP 27: Record of Complaints Received

- 5.129 **The supplier of certified products shall:**
- Keep a record of all complains made to the supplier relating to a products compliance with the requirements of the relevant standard and make these records available to the certification body when requested.**
 - Take appropriate action with respect to such complaints and any deficiencies found in products or services that affect compliance with the requirements for certification.**
 - Document the actions taken.**
- 5.130 The following Documentary Accounts & Records shall be kept and be made available at the inspection:
- A record of the complaint, investigation and outcome.

CCP 28: Ingredient Traceability

- 5.131 **The operator shall take the necessary measures to ensure identification of lots and to avoid mixtures or exchanges with non-organic products.**
- 5.132 **Traceability**
- The traceability of food, feed, food-producing animals, and any other substance**

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intended to be, or expected to be, incorporated into a food or feed shall be established at all stages of production, processing and distribution.

2. Food and feed business operators shall be able to identify any person from whom they have been supplied with a food, a feed, a food-producing animal, or any substance intended to be, or expected to be, incorporated into a food or feed.

To this end, such operators shall have in place systems and procedures which allow for this information to be made available to the control authorities on demand.

3. Food and feed business operators shall have in place systems and procedures to identify the other businesses to which their products have been supplied. This information shall be made available to the control authorities on demand.
4. Food or feed which is placed on the market or is likely to be placed on the market in the Community shall be adequately labelled or identified to facilitate its traceability, through relevant documentation or information in accordance with the relevant requirements of more specific provisions.

5.133 There must be a means of tracing products through the process from reception to dispatch and the reception records and processing controls and records must be sufficiently comprehensive to ensure that the traceability is not lost at any stage.

5.134 As a minimum the records must include the following:

- (a) For each ingredient brought in, the invoice number or date, delivery number and use by date or batch number taken from the documents and labels;
- (b) For processed products, the date and link to the above for each ingredient used. An internal batch number must be applied to the product label or dispatch.

Guidance Note: In the case of bulk products, whether by the process date, Julian date, use by date, best before date or as a unique batch number, linked to the production record.

Guidance Note: BDA Certification will carry out sample traceability audits at each inspection.

CCP 29: Ingredient Input/output Reconciliation or Mass Balance

5.135 The accounts shall demonstrate the balance between the input and the output.

5.136 The records must enable the quantities of ingredients brought in to the unit to be reconciled with the quantities of the final product leaving the unit, allowing for stocks, processing losses, bleed runs and wastage, etc.

5.137 Operators selling through retail outlets shall have daily sales records in place. Where the sales value is recorded but not the weight, there must be a method of calculating the weights from the sales figures. As a minimum:

- Where a box scheme sells a weekly standard box, the weekly ingredient list shall be kept with the number or weight of each ingredient plus the number of boxes sold that week.
- Where produce is sold at a farmer's market and the weight is not recorded for each sale, the quantities of each product taken to the market and returned if unsold shall be recorded for each market attended.
- Where cuts and joints of meat are sold by value and the weight is not recorded, a representative carcass for each species shall be butchered and the weights of the joints and their values recorded at least once per year. The total butchered weight and value for the carcass and the average price per kilogram shall be recorded.
- Where produce is sold over the farm gate and the weight of each sale is not recorded, the total weight of products transferred to the shop each day shall be recorded.

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Guidance Note: BDA Certification will undertake sample reconciliation audits at each inspection. The following equation will be used to demonstrate that the quantity of an organic product leaving the unit does not exceed the quantity brought in: Opening stock + stock brought in – product produced and sold – processing losses, bleed runs and wastage etc. = theoretical closing stock.

The actual closing stock should not exceed the theoretical closing stock and any discrepancy exceeding 5% of the combined opening stock and purchases shall be investigated.

CCP 30: Certificates of Inspection

- 5.138 Valid Certificates of Inspection (COIs) are required for all organic imports into Great Britain from third countries outside the EU, Norway, Iceland, Liechtenstein and Switzerland.
- 5.139 A manual GB import document is available for this.
- 5.140 The COIs need to be signed by Port Health Authority before entering storage.
- 5.141 They also need to be signed by the First Consignee before putting product on market.

Note: The First Consignee is the entity where the goods are received and checked. It is not necessarily the same as the importer. They must also carry a valid organic certification.

The situation regarding COIs for import into GB will be reviewed in 2023, with the aim to put something in place later in the year.

GB Import documentation guidance is available on request from BDA Certification.

6. Standards for Animal Slaughtering & Processing

These standards apply to animals slaughtered for human consumption. They cover the handling of live animals from arrival through the slaughter and dressing to chill.

6.01 The requirements of **Sections 5** shall also be implemented by abattoirs.

Animal Welfare

6.02 There must be a nominated person responsible for animal welfare, with the training and competence to take appropriate actions to ensure welfare.

6.03 The arrival of animals must be planned to ensure that they can be unloaded as soon as they arrive.

6.04 Where there is an unavoidable delay in unloading, the animals must have shade, shelter, ventilation and drinking water and their welfare must be supervised.

6.05 There must be a suitably trained and competent member of staff to oversee the unloading of every animal, including those delivered out of hours.

6.06 The unloading facilities must be suitable for the purpose with suitable tailboard inclines and side gates, non-slip floors, no distractions and no immediate right-angled turns.

Lairage

6.07 Pens must be labelled to show that the animals are organic.

6.08 Animals must be able to see other animals and fractious or horned animals be kept apart to prevent injury.

6.09 Organic and non-organic animals must not be mixed in the same pen.

6.10 Animals from different loads must not be mixed unless they are from the same social groups from the same source.

6.11 Animals should not be kept on their own unless unavoidable.

6.12 Animals must be given access to clean water and comfortable conditions on arrival unless slaughtered immediately. Water and clean bedding must be available if they have to wait for slaughter more than 6 hours and organic feed if more than 12 hours (if they are delivered the evening before for slaughter first the following morning). The feed should be supplied by the producer.

6.13 During lairage, the animals must be regularly checked. Where water sprays are used for pigs, the temperature must be recorded.

6.14 Undue force and electric goads are not permitted when moving animals.

Stunning and slaughtering

6.15 Live animals must not be able to see the stunning and slaughtering process.

6.16 Animals must be restrained only for stunning and without causing injury, pain or distress.

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- 6.17 Animals must not be killed without pre-stunning. The stunning process must cause instantaneous unconsciousness or induce unconsciousness without distress and maintain this until death.
- 6.18 With the exception of poultry, the animals must be unconscious before shackling and hoisting.
- 6.19 There must be adequate manual back up or reserve equipment available at the point of slaughter in case of emergency or breakdown.
- 6.20 For the stunning and killing equipment, there must be an effective cleaning and maintenance schedule, based on the manufacturer's instructions and operated by suitably trained and competent staff.
- 6.21 The following methods of stunning or killing are permitted:

Method	Cattle	Sheep	Pigs	Poultry	Deer
Penetrative captive bolt	Permitted	Permitted	Permitted only in emergency or as backup		Permitted
Electrocution	Permitted	Permitted	Permitted		
Free bullet	Permitted	Permitted	Permitted	Not permitted	Permitted
Electronarcosis		Permitted	Permitted	Permitted using dry electrodes or water bath stunner	
Carbon dioxide			Permitted subject to approval following inspection		
Neck dislocation					Permitted

6.22 Stun to bleed times

Method	Cattle	Sheep	Pigs	Poultry	Deer
Penetrative captive bolt	Less than 60 seconds	Less than 20 seconds	Immediate		Less than 60 seconds
Electrocution	Permitted	Permitted	Permitted		
Free bullet	Permitted	Permitted	Permitted	Not permitted	Permitted
Electronarcosis – dry electrodes		Less than 20 seconds	Less than 60 seconds		
Electronarcosis - waterbath					Less than 10 seconds
Carbon dioxide			ASAP		

- 6.23 Bleeding must be rapid, profuse and complete. For cattle, sheep and pigs bleeding must be with a chest or thoracic stick. For poultry, by cutting the carotid arteries and jugular veins.

Processing

- 6.24 Tenderisation of meat is permitted.
- 6.25 Electrical tenderisation or dressing is permitted and must not take place until at least 20 seconds for pigs and sheep and for 30 seconds for cattle after the animal has bled.
- 6.26 Where the abattoir also slaughters non-organic animals, the organic animals must be slaughtered and dressed as the first operation of the day or straight after a thorough clean of the line and as the first of that species. This must be confirmed by the kill records and cleaning records.

- 6.27 Organic animals and meat must be kept separate and identified at all stages of slaughter, dressing and storage.
- 6.28 A responsible person must be nominated to check the animals and meat through the process to maintain the organic integrity.

Storage

- 6.29 Organic carcasses must be kept on a separate rail in the chill so that they are not in contact with non-organic meat. This may be permanently or temporarily dedicated.
- 6.30 The rails must be labelled as containing organic meat and secured so that they are under the control of the responsible person and cannot be used for non-organic meat.

Labelling & use of the Organic Meat Stamp

- 6.31 The whole carcass or side must be labelled with the kill date, identification number and weight as soon as possible after slaughter.
- 6.32 Where organic edible offals are to be marketed as organic, they must be separated and labelled as they are removed from the carcass to ensure traceability and non-mixing with non-organic offals.
- 6.33 Once certified, an organic meat stamp will be issued to the abattoir. This must be under the control of a named person or persons who are allowed to apply the stamp.
- 6.34 The stamp must be applied to organic carcasses, sides, quarters and primals as soon as possible after slaughter.
- 6.35 The following Documentary Accounts & Records shall be kept and be made available at the inspection:
 - Species, number and identification of the animals arriving and the supplier.
 - The organic status by means of the Organic Livestock to Slaughter document, Organic Sector Livestock Transfer Document or Delivery note confirming the number and organic status.
 - The confirmation that the organic status has been checked.
 - A copy of the current Certificate/Trading Schedule for each supplier, confirming their certification for the species.
 - Feed records - Details of any organic feed supplied to the stock if held overnight.
 - Processing records – Kill number, kill date and weight of each carcass.

Up to date lists of MHS licensed slaughterers who work at the abattoir, including the full or provisional license, species and equipment.

7 – Lists of permitted ingredients, additives, processing aids and cleaning substances.

Also see <https://eur-lex.europa.eu/legal-content/EN/TXT/PDF/?uri=CELEX:32008R0889&from=EN>

ANNEX VI

Feed additives used in animal nutrition referred to in Article 22(g), Article 24(2) and Article 25m (2)

Feed additives listed in this Annex must be authorised under Regulation (EC) No 1831/2003 of the European Parliament and of the Council.

1. TECHNOLOGICAL ADDITIVES

(a) Preservatives

ID numbers or Functional groups	Substance	Description, conditions for 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	

(b) Antioxidants

ID number or Functional groups	Substance	Description, conditions for use
1b306(i)	Tocopherol extracts from vegetable oils	
1b306(ii)	Tocopherol-rich extracts from vegetable oils (delta rich)	

(c) Emulsifiers, stabilisers, thickeners and gelling agents

ID numbers or Functional groups	Substance	Description, conditions for use
1c322	Lecithins	Only when derived from organic raw material.
		Use restricted to aquaculture animal feed.

(d) *Binders and anti-caking agents*

ID number or Functional groups	Substance	Description, conditions for use
E 412	Guar gum	
E 535	Sodium ferrocyanide	Maximum dose rate of 20 mg/kg NaCl calculated as ferrocyanide anion.
E 551b	Colloidal silica	
E 551c	Kieselgur (diatomaceous earth, purified)	
1m558i	Bentonite	
E 559	Kaolinitic clays, free of asbestos	
E 560	Natural mixtures of steatites and chlorite	
E 561	Vermiculite	
E 562	Sepiolite	
E 566	Natrolite-Phonolite	
1g568	Clinoptilolite of sedimentary origin	
E 599	Perlite	

a. *Silage additives*

ID number or Functional groups	Substance	Description, conditions for use
1k 1k236	Enzymes, micro-organisms Formic acid,	Use restricted to production of silage when weather conditions do not allow for adequate fermentation. The use of formic, propionic acid and their sodium salts in the production of silage shall only be permitted when weather conditions do not allow for adequate fermentation
1k237	Sodium formate	
1k280	Propionic acid	
1k281	Sodium propionate	

2. SENSORY ADDITIVES

ID number or Functional groups	Substance	Description, conditions for use
2b	Flavouring compounds	Only extracts from agricultural products.
	<i>Castanea sativa</i> Mill.: Chestnut extract	

3. NUTRITIONAL ADDITIVES

b. Vitamins, pro-vitamins and chemically well-defined substances having similar effect

ID number or Functional groups	Substance	Description, conditions for use
3a	Vitamins and provitamins	<p>Derived from agricultural products.</p> <p>If derived synthetically, only those identical to vitamins derived from agricultural products may be used for monogastric animals and aquaculture animals.</p> <p>If derived synthetically, only vitamins A, D and E identical to vitamins derived from agricultural products may be used for ruminants; the use is subject to prior authorisation of the Member States based on the assessment of the possibility for organic ruminants to obtain the necessary quantities of the said vitamins through their feed rations.</p>
3a920	Betaine anhydrous	<p>Only for monogastric animals</p> <p>Only from natural origin and when available from organic origin</p>

c. Compounds of trace elements

ID number or Functional groups	Substance	Description, conditions for use
E1 Iron		
3b101	Iron(II) carbonate (siderite)	
3b103	Iron(II) sulphate monohydrate	
3b104	Iron(II) sulphate heptahydrate	
3b201	Potassium iodide	
3b202	Calcium iodate, anhydrous	
3b203	Coated granulated calcium iodate anhydrous	
3b301	Cobalt(II) acetate tetrahydrate	
3b302	Cobalt(II) carbonate	
3b303	Cobalt(II) carbonate hydroxide (2:3) monohydrate	

	3b304	Coated granulated cobalt(II) carbonate hydroxide (2:3) monohydrate	
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	ID number or Functional groups	Substance	Description, conditions for use
	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 sulphate, 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	
	3b810, 3b811, 3b812, 3b813 and 3b817	Selenised yeast inactivated	

4. ZOOTECHNICAL ADDITIVES

ID number or Functional groups	Substance	Description, conditions for use
4a, 4b, 4c and 4d	Enzymes and microorganism in the category of 'Zootechnical additives'	

ANNEX VII

Products for cleaning and disinfection

1. Products for cleaning and disinfection of buildings and installations for livestock production referred to in Article 23(4):
 - Potassium and sodium soap
 - Water and steam
 - Milk of lime
 - Lime
 - Quicklime
 - Sodium hypochlorite (e.g. as liquid bleach)
 - Caustic soda
 - Caustic potash
 - Hydrogen peroxide
 - Natural essences of plants
 - Citric, peracetic acid, formic, lactic, oxalic and acetic acid
 - Alcohol
 - Nitric acid (dairy equipment)
 - Phosphoric acid (dairy equipment)
 - Formaldehyde
 - Cleaning and disinfection products for teats and milking facilities
 - Sodium carbonate

2. Products for cleaning and disinfection for aquaculture animals and seaweed production referred to in Articles 6e(2), 25s(2) and 29a.
 - 2.1. Subject to compliance with relevant Union and national provisions as referred to in Article 16(1) of Regulation (EC) No 834/2007, and in particular with Regulation (EU) No 528/2012 of the European Parliament and of the Council ⁽¹⁾, products used for cleaning and disinfection of equipment and facilities in the absence of aquaculture animals may contain the following active substances:
 - ozone
 - sodium hypochlorite
 - calcium hypochlorite
 - calcium hydroxide
 - calcium oxide
 - caustic soda
 - alcohol
 - copper sulphate: only until 31 December 2015
 - potassium permanganate
 - tea seed cake made of natural camelia seed (use restricted to shrimp production)
 - mixtures of potassium peroxomonosulphate and sodium chloride producing hypochlorous acid.

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

2.2. Subject to compliance with relevant Union and national provisions as referred to in Article 16(1) of Regulation (EC) No 834/2007, and in particular with Regulation (EU) No 528/2012 and Directive 2001/82/EC of the European Parliament and of the Council ⁽¹⁾, products used for cleaning and disinfection of equipment and facilities in the presence as well as in the absence of aquaculture animals may contain the following active substances:

- limestone (calcium carbonate) for pH control
- dolomite for pH correction (use restricted to shrimp production)
- sodium chloride
- hydrogen peroxide
- sodium percarbonate
- organic acids (acetic acid, lactic acid, citric acid)
- humic acid
- peroxyacetic acids
- peracetic and peroctanoic acids
- iodophores (only in the presence of eggs).

ANNEX VIII

Certain products and substances for use in production of processed organic food, yeast and yeast products referred to in Article 27(1)(a) and Article 27a(a)

SECTION A — FOOD ADDITIVES, INCLUDING CARRIERS

For the purpose of the calculation referred to in Article 23(4)(a)(ii) of Regulation (EC) No 834/2007, food additives marked with an asterisk in the column of the code number, shall be calculated as ingredients of agricultural origin

Code	Name	Preparation of foodstuffs of		Specific conditions and restrictions in addition to Regulation (EC) No 1333/2008
		plant origin	Animal origin	
E 153	Vegetable carbon		X	Ashy goat cheese Morbier cheese
E 160b*	Annatto, Bixin, Norbixin		X	Red Leicester cheese Double Gloucester cheese Cheddar Mimolette cheese
E 170	Calcium carbonate	X	X	Shall not be used for colouring or calcium enrichment of products
E 220	Sulphur dioxide	X	X(Only for mead)	In fruit wines (wine made from fruits other than grapes, including cider and perry) and mead with and without added sugar: 100 mg/l (Maximum levels available from all sources, expressed as SO ₂ in mg/l)
E 223	Sodium metabisulphite		X	Crustaceans
E 224	Potassium metabisulphite	X	X(Only for mead)	In fruit wines (wine made from fruits other than grapes, including cider and perry) and mead with and without added sugar: 100 mg/l (Maximum levels available from all sources, expressed as SO ₂ in mg/l)

E250	Sodium nitrite		X	<p>For meat products. May only be used, if it has been demonstrated to the satisfaction of the competent authority that no technological alternative, giving the same guarantees and/or allowing to maintain the specific features of the product, is available. Not in combination with E252. Indicative ingoing amount expressed as NaNO₂: 80 mg/kg, maximum residual amount expressed as NaNO₂: 50 mg/kg</p>
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Code	Name	Preparation of foodstuffs of		Specific conditions and restrictions in addition to Regulation (EC) No 1333/2008
		plant origin	Animal origin	
E252	Potassium nitrate		X	For meat products. May only be used, if it has been demonstrated to the satisfaction of the competent authority that no technological alternative, giving the same guarantees and/or allowing to maintain the specific features of the product, is available. Not in combination with E250. Indicative ingoing amount expressed as NaNO ₃ : 80 mg/kg, maximum residual amount expressed as NaNO ₃ : 50 mg/kg
E 270	Lactic acid	X	X	
E 290	Carbon dioxide	X	X	
E 296	Malic acid	X		
E 300	Ascorbic acid	X	X	With regard to foodstuffs of animal origin: Meat products
E 301	Sodium ascorbate		X	With regard to foodstuffs of animal origin: Meat products in connection with nitrates and nitrites
E 306(*)	Tocopherol-rich extract	X	X	Anti-oxidant
E 322(*)	Lecithins	X	X	With regard to foodstuffs of animal origin: Milk products. Only when derived from organic production. Applicable as of 1 January 2022. Until that date, only when derived from organic raw material.
E 325	Sodium lactate		X	Milk-based and meat products
E 330	Citric acid	X	X	
E 331	Sodium citrates	X	X	
E 333	Calcium citrates	X		
E 334	Tartaric acid (L(+)-)	X	X(Only for mead)	With regard to foodstuffs of animal origin: Mead.
E 335	Sodium tartrates	X		
E 336	Potassium tartrates	X		
E 341 (i)	Monocalcium phosphate	X		Raising agent for self-raising flour
E 392*	Extracts of Rosemary	X	X	Only when derived from organic production

Code	Name	Preparation of foodstuffs of		Specific conditions and restrictions in addition to Regulation (EC) No 1333/2008
		plant origin	Animal origin	
E 400	Alginic acid	X	X	With regard to foodstuffs of animal origin: milk-based products
E 401	Sodium alginate	X	X	With regard to foodstuffs of animal origin: milk-based products ► M22 and sausages based on meat ◀
E 402	Potassium alginate	X	X	With regard to foodstuffs of animal origin: milk-based products
E 406	Agar	X	X	With regard to foodstuffs of animal origin: milk-based products and meat products
E 407	Carrageenan	X	X	With regard to foodstuffs of animal origin: milk-based products
E 410*	Locust bean gum	X	X	Only when derived from organic production. Applicable as of 1 January 2022.
E 412*	Guar gum	X	X	Only when derived from organic production. Applicable as of 1 January 2022.
E 414*	Arabic gum	X	X	Only when derived from organic production. Applicable as of 1 January 2022.
E 415	Xanthan gum	X	X	
E 417	Tara gum powder	X	X	Thickener Only when derived from organic production. Applicable as of 1 January 2022.
E 418	Gellan gum	X	X	High-acyl form only Only when derived from organic production. Applicable as of 1 January 2022.
E 422	Glycerol	X	X	Only from plant origin Only when derived from organic production. Applicable as of 1 January 2022. For plant extracts, flavourings, humectant in gel capsules and as a surface coating of tablets
E 440 (i)*	Pectin	X	X	With regard to foodstuffs of animal origin: milk-based products
E 464	Hydroxypropyl methyl cellulose	X	X	Encapsulation material for capsules
E 500	Sodium carbonates	X	X	
E 501	Potassium carbonates	X		

Code	Name	Preparation of foodstuffs of		Specific conditions and restrictions in addition to Regulation (EC) No 1333/2008
		plant origin	Animal origin	
E 503	Ammonium carbonates	X		
E 504	Magnesium carbonates	X		
E 509	Calcium chloride		X	Milk coagulation
E 516	Calcium sulphate	X		Carrier
E 524	Sodium hydroxide	X		Surface treatment of 'Laugengebäck' and regulation of acidity in organic flavourings
E 551	Silicon dioxide	X	X	For herbs and spices in dried powdered form, flavourings and propolis
E 553b	Talc	X	X	With regard to foodstuffs of animal origin: surface treatment of sausages
E 901	Beeswax	X		As a glazing agent for confectionary only. Beeswax from organic production
E 903	Carnauba wax	X		As a glazing agent for confectionary As a mitigating method for mandatory extreme cold treatment of fruit as a quarantine measure against harmful organisms (Commission Implementing Directive (EU) 2017/1279) ⁽¹⁾ Only when derived from organic production. Applicable as of 1 January 2022. Until that date, only when derived from organic raw material.
E 938	Argon	X	X	
E 939	Helium	X	X	
E 941	Nitrogen	X	X	
E 948	Oxygen	X	X	
E 968	Erythritol	X	X	Only when derived from organic production without using ion exchange technology

⁽¹⁾ Commission Implementing Directive (EU) 2017/1279 of 14 July 2017 amending Annexes I to V to Council Directive 2000/29/EC on protective measures against the introduction into the Community of organisms harmful to plants or plant products and against their spread within the Community (OJ L 184, 15.7.2017, p. 33).

SECTION B —
 PROCESSING AIDS AND OTHER PRODUCTS, WHICH MAY
 BE USED FOR PROCESSING OF INGREDIENTS
 OF AGRICULTURAL ORIGIN FROM ORGANIC
 PRODUCTION

Name	Preparation of all foodstuffs of plant origin	Preparation of all foodstuffs of animal origin	Specific conditions and restrictions in addition to Regulation (EU) No 1333/2008
Water	X	X	Drinking water within the meaning of Council Directive 98/83/EC
Calcium chloride	X	► <u>M22</u> X ◀	Coagulation agent ► <u>M22</u> With regard to foodstuffs of animal origin: sausages based on meat ◀
Calcium carbonate	X		
Calcium hydroxide	X		
Calcium sulphate	X		Coagulation agent
Magnesium chloride (or nigari)	X		Coagulation agent
Potassium carbonate	X		With regard to foodstuffs of plant origin: drying of grapes
Sodium carbonate	X	X	
Lactic acid		X	With regard to foodstuffs of animal origin: for the regulation of the pH of the brine bath in cheese production
L(+)-lactic acid from fermentation	X		With regard to foodstuffs of plant origin: for the preparation of plant protein extracts
Citric acid	X	X	
Sodium hydroxide	X		With regard to foodstuffs of plant origin: for sugar(s) production; for oil production excluding olive oil production; for the preparation of plant protein extracts
Sulphuric acid	X	X	Gelatine production Sugar(s) production
Hop extract	X		With regard to foodstuffs of plant origin: only for antimicrobial purposes in production of sugar. When available from organic production
Pine rosin extract	X		With regard to foodstuffs of plant origin: only for antimicrobial purposes in production of sugar. When available from organic production

Hydrochloric acid		X	With regard to foodstuffs of animal origin: Gelatine production; for the regulation of the pH of the brine bath in the processing of Gouda-, Edam and Maasdammer cheeses, Boerenkaas, Friese and Leidse Nagelkaas
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Name	Preparation of all foodstuffs of plant origin	Preparation of all foodstuffs of animal origin	Specific conditions and restrictions in addition to Regulation (EU) No 1333/2008
Ammonium hydroxide		X	With regard to foodstuffs of animal origin: gelatine production
Hydrogen peroxide		X	With regard to foodstuffs of animal origin: gelatine production
Carbon dioxide	X	X	
Nitrogen	X	X	
Ethanol	X	X	Solvent
Tannic acid	X		Filtration aid
Egg white albumin	X		
Casein	X		
Gelatin	X		
Isinglass	X		
Vegetable oils	X	X	Greasing, releasing or anti-foaming agent. Only when derived from organic production
Silicon dioxide gel or colloidal solution	X		
Activated carbon	X	► M22 X ◀	
Talc	X		In compliance with the specific purity criteria for food additive E 553b
Bentonite	X	X	With regard to foodstuffs of animal origin: as a sticking agent for mead
Cellulose	X	X	With regard to foodstuffs of animal origin: Gelatine production
Diatomaceous earth	X	X	With regard to foodstuffs of animal origin: Gelatine production
Perlite	X	X	With regard to foodstuffs of animal origin: Gelatine production
Hazelnut shells	X		
Rice meal	X		
Beeswax	X		Releasing agent. Beeswax from organic production

Name	Preparation of all foodstuffs of plant origin	Preparation of all foodstuffs of animal origin	Specific conditions and restrictions in addition to Regulation (EU) No 1333/2008
Carnauba wax	X		Releasing agent. Only when derived from organic production. Applicable as of 1 January 2022. Until that date, only when derived from organic raw material
Acetic acid/vinegar		X	Only when derived from organic production. For fish processing only. From natural fermentation, Not to be produced by or from GMO
Thiamin hydrochloride	X	X	Only for use in processing of fruit wines, including cider and perry and mead
Diammonium phosphate	X	X	Only for use in processing of fruit wines, including cider and perry and mead
Wood fibre	X	X	The source of timber should be restricted to certified, sustainably harvested wood. Wood used must not contain toxic components (post-harvest treatment, naturally occurring toxins or toxins from micro-organisms)

**SECTION C — PROCESSING AIDS FOR THE PRODUCTION
OF YEAST AND YEAST PRODUCTS**

Name	Primary yeast	Yeast confections/ formulations	Specific conditions
Calcium chloride	X		
Carbon dioxide	X	X	
Citric acid	X		For the regulation of the pH in yeast production
Lactic acid	X		For the regulation of the pH in yeast production
Nitrogen	X	X	
Oxygen	X	X	
Potato starch	X	X	For filtering Only when derived from organic production
Sodium carbonate	X	X	For the regulation of the pH
Vegetable oils	X	X	Greasing, releasing or anti-foaming agent Only when derived from organic production

ANNEX VIIIa

Products and substances authorised for use or addition in organic products of the wine sector referred to in Article 29c

Type of treatment in accordance with Annex I A to Regulation (EC) No 606/2009	Name of products or substances	Specific conditions, restrictions within the limits and conditions set out in Regulation (EC) No 1234/2007 and Regulation (EC) No 606/2009
Point 1: Use for aeration or oxygenation	— Air — Gaseous oxygen	
Point 3: Centrifuging and filtration	— Perlite — Cellulose — Diatomaceous earth	Use only as an inert filtering agent
Point 4: Use in order to create an inert atmosphere and to handle the product shielded from the air	— Nitrogen — Carbon dioxide — Argon	
Points 5, 15 and 21: Use	— Yeasts ⁽¹⁾ , yeast cell walls	
Point 6: Use	— Di-ammonium phosphate — Thiamine hydrochloride — Yeast autolysates	
Point 7: Use	— Sulphur dioxide — Potassium bisulphite or potassium metabi-sulphite	(a) The maximum sulphur dioxide content shall not exceed 100 milligrams per litre for red wines as referred to in point 1(a) of Part A of Annex I B to Regulation (EC) No 606/2009 and with a residual sugar level lower than 2 grams per litre; (b) The maximum sulphur dioxide content shall not exceed 150 milligrams per litre for white and rosé wines as referred to in point 1(b) of Part A of Annex I B to Regulation (EC) No 606/2009 and with a residual sugar level lower than 2 grams per litre; (c) For all other wines, the maximum sulphur dioxide content applied in accordance with Annex I B to Regulation (EC) No 606/2009 on 1 August 2010, shall be reduced by 30 milligrams per litre.
Point 9: Use	— Charcoal for oenological use	

Point 10: Clarification	<ul style="list-style-type: none"> — Edible gelatine (2) — Plant proteins from wheat or peas (2) — Isinglass (2) — Egg white albumin (2) — Tannins (2) — Potato proteins (2) 	
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Type of treatment in accordance with Annex I A to Regulation (EC) No 606/2009	Name of products or substances	Specific conditions, restrictions within the limits and conditions set out in Regulation (EC) No 1234/2007 and Regulation (EC) No 606/2009
	<ul style="list-style-type: none"> — Yeast protein extracts ⁽²⁾ — Casein — Chitosan derived from <i>Aspergillus niger</i> — Potassium caseinate — Silicon dioxide — Bentonite — Pectolytic enzymes 	
Point 12: Use for acidification purposes	<ul style="list-style-type: none"> — Lactic acid — L(+)Tartaric acid 	
Point 13: Use for deacidification purposes	<ul style="list-style-type: none"> — L(+)Tartaric acid — Calcium carbonate — Neutral potassium tartrate — Potassium bicarbonate 	
Point 14: Addition	<ul style="list-style-type: none"> — Aleppo pine resin 	
Point 17: Use	<ul style="list-style-type: none"> — Lactic bacteria 	
Point 19: Addition	<ul style="list-style-type: none"> — L-Ascorbic acid 	
Point 22: Use for bubbling	<ul style="list-style-type: none"> — Nitrogen 	
Point 23: Addition	<ul style="list-style-type: none"> — Carbon dioxide 	
Point 24: Addition for wine stabilisation purposes	<ul style="list-style-type: none"> — Citric acid 	
Point 25: Addition	<ul style="list-style-type: none"> — Tannins ⁽¹⁾ 	
Point 27: Addition	<ul style="list-style-type: none"> — Meta-tartaric acid 	
Point 28: Use	<ul style="list-style-type: none"> — Acacia gum ⁽¹⁾ (= gum arabic) 	
Point 30: Use	<ul style="list-style-type: none"> — Potassium bitartrate 	
Point 31: Use	<ul style="list-style-type: none"> — Cupric citrate 	
Point 35: Use	<ul style="list-style-type: none"> — Yeast mannoproteins 	
Point 38: Use	<ul style="list-style-type: none"> — Oak chips 	
Point 39: Use	<ul style="list-style-type: none"> — Potassium alginate 	
Point 44: Use	<ul style="list-style-type: none"> — Chitosan derived from <i>Aspergillus niger</i> 	
Point 51: Use	<ul style="list-style-type: none"> — Inactivated yeast 	

Type of treatment in accordance with Annex I A to Regulation (EC) No 606/2009	Name of products or substances	Specific conditions, restrictions within the limits and conditions set out in Regulation (EC) No 1234/2007 and Regulation (EC) No 606/2009
Type of treatment in accordance with Annex III, point A(2)(b) to Regulation (EC) No 606/2009	— Calcium sulphate	Only for 'vino generoso' or 'vino generoso de licor'

- (1) For the individual yeast strains: if available, derived from organic raw material.
(2) Derived from organic raw material if available.

ANNEX IX

Ingredients of agricultural origin which have not been produced organically referred to in Article 28

1. UNPROCESSED VEGETABLE PRODUCTS AS WELL AS PRODUCTS DERIVED THEREFROM BY PROCESSES

1.1. Edible fruits, nuts and seeds:

- acorns *Quercus* spp.
- cola nuts *Cola acuminata*
- gooseberries *Ribes uva-crispa*
- maracujas (passion fruit) *Passiflora edulis*
- raspberries (dried) *Rubus idaeus*
- red currants (dried) *Ribes rubrum*

1.2. Edible spices and herbs:

- pepper (Peruvian) *Schinus molle* L.
- horseradish seeds *Armoracia rusticana*
- lesser galanga *Alpinia officinarum*
- safflower flowers *Carthamus tinctorius*
- watercress herb *Nasturtium officinale*

1.3. Miscellaneous:

Algae, including seaweed, permitted in non-organic foodstuffs preparation

2. VEGETABLE PRODUCTS

2.1. Fats and oils whether or not refined, but not chemically modified, derived from plants other than:

- cocoa *Theobroma cacao*
- coconut *Cocos nucifera*
- olive *Olea europaea*
- sunflower *Helianthus annuus*
- palm *Elaeis guineensis*

- rape *Brassica napus, rapa*
- safflower *Carthamus tinctorius*
- sesame *Sesamum indicum*
- soya *Glycine max*

2.2. The following sugars, starches and other products from cereals and tubers:

- fructose
- rice paper
- unleavened bread paper
- starch from rice and waxy maize, not chemically modified

2.3. Miscellaneous:

- pea protein *Pisum spp.*
- rum, only obtained from cane sugar juice
- kirsch prepared on the basis of fruits and flavourings as referred to in Article 27(1)(c).

3. ANIMAL PRODUCTS

aquatic organisms, not originating from aquaculture, and permitted in no-organic foodstuffs preparation

- gelatin
- whey powder '*herasuola*'
- casings

8 – Definitions

For the purposes of these Standards, the following definitions shall apply:

Term	Definition
Advertising	Any representation to the public, by any means other than a label, that is intended or is likely to influence and shape attitude, beliefs and behaviours in order to promote directly or indirectly the sale of organic products.
Aquaculture	The rearing or cultivation of aquatic organisms using techniques designed to increase the production of the organisms in question beyond the natural capacity of the environment; the organisms remain the property of a natural or legal person throughout the rearing or culture stage, up to and including harvesting;
Carriers, including carrier solvents	Food additives used to dissolve, dilute, disperse or otherwise physically modify a food additive without altering its technological function in order to facilitate its handling, application or use
Closed recirculation aquaculture facility	A facility where aquaculture takes place within an enclosed environment on land or on a vessel involving the recirculation of water, and depending on permanent external energy input to stabilize the environment for the aquaculture animals.
Control authority	A public administrative organization of a Member State to which the BDA Certification has conferred, in whole or in part, its competence for the inspection and certification in the field of organic production in accordance with the provisions set out under Regulation 834/2007; it shall also include, where appropriate, the corresponding authority of a third country or the corresponding authority operating in a third country.
Certification Body	An independent private third party carrying out inspection and certification in the field of organic production in accordance with the provisions set out under Regulation 834/2007; it shall also include, where appropriate, the corresponding body of a third country or the corresponding body operating in a third country.
Conversion	The transition from non organic to organic farming within a given period of time, during which the provisions concerning the organic production have been applied.
Energy from renewable sources	Renewable non-fossil energy sources: wind, solar, geothermal, wave, tidal, hydropower, landfill gas, sewage treatment plant gas and biogases.
Equivalent	In describing different systems or measures, means that they are capable of meeting the same objectives and principles by applying rules which ensure the same level of assurance of conformity.
Feed additives	additives for use in animal nutrition.
Flavourings	Natural flavouring substances and natural flavouring preparations Defined chemical substance or preparation with flavouring properties, whether concentrated or not, which is obtained by appropriate physical processes (including distillation and solvent extraction) or enzymatic or microbiological processes from material of vegetable or animal origin either in the raw state or after processing for human consumption by traditional food preparation processes (including drying, torrefaction and fermentation). Guidance Note: Only natural flavouring substances or natural flavouring preparations and provided they conform to the following: a) They do not contain any genetically modified organisms or products therefrom. b) The flavourings must be of organic origin where the flavour forms part of the product description.

	c)	Water and ethanol are the only permitted extraction and carrier solvents for liquid flavourings.
First consignee		The natural or legal person to whom the imported consignment is delivered and who will receive it for further preparation and/or marketing.
Genetically modified organism (GMO)		Genetically modified organism 'GMO' means an organism, with the exception of human beings, in which the genetic material has been altered in a way that does not occur naturally by mating and/or natural recombination) on the deliberate release into the environment of genetically modified organisms
Importer		The natural or legal person within the community who presents a consignment for release for free circulation into the Community, either in person, or through a representative.
In-conversion feedingstuffs		Feedingstuffs produced during the conversion period to organic production, with the exclusion of those harvested in the 12 months following the beginning of the conversion as referred to in Article 17(1)(a) of Regulation (EC) No 834/2007.
Ingredients of Agricultural Origin		<ol style="list-style-type: none"> 1. Single agricultural products and products derived therefrom by appropriate washing, cleaning, thermic and/or mechanical processes and/or by physical processes having the effect of reducing the moisture content of the product; 2. Also, products derived from the products mentioned under (a) by other processes used in food processing, unless these products are considered food additives or flavourings as defined in this section.
Ingredients of Non-Agricultural Origin		<p>Ingredients other than ingredients of agricultural origin and belonging to at least one of the following categories:</p> <ol style="list-style-type: none"> 1. food additives, including carriers for food additives, as defined in this section; 2. flavourings, as defined in this section; 3. water and salt; 4. micro-organism preparations; 5. minerals (including trace elements) and vitamins.
Labelling		Any terms, words, particulars, trade marks, brand name, pictorial matter or symbol relating to and placed on any packaging, website, document, notice, label, board, ring or collar accompanying or referring to a product.
Mark of conformity		The assertion of conformity to a particular set of standards or other normative documents in the form of a mark.
Mass catering operations		The preparation of organic products in restaurants, hospitals, canteens and other similar food business at the point of sale or delivery to the final consumer.
Non-organic		Not coming from or not related to production in accordance with Regulation (EC) No 834/2007 and Regulation 889/2008.
Operator		The natural or legal persons responsible for ensuring that the requirements of this standard are met within the organic business under their control.
Organic		Coming from or related to organic production.
Organic production		The use of the production method compliant with the rules established in this standard, at all stages of production, preparation and distribution.
Potable Water		Water that is safe for human consumption. Potable water must be free from pollution, harmful bacteria, chemicals, parasites and other impurities.
Preparation		The operations of preserving and/or processing of organic products, including slaughter and cutting for livestock products, and also packaging, labelling and/or alterations made to the labelling concerning the organic production method.
Processing aid		Means any substance not consumed as a food ingredient by itself, intentionally used in the processing of raw materials, foods or their ingredients, to fulfil a

certain technological purpose during treatment or processing and which may result in the unintentional but technically unavoidable presence of residues of the substance or its derivatives in the final product, provided that these residues do not present any health risk and do not have any technological effect on the finished product.

Produced by GMOs	Means derived by using a GMO as the last living organism in the production process, but not containing or consisting of GMOs nor produced from GMOs.
Produced from GMOs	Derived in whole or in part from GMOs but not containing or consisting of GMOs.
Stages of production, preparation and distribution	Any stage from and including the primary production of an organic product up to and including its storage, processing, transport, sale or supply to the final consumer, and where relevant labelling, advertising, import, export and subcontracting activities.
Third Country	Any Non-EU Country or Non-EEA Country
