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Glossary

A

Ad lib – freely and at will.

Advisory Committee on Organic Standards (ACOS) – a non-executive, non-departmental public body which advises ministers on matters relating to organic standards.

Aeration of slurry – the active addition of air to slurry through mixing, stirring or direct injection.

Agri-environmental scheme – a government scheme that links agricultural production to minimum levels of environmental management and responsibility.


Animal husbandry – the care and breeding of domestic animals.

Animal welfare officer (AWO) – the person responsible for protecting the welfare of animals during handling and slaughtering at an abattoir.

B

Biodiversity – the diversity of plant and animal life in one or more habitats.

Biodynamic – a system of agriculture taught by Rudolf Steiner and based on natural and spiritual principles and the developing science of life forces. It encourages the farm to be managed as a dynamic organism.

Bleed run – a quantity of organic product that is run through equipment to flush out any remaining non-organic product. The bleed run is then discarded as non-organic.

British Retail Consortium (BRC) – a trade association representing large multiple retailers, department stores and independent shops. The BRC publish technical food safety standards for companies supplying the retail trade.

Burdizzo method – a castration method using a clamp to crush the blood vessels leading into the testicles.

Burtonising – Adding salts to water to meet the composition of water in Burton-on-Trent which is ideal for brewing ales.
Carcasses, sides, quarters and primals – the products of abattoir and meat cutting plants. Carcasses are the whole body of the animal, skinned and gutted. Splitting a carcass down the backbone gives two sides. Splitting each side again gives two quarters and further cutting results in primals. Individual portions, such as steaks or chops, are cut from primals.

Cation exchange capacity (CEC) – the total amount of exchangeable cations the soil can absorb. It indicates the potential of a soil to hold nutrient cations (for example nitrate and phosphate) for plant absorption. Clay soils containing high levels of organic matter usually have a large CEC, while sandy soils with low levels of organic matter have a small CEC.

Certificate of inspection (COI) – issued by the certifier in the country of origin, it accompanies the product to the port of entry in the European Union. The port (or other) authority endorses it to gain clearance for entry. One COI can cover a whole consignment, even if it contains a variety of products and containers.

Certificate of registration – the document that we issue confirming we license an operation. The trading schedule lists the certified enterprises or products. Both are necessary to market products as organic and are renewed annually.

Certification committee – the experienced staff who meet weekly to decide on difficult or precedent certification issues, for example:

- aspects that the standards do not cover
- requests from licensees for derogations to the standards
- appeals
- disciplinary actions.

Chemically modified – when a substance has been altered by a chemical reaction, for example, when an oil is hydrogenated, turning it into a solid fat.

Chemical synthetic repellent – a repellent made from synthesized chemicals.

Coccidiostats – chemical products for treating and controlling coccidial infection.

Companion planting – planting two or more crops together in the same area, to benefit from each other’s presence.
**Complementary therapies** – medicinal treatment methods such as homeopathy, herbs and acupuncture, often used in addition to conventional treatments.

**Composting** – the controlled biological decomposition of organic matter in the presence of air to form a humus-like material. Control methods can be intensive or extensive and include various forms of mixing and aerating to achieve high temperatures in the material and ensure even decomposition.

**Concentrate** – animal feed with a high food value and low fibre content relative to volume, for example cereal grains and their by-products, leguminous seeds, oil seeds, cakes and meals. It may be compounded (several ingredients mixed and processed together) or straight (single ingredient, lightly processed or not at all).

**Consignee** – a person or company who receives a delivery of goods.

**Conversion period** – the time under organic management that it takes for non-organic land, crops or livestock to convert to organic production.

**Converted breeding stock** – non-organic livestock that will never have organic status but who, after the correct conversion period, can produce organic offspring, milk, eggs or wool.

**Coppicing** – cutting trees back so that they regenerate from their stool or root system.

**Crop product** – a product made from agricultural crops (for example fruit, vegetables, rice, grains, pulses) but containing no livestock products.

**Cross compliance** – statutory land management and environmental requirements farmers must comply with in order to receive the Single Payment.

**D**

**Dam** – mother.

**Defra** – Department for Environment, Food and Rural Affairs.

**Defra surveillance visits** – inspections by Defra of a random sample of our licensees to check our inspection procedures.

**Derogation** – permission to use a practice or substance that we do not allow, either in our standards or the UK national standards. We give derogations only in exceptional cases. We refer to Defra for cases involving the UK national standards.
DNA – Deoxyribonucleic acid (DNA) molecules carry the genetic information necessary for the organisation and functioning of most living cells and control the inheritance of characteristics.

Dry matter – the part of a feed remaining after water has been extracted, measured as a percentage of the fresh weight of the product.

E

Ecological diversity – the variety of biological communities or ecosystems in an area.

Ecosystem – a biological community of interacting organisms and their physical environment.

Ecotype – a population within a species that has evolved and adapted to a particular habitat.

EN 45011 (ISO 65) – the international standard for certification bodies to ensure they provide a non-discriminatory and impartial service.

Enterprise – a specific processing system or farm production activity, for example meat cutting, a bottling plant or a sheep flock or a dairy herd.

Environmental loading – a concentration of a substance in a specific part of the environment.

EU Regulation 2092/91 – the minimum rules for producing, processing, importing, labelling and marketing organic foods in the EU. It also defines requirements for inspection and certification and control by national authorities. It covers production of food for human consumption, animal feed and farm inputs. It does not cover non-food products such as textiles, health and beauty care, gardening products or pet foods.

Extensive husbandry – managing livestock or crops with low inputs, often using larger areas of land. EU Regulation 2078/92 defines some extensive husbandry systems.

F

Farm ecosystem – the biological community of interacting organisms and their physical environment on a specific farm.

Finish cattle – to raise cattle to a point when they are ready for slaughter.

First consignee – a person or company who receives a delivery of goods and who will then further process/pack/label or market those goods. First consignees must be licensed.
Forage – pasture or other high fibre crops for livestock feed. It may be fresh, dried, or ensiled.

G

Genetically modified organism (GMO) – a plant, animal or microbe whose DNA has been changed in a way which is impossible through conventional techniques. It has different characteristics to the unmodified organism. Techniques include:

• deleting, adding, doubling, changing or moving genes within an organism
• transferring genes from one organism to another, and
• modifying existing genes or constructing new genes and incorporating them into an organism.

GMO derivative – any substance which is either produced from or produced by GMOs, but doesn’t contain them.

Genotype – the genetic constitution of an organism or cell, as distinct from its expressed features (phenotype).

H

Hazard Analysis Critical Control Point (HACCP) – a system for identifying and controlling hazards. Food producers use it specifically to identify and control factors that may affect the safety and quality of the food.

Herbivore – an animal that feeds exclusively or mainly on grass and other plants.

Holding – a farm or area of land which which can be made up of one or more units. A holding may have at least one Defra holding number.

Hydrographically defined area – a water body defined by its geographical limits (such as coastline, natural obstructions or depth contours) or by its hydrological features. It is, in effect, a single body of water.
International Federation of Organic Agricultural Movements (IFOAM) – a global federation of organic organisations working to promote organic food and farming internationally. It sets basic organic standards and its subsidiary, IOAS, has an accreditation system for certification bodies that wish to adopt its standards. We are one of these bodies and are able to offer certification in compliance with IFOAM standards.

Importers – those importing organic goods, primarily from outside the EU.

Intensive husbandry – managing crops or livestock in order to maximise production using a high level of inputs.

International Organic Accreditation Service (IOAS) – a wholly owned subsidiary of IFOAM to accredit certifiers against IFOAM standards and certification criteria.

ISO 9000 – an international standard for quality management systems.

Labelling – any words, particulars, trade marks, brand names, pictorial matter or symbols on any packaging, document, notice, label, board or collar accompanying or referring to a product certified to these standards.

Ley – land temporarily sown to pasture.

Licence – this is your certificate of registration and your trading schedule. Your licence will only be valid if you have signed, and are meeting the requirements of, the certification contract. Products you are licensed for will be listed on your trading schedule.

Licensee – someone who holds a valid licence.

Linked farms – farms that work together and share resources and/or products for the benefit of each participating farm.

Livestock product – a product which includes ingredients derived from animals (for example meat, dairy products, eggs) besides any other ingredients.

Livestock production – the production of domestic or domesticated terrestrial animals (including insects) and aquatic species farmed in fresh, salt or brackish water. This excludes the products of hunting and fishing of wild animals.
Lungeing area – the room a cow that is lying down needs to lunge forward in order to stand up.

**M**

**Manifest infringement** – such a significant breach of the standards that integrity in the organic system has been lost. It may also result from not correcting a previous critical non-compliance. We will terminate part of the licence or the entire licence.

**Marketing** – holding or displaying for sale, offering for sale, selling, delivering or placing in the market in any other form.

**Meat Hygiene Service (MHS)** – an executive agency of the Food Standards Agency, carrying out meat inspection duties. Its remit is to protect public health and animal welfare at slaughter and promote consumer confidence.

**Mineral fertilisers** – nutrients of mineral origin, such as limestone and rock phosphate.

**Mixed cropping** – a crop composed of two or more prominent species (for example wheat and rye).

**Mixed stocking** – grazing two or more species on the same pasture, either at the same time or alternating with each other.

**N**

**Natural flavours** – Article 1 (2) (c) of Regulation 88/388/EEC defines natural flavours as containing only flavouring components from material of vegetable or animal origin that are extracted by:

- physical processes (including distillation and solvent extraction)
- enzymatic processes, or
- microbiological processes.

**Nature identical** – a synthetic material that has a molecular structure identical to the natural material.
Non-compliance – breach of the standards that may be, in rising order of severity:

- Minor – does not directly compromise the integrity of the product but needs correcting
- Major – may compromise the integrity of the product if not corrected, or may result from not correcting a previous minor non-compliance. A number of major non-compliances may lead to suspension of certification for the products or enterprises affected where there are concerns over integrity of the product or whole system.
- Critical – directly affects the integrity of the product, or may result from not correcting a previous major non-compliance. A critical non-compliance will normally result in us suspending certification for the products or enterprises affected or the whole licence.

O

On-farm processing – processing of organic produce on an organic farm for which the producer will need a separate processing licence, for example, bottling milk, cutting meat and repacking wholefoods.

On-farm packing – packing of organic produce, (such as retail packing of vegetables or eggs), on an organic farm for which the producer will need a separate processing licence. This may also include packing fresh produce brought-in from another licensed farmer, grower or processor.

Organic status – the organic certification, or otherwise, of a product, enterprise or operation.

P

Parallel production of crops – managing organic and non-organic crops of the same variety on the same unit. This is not allowed.

Parallel production of livestock – managing organic and non-organic livestock of the same species on the same holding. This is not allowed.

Permanent pasture – pasture that has been growing for at least five years

Pesticide Safety Directorate (PSD) – an executive agency of Defra responsible for evaluating and registering pesticides in the UK, monitoring their use and taking enforcement action against illegal use, or more.

Phytotherapeutic – standardised herbal preparations consisting of complex mixtures of one or more plants which contain, as active ingredients, plant parts or plant material in the crude or processed state.
**Primary ecosystem** – an ecosystem which has not been disturbed by man’s activities, for example virgin rainforest.

**Poaching** – the trampling of land when wet, mainly by livestock, so that it becomes churned and muddy. It damages the soil structure and is a particular problem of heavy land.

**Polymerase chain reaction (PCR)** – a method for creating millions of copies of a particular segment of DNA. It is used to amplify very small amounts of a DNA sequence until there are enough copies available to detect and measure.

**Quality management system** – the organisational structure, responsibilities, procedures, processes and resources for implementing quality policy and achieving quality goals.

**Regenerate** – to recreate cells, tissues or organs which have been lost by degeneration or removal.

**Rhizome** – a swollen underground stem commonly used for reproduction and food storage.

**Rotational grazing** – grazing a series of pastures in sequence. It alternates short periods of heavy use with a recovery period and helps to utilise the forage efficiently.

**Sanctions** – penalties for not complying with the our standards or procedures. We grade the sanctions, depending on their severity. They consist of: ‘minor non-compliance’, ‘major non-compliance’, ‘critical non-compliance’ and ‘manifest infringement’. Definitions can be found under ‘non-compliance’ and ‘manifest infringement’ in this glossary.

**Semi-intensive system** – a farming system that uses supplementary feeding and therefore depends on both natural and supplied feed. Stocking densities are between those of intensive and extensive systems.

**Single Payment Scheme** – a government scheme simplifying support payments to farmers into one payment rewarding compliance with environmental and other measures.
Soil erosion – the loss of topsoil, mainly caused by wind or rain blowing or washing it away.

Species – the basic unit of biological classification. A group of organisms that have a unique set of characteristics (like body shape and behaviour) that distinguishes them from other organisms. Individuals within the same species can breed and produce fertile offspring.

Spot inspection programme – the programme of additional inspections over and above the annual visits. We target those who we consider to be higher risk or where we have identified specific risks, for example end of derogation periods, parallel production, following up complaints.

Straight – a single concentrate livestock feed, for example wheat or field beans, that is not compounded with other ingredients. It may be lightly processed.

Substrate – a material upon, in or through which organisms can grow.

Supplementary nutrients – nutrient inputs to complement the farm’s own nutrient cycles and to correct imbalances and deficiencies.

Suspend licence – temporarily withdraw a licensee from the certification scheme. A licensee cannot legally market their products with any reference to organic when their licence is suspended.

Symbiotic relationship – when two or more different organisms live together in close association and to their mutual advantage.

T

Terminate licence – permanently remove a licensee from the certification scheme. In this state an operator cannot legally market their products with any reference to organic.

Third countries – those outside the European Union.

Traceability code – a code that accompanies a specific product or batch right through the processing and distribution chain. That product can be traced in the associated records from entry to exit of the system.

Trace element – a substance needed in very small amounts for the proper functioning of the body. Examples include chromium, copper, cobalt, iodine, iron, selenium and zinc.

Trading schedule – the document that lists certified enterprises or products of licensees. It supplements the registration certificate and together they enable a licensee to market the listed products as organic. Both are renewed annually.

Turbidity – the cloudiness of water caused by suspended particles.
United Kingdom Accreditation Service (UKAS) – official body in the UK that accredits certification bodies who meet the requirements of EN 45011 and other standards.

Unannounced inspection – an inspection for which we give no advanced warning or notice. We may charge for these inspections.

Under-sowing – to sow one crop into another existing crop, for instance a grass or clover mixture into a cereal crop.

Unit – a part of a holding which may be managed differently and physically, financially and operationally separate.

Valid schedule/certificate – one that is current (not past its expiry date) and where we have not suspended or terminated the licence.

Validated training – a process for ensuring that the training meets recognised standards.

Visual field – the area within a 180 degree view. For example, the area within the same visual field as the sales description on a box would be either side panels or the top or bottom of the box. It would not include the back of the box.

Water fit for drinking – referred to as potable water or mains water in the UK. Must be drinking quality. Chlorine levels must not exceed five parts per million.

Woodmark – the Soil Association’s forest certification programme, providing FSC forest and ‘chain of custody’ certification throughout the world.
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The principles of organic production and processing
The principles of organic production and processing

1.1 Introduction
1.2 The principles of organic production
1.3 The origins of organic farming and organic standards
1.4 Where we are today
1.5 Developing the standards
The principles of organic production and processing

1

The certification process

2.1 Soil Association Certification Limited
2.2 The Soil Association symbol
2.3 Inspection
2.4 Certification
**1.1 Introduction**

Welcome to our standards for organic production and processing. It contains all that you have to do to produce and sell your products as organic using the Soil Association symbol.

We have written our standards in plain English to make them as simple and clear as possible. Each standard clearly indicates how you should treat it.

**What you ‘should’ do**

These give the ideal or best organic practice. They say how you should ideally be working.

**What you ‘must’ do**

These state the actual requirements, including what you must get our permission for and what you must not do.

**What you ‘may’ do**

These state what you can do. We say if you need to get our permission for these or if there are other conditions. Generally, if we do not mention a product or practice, it means we do not allow it so you must not use it. Please ask us if you are in doubt.

**What you ‘may’ do, but only with our permission**

These state what you can do, but only with our prior permission.
• We have included additional notes to help with interpretation or provide background information.
• We have identified new standards introduced since the last edition with ‘New’ written alongside them.
• We have identified standards where we have changed the wording or corrected a mistake with ‘Revised’ written alongside them.
• We have used an arrow [►] to indicate when a standard is continued on another page.
• We use green text for paragraphs containing principles and best organic practice. These set the context for the standards that follow. They are things that you should do, or work towards, but they are not requirements.
1.2 The principles of organic production

Organic is a ‘whole system’ approach to farming and food production. It recognises the close interrelationships between all parts of the production system from the soil to the consumer.

We have established a comprehensive set of organic principles that guide our work and our standards.

### Agricultural principles

- To produce food of high quality in sufficient quantity.
- To work within natural systems and cycles throughout all levels from the soil to plants and animals.
- To maintain the long term fertility and biological activity of soils.
- To treat livestock ethically, meeting their physiological and behavioural needs.
- To respect regional, environmental, climatic and geographic differences and (appropriate) practices that have evolved in response to them.

### Environmental principles

- To foster biodiversity and protect sensitive habitats and landscape features.
- To maximise use of renewable resources and recycling.
- To minimise pollution and waste.

### Food processing principles

- To minimise processing, consistent with the food in question.
- To maximise information for the consumer on processing methods and ingredients.

For more detailed food processing principles see chapter 40.
Social principles

• To provide a fair and adequate quality of life, work satisfaction and working environment.
• To develop ecologically responsible production, processing and distribution chains, emphasising local systems.

From these principles the practices that form the foundations of organic farming have been established:

• encouraging biological cycles involving micro-organisms, soil fauna, plants and animals
• sustainable crop rotations
• recycling of nutrients using composted manure and vegetable waste
• cultivation techniques that enhance and protect the soil and its life
• avoiding soluble mineral fertilisers
• avoiding agrochemical pesticides, and
• animal husbandry which meets their physiological, behavioural and health needs.
The origins of organic farming and organic standards

The origins of organic farming

Three different strands contributed to the founding of organic farming.

• Rudolf Steiner delivered a series of eight lectures to a group of farmers in Austria in 1924. These lectures defined biodynamic agriculture and the Demeter symbol was created in 1927 to identify foods grown by these methods.

• Lady Eve Balfour was inspired by the work of Sir Albert Howard (on composting and agricultural health) and Sir Robert McCarrison (on diet and human health), both working in India. She started the Haughley Experiment on her farm in Suffolk researching the links between the health of soil, plants and animals within different closed systems. Based on this work she wrote *The Living Soil* in 1943 – the book that stimulated the founding of the Soil Association in 1946.

• Also in the ‘40s, Hans and Maria Müller together with Hans-Peter Rusch developed a natural approach to farming and soil fertility in Switzerland particularly using rock dusts.

However, JI Rodale in the USA actually coined the term ‘organic’ in 1942 when he started publishing the magazine *Organic Gardening*.

Despite their differences these founding strands shared an underlying basis:

• The concept of the farm as a living organism, an integrated whole.

• The concept of a living soil as the basis of health right up the food chain.

• The whole being greater than the sum of its parts.

So although organic farming involves and develops simple traditional agricultural practices, it is very different and involves a great deal more. Organic farming is not necessarily a low input system, as it aims to maximise the farm’s own inputs. As few inputs as possible from outside the farm are used.
The origins of organic standards

Apart from Demeter, there was no formal definition or recognition of organic farming until the 1960s. The Soil Association was the first, publishing its ‘standards for organically grown food’ as four pages of guidelines in its magazine *Mother Earth*. The standards ended with a ‘declaration of intent’ for those prepared to subscribe to them.

In 1973 the Soil Association took the next step and formed the Soil Association Organic Marketing Company Limited as a wholly owned subsidiary. Initially its role was to market products grown to the Soil Association standards. However, it soon dropped marketing to concentrate on certification.

Through the ‘70s and early ‘80s the inspection element was informal and cursory, but this gradually changed as the organic method of production became more prominent. Later, to reflect this change, the company changed its name to Soil Association Certification Limited (SA Certification).

IFOAM

In 1972 Lady Eve Balfour, JI Rodale and a number of others formed the International Federation of Organic Agriculture Movements (IFOAM), recognising the international nature of organic farming. Their aim was to bring together the various movements and to share information across language, cultural and geographic boundaries. It produced its first ‘basic’ standards (for information and education, not certification) in 1980.

Governments

By the late ‘80s the organic market was sufficiently strong that governments started to take an interest, wishing to protect the consumer from possible fraud. In 1987 the Minister of Agriculture announced the formation of UKROFS (UK Register of Organic Food Standards).
Its brief was to draw up a minimum UK organic standard, to register the organic certifiers including their inspectors, and to certify those wishing to by-pass the private bodies.

The EU was also looking at organic farming. Based on the IFOAM standards it published its ‘organic’ regulation (no. 2092/91) in 1991. However, it was not until 1999 that livestock standards were legally included in the regulation. This official definition and control of organic farming also allowed the authorities to give financial support to organic farmers. This stimulated the significant, sometimes dramatic, growth that the organic market still enjoys.

Several countries followed the EU’s lead, including the USA, Japan, Australia and many smaller nations, particularly those exporting to the big trading blocks. Thus the proliferation of national organic laws mirrors the many private organic standards that have emerged.

Partly to address this the Codex Alimentarius Commission of the Food and Agriculture Organisation (FAO), which sets global standards for farming and food, produced guidelines for organic farming. It used the EU regulation as its starting point. The EU recently stated that it will work to support these becoming the basis for global harmonisation of organic standards.

IFOAM was also active. It set up the IFOAM accreditation programme in 1992 to provide an international service that would allow ‘one inspection, one certification, one accreditation’. Our global partnership programme is IFOAM accredited.
1.4 Where we are today

European Union

The EU organic regulation is the legal basis for the control of organic farming and food processing in Europe. It contains:

- standards for crop production (including wild harvesting)
- standards for livestock husbandry (including beekeeping)
- standards for processing and labelling of both foods and livestock feeds
- requirements for importing products from outside the EU, including ensuring equivalence to production within the EU
- requirements for inspection and certification of farmers, processors and importers
- requirements for controlling inspection and certification by national authorities, and
- procedures for amending the regulation, including developing standards for other livestock species and for aquaculture (which are under national responsibility until then).

The EU regulation does not cover:

- processing of non-food crops such as for textiles and personal care products
- certification of inputs
- non-commercial production (that which is not sold), and
- wine processing.

United Kingdom

The Department for Environment, Food and Rural Affairs (Defra) is the UK authority. It is responsible for:

- setting the UK minimum standards (if different from the EU regulation)
- approving and regulating the private certification bodies
- holding a register of organic producers, processors and importers, and
- approving imports from outside the EU coming directly into the UK.
Previously UKROFS was responsible for these but the Advisory Committee on Organic Standards (ACOS) replaced it. ACOS’ role is purely advisory, advising the minister on all organic issues. Defra has taken back UKROFS’ original powers.

The *Defra Compendium* of organic standards is the legal minimum standard in the UK. It only varies from the EU regulation by some additional requirements in the livestock standards.

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**Soil Association**

Founded in 1946 our mission is to research, develop and promote sustainable relationships between the soil, plants, animals, people and the biosphere, in order to produce healthy food and other products while protecting and enhancing the environment.

There are two parts to our organisation:

- the Soil Association is a membership charity that owns these standards and reviews and updates them. As an applicant or a licensee you will automatically be a member. It is therefore your organisation and you can have your say in how to run it and what standards it sets
- Soil Association Certification Limited (SA Certification) is a wholly owned subsidiary company which inspects and certifies farmers and processors using Soil Association standards. It has two main programmes:
  1. the symbol programme using Soil Association standards, and
  2. the global partnership programme accredited by the International Federation of Organic Agriculture Movements (IFOAM).

We are ‘solutions’ based and bring consumers, producers and all other parts of the organic movement together in one organisation. Our structure reflects the holistic principle at the heart of organic production.
Our main activities include:

- Educational campaigns reaching out to consumers, farmers and the food industry, opinion formers and policy makers.
- Policy research into targeted areas of agriculture and the links with health, environment and animal welfare.
- Promoting local food and community supported agriculture.
- Representing organic farmers and serving their needs through conferences, courses and demonstration farms.
- Setting standards for organic production and processing.
- Certification to these standards (through SA Certification).
1.5 Developing the standards

We maintain our own standards as they are the practical expression of our guiding philosophy. We feel this is important:

- to uphold integrity, maintain trust and so safeguard your market
- to continue standards development to reflect organic principles
- to be able to react to new understanding, technical innovation or progress in the market, and also to new threats, and
- for the organic movement to own the standards – they are too precious and too important to be left only in the hands of the authorities.

We aim to produce updated standards once a year, usually in the autumn to apply from the following January. However, this is not always possible and sometimes we publish revisions. We aim to review different parts of the standards in rotation so that we can focus properly on only the chosen sections.

Our standards comply with all legal requirements, in particular EU Regulation 2092/91 and the Defra Compendium. Some areas of our standards are higher than those required by law and we also have standards for types of production not covered by the EU Regulation or the Defra Compendium. These include environmental management and conservation, aquaculture, textiles and health and beauty care products.

Setting our standards

Our standards department is responsible for managing the standards and their development. We follow a set process:

- anyone can propose an amendment to us
- we analyse and research the changes we think are needed and, along with the proposals we receive, make recommendations to the relevant standards committee
- the standards committee approves (or not) the proposed changes for consultation
• if approved we send out the proposed amendments to licensees in *Certification News* and to Soil Association members through *Living Earth*
• we collate your responses and submit them to the standards board (or possibly back to the standards committee if they identify issues that need further work)
• the standards board may revise the proposals and approves them for final authorisation by the Soil Association council
• the council gives its final approval
• we publish the approved changes or new standards for you to start applying after a notice period of three months.

Three bodies assist us in this process:

• council:
  i. council members are trustees of the charity, elected by all Soil Association members
  ii. it is the final authority on our standards and appoints the standards board

• standards board:
  i. this consists of two council members, the chairs of the standards committees and other Soil Association bodies
  ii. it directs the work of the standards department and appoints the standards committees

• standards committees:
  i. these consist of a wide range of practical, professional and scientific experts, balanced by consumer representatives and non-governmental organisations
  ii. each committee is responsible for technical evaluation of standards in its specific area.

We set all this down in formal standards-setting procedures and terms of reference – please ask us if you want a copy.

All standards committee members offer their services voluntarily and as individuals, not as representatives of companies. We gratefully acknowledge the huge contribution they make to our standards work through the time and expertise they freely give.
The certification process
The certification process

2.1 Soil Association Certification Limited
2.2 The Soil Association symbol
2.3 Inspection
2.4 Certification
2.1 Soil Association Certification Limited

2.1.1
Since 1973 Soil Association Certification Limited (SA Certification) has certified farm enterprises, foods and other products as organic. SA Certification is a wholly owned subsidiary of the Soil Association charity. We are registered with Defra to certify organic food production and processing under the terms of EU Regulation 2092/91.

2.1.2
Our certification scheme is accredited to EN45011 (ISO 65) by the United Kingdom Accreditation Service (UKAS).

Our certifier code, issued by Defra, is ‘organic certification UK5’.

How we work

2.1.3
We inspect and certify organic farms, food manufacturers and producers of non-food items such as health and beauty products and textiles. See ‘Inspection and certification process’ (standard 2.4.8) for the process we follow.

If we are satisfied that the farmer, food manufacturer, producer or operator has met our standards we issue:

• an annual certificate of registration
• a trading schedule, and
• a licence to use our symbol.

2.1.4
We license every stage, from production on the farm, through processing, to distribution to the consumer.
2.2 The Soil Association symbol

2.2.1
The symbol shows that a farm or manufacturer meets our standards. It is an internationally respected mark for organic products. All sectors of the organic industry use it, and consumers recognise and trust it. It is used for both food and non-food production.

2.2.2
A licensee may display our symbol, which is a registered certification mark, on licensed products.

2.2.3
Food production includes:
• horticultural and arable crops, livestock and aquaculture
• food processing and packing, distribution, retail and catering – all the operations between farm production and consumer purchase, and
• importing organic food from outside of the EU, either for direct sale or for further manufacturing.

2.2.4
Non-food production includes:
• other products containing organic ingredients, such as health and beauty care products and textiles
• products that are used as inputs to farming and gardening
• sustainable forestry and manufacture of timber products (covered by the Woodmark scheme), and
• education and courses in organic agriculture, horticulture and food processing.
2.2.5

Our global partnership symbol shows that operators have also met IFOAM standards.

It covers food and non-food products.

Please ask us if you would like a copy of the global partnership standards.

You may also sign a contract to use the IFOAM seal on your product labels and promotional literature.

The International Organic Accreditation Service (IOAS) accredits this global partnership scheme on behalf of IFOAM.

2.2.6

You may use the certified product symbol on non-organic products such as seaweed, salt and agricultural inputs certified under our certified products scheme.

You may **not** use the Soil Association symbol on these products.

Please ask us if you would like further information on our certified products scheme.
2.2.7

The ‘Soil Association organic standard’ symbol is a registered certification mark (®) of Soil Association Limited.

2.2.8

You do not have to use our symbol but we recommend you do, and that you make it easy for your customers to see.

2.2.9

You may only use the symbol on your products if you hold a valid certificate of registration from us. You may only use it with those organic products identified on the trading schedule.

2.2.10

You may use the symbol on company stationery, promotional literature and web sites if we certify your entire product range. Otherwise you must only use the symbol if you state clearly which products, lines or ranges it applies to.

2.2.11

When you are allowed to use our certifier code ‘organic certification UK5’, you can place it anywhere on the label. We recommend you use it either underneath or beside the symbol. Please refer to sections 3.5 (for producers) and 40.10 (for processors), for when to use ‘organic certification UK5’.
What the symbol should look like

2.2.12 | Revised

You must reproduce the symbol from original artwork. Please contact us for a copy of the symbol.

2.2.13

The symbol must appear:

• complete and upright
• in one colour
• clearly visible
• at least 10mm in diameter, and
• clear and legible over the whole of a background, for example if used over a photograph.

Note – you must ask us if you wish to use a smaller symbol, for example on very small packaging.

2.2.14

The symbol should be:

• on the main face of the label or packaging
• in proportion to the product description, but it works best if it is at least 12mm in diameter, and
• placed on a clear background that extends beyond the area of the symbol.
2.2.15

In addition to standards 2.2.11–2.2.13 you must also comply with the labelling standards in sections 3.5 (for producers) and 40.10 (for processors).

2.2.16 | New

The Wales ‘Soil Association organic standard’ symbol is available for use by licensees in Wales.

2.2.17 | Revised

The symbol must **not** appear:

- incomplete
- at an angle
- with an extra circle
- in more than one colour, or
- with a different font or typeface.

Note – examples of how **not** to use the symbol are shown below.
2.3 Inspection

2.3.1

Our inspectors check your operation to make sure that it meets our standards. The inspector will give you an inspection report.

We will draw up a compliance form (either at inspection or we will send it to you afterwards). This lists areas that do not comply with the standards and asks how you will correct them.

We may impose sanctions depending on the severity of the weakness. We grade these as:

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

We may also ask for extra information to complete the approval process.

2.3.2

You must complete the compliance form with the actions you will take to comply with the standards, and return it to us with any other information we request before the deadline we give you.

When we have received your completed form and agreed that the information you have given is satisfactory we will approve the compliance form.

We will then issue your licence if you are an applicant or continue it if you are a licensee.

We may suspend or even terminate your licence if you don’t send the completed form, or the information we request, within the deadlines.
2.3.3

We may do extra inspections throughout the year if:

- you wish to add a new enterprise to your licence
- you move to new premises
- we receive a complaint regarding your business
- you are selected as part of our spot inspection programme, or
- we need to inspect again to make sure you have corrected non-compliances.

These may be announced or unannounced. We may charge you for these inspections. IOAS or Defra inspectors may accompany our inspectors.

Defra may also inspect you as part of their surveillance of our inspection procedures.
2.4 Certification

2.4.1
You must have and keep up-to-date all sections of the Soil Association standards relevant to your organic enterprises.

2.4.2
You must comply with all relevant standards for each enterprise or product shown on your trading schedule.

2.4.3 | Revised
If you suspect or know a product you have produced, or another operator has supplied to you, does not comply with these standards, you must stop trading it and tell us immediately.

2.4.4
You may sell, or process for other companies to sell, only those products listed on your valid trading schedule.

2.4.5 | New
If you sell direct to the public you must display your certificate of registration in a prominent place at the point of sale for consumers to see. You must also have your most up-to-date trading schedule available if consumers wish to see it.

2.4.6 | Revised
If you wish to use our symbol, the wording ‘organic certification UK5’ or reference to SA Certification or Soil Association on your product, it must be licensed by us. For the application process see standard 2.4.11.
2.4.7 | Revised

Once we license you we will send you a new certificate of registration every 12 months. This is subject to you paying us your annual certification fees and showing by your annual inspection that you are continuing to meet our standards.

2.4.8 | Revised

If you are a producer we calculate your fee each year based on the size of your organically managed land.

2.4.9

If you are licensed under our processor certification scheme we will ask you each year to provide your total organic sales, which we use to help calculate your fees.

Complaints

2.4.10 | Revised

We appreciate there may be occasions when you wish to make a formal complaint to us. This could be regarding fees, service, standards, policy, another licensee or an unlicensed company.

We have formal complaints and appeals procedures available on our website, or you can contact us direct for details. You can make a complaint in writing or by telephone.
**Inspection and certification process**

2.4.11

You send us your application form and fee

Our inspector visits on an agreed date and completes an inspection report. You both sign it to agree its accuracy

We issue a compliance form detailing areas where we consider you are not meeting the standards

You propose actions to correct these areas

We issue you with a certificate of registration after your certification is approved
Farming and growing
3.0

Standards you must read with this chapter:

Chapter 1. The principles of organic production and processing
Chapter 2. The certification process

Farming and growing

3.1 Organic farming and the environment
3.2 Employment
3.3 Other statutory requirements
3.4 Records you need to keep
3.5 Labelling
3.6 Genetic engineering
3.7 External contamination
3.8 Horses and other equines on organic land
3.1 Organic farming and the environment

3.1.1

All food production causes some disruption to the natural environment. Organic farming minimises this disruption by:

• limiting the types and quantities of pesticides and fertilisers used
• building soil fertility and soil stability, and
• maintaining and increasing ecological diversity within and around cropped land.

3.1.2

Ecological diversity is an essential part of a successful organic farming system. It is important to manage wildlife habitats as an integral part of an organic farm. This includes areas such as banks, hedges, ponds, species-rich pastures, areas of poor drainage and scrub land.

3.1.3

You should manage your organic farm:

• to be socially sustainable as well as environmentally sustainable
• with respect for good traditional and pastoral grazing systems, and
• sympathetically within the limitations of local climate and topography (such as mountain, hill and upland farming).
3.2 | Employment

3.2.1 | Revised

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

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

3.2.2 | New

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

3.2.3

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

3.2.4

If you have 10 or more employees you must have a policy that ensures you comply with legal requirements for human rights and labour relations.

Training

3.2.5

Everyone involved in organic farming and production should:

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

3.3.1 You must make sure your agricultural activities comply with all relevant cross compliance requirements. The Soil Association standards may be above or below those requirements in different areas.

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

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

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

- grade
- composition
- quality
- quantity, and
- product descriptions.
3.4 | Records you need to keep

3.4.1

This section tells you what records you need to keep of your farm operations.

If you are also processing your own or brought-in agricultural products you must also meet record keeping requirements in section 40.6.

We have a range of record keeping forms available to help you. Please let us know if you would like any of these forms.

General requirements for records

3.4.2 | Revised

You must keep clear, accurate records of all your farm and on-farm processing operations. You need to keep them in enough detail to demonstrate you meet our standards.

3.4.3

You must keep records of your physical and financial operations for your whole holding. This includes organic, in-conversion and non-organic units on your holding.

3.4.4

You must record any inputs you use, and any outputs from your farm. Your records must enable us to check that output from your farm is reasonable in relation to your management and inputs.
3.4.5
If you fail to keep any of the required records we will not be able to inspect properly and may have to suspend or withdraw your licence for specific products or for your whole operation. You will then be unable to legally market these products as organic, or with any reference to organic production.

3.4.6
You must keep all your records for at least five years.

3.4.7
Your accounting records must include:

• sales and purchase invoices
• delivery notes, and
• VAT accounts.

Complaints register

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

• all complaints you make and receive
• any response to the complaint and the action you take, and
• complaints you make to others and the action they take.

3.4.9
You must respond to complaints and we will check responses at your inspection.
Specific records of your agricultural operation

3.4.10  Input records

You must record:

• where you get them from
• what they are
• how much you bring in
• where and when you use them, and
• how much you use.

3.4.11  Output records

You must record:

• everything that leaves your holding, and
• where it goes.

If you retail your produce to customers you must record this daily.

3.4.12  Stock level records

You must record:

• the quantities of raw materials, and
• any finished products you are storing.

3.4.13  Crop production records

You must record:

• the date of the last input of any agrochemicals, artificial fertilisers and other materials we do not allow (this must be recorded for each field or area)
• your crop rotation plan or plans
• your cropping plan for each field or area for the next two years
• the cropping history of each field or area for the last three years, including yield
• manures and other inputs you use as a fertiliser or soil conditioner on each field or area, including source, type, composting treatment and application rate and date
• pest and disease control products you use, including source, type, application rate and date and crops treated, and
• seeds and transplants you use, including the source, quantity, type and sowing or planting date.

**Specific records of your livestock operation**

3.4.14
You must keep your livestock movement book up-to-date and complete.

3.4.15
When you bring animals in you must record:
• species, source and numbers
• organic status, identification and age
• veterinary history
• quarantine measures taken, and
• date they will reach organic or converted status, by animal or group.

3.4.16
When you sell animals you must record:
• species
• destination
• numbers sold, and
• organic status, identification and age.

3.4.17  |  Revised
When you buy any veterinary medicines you must record:
• purchase date
• name of medicine
• quantity purchased
• supplier
• batch number, and
• expiry date.

3.4.18 | Revised

When you use any veterinary medicines you must record:

• the name and type of the medicine and its active substance
• number and identity of animals you treat
• date the treatment started and ended
• total quantity used
• the reason for treatment
• name of the person who treated the animals
• length of the legal withdrawal period in days, and
• the earliest date you can sell the animal or its products.

3.4.19

When you bring livestock feeds in you must record:

• purchase date
• type and source of feed, such as forage, straights or compound
• percentage of each ingredient
• quantity
• organic status, such as organic, in-conversion or non-organic, and
• GMO status.

Note – you should keep a copy of feed labels.

3.4.20

You must keep details of daily feed rations. This must include:

• type of feed, such as forage, straights or concentrate
• amount of feed (kg dry matter) fed to each animal or group of
  animals, and
• quantity of non-organic ingredients fed.
3.4.21
You must keep details of the annual and daily percentage of non-organic ingredients fed to individuals or groups of animals.

3.4.22
When you graze your animals you must record:
- field number, name or grazing block
- animal type, and
- date grazing started and finished.

**On-farm packing or processing records**

3.4.23
If you are packing or processing your own or brought-in organic produce you must keep the records required in section 40.6. If you do not have chapter 40 please contact us.

Note – you can check if you need a separate on-farm packing or processing licence by referring to section 40.3 and the glossary.

3.4.24
You do not need a separate licence if:
- you sell your own produced fruit, vegetables or eggs direct to the consumer, or
- your own produce is processed and packed by another licensee and you keep ownership of the product. For example, meat butchered and packed by another Soil Association licensee.
3.5 Labelling

3.5.1
You must comply with these labelling standards for:

• raw materials
• retail and bulk products
• processed and unprocessed products, and on
• promotional material, catalogues and websites.

3.5.2
Your labels must:

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

Dispatch paperwork

3.5.3
Your delivery notes and invoices must include the word ‘organic’ in the product description.

3.5.4
If your company name includes the word ‘organic’, this is not enough to indicate that the product is organic.

3.5.5
Your retail labels must include a reference to the method of agricultural production in addition to the term ‘organic’. This makes it clear that the term ‘organic’ relates to a method of agriculture.

Note – for example, you could use the phrases, ‘organically grown’, ‘product from an organic farm’, ‘produced under organic standards’ and for livestock products ‘organically reared’ or ‘organically farmed’.
3.5.6
We can only approve your products when we have also approved the label.

3.5.7
If you print artwork without our written approval and it does not comply with these standards, we may ask you to reprint it.

Distinguishing organic and non-organic products

3.5.8
If you produce organic and non-organic lines in the same range, you must ensure that the packaging is sufficiently distinguished (for example by colour, design or wording) to prevent confusion.

Identifying the certifier

3.5.9
Your labels must include the code of the certifier who licenses the company which applies the labels. If that certifier is us, you must use our code, ‘organic certification UK5’.

If it is another certifier, then you must use their code, even if the label also has the Soil Association symbol. For example, if an Ecocert licensee in France labels a product with the Soil Association symbol, the product must have the Ecocert code ‘FR-AB-01’ and not ‘organic certification UK5’.

If the company applying the label is based outside the EU, even if we certify it, your labels must not use ‘organic certification UK5’. Only products we certify in the UK can use this code. Your label must identify us as the certifier. This can be by using our symbol or listing our name, e.g. ‘certified by Soil Association Certification Limited’.
3.5.10

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

3.5.11

We have inserted the following extracts from section 40.10 for your information. These standards cover what you must do when labelling in-conversion products, box schemes, bulk and wholesale products and when completing dispatch documentation.

**Labelling in-conversion products**

40.10.7 | Copy

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

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

The label must:

- not mislead the consumer that the product is organic
- not include the Soil Association symbol, and
- include the wording ‘product under conversion to organic farming’. This must not be more prominent in colour, size and style of lettering than the sales description of the product. The words ‘organic farming’ must not be more prominent than the words ‘product under conversion to’.

Note – you may use the wording ‘Soil Association approved organic conversion’.
Labelling for box schemes

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

- include your company name and address on the box, or on accompanying paperwork
- refer to Soil Association Certification Limited with our name or our symbol or use ‘organic certification UK5’
- not use our symbol on the box or paperwork if your boxes contain more than half in-conversion produce, and
- wrap and label in-conversion produce separately from organic and make sure that it is identified on paperwork. Please see 40.10.7.

40.10.44  |  Copy
If you sell boxes to another company you must label the box as organic and use our reference code ‘organic certification UK5’.

Labelling of bulk and wholesale products

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

40.10.46  |  Copy
If you send an organic product to another company, including retailers, wholesalers and other licensees for further processing, packing or relabelling then you must label it with:

- your company name and address, and owner or seller of the product if different
- the name and organic status of the product
- the certifier code, and
- a traceability code.
For bulk transport you must include this information on separate documentation and include the name of the transporter. You must be able to link the documents with the container or vehicle.

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

**Dispatch documentation**

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

Note – if your company name includes the word organic, this is not enough to indicate that the product is organic.
3.6 Genetic engineering

3.6.1
You must **not** use genetically modified organisms (GMOs) in organic farming or food processing. They do not fit within the principles of organic agriculture and once they have been released into the environment they cannot be recalled. They also pose potential risks to the environment and human health.

3.6.2
You must produce organic products without using GMOs or their derivatives.

3.6.3
Organic products must be free of contamination from GMOs or their derivatives. You must make sure you prevent contamination during production, processing, storage and transport.

3.6.4
If contamination occurs, or there is a risk of contamination, we may decide to withdraw certification from your land, crops or products. We will decide when certification can be reinstated on a case by case basis.

**Use of non-organic inputs**

3.6.5
You must get a signed GMO declaration form from your suppliers of non-organic inputs to show they do not contain any GMOs or their derivatives. Depending on the risk of contamination, we may ask you to provide analysis to support this.

Note – we can give you blank GMO declaration forms for your suppliers to complete and also details of how we analyse risk.
3.6.6
You must **not** use any inputs containing GMOs or their derivatives, including:

- seeds, seedlings and plant propagating materials
- inoculants and other microbial inputs, and
- biocides or other crop protection inputs.

3.6.7
You must **not** use fertilisers, composts or manure or other nutrient inputs containing GMOs or their derivatives. This includes:

- manure from animals that have eaten feed containing GMOs or their derivatives within the previous three months, and
- manure from non-organic grazing animals that have eaten feed containing GMOs or their derivatives within the previous three months.

3.6.8
If you wish to use green waste, household compost and other similar nutrient sources, we will review the waste recycling process to evaluate the risk of GMO contamination. We will then decide if you can use it.

3.6.9
You do not need to demonstrate that visiting non-organic bulls, rams and boars, or replacement stock have eaten non-GM feed within the previous three months.

3.6.10
You must **not** feed your animals with grains, concentrates, supplements, vitamins, minerals, feed additives and carriers containing GMOs or their derivatives.
3.6.11
You may only use mixed, blended or compound and concentrate feeds that are certified by an organic certification body, even if they only contain non-organic ingredients. This automatically confirms their non-GM status.

3.6.12
If you mill and mix brought-in feeds or use straights you must get a completed GMO declaration form from your supplier.

Note – you do not need to give us a GM declaration form for certified feeds, straight minerals and seaweed.

3.6.13
You must not use genetically engineered semen, embryos or breeding stock.

Note – as they are not yet commercially available you do not need to take any action. If they become available we will tell you through Certification News. You will then need to obtain GMO declaration forms from your suppliers.

3.6.14
You must not use veterinary and health care products containing GMOs or their derivatives. This includes the use of medicines, hormones, vaccines, bacterial products, amino acids and parasiticides.

3.6.15
If there is no alternative but to use a GM derived veterinary product, you must treat the animal. If you do not treat a sick animal we may withdraw your certification. You must administer the treatment even if this would mean an animal losing its organic status. You must let us know if you have used such products.
**Genetic testing**

**3.6.16**
If we feel there is a risk that traceability has been compromised or contamination has occurred, we may need samples of products, ingredients or other inputs to test for the presence of GMOs. You will have to pay for these tests.

We will only use analysis when the risks justify it and to support your documentation and audit trail.

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

**Land where GM crops have been grown**

**3.6.17**
If you have grown a GM crop you must leave a minimum of five years from harvesting the crop before the land where it was grown can reach full organic status.

**3.6.18**
If you are an applicant you must inform us if you have grown any GM crops in the last three years.

**3.6.19**
To prevent possible contamination you must **not** grow a GM crop on any part of a holding, or group of holdings, you own or manage.
Genetic contamination from GM production sites

3.6.20

GM crops grown up to six miles from your holding, and in some cases even further, may cause contamination of your land or crops by:

- cross pollination of related crop varieties
- cross pollination of soil life and plants, including weeds, or
- physical contamination by pollen, seeds or other plant residues.

Note – bees are known to travel up to three miles from their hive. This means they may carry GM pollen six miles from one end of their range to the other.

The wind may carry GM pollen much more than six miles, but this has been taken as a reasonable and practical cut off point to identify potential contamination.

3.6.21

You must tell us if you know of any GM crops being grown within six miles of your holding.

3.6.22

We will assess risk of contamination of your farm and crops from GM pollen. If we identify a risk we will:

- notify you and arrange a visit to assess the risk on site
- take into account the local landscape and prevailing wind, crops grown, flowering times and any other factors that may affect the risk of contamination
- consider if an analysis of GM contamination is needed, and
- tell you our decision and any action you need to take.
### 3.7 External contamination

#### 3.7.1
You must tell us if you know or suspect contamination of your crops or land.

#### 3.7.2
If your organic crops are growing next to non-organic crops you must provide an effective windbreak where there is a risk of spray drift or other contamination.

#### 3.7.3
If there is not an effective windbreak in place you must establish a buffer zone of at least 10m between organic crops and the source of contamination. You must increase this distance to a least 20m if your crops are next to sprayed orchards.

#### 3.7.4
You do not need to destroy any crops within the buffer zone, but they must **not** be sold as organic.
### 3.8 Horses and other equines on organic land

#### 3.8.1

The feeding, grazing, health and welfare management of equines on your holding could affect the organic status of your land. This section sets out conditions to prevent this.

#### 3.8.2

These standards do not allow organic certification of equines.

#### 3.8.3

You should rotate the grazing of equines, ideally with other species, to control internal parasites and reduce routine veterinary treatments.

#### 3.8.4

You should give organic feed to equines on organic land.

#### 3.8.5

If you use brought-in compound feeds, they should be organic or approved non-organic.

#### 3.8.6

If you have less than five equines on your organic land you must ensure that:

- they are fed non-GM feed
- for 48 hours after treatment with avermectin, you house them or remove the dung from the pasture, and
- you treat the manure from these animals as non-organic, as in standard 4.7.17.
If you have five or more equines on your organic land, in addition to the above requirements, you must ensure that:

- you have a health plan for the equines containing the details required by standards 10.3.1 and 10.3.2.
- you have a pasture management plan outlining the control of internal parasites, weed control and soil fertility, and
- you limit the use of avermectin.

Note – the health plan, which we must approve, must include details of any treatment of equines with avermectin.
Crop and land management
4.0

Standards you must read with this chapter:

Chapter 1. The principles of organic production and processing
Chapter 2. The certification process
Chapter 3. Farming and growing

**Crop and land management**

4.1 Converting land to organic production
4.2 Planning conversion
4.3 Conversion periods for land and crops
4.4 Managing organic and non-organic enterprises
4.5 Environmental management and conservation
4.6 Managing soil
4.7 Manure, compost and plant wastes
4.8 Mineral fertilisers and supplementary nutrients
4.9 Heavy metals in soil and manure
4.10 Controlling weeds
4.11 Controlling pests and disease
4.12 Harvesting crops
4.13 Storing crops
4.14 Transporting crops
4.15 Cleaning equipment and storage areas
Crop and land management

Arable and horticultural crop rotations

5.1 Additional standards for arable and horticultural crop rotations
5.2 Using seed and propagation material

Grassland and forage

6.1 Additional standards for grassland and forage
6.2 Conserving forage

Mushroom production

7.1 Additional standards for mushroom production

Watercress production

8.1 Additional standards for watercress production

Wild harvesting

9.1 Additional standards for wild harvesting
9.2 Wild harvesting management plan
9.3 Harvesting
4.1 Converting land to organic production

4.1.1
You should convert your whole farm, including all of your crop production and animal husbandry, to organic management over a period of time.

4.1.2
The rate that you convert your farm should depend on:

- how you manage your existing farming operations
- your knowledge and experience of organic production
- your farm’s ecological situation, and
- your farm’s financial situation.

4.1.3
When you are converting to an organic production system you must:

- only use materials and practices we allow in these standards
- keep to a conversion plan agreed with us, and
- have your production system monitored by us.

4.1.4
You must not clear primary ecosystems for organic production.
4.2 Planning conversion

4.2.1
You must provide us with a conversion plan showing how you will meet all areas of these standards, keeping it updated as necessary.

4.2.2
Your conversion plan must show that the areas of land you convert are:

- large enough to allow you to develop and sustain your organic production system, and
- physically separate and identifiable from non-organic areas.

4.2.3 Revised
Your conversion must result in a financially separate unit with its own accounts and record keeping system. You must meet the record keeping requirements of section 3.4 of these standards.

4.2.4
You must make sure that by the time your livestock operation reaches organic status, any land on your unit used for their grazing or feed, is either organic or in-conversion.

Note – you may have other separate units of your holding which you are converting over a longer time period.

4.2.5
If in the last two years you have grown crops that reduce the nutrients in the soil in any of your fields (exploitative crops such as cereals), you must start the conversion of those fields with a fertility building phase.
You must give us your conversion plan at the start of your conversion period. It must cover the period of a complete crop rotation and must include your:

- soil management programme (see section 4.6)
- cropping plans and proposed crop rotations (see chapter 5)
- programme for supplying nutrients to your crops (see sections 4.6–4.8)
- programme for controlling pests, diseases and weeds (see sections 4.10 and 4.11)
- plans for managing each enterprise (see relevant chapters 5–9)
- grazing practices and grassland management – how they fit into your crop rotations and how you will use them to minimise livestock parasites (see chapters 6, 10 and relevant chapters 11–23 for individual species)
- environmental conservation methods (see section 4.5)
- livestock management plan (see section 10.3), and
- recent soil analysis results with any recommendations made.

Note – please contact our producer certification team for guidance on the above.
4.3 Conversion periods for land and crops

Licensing your land and crops

4.3.1 We can only license your land as in-conversion after:

• we have received and approved your application form and conversion plan
• we have inspected the land, crops and production methods you are using, and
• we have agreed the date you started managing your land to organic standards.

We will then send you a trading schedule listing your land as in-conversion from that date.

4.3.2 We can only send you a trading schedule listing your crops as in-conversion after:

• we license your land as in-conversion
• we have monitored your organic management for at least 12 months, and
• we are satisfied you have grown the crops to full organic standards during that time.

You may then sell them as ‘Soil Association approved organic conversion’. You must not use any other wording or the Soil Association symbol.
4.3.3
You must only sell your crops as organic and use the Soil Association symbol after:

• the crops have completed the appropriate conversion periods (see standards 4.3.4–4.3.13)
• we are satisfied you have grown the crops to full organic standards, and
• we have sent you a trading schedule detailing their organic status.

Conversion periods

4.3.4 | Revised
Your land and crops must complete the following conversion periods from the agreed start date of conversion:

• all land – 24 months
• crops grown on your land:
  i. arable and horticultural crops – 24 months before the sowing or planting of the organic crops
  ii. grass – 24 months before grazing or cutting for organic hay or silage
  iii. perennial crops already in the ground (other than grass or forage) – 36 months before harvesting organic crops
  iv. non-organic perennial crops planted, with our permission, into in-conversion land – 12 months from planting or when the land becomes organic, whichever is longest
  v. organic perennial crops planted into in-conversion land – can be harvested as organic when the land becomes organic.

Note – you can find the conversion periods for livestock in the following sections:

• general: 10.4
• simultaneous conversion: 10.5
• cattle: 11.1
• sheep and goats: 12.1
• pigs: 13.1
• deer: 14.2
4.3.5

In certain cases we may decide to extend or agree to reduce the conversion period by taking into account how you have managed your land before it begins conversion.

4.3.6

We may extend the conversion period, or decide that your land is not suitable for conversion, if your land has been contaminated by:

- environmental pollution, for example from factories or heavy traffic
- previous applications of sewage sludge, or
- residual pesticides.

4.3.7

We may reduce the conversion period by up to four months if you can show that:

- you managed the land to organic standards before your application date, and
- you have full records to show you have not used anything we do not allow on this land for the period of this reduction.

You must demonstrate this to us at your inspection.

4.3.8 | Revised

Your competent authority (in the UK this is Defra) must approve any reduction of more than four months and up to 12 months. To be considered for a reduced conversion period you must:

- have full records to show you have not used anything we do not allow on this land for the period of the requested reduction, and
- have managed the land under a recognised agri-environmental scheme that prohibits any pesticides or fertilisers that we do not allow.

You must demonstrate this to us at your inspection.
4.3.9
In all cases of a reduced conversion period request, you must also be able to show that any livestock that have used the land have not been fed GM feeds during that time.

4.3.10
With our permission, you may start organic pig or poultry production on land in its second year of conversion but only if the land has not received anything we do not allow for at least 24 months. You must be able to demonstrate this at your inspection.

4.3.11
You must **not** switch your land back and forth between organic and non-organic management.

4.3.12
If you have to treat your land with anything we do not allow, then you must inform us. The land will lose its organic status. We may let you re-convert the land but we may require an extension to the conversion period.

4.3.13
If you have to treat an area of your organic or in-conversion land with anything we do not allow as part of a compulsory pest or disease control scheme, it will have to go through another conversion period. We may reduce the 24 month conversion period based on:

- the material used and how quickly it will break down in the soil or plant material
- how soon the next harvest (which cannot be sold as organic) is, and
- approval from Defra.
4.4 Managing organic and non-organic enterprises

4.4.1 Your organic production must take place on clearly defined units of land. We will regularly inspect both the organic and non-organic production areas.

4.4.2 If you run organic and non-organic production units in the same area you must:

- keep organic and non-organic production and storage areas clearly separate
- provide us with full details of the following for both organic and non-organic units:
  i. land areas
  ii. crops
  iii. livestock
  iv. production and storage premises, and
  v. any packing or processing operations
- keep written records so our inspector can check:
  i. the origin, nature and quantities of all materials you bring in and how you have used them
  ii. the nature and quantities of all agricultural products you sold and who to, and
  iii. that you have met these standards.

Growing non-organic crops

4.4.3 If you grow the same crops on your non-organic land as on your in-conversion or organic land we must be able to easily identify different varieties on each area.
4.4.4

You must **not** grow the same variety of crops on your non-organic land as on your in-conversion or organic land (we call this ‘parallel production’ and only allow it for the crops listed below).

4.4.5

With our permission, you may ‘parallel produce’ only the following:

- perennial crops
- seeds, vegetative propagating materials or transplants
- grassland used only for grazing
- crops grown for agricultural research.

4.4.6

In addition, you may ‘parallel produce’ only if you:

- permanently separate the products from each unit
- tell us at least 48 hours before you harvest each crop
- tell us the exact quantities harvested and any distinguishing features, such as quality, colour and size
- confirm you have kept the products separate
- get our approval each year, and
- (for perennial crops only) agree with us, through your conversion plan, to convert the whole area concerned within five years.

Keeping non-organic animals

4.4.7

If you have non-organic animals on your holding they must be a different species and be on units which are physically, financially and operationally separate. We define these terms on the facing page.
Physically separate:

• your non-organic unit must have distinct blocks of land which are separate from your organic unit
• we do not allow a mosaic of organic and non-organic fields
• organic and non-organic units can be next to each other but there must be a barrier between them, such as a hedge or fence.

Financially separate:

• you must keep separate financial records
• you must be able to clearly identify invoices for each unit.

Operationally separate:

• you must demonstrate that you manage the organic unit as a distinct and separate operation
• you can use shared cultivation equipment
• you will need to show how you separate organic and non-organic in housing, machinery, equipment for feed, milling and mixing and parlours (for dairy farms)
• your non-organic unit may have the same holding number but may not have the same herd or flock numbers.

4.4.8

With our permission, you may graze non-organic stock on your organic or converting land for a limited time if:

• there are no suitable organic animals available
• they do not graze your land for more than 120 days each calendar year (this is the total length of time that non-organic stock are on your whole holding, not on individual fields)
• they come from extensive husbandry or a system with a maximum stocking rate equivalent to 170kg of nitrogen per hectare per year (please see standard 4.7.22 to calculate this), and
• you do not graze organic animals on those fields at the same time.
Storing products we do not allow

4.4.9

You must **not** store products we do not allow in these standards on your organic unit.
4.5 Environmental management and conservation

4.5.1
Your management should develop a healthy and productive farm that encourages a balanced and varied farm ecosystem which coexists with natural systems.

4.5.2
You should:

• apply high standards of conservation management throughout your holding to conserve and enhance:
  i. landscape features
  ii. habitats, and
  iii. wild plant and animal species

• co-operate with statutory and voluntary conservation agencies in surveying, recording and managing the wildlife and conservation features of the farm

• carry out creative conservation projects, but without damaging existing sites of conservation value, and

• create wildlife corridors to link habitats, for example making continuous semi-natural habitats containing hedgerows, field margins and verges.

Note – to do this you should be willing to consult appropriate conservation bodies.

4.5.3
You must:

• meet the terms of all legal and statutory requirements regarding the wider environment at all times, and

• maintain public rights of way.
4.5.4 | Revised

Statutory recognised sites

These have legal restrictions on site management:

- internationally important wildlife site
- special protection area (EU birds directive)
- special area of conservation (EU habitats directive)
- RAMSAR site (convention on wetlands of international importance)
- nationally important wildlife site
- site of special scientific interest (Wildlife and Countryside Act 1981)
- nationally important archaeological site
- scheduled ancient monument (Ancient Monuments and Archaeological Areas Act 1979)
- National Nature Reserve.

Bodies that designate and monitor the sites are:

- Natural England (English Nature until 1 October 2006)
- Countryside Council for Wales
- Scottish National Heritage
- English Heritage
- Welsh Historic Monuments, and
- Historic Scotland.

4.5.5 | Revised

You must not, without our permission and the permission of the relevant statutory conservation agency, carry out any of the operations notified as likely to damage the special interest of any site with statutory legal protection (this includes sites formally advised as candidates for notification).

4.5.6 | Revised

Damage to statutory recognised sites can result in prosecution. We will refuse your application for certification if you have knowingly been involved in damaging such sites within the five years before your application.
Non-statutory or local sites

Non-statutory or local sites may be regionally or locally important wildlife sites which may be called by a range of terms including:

- wildlife site
- site of nature conservation importance (SNCI), or
- site of importance for nature conservation (SINC)
- regionally important geological site (RIGS).

The bodies that designate and monitor the sites are either your local authority or the Local Wildlife Trusts (whose office addresses can be obtained from The Wildlife Trusts, The Kiln, Waterside, Mather Road, Newark NG24 1WT. Tel 01636 677711). Information is also sometimes held by County Environmental Record Centres.

You must not, without our permission, plough, cultivate, re-seed, drain or otherwise damage the wildlife or geological interest of any area of your holding that has been formally identified as a ‘local site’.

We will refuse your application for certification if you have knowingly been involved in damaging such sites within the five years before your application.

You must not:

- clear vegetation by burning
- burn straw, cereal waste or stubble.
Whole farm conservation planning

4.5.11
You should keep an up-to-date conservation plan for your whole holding so that you manage both your farm and its environment in an integrated way.

4.5.12
You should commission your plan from a competent advisor or organisation who should prepare it with you. It should detail:

• valuable points or sites, including cropped and non-cropped habitats
• opportunities you have to improve wildlife conservation and landscape values, and
• an action plan for further work, including any available grant funds.

Note – if you are a member of the Farming and Wildlife Advisory Group (FWAG) in England, Wales or Scotland, they can give you a farm management plan.

4.5.13  | Revised
You must identify, on a map, all statutory recognised and non-statutory or local wildlife habitats and landscape sites, and archaeological and historic features on your holding. Your map should be the same scale as an Integrated Administration and Control System (IACS) map, for example 1:10,000. You must formally revise your map at least every five years.

Managing traditional field boundaries

4.5.14
Traditional boundaries such as hedges, ditches, banks and stone walls act as corridors for wildlife through agricultural land and the wider countryside. They are also important landscape and historic features. They perform an important function on organic farms by:
• maintaining a diverse ecology
• acting as valuable reservoirs for beneficial animals and insects, and
• providing shelter for your stock.

4.5.15
You should:
• use traditional methods and materials to maintain field boundaries
• trim your hedges in January and February, leaving some hedges untrimmed each year on a two or three year cycle, and
• clear ditches in stages.

Note – you should either keep a section of each ditch uncleared each year, or clear opposite sides in alternate years. You should agree your rotational plan with us through your farm conservation plan.

4.5.16
To provide habitats and food sources for birds, mammals and insects you should keep an uncultivated strip of perennial grass or wild flowers, planted or naturally regenerated, around any fields larger than two hectares:
• the strip should average two metres wide, measured from the edge of the field boundary or hedge
• you may graze this area, but not plough or use fertilisers, and
• you should cut them only once in a two year period to control scrub.

4.5.17
To allow wildlife to travel between habitats, there should be no more than 200 metres between any part of your arable fields and a permanent area of non-cropped habitat (such as a hedge, ditch or beetle bank). The permanently non-cropped area should be at least two metres wide.

4.5.18
You should carry out risk assessments of all your agricultural practices and their potential impact on the environment.
4.5.19
You must manage river banks to keep erosion and soil run-off to a minimum.

4.5.20
You must get our permission before removing hedges, banks, ditches or walls.
Note – we will allow this on guidance from a conservation advisor and after taking into account any compensatory environmental work.

4.5.21
You must get our permission before trimming hedges annually.
Note – we will allow this only if your local authority needs you to trim them for road safety or access reasons, or if you can show it is beneficial for wildlife.

4.5.22
You must **not** trim your hedges between 1 March and 31 August.

Managing semi-natural habitats

4.5.23
Areas of semi-natural habitat, such as moorland, heathland, wetland, grazing marsh, dunes and scrub have reduced significantly in the UK.

4.5.24
You should conserve and enhance semi-natural habitats within your organic farming system by:

- managing your grazing to encourage healthy vegetation and to reduce localised over-grazing
- moving feeding sites on a regular basis to prevent poaching
• siting feeding areas away from sensitive vegetation, and
• cutting or crushing rushes in late August and bracken in late June or July (unless a qualified advisor suggests other times are more suitable).

4.5.25 | Revised

You may:

• burn heather and muir, if you keep to the recognised heather and muir burning codes
• with our permission, sow clover into unimproved pastures provided they are identified in a whole farm conservation plan (standards 4.5.11–4.5.13)
• sow clover on a ‘recognised site’ (standard 4.5.4) only if an appropriate conservation body advises you to do so, and
• cut turf or peat from peat bogs only for your own domestic fuel supply.

4.5.26

You must not:

• improve or add drainage that will affect recognised areas of significant conservation value, or
• allow livestock to overgraze, poach or damage valuable habitats.

Managing trees and woodland

4.5.27

Trees and woodland play an important role in maintaining the ecological balance on organic farms, providing a habitat for wildlife, including pest predators.

4.5.28

Mature trees and woodland are major contributors to the beauty and amenity value of the landscape. Individual trees and woodland play a vital part in conserving landscape and species diversity.
4.5.29
You should manage your trees and woodland to enhance your farm, local environment and the wider landscape by:

- maintaining and managing your trees in keeping with local custom and woodland practice
- integrating re-planting programmes with existing woodland and trees
- natural regeneration, coppicing and other traditional management practices
- creating new woodland on suitable sites using native species
- protecting newly planted or regenerated woodland against livestock
- using native and local shrubs, trees, seeds and plant material from local suppliers
- maintaining mature specimen trees that are not dangerous
- planting replacement trees if you remove any
- ploughing no closer to the trunk of any tree than a line drawn vertically through the outermost canopy, and
- not planting trees in areas where farmland waders breed.

4.5.30
With our permission, you may clear-fell woodland.

4.5.31 | Revised
You must not plant on statutory recognised sites (see standards 4.5.4 – 4.5.10) unless you get approval from the relevant statutory conservation agency and us.

Managing farm buildings

4.5.32
Buildings are part of the farming landscape. They are wildlife habitats, landscape features and can be of historical value.
4.5.33
You should build, develop and maintain your farm buildings in keeping with the surrounding environment by:

- maintaining and restoring old buildings to their original form, using traditional or local materials if possible
- taking advice from the Society for the Protection of Ancient Buildings, Cadw or other appropriate bodies when considering conversion or demolition
- considering the environmental and aesthetic impact when siting and constructing new farm buildings, and
- providing roosts or nest sites of bats and barn owls in new buildings and conversions.

4.5.34
You must get approval from the appropriate statutory conservation agency before you do any work that may affect the nesting and roosting sites of owls, bats and other endangered species.

4.5.35
You must **not** use wood preservatives that are harmful to bats on any buildings.

**Managing water resources**

4.5.36
You must:

- avoid exploitation and depletion of your water resources, and
- take suitable measures to prevent salinisation of water and soil where relevant.
Managing plastic waste

4.5.37
You should recycle plastic waste or dispose of it appropriately.
Note – please contact us for more information on recycling plastic waste.

4.5.38
You must not burn plastic waste.

4.5.39  |  New
If you use structures that require plastic covering, such as polytunnels, the plastic covering must be based on polyethylene, polypropylene or other polycarbonates.
4.6 | Managing soil

4.6.1
You should maintain a protective cover of vegetation, such as green manure or growing crops, to protect surface-living organisms and soil structure from exposure to dry conditions, heavy rain or strong winds.

4.6.2
Your cultivation for crop production should:

• be well-timed to get a suitable tilth whilst avoiding damage to the soil structure
• cause minimal disruption of the soil profile by shallow ploughing or no-till systems, and
• enable deep loosening of the sub-soil to break plough or compaction pans.

4.6.3
You should monitor the levels of organic matter, available plant nutrients and nutrient reserves in your soil by analysing them and nutrient budgeting. You should try to do this at the same time each year.

4.6.4
You must manage your soil to prevent erosion.

4.6.5
You must manage your soil with the aim of developing and protecting an optimum soil structure, biological activity and fertility. To do this you must:

• maintain humus levels, biological activity and plant nutrients for instance by regularly applying organic manure or compost and plant remains
• make sure your soil has enough microbial activity to start the decay of organic materials
• make sure your soil has enough microbial activity to breakdown non-soluble minerals to make them available to plant roots, and
• make sure your soil conditions encourage the continual activity of soil fauna and other soil stabilising agents. They will improve and stabilise soil structure by producing granular casts, deep burrows and mixing the organic matter.

4.6.6
With our permission, you may use appropriate preparations of micro-organisms to improve soil condition or nutrient availability. You must ask our permission before you use them, and tell us why you need to use them.
**4.7 Manure, compost and plant wastes**

**4.7.1**

To optimise nutrient cycles and prevent nutrient loss, you must return manure and plant wastes to the soil. You should return enough to increase or at least maintain soil fertility and microbial activity. Together with a sound rotation, this should form the basis of soil fertility management.

**4.7.2**

Your management of soil fertility should minimise nutrient loss and you should:

- compost manure and aerate slurry
- only use non-synthetic mineral and biological fertilisers as an addition to, and not a replacement for, nutrient recycling
- prevent heavy metals and other pollutants accumulating in the soil, and
- maintain suitable pH levels in the soil.

**4.7.3**

You may use:

- organically produced straw, farmyard manure (FYM) and poultry manure, preferably after composting it properly
- organically produced slurry, urine and dirty water, preferably after aerating
- plant waste materials and by-products from organic food processing, preferably after treating, and
- sawdust, shavings and bark from untreated timber.

**4.7.4 | New**

You may only use peat in propagating media, but you should use alternatives to peat where possible. Ideally these should be from sustainable UK produced materials.
4.7.5 | Revised

With our permission you may use:

• compost activators made from microbial and plant extracts, and
• biodynamic preparations.

4.7.6

You must only use non-organic manure and plant wastes to complement your soil fertility management. You must use them only occasionally and when other ways of maintaining soil health and fertility are insufficient.

4.7.7

With our permission, you may use non-organic animal manure or plant waste. However, you must:

• give us details of the manure, including the animal species and the husbandry system it comes from
• send us a completed GMO Declaration for brought in FYM (available from us on request)
• tell us why you need to use it, and
• make sure the manure or plant waste has been stacked or composted for the required time (see standard 4.7.19).

Note – we may ask you for a soil or manure analysis before we give you permission. This is to check that the levels of heavy metals in the soil or manure are acceptable.

4.7.8 | Revised

The following non-organic manure, plant wastes and by-products are acceptable to use subject to standard 4.7.7:

• straw, FYM and stable manure
• poultry manure and deep litter from the following egg producing systems (defined by EEC Regulation No. 1274/91):
  i. free range – maximum 1,000 birds/ha
  ii. semi-intensive – maximum 4,000 birds/ha
  iii. deep litter – maximum seven birds/m²
iv. deep litter pullet rearing systems – maximum housing density
17 kg birds/m²

• poultry manure and deep litter from the following meat producing
systems (defined by EEC Regulation No. 1538/91):
  i. free range
  ii. traditional free range
  iii. extensive indoor barn reared (maximum housing density of
       12 mature birds or 25 kg/m²)

• manure from straw-based pig production systems
• by-products from food processing industries
• plant wastes and by-products, including green wastes
• mushroom composts, worm composts and animal slurry made from
  non-organic animal manure conforming to these standards
• dirty water from non-organic systems, but only to in-conversion land
• feather meal from the non-organic systems identified in this standard.

4.7.9 | Revised

You may use compost from household waste if it meets all legal
requirements.

Note – please see www.defra.gov.uk/environment/waste/topics/compost/
index.htm for more information on the legal requirements.

4.7.10

If you wish to use a compost which we have not licensed or approved
you will need to provide us with a heavy metal analysis of the material.
Compost from household waste must contain concentrations no more
than (in mg/kg of dry matter):

• Cadmium: 0.7
• Copper: 70
• Nickel: 25
• Lead: 45
• Zinc: 200
• Mercury: 0.4
• Chromium (VI): 0.
4.7.11 | New

If you produce compost for sale to organic farmers your composting facilities and methods must meet the requirements of the Publicly Available Specification for Composted Materials (PAS100). You must meet the PAS100 in addition to the requirements of these standards.

Note – PAS100 specifies the minimum requirements for the process of composting, the selection of input materials and the quality of the composted materials, but does not include requirements for organic production. If you need a copy of the PAS100 please contact The Composting Association, WRAP or our food and farming department.

4.7.12

You must not use:

• sewage sludge, effluents and sludge-based composts
• animal residues and manure from livestock systems that do not meet these standards, including:
  i. battery poultry systems
  ii. broiler units with stocking rates over 25 kg/m²
  iii. indoor tethered sow breeding units
  iv. other systems where the animals are not freely allowed to turn through 360°, where they are permanently in the dark, or are permanently kept without bedding.

Note – please refer to standard 4.8.11 for processed animal products and fish products you can use in protected cropping, propagation composts and perennial crops.

Managing compost, manure and slurry

4.7.13

The quality and effectiveness of manure and slurry improves after treatments such as composting, anaerobic digestion, aeration of slurry and storage.
4.7.14
Well managed compost heaps and anaerobic digesters will reduce the number of pathogens, destroy most weed seeds, chemical residues and antibiotics that may be present in the animal or plant wastes. Composting will also stabilise nutrients, reduce nutrient losses in the soil and help to meet the needs of a crop through the growing season.

4.7.15
You should:

• store and compost manure and plant waste indoors, under plastic sheeting or on hard standing where you can collect run-off (to prevent losing nutrients during periods of heavy rainfall)
• monitor the temperature throughout the composting process
• build slurry tanks and slurry lagoons to British Standard 5502: 1989, and install aeration facilities
• analyse compost to make sure human pathogens have been removed – we suggest you:
  i. use a HACCP based approach
  ii. record three continuous days’ temperatures at over 55°C for each batch
  iii. sample the first three batches for Salmonella and E. coli, and
  iv. make further analyses if you change the manure waste source
• apply only properly composted materials, and
• only apply composted manure, plant waste and aerated slurry in spring and summer, and onto grassland, cultivated land and land you plan to use for fertility building crops.

4.7.16
You should keep compost heaps made from organic manure or plant waste for at least three months and turn them frequently to achieve an even temperature of at least 55°C.
4.7.17
Treatments you should use for organic manure and plant waste:

- treatment for slurry: aerated
- treatment for manure and plant waste, including straw:
  - stacked for three months
  - stacked for two months and turned at least twice, or
  - properly composted.

Note – please refer to standard 4.7.19 for how you must treat non-organic manure and plant waste.

4.7.18
You should produce a farm waste management plan which details how you will manage manure and crop residues to:

- recycle nutrients, and
- minimise nutrient losses.

Note – you can get a guide that will help you produce a farm waste management plan from Defra (Farm Waste Management Plan – The Defra step by step guide for farmers).

4.7.19
You must treat your non-organic manure and plant waste as follows:

- treatment for slurry: aerated
- treatment for pig and poultry manure from systems described in standard 4.7.8:
  - stacked for 12 months
  - stacked for six months and turned at least twice, or
  - properly composted
- treatment for other livestock manure and plant waste, including straw and by-products from non-organic food processing:
  - stacked for six months
  - stacked for three months and turned at least twice, or
  - properly composted.
4.7.20

Manure treatments, storage systems and applications must conform to the Water Resources Act 1991 and the Defra Code of Good Agricultural Practice for the Protection of Water. You can get free copies of these from Defra Publications or the Environment Agency.

4.7.21

Your storage facilities must be:

• able to cope with the amount of manure and slurry that is produced on your holding
• large enough to stop pollution of watercourses and ground water through direct flow, or by run-off and penetration of the soil, and
• large enough to store manure throughout the times of the year you are not able or allowed to apply it to the land. This might be when the weather or land is not suitable or if your production unit is in a nitrate vulnerable zone.

Note – we consider that to meet the above standards you should have at least four months storage capacity for livestock manure and slurry. This should be in place before your land becomes organic.
4.7.22
You should spread organic manure on your own organic land.

4.7.23
The total amount of manure that you can apply to your organic or in-conversion land, averaged over the whole area, must not be more than 170kg of nitrogen (N) per hectare per year.

You must calculate it over the whole area of your holding or linked units you use for agriculture. It is not the maximum you can apply to any one field.

4.7.24
You must not apply more than 250kg of nitrogen per hectare per year to any area of land. This excludes any manure your livestock deposit directly. This does not apply to protected cropping.

4.7.25
You should take note of the following when calculating the amount of nitrogen.

- Directive 91/676/EEC defines manure as animal urine, faeces and any bedding (but the nitrogen in bedding is negligible).
- The 170kg of nitrogen per hectare per year includes the amount of nitrogen applied to your land by your livestock plus any brought-in dried or pelleted manure.
- The 170kg of nitrogen per hectare per year excludes other fertilisers, leguminous crops and other supplementary nutrients.
### 4.7.26

To help you with your calculations you can use the table below. This shows you how much nitrogen is produced by livestock in a year.

#### Annual amount (kg) of nitrogen (N) produced per animal

<table>
<thead>
<tr>
<th>Dairy cattle</th>
<th>Beef cattle</th>
</tr>
</thead>
<tbody>
<tr>
<td>• Dairy cows (600 kg)</td>
<td>100.0</td>
</tr>
<tr>
<td>• Dairy cows (500 kg)</td>
<td>85.0</td>
</tr>
<tr>
<td>• Dairy cows (450 kg)</td>
<td>77.3</td>
</tr>
<tr>
<td>• Bull</td>
<td>70.0</td>
</tr>
<tr>
<td>• Heifers &gt;24 months</td>
<td>58.6</td>
</tr>
<tr>
<td>• Heifers 12–24 months</td>
<td>44.7</td>
</tr>
<tr>
<td>• Calves 6–12 months</td>
<td>24.3</td>
</tr>
<tr>
<td>• Calves 0–6 months</td>
<td>14.2</td>
</tr>
<tr>
<td>• Suckler cows (500 kg)</td>
<td>58.6</td>
</tr>
<tr>
<td>• Stock bulls</td>
<td>65.0</td>
</tr>
<tr>
<td>• Cattle &gt;24 months (500 kg)</td>
<td>58.6</td>
</tr>
<tr>
<td>• Cattle 12–24 months</td>
<td>44.7</td>
</tr>
<tr>
<td>• Calves 6–12 months</td>
<td>24.3</td>
</tr>
<tr>
<td>• Calves 0–6 months</td>
<td>14.2</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Sheep</th>
<th>Poultry</th>
</tr>
</thead>
<tbody>
<tr>
<td>• Ewes (65 kg)</td>
<td>8.9</td>
</tr>
<tr>
<td>• Rams</td>
<td>9.4</td>
</tr>
<tr>
<td>• Ewe lambs &gt;6 months</td>
<td>1.9</td>
</tr>
<tr>
<td>• Store lambs &gt;6 months</td>
<td>2.3</td>
</tr>
<tr>
<td>• Lambs &lt;6 months</td>
<td>1.2</td>
</tr>
<tr>
<td>• Laying hens</td>
<td>0.65</td>
</tr>
<tr>
<td>• Table birds (3.5 crops/year)</td>
<td>0.29</td>
</tr>
<tr>
<td>• Turkeys – male (13.5 kg)</td>
<td>1.42</td>
</tr>
<tr>
<td>• Turkeys – female (6.5 kg)</td>
<td>0.65</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Pigs</th>
</tr>
</thead>
<tbody>
<tr>
<td>• Sows (plus litter up to 7 kg)</td>
</tr>
<tr>
<td>• Baconer (35–105 kg)</td>
</tr>
<tr>
<td>• Pig (35–105 kg)</td>
</tr>
<tr>
<td>• Cutter (35–85 kg)</td>
</tr>
<tr>
<td>• Grower (18–35 kg)</td>
</tr>
<tr>
<td>• Weaner (7–18 kg)</td>
</tr>
</tbody>
</table>

Note – please refer to standards 13.3.5 for more detailed calculations on pig stocking densities.
4.7.27
You may calculate the nitrogen content of manure and slurry from the average figures below.

**Amount (kg) of nitrogen (per tonne, fresh weight)**

<table>
<thead>
<tr>
<th>Solid manure</th>
<th>Slurry/liquid (per 1000l)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cattle and sheep FYM</td>
<td>1.5</td>
</tr>
<tr>
<td>Pig FYM</td>
<td>1.5</td>
</tr>
<tr>
<td>Layer FYM</td>
<td>10.0</td>
</tr>
<tr>
<td>Broiler/turkey FYM</td>
<td>14.5</td>
</tr>
<tr>
<td>Duck FYM</td>
<td>1.6</td>
</tr>
<tr>
<td>Dairy</td>
<td>1.5</td>
</tr>
<tr>
<td>Beef</td>
<td>1.5</td>
</tr>
<tr>
<td>Pig</td>
<td>4.0</td>
</tr>
<tr>
<td>Dirty water</td>
<td>&lt;0.0025</td>
</tr>
</tbody>
</table>

Note – please also refer to standard 6.1.8 for details of manure usage on grassland of high environmental value.

4.7.28
If necessary, you must reduce the total stocking density to prevent exceeding 170kg of nitrogen per hectare per year.

4.7.29
We may apply further limits to your application rate of manure in order to reduce the risk of contamination of watercourses, particularly in high-risk areas.

4.7.30
You may establish links with other organic holdings to spread surplus organic manure. You must not spread it onto non-organic land. You must explain in your conversion plan how you will keep to this standard.

4.7.31
You must have an on-going arrangement with any linked units (more than just a one-off transaction). The ideal would be an arrangement where you exchange manure for straw or feed.
4.7.32
When you spread manure or slurry you must:

• avoid run-off and the pollution of ground water, and
• pay attention to the capacity of the ground to absorb the manure and slurry at that time.

4.7.33
You must only apply manure to grassland when nutrient uptake is actively taking place.

4.7.34
If you have to spread slurry onto grassland over winter you must only apply it when conditions are suitable.

4.7.35
You may only spread manure on frozen or saturated ground with our permission. You must provide us with full justification.

4.7.36
You may apply composted manure at any time in protected cropping.

4.7.37
You must not:

• apply manure or slurry when conditions are unfavourable and pollution is likely to occur
• spread slurry or manure on soil that has been frozen hard for 12 hours or more
• spread manure within ten metres of ditches or watercourses or within 50 m of boreholes
• store or compost manure, without run-off collection facilities, within 50 m of rivers or waterways or 100 m from boreholes, or
• spread manure directly onto horticultural crops during the growing season unless it has been properly composted or stacked as required in standard 4.7.17 and 4.7.19 (excluding potatoes).
4.7.38

You should leave the following time periods between application of manure and harvesting of horticultural crops.

**Harvest interval for horticultural crops (excluding potatoes)**

<table>
<thead>
<tr>
<th>Material</th>
<th>Non-organic origin</th>
<th>Organic origin</th>
</tr>
</thead>
<tbody>
<tr>
<td>Slurry</td>
<td>1 year</td>
<td>1 year</td>
</tr>
<tr>
<td>Fresh manure</td>
<td>Prohibited</td>
<td>6 months</td>
</tr>
<tr>
<td>Stacked manure</td>
<td>3 months</td>
<td>3 months</td>
</tr>
<tr>
<td>Manure stacked and turned at least twice</td>
<td>3 months</td>
<td>3 months</td>
</tr>
<tr>
<td>Composted manure</td>
<td>3 months</td>
<td>2 months</td>
</tr>
</tbody>
</table>

Note – please refer to standards 4.7.15 and 4.7.17 for the required treatment times for manure and plant waste.
4.8 Mineral fertilisers and supplementary nutrients

4.8.1 You should only use mineral fertilisers and supplementary nutrients to supplement and not replace methods of nutrient recycling described in sections 4.6, 4.7 and 5.1.

4.8.2 You must plan your production system to minimise the need for brought-in nutrients.

4.8.3 With our permission, you may use the phosphate (P) sources listed below. We can give you permission on an annual basis. You must be able to justify using these at your inspection:

- natural rock phosphate, such as Tunisian rock phosphate
- calcined aluminium phosphate rock, such as Redzlaag, but only where the soil pH is greater than 7.5.

The cadmium content of rock phosphate is a potential problem. The cadmium content of the above materials must be no more than 90 mg per kilogram of phosphate. You should use it as little as possible to avoid contaminating your organic land.

4.8.4 With our permission, you may use the potassium (K) (potash) sources listed below. We can give you permission on an annual basis. You must be able to justify using these at your inspection:

- wood ash, only when added to composts and manure
- plant extracts, such as Kali Vinasse.
4.8.5 | Revised

With our permission, you may use the seaweed sources listed below. We can give you permission on an annual basis. You must be able to justify using these at your inspection:

- dried seaweed meal
- liquid seaweed, free from ingredients we don’t allow.

4.8.6 | New

You must not use calcified seaweed.

4.8.7

With our permission, you may use liquid feeds made from plants produced on your organic unit. We can give you permission on an annual basis. You must be able to justify using these at your inspection.

4.8.8

With our permission, you may use the minor minerals listed below. We can give you permission on an annual basis. You must be able to justify using these at your inspection:

- calcareous magnesium rock, such as Dolomitic limestone, for magnesium and lime
- gypsum (calcium sulphate)
- ground chalk and limestone
- Epsom salts, for acute magnesium deficiency
- magnesium rock, including Kieserite
- clays, such as perlite and vermiculite.

4.8.9

With our permission, you may use stone meal, such as ground basalt. We can give you permission on an annual basis. You must be able to justify using this at your inspection.
4.8.10 | Revised

With our permission, you may use the supplementary potassium (potash) sources listed below to treat severe deficiencies. Your soil analysis must show exchangeable K levels below index 2 (which is equal to 121mg/litre extractable K using the ammonium nitrate method):

- natural rock potash, if it has a relatively low immediate solubility in water and low chlorine content, such as Adularian rock potash
- sylvinite and kainite (natural potash sources)
- sulphate of potash, which can contain magnesium salt. As sulphate of potash is highly soluble we will allow you to use it only on soils susceptible to low potassium levels. These are generally the low clay soils, especially kaolinite clay, which have a lower cation exchange capacity. Your soil analysis must show a clay content less than 20%.

We can give you approval either on a case by case basis, or through a plan, provided we have details of why you need to use it and under what circumstances. You must have a full soil analysis carried out, including clay fractions, heavy metal content and trace element levels. This must be available when we request it and at your inspection.

4.8.11 | Revised

With our permission, you may use the supplementary nutrients listed below to treat severe deficiencies:

- sulphur
- the trace elements boron, copper, iron, manganese, molybdenum, cobalt, selenium, zinc, sodium (in the form of granular rock salt)
- basic slag
- meat, blood, bone, hoof and horn meals, but only in propagating compost and not on units where there are cattle or sheep
- wool shoddy, only when not in direct contact with the crop
- fish meals and fish emulsions, provided they are free from substances we don’t allow and only in protected cropping, propagating composts or for perennial crops
- calcium chloride, only for bitter pit in apples
- industrial lime from sugar production.
We can give you approval either on a case by case basis, or through a plan, provided we have details of why you need to use it and under what circumstances. You must have a full soil analysis carried out, including clay fractions, heavy metal content and trace element levels. This must be available when we request it and at your inspection.

4.8.12 | Revised

With our permission, you may use commercial fertilisers and liquid feeds suitable for organic use to treat severe deficiencies. You will need to tell us the ingredients and the nutrient analysis before we can approve them.

Note – you will not need to provide us with details of the ingredients if we have already verified or certified it. We can give you approval either on a case by case basis or through a plan, provided we have details of why you need to use it and under what circumstances.

4.8.13

You must not use any other fertilisers, including:

- fresh blood
- guano
- chilean nitrate
- urea
- slaked lime and quicklime.

4.8.14

You must not use plant growth regulators.
4.9 Heavy metals in soil and manure

4.9.1

Heavy metals and other metallic elements are naturally present in the soil and some are essential, in trace amounts, to plants and animals. You need to maintain a correct balance. Applying manure, fertilisers and mineral supplements should not increase the concentration in the soil beyond acceptable levels.

4.9.2

The level of heavy metals in manure and soil must not exceed those in the table below.

**Maximum levels of heavy metals in topsoil and manure on a total dry matter basis**

<table>
<thead>
<tr>
<th></th>
<th>In soil (mg/kg)</th>
<th>In soil (kg/ha)</th>
<th>In manure (mg/kg)</th>
<th>In manure (kg/tonne)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Zinc</td>
<td>150</td>
<td>336</td>
<td>1000</td>
<td>1</td>
</tr>
<tr>
<td>Chromium</td>
<td>150</td>
<td>336</td>
<td>1000</td>
<td>1</td>
</tr>
<tr>
<td>Copper</td>
<td>50</td>
<td>110</td>
<td>400</td>
<td>0.4</td>
</tr>
<tr>
<td>Lead</td>
<td>100</td>
<td>220</td>
<td>250</td>
<td>0.25</td>
</tr>
<tr>
<td>Nickel</td>
<td>50</td>
<td>116</td>
<td>100</td>
<td>0.1</td>
</tr>
<tr>
<td>Cadmium</td>
<td>2</td>
<td>4.4</td>
<td>10</td>
<td>0.01</td>
</tr>
<tr>
<td>Mercury</td>
<td>1</td>
<td>2</td>
<td>2</td>
<td>0.002</td>
</tr>
<tr>
<td>Arsenic</td>
<td>50</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
</tbody>
</table>

Note – we will expect you to test for these only if it is likely that these levels have been exceeded.
### 4.10 Controlling weeds

#### 4.10.1

The best way to control weeds is by carefully designing and managing your whole farm system. To control weeds it is important to use good rotation design, manure management, well timed soil cultivation and good farm hygiene.

#### 4.10.2

You should use these methods for controlling weeds:

- balanced rotations which include weed-suppressing and weed-susceptible crops
- sowing green manures
- composting manure and plant waste, and aerating slurry
- pre-sowing cultivation and stale seed bed techniques
- selecting crop varieties for vigour and weed suppression
- using re-cleaned seed
- high seed rates and under-sowing, and
- hygiene in the field and with machinery.

#### 4.10.3

You may use the following methods if suitable:

- pre-germinating, propagating and transplanting
- raised beds and no-dig systems
- mulches, including plastic mulches but made only from polyethylene, polypropylene or other polycarbonates
- mixed stocking and tight grazing
- pre-emergence and post-emergence mechanical operations, such as hoeing, harrowing, topping, hand weeding, and
- pre-emergence and post-emergence flame weeding.
4.10.4
You must **not** use any agrochemical or hormone herbicide on any part of your organic or in-conversion holding, including:

- on your crops
- round the edges of fields
- within or below hedgerows
- on headlands and pathways

4.10.5
You must **not** use steam pasteurisation or sterilisation of the soil for weed control.
4.11 Controlling pests and disease

4.11.1
The best way to control pests and disease is by carefully designing and managing your whole farm system to achieve health, diversity and vitality in your soils and crops. You will then encourage natural growth and a balanced farm ecosystem.

4.11.2
You should use these methods for controlling pests and disease:

- creating fertile soils of high biological activity to provide crops with a balanced supply of nutrients
- encouraging natural predators within and around crops by:
  i. companion planting, under-sowing and mixed cropping, and
  ii. leaving hedges, windbreaks, wildlife corridors and field margins uncultivated
- choosing resistant crops and varieties that are suited to your farm conditions
- grafting onto resistant rootstock
- carefully planning planting dates, and
- using good husbandry and hygiene practices to limit the spread of any pests or disease.

4.11.3
You must ensure that any products you use for pest or disease control are approved for that specific use by the Pesticide Safety Directorate or other relevant body.

Note – you can get a factsheet from us listing the products available and how you can use them under the present pesticide regulations.
4.11.4 | Revised

You may use the following products to control insect pests:

- physical barriers, including fleeces and insect netting but made only from polyethylene, polypropylene or other polycarbonates
- pheromones in traps and dispensers, for monitoring pest levels or as attractants and sexual behaviour disrupters
- fatty acid potassium soap (soft soap)
- quassia preparations from *Quassia amara*
- sulphur
- preparations of *Bacillus thuringiensis*
- sticky fly traps, free from insecticides we don’t allow
- biological pest control, but only using licensed, naturally occurring predators
- granulose virus preparations
- gelatine
- hydrolysed proteins, but only as an attractant in traps
- diammonium phosphate, but only as an attractant in traps
- quartz sand as a repellent.

4.11.5 | Revised

With our permission, you may use pyrethrum preparations (made from pyrethrins extracted from *Chrysanthemum cineriaefolium*, which may contain a synergist).

4.11.6

You may use the following products to control fungi:

- sulphur
- beeswax, but only after pruning
- lecithin, and
- licensed, naturally occurring biological control.

4.11.7

You may use rodenticides but only in tamper-proof bait stations and in places where there is no risk of contaminating products.

Note – rodenticides must be labelled properly and you must store them under lock and key away from food.
4.11.8  |  Revised
You may use the following products for general pest control:

- plant oils such as mint, pine or caraway, but only as insecticides, acaricides, fungicides or sprout inhibitors
- steam to sterilise buildings and equipment
- mechanical traps, barriers and sound
- oils free from materials we don’t allow.

4.11.9  |  New
You may use wetting and sticking agents used in sprays. These must be approved products based on natural plant extracts/oils free from materials we don’t allow.

4.11.10 | New
You must **not** use petroleum oils, paraffin oils or other mineral oils as pesticides.

4.11.11 | Revised
With our permission, you may use copper (Cu) products only if there is a major threat to your crops. You may only use up to 6kg Cu/ha/year and only the products listed below:

- copper sulphate
- copper hydroxide
- cuprous oxide
- copper oxychloride
- copper ammonium carbonate, at a maximum concentration of 25g/l.

We can give you approval either on a case by case basis or through a plan, provided we have details of why you need to use it and under what circumstances. If we approve your plan you must submit an annual return with full details of the quantities you have used and the areas where you have used it.
With our permission, you may use rotenone (preparations made from *Derris spp*, *Lonchocarpus spp* and *Tephrosia spp*) only if there is a major threat to your crops, but you must:

- tell us why you need to use it, including details of pest numbers, and you should support this with a recommendation from a competent advisor
- take all the required safety precautions, and
- observe a harvest interval of seven days.

We will give you permission only as a treatment of last resort.

With our permission, you may use the following products only if there is a major threat to your crops. We can give you approval either on a case by case basis or through a plan, provided we have details of why you need to use it and under what circumstances:

- Azadiracthin extracted from *Azadirachta indica* (neem tree)
- lime sulphur (calcium polysulphide)
- steam sterilisation or pasteurisation of soils, but only in protected structures.

Note – we will give permission to use steam only as a one-off practice to combat a particular problem.

You must not use pesticides or fungicides not allowed in these standards.

You must not use nicotine (*Nicotiana tabacum*) or extracts made from nicotine.
4.12 Harvesting crops

4.12.1
You must follow a written procedure to inspect the cleanliness of the machinery you use for drilling, spraying or combining. The level of detail in your procedure must depend on the level of risk.

4.12.2
You must have control and operating procedures that ensure organic produce is clearly identified from harvesting to despatch.
4.13 | Storing crops

4.13.1
Your organic storage areas and containers must be:

• dedicated to organic or in-conversion crops
• clearly labelled to prevent mistakes between organic, in-conversion and non-organic crops
• separated from areas used for other purposes by an effective physical partition
• made from materials suitable for food use
• maintained in a clean and hygienic state
• covered to prevent contamination by bird droppings, and
• protected from access and contamination by vermin.

4.13.2
You must leave storage areas empty for a suitable length of time before use, to act as a disease and insect break.

4.13.2
You must not use:

• ionising radiation or synthetic chemicals as an aid to preservation
• materials we don’t allow (including sprout inhibitors, fungicidal sprays, dips or powders and chemical fumigants or pesticides) in stores or on premises where you store organic or in-conversion crops, or
• stores containing wood treated with organo-chlorine wood preservatives such as gamma HCH or lindane.
4.14 Transporting crops

4.14.1
When you are transporting organic or in-conversion crops to other units, including wholesalers and retailers, you must make sure they are in suitable packaging or containers. They must be closed to prevent substitution and labelled or accompanied by a document that shows:

- your company name and address, and owner if different
- the name and organic status of the product
- the certification code, and
- a traceability code.

4.14.2
With our permission, you may send produce to another licensed organic operator in open packaging or containers but you must send it with a document detailing the information in standard 4.14.1.
### 4.15 Cleaning equipment and storage areas

#### 4.15.1
You may use the following cleaning methods:

- physical methods (for example sweeping)
- vacuum cleaning
- steam cleaning
- high pressure water cleaning, and
- hypochlorite, followed by rinsing with drinking water.

#### 4.15.2
You must make sure all equipment is clean and free from non-organic crop residues, and any other materials that may contaminate your organic produce. This includes:

- harvesting equipment
- transport vehicles and containers
- drying equipment and conveyors, and
- storage areas.

#### 4.15.3
Containers for storage or transport must be:

- of food grade quality
- in a good state of repair, and
- clean and free from visible residues or materials that may affect the organic integrity of products.

#### 4.15.4
You must have a cleaning programme for any vehicles you use to transport organic products. You must make sure they are cleaned regularly and there is no build up of non-organic materials.
4.15.5
If you use vehicles or containers that have been used to transport non-organic goods or materials, you must make sure they are thoroughly clean before transporting organic products.

4.15.6
You may dry crops using direct-fired propane, diesel and paraffin driers. You must have a regular maintenance programme for the drier to ensure full fuel combustion and prevent contamination by combustion products.

4.15.7
You must tell us immediately of any contamination of organic products.

4.15.8
You must not store on your organic unit products that we do not allow in these standards.
5

Arable and horticultural crop rotations
Standards you must read with this chapter:
Chapter 1. The principles of organic production and processing
Chapter 2. The certification process
Chapter 3. Farming and growing
Chapter 4. Crop and land management

**Arable and horticultural crop rotations**

5.1 Additional standards for arable and horticultural crop rotations
5.2 Using seed and propagation material
5.1 Additional standards for arable and horticultural crop rotations

5.1.1
Arable land provides important habitats for a range of fauna and flora. With careful management you can enhance these habitats and your arable cropping.

5.1.2
If you have more than 30 hectares of arable land and your soils are suitable, you should cultivate and sow at least 10% after 1 February. In the previous autumn, you should either leave this land as stubble or establish and leave a green manure crop in place.

5.1.3
You should manage all spring sown crops sensitively between April and July to limit the impact of tractor based operations on wildlife, especially ground nesting birds. This includes soil cultivation and mechanical weeding. You should not mow green manures lower than 10cm.

Crop rotation

5.1.4
Using a well-designed crop rotation is central to your organic production system.

5.1.5
By using a balanced rotation you will:

• help build fertility using grass and clover leys, green manures and appropriate applications of manure
• vary the demands on the soil
• provide the nutritional needs of the crops
• limit the spread of diseases
• help prevent weed problems
• break the lifecycles of pests, and
• keep nutrient loss to a minimum.

5.1.6

You should include a balance of cropping and grass and clover leys in your rotation.

Note – as each field is different we cannot recommend any one rotation but two examples of balanced rotations are:
• two years grass and clover ley, followed by: potatoes, legumes, brassicas, green manure, roots and salads
• three years grass and clover ley, followed by: winter wheat, winter barley, green manure and spring oats.

5.1.7

You should include in your rotation a mixture of:
• deep and shallow rooting crops
• high and low root mass crops
• weed-suppressing and weed susceptible crops, and
• nitrogen-demanding and nitrogen fixing crops.

5.1.8

You should:
• minimise the time that the soil is left uncovered, for example by using green manures
• maintain or increase the organic matter levels in the soil, and
• allow the longest period possible between growing crops of the same family on the same piece of land (this is an effective control for soil borne diseases such as potato cyst nematodes, onion white rot and club root in brassicas).
5.1.9
For perennial crops where a rotation is not possible you should create and maintain diverse ecosystems by:

• companion planting, under-sowing and mixed cropping, and
• leaving uncultivated field margins, hedges, wind breaks and wildlife corridors.

5.1.10
Where rotation is possible, the annual rotation you use for each area of land must:

• balance the use of fertility building and fertility depleting crops
• include crops with various root systems
• include a legume crop (for example clover or beans), and
• leave enough time between crops with similar pests and disease risks.

5.1.11
You must allow at least three seasons between returning the following outdoor crops to the same piece of land:

• alliums
• brassicas
• potatoes.

Note – you may grow successional crops of the same family in the same year.

5.1.12
We may give you permission to grow two crops of the same family in following seasons if there is a gap of six seasons before cropping with that family again.
5.1.13
If your rotation does not meet the requirements of standard 5.1.10 above and relies on brought-in inputs for crop production, you must:

• show us you are moving towards a better balance between fertility building and fertility depleting management
• reduce your reliance on brought-in inputs, and
• make maximum use of legumes and green manures.

Cropping without rotations

5.1.14
When you cannot produce crops within a rotation your methods of nutrient supply, weed, pest and disease control must still comply with sections 4.6–4.11. Below are the main examples of such production systems:

• protected cropping (this includes mono-cropping or annual cropping of the same genus, though not alliums, potatoes or brassicas)
• permanent pastures, including upland habitats
• perennial crops such as orchards, vineyards and plantation crops
• wild harvested plants growing naturally in uncultivated areas (please see chapter 9).

5.1.15
You must not use:

• any cropping system we have not defined in standard 5.1.14 that relies on outside inputs for nutrient supply, weed, pest and disease control, or
• continuous arable rotations.
5.2 Using seed and propagation material

5.2.1 Where appropriate you should use bare root transplants raised on your own organic unit.

5.2.2 You must use organic seeds and plant material when a suitable variety is available. This includes potato tubers, onion sets, strawberry runners, fruit tree root stock and bud material.

5.2.3 With our permission, you may use non-organic seed and plant material when there are no suitable organic varieties available. You must send us a completed seed derogation form before we can give you permission.

Note – seed derogation forms are available from us on request. You can also submit them on-line, and find details of available organic varieties, at www.organicxseeds.co.uk and you can find details of variety performance on www.cosi.org.uk

5.2.4 You must not use seed treated with anything that is not allowed under section 4.11.

5.2.5 To produce organic seeds you must grow the mother plant to organic standards for at least one generation, or for perennial plants, two growing seasons.

5.2.6 To produce organic propagating material you must grow the mother plant to organic standards for at least one generation or, in the case of perennial plants, two growing seasons.
5.2.7
If you use transplants (bare root, blocks, modules) they must have been grown to organic standards by a registered organic producer.

5.2.8
You must use organic propagating material (sets, root stock and bud material) when available.

5.2.9
With our permission, you may use non-organic propagating material (not including transplants) when organic material is not available.

5.2.10
In propagating substrates you may use:

• clay, including bentonite and zeolites, and
• vermiculite and perlite.

These must not have been treated with materials we do not allow.

Growing transplants

5.2.11  |  New
To produce transplants for use in organic growing, you may only use substrates made from materials in section 4.7 and supplementary nutrients in section 4.8.

5.2.12  |  New
You may describe these transplants as, for example, ‘plants suitable for organic growing’ or ‘transplants suitable for organic production’.
5.2.13 | New
You must have all labels and marketing literature approved by us before you use them.

5.2.14 | New
You must not describe transplants as organic.

Growing plants in pots and containers to sell as organic

5.2.15
The only plants that you can grow in pots or other containers are ornamentals or herbs (including salad cress). You may sell them as organic only if:

- the substrate is made of at least 51% (by fresh weight of the end product) of materials from organic farming origin
- no more than 49% of the substrate is made up of non-organic materials listed in standards 4.7.7 and 4.7.8, which you must treat according to standard 4.7.17
- the substrate provides more than 50% of their nutrient needs, until the point of sale
- you make sure the substrate is biologically active, for example by including composted material
- you meet all other relevant standards
- the entire plant and the pot are sold together
- you do not use peat or slaughterhouse wastes, and
- you do not use soil from organic farms.

5.2.16
You must not harvest parts of herbs or ornamentals that have been grown in pots and sell them as organic.
Grassland and forage
6.0

Standards you must read with this chapter:

Chapter 1. The principles of organic production and processing
Chapter 2. The certification process
Chapter 3. Farming and growing
Chapter 4. Crop and land management

Grassland and forage

6.1 Additional standards for grassland and forage
6.2 Conserving forage
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<th>Additional standards for grassland and forage</th>
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**6.1.1**
Clover and herb-rich leys are very important to most organic farms. They provide a fertility building phase in the rotation and high quality grazing and forage for livestock. They also help to break weed, pest and disease cycles.

**6.1.2**
You should use pastures to build soil fertility on your farm and also to control intestinal worms by rotational and clean grazing systems, forage conservation and mixed stocking.

**6.1.3**
You should:
- regularly analyse the soil of hay and silage fields to monitor fertility
- manage unimproved grassland and species-rich meadows to maintain their conservation value (see standards 6.1.5–6.1.8), and
- manage the grazing of leys to maintain or improve grassland habitats and avoid soil erosion.

**6.1.4**
Permanent pastures and uncropped areas are important wildlife habitats. Permanent pastures contribute to the health and diversity of the farm, building up fertility, protecting vulnerable soils and providing high quality grazing and forage for livestock. If your organic unit is over five hectares, you should manage a minimum of five per cent of the total field area as permanent pasture or uncropped habitat (such as field margins, hedges and beetle banks).
Species-rich meadows, unimproved and riparian grassland

6.1.5
Species-rich meadows, unimproved and riparian grassland are declining and need protection. They are an important habitat for many plants and invertebrates and enhance the landscape. They can also make a useful contribution to livestock nutrition due to the diversity of plant species and high mineral and trace element content.

6.1.6 | Revised
You should manage ‘recognised’ species-rich meadows according to their species composition. You should have a plan that you agree with us or with the body that monitors the site (see standard 4.5.4). This should include:

- using traditional management practices
- using traditional grazing and cutting regimes
- timing mowing operations to allow grasses and flowers to set seed, and
- timing mowing and other mechanical operations to avoid disturbing ground-nesting birds, or to allow young birds to escape.

6.1.7
You should use native grass and wild flower seeds, using local genotypes obtained from recognised local suppliers. You should not use imported seeds that may have very different characteristics. Please also refer to section 5.2 about the use of organic seed.

6.1.8 | Revised
You should spread manure and fertiliser on species-rich meadows, unimproved grassland and meadows and pastures on ‘recognised sites’ at no more than:

- the equivalent of 24kg of nitrogen/ha/yr (about 16 tonnes of cattle manure)
- the equivalent of 120kg nitrogen/ha every three years (about 20 tonnes of cattle manure), or
- levels required by the appropriate authority.
6.1.9
Your waterside management should protect the habitat and maintain aquatic diversity.

6.1.10
You must not:

• plough unimproved grassland or species-rich meadows that are recognised sites
• level ridge and furrow fields, or
• cultivate fields containing ancient monuments.
6.2 Conserving forage

6.2.1
You must follow the Control of Pollution (Silage, Slurry and Agricultural Fuel Oil) Regulations 1996 when making and storing silage. You can find the requirements for this in the Defra Water Code which is available free from Defra.

6.2.2
Effluent from silage clamps, bags and big bales must not pollute water courses or groundwater. You must ensure that effluent collection tanks:

• have enough storage for unusually wet silage, and
• prevent water entering which may cause an overflow.

6.2.3
Silage sheets and wrappings must be made only from polyethylene, polypropylene or other polycarbonates.

6.2.4
For preserving forage you may use:

• bacteria
• molasses
• enzymes, but only with suitable bacteria and only in wet seasons when you cannot make good silage by any other means.

6.2.5
To preserve moist ensiled grains and pulses (crimping), you may use:

• E236 formic acid
• E270 lactic acid
• E280 propionic acid
• E260 acetic acid.
6.2.6
With our permission, you may use the following silage additives, but only when weather conditions prevent adequate fermentation and alternative enzyme or bacterial additives would not be effective:

- E236 formic acid
- E270 lactic acid
- E280 propionic acid
- E260 acetic acid.

6.2.7
You must **not** use silage additives that contain GMOs or their derivatives.

6.2.8
With our permission, you may only sell more than quarter of your annual forage production per year if:

- you can show, through soil analysis, that you are maintaining soil fertility
- you have species-rich meadows that need low soil fertility, or
- you are in an agri-environment scheme which requires you to make hay annually on certain fields and this is more than you need for your stock.
Mushroom production
7.0

Standards you must read with this chapter:

Chapter 1. The principles of organic production and processing
Chapter 2. The certification process
Chapter 3. Farming and growing
Chapter 4. Crop and land management

**Mushroom production**

7.1 Additional standards for mushroom production
7.1 Additional standards for mushroom production

7.1.1

Organic mushroom production helps to recycle manure and plant wastes from and to organic farms.

7.1.2

You should:

• use dedicated compost containers for growing organic mushrooms
• sterilise buildings and equipment using steam
• use physical and barrier methods for fly control
• use organic substrates such as manure, straw and plant material from organic holdings, and
• return spent mushroom compost to organic holdings for spreading.

7.1.3

Mushroom growing houses must be dedicated to organic production.

Substrates

7.1.4 Revised

Your mushroom substrate may only consist of the following materials:

• products from organic farming, for example straw (please see standard 7.1.6)
• manure from organic farming
• mineral products (those we allow in standard 4.8.8)
• peat (not chemically treated)
• wood (not chemically treated after felling, from organic or sustainable sources if possible)
• water
• soil from organic farming (provided you return the spent compost to the same farm)
7.1.5
With our permission, you may use non-organic manure in the substrate if:
• you can demonstrate that you have not been able to get manure from an organic farm, and
• non-organic manure does not exceed 25% of the substrate.

Note – you must calculate this percentage as the fresh weight, before composting, of all components except the casing and any added water.

7.1.6
With our permission, you may use straw harvested in the second year of conversion if organic straw is not available.

**Controlling disease**

7.1.7
You may use:
• salt to control fungal diseases
• plant pest and disease control products listed in standards 4.11.4–4.11.6 and 4.11.8.

7.1.8
You must **not** use:
• chemical pesticides, either in the compost, sprayed on the crop or as a fog
• chlorinated water
• formaldehyde for sterilisation
• fumigation by methyl bromide
• mushroom bleaches, or
• post-harvest treatments of composts with fungicides.
Watercress production
8.0
Standards you must read with this chapter:
Chapter 1. The principles of organic production and processing
Chapter 2. The certification process
Chapter 3. Farming and growing
Chapter 4. Crop and land management

**Watercress production**

8.1 Additional standards for watercress production
8.1 Additional standards for watercress production

8.1.1 Watercress production is water-based and therefore requires specific standards to ensure it meets the principles of organic production.

8.1.2 Watercress naturally grows in nutrient-poor water and gets most of its nutrients from the water. The levels of nutrients in the water leaving the unit should be lower than those of the water entering the unit.

8.1.3 Wherever possible, you should control pests and diseases by management means rather than using permitted pest and disease control products.

Conversion

8.1.4 You must convert your whole production unit at the same time, with a minimum conversion period of two crop cycles, that is planting and clearing the beds twice.

Water source

8.1.5 You must use water from natural springs or artesian wells which cannot be polluted by surface water or any other source of pollution.
8.1.6
You can only use pumped borehole water:
- in the summer when the river flow is too low, or
- to redirect water from natural springs elsewhere on the holding.

8.1.7
Water must be of drinking quality.

Bed management

8.1.8
You must:
- compost the gravel and crop residues removed after each crop
- separate the gravel after composting and re-use it on the beds
- spread the compost on organic land, and
- spread solid material from the settling tanks on organic land.

8.1.9
With our permission, you may remove the gravel less frequently and not re-use it.

Nutrient supplements

8.1.10
The growing crop must derive the majority of each nutrient from the natural water. You may make up the balance from nutrient sources. Please refer to section 4.8.
8.1.11
You must measure levels of phosphate and other added nutrients in the water regularly (at least weekly).

**Controlling disease**

8.1.12
With our permission, you may use zinc to assist in the control of crook root.
Wild harvesting
Standards you must read with this chapter:

Chapter 1. The principles of organic production and processing
Chapter 2. The certification process
Chapter 3. Farming and growing
Chapter 4. Crop and land management

Wild harvesting

9.1 Additional standards for wild harvesting
9.2 Wild harvesting management plan
9.3 Harvesting
9.1.1 Additional standards for wild harvesting

These standards cover the harvesting of plants, plant products and fungi from the wild (but not animals). Some people also call this ‘wild crafting’. These standards cover a wide range of products and geographical areas.

9.1.2

Most plants used in natural medicine are collected from the wild and therefore the control of this activity is vital. The aim of our standards is to make sure that when you harvest wild products:

- the yields you take are sustainable
- you protect the biodiversity of the area, and
- you prevent contamination.

9.1.3

Organic certification of wild harvested materials:

- is a way of preventing indiscriminate harvesting
- is of fundamental importance in preserving cultural traditions
- helps maintain biodiversity
- provides an income to some of the world’s poorest people, and
- makes sure products from these plants are of high quality.

9.1.4

You must meet these standards if you want to trade and label plants and other products you harvest from the wild as organic.

9.1.5

You must not use these standards for the harvesting of animals from the wild.
9.1.6
You must make sure all material you harvest meets local, national and international legislation and action plans. This includes the Convention on International Trade in Endangered Species of Wild Flora and Fauna (CITES) (www.cites.org).

9.1.7
You must not harvest any species defined as ‘critically endangered’ in the IUCN red list (The World Conservation Union) (www.iucn.org).

9.1.8
You must not use areas for harvesting that have been treated with products we do not allow in these standards for at least three years.

9.1.9
The areas you use for harvesting must:
• be at least 10 metres from non-organic farming operations or areas sprayed with products we do not allow in these standards
• be at least 50 metres from motorways and dual carriageways, 25 metres from other major roads and 10 metres from other roads, and
• be a suitable distance from any other source of pollution or contamination.

9.1.10
It must be possible for us to inspect the areas you use for harvesting.

9.1.11
You must send us maps with your application that identify your harvesting areas.
9.2 Wild harvesting management plan

9.2.1 You must have a wild harvesting management plan which we approve and which you must review and up-date each year. You must be able to show us through your records that you have kept to this plan.

9.2.2 Your wild harvesting management plan must include all your procedures for harvesting that we require in these standards, and must:

- identify the harvesting areas
- include a register of all the groups or organisations involved in harvesting, and detail their management structures and the people responsible for them, and
- include a harvest plan (see standard 9.2.3) for each harvesting operation, which you must agree with us before harvest.

9.2.3 Your harvest plan must detail:

- the person responsible for the operation
- the names of the harvesters
- other users of harvesting operations in the same area, and how you have made sure operations are co-ordinated
- your controls on harvesting, such as times, areas, species identification by the operators, harvesting rules, quantities, species, qualities and making good, and
- environmental management procedures and records.

9.2.4 If you wish to change your harvesting plan, you must ask our permission.
9.2.5
You must have an ecological survey for each species harvested. The survey must:
• show that harvest areas can sustain the level of collection you propose
• include a definition of the sustainable annual yield
• detail the impact on other species in the harvest areas, and
• detail the general ecological impact of the operation.

9.2.6
You must identify the IUCN status of species you harvest and justify reasons for harvesting endangered or vulnerable species.

9.2.7
If there are any standards that you cannot keep to, you must tell us. We will consider each situation on a case by case basis.

Harvesters

9.2.8
You must identify a reliable person to be responsible for your wild harvesting operations.

9.2.9
You must clearly identify the manager of your harvesting operation who must:
• be familiar with the harvest area
• have written annual authorisation from local and national regulatory bodies or other authorities where available
• have a signed contract with the harvesters, agents and middle men, this must include an agreement stating how and what to harvest
• co-operate and co-ordinate with any other harvesting operation activity in the area, and
• make sure harvesters identify plants correctly to prevent mistaken collection of rare or other non-target species.

9.2.10

You must have a training programme for all harvesters that includes:
• plant and species identification
• life cycle of plants
• hygiene, and
• food safety, where suitable.

9.2.11

You must identify, act on and record any food-borne diseases your harvesters are carrying to make sure they don’t take part during their illness.

9.2.12

To encourage a sense of environmental responsibility to their work, you must provide harvesters with acceptable pay and conditions.

Note – you should provide written terms and conditions of employment or engagement and show that these meet national legislation as a minimum.

Sustainable yield

9.2.13

Your environmental management must:
• maintain the species you harvest, and
• have minimum effect on the natural plant community, including other species in the area.
You must monitor and record the sustainability of your harvesting operations on an on-going basis.

You must **not**:

- exceed the sustainable yield of the area, or
- damage the surrounding areas through careless activities or other activities linked with the operation.

If you think you might exceed the sustainable yield we have agreed, you must tell us.

**Integrity, traceability and records**

You must make sure all equipment you use is clean and free from the remains of previously harvested plants.

You must store samples of the materials you harvest and you must keep a record of the sampling. These will depend on the type of operation but you must show due diligence.

You must have record keeping systems that can trace material from harvest to point of sale.
9.3 Harvesting

9.3.1 Your harvesting activities should be away from paths or trails to keep the ambience of the area.

9.3.2 You must harvest at the best time of the year to make the most of plant resources and minimise environmental impact.

9.3.3 You must take only the parts of the plant you need whenever possible. This will keep any loss of fertility to a minimum.

9.3.4 You must harvest in a suitable way for each species. The method should allow the plant to regenerate.

9.3.5 You must leave species that reproduce by seed or spore to mature and reach reproductive age before you harvest from them.

9.3.6 When harvesting plants that reproduce by corms or bulbs, you must leave enough to sustain the species in the harvesting area.

9.3.7 If you are harvesting the aerial parts of plants that reproduce by root or rhizome, then you must leave the root or rhizome alone.
9.3.8
If you are harvesting the root or rhizome you must leave enough in the ground for it to continue to grow, or you must replant rootlets and rhizome material. You must not replant a harvested area with more plants than there were before.

9.3.9
If you are harvesting bark you must manage the trees in a suitable way for the species. This will include coppicing rather than felling where appropriate.

9.3.10
You may harvest bark from recently fallen trees.

9.3.11
With our permission, you may remove bark from living trees where this does not affect the health of the tree.

9.3.12
If you remove bark from living trees you should remove it by hand, not machine and from the limbs, not the trunk.

9.3.13
You must:
• always make sure there are enough mature plants left after harvesting to maintain habitats that other wildlife depend on
• avoid damage to neighbouring species, especially rare or threatened species
• take particular care with species that have symbiotic relationships or otherwise depend on each other
• avoid harvesting operations that lead to erosion, and
• take and keep samples of each batch harvested.
Animal welfare and general livestock management
10.0

Standards you must read with this chapter:

- Chapter 1. The principles of organic production and processing
- Chapter 2. The certification process
- Chapter 3. Farming and growing
- Chapter 4. Crop and land management
- Chapter 6. Grassland and forage

**Animal welfare and general livestock management**

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10.1 Principles of organic livestock management

10.1.1
You should manage your livestock with special care for their welfare and health. You should also satisfy your animals’ behavioural needs, and not merely avoid cruelty. The Farm Animal Welfare Council refers to this as ‘positive animal welfare’.

10.1.2
To keep your animals in good health you need to have good management practices, including a high standard of welfare, the right diet and good stockmanship. You should:

- aim to prevent disease and injury
- increase the ability of your stock to resist infection, parasitic attack and metabolic disorders, and
- increase their ability to overcome injury by rapid healing.
10.2 Keeping livestock healthy

10.2.1
The health and welfare of your animals is fundamental to managing your organic livestock. You must:

- avoid cruelty
- satisfy the needs of your animals by handling, housing and transporting them with proper care and attention
- follow these standards, which at least meet government welfare codes and are often stricter, and
- always look after your animals’ physical and behavioural needs, health and well-being so that they enjoy the ‘five freedoms’ – freedom from:
  i. malnutrition
  ii. physical discomfort and extremes of temperature
  iii. injury and disease
  iv. fear and distress
  v. unnecessary restrictions of behaviour.

10.2.2 | New
If you are, or have been convicted of animal cruelty you must immediately inform us. We will immediately suspend your licence for organic livestock and after investigation we may:

- terminate it, or
- reinstate it, possibly with additional requirements. This may include extra inspections at your expense.

10.2.3
You must:

- allow all your livestock access to water at all times and regularly check piped water supplies to make sure they are working, and
- ensure there is no more than an eight hour period where you cannot give your livestock access to water, such as in collecting pens and during transport.
10.2.4
To limit your animal health problems, you should base your disease prevention on:

- the selection of appropriate breeds or strains
- keeping your herds or flocks closed which will reduce stress and prevent you introducing diseases
- excellent animal husbandry practices which will encourage strong resistance to disease and help prevent infection
- the use of high quality feed, regular exercise and access to pasturage which will encourage your animals’ natural immunity, and
- keeping the correct stocking density and avoiding overstocking.

10.2.5
You must choose breeds or strains that:

- can adapt to your organic system and the local conditions
- have vitality and resistance to disease
- avoid specific disease or health problems associated with intensive production, and
- avoid problems at birth.

10.2.6
You should raise traditional, local or rare livestock breeds to retain genetic diversity.

10.2.7
You must not use cloning or embryo transfer.

10.2.8
If you rely on buying in or selling stores or breeding animals, for instance between upland and lowland farms, you should:

- put measures in place to make sure you control diseases and parasites effectively and minimise stress, and
- establish long-term links with organic farms for buying or selling these animals.
10.3 Livestock management plan

10.3.1 You must develop and agree with us a plan that addresses how you will meet the standards in each of the following areas:

- sourcing and converting
- health and welfare
- feeding and grazing (including stocking density and rotation)
- housing
- handling and transporting, and
- slaughter.

10.3.2 You must review your livestock management plan regularly and keep it up-to-date.

Note – you should integrate your livestock management plan with your cropping plan where relevant. Please ask us if you would like a livestock management plan template or guidance notes.

10.3.3 As part of your livestock management plan you must draw up a health plan to show how you will build health and reduce disease. This must suit your own farm and should allow you to minimise your use of veterinary medicines. This must include:

- how you will manage the health of your animals, both during and after conversion
- how you will monitor and diagnose disease
- the disease control measures you will apply, and
- how you will reduce any health problems your animals already have.

Note – we strongly recommend that you draw up your plan with the advice and expertise of your vet. This will allow your vet to become fully used to your farm and our standards before any emergency occurs. If you need more guidance and information to write your health and welfare plan please call us.
10.4 | Managing your herd or flock through conversion

10.4.1
When you are converting your livestock, you must keep all the land you are using for your stock, for feed or grazing, to the standards for organic crop husbandry (chapter 4).

10.4.2
As long as they are under your management you must keep your livestock to our standards.

10.4.3
You may:
• convert your stock to organic after you have converted your land, or
• convert your land and stock to organic simultaneously, known as simultaneous conversion.

10.4.4
You may only sell livestock as organic if:
• their dams are either converted or organic breeding stock, and
• they have been kept to full organic standards throughout their lives.

10.4.5
You must not sell any of your livestock or livestock products:
• as ‘in-conversion’ at any time, or
• as ‘organic’ until some of your land is organic and we have added those products to your trading schedule.
10.5 Simultaneous conversion

10.5.1 Revised

If you wish to use simultaneous conversion, we will agree a conversion start date with you. Once you have started conversion you must keep your land and livestock to our standards.

10.5.2

In simultaneous conversion, you must convert all of the livestock and the land you use for their grazing and animal feed at the same time. This land must provide at least 60% of the nutritional needs of these animals. You can calculate the feed you produce from this converting unit as part of the organic percentage for these animals. But you must not trade or sell this feed as organic.

Timescales for simultaneous conversion

10.5.3 Revised

The total combined conversion period for the land and stock, before you can sell the animals or their products as organic, is 24 months. Simultaneous conversion only applies to:

- beef calves born at least 12 weeks after the start of the conversion
- other offspring conceived after the start of the conversion
- products of existing breeding stock, for example milk.

10.5.4

You may only sell existing breeding stock as converted breeding stock.

10.5.5

If you have any other stock on the converting unit you must agree with us, through your conversion plan, when you will remove them.
You may bring on to, or sell off, the unit any livestock that comply with the requirements of simultaneous conversion (including fully organic animals) but you must:

• **not** sell any of them or their products as organic until both buying and selling units have completed their conversion periods
• only trade them once between holdings, before their final sale as finished stock, though if you ask us we may allow a second trading in exceptional circumstances
• ask us to detail the stock on your trading schedule as ‘stock reared under simultaneous conversion’ before you trade or sell them (this will normally be after your second inspection), and
• keep records to verify that you have met all of our standards, for example livestock movements, conversion details and feed.

You must send a completed livestock transfer document and a copy of your trading schedule with any traded stock.

Note – we can provide the forms you need for trading your stock.
10.6 Bringing in livestock

10.6.1
You should breed your own replacements from your own closed herd or flock.

10.6.2
If you do not have these available you must source from, in order of preference:

• other organic herds or flocks
• converted breeding stock
• non-organic herds or flocks, for which you must ask our permission.

10.6.3
You must be able to show us that organic or converted stock are not available before you bring in non-organic animals. You must comply with the additional conversion standards 10.6.7–10.6.11, so please check these first.

Note – a wide range of organic and converted breeding stock is available. You can use the organic marketplace to source them (www.soilassociation.org/organicmarketplace). If you need more information please contact us.

10.6.4
If you do bring animals into your herd or flock, you should:

• take care to bring in healthy stock
• check that the supplying farm has observed the animal welfare requirements of these standards, and
• check that the supplying farm has kept all medical treatment and statutory records for these animals.
10.6.5
You must:
• obtain a completed livestock transfer document from the vendor for any organic or converted breeding stock
• make sure any transport you use meets the requirements of these standards (see section 10.14)
• carefully check the animals for disease or injury on arrival and take appropriate action if you find either
• manage the animals organically from the time you bring them in, unless you are converting your land before your stock, and
• keep new or returning stock separate and on the holding for at least 21 days for disease control and observation. You should put single animals with at least one other and keep them separate for this time.

10.6.6 | Revised
You must not:
• bring in any stock that has been produced using transgenic or other genetic engineering techniques
• bring in any stock from livestock markets, unless the market is licensed by an organic certifier or you are buying a rare breed or pedigree animal (see standard 10.6.12).

Bringing in non-organic replacements

10.6.7
You may bring in males for breeding from non-organic farms, provided that you then rear and feed them according to the standards.
10.6.8 | Revised

With our permission, you may bring in non-organic female breeding stock only:

- if you can show that suitable organic stock are not available
- if you can show that suitable converted breeding stock are not available
- up to 10% of your existing herd or flock size per year, and
- provided they have not yet given birth, in other words, they are before their first calving, lambing or farrowing.

10.6.9

If you have less than five sheep, pigs or goats or less than ten cattle you may only bring in one non-organic animal of that species per year.

10.6.10 | Revised

With our permission, you may increase the percentage of non-organic female breeding stock you bring in (standard 10.6.8) to 40% of your existing adult female breeding stock. You may only do this if suitable organic animals are not available and when:

- you are significantly increasing the size of your herd or flock
- you are changing breed
- you are developing a new livestock enterprise, or
- it is a rare breed.

These animals must not yet have given birth, unless they are a rare breed.

10.6.11 | New

With our permission, when you are establishing a herd or flock for the first time and suitable organic animals are not available, you may bring in non-organic animals according to the following conditions:

- pullets must not be more than 18 weeks old and must comply with standards 20.4.3 and 20.4.4
- chicks for meat production must be less than three days old
- calves must be less than six months old and have been reared organically from weaning
• lambs and kids must be less than 60 days old and reared organically from weaning
• piglets must weigh less than 35kg and have been reared organically from weaning.

10.6.12
You may purchase non-organic rare breed and pedigree animals from specialist and pedigree sales held at livestock market premises. You may only do this if they are not available from direct sources.

10.6.13
If, due to high mortality, you need to renew your herd or flock, you may, with our permission, use non-organic animals. We will only allow this if suitable organic animals are not available.
10.7 | Keeping organic and non-organic livestock

10.7.1
On your organic holding you may only keep non-organic livestock:

- of the same species as your organic stock (parallel production), if your conversion plan shows that you intend to convert them in the future
- of a different species to your organic stock if you:
  i. keep them on separate parcels of land
  ii. keep them in separate buildings, and
  iii. keep separate financial records for them.

10.7.2
You must tell us of the exact quantities of livestock or livestock products you produce, how you have identified them and confirm to us that you have applied all of the measures you have agreed with us.

10.7.3
With our permission, you may graze non-organic stock on your organic or converting land for a limited time if:

- there are no suitable organic animals available
- they do not graze your land for more than 120 days each calendar year (you should calculate the total length of time that non-organic stock are on your whole holding, not on individual fields)
- they come from extensive husbandry or a system with a maximum stocking rate equivalent to 170kg of nitrogen per hectare per year (please see standard 4.7.24 to calculate this)
- you do not graze organic animals on those fields at the same time, and
- this does not adversely affect your clean grazing plan.
10.8 Managing sick or injured animals

10.8.1
If any of your animals become sick or injured, despite all of your measures to prevent this, you should have facilities to isolate or hospitalise any sick or quarantined animals. These must conform to government welfare codes.

10.8.2 New
You must:

• treat any sick or injured animal immediately, even if this would mean it would lose its organic status, and
• isolate the animal if necessary, using suitable housing.

Note – if you fail to treat a sick or injured animal we may withdraw your organic certification.
10.9 Veterinary treatments

10.9.1
If you need to use veterinary treatments you must use complementary therapies and trace elements, preferably with professional veterinary guidance, and provided that their healing effect works for the species and the condition you are treating.

10.9.2 | Revised
You may only use other veterinary treatments, as advised by your vet, if:

• complementary therapies and trace elements don’t work or are unlikely to work effectively and you need to treat to avoid suffering or distress to your animal, or
• you have identified a disease risk which prevents you from keeping your animals healthy through management alone. We would, for example, allow the use of cyromazin for fly strike, when this is known to be a problem. You must detail known disease risks in your health plan.

10.9.3
You must:

• use veterinary treatments for your animals, buildings, equipment and facilities if national or EU legislation requires it, even if this means your animals will lose their organic status
• have veterinary approval for using unlicensed herbal preparations.
10.9.4

You must not:

- use veterinary medicines as a preventative treatment without our permission
- use substances (such as antibiotics or coccidiostats) to increase the growth rate or production of your animals, or
- use surgical or chemical procedures on any animal unless it is to improve their health or well-being or that of the group.

10.9.5

You must not sell your livestock or their produce as organic if, within any one year, you treat them with more than:

- three courses of (non-complementary) veterinary medicines, or
- one course of (non-complementary) veterinary medicines if they are killed for meat at less than one year old.

Notes – excluded from this are vaccines, parasite control treatments and compulsory eradication orders. A course of treatment means all the measures you need to take to restore the health of your animal following an illness.

Antibiotics

10.9.6

If you use antibiotics, they may reduce the natural immunity of the animal you treat. You may see a rapid initial recovery, but your animal may then be more prone to re-infection. You should only use them under the advice of your vet and only:

- when you do not have any other effective treatments available
- after major trauma, such as surgery or accident, or
- when they are the best way to reduce suffering, save life or restore your animal’s health.
10.9.7
You must **not**:

- use antibiotics on a whole herd or flock basis to prevent disease
- use fluoroquinolone antibiotics except with our permission and only to treat individual animals.

**Hormone treatments**

10.9.8
You must only give hormone treatments to individual animals and only:

- if you need to induce parturition for veterinary reasons (natural prostaglandin or corticosteroid only), or
- for specific disorders where you have no alternative, for example cows which are not coming into heat.

10.9.9
You must **not** use hormones for:

- promoting growth
- synchronising heat
- stimulating production (this includes bovine somatotropin)
- suppressing natural growth controls.

**Vaccines**

10.9.10
You may only use vaccines:

- in consultation with your vet, and
- when there is a known disease risk which you cannot control by other means, either on your farm or on your neighbour’s land.
10.9.11

You must:

• use the simplest vaccine available, where possible single, two-in-one, or four-in-one vaccines rather than more complex ones
• agree with your vet the best vaccines to protect your animals during the conversion period, and
• where possible reduce their use as you establish your organic unit.

10.9.12  | Revised

You must **not** use veterinary and health care products containing GMOs or their derivatives. This includes:

• conventional medicines
• hormones
• vaccines
• bacterial products
• amino acids, and
• parasiticides.

Note – if you have no alternative but to treat a sick animal with a GM-derived veterinary product, you must use it but you must not sell the animal or its products as organic. Please refer to standard 3.6.15.

**Anaesthetics**

10.9.13

You may only use anaesthetics:

• to prevent suffering, as advised by your vet, and
• as required by law.
# Withdrawal periods after using veterinary medicines

## 10.9.14

If you treat your animals with any medicines you must wait until after the end of the minimum withdrawal periods below before you can produce or sell their products as organic.

<table>
<thead>
<tr>
<th>Type of medication</th>
<th>Withdrawal period (days)</th>
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<tr>
<td></td>
<td>Legal</td>
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<tr>
<td>• Homeopathic</td>
<td>None specified</td>
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<tr>
<td>• Vaccines</td>
<td>None specified</td>
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<tr>
<td>• Herbal, vitamin, mineral and glucose preparations</td>
<td>None specified</td>
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<td>• All other veterinary medicines</td>
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Note – disinfectants are not subject to withdrawal periods.
10.10 Control of specific ailments

10.10.1 You must include treatments and control measures for specific ailments in your animal health plan which we must approve.

Anaemia

10.10.2 You may use:

- ferrous sulphate crystals, or
- iron injections if you have iron deficient soils, or chronic anaemia in free range systems.

Bloat

10.10.3 You may use:

- vegetable oils, or
- proprietary surfactants.

BSE

10.10.4 Due to the long incubation periods of BSE and the possibility of compound feeds containing contaminated products in the past, organic herds are not immune to outbreaks of BSE.
10.10.5
As there is evidence that the infective material is not killed by sterilisation, you and your vet should use a new needle for each individual animal.

10.10.6
You must **not** bring in an animal from another herd in which there has been a case of BSE in the last six years.

10.10.7
If your converting herd is ‘at risk’ from BSE you must remove all ‘contemporaries’ and first generation progeny. You must **not** sell these as organic. You must:

- remove them from your herd by the time it achieves full organic status, or
- remove them from your simultaneously converting herd before you market any stock reared under simultaneous conversion.

10.10.8
Your herd is ‘at risk’ if:

- one of your cows has BSE
- you have brought in an animal from another herd which has had a case of BSE in the last six years, or
- you have brought in an animal since 31 December 1993 with an unknown BSE history (we class this animal as a contemporary)

Note – we define a contemporary as an animal originating from the same herd which shared the same food or, if this cannot be identified, was born within three months either side of the date of birth of the BSE case.
10.10.9

If you suspect a case of BSE in your herd, or have a case confirmed you must:

- inform your national government agriculture department
- quarantine the animal and report it to the authorities as soon as possible
- if confirmed, remove it immediately and inform us
- take all precautions to prevent the spread of infective material
- follow full disinfection procedures after removal of the infected animal
- trace the offspring of any infected animal, and let us know, and
- not submit any suspected or confirmed case for surgery (including caesarean).

Flies

10.10.10

You should use applications of herbal repellents for fly control

Note – there is no withdrawal period for herbal repellents.

10.10.11

You may use:

- iodoform based products to treat fly strike
- blowfly traps, as long as they don’t contain materials we don’t allow
- cyromazin for fly control in sheep – this is our preferred treatment as it is specific to flies through its unique action
- deltamethrin for the treatment of existing blow-fly infestation in sheep and goats – where cyromazin is not effective
- synthetic pyrethroids for cases of severe fly problems.

Note – if used on dairy cows, where the statutory withdrawal period is nil, you must apply a 48 hour withdrawal period.
Foot problems

10.10.12

You may use:

- zinc sulphate
- copper sulphate
- iodine
- foot rot vaccines, but only where:
  i. you have justified this in your animal health plan
  ii. there is no alternative
  iii. you reduce its use over time, and
  iv. you use the vaccine together with rotational grazing

- formaldehyde footbaths, at a maximum concentration of 3%, but only for the treatment of scald in sheep and foul in the foot for cattle. We are permitting this whilst investigating other alternatives. You must:
  i. justify its use in your animal health plan, and tell us how you will, where possible, reduce its use, and
  ii. leave it in the footbath for 24 hours after use, to enable breakdown of the product.

10.10.13

You must dispose of footbath solution you have left by:

- using a licensed waste disposal contractor, or
- spreading it onto your land, either by:
  i. pouring it onto manure or slurry for later spreading, or
  ii. diluting it 1:3 and spreading it onto land that has a low water pollution risk. Some of your livestock may be susceptible to the toxicity of the chemicals used. You must keep them away from areas of your land used for disposal for at least one month.
10.10.14
You must dispose of any footbath concentrate you do not want by using a licensed waste disposal contractor.

Note – your local authority will have details of licensed contractors.

10.10.15
You must **not** dispose of footbath concentrate or solution to soak-aways or into the public sewer.

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**Grass staggers**

10.10.16  |  Revised
You may:

- dust your pastures with calcined magnesite
- use dietary/ liquid magnesium supplements
- treat with magnesium sulphate.

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**Mange in cattle and pigs**

10.10.17
You may use:

- eprinomectin to treat mange in dairy cows
- moxidectin to treat mange in beef cattle and dry dairy cows.

10.10.18
With our permission, you may use doramectin for the treatment of mange in pigs.
Mastitis

10.10.19
You should:

• strip the affected quarter frequently
• use cold water treatments
• use licensed herbal udder creams
• use homeopathic treatments.

10.10.20
You may use:

• homeopathic nosodes
• antibiotics, but only in clinical cases where no other treatment would be effective.

10.10.21
You must not use dry cow therapy as a preventative treatment on your whole herd or flock.

Milk fever

10.10.22
You may use:

• calcium borogluconate
• magnesium and phosphorus salts.

Navel ill

10.10.23
You may use iodine solution at birth to prevent infection.
**Orf**

10.10.24
You should use homeopathic remedies to control orf in sheep and goats.

**Husk**

10.10.25
You may only use oral husk vaccine for young calves and only under veterinary guidance.

**Parasites general (external)**
See also flies, mange and sheep scab

10.10.26
You may only treat your whole herd/flock or group for external parasites with our permission.

10.10.27
You must **not** use organo-phosphorus or organo-chlorine (gamma HCH) compounds in any form for any purpose unless you are required to by law. This includes dips, sprays and creams for warble fly, external parasites, sheep scab and fly control.

10.10.28
If you are required by law to use organo-phosphorus compounds or organo-chlorine (gamma HCH) then you must **not**:

- use any treated animals for organic meat production, or
- sell the milk of any treated dairy animals as organic. You must re-convert them before they can produce organic milk.
### Parasites general (internal)

**10.10.29**

You should control these by:

- good livestock management practices and, where appropriate:
  
  i. optimum stocking rates
  
  ii. rotational and clean grazing systems, and
  
  iii. mixed stocking

- using breeds with higher resistance to infection, and
- breeding for greater resistance.

**10.10.30**

You may use anthelmintics on individual animals:

- after you have checked that they are infected (for example through faecal egg counts), and
- using treatments we have agreed with you in your animal health plan.

**10.10.31**

With our permission, you may use anthelmintics on a whole herd, flock or group of animals but only as part of a disease control programme. We must agree this in your animal health plan.

**10.10.32**

Whenever you treat your animals with anthelmintics you must:

- tell us how you intend to improve control in future without using these treatments
- monitor how effective your control programme is, for example, by faecal egg counts, and
- where possible, target your treatments at the breeding females rather than their offspring.

Note – you should use benzimidazoles or levamisoles rather than other drenches.
**Scour in young stock**

**10.10.33 | Revised**

You should prevent scour by:

- clean grazing systems
- well ventilated housing
- outdoor calving or lambing
- using clean dry bedding
- providing young with colostrum from their mother within six hours of birth, and
- using clean utensils.

**10.10.34**

You may treat your young stock for scour by using:

- glucose/electrolyte solution treatments (oral rehydration therapy), if it does not contain antibiotics or other substances we do not allow, and
- veterinary medicines for treating individual cases.

**10.10.35**

You must **not** use, on a routine basis:

- antibiotics, or
- anthelmintics.
10.10.36
You should try to prevent scab by:

• keeping a closed flock
• using double fencing between your organic land and neighbouring land to prevent cross infection
• buying sheep from flocks with no history of scab for at least two years (if you cannot guarantee this, you should put those sheep into quarantine for 10 weeks)
• asking a vet to inspect any sheep you buy and certify them as scab-free before bringing them onto your farm
• not buying sheep from areas where resistance to flumethrin has been identified, and
• disinfecting transport vehicles, shearing equipment and overalls before use.

10.10.37
With our permission, you may use the following treatments for sheep scab:

• synthetic pyrethroid dip, but only where scab is known or suspected
• moxidectin as a single injection when you suspect infection, or two injections to treat flocks that are showing signs of infestation
• doramectin as a single injection to treat flocks that are showing signs of infestation.

10.10.38
You must dispose of any spent dip by:

• using an authorised contractor to dispose of the dip, or
• mixing it with agricultural slaked lime at the rate of 50kg to 1,000 litres of spent dip, mixing it every two to three days for 14 days, then spreading it onto level grassland away from watercourses, preferably after diluting it with slurry or farmyard manure. You must not graze your stock on this land for at least one month.
Note – if you are disposing of dip yourself you must obtain written authorisation from the Environment Agency (England and Wales), the Scottish Environment Protection Agency, or Department of the Environment (Northern Ireland).

10.10.39

You must **not** buy sheep from unknown origin.

**Tuberculosis (TB)**

10.10.40

You should bring in cattle from herds that have been recently tested negative to TB.

**Warble fly**

10.10.41

You may only use avermectin-based products as a pour on treatment when a statutory authority requires it.
10.11 | Grazing livestock

Access to pasture

10.11.1
You must allow all your livestock access to pasture unless the following circumstances temporarily prevent this:

- the health or welfare of the animal
- the weather conditions and the state of the ground, or
- community or national requirements relating to specific animal health problems.

10.11.2
You must, where necessary, provide sufficient protection for your stock against predation and against rain, wind, sun and extreme temperatures, depending on local conditions and breed.

10.11.3
You must manage your stock and keep their stocking density low enough to prevent:

- poaching of the soil
- over-grazing of vegetation
- the application of more than 170kg of nitrogen/ha/year, and
- pollution of water courses.

Grazing non-organic stock on your conversion land

10.11.4
You may graze your own non-organic stock on your conversion land provided we have agreed it as part of your conversion plan.
Grazing your organic stock on common land

10.11.5

We regard common land differently from organic and list it as a separate category on your licence.

10.11.6

You may graze your organic stock on common land only if:

• the land is registered with the National Register of Common Land, and
• you can show that it has not been treated with any products we don’t allow for at least three years (you must prove this by a graziers’ association agreement).

Note – in these circumstances, there will be no conversion period for the land.

10.11.7

If the common land is not registered with the National Register of Common Land or if it might have been treated with any products we don’t allow in the last three years, it must complete a 24 month conversion period following your application to us.

10.11.8

After we have registered the common land and you wish to graze it, you must be able to show us that:

• the land is not treated with products we don’t allow
• any non-organic stock which graze the land come from extensive systems
• the stocking rate does not produce more than 170kg of nitrogen per hectare per year (please see standard 4.7.22 to calculate this)
• you can show that you manage your organic stock separately from any non-organic stock that use the land, for example they are clearly hefted
• your stock are clearly identified, by using ear tags for example, and
• you are managing your stock to full organic standards in every other way.
10.12 | Housing livestock

10.12.1
Please refer to the standards for individual livestock categories for other housing requirements, including stocking densities.

10.12.2
You do not have to provide housing for your livestock if:

- the climate in your area is suitable to allow your animals to live outdoors
- soil structure will remain undamaged, and
- you can prevent welfare problems by using suitable breeds and giving them adequate shelter.

10.12.3
The type of housing, bedding, ventilation and stocking density you use all have a direct impact on the health and welfare of your stock. You must provide for:

- the comfort and well being of your animals
- their biological and behavioural needs, which will depend on their sex and the size of the group
- sufficient space to stand naturally, lie down easily, turn round, groom themselves and make all natural movements such as stretching and wing flapping
- easy access to feed and water
- suitable lighting, temperature, humidity, dust levels and natural ventilation, and
- an outdoor area for exercise, if we require it.
10.12.4
You must not:
• permanently house your livestock
• confine or tether your livestock routinely over long periods (for example in shippons, steadings and byres), or
• have more than 50% slats on the loafing or lying areas (you may bed over existing slatted floors).

10.12.5
With our permission, you may tether individual animals:
• in circumstances such as shows or for welfare or safety, and
• for short periods (for example parts of a day).

Note – tethering may include outside on long chains or similar means of restraint provided that you make sure you comply with other welfare aspects.

10.12.6
Your livestock must not be in reach of any building materials treated with paints or other products that are toxic to animals.

10.12.7
You should use bedding from organic sources.

10.12.8 | Revised
You must provide for all livestock:
• ample dry bedding in the lying/resting area (see standard 10.12.9), and
• a smooth but not slippery floor.
10.12.9 | Revised

You may use the following for bedding:

- non-organic straw
- natural materials such as bean haulm, bracken or rushes
- sawdust and woodshavings (from untreated wood only)
- paper (not magazines), but not for poultry, and
- sand.

10.12.10 | New

With our permission, you may enrich bedding with mineral products that we allow in section 4.8.

10.12.11

You must not:

- have lying areas without bedding, or
- use peat as bedding material.

10.12.12 | Revised

You must:

- remove faeces, urine and uneaten or spilt food as often as necessary to keep smells to a minimum and avoid attracting insects and rodents, and
- only use products we allow in these standards to control insects or pests in your livestock housing or other areas.

10.12.13

Your housing, pens, equipment and utensils must be:

- kept in a condition that is unlikely to cause your animals injury, and
- properly cleaned and disinfected to prevent cross-infection and build up of disease.
You may only use the following cleaning products:

- potassium and sodium soap, water and steam
- milk of lime, lime, quicklime
- sodium hypochlorite (for example, as a liquid bleach)
- caustic soda, caustic potash, hydrogen peroxide
- natural essences of plants
- citric, peracetic, formic, lactic, oxalic and acetic acid
- phosphoric acid (dairy equipment only)
- nitric acid (dairy equipment only)
- alcohol
- formaldehyde
- cleaning and disinfection products for teats and milking facilities
- sodium carbonate.
10.13 Feeding livestock

Principles of livestock feeding

10.13.1
The natural health and vitality of your livestock depends on sound nutrition before conception and throughout their life. Organically grown feeds, fed in the form of a balanced ration, are the basic requirements of these standards.

10.13.2
You should take care when calculating livestock diets and use feed that:

• is 100% organically grown and of good quality
• is from your own farm, or from other organic farms in your region
• is in a form that allows your animals to carry out their natural feeding behaviours and that meets their digestive needs, and
• provides for high quality products rather than maximising output.

10.13.3
You should avoid sudden changes to your livestock diets.

10.13.4
You must provide the nutritional needs of your livestock at all stages of their development.

10.13.5
You must provide youngstock with maternal milk or organic milk from their own species when available.

10.13.6
You must only wean youngstock after the minimum period detailed in the standards specific to the livestock species.
10.13.7
You must **not** force feed your livestock.

**Livestock diets**

10.13.8
You must ensure that your livestock diets also comply with the relevant chapters 11–20 (standards specific to the livestock species).

10.13.9
You must keep full and accurate records of what you have fed to your animals. For each group of animals this must include:

- the ingredients that make up the feed
- where the ingredients are from
- whether the ingredient is organic, non-organic or in-conversion
- the amount of each ingredient in the total diet, as dry matter
- when you fed these feeds, and
- total dry matter intake (this must be justified in your livestock management plan).

Note – please refer to standards 3.4.19–3.4.21 for further feed record keeping requirements.

10.13.10  |  Revised
You must feed all your organic and converting animals 100% organic diets, when possible.

- Up to 30% of this may be in-conversion, or
- up to 60% of this may be in-conversion if it comes from your own holding.
- In every case you must ensure that at least 60% of your animals’ diet is fully organic (or 40% if you’re using your own in-conversion feed).

Note – in-conversion feeds are those that come from land that is in the second year of conversion. Any crops or forage you harvest or graze before 12 months from the start date of the conversion period are non-organic.
10.13.11 | Revised

You must feed all your organic and converting animals 100% organic diets, when possible.

- If you cannot source 100% organic feed for your livestock, you may use a limited percentage of non-organic feed (see standards 10.13.12 and 10.13.14).
- If you need to use a non-organic straight (for example prairie meal) you must:
  i. only use those on the Defra ‘green list’ (see standards 10.13.22 and 10.13.23)
  ii. complete a ‘justification for non-organic feed use form’
  iii. be able to demonstrate that you have tried to source it as organic and record who from, and
  iv. keep this form and have it ready for your next inspection.

- If you wish to use an approved compound or a blended feed which contains non-organic ingredients, you do not need to apply to us for permission. We ask the feed manufacturer to do this.

Cattle, sheep, goats and deer

10.13.12

Until 31st December 2007 if you cannot source 100% organic feed for your cattle, sheep, goats and deer you may feed up to 5% non-organic feed on an annual dry matter basis, provided that you comply with standards 10.13.10 and 10.13.11.

Note – you can apply the 5% to individual animals, or to a group where you give them all the same ration.

10.13.13

You must ensure for your cattle, sheep, goats and deer that:

- 60% of their daily diet on a dry matter basis consists of fresh or dried fodder, roughage or silage, and
- at least 60% of their total diet comes from your own holding or linked farms.
Feed requirements for cattle, sheep, goats and deer

<table>
<thead>
<tr>
<th>Minimum</th>
<th>Maximum</th>
</tr>
</thead>
<tbody>
<tr>
<td>60% home produced/from linked farms</td>
<td>40% bought-in</td>
</tr>
<tr>
<td>60% forage</td>
<td>40% concentrate</td>
</tr>
</tbody>
</table>

Feeding scenarios for cattle, sheep, goats and deer

Annual or life time of animal:

- Required (when possible)
  100% organic

- If all in-conversion feed is from your own holding and if you comply with standards 10.13.10 and 10.13.11
  Minimum: 40% organic
  Maximum: 60% in-conversion if you are not using non-organic
  Maximum: 5% non-organic

- If you buy in any in-conversion feed and if you comply with standards 10.13.10 and 10.13.11
  Minimum: 60% organic
  Maximum: 40% in-conversion if you are not using non-organic
  Maximum: 5% non-organic

- Simultaneous conversion and if you comply with standards 10.13.10 and 10.13.11
  Minimum: 60% home produced
  Maximum: 40% bought-in in-conversion
  Maximum: 5% bought-in non-organic
Pigs and poultry

10.13.14 | Revised
If you cannot source 100% organic feed, you may feed pigs and poultry up to the following percentages of non-organic feed on an annual dry matter basis, provided that you comply with standards 10.13.10 and 10.13.11:

- 15% until 31 December 2007
- 10% from 1 January 2008 to 31 December 2009
- 5% from 1 January 2010 to 31 December 2011.

Note – you can apply these percentages to individual animals, or to a group where you give them all the same ration.

10.13.15
You must ensure that from 1 January 2011 at least 50% of the total diet for non-herbivores comes from your own holding or linked farms.

Feeding scenarios for pigs & poultry (annual or life time of animal) | Revised

- Required (when possible)

100% organic feed

- If all in-conversion feed is from your own holding and if you comply with standards 10.13.10 and 10.13.11

  **Minimum:**
  40% organic

  **Maximum:** 60% in-conversion if you are not using non-organic

  **Maximum:** 15% non-organic

- If you buy in any in-conversion feed and if you comply with standards 10.13.10 and 10.13.11

  **Minimum:**
  60% organic

  **Maximum:** 40% in-conversion if you are not using non-organic

  **Maximum:** 15% non-organic
All livestock

10.13.16
Non-organic feed must not make up more than 25% (on a dry matter basis) of each animal’s diet each day (please see standard 10.13.11 for the requirements for using non-organic feed).

10.13.17
You must not graze your organic stock on non-organic or first year conversion land at any time.

10.13.18
If you are short of forage, with our permission, you may feed above the non-organic allowances in 10.13.12 and 10.13.14 (but for ruminants, only as forage). This is only in exceptional circumstances and we can only give permission, with agreement from Defra, for a limited period. Examples of the circumstances we would consider are:

- exceptional weather conditions, such as drought
- infectious disease outbreaks
- contamination with toxic substances
- fires.

10.13.19 | Revised
You must not feed, on an annual dry matter basis, more than:

- 5% non-organic feed to cattle, sheep, goats and deer
- 15% non-organic feed to pigs and poultry.

Livestock feeds

10.13.20
You should use:

- your own farm-produced organic feedstuffs where possible
- uncompounded feeds (straights).
10.13.21

When you use commercial, compounded or blended feeds they must be licensed by an organic certification body and comply with these standards.

10.13.22 | Revised

If you cannot feed your livestock 100% organic diets, you may supplement their diets with non-organic feed of plant origin only:

- up to the percentages in standards 10.13.12. and 10.13.14
- if the feed appears on the Defra ‘green list’, and
- if you can justify this at your inspection.

Note – The Defra ‘green list’ is updated regularly according to the availability of organic feeds. We will notify you through Certification News of any changes and you can also contact our food and farming department on 0117 914 2400 for the most up-to-date information.

Products on the Defra ‘green list’ are selected from the list below:

**Cereals**

- oats as oat grains, flakes, middlings, hulls and bran
- barley as grains, proteins and middlings
- rice as germ and germ expeller
- millet as grains
- rye as grains and middlings
- sorghum as grains
- wheat as grains, middlings, bran, gluten feed, gluten and germ
- spelt as grains
- triticale as grains
- maize as grains, bran, middlings, germ expeller and gluten
- malt culms
- brewers’ grains

**Oil seeds**

- rape seed, expeller and hulls
- soya bean as bean, toasted, expeller and hulls
- sunflower seed and expeller
- cotton seed and expeller
- linseed seed and expeller
- sesame seed and expeller
Oil seeds (continued)

- palm kernals as expeller
- pumpkin seed as expeller
- olive pulp (from physical extraction of olives)

Legume seeds

- chick peas as seeds
- ervil as seeds
- chickling vetch as seeds submitted to an appropriate heat treatment
- peas as seeds, middlings and bran
- broad beans as seeds, middlings and bran
- horse beans as seeds
- vetches as seeds
- lupin as seeds

Roots

(Typical dry matter percentage in brackets):

- sugar beet pulp (pressed 18%, dried 86%, molassed 90%)
- sweet potato as tuber (21%)
- manioc as roots
- potato (21%) as pulp (by-product of the extraction of potato starch), potato starch, potato protein

Other seeds and fruits

- carob pulp
- citrus pulp
- apple pomace
- grape pulp

Forages and roughages

- lucerne, lucerne meal
- clover, clover meal
- grass obtained from forage plants, grass meal, hay, silage
- straw of cereals
- root vegetables for foraging
Note – forage crops that are ground and milled, for example dried lucerne meal or grass nuts, may only be considered as part of your livestock forage requirements if the fibre length is more than 10mm and loosely packed.

**Other plants**

- molasses
- seaweed meal (obtained by drying and crushing seaweed and washed to reduce the iodine content)
- powders and extracts of plants, spices and herbs
- plant protein extracts – only for young animals

10.13.23 | Revised

If you cannot feed your livestock 100% organic diets, you may supplement their diets with feeds of animal origin only:

- up to the percentages in standards 10.13.12. and 10.13.14
- if the feed appears on the Defra ‘green list’, and
- if you can justify this at your inspection.

Products on the Defra ‘green list’ are selected from the list below:

- raw milks as defined in article 2 of directive 92/46/EEC
- milk powder, skimmed milk and skimmed milk powder
- buttermilk and buttermilk powder
- whey, whey powder and whey powder low in sugar, whey protein powder (extracted by physical treatment)
- casein powder and lactose powder
- curd and sour milk
- eggs and egg products for use as poultry feed, preferably from the same holding
- cod liver oil not refined, and
- for non-herbivores only:
  i. fish oil
  ii. fish meal
  iii. fish molluscan or crustacean autolysates, hydrolysates and proteolysates obtained by enzyme action, whether or not in soluble form, for young animals only.
Note – all fish products must either be from the by-product of fish for human consumption or from fisheries that have been independently certified as sustainably managed (for example by the Marine Stewardship Council).

10.13.24
You may only use the following other substances.

Preserving and anti-microbial substances:

- E306 tocopherol-rich extract of natural origin as an anti-oxidant
- E236 formic acid, E270 lactic acid, E280 propionic acid, E260 acetic acid for crimping grain.

Binders:

- E551b colloidal silica
- E551c kiesegur
- E553 sepiolite
- E558 bentonite
- E559 kaolinitic clays
- E556 vermiculite
- E559 perlite
- E470 calcium stearate of natural origin
- E560 natural mixtures of stearates and chlorite.

10.13.25
With our permission, for preserving silage, you may use:

- E236 formic acid
- E270 lactic acid
- E280 propionic acid
- E260 acetic acid.

Note – you may only use these when weather conditions prevent adequate fermentation and alternative enzyme or bacterial additives would not be effective. If you use propionic acid please be aware that this leads to a reduction in the vitamin A of conserved forage and ensiled grain.
10.13.26

With our permission, for incoming raw ingredients in which you have identified salmonella, you may use:

- E200 sorbic acid
- E236 formic acid
- E260 acetic acid
- E270 lactic acid
- E280 propionic acid
- E330 citric acid.

10.13.27

You must only use livestock feeds that we allow in these standards. For example, you must not use:

- materials that have been solvent extracted (except those extracted using ethanol or water)
- animal by-products or manures (for example meat, offal, blood, tallow, feather meals and poultry manure)
- sawdust and other non-food ingredients and fillers
- ingredients that are genetically modified, or derived from genetically modified organisms
- straw or cereals treated with ammonia or caustic soda
- fats, oils and fatty acids used in diets to promote very early maturity or a high level of production
- urea
- commercially produced compounded or blended feeds which are not licensed by an organic certification body.

10.13.28

You must not use livestock feeds that contain synthetic colouring agents.
Supplementing your livestock feeds

10.13.29
You should assess the mineral and trace element status of your farm and livestock. You should detail this in your livestock management plan.

10.13.30
You may use the following supplements without our permission:

- yeast and brewers’ yeast
- refined cod liver oil (this can include a preservative)
- wheat germ (for vitamin E)
- sodium:
  - unrefined sea salt
  - coarse rock salt
  - sodium sulphate
  - sodium carbonate
  - sodium bicarbonate
  - sodium chloride
- potassium:
  - potassium chloride
- calcium:
  - shells of aquatic animals (including cuttlefish bones)
  - calcium carbonate
  - calcium lactate
  - calcium gluconate
- phosphorus:
  - deflorinated dicalcium phosphate
  - deflorinated monocalcium phosphate
  - monosodium phosphate
  - calcium-magnesium phosphate
  - calcium-sodium phosphate
- magnesium:
  - calcined magnesite (anhydrous magnesia)
  - magnesium sulphate
iii. magnesium chloride  
iv. magnesium carbonate  
v. magnesium phosphate

- **sulphur:**  
i. sodium sulphate

- micro-organisms allowed under directive 70/524/EEC, if they are not genetically modified
- vitamins allowed under directive 70/524/EEC which are derived from raw materials occurring naturally in feed
- synthetic vitamins but only for non-herbivores and only if they are nature identical.

### 10.13.31

You may use trace elements of the following minerals. You must include details and justification for their use in the livestock management plan:

- **Iron:**  
i. ferrous (II) carbonate  
ii. ferrous (II) sulphate (monohydrate and heptahydrate)  
iii. ferric (III) oxide

- **iodine:**  
i. calcium iodate (anydrous and hexahydrate)  
ii. sodium iodide

- **cobalt:**  
i. cobaltous (II) sulphate (monohydrate and heptahydrate)  
ii. basic cobaltous (II) carbonate (monohydrate)

- **copper:**  
i. copper (II) oxide  
ii. basic copper (II) carbonate (monohydrate)  
iii. copper (II) sulphate (pentahydrate)

- **manganese:**  
i. manganous (II) carbonate  
ii. manganous oxide and manganic oxide  
iii. manganous (II) sulphate (mono and tetrahydrate)
• zinc:
  i. zinc carbonate
  ii. zinc oxide
  iii. zinc sulphate (mono and heptahydrate)
• molybdenum:
  i. ammonium molybdate
  ii. sodium molybdate
• selenium:
  i. sodium selenate
  ii. sodium selenite.

**10.13.32**
You may use the following mineral supplementation but only containing the minerals listed in standard 10.13.31. You must include details and justification for their use in the livestock management plan:

• straight mineral licks free from additives
• mineral injections and boluses
• non-chelated in-feed minerals.

**10.13.33**
With our permission, you may use the substances listed in 10.13.34 for the health and welfare of your stock, provided that:

• you can show by forage or soil analysis that your home grown feeds are deficient, or
• you can show with blood analysis or details of previous problems that your stock are deficient
• the products you use target the deficiency as closely as possible, and
• you record details of their use in your livestock management plan.

**10.13.34 | Revised**
With our permission you may use the following substances subject to the conditions in standard 10.13.33:

• chelated trace elements, but only when you can justify that the
unchelated form is not suitable (chelated trace elements by-pass the normal rumen function and, if continually fed, can be a form of growth enhancer)
• enzymes, only for pigs and poultry
• food additives and in-feed medication, but only where there is a recognised need and when you do not use them routinely
• synthetic vitamins A, D and E for herbivores.

10.13.35 | Revised
With our permission, in exceptional circumstances, you may feed non-food ingredients intended to stimulate growth or production (such as antibiotics and probiotics) to your livestock but only for therapeutic reasons.

10.13.36
You must only use supplements that contain ingredients allowed in our standards. For example, you must not use:
• synthetic amino acids
• mineral licks containing flavour enhancers, non-mineral additives, preservatives or urea
• concentrated vitamins and minerals used to achieve early maturity or high levels of production.

Feedmills and blenders

10.13.37
To produce compounds or blended feeds suitable for organic livestock, you must:
• be certified with us for these feeds
• comply with the relevant sections of chapters 2, 10, 40 and 41 of these standards
• use organic agricultural ingredients when they are available, and
• only use the non-agricultural ingredients that we allow in these standards.
You may only use a non-organic ingredient if you:

- cannot source 100% organic ingredients
- complete and send us a ‘feedmill application to use non-organic ingredients’ form (please contact us for a copy)
- demonstrate you have tried to source that ingredient as organic, recording who you have contacted
- cannot use a suitable, alternative organic ingredient, and
- obtain our permission before you use that non-organic ingredient.

Note – these permissions will normally be for three months at a time. If you are replenishing your stocks within this time, you must source the ingredient as organic if it has become available.
10.14 Handling and transporting livestock

10.14.1
Your farm facilities should be properly designed for handling the types of livestock you have on your farm.

10.14.2
By carefully handling your animals during transport you will reduce the risk of fatigue, pain and injury. You will also reduce the risk of affecting the quality of the meat at slaughter.

10.14.3 New
The welfare of animals in transport is the responsibility of both those sending and receiving the livestock. You must take corrective action if problems occur during transport.

10.14.4
At all times you must handle, or make sure others handle, your animals:

- with proper care and concern for their welfare, observing all relevant legislation and government welfare codes
- in conditions that minimise stress and avoid the chance of injuring them
- using experienced staff in a relaxed way
- in handling facilities that are correctly designed and maintained
- without unnecessary physical force
- without using any type of electrical stimulation such as electric goads, and
- within their own social groups.

10.14.5 New
You must not mix organic and non-organic livestock unless:

- they are from the same social group, and
- you can identify individuals and their organic status.
10.14.6
When transporting your animals you should:
• use suitable transport
• minimise how often you transport them
• liaise with your haulier and consignee on collection and arrival times
• ensure their journey time is kept to a minimum
• use the nearest licensed abattoir, and
• use gates to restrict the movement of your animals if the vehicle is only part full.

10.14.7
During transport you must ensure that:
• each load of animals is accompanied by a livestock transfer document (only when changing ownership)
• each load of animals is accompanied by a livestock to slaughter form (only when going for slaughter)
• the vehicles are properly ventilated throughout the journey
• you only transport fit animals, unless under the supervision of a vet
• you present your animals in a clean and rested condition
• journey time between your farm and your livestock’s destination is no longer than eight hours, from the start of loading to the end of unloading, and
• you get our permission if the journey time will be more than eight hours.

Note – we will normally only give permission to transport chicks for up to 24 hours if in temperature controlled vehicles.

10.14.8
You must make sure that vehicles used are:
• suitable for transporting your animals
• properly equipped
• maintained in a clean and hygienic condition
• cleaned and disinfected between loads of animals from different holdings, and
• driven with care, avoiding high speeds, sudden starting or stopping or rapid cornering.
10.14.9
You must **not**:

- load vehicles so that animals are overcrowded
- tranquillise any of your livestock before or during transport, or
- export your organic livestock for slaughter.

10.14.10
When your livestock arrive at the abattoir you must make sure:

- you give a copy of the livestock to slaughter form to the abattoir (you can get these forms from us)
- if they have to wait for six hours or more before they are slaughtered, they have bedding from arrival, enough space to lie down, and access to clean water, and
- if they have to wait for twelve hours or more before they are slaughtered they also have organic feed.

**Sending animals for slaughter**

10.14.11  |  New

You should not send dirty animals for slaughter. You should refer to the Meat Hygiene Service guidelines on dirty animals. Call 01904 455501 or see www.food.gov.uk/enforcement/meathyg/mhservice

10.14.12  |  New

If you cannot clean animals before they leave for slaughter (for example, if they are fractious) you must ensure that the abattoir will clean them on arrival.
10.15 | Identification

10.15.1
You must identify your livestock at all stages of their production, preparation, transport and marketing. You must identify them:

- individually when it is a statutory requirement
- individually for deer unless they are in a closed production environment
- by batch in the case of all other animals.

10.15.2
To identify your livestock you may use:

- tagging
- tattooing, or
- freeze branding.

10.15.3 | New
You may only use ear notching to identify pedigree animals.
Beef and dairy cattle
Standards you must read with this chapter:

Chapter 1. The principles of organic production and processing
Chapter 2. The certification process
Chapter 3. Farming and growing
Chapter 4. Crop and land management
Chapter 6. Grassland and forage
Chapter 10. Animal welfare and general livestock management

**Beef and dairy cattle**

11.1 Converting cattle
11.2 Welfare of cattle
11.3 Feeding cattle
11.4 Housing cattle
11.5 Rearing calves
11.6 Transporting and handling cattle
11.1 Converting cattle

11.1.1
To sell milk as organic you must have organic land and:

- have fed your dairy cows to full organic standards for at least six months
- have kept your dairy cows to the full health and welfare standards for at least nine months
- have agreed your feed plan with us as part of your livestock management plan, and
- had organic milk added to your trading schedule.

Note – for general conversion requirements please refer to sections 10.4, ‘Managing your herd or flock through conversion’, 10.5, ‘Simultaneous conversion’ and 10.6, ‘Bringing in livestock’.

11.1.2
For your calves to be eligible for organic status you must have kept their dams to full organic standards for at least 12 weeks before calving.
11.2 Welfare of cattle

11.2.1 You should where possible:

• calve outdoors
• use group housing, when cattle are housed, in open-fronted straw yards.

11.2.2 After weaning you should graze your youngstock as much as possible for the time of year.

11.2.3 You must not:

• purchase calves from livestock markets that are not licensed with an organic certification body
• sell your calves under one month old either through livestock markets or abroad
• sell your calves into non-welfare friendly or intensive systems
• sell your calves for export unless they are pedigree and being sold for breeding, or
• bring in beef calves from non-organic herds to suckle on organic suckler cows. This is parallel production.
11.3 Feeding cattle

11.3.1
You should base your cattle’s diet on organic grass/clover or conserved forage and roots supplemented with moderate amounts of cereals and/or pulses where necessary.

11.3.2 | Revised
After weaning you must make sure that at least 60% (on a daily dry matter basis) of your cattle’s diet consists of fresh or dried fodder, roughage or silage.

Note – you can use the table below as a guide to help you calculate your cattle feed allowances. This is only a guide. Some animals may eat more or less during different stages of their lives, especially pre and post calving.

Guidance table on daily dry matter intakes (DMI)

<table>
<thead>
<tr>
<th>Lactating dairy cows: Weight (kg)</th>
<th>Daily DMI @ 3% of liveweight (kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>• 400</td>
<td>12.0</td>
</tr>
<tr>
<td>• 450</td>
<td>13.5</td>
</tr>
<tr>
<td>• 500</td>
<td>15.0</td>
</tr>
<tr>
<td>• 550</td>
<td>16.5</td>
</tr>
<tr>
<td>• 600</td>
<td>18.0</td>
</tr>
<tr>
<td>• 650</td>
<td>19.5</td>
</tr>
<tr>
<td>• 700</td>
<td>21.0</td>
</tr>
<tr>
<td>• 750</td>
<td>22.5</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Beef cattle, dairy youngstock and dry cows: Weight (kg)</th>
<th>Daily DMI @ 2.5% of liveweight (kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>• 100</td>
<td>2.50</td>
</tr>
<tr>
<td>• 150</td>
<td>3.75</td>
</tr>
<tr>
<td>• 200</td>
<td>5.00</td>
</tr>
<tr>
<td>• 250</td>
<td>6.25</td>
</tr>
<tr>
<td>• 300</td>
<td>7.50</td>
</tr>
<tr>
<td>• 350</td>
<td>8.75</td>
</tr>
<tr>
<td>• 400</td>
<td>10.00</td>
</tr>
<tr>
<td>• 450</td>
<td>11.25</td>
</tr>
</tbody>
</table>

11.3.3
You must allow your cattle to graze fresh forage throughout the grazing season. The total grazing area must be at least 0.27 ha (0.66 acres) per cow per grazing season. This area can be part of a grazing rotation.
11.3.4
You may buffer feed your cattle but they must have access to the minimum grazing area in standard 11.3.3.

11.3.5
You must not:

- feed rations that are high in energy and low in fibre or those that contain over 40% concentrates (dry matter percentage of the total diet), for example barley beef systems, or
- zero graze your animals.
11.4 Housing cattle

11.4.1 Revised

Your cattle housing must have a comfortable clean and dry lying/resting area which must be solid and not more than 50% slatted.

11.4.2

When housing your cattle you must:

• house animals of a similar size together to reduce the risk of bullying
• house any aggressive cattle separately, and
• provide extra lying and feeding space if you are keeping horned cattle together.

11.4.3

If you house any breeding bulls over one year old you must:

• keep them in sight of other animals, and
• give them access to:
  i. pasture, or
  ii. an open air run of at least 30m².

11.4.4

You may finish your cattle in well-bedded spacious yards provided this period is less than one fifth of their lifetime and is no more than three months. This is in addition to any normal winter housing period.

11.4.5

You may use stalls or cubicles in your housing provided that:

• your animals have free access to them
• they have an adequate lungeing area
• they are clean, dry and well-bedded, and
• there are 5% more cubicles than cattle, unless we agree otherwise.

11.4.6
If you have concrete based cubicles you should fit them with rubber mats, mattresses, water beds or other cushioned materials and provide an additional layer of bedding.

11.4.7
If you have concrete based cubicles and cannot fit them with suitable cushioned materials you must provide substantial bedding.

11.4.8
When housing your animals you must give them the following space:

Minimum housing space

<table>
<thead>
<tr>
<th>Live weight (kg)</th>
<th>Lying area or indoor area m² per head*</th>
<th>Additional space required m² per head†</th>
<th>Total m² per head</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breeding and fattening cattle:</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>up to 100</td>
<td>1.5</td>
<td>1.1</td>
<td>2.6</td>
</tr>
<tr>
<td>up to 200</td>
<td>2.5</td>
<td>1.9</td>
<td>4.4</td>
</tr>
<tr>
<td>up to 350</td>
<td>4.0</td>
<td>3.0</td>
<td>7.0</td>
</tr>
<tr>
<td>350–500</td>
<td>5.0</td>
<td>3.7</td>
<td>8.7</td>
</tr>
<tr>
<td>above 500</td>
<td>1m²/100kg</td>
<td>0.75m²/100kg</td>
<td>1.75m²/100kg</td>
</tr>
</tbody>
</table>

Dairy cows:
| up to 600kg | 6.0 | 4.5 | 10.5 |
| Above 600kg | 1m²/100kg | 4.5 | — |

*This is the minimum lying area (under cover and bedded) for loose housing or the total indoor area for cubicle housing
† This additional area can be indoors or outdoors
Note – the size of the cubicles on your holding must be suitable for your cattle. You should consider the largest cows in the herd when calculating cubicle housing. The following table provides guidelines for cubicle dimensions (taken from the British Standards Institute, 1990, BS5502).

<table>
<thead>
<tr>
<th>Cow weight (kg)</th>
<th>Cubicle length including kerb (m)</th>
<th>Cubicle clear width between partitions (m)</th>
</tr>
</thead>
<tbody>
<tr>
<td>• 350–500</td>
<td>2.00</td>
<td>1.00–1.10</td>
</tr>
<tr>
<td>• 500–600</td>
<td>2.15</td>
<td>1.10–1.15</td>
</tr>
<tr>
<td>• 600–700</td>
<td>2.30</td>
<td>1.15–1.20</td>
</tr>
<tr>
<td>• 700–800</td>
<td>2.50</td>
<td>1.20–1.30</td>
</tr>
</tbody>
</table>

11.4.9 | New

With our permission, you may use woodchip corrals and stand-off pads for your cattle over winter or for temporary periods, but you must make sure:

- they are lined for effluent collection
- they have collection facilities sufficient to store the effluent produced over the period of use
- that the stocking density for your animals complies with the total m² per head in standard 11.4.8, and
- they have sufficient shelter as in standard 10.11.2.
11.5 | Rearing calves

11.5.1
Ideally dams should rear their own calves. The calves will then build a natural vigour and resistance to infection.

11.5.2
You should allow calves to wean naturally.

11.5.3
When natural weaning is not possible you should only wean calves when they are taking enough solid food to satisfy their full nutritional needs.

11.5.4
Your calves’ diet should consist of:

- colostrum, preferably suckled within six hours of birth
- organic whole milk, suckled from the dam or nurse cow until weaning, and
- suckled milk once or twice a day, beyond 12 weeks.

11.5.5
You must not wean your calves before they are 12 weeks old.

11.5.6 | Revised
Your calves’ diet must comply with the 5% annual and 25% daily limits for non-organic feeds.

Note – please refer to section 10.13 for more information on feeding your calves.
11.5.7 | Revised

The milk you feed to your calves must be:

• at least 51% fresh, whole, organic milk (preferably maternal milk), for at least 12 weeks, and
• no more than 49% dried milk, skimmed milk powder or milk replacer which must be free from substances listed in 11.5.9.

11.5.8

You may, in an emergency, feed calves non-organic milk replacer above the amounts we normally allow until they are 72 hours old. However, if you feed them like this after this time they will lose their organic status.

11.5.9

You must not feed your calves:

• dried milk, skimmed milk powder or milk replacer containing additives such as antibiotics, growth promoters or ingredients of animal origin (except milk derivatives)
• milk taken from dairy cows which are in the statutory withdrawal period for antibiotic treatments.

11.5.10

You may use artificial teat or bucket rearing with organic whole milk, but you should:

• take care during their pre-ruminating phase to ensure they are digesting it effectively, and
• feed the milk at the right temperature.

11.5.11

You should dispose of milk showing signs of mastitis or colostrum appropriately according to the Defra Code of Good Agricultural Practice for the Protection of Water.
11.5.12
If you house your calves you must give them access to good quality straw, hay or silage and fresh clean water.

11.5.13
If you need to disbud or castrate your calves, you must justify the need in your animal health plan and detail how you will do it.

11.5.14
If you disbud or castrate your calves, you should do this when they are under two months of age.

11.5.15 | Revised
You must not:

• disbud calves over two months old
• castrate calves over two months old.

Note – only a vet can carry out these procedures on calves over these ages.

11.5.16
You may use rubber rings for castration without anaesthetic only during the first week of life. After this time you must use anaesthetic.

11.5.17
You may use individual pens for calves:

• up to seven days old, provided that they can see and hear other calves and can get up, lie down and turn around without difficulty, and
• beyond seven days but only with our permission. We will consider individual cases on, for example, animal welfare grounds.

11.5.18
You must not tether calves.
11.6.1
If you need to use races or hurdles to move your cattle they should be of solid construction.

11.6.2 | New
You should not send in-calf cows to slaughter.

11.6.3
You may send cows up to six months in-calf to slaughter but if you do, you must inform the abattoir of the pregnancy.

11.6.4 | New
You must not send cows over six months pregnant to slaughter, except as part of a compulsory slaughter scheme.
Sheep and goats
12.0

Standards you must read with this chapter:

Chapter 1. The principles of organic production and processing
Chapter 2. The certification process
Chapter 3. Farming and growing
Chapter 4. Crop and land management
Chapter 6. Grassland and forage
Chapter 10. Animal welfare and general livestock management

Sheep and goats

12.1 Converting sheep and goats
12.2 Welfare of sheep and goats
12.3 Feeding sheep and goats
12.4 Housing sheep and goats
12.5 Transporting and handling sheep and goats
12.1 | Converting sheep and goats

12.1.1
If you want to sell any products from your sheep or goats as organic you must have your feed plan agreed with us as part of your livestock management plan.

12.1.2
For the offspring of your ewes and goats to be eligible for organic status:

- the ewes or goats must be mated on organic land, or
- ewes and goats can be mated on non-organic land but only with our permission (we will only give permission for individual animals), and
- the ewes or goats must be managed to full organic standards from mating, and
- you must manage the offspring to full organic standards throughout their lives.

12.1.3
You must keep replacement ewes to full organic standards from the time you bring them onto your organic holding.

12.1.4
You must not sell any of your converted breeding stock or non-organic replacements as organic.
12.1.5 You may sell the fleece of your sheep and goats as organic after you have organic land and you have:

- kept the sheep and goats to full organic standards for at least 12 months before shearing
- allowed a period of three months (or three times the legal withdrawal period, whichever is greatest) since the last treatment of the animals with an external veterinary treatment, and
- had organic wool added to your trading schedule.

12.1.6 For dairy sheep and goats, you can sell their milk as organic after you have organic land and you have:

- kept the sheep and goats to full organic standards for at least six months, and
- had organic milk added to your trading schedule.

Note – for general conversion requirements please refer to sections 10.4, ‘Managing your herd or flock through conversion’, 10.5, ‘Simultaneous conversion’ and 10.6, ‘Bringing in livestock’.
12.2 Welfare of sheep and goats

12.2.1 Where you practise tail docking or castration for welfare reasons you must justify the need in your animal health plan and detail how you will do it. You may use the following methods:

- rubber rings, without anaesthetic during the first week of life, with anaesthetic after this time
- burdizzo method up to six weeks old
- a hot iron between three and six weeks old.

12.2.2 You must not cut or grind the teeth of your sheep or goats.
12.3 Feeding sheep and goats

12.3.1 Revised
Your lambs’ and kids’ diet must comply with the 5% annual and 25% daily limits for non-organic feeds.

Note – please refer to section 10.13 for more information on feeding your lambs and kids.

12.3.2 Revised
The milk you feed to your lambs and kids must be:

• at least 51% fresh, whole, organic milk (preferably maternal milk), for at least 45 days, and
• no more than 49% dried milk, skimmed milk powder or milk replacer which must be free from substances listed in 12.3.4.

12.3.3
You may, in an emergency, feed to lambs and kids non-organic milk replacer over the amounts we normally allow until they are 72 hours old. However, if you feed them like this after this time they will lose their organic status.

12.3.4
You must not feed your lambs and kids dried milk, skimmed milk powder or milk replacer containing additives such as antibiotics, growth promoters or ingredients of animal origin (except milk derivatives).

12.3.5
You may use:

• goats’ colostrum for orphaned lambs
• cows’ colostrum for orphan lambs or kids.

Note – cows’ colostrum should be tested for antibodies before you feed it to your lambs as it may be harmful to them.
12.3.6
After weaning you should graze your kids and lambs as much as possible for the time of year.

12.3.7 | Revised
After weaning you must make sure that at least 60% (on a daily dry matter basis) of your sheep and goats’ diet consists of fresh or dried fodder, roughage or silage.

Note – you can use the table below as a guide to help you calculate your sheep or goats’ feed allowances. This is only a guide. Some animals may eat more or less during different stages of their lives, especially pre and post lambing/kidding.

Guidance table on daily dry matter intakes (DMI)

<table>
<thead>
<tr>
<th>Sheep/goat weight (kg) (all groups)</th>
<th>Daily DMI @ 2.5% of live weight (kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>10</td>
<td>0.25</td>
</tr>
<tr>
<td>20</td>
<td>0.50</td>
</tr>
<tr>
<td>30</td>
<td>0.75</td>
</tr>
<tr>
<td>40</td>
<td>1.00</td>
</tr>
<tr>
<td>50</td>
<td>1.25</td>
</tr>
<tr>
<td>60</td>
<td>1.50</td>
</tr>
<tr>
<td>70</td>
<td>1.75</td>
</tr>
<tr>
<td>80</td>
<td>2.00</td>
</tr>
</tbody>
</table>
12.4 | Housing sheep and goats

12.4.1
You may house your sheep or goats in the winter but their housing must have:

- a comfortable clean and dry lying/resting area of solid construction (not slatted)
- a smooth but not a slippery floor
- at least 50 cm of trough space per heavily pregnant ewe/goat for concentrate feeding
- no more than 40 ewes/goats per pen if housed throughout the winter
- no more than 100 ewes/goats per pen if only housed for lambing/kidding
- good ventilation without excess draughts, and
- the following minimum lying area:

<table>
<thead>
<tr>
<th>Minimum lying area</th>
<th>$m^2$ per head</th>
</tr>
</thead>
<tbody>
<tr>
<td>i. Sheep and goats</td>
<td>1.50</td>
</tr>
<tr>
<td>ii. Lambs and kids</td>
<td>0.35</td>
</tr>
<tr>
<td>iii. Ewe/nanny goats with one lamb/kid</td>
<td>2.00</td>
</tr>
<tr>
<td>iv. Additional lamb/kid with each family group</td>
<td>0.35</td>
</tr>
</tbody>
</table>

12.4.2
You must **not** house your sheep or goats permanently indoors.

12.4.3
You may shear sheep in the winter only when they are housed and you must:

- house them for a minimum of six weeks between shearing and turnout
- only turn out in favourable weather conditions, and
- use appropriate sheep shearing combs that leave a covering of wool on the sheep.
12.5 Transporting and handling sheep and goats

12.5.1 If you need to use races or hurdles to move your sheep or goats, they should be of solid construction.
13

Pigs
13.0

Standards you must read with this chapter:

Chapter 1. The principles of organic production and processing
Chapter 2. The certification process
Chapter 3. Farming and growing
Chapter 4. Crop and land management
Chapter 6. Grassland and forage
Chapter 10. Animal welfare and general livestock management

Pigs

13.1 Converting pigs
13.2 Welfare of pigs
13.3 Outdoor management of pigs
13.4 Feeding pigs
13.5 Housing pigs
13.6 Farrowing and weaning pigs
13.7 Transporting and handling pigs
13.1 Converting pigs

13.1.1 You should choose a breed of pig that is suitable to thrive under organic free range conditions.

13.1.2 With our permission, you may start organic pig production on land in its second year of conversion if at least 24 months has passed since you used inputs we do not allow on the land.

13.1.3 For your piglets to have organic status:

- the sows must be mated on an organic holding
  
  Note – we may give permission for individual animals to be mated on non-organic land.

- you must manage the sows to full organic standards from mating, and
- you must manage the piglets to full organic standards for all of their lives.

Note – For general conversion requirements please refer to sections 10.4, ‘Managing your herd or flock through conversion’, 10.5, ‘Simultaneous conversion’ and 10.6, ‘Bringing in livestock’.
13.2 Welfare of pigs

13.2.1 You must make sure your pigs are checked at least twice a day by a suitably trained or experienced person.

13.2.2 You must **not** carry out, or allow anyone else to carry out, the following procedures on your pigs:

- tail docking
- teeth cutting or grinding
- castration
- ringing of any of your pigs, or
- prophylactic use of iron injections.

Note – with our permission and only following veterinary advice, you may castrate pigs in exceptional circumstances. We will consider this on a case by case basis with the information you provide us with. You may not market or sell castrated pigs as organic.
13.3 Outdoor management of pigs

13.3.1 Your pig operation must:

• be based on free-range (preferably a total free-range) system, and
• be on a site with suitable soil type, climate and landscape which, together with the appropriate stocking density, will prevent:
  
  i. nitrogen leaching
  
  ii. erosion, and
  
  iii. internal parasites and disease.

We will consider your livestock management plan against these criteria.

13.3.2 You must:

• give your pigs direct access to the soil and growing green food
• provide wallows and/or shade over the summer months, and
• minimise stress through good handling systems.

13.3.3 You should use a rotational grazing system.

13.3.4 You should not:

• return your pigs to the same land more than once in four years
• keep your pigs on the same land for more than six months.
13.3.5

You should not exceed the following stocking densities which are the equivalent (in production of manure) to 170kg nitrogen per hectare per year:

<table>
<thead>
<tr>
<th>No. of animals equivalent</th>
<th>170kg N/ha/year</th>
<th>kg N produced/ pig/year</th>
<th>kg N produced/ pig/week</th>
</tr>
</thead>
<tbody>
<tr>
<td>• Baconer</td>
<td>16</td>
<td>10.6</td>
<td>0.204</td>
</tr>
<tr>
<td>• Cutter (35–85kg)</td>
<td>18</td>
<td>9.4</td>
<td>0.182</td>
</tr>
<tr>
<td>• Grower (18–35kg)</td>
<td>28</td>
<td>6.1</td>
<td>0.117</td>
</tr>
<tr>
<td>• Weaner (7–18kg)</td>
<td>60</td>
<td>2.8</td>
<td>0.504</td>
</tr>
<tr>
<td>• Sow and litter (to 7kg)*</td>
<td>09</td>
<td>18.9</td>
<td>0.363</td>
</tr>
</tbody>
</table>

*based on 18 pigs/sow/year finished at 26 weeks of age

<table>
<thead>
<tr>
<th>Weeks in weight category</th>
<th>kg N produced/ pig/year</th>
<th>Total kg N produced</th>
</tr>
</thead>
<tbody>
<tr>
<td>• Baconer</td>
<td>4</td>
<td>0.204</td>
</tr>
<tr>
<td>• Cutter (35–85kg)</td>
<td>8</td>
<td>0.182</td>
</tr>
<tr>
<td>• Grower (18–35kg)</td>
<td>5</td>
<td>0.117</td>
</tr>
<tr>
<td>• Weaner (7–18kg)</td>
<td>4</td>
<td>0.054</td>
</tr>
<tr>
<td>• Sow and litter (to 7kg)*</td>
<td>52</td>
<td>0.363</td>
</tr>
</tbody>
</table>

• Total kg N/sow + progeny/yr 74.18kg

sows + progeny to one hectare of rotational land = \(\frac{170}{74.18} = 2.29\)

Note – below is a worked example of 100ha farm, with all land suitable for pigs, based on the above recommendations:

• Using two sows + progeny/ha over the whole area suitable for pigs – 100ha x 2 = 200 sows
• Stocking your pigs on the same land no more than once in four years – pigs stocked on 25ha per year
• Stocking rate on the 25ha would be eight sows + progeny/ha
• Moving your pigs every six months would mean stocking 12.5ha with pigs at any given time, which equals 16 sows plus followers/ha.
13.4 Feeding pigs

13.4.1 Revised

Your pigs’ diet must comply with the 15% annual and 25% daily limits for non-organic feeds.

Note – please refer to section 10.13 for more information on feeding your pigs.

Note – you can use the table below as a guide to help you calculate your pigs’ feed allowances. This is only a guide. Some animals may eat more or less during different stages of their lives, especially pre and post farrowing.

Guidance table on daily dry matter intake (DMI)

<table>
<thead>
<tr>
<th>Pig</th>
<th>Average daily DMI (kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sow + six piglets</td>
<td>4.50</td>
</tr>
<tr>
<td>(plus each extra piglet)</td>
<td>0.40</td>
</tr>
<tr>
<td>Gilts</td>
<td>2.60</td>
</tr>
<tr>
<td>Weaners at nine weeks</td>
<td>1.00</td>
</tr>
<tr>
<td>Weaners at 25 weeks</td>
<td>2.65</td>
</tr>
</tbody>
</table>

13.4.2 Revised

You must feed your piglets milk for a minimum of 40 days and it must be:

- at least 51% fresh, whole, organic milk (preferably maternal milk), and
- no more than 49% dried milk, skimmed milk powder or milk replacer which must be free from substances listed in 13.4.4.

Note – you can calculate these amounts over the whole of the milk feeding period.

13.4.3

In an emergency you may feed non-organic milk replacer to piglets, over the amounts we normally allow, until they are 72 hours old. However, if you feed them like this any longer they will lose their organic status.
13.4.4

You must **not** feed your piglets dried milk, skimmed milk powder or milk replacer containing additives such as antibiotics, growth promoters or ingredients of animal origin (except milk derivatives).

13.4.5

Your pigs’ diets must contain roughage, fresh or dried fodder, or silage as part of their daily ration.

13.4.6

From 1 January 2011, you must source at least 50% of your pigs’ feed, calculated over a calendar year, from your own holding or a linked unit.

13.4.7

You must **not** give your pigs antibiotics, copper diet supplements or probiotics to promote their growth.
13.5 Housing pigs

13.5.1
You may only house your pigs indoors:

• in the final fattening stage but for no more than one fifth of their lives
• in extreme weather conditions, or
• at other times, with our permission, but only when it is of benefit to their welfare.

13.5.2
In addition to the general livestock housing standards your indoor housing must provide:

• access to an outside run which allows your pigs to dung and root, and
• enough trough space for all your pigs to feed at once if you do not feed them ad lib.

13.5.3
If you house pigs indoors you must:

• provide individual housing for sows with piglets
• create stable, evenly sized groups for fattening pigs, gilts and sows.

13.5.4
Drinkers must have a high enough flow rate to meet the needs of each class of pig and there must be no more than:

• 10 pigs per nipple drinker
• 15 pigs per bowl, or
• 10 pigs per 30cm of trough.

13.5.5
You must include in your management plan details of how you will:

• manage and protect thin or bullied pigs, and
• avoid bullying in group-housed dry sows or gilts, particularly at feeding.
You must have at least the following housing dimensions:

### Breeding pigs

<table>
<thead>
<tr>
<th></th>
<th>Minimum indoor area (m²/head)</th>
<th>Minimum outdoor exercise area (m²/head)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sows</td>
<td>3.0</td>
<td>3.0</td>
</tr>
<tr>
<td>Boars</td>
<td>6.0</td>
<td>8.0</td>
</tr>
<tr>
<td>Farrowing sows with piglets up to 40 days</td>
<td>7.5</td>
<td>2.5</td>
</tr>
</tbody>
</table>

**New** Minimum lying area – covered and bedded for outside shelters (m²/head)

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Farrowing sows with piglets up to 28 days</td>
<td>4.0</td>
</tr>
<tr>
<td>Dry sows and boars</td>
<td>1.5</td>
</tr>
</tbody>
</table>

### Fattening pigs

<table>
<thead>
<tr>
<th></th>
<th>Total indoor area (m²/head)</th>
<th>Minimum outdoor exercise area (m²/head)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Up to 30kg (and over 40 days)</td>
<td>0.6</td>
<td>0.4</td>
</tr>
<tr>
<td>Up to 50kg</td>
<td>0.8</td>
<td>0.6</td>
</tr>
<tr>
<td>Up to 85kg</td>
<td>1.1</td>
<td>0.8</td>
</tr>
<tr>
<td>Up to 110kg</td>
<td>1.3</td>
<td>1.0</td>
</tr>
</tbody>
</table>

**New** Minimum lying area – covered and bedded for outside shelters (m²/head)

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Up to 30kg (and over 40 days)</td>
<td>0.30</td>
</tr>
<tr>
<td>Up to 50kg</td>
<td>0.40</td>
</tr>
<tr>
<td>Up to 85kg</td>
<td>0.65</td>
</tr>
<tr>
<td>Up to 110kg</td>
<td>0.80</td>
</tr>
</tbody>
</table>

Note – subject to our approval you may not need an outdoor area during your pigs’ final fattening phase or if you use open-fronted sheds for winter housing. If this is the case you would need to add together both the indoor and outdoor area requirements to provide your total indoor area. For example a finishing pig weighing 110kg would need a minimum indoor area of 2.3m²/head.
13.6 Farrowing and weaning pigs

13.6.1
You should:

• settle sows into farrowing accommodation well before piglets are due to be born
• use a farrowing arc of around 2.5 m x 2 m
• use straw bedding (suitable temperatures are kept in the nest by using straw)
• wean your piglets at eight weeks old or later, and
• group your pigs by size and sex at weaning.

13.6.2
You must use service pens with at least 10.5 m² per head.

13.6.3
You may only wean your piglets provided they are taking enough solid food.

13.6.4
You must not:

• use farrowing crates
• withhold food or water for drying off sows, or
• wean your piglets when they are less than 40 days old.
13.7 Transporting and handling pigs

13.7.1
You should use driving boards to move your pigs in the required direction.

13.7.2
If you need to use races or hurdles to move your pigs they should be of solid construction.
Deer
Standards you must read with this chapter:

Chapter 1. The principles of organic production and processing
Chapter 2. The certification process
Chapter 3. Farming and growing
Chapter 4. Crop and land management
Chapter 6. Grassland and forage
Chapter 10. Animal welfare and general livestock management

Deer

14.1 Species and origins of stock (including parkland managed)
14.2 Converting deer
14.3 Deer health and welfare
14.4 Managing the grazing of deer
14.5 Feeding deer
14.6 Housing deer
14.7 Handling and transporting deer
14.8 Slaughtering deer
14.1 Species and origins of stock (including parkland managed)

14.1.1 You may only use:

- red deer
- fallow deer.

Note – you can use park deer if you can meet these standards.

14.1.2 Your stock must be domesticated.

Note – domesticated means deer that are farm bred and reared for at least four generations.

14.1.3 You must not use:

- wild deer
- other deer species, unless we develop standards for these.
14.2 Converting deer

14.2.1
For the offspring of your deer to be eligible for organic status:

- your deer must be mated on organic land, or
- you must obtain permission for them to be mated on non-organic land (though we will only give permission for individual animals), and
- you must manage the deer to full organic standards from mating, and
- you must manage the offspring to full organic standards throughout their lives.

14.2.2
You must keep replacement deer to full organic standards from the time you bring them onto your organic holding.

Note – For general conversion requirements please refer to sections 10.4, ‘Managing your herd or flock through conversion’, 10.5, ‘Simultaneous conversion’ and 10.6, ‘Bringing in livestock’.

14.2.3
You must not sell any of your non-organic replacements as organic.
14.3 Deer health and welfare

14.3.1 You must make sure that:

- all your staff have access to your up-to-date herd health plan
- your management of the farm guarantees the safety and welfare of your stock, stockmen and the general public, particularly during the rut and calving seasons, and
- you have provided facilities on your farm for the humane slaughter of both emergency and casualty animals. You must use a named, trained and competent member of staff, a licensed slaughterman or a veterinary surgeon.

14.3.2 You must **not**:

- remove hard antlers without our permission, which we will only give for reasons of stock and/or handler safety and welfare
- remove antlers in velvet
- use artificial insemination (AI) or embryo transfer
- castrate stock
- dis-bud stock, or
- use immobilon on deer intended for human consumption.
14.4 Managing the grazing of deer

14.4.1 You should:

- use extensive grazing
- provide all year round grazing, without compromising herd welfare and sward condition, and
- use non-electrified double fencing to separate stags where you cannot avoid putting them in adjacent fields.

14.4.2 You must:

- manage your deer as a herd
- keep to a stocking density that:
  i. is appropriate for herd behaviour
  ii. allows effective parasite control, and
  iii. does not exceed five hinds, plus followers, per hectare.

14.4.3 You must:

- make your tracks and gateways at least 3.5m wide to allow stock to move freely through them
- have perimeter fencing at least 1.8m high to prevent escape
- use fencing that is visible to the stock to prevent injury
- provide shelter from harsh weather conditions
- provide sufficient shade
- provide wallows, and
- provide tree cover or rubbing posts.

14.4.4 You must **not**:

- have jump-in points
- keep stags in adjacent fields during the rut.
You must **not** use fields less than two hectares for grazing, except during collection or convalescence, unless we have agreed this as part of your livestock management plan.
14.5 Feeding deer

14.5.1
You must provide your deer with adequate feeding facilities which include:

- access to clean fresh water at all times
- good quality feed which meets their nutritional and seasonal requirements particularly to ensure good body condition before winter, and
- adequate trough space for all deer to feed at the same time. For each deer, this means at least the following trough space:

<table>
<thead>
<tr>
<th></th>
<th>Red deer</th>
<th>Fallow deer</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hinds/yearlings</td>
<td>55 cm</td>
<td>28 cm</td>
</tr>
<tr>
<td>Weaned calves</td>
<td>33 cm</td>
<td>17 cm</td>
</tr>
<tr>
<td>Stags</td>
<td>75 cm</td>
<td>38 cm</td>
</tr>
</tbody>
</table>

14.5.2 | Revised
You must provide your deer with adequate feed and detail the ingredients and quantities you feed to each group of deer in your livestock management plan.

Note – you can use the table below to make sure you feed an adequate daily dry matter intake and to calculate the various feed allowances. This is only a guide. Some animals may eat more or less during different stages of their lives, especially pre and post calving.

<table>
<thead>
<tr>
<th>Red deer</th>
<th>Average daily DMI (kg)</th>
<th>Fallow deer</th>
<th>Average daily DMI (kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>• Mature stag</td>
<td>3.50</td>
<td>• Mature buck</td>
<td>1.75</td>
</tr>
<tr>
<td>• Mature hind</td>
<td>2.15</td>
<td>• Mature doe</td>
<td>1.08</td>
</tr>
<tr>
<td>• Yearling</td>
<td>2.35</td>
<td>• Yearling</td>
<td>1.18</td>
</tr>
<tr>
<td>• Weaned calf</td>
<td>1.65</td>
<td>• Weaned fawn</td>
<td>0.83</td>
</tr>
</tbody>
</table>
14.5.3
Ideally dams should rear their own calves. The calves will then build a natural vigour and resistance to infection.

14.5.4
You should allow calves to wean naturally.

14.5.5
When natural weaning is not possible you should only wean calves when they are taking enough solid food to satisfy their full nutritional needs.

14.5.6
Your calves’ diet should consist of:

• colostrum, preferably suckled within six hours of birth
• organic whole milk, suckled from the dam until weaning, and
• suckled milk once or twice a day, beyond 12 weeks.

14.5.7  | Revised
Your calves’ diet must comply with the 5% annual and 25% daily limits for non-organic feeds.

Note – please refer to section 10.13 for more information on feeding your calves.

14.5.8  | Revised
The milk you feed to your calves must be:

• at least 51% fresh, whole, organic milk, preferably maternal milk, for at least three months, and
• no more than 49% dried milk, skimmed milk powder or milk replacer which must be free from substances listed in 14.5.10.
14.5.9
You may, in an emergency, feed to calves non-organic milk replacer over the amounts we normally allow until they are 72 hours old. However, if you feed them like this for any longer they will lose their organic status.

14.5.10
You must **not** feed your calves dried milk, skimmed milk powder or milk replacer containing additives such as antibiotics, growth promoters or ingredients of animal origin (except milk derivatives).

14.5.11
You must **not** wean calves before they are 12 weeks of age.

Note – if your calves reach 35kg before 12 weeks and you wish to wean them early, you must ask us for permission.
14.6 Housing deer

14.6.1 You should:

• provide housing with outside runs, and
• ensure that housed deer can see farm activities or other groups of deer.

14.6.2 You may house:

• stock in severe weather conditions
• sick or injured stock
• calves during the winter period after weaning, and

New
• stock for the final finishing phase, for a maximum of two weeks prior to slaughter.

14.6.3 You may house adult deer through the winter if it is a benefit to their health and welfare and we have approved it as part of your livestock management plan.

14.6.4 You must ensure that your deer housing provides:

• housing for groups of similar ages
• at least five square metres lying area for each 100kg live weight
• a safe environment to prevent injury to the deer
• adequate light, ventilation and no draughts
• facilities for rearing orphan calves, and
• refuge for bullied deer, using barriers or partitions with a minimum height of 2m.
14.6.5 | New
You must remove bullied deer to a different pen, and if possible identify and remove the aggressor.

14.6.6
You must obtain permission from us before you house:

- mature stags
- finishing deer during the winter period.
### 14.7 Handling and transporting deer

#### 14.7.1

When you handle your deer you should use appropriate low-level lighting to reduce stress.

#### 14.7.2

You may:

- use short-term holding pens, with at least 0.6 m² for each 100 kg of live weight
- assist with the calving of your hinds
- use darting when needed.

#### 14.7.3

When handling your animals, you should make sure that they are always in sight of the handlers and other deer.

#### 14.7.4

When handling your animals you must:

- familiarise them with your handling facilities with regular use
- keep separation of individuals to a minimum, and
- make sure your handlers are experienced and have received suitable training.

#### 14.7.5

Your handling facilities must be good enough to make sure your stock remain safe and well.

#### 14.7.6

Barriers must be at least 2 m high. The last 20 m of the handling race must be solid boarding or close mesh (less than 6 cm) and covered in hessian or a similar material.
14.7.7
You must not transport deer for more than eight hours, including the loading and unloading time.

Note – we may give permission to extend this in exceptional circumstances.

14.7.8
You must keep any transportation of your deer to an absolute minimum. If you do need to transport them you must use trained and competent people.

14.7.9
When transporting deer you (or the responsible person) must:
• allow the deer access to food at least four hours before the journey
• provide the deer with fresh, clean water directly before and after the journey
• allow any stressed deer to rest for up to one hour before loading or unloading them, and
• provide emergency facilities to cool down heat stressed deer.

14.7.10
You must ensure that the vehicle has:
• ramps with a slope of no more than 20°
• appropriate ventilation
• sufficient bedding to prevent your deer slipping
• a ceiling height that allows the deer to stand normally
• pen divisions that are solid and at least 2 m high, and
• no sharp edges or projecting parts that could cause injury.

14.7.11
When transporting deer you must:
• individually pen any irritable or hard-antlered stags
• separate groups of deer based on their previous groups, size and sex
14.7.12

If you keep your deer in lairage during transit, you must make sure:

- there is enough space for the number of deer held
- there is enough shelter and bedded lying area for the number of deer held
- they have easy access to food and water
- the facilities are kept clean, and
- there are suitable handling, loading and unloading facilities.

14.7.13

Whilst the deer are in lairage you must:

- keep them in their social groups, and
- ensure they are inspected regularly, at least every eight hours, by a competent deer handler.

14.7.14

You must not:

- use goads
- transport the deer in the same vehicle as other species.

14.7.15

You must not transport any of the following to an abattoir:

- deer under five months old
- stags in hard antler, unless you individually pen them
- hinds more than five months in-calf
- sick, injured or diseased deer
- males over 24 months old during the rut
- hinds, with calves under three months old at foot.
14.8 Slaughtering deer

14.8.1 You must:
- make sure you meet the terms of the Welfare of Animals (Slaughter and Killing) Regulation 1995
- design and manage your slaughter system to make sure you do not cause your deer unnecessary distress or discomfort
- keep the pre-slaughter handling of the deer to a minimum
- only use thoroughly trained and competent people, and
- only slaughter your deer using the methods noted below.

14.8.2 You should where possible shoot the deer in the field, in the brain at close range using a trained and experienced marksman.

14.8.3 You should:
- shoot in an appropriate sized field, avoiding small paddocks
- shoot from an elevated position
- bleed out straight after shooting, and
- take care not to injure other deer when shooting.

14.8.4 When you slaughter deer in the field you must:
- use a suitable high velocity rifle and ammunition which meets the legal requirements of the Deer Act 1991
- provide a safe backstop for the bullet
- take sensible precautions to ensure public safety, and
- if the kill is not clean, kill the wounded deer straight away, and only continue the cull when the remaining deer are calm.
14.8.5
You must not shoot deer from greater than 40 metres, unless there are exceptional circumstances.

14.8.6
You may use captive bolt stunning, using your own licensed farmed game handling and processing facility, provided that:

• your deer are restrained in a drop floor crush, hydraulic crush or suitable pen
• the stun to stick interval is no more than 60 seconds, and
• after incision of the blood vessels, you perform no further dressing procedures on the deer for at least 20 seconds and until all brain stem reflexes have ceased.

14.8.7
You may use a specialised licensed abattoir with staff who are trained and experienced with deer, provided that:

• your deer are slaughtered as soon as possible on arrival, or are rested in a lairage designed for, and only being used by, deer
• your deer are not brought close to any other species in the lairage or abattoir before stunning
• walls, doors, passages and pens are smooth, without projections that could injure your deer, and are high enough to discourage them from escaping
• your deer are restrained in a drop floor crush, hydraulic crush or suitable pen
• the time that the last deer in a batch is left is kept to an absolute minimum
• the stun to stick interval is no more than 60 seconds, and
• after incision of the blood vessels, no further dressing procedures are performed on the deer for at least 20 seconds and until all brain stem reflexes have ceased.
Beekeeping
15.0

Standards you must read with this chapter:

Chapter 1. The principles of organic production and processing
Chapter 2. The certification process
Chapter 3. Farming and growing
Chapter 40. Processes in the chain between farm and consumer
Chapter 41. Manufacturing

Beekeeping

15.1 Bees on your farm
15.2 Keeping bees healthy
15.3 Feeding bees
15.4 Siting and managing your apiaries
15.1 Bees on your farm

15.1.1 Beekeeping plays an important role in the countryside through pollination. Bees contribute to:

- biodiversity of wild plant species, and
- agricultural, horticultural and forestry production.

15.1.2 The organic status of your bee products depends on:

- your hive management and the treatments you apply
- the quality of the foraging area, and
- how you harvest, process and store the honey.

15.1.3 You can sell bees and bee products as organic when:

- you have kept them to full organic standards for at least 12 months, and
- we have added organic bees and bee products to your trading schedule.

**Origin of your bees and conversion**

15.1.4 You must choose a breed of bee that is:

- able to adapt to local conditions
- vigorous, and
- resistant to disease

Note – we would expect this to be a European breed or local ecotype of *Apis mellifera* or a native species or breed from the area where you are producing the honey.
15.1.5
You must establish your organic apiaries and increase your stocks by dividing your own colonies or bringing in colonies or swarms from other organic units.

15.1.6
You may convert your existing hives, but you must keep your bees to these standards for at least 12 months before you can sell any of their products as organic. During this time you must replace their comb with organic wax comb or foundation.

Bringing in non-organic replacements

15.1.7
You may bring in up to 10% non-organic replacements as queen bees and swarms only if you place them in hives with comb or foundation from organic production. These bees will not need to go through a conversion period.

15.1.8
With our permission, you may bring in more than 10% non-organic bees when:
• organic swarms are not available, and
• a high percentage of your bees have died due to health problems or catastrophic circumstances.

You must then keep the bees to full organic standards for 12 months before you can sell any of their products as organic.
Keeping organic and non-organic bees

15.1.9
If you keep organic and non-organic apiaries in the same area, you must keep them all to these standards.

15.1.10
With our permission, you may have apiaries in nearby non-organic areas, but you must manage them to all other aspects of these beekeeping standards.

15.1.11
You must not sell products from non-organic apiaries as organic.
15.2 | Keeping bees healthy

15.2.1
To keep your bees healthy you should select appropriate hardy breeds.

15.2.2
You should encourage resistance to disease and prevent infections by:

• renewing the queens regularly
• carefully inspecting your hives to detect health problems
• controlling the male brood in your hives
• disinfecting materials and equipment regularly
• destroying contaminated material
• regularly renewing beeswax, and
• leaving enough reserves of honey and pollen in your hives.

15.2.3
If, despite taking all preventative measures, your colonies become infected you must:

• treat them immediately, and
• if necessary place the colonies in isolation apiaries.

15.2.4
If you use any veterinary treatments you must:

• make sure their use is allowed by law
• use complementary therapies provided they are effective for the condition you are treating, and
• only use other veterinary treatments, under the responsibility of your vet, if complementary therapies haven’t worked, or are unlikely to prevent your bee colonies being destroyed.
15.2.5
If you treat any colonies with veterinary treatments other than complementary therapies or those we allow against varroa mite, you must:

• put them into isolation during the treatment period
• replace all the wax with organically produced wax, and
• put the treated colony into a 12 month conversion period, starting from the date of treatment.

15.2.6
For the treatment of *Varroa jacobsonii*, you may destroy the male brood to contain a Varroa infestation. You may use:

• formic acid, lactic acid, acetic acid, oxalic acid
• menthol, thymol, eucalyptol or camphor, and
• veterinary treatments which are compulsory under national or community legislation.

Welfare of bees

15.2.7
You may kill and replace the queen bee.

15.2.8
You must not:

• clip the wings of the queen bee
• use artificial insemination.
15.3 Feeding bees

15.3.1 You must leave your colonies with enough honey and pollen reserves to survive the winter.

15.3.2 You may only artificially feed your bees:

• between the last honey harvest and 15 days before the start of the next nectar or honeydew flow period, or
• when they are in danger of dying due to extreme weather conditions.

15.3.3 You must record the type of feed, dates, quantities and the hives that you artificially feed.

15.3.4 You should use organic honey, preferably from your own unit.

15.3.5 If suitable organic honey is not available, such as when it has crystallised you may, with our permission, use:

• organic sugar syrup, or
• organic sugar molasses.

15.3.6 You must not feed your bees artificially with any other products.
**15.4 Siting and managing your apiaries**

**15.4.1**
EU member states may have identified regions or areas where organic beekeeping is not practical. You must **not** site or manage your apiaries in those areas.

**15.4.2**
When you are siting your apiaries you must:

- place the hives on areas of land certified as organic
- ensure your bees have enough natural nectar, honeydew and pollen sources, and access to water
- make sure nectar and pollen sources, within four miles of your apiary, consist essentially of:
  
  i. organic crops, and/or
  ii. uncultivated areas with natural vegetation, and
  iii. crops that have only been managed with low environmental impact methods (such as those grown under Regulation (EEC) No. 2078/92) and which cannot significantly affect the organic description of beekeeping, and

- keep them far enough from potential sources of contamination, such as urban centres, motorways, industrial areas, waste dumps and waste incinerators.

**15.4.3 | New**
With our permission, you may site your apiaries on land that:

- only has naturally occurring vegetation, and
- has not been treated with any substances we do not allow.
15.4.4
You must provide us with:
• evidence that your colonies only have access to land that meets these conditions, and
• a map of a suitable scale that shows the location of your hives and the foraging area of your bees.

15.4.5
With our permission, you may reduce the four mile distance if you can demonstrate that the organic integrity of the honey will not be lost. You must provide us with evidence of this, such as:
• a pesticide residue analysis of the honey, and
• details of how the land in the region around the apiary is managed.

15.4.6
You must:
• identify each of your hives individually
• inform us, within a timescale we have agreed with you, when you move your apiaries, and
• record all details of your hive management operations, such as removing supers and extracting honey.

15.4.7
If you have put your hives in areas where flowering is not taking place or if they are dormant, you must keep them on organic land. However you do not need to meet the other conditions of siting apiaries for this time.
### Hives and materials you can use

#### 15.4.8
Your hives must be made basically of natural materials which give no risk of contaminating either the environment, the bee products or the bees themselves.

#### 15.4.9 | Revised
You may only use:

- natural products in the hives, such as propolis, wax and plant oils
- physical cleaning treatments such as steam or direct flame
- appropriate products, listed in standard 4.11.4, 4.11.5, 4.11.6 and 4.11.8, to protect frames, hives and combs against pests, and
- appropriate substances listed in standard 10.12.14, for cleaning and disinfecting your beekeeping materials, buildings, utensils or products.

#### 15.4.10
You must use organic wax:

- for all your new foundation
- to replace comb during a hive’s conversion period, and
- to set up a new hive or installation.

#### 15.4.11
With our permission, you may use non-organic wax from cappings if organic wax is not available.

### Extraction

#### 15.4.12
You must make sure you adequately extract, process and store your bee products.
15.4.13
You must **not**:

- use chemical synthetic repellents during honey extraction operations
- destroy bees in the combs to harvest bee products, or
- extract honey from combs that contain brood.
Poultry
20.0

Standards you must read with this chapter:

Chapter 1. The principles of organic production and processing
Chapter 2. The certification process
Chapter 3. Farming and growing
Chapter 4. Crop and land management
Chapter 6. Grassland and forage
Chapter 10. Animal welfare and general livestock management

Poultry

20.1 Poultry within your farm system
20.2 Converting poultry
20.3 Table poultry
20.4 Laying poultry
20.5 Welfare of poultry
20.6 Feeding poultry
20.7 Housing poultry
20.8 Access to pasture and range
20.9 Transporting and handling poultry
Poultry

20

Poultry breeding flocks

21.1 Additional standards for poultry breeding flocks

Hatcheries

22.1 Additional standards for hatcheries

Pullet rearing

23.1 Additional standards for pullet rearing
20.1 | Poultry within your farm system

20.1.1
You must manage your organic poultry enterprise so that it either:

- is an integral part of your whole organic farm system, or
- integrates with other organic farms in the area, in terms of manure, rotation and, where possible, feed.
20.2 | Converting poultry

20.2.1
You should:

• choose a breed that is suitable to thrive under organic, free-range conditions
• use slow growing strains for meat production.

20.2.2
With our permission, you may start organic poultry production on land in its second year of conversion if:

• at least 24 months has passed since you used inputs we do not allow on the land, and
• you can demonstrate this to us at your inspection.

Note – For general conversion requirements please refer to sections 10.4, ‘Managing your herd or flock through conversion’, 10.5, ‘Simultaneous conversion’ and 10.6, ‘Bringing in livestock’.
### 20.3 Table poultry

#### 20.3.1
For your poultry to have organic status you must use organic chicks (from organically managed parents) when they are available.

#### 20.3.2
With our permission and when organic chicks are not available, you may bring in non-organic chicks under three days old. However you must manage them organically from then for at least 10 weeks before you can sell them as organic. You must also send us a plan which details:

- the number of birds you need each year
- the number of organic and non-organic birds you plan to bring in
- the name of your suppliers
- whether your current suppliers will be able to supply you with organic birds in future, and
- what you are doing to make sure you get organic birds in future.

---

### Slaughtering and selling table poultry

#### 20.3.3 Revised
Where you use organic chicks, poults, ducklings, goslings and keets (from organically managed parents) of traditional or slow growing strains, you may slaughter and sell them as organic at any age.

Note – please refer to standard 21.1.11 for definitions of slow growing strains.

#### 20.3.4 Revised
Where you use non-organic ‘day old’ chicks, poults, ducklings, goslings and keets of traditional or slow growing strains, they must go through a 10 week conversion period before you can slaughter and sell them as organic.
The following table shows the minimum ages in days when poultry can be slaughtered as organic.

### Poultry slaughter ages (days)

<table>
<thead>
<tr>
<th></th>
<th>Using organic birds</th>
<th>Using non-organic birds</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Slow growing</td>
<td>Fast growing</td>
</tr>
<tr>
<td>Geese</td>
<td>any age</td>
<td>140</td>
</tr>
<tr>
<td>Turkeys</td>
<td>any age</td>
<td>140</td>
</tr>
<tr>
<td>Guinea fowl</td>
<td>any age</td>
<td>94</td>
</tr>
<tr>
<td>Chickens</td>
<td>any age</td>
<td>81</td>
</tr>
<tr>
<td>Pekin duck</td>
<td>any age</td>
<td>49</td>
</tr>
<tr>
<td>Muscovy duck</td>
<td>any age</td>
<td>84</td>
</tr>
<tr>
<td>Mallard duck</td>
<td>any age</td>
<td>92</td>
</tr>
</tbody>
</table>
20.4 | Laying poultry

20.4.1
If you want to convert a flock you already have on your holding to produce organic eggs you must keep them to these standards for at least six weeks before you can sell their eggs as organic.

20.4.2
If you want to bring in a flock to produce organic eggs you must, in order of preference:

- use organic pullets from organically managed parents if they are available
- use pullets that have been kept to organic standards from three days of age if they are available.

20.4.3 | Revised
With our permission, you may bring in non-organic pullets before they are 18 weeks old. Any non-organic pullets you bring in must have been reared to the veterinary and feed standards detailed in sections 10.8–10.10 and 10.13. Please contact us for more information.

20.4.4 | Revised
If you bring in non-organic pullets (see standard 20.4.3) you must manage them organically from the time they arrive on your farm and for at least six weeks before they can produce organic eggs. You must also provide us with a plan that details:

- the number of birds you need each year
- the number of organic and non-organic birds you plan to bring in
- the name of your suppliers
- whether your current suppliers will be able to supply you with organic birds in future, and
- what you are doing to make sure you get organic birds in future.
20.4.5

You must **not** bring in:

- poultry from caged systems, or
- poultry whose beaks have been clipped or tipped.
20.5 Welfare of poultry

20.5.1
You must make sure that suitably trained or experienced personnel check your poultry at least three times a day. They should pass within three metres of each bird.

20.5.2
You must maintain good standards of health and welfare in your flock. If you do not, we may require you to change the way you manage your operation.

20.5.3
You must monitor the health and welfare of your poultry and keep records of:

• veterinary treatments
• mortalities and the cause of death
• hock damage, and
• reject percentages and the cause of rejection.

20.5.4
You must not:

• clip primary flight feathers
• beak clip or tip
• caponise
• carry out any other mutilations.
20.6 Feeding poultry

20.6.1 Revised

You must:

• give your poultry access to feed at all times in daylight hours, except just before transport and/or slaughter, when you may withhold it for up to 12 hours before slaughter, and
• give all your poultry access to insoluble grit.

Note – as a guide to help you calculate your poultry feed allowances, you can use the figures below. This is only a guide. Some birds may eat more or less according to their dietary needs in different stages of their lives.

Guidance table on daily dry matter intakes (DMI)

<table>
<thead>
<tr>
<th>Species/type</th>
<th>Daily DMI (kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Laying chickens</td>
<td>0.118</td>
</tr>
<tr>
<td>Table chickens</td>
<td>0.077</td>
</tr>
<tr>
<td>Turkeys</td>
<td>0.138</td>
</tr>
<tr>
<td>Ducks and geese</td>
<td>0.150</td>
</tr>
</tbody>
</table>

20.6.2

From 1 January 2011, you must source at least 50% of your poultry feed, calculated over a calendar year, from your own holding or a linked unit.

20.6.3

You must not use:

• synthetic yolk colourants
• routine in-feed or in-water medication
• any other feed additives
• forced feeding systems, or
• synthetic amino acids.
Access to water and light

20.6.4
You must give your poultry access to water at all times in daylight hours.

20.6.5 | Revised
You may use artificial light to prolong the day length up to 16 hours but the day must end with dusk.

Note – this does not apply to birds in the brooding phase.
20.7

Housing poultry

20.7.1
You should use mobile poultry housing as this will allow you greater flexibility to integrate your poultry enterprise into your whole organic farming system.

20.7.2
If your housing unit has more than 100 adult birds then you must allow the development of social groups within the unit through:

- the number and distribution of feeders, drinkers and other facilities, and
- providing partitions.

20.7.3
Your poultry housing must comply with the following list:

- minimum solid floor area: 50% covered with litter/bedding material
- maximum slatted floor area: 50%
- minimum exit/entry pop-holes: 4m/100m² of the housing available to the birds, and
- maximum area of houses (table birds only): 1,600m²/unit.

Stocking rates, nest boxes and perch space

20.7.4
Your housing and facilities must comply with the following requirements for each category of poultry you keep:

Pullets

- maximum stocking rates:
  i. in fixed housing: 10 birds/m² (with a maximum of 21kg/m²)
  ii. in mobile housing: 16* birds/m² (with a maximum of 30kg/m²)
• minimum perch space: 15 cm/bird.

Note – please refer to chapter 23 for complete standards for pullet rearing.

**Laying chickens | Revised**

- maximum stocking rates:
  
  i. in fixed housing: six birds/m²
  
  ii. in mobile housing: six birds/m²

- minimum perch space: 18 cm/bird
- maximum number of birds for each individual nest box: six
- minimum space per bird in communal nests: 120 cm²/bird

Note – when calculating the internal stocking rate you should exclude the area taken up by the nest boxes.

**Table chickens**

- maximum stocking rates:
  
  i. in fixed housing: 10 birds/m² (with a maximum of 21 kg/m²)
  
  ii. in mobile housing: 16* birds/m² (with a maximum of 30 kg/m²).

  *Note – only in mobile housing of less than 150 m² floor space and which remains open at night.

**Turkeys | Revised**

- maximum stocking rates:
  
  i. in fixed housing: two birds/m² (with a maximum of 21 kg/m²)
  
  ii. in mobile housing: three birds/m² (with a maximum of 21 kg/m²)

- minimum perch space: 40 cm/bird.

**Ducks | Revised**

- maximum stocking rates:
  
  i. in fixed housing: 10 birds/m² (with a maximum of 21 kg/m²)
ii. in mobile housing: 16* birds/m² (with a maximum of 30kg/m²)

*Note – only in mobile housing of less than 150m² floor space and which remains open at night

• minimum perch space: 40cm/bird.

Note – the perching space requirement only applies to Muscovy ducks.

Geese

• maximum stocking rates:
  i. in fixed housing: two birds/m² (with a maximum of 21kg/m²)
  ii. in mobile housing: three birds/m²

Guinea fowl

• maximum stocking rates:
  i. in fixed housing: 10 birds/m² (with a maximum of 21kg/m²)
  ii. in mobile housing: 16* birds/m² (with a maximum of 30kg/m²)

  *Note – only in mobile housing of less than 150m² floor space and which remains open at night

• minimum perch space: 20cm/bird.

Drinkers and feeders

20.7.5 | Revised

You must provide the following minimum number of feeders and drinkers for your poultry:

Layers

• linear feeder space: 10cm/bird
• circular feeder space: 4cm/bird
• bell drinkers: one per 100 birds
• nipple drinkers: one per 10 birds
• cup drinkers: one per 10 birds.
Table birds

- linear feeder space: 2.5cm/bird
- circular feeder space: 33cm per 65 birds
- bell drinkers: one per 100 birds
- nipple drinkers: one per 10 birds
- cup drinkers: one per 28 birds.

Layers and table birds

- linear drinker space: 2.5cm/bird
- circular drinker space: 1cm/bird.

20.7.6 Revised

Between batches of poultry you must:

- clean and disinfect the house, preferably with steam, blowtorch or lime, or other disinfectants we allow (standard 10.12.14), and
- leave the poultry house empty to allow enough time to break pest cycles.

20.7.7

The litter/bedding material you use must be:

- topped up regularly, and
- kept in a dry and friable condition, suitable for scratching and dust bathing.

20.7.8

The litter/bedding material you use should be organic straw (preferably chopped) but may be:

- non-organic untreated straw (preferably chopped), or
- shavings or bark from untreated timber.

20.7.9

You must not use paper based litter/bedding for poultry.
Flock sizes

20.7.10

The number of birds in a poultry house should not exceed:

• 500 for laying and table chickens, ducks, guinea fowl
• 250 for turkeys and geese.

20.7.11

With our permission, you may have more than the number of birds per poultry house in standard 20.7.10, if we have approved it as part of your poultry management plan. We will only give you permission if:

• you can show us that you can maintain a high level of bird health and welfare
• you can maintain good environmental conditions inside the house and out on the range
• you can provide your birds with the area of range they need (see section 20.8 for maximum stocking densities) within the maximum ranging distances from the house:
  i. layers, geese and guinea fowl: 100m
  ii. table chickens, turkeys and ducks: 50m.

Note – your calculation of the area of range available to the birds must exclude the area taken up by the house, access roads, concrete aprons and any pasture that is being rested from poultry.

20.7.12

The number of birds in each poultry house must not exceed:

• 2,000 birds for laying chickens
• 1,000 birds for table chickens, ducks, geese and guinea fowl
• 1,000 birds for turkeys.
20.7.13

We may require you to decrease your housing unit size if there is a breakdown of health and welfare in the flock.

20.7.14

You must **not** house your poultry permanently.
20.8 | Access to pasture and range

20.8.1
On pastures used by your poultry you should:
• use grass/clover leys based on fescues and other grasses that tiller
• graze sheep for sward management
• provide natural dusting areas
• give access to woodland, and
• give access to outside drinkers.

20.8.2
Your poultry must have:
• access to properly managed pastures which are well covered with suitable vegetation
• access to shelter at all times
• protection from predators, and
• enough cover in the free-range areas to imitate their native habitat and encourage them to range fully. This can be either natural (such as trees, shrubs and cover crops) and/or artificial (such as screens and trailers).

20.8.3
Your poultry must have continuous and easy daytime access to pasture, except in adverse weather conditions, for:
• all the laying life of laying poultry
• at least two thirds of the life of table poultry.

20.8.4
You must rest your pasture from poultry production:
• to allow vegetation to grow back
• for health reasons, and
• to enable built-up fertility to be used.
20.8.5
For laying poultry you must rest your pasture for at least nine months between each batch, except if you have less than 50 birds which are not kept in runs but are free to roam.

20.8.6
For table poultry you must rest your pasture for two months per year plus one year in every three years, except:

- where the birds are on the land for less than one third of the year, or
- if you have less than 50 birds which are not kept in runs but are free to roam.

20.8.7
The following outdoor stocking rates are the maximum you can have:

- laying chickens: 1,000 birds/ha
- table chickens: 2,500 birds/ha
- ducks: 2,000 birds/ha
- geese: 600 birds/ha
- guinea fowl: 2,500 birds/ha
- turkeys: 800 birds/ha.

20.8.8
Waterfowl must have access to a stream, pond or lake whenever the weather allows, with sufficient water for them to dip their heads in.

20.8.9
You must maintain and manage the water to prevent:

- the build-up of stagnant water
- the build-up of decaying vegetation
- pollution, and
- disease risk.
20.9 | Transporting and handling poultry

20.9.1

During transport you should make sure your birds have:

- enough space to rest and stand up without restriction
- protection from large fluctuations in temperature, humidity and air pressure, and
- shelter from extremes of weather.

20.9.2

You should not leave a vehicle that is loaded with poultry for any length of time unless there are suitable ventilation facilities for them.

20.9.3 | Revised

You must:

- treat any unfit birds without delay, or kill them as soon as possible using approved humane slaughter methods
- protect your birds from the elements during loading, unloading, and when waiting for slaughter, and
- comply with standard 10.14.8 on maximum journey times for your poultry.
Poultry breeding flocks
21.0

Standards you must read with this chapter:

Chapter 1. The principles of organic production and processing
Chapter 2. The certification process
Chapter 3. Farming and growing
Chapter 4. Crop and land management
Chapter 6. Grassland and forage
Chapter 10. Animal welfare and general livestock management
Chapter 20. Poultry

Poultry breeding flocks

21.1 Additional standards for poultry breeding flocks
21.1 | Additional standards for breeding poultry flocks

General management

21.1.1
Organic management of poultry breeding flocks should:

• result in better standards of health and welfare for the parent birds, and
• encourage the development of immunity to help prevent disease in the offspring.

21.1.2
You must inform your national government agriculture department that you have a breeding flock. They will tell you whether you need to register it under the Poultry Breeding Flocks and Hatcheries Act.

21.1.3
Breeding hens are laying birds and must also comply with all the additional standards for laying birds (chapter 20).

21.1.4
You should:

• have no more than 1000 breeding birds per holding so that a disease outbreak will not affect too large a proportion of the national production, and
• clean out and replenish bedding in the poultry houses regularly to prevent disease build up.
21.1.5
If you move batches between housing systems, you must make every effort to ensure that both systems are similar to minimise stress on the birds.

21.1.6 | Revised
You must provide your poultry breeding flocks with:
- access to pasture by 12 weeks old, and
- access to feed throughout the day.

21.1.7
You must not restrict feed for cockerels.

21.1.8
With our permission, you may carry out spur blunting of cockerels.

Breeds and origin of stock

21.1.9
You should:
- use traditional strains
- have organic management throughout the breeding chain
- have closed flocks with breeding and rearing on the same farm, and
- bring in breeding stock as day old chicks so that there is less risk of diseases being introduced from other farms.

21.1.10
The breeds that you choose for table poultry breeding flocks must be suitable for organic, free range management and produce offspring that are hardy and ‘slow growing’.
21.1.11

We classify a breed as ‘slow growing’ where:

• the daily weight gain averaged over the life of the bird is no more than 35g per day (these figures should be taken from published breed data), and
• the maximum daily weight gain measured on the farm is never more than:
  i. 60g in the case of chickens
  ii. 105g in the case of male turkeys
  iii. 75g in the case of female turkeys.

Note – this complies with the most recent proposals of the European Commission.

21.1.12

You must **not** buy cockerels that have been despurred.

**Pasture and range**

21.1.13

You should provide fresh greens or turf from day one and give the young breeding birds access to pasture as soon as possible.

21.1.14

You may have up to:

• chickens: 1,000 birds/ha (10m²/bird)
• turkeys: 800 birds/ha (12.5m²/bird)
• ducks: 1,000 birds/ha (10m²/bird)
• geese: 100 birds/ha (100m²/bird).

21.1.15

You must rotate the pasture during the life of each flock.
You should have colony sizes of less than 100 birds.

You should not have houses (with their runs) that are next to each other. They should be entirely separate to reduce the risk of disease spreading between flocks.

The number of birds in each poultry house must **not** exceed 500 birds.
Hatcheries
22.0

Standards you must read with this chapter:

Chapter 1. The principles of organic production and processing
Chapter 2. The certification process
Chapter 3. Farming and growing
Chapter 4. Crop and land management
Chapter 6. Grassland and forage
Chapter 10. Animal welfare and general livestock management
Chapter 20. Poultry

Hatcheries

22.1 Additional standards for hatcheries
22.1 Additional standards for hatcheries

General management

22.1.1
You must inform your national government agriculture department that you have a hatchery. They will tell you whether you should register it under the Poultry Breeding Flocks and Hatcheries Act.

Origin of stock

22.1.2
If you intend to sell day old chicks as organic, you must:

• use fertile hatching eggs from an organically managed breeding flock, and
• mark the fertile eggs or the egg trays so that it is clear from which breeding flock they came.

22.1.3
Your hatchery should be dedicated to organic production and only hatch organic eggs.

22.1.4
With our permission, you may have a non-dedicated hatchery. We can only give you permission for a transitional period. You must provide a plan showing:

• how and when you will change to a dedicated organic hatchery
• how you will make sure you can keep the organic and the non-organic eggs and day old chicks separate, and
• how you will ensure that there is no risk that you or anyone else could substitute non-organic eggs/chicks for organic eggs/chicks.
Hatching

22.1.5 | Revised
You must have a system that keeps the handling of chicks to a minimum and reduces the risk of injury.

22.1.6
You must not remove chicks from the hatchery until they are dry enough to maintain body temperature.

22.1.7
You must examine trays on removal from the hatchery and:
• remove any dead chicks and debris, and
• humanely destroy any sick, deformed or injured chicks.

22.1.8
You must not use automatic systems for the separation and sorting of chicks.

Transporting and handling chicks

22.1.9
During holding and transport of chicks you should:
• use low light levels to reduce activity of the chicks, and
• maintain the temperature at around 24°C with a variation of no more than 3°C.
22.1.10 | New

You must:

• deliver the day old chicks to the rearing unit within 24 hours of removal from the hatchery
• plan transport so that you minimise waiting times
• maintain a temperature in the holding facilities and during transit that is comfortable for the chicks, and
• use transport boxes that provide:
  
  i. at least 21 cm\(^2\)/bird
  ii. enough height to allow normal posture
  iii. adequate ventilation, and
  iv. adequate warmth.

Record keeping

22.1.11 | New

You should link your records with those of the breeders (that provide you with fertile eggs) and the grower farms. This will help you to work together to identify and resolve any related management or health issues.

22.1.12 | New

You must have a written contingency plan that:

• describes the workings of the hatchery, and
• explains how you will make sure that the welfare of the chicks will not be compromised if there is any disruption to services in the hatchery.
You must keep the following records:

- the origin of eggs entering the hatchery
- the health status of the breeding flock
- the destination and transport details for chicks leaving the hatchery
- vaccinations given
- the number of chicks hatched each week
- the percentage hatch
- culls and the reasons for culling
- mortality and the causes, and
- the temperature and humidity settings in the setters and the hatchers.
Pullet rearing
23.0

Standards you must read with this chapter:

Chapter 1. The principles of organic production and processing
Chapter 2. The certification process
Chapter 3. Farming and growing
Chapter 4. Crop and land management
Chapter 6. Grassland and forage
Chapter 10. Animal welfare and general livestock management
Chapter 20. Poultry

**Pullet rearing**

23.1 Additional standards for pullet rearing
23.1 | Additional standards for pullet rearing

General management

23.1.1 | New
You should provide fresh greens or turf from day one and give the young pullets access to pasture as soon as possible.

23.1.2 | New
You must give the pullets access to pasture from at least 12 weeks old.

Breeds and origin of stock

23.1.3 | New
You should have an integrated system so that you rear the pullets on the same farm where they are to spend their laying life.

23.1.4 | New
You must use organic day old chicks from organically managed breeding flocks if they are available.

23.1.5 | New
With our permission, you may use non-organic chicks but you must manage them to full organic standards from less than three days old.

23.1.6 | New
If you are rearing pullets and then moving them to another location before they start laying, you must keep the stress of moving to a minimum.
Pasture and range

23.1.7 | New
The maximum outdoor stocking rate must not exceed 2,500 birds per hectare (4 m²/bird).

23.1.8 | New
You must rest the pasture that the pullets have access to for at least two consecutive months per year and one year in three. This will not apply:

- where birds are on the land for less than one third of the year
- if you have less than 50 birds that are free to roam without a fenced range area.

Housing

23.1.9 | New
You must not have more than 2,000 pullets in a flock.

23.1.10 | New
You should expose pullets to natural daylight as soon as possible.

23.1.11 | New
You may use artificial light to prolong the day length up to 16 hours but the day must end with dusk.
Aquaculture
**30.0**

Standards you must read with this chapter:

Chapter 1. The principles of organic production and processing  
Chapter 2. The certification process  
Chapter 3. Farming and growing  
Chapter 10. Animal welfare and general livestock management  

**Aquaculture**

30.1 Organic aquaculture systems  
30.2 Managing your aquaculture system  
30.3 Managing stock through conversion  
30.4 Eggs and youngstock  
30.5 Environmental management  
30.6 Managing holding facilities  
30.7 Managing water quality  
30.8 Feeding organic stock  
30.9 Maintaining high stock welfare  
30.10 Keeping your stock healthy  
30.11 Transporting live stock  
30.12 Harvesting and slaughtering  
30.13 Record keeping

**Atlantic salmon**

31.1 Conversion  
31.2 Managing water quality and holding facilities  
31.3 Feeding your stock  
31.4 Maintaining high stock welfare  
31.5 Keeping your stock healthy  
31.6 Harvesting and slaughtering

**Trout and arctic charr**

32.1 Conversion  
32.2 Managing water quality and holding facilities  
32.3 Feeding your stock  
32.4 Maintaining high stock welfare  
32.5 Harvesting and slaughtering
Shrimp

33.1 Introduction
33.2 Conversion
33.3 Eggs and youngstock
33.4 Environmental management
33.5 Managing water quality and holding facilities
33.6 Feeding shrimp
33.7 Maintaining high stock welfare
33.8 Keeping your stock healthy
33.9 Harvesting and slaughtering

Bivalves

34.1 Introduction
34.2 Conversion
34.3 Site characteristics
34.4 Water quality
34.5 Equipment
34.6 Type and origin of stock
34.7 Culture methods and harvesting
34.8 Food safety
34.9 Predation
34.10 Handling and welfare
34.11 Processing and packing
34.12 Transport
34.12 Managing waste

Carp

35.1 Introduction
35.2 Breeding and youngstock
35.3 Managing water quality and holding facilities
35.4 Feeding carp
35.5 Maintaining high stock welfare
35.6 Harvesting
30.1 Organic aquaculture systems

30.1.1 These standards cover the organic production of farmed fish, including both finfish and shellfish.

30.1.2 The following aquaculture principles are in addition to the relevant principles of organic production in chapter 1.

• To develop valuable and sustainable aquatic ecosystems.
• To maintain or enhance the quality of the water and water resources.
• To respect the needs of other aquatic life.

30.1.3 Revised

You should manage your organic aquaculture system to:

• produce high quality food products free from artificial ingredients
• use the minimum amount of inputs
• have minimal environmental effects
• ensure the health and welfare of your stock by:
  i. minimising stress
  ii. reducing disease incidence
  iii. nurturing vitality
  iv. meeting their physiological and behavioural needs
• minimise use of veterinary products
• eliminate reliance on chemical pesticides, and
• develop local employment and services.

30.1.4 New

Where permitted by the statutory authority, you should combine in your aquaculture system species that:

• occupy different trophic levels or ecological niches, and
• are capable of utilising the wastes of other organically farmed fish or shellfish, for example combining the farming of salmon, shellfish and seaweeds.
30.2 | Managing your aquaculture system

### 30.2.1
You must have an up-to-date aquaculture management plan that details how you will meet these standards. You must review the plan every year. It must address:

- conversion (see section 30.3)
- sourcing of stock (see section 30.4)
- environmental management (see section 30.5)
- managing the holding facilities (see section 30.6)
- managing water quality (see section 30.7)
- health and welfare (see sections 30.9 and 30.10), and
- any other measures necessary to comply with these standards.

### 30.2.2
To maintain organic integrity, you must provide all your staff with training on:

- your aquaculture management plan
- your control systems
- their responsibilities, and
- these standards.

### 30.2.3
You must ensure your contracts with purchasers and suppliers are agreed and understood by both parties, in particular regarding:

- terms and conditions
- product specifications
- confirmation of compliance
- return of non-compliant goods, and
- any contract changes.
30.2.4
You must:
• ensure the accuracy of calibrating, measuring and testing equipment, and
• store inputs correctly.

30.2.5 | Revised
You must monitor and control all stages of production, harvesting, transportation, packing and processing operations in accordance with the current industry codes of good practice and paying particular attention to:
• fish welfare
• health control
• water quality, and
• environmental impact.
30.3 Managing stock through conversion

30.3.1 Conversion must take place over at least one production cycle.

30.3.2 At the start of conversion, you must develop and agree with us your aquaculture management plan. The conversion plan component must include:

- the management history of the unit, and
- a conversion timetable and the changes you need to make.

30.3.3 You may sell your first batch of stock as organic when the conversion period is completed and:

- you have managed them to these standards throughout their life
- all your units (sites) have at least started conversion
- there is clear separation to prevent cross-contamination or accidental mixing with those still in conversion, and
- we have sent you a trading schedule identifying those fish as organic.

Keeping both organic and non-organic stock

30.3.4 You must not:

- have non-organic stock of the same species on the same holding
- have a non-organic operation with the same species unless you can show it is physically, financially and operationally separate (see standards 10.7.1-10.7.3), or
- switch sites or parts of sites between organic and non-organic management.
30.4 Eggs and youngstock

30.4.1 You should, where possible, use stock that:

• occurs naturally in the area, or can easily adapt to the local environment
• is bred extensively with minimum interference to the broodstock
• is reared from your own breeding programme
• is domesticated, and
• will produce a high quality product.

30.4.2 You must use organic eggs and youngstock from organic broodstock. If you are setting up a new organic operation, you may use broodstock kept to these standards for at least 12 months before you use them for breeding.

30.4.3 With our permission, if organic stock is not available, you may use:

• non-organic mixed-sex eggs, or
• youngstock that have not been treated with any products we do not allow in these standards.

30.4.4 You must not use:

• triploid stock
• genetically engineered stock, or
• all female stock.

30.4.5 You should inspect eggs soon after fertilisation and frequently thereafter to ensure they are healthy.
30.5 | Environmental management

30.5.1

You should:

- manage your operation sustainably and integrate it with the local environment
- make sure the environmental impact of your operation is minimal
- use renewable energy sources and recycled materials where possible, and
- develop area management agreements with neighbouring farmers and landowners.

30.5.2

As part of your aquaculture management plan, you must develop a detailed environmental management plan for your operation, consulting relevant experts as appropriate. This must include:

- details of the environmental loading of your operation before conversion and its impact on the surrounding area
- suitable controls or reductions of these loadings to meet the levels we require in these standards
- initiatives for positive environmental management or improvement of your local area
- measures to prevent escapes and your plans to reduce the environmental impact if escapes occur, and
- what you will do to monitor and implement the plan.

30.5.3

You must choose a location for your production unit that minimises the impact on:

- aquatic and terrestrial environments, and
- wild stocks of the same or other species.
30.5.4

You must:

• maintain and where possible enhance ecological diversity and local wildlife in your area, and
• manage aquatic and terrestrial environments connected with your operation to maintain their wildlife and conservation value.

30.5.5

You must ensure that:

• water leaving the operation is the same or better quality as that entering
• you remove suspended solids from flow-through operations and compost and spread them on organic land
• dissolved nutrients, such as phosphorus, do not cause harmful effects on the water and environment downstream, and
• you minimise the benthic impact below holding facilities.

30.5.6

You must not:

• use herbicides or other agro-chemical pesticides on any part of your operation, or
• burn plastic waste.
30.6 | Managing holding facilities

30.6.1 | Revised
You must ensure you design and operate your holding facilities (for example net pens, ponds, ropes and moorings) so that you:

- minimise stress and promote good health in your stock
- do not harm your stock or the environment because of the materials the facilities and equipment are made of or treated with
- can empty them without the discharge causing pollution or stock escaping, and
- minimise the risk of escapes.

30.6.2
For all holding facilities, you must:

- keep them secure and well maintained, and
- monitor them regularly. In particular, for nets, floating structures and moorings, experienced divers must check them regularly to make sure they stay secure and undamaged.

30.6.3 | Revised
If using nets, you must:

- test and replace your nets according to the manufacturer’s recommendations
- make sure the netting material is smooth enough to prevent your stock being injured during stormy conditions or crowding
- inspect a net immediately if there is any suspicion that it may have been damaged
- use non-polluting methods to keep the nets clear of weed and other fouling organisms (you may use non-toxic anti-foulants provided they are approved by the UK Health and Safety Executive for aquaculture use), and
- clean nets away from remaining stock.
30.7 Managing water quality

30.7.1
You must:

• identify and tell us of any potential sources of pollution that may affect your operation. This includes any non-organic production units in the area, and
• site your operation far enough away from any non-organic production operations and other potential sources of pollution.

30.7.2
You must:

• provide an adequate supply of high quality water at all times, and
• ensure there is adequate water circulation for the needs of the species.

30.7.3
You should have an emergency back-up aeration system where there is a risk to stock welfare from low oxygen levels.

30.7.4
In land-based operations, you must ensure you have alarm systems and back-up facilities that can cope with water supply failure or other major problems.

30.7.5
You may use:

• back-up oxygenation systems
• borehole water in hatcheries for fry up to 5g.
30.7.6

With our permission, you may:

• use borehole water for larger stock, but you must provide us with an up-to-date and favourable environmental impact assessment
• heat water by up to 10°C in hatcheries for fry up to 5g.

30.7.7

You must make sure cleaning and disinfecting procedures do not harm the surrounding environment or the water downstream.

30.7.8

You must regularly monitor and record the water quality parameters detailed in the table on the opposite page, both ‘upstream’ and ‘downstream’ if appropriate. You must agree the frequency of these checks with the relevant environmental monitoring agency and us.
Water quality parameters you must monitor and record:

<table>
<thead>
<tr>
<th>Parameter</th>
<th>Type of operation:</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Freshwater</td>
</tr>
<tr>
<td>Dissolved oxygen</td>
<td>✓</td>
</tr>
<tr>
<td>Biological oxygen demand</td>
<td>✓</td>
</tr>
<tr>
<td>Ammoniacal nitrogen</td>
<td>✓</td>
</tr>
<tr>
<td>Dissolved available inorganic nitrogen</td>
<td>✓</td>
</tr>
<tr>
<td>Dissolved available inorganic phosphorus</td>
<td>✓</td>
</tr>
<tr>
<td>Salinity</td>
<td></td>
</tr>
<tr>
<td>pH</td>
<td>✓</td>
</tr>
<tr>
<td>Water temperature</td>
<td>✓</td>
</tr>
<tr>
<td>Chlorophyll</td>
<td></td>
</tr>
<tr>
<td>Suspended solids (turbidity)</td>
<td>✓</td>
</tr>
<tr>
<td>Water pumped</td>
<td>✓</td>
</tr>
<tr>
<td>Water storage</td>
<td></td>
</tr>
<tr>
<td>Flow rate</td>
<td>✓</td>
</tr>
<tr>
<td>Stocking density</td>
<td>✓</td>
</tr>
<tr>
<td>Volume of discharge</td>
<td>✓</td>
</tr>
</tbody>
</table>

Note – you should avoid sites with large or rapid changes in any of these parameters.

30.7.9

You must **not** use:

- oxygenation systems to increase production, or
- copper-based and other toxic anti-foulants.
30.8 | Feeding organic stock

30.8.1

You should:

• allow your stock to feed from natural sources providing it is not harmful to their health and welfare, and
• use feeds that meet the physical and behavioural needs of the species and its life stage.

30.8.2 | Revised

When providing feeds, you must:

• use feeds that meet the nutritional needs of the species and are suitable to the life stage
• use aquatic ingredients:
  i. of organic origin, or failing that
  ii. from wild marine resources that we recognise as independently certified as sustainable (such as by the Marine Stewardship Council), or failing that
  iii. made from the by-products of wild caught fish for human consumption
• make sure any feed ingredients of agricultural origin you use are certified as organic
• use feeding methods that minimise stress and are suitable for the species, life stage, and natural feeding behaviour
• monitor feeding behaviour, and
• keep automatic feeding systems in good working order.

30.8.3

If you use a commercial or compound feed, it must be certified by us.
30.8.4 | Revised

You may use:

• vitamin and mineral supplements of natural origin
• natural binders
• antioxidants of natural origin, and
• for finfish: crustacean shell or other shellfish processing waste, which must be from wild caught or organic shellfish processing.

30.8.5 | Revised

With our permission, you may use:

• vitamins and mineral supplements not of natural origin, and
• other antioxidants or preservatives until 1 July 2007.

30.8.6 | Revised

You must not use:

• fishmeal from operations that are not independently certified as sustainable
• fishmeal or other processed ingredients from the same taxa or from terrestrial animals
• artificial, synthetic or nature identical pigments
• growth regulators, hormones or appetite stimulants
• solvent extracted ingredients
• commercially produced compound or blended feeds which are not certified by us
• genetically modified organisms or products and ingredients derived from them
• synthetic binders
• high energy diets (more than 28% oil) to increase production or to ‘fast track’, or
• any substance or material not allowed in our standards.
General management

30.9.1
You should provide shade or turbidity, according to the needs of the species, especially for:

- trout
- youngstock
- shallow holding facilities, and
- land-based ponds or tanks.

30.9.2
The welfare of your stock is essential. You must always look after their physical and behavioural needs, health and well-being so that they enjoy the five freedoms – freedom from:

- malnutrition and hunger
- physical discomfort and extremes of temperature
- injury and disease
- fear and distress
- unnecessary restrictions of behaviour.

30.9.3
You must:

- manage your stock so they can carry out their basic behavioural needs
- keep stress as low as possible during all operations
- keep similar sized stock together to minimise aggression, and
- support the whole body when handling fish.

30.9.4
You must inspect your stock at least once a day to check their health and welfare, unless weather conditions prevent this.
30.9.5

You must not:

- leave live fish out of water for more than 15 seconds unless anaesthetised
- hold live fish only by the tail, or
- throw live fish onto solid objects.

30.9.6  | Revised

You must not use artificial light to:

- prolong the day length to longer than 16 hours
- manipulate smolting (smoltification) in Atlantic salmon, or
- control maturation or production in finishing stock.

Grading and other operations

30.9.7

You must use well-maintained grading equipment that does not harm stock.

30.9.8

In seawater systems, you must allow sufficient time for your stock to swim through grading nets (passive grading).

30.9.9

You may only crowd stock when necessary for harvest, capture or treatment.

30.9.10  | Revised

When you crowd stock, you must monitor dissolved oxygen levels in the water and not let them fall below 6mg/l.
30.9.11

When you crowd stock for harvest, this must not be for more than two hours.

30.9.12

You must **not** crowd in any holding facility more than twice in any week or three times in any month, unless your vet requires this for health reasons.

**Deterring predators**

30.9.13

You must use protective methods to deter predators from damaging or stressing your stock. This must deter and not kill the predators or other species.

Note – you should consult relevant statutory authorities where specific predator problems arise.

**Removing morts**

30.9.14

You should have an airlift system to remove morts daily.

30.9.15

You must remove morts from the water in a hygienic way so that they do not contaminate the remaining stock, wildlife or the environment. You must remove them daily or at least weekly and record the cause of death.
You must take particular care for the welfare of broodstock when stripping them, using only competent and fully trained staff.

Before stripping salmonid broodstock you must anaesthetise them or slaughter them.
30.10 | Keeping your stock healthy

30.10.1
You should aim to produce healthy stock with a high level of resistance to disease through:

- good stockmanship
- using suitable feed, and
- minimising stress.

30.10.2
You should treat disease by:

- promoting natural immunity
- using natural herbal treatments and homeopathic remedies
- using salt (sodium chloride) baths or flushes to prevent parasite build-up, and
- isolating diseased stock using tight quarantine procedures.

30.10.3
You must draw up a health and welfare plan with a veterinary surgeon who has appropriate knowledge of fish farming. This must be part of your aquaculture management plan and must cover:

- biosecurity
- stock management and husbandry (including feeding, handling, grading, deterring predators, transport and slaughtering)
- health and disease management
- veterinary treatments
- storage and use of chemicals
- record keeping
- training, and
- reviewing your procedures regularly.
30.10.4
You must keep your stock as healthy as possible to reduce or prevent the use of veterinary medicines.

30.10.5
You must treat your stock promptly, even if the only treatment available is prohibited by these standards and will result in your stock losing organic status.

30.10.6
If you fail to treat stock we may withdraw your organic certification.

30.10.7 | New
You should only sell your stock as organic if there are no detectable residues of veterinary medicines in the fish.

30.10.8 | New
When you use an unlicensed treatment under the veterinary prescribing cascade, you should request a withdrawal period from the prescribing veterinary surgeon that will, to the best of their knowledge, result in no detectable residues.

30.10.9 | New
If you treat your stock with veterinary medicines, you must observe a withdrawal period before selling your stock as organic of (whichever is longer):

- at least 140 degree days, or
- the time taken to achieve no detectable residues.

Note – you must calculate degree days using average daily water temperatures. The time taken to achieve no detectable residues is specified in the product’s Marketing Authorisation data.
30.10.10 | Revised

You may use:

• iodophor to disinfect eggs and equipment
• vaccination for specific known disease risks
• licensed anaesthetics to:
  i. handle broodstock
  ii. vaccinate individual animals
  iii. humanely slaughter injured stock
  iv. examine fish for sea lice
• yeast and algal derivatives (cell wall and nucleotides) to help stock overcome stressful situations or illness.

30.10.11 | New

For any medicine (including anaesthetics) you must:

• hold a discharge consent
• dispose of it appropriately, and
• observe a minimum withdrawal period before harvest of fish as per standard 30.10.9 or standard 31.5.10.

30.10.12 | Revised

With our permission, you may use:

• chloramine T
• formalin for salmonids
• antibiotics in clinical cases where no other treatment would work, or after major trauma such as surgery or accident, or
• with vet prescription, anaesthetics not licensed for use in fish where licensed treatments can be shown to be ineffective.

30.10.13 | Revised

You must not use:

• veterinary medicines to prevent disease
• genetically engineered vaccines
• hormone treatments on fish for human consumption
• malachite green for treating either water or fish
• benzalkonium chloride (BZK)
• synthetic pesticides or veterinary treatments including organophosphate and avermectin based products, or
• any veterinary medicines not allowed in these standards.

30.10.14

You must develop categories to classify cause of death of morts and detail these in your health and welfare plan.
30.11 | Transporting live stock

30.11.1 | New

When transporting stock you should make sure:

- the journey time is kept to a minimum
- the density of fish is not so high that their welfare is affected
- the stock are loaded using methods that minimise stress, are approved by your veterinary surgeon and are detailed in your health and welfare plan, and
- the transporter has enough oxygen on board for twice the planned journey time.

30.11.2 | New

Before transporting stock you must make sure that:

- they are in good health and are settled (after grading or weighing) before transportation
- you have not used any veterinary treatments for at least three days before transportation
- before loading, you starve:
  i. smolts for at least 24 hours
  ii. fry for at least 12 hours
- you keep to all biosecurity measures in your health and welfare plan, and
- all the staff responsible for the loading, transporting and unloading are adequately trained.

30.11.3 | New

When transporting stock you must make sure:

- the oxygen and carbon dioxide levels of the water carrying the stock are monitored on an in-cab display
- the air is supplied using an oil free compressor to spread diffused oxygen and assist the release of harmful gases from the water
- oxygen remains at saturation level of between 90 and 110%
- there are no large changes in water temperature or pH
- you keep a full record of any mortalities or injuries, and
- when transporting stock by road, the journey time is less than six hours.
30.11.4
You may only transport juvenile fish when they are fit and healthy. You must check that they are fit and healthy before transport and remove any that are not.

30.11.5  | New
When you net fish you must use a net with a water holding bag.

30.11.6  | New
If you are transporting stock by helicopter you must ensure that:
• the journey lasts no more than 25 minutes
• oxygen levels are stabilised before setting off, and
• there is sufficient oxygen supply for twice the intended journey time.

30.11.7
You must not transport adult growing stock between operations.

30.11.8  | New
When unloading stock you should make sure:
• it is as smooth and quick as possible, using a method approved by your veterinary surgeon detailed in your health and welfare plan, and
• the transport container’s tank floor is sloped gently to guide the stock to the discharge outlet.

30.11.9  | New
You should release fish through ‘gentle’ valves large enough to allow more than one fish to pass through at the same time.
30.11.10 | New

When unloading stock from transport containers you must make sure:

• water is pumped into the tanks during unloading to ensure the fish have adequate water, and
• the water temperature the stock are transferred to is similar to that in the transport container.
30.12 Harvesting and slaughtering

Harvesting

30.12.1
You should use a dedicated harvesting facility.

30.12.2
You should make sure fish for harvest:
• can swim through to the dedicated harvest facility, and
• are slaughtered on site.

30.12.3 Revised
You must:
• follow the guidance notes of the Humane Slaughter Association for the humane slaughter of salmon and trout
• handle your stock with minimal disturbance and stress, and
• in sea net pen systems, use a separate harvest pen to hold stock before slaughter.

30.12.4
You may only starve a whole net pen or pond (for the periods we allow for the species) when you are harvesting all the fish from that pen or pond.

30.12.5
You must not:
• operate a rolling harvest where you starve all fish in the holding facility and selectively grade a number for slaughter on a repeated basis, or
• starve stock to modify carcass weight or quality (body composition).
**Slaughtering**

30.12.6

You must:

- make stock instantly insensible as soon as you take them from the water
- make sure staff are skilled to perform their tasks efficiently and humanely
- carry out strict hygiene procedures during slaughtering and evisceration, and
- dispose of blood, viscera, disinfectants and unclean water in a way that does not harm wildlife, farmed fish or the environment.

30.12.7

You may stun fish by:

- concussion to the head, or
- electrocution.

30.12.8

You may slaughter finfish by severing of the gill arches (exsanguination).

30.12.9 | Revised

You must **not** slaughter stock using:

- ice, except for warm water shrimp
- carbon dioxide
- suffocation, leaving stock to die in the open air, or
- exsanguination without stunning.

30.12.10

Your fish processing, storage and transport must comply with the Soil Association food manufacturing standards (chapters 40 and 41).
30.13 Record keeping

30.13.1
You must keep all the relevant records that we detail in section 3.4, together with the additional ones we identify in this section.

30.13.2
You must keep the following operational records:

- the name and position of the person with overall responsibility for the organic operation
- details of the responsibility and authority of all other key personnel, and their named deputies
- the name, address and telephone number of your veterinary surgeon
- staff training records
- calibration of measuring/testing equipment and instruments, and
- procedure reviews and changes.

30.13.3 New
You must have an individual number and label for each holding facility (for example pen or pond) and you must keep a record of:

- date installed
- age of net/rope/mooring
- dates and results of inspections
- damage found, and
- maintenance you have carried out.

30.13.4
You must keep the following general husbandry records:

- all management activities in your aquaculture management plan, and
- measurements of all water and environmental parameters.
30.13.5

You must record the nature, quantities and details of all stock harvested and sold. If you are selling direct to the consumer, you must record quantities sold on a daily basis.
Atlantic salmon
31.0

Standards you must read with this chapter:

Chapter 1. The principles of organic production and processing
Chapter 2. The certification process
Chapter 3. Farming and growing
Chapter 10. Animal welfare and general livestock management
Chapter 30. Aquaculture

Atlantic salmon

31.1 Conversion
31.2 Managing water quality and holding facilities
31.3 Feeding your stock
31.4 Maintaining high stock welfare
31.5 Keeping your stock healthy
31.6 Harvesting and slaughtering
31.1 Conversion

31.1.1 | New

You must include the following in your conversion plan:

• historical data on your sea lice monitoring programme and any sea lice treatments used at the proposed sites in the last three production cycles
• details of any salmon rivers and wild salmonid populations nearby, and
• details of any nearby seal haul-out sites, wild bird nesting areas and nature conservation designations.

31.1.2 | New

You must not locate your operation in a special conservation area for salmon, trout or freshwater mussels.
31.2 Managing water quality and holding facilities

31.2.1
Your operation must meet the following limits for water quality and welfare conditions:

• sea water – grade one quality sites with minimal risk of pollution
• dissolved oxygen – at least 80% air-saturated value for 90% of the time
• dissolved available inorganic nitrogen – no more than 168µg/l (winter values)
• dissolved available inorganic phosphorus – no more than 6.2µg/l (winter values)
• pH – between 7 and 9
• chlorophyll – no more than 10µg/l
• mean flush rate – moderate 5+cm/sec to strong 10+cm/sec, with the speed of current greater than one body length per second at some stage of the tidal cycle
• stocking density in saltwater net pens – maximum of 10kg/m³ +/- 1%.

31.2.2
Your freshwater operations for youngstock must meet the limits for water quality and welfare conditions in standard 32.2.2.

31.2.3
With our permission, you may operate at lower water quality levels than in standard 32.2.2. However, we would only allow this for individual fish farms with specific, mitigating characteristics.

31.2.4 New
You must not use covered on-growing and finishing systems for salmon.
31.3 | Feeding your stock

31.3.1

You may use:

- shrimp shell – but only if it is a by-product of wild caught shrimp for human consumption
- phaffia yeast – but only in rations for broodstock.

31.3.2

You must **not** sell as organic for human consumption broodstock that you have fed rations containing phaffia yeast.
31.4 Maintaining high stock welfare

31.4.1 Revised

You must:

• take extreme care when hand feeding newly transferred smolts until they are actively feeding and showing normal shoaling behaviour
• take part, within the scope of our standards, in your local Area Management Agreement, and
• fallow sites for at least six weeks between production cycles.

31.4.2

You must not have multi-year class stock on a site or in the same water body.
31.5 | Keeping your stock healthy

31.5.1  | New
You should:

• ensure your site is at least 5 km by sea from the nearest fish farm
• use locations where hydrographic modelling suggests that the water body’s flushing time is less than seven days
• synchronise sea lice management with other sites in the same water body, and
• position and maintain pens so as to maximise water flow-through.

31.5.2  | New
You must:

• avoid locations of importance for wild salmonid populations, and
• remove moribund fish, as they can be a source of sea lice.

31.5.3  | Revised
For monitoring sea lice you must:

• keep sea lice monitoring and management procedures in your aquaculture management plan
• use sampling techniques as directed in the Code of Good Practice for Scottish Finfish Aquaculture (2006)
• count sea lice numbers every week, weather permitting
• record numbers of:
  i. juveniles (attached stages), all mobile stages and adult females of *Lepeophtheirus salmonis*
  ii. the total number of *Caligus elongatus*, and
• monitor all these levels and give your sea lice data to us every month.

Note – ‘all mobile stages’ includes pre-adults, adult males and females.
31.5.4 | Revised

You may use locally caught or cultivated wrasse to remove sea lice. The wrasse must have access to adequate shelter and feeding. You must include a section in your aquaculture management plan covering the welfare of the wrasse including origin, how you catch (or otherwise source), manage and dispose of them.

31.5.5

You must not over-fish your local wild wrasse stocks.

31.5.6 | New

Between February and June inclusive, you should treat your salmon when average sea lice levels rise above fifteen mobile stages per ten salmon. At other times of the year, you should treat your salmon when average sea lice levels rise above thirty mobile stages per ten salmon.

31.5.7 | New

You must not allow numbers of adult female lice to exceed:

- five per ten salmon between February and June inclusive
- ten per ten salmon at other times of the year.

31.5.8 | New

With our permission, when the trigger levels in section 31.5.7 are exceeded, you may use licensed emamectin benzoate or cypermethrin based treatments. You must follow the manufacturer’s guidelines for treatment. You must provide justification from your vet or a copy of your Area Management Agreement and any other relevant supporting information.
31.5.9 | New

In order to reduce the risk of sea lice developing resistance to licensed veterinary medicines, you must not:

• exceed two consecutive courses of the same treatment on any site, unless advised to do so by your vet
• use in-feed treatments when fish are off their food.

Note – a course of treatment means all the measures you need to take to restore the health of your animal following an illness.

31.5.10 | New

You must observe a withdrawal period before harvest of 1000 degree days after treating your fish with emamectin benzoate.

31.5.11 | New

You must not sell your fish as organic if you treat them with more than two courses of veterinary medicines per production cycle directed against Lepeophtheirus salmonis, or three courses of veterinary medicines directed against any species of sea louse.
31.6 | Harvesting and slaughtering

**31.6.1**

You may starve salmon for up to 40 degree days or 72 hours before harvest, whichever is shortest.

**31.6.2**

We may give you permission to extend the starvation period in 31.6.1, such as when you cannot harvest the entire population of your holding facility in one working day.
Trout and arctic charr
32.0

Standards you must read with this chapter:

Chapter 1. The principles of organic production and processing
Chapter 2. The certification process
Chapter 3. Farming and growing
Chapter 10. Animal welfare and general livestock management
Chapter 30. Aquaculture

Trout and arctic charr

32.1 Conversion
32.2 Managing water quality and holding facilities
32.3 Feeding your stock
32.4 Maintaining high stock welfare
32.5 Harvesting and slaughtering
32.1 | Conversion

32.1.1 | New

Your conversion plan must include details of:

- any nearby salmon or trout rivers and wild salmonid populations, and
- any nearby seal haul-out sites (for sea trout), wild bird nesting areas and nature conservation designations.

32.1.2 | New

You must **not** locate your operation in a special conservation area for salmon, trout or freshwater mussels.
32.2 Managing water quality and holding facilities

32.2.1 You should:
• use a spring water supply, or a lake or river water supply with minimal risk of pollution, and
• use the water twice, except in your incubation facility.

32.2.2 Revised
You must keep to the following limits for water quality and welfare conditions:
• dissolved oxygen – at least 6mg/l or 70% for trout, 65% for arctic charr, air-saturated value for 90% of the time
• biological oxygen demand – no more than 4mg/l
• ammoniacal nitrogen – no more than 0.6mg/l
• dissolved available inorganic phosphorus – no more than 100µg/l
• pH – 5.2 to 9.0
• water temperature – 4 to 18°C for trout, 1 to 18°C for arctic charr
• stocking density in running freshwater operations – no more than 20kg/m³ +/- 2%
• stocking density in net pens – no more than 10kg/m³ +/- 1% for trout, 80kg/m³ for arctic charr.

32.2.3 You may use:
• pollution free reservoir sites
• borehole water, if you give us an up-to-date Environmental Impact Assessment that demonstrates minimal impact on the water system
• back-up oxygenation systems when water temperature temporarily exceeds 18°C.

32.2.4 You must not use covered on-growing and finishing systems reliant on artificial lighting for trout.
32.3 Feeding your stock

32.3.1
You may use:

• shrimp shell – but only if it is a by-product of wild caught shrimp for human consumption, and
• phaffia yeast – but only in rations for broodstock.

32.3.2
You must not sell as organic for human consumption broodstock that have been fed phaffia yeast.
32.4 Maintaining high stock welfare

32.4.1

You must take particular care for the welfare of broodstock when stripping, using only competent and fully trained staff.

32.4.2

You may slaughter broodstock before stripping.
32.5 | Harvesting and slaughtering

32.5.1
You should starve your fish for no more than 30 degree days before harvest.

32.5.2
You must not starve your fish for more than seven days before harvest. This includes the time you take to transport them to a licensed processing plant for slaughtering and the holding time at that plant.
Shrimp
Standards you must read with this chapter:

Chapter 1. The principles of organic production and processing
Chapter 2. The certification process
Chapter 3. Farming and growing
Chapter 4. Crop and land management
Chapter 10. Animal welfare and general livestock management
Chapter 30. Aquaculture

Shrimp

33.1 Introduction
33.2 Conversion
33.3 Eggs and youngstock
33.4 Environmental management
33.5 Managing water quality and holding facilities
33.6 Feeding shrimp
33.7 Maintaining high stock welfare
33.8 Keeping your stock healthy
33.9 Harvesting and slaughtering
33.1 Introduction

33.1.1 New
These shrimp standards apply to farmed Penaeid shrimp such as *Penaeus monodon* or *Litopenaeus vannamei* using extensive and semi-intensive production systems.

33.1.2 New
Your operation should comply with the Soil Association Ethical Trade standards.

Note – we are currently piloting our Ethical Trade standards in the UK. Please contact us if you would like more information.
33.2 Conversion

33.2.1 | New
You must include in your conversion plan:

- confirmation of your ownership and management control of the land, and
- details of the legal rights of any stakeholders who can use the land, water or surrounding area.

33.2.2 | New
You may convert an existing shrimp farm that was previously an area of natural vegetation such as mangrove forest, provided:

- you set aside at least 10% of the operation as undisturbed wildlife zones
- no more than 50% of the farm was natural vegetation before construction
- you complete a reforestation and habitat renewal programme within three years of starting organic conversion.
33.3 Eggs and youngstock

33.3.1
You should minimise stress and promote the development of healthy youngstock well adapted to organic aquaculture by:

- establishing a breeding programme that does not rely on taking broodstock from the wild
- rearing broodstock naturally in low stress conditions without using chemicals or mutilations, and
- breeding shrimp and rearing youngstock using methods as similar as possible to the shrimps’ natural breeding behaviour and environment.

33.3.2
You should:

- feed the shrimp larvae with a diet of at least 75% live food which is produced on site using local resources
- make sure the grow-out ponds meet the biological and physiological needs of the shrimp larvae, and
- minimise the use of veterinary medicines to promote health.

33.3.3
You must get broodstock from local organic sources.

33.3.4
With our permission, you may:

- capture wild broodstock as long as you do not harm the welfare of the stock and the longer-term sustainability of wild populations of shrimp and other non-target species
- use non-organic broodstock until you have your own organic broodstock, or
- use sites that rely on wild seed to naturally populate the ponds.
33.3.5 Revised

If organic seed or young-stock are not available, with our permission, you may use:

- non-organic nauplii (post-hatch), or
- non-organic PL (post-larvae) as long as you manage them to full organic standards for at least the remaining two thirds of their life.

33.3.6

You must prepare your grow-out ponds carefully to receive shrimp larvae, particularly the salinity, pH, water temperature and primary productivity.

33.3.7

You must **not**:

- use eye ablation to stimulate maturation in female shrimp, or
- capture wild seed to supply grow-out ponds.
33.4 Environmental management

33.4.1 New

Your operation should help the local community, for example by sharing the by-catch from ponds and supply channels with local people.

33.4.2 New

Your environmental management plan must include:

- a detailed survey of the biodiversity and conservation value of each site
- a detailed survey of the hydrological properties of the water around the holding
- how you intend to keep nutrient and sediment loss from the ponds to a minimum, and
- how you will manage the banks and surrounding land and vegetation on the site.

33.4.3 New

You must make sure:

- development of each site does not lead to the permanent loss of natural vegetation, biodiversity or conservation value
- your shrimp farm, and its establishment, does not lead to salinisation of the surrounding local ecosystem
- you keep nutrient and sediment loss from the ponds to a minimum, and
- you manage all vegetation on the site to section 4.10 of these standards.

33.4.4 New

You must ensure that you keep erosion of banks, pond sides and channels to a minimum by:

- using suitable construction materials and designs
- careful control of water level and flow rates, and
- planting native plants or crop species (you must plant up at least 50% of the exposed soil).
33.4.5 | New

You may, during construction, temporarily clear up to 5% of the high biodiversity natural vegetation on the site. However, you must reforest or replant an equivalent sized area with native species within three years of starting construction.

33.4.6 | New

With our permission, you may leave up to 75% of the soil between ponds without vegetation as long as we agree your long-term reforestation and habitat renewal programme.

33.4.7 | New

You must **not** operate a shrimp farm within a nature reserve or other recognised area of conservation value.
33.5 Managing water quality and holding facilities

33.5.1 Revised

You should:

• help develop a diverse ecosystem that supplies the stock with natural food, shelter and a clean environment
• have mangrove and other natural vegetation within the ponds and on adjacent banks as wildlife refuges, and
• use ecologically balanced production systems, which minimise or avoid the need for water exchange.

33.5.2

You must:

• use a minimum of fossil fuels to pump water, without compromising the needs of the stock
• record the quantity of fuel your pumping equipment uses
• record the volume of water pumped into and out of the unit to build up a water budget for the whole shrimp farm, and
• make sure the ponds and banks support a diverse pond ecology of micro and macro flora and fauna.

33.5.3

Your operation must not:

• have more than 5% average water exchange for the whole production cycle, or
• pump more than 35 m³ water/kg of shrimp produced.

If your operation cannot meet these requirements at the start of conversion, you may with our permission, agree a plan to meet them within three years.
33.5.4
To reduce the risk of unwanted species entering the ponds and to stop
the shrimp escaping, you must ensure that entrance and exit screens for
all ponds:
• have an appropriate size mesh
• are regularly cleaned, and
• are maintained in a good state of repair.

33.5.5
With our permission, you may remove unwanted species from your ponds.
The method you use must not cause stress to the cultivated shrimp or to
other species. If you want to remove unwanted species you must:
• use physical means where possible
• only use barbasco or saponine when physical removal is not possible.

33.5.6
You must put any by-product of removing unwanted species to good
use, such as human consumption or composting and spreading on
organic land.

33.5.7
You must not use rotenone for pest control.
### 33.6 Feeding shrimp

#### 33.6.1 New

Your shrimp ponds should produce most of the feed required by the stock. The remainder of the feed should come from organic shrimp feed made in the region using local materials.

#### 33.6.2 New

You should fertilise your shrimp ponds with locally produced nutrients (that are acceptable for use in organic farming) to stimulate phytoplankton and zooplankton production. This should include products and waste from the organic land around the shrimp farm.

Note – please refer to sections 4.7 and 4.8 for materials that you can use to fertilise your ponds.

#### 33.6.3 New

You should produce organic agricultural crops to supply raw materials for the shrimp feed or develop trading relationships with other local organic units to supply them.

#### 33.6.4 New

You must:

- maintain the natural productivity of the ponds so that at least 50% of feed is produced in the pond
- minimise food wastage, and
- make sure excess food left in the ponds does not cause sediment build-up and pollution.

#### 33.6.5 New

You may feed up to 50% of the shrimps’ diet as certified organic feed.
You must not use:

- phaffia yeast
- shrimp shell
- fertilisers and manures that we do not allow (we detail these in sections 4.7 and 4.8), or
- shrimp feed that is not certified organic.
33.7 Maintaining high stock welfare

33.7.1 New

You must keep to the following stocking limits:

- stocking density in extensive systems – no more than 25g/m$^2$
- stocking density in semi-intensive systems – no more than 200g/m$^2$
- stocking density for broodstock – no more than 150g/m$^2$. 
33.8 Keeping your stock healthy

33.8.1 New
To avoid or deal with health problems you should:

- control the flow and level of water in your ponds
- plough the pond substrate and leave it to dry in strong sunlight when the pond is empty, and
- treat stocked ponds with lime and rake the pond substrate regularly.

33.8.2 New
In semi-intensive systems you must measure:

- stock levels
- phytoplankton and zooplankton levels, and
- redox potentials and depth of the anaerobic layer in the pond substrate.

33.8.3 New
You may use:

- probiotics to control pathogenic bacteria
- hydrated lime (also called slaked lime or caustic lime) to sterilise ponds post harvest, and
- quick lime (also called burnt lime) to treat shrimp with health problems.

33.8.4 New
You must not use:

- formalin
- antibiotics, or
- benzalkonium chloride.
33.9 Harvesting and slaughtering

33.9.1 New

You may:

• starve shrimp for up to 24 hours before harvest
• slaughter shrimp in tropical regions using ice slurry
• treat harvested stock with ascorbic acid to stop discolouration.

33.9.2 New

You must not:

• harvest ponds less than seven days after fertilising them
• harvest shrimp if more than 5% have soft shells, or
• treat harvested stock with sodium metabisulphite to prevent discolouration.
Bivalves
34.0

Standards you must read with this chapter:

Chapter 1. The principles of organic production and processing
Chapter 2. The certification process
Chapter 3. Farming and growing
Chapter 10. Animal welfare and general livestock management
Chapter 30. Aquaculture

Bivalves

34.1 Introduction
34.2 Conversion
34.3 Site characteristics
34.4 Water quality
34.5 Equipment
34.6 Type and origin of stock
34.7 Culture methods and harvesting
34.8 Food safety
34.9 Predation
34.10 Handling and welfare
34.11 Processing and packing
34.12 Transport
34.12 Managing waste
34.1 | Introduction

34.1.1 | Revised

These standards cover the production of mussels (*Mytilus* species), native oysters (*Ostrea edulis*), Pacific, Japanese or cupped oyster (*Crassostrea gigas*), scallops (*Aequipecten opercularis* and *Pecten maximus*) and clams (*Mercenaria mercenaria*, *Ruditapes philippinarum*, and *Tapes decussatus*).

34.1.2 | Revised

The production of bivalves to these standards should maintain and, where appropriate, enhance the biodiversity and ecological health of the production site and surrounding area.
### 34.2 Conversion

#### 34.2.1 Revised

You should participate in an Area Management Agreement covering the area of organic production, where one exists.

#### 34.2.2 Revised

With our permission, the site for organic production will not have to go through a conversion period provided you can demonstrate that you have managed your operation to these standards from the time your existing stock have been on the site.

#### 34.2.3 New

You must provide us with a map of the site for organic production, including the location of other bivalve or finfish farms in the area.

#### 34.2.4 New

If you bring in juvenile stock from another (nursery) site, that site must also be inspected and certified by us.

#### 34.2.5 New

To minimise the risk of disease and of introducing pests, when transferring juvenile stock to your site, you must:

- adhere to the guidelines in the Association of Scottish Shellfish Growers Code of Good Practice, or equivalent, and
- source stock from areas of equal or better disease status or a certified disease free hatchery.
34.3 Site characteristics

34.3.1
You must:

- ensure your site for bivalve production is at least 500 metres from non-organic finfish farms
- demonstrate through hydrographic data that contamination by anti-fouling and therapeutant products from neighbouring farms will not occur, and
- provide us with a letter from the relevant local authority or the Scottish Environment Protection Agency (SEPA) to confirm that there is no known problem with high levels of contamination by heavy metals, organic compounds or sewage in the area you intend to use for bivalve production.

Note – we are likely to include in these standards specific limits on radioactivity and other contaminants after further research.

34.3.2 | New
Before you start organic production, you must:

- carry out a survey of the carrying capacity of the site you choose for organic bivalve production
- plan your production levels (for example, the number of ropes/trestles) to stay within the sustainable limits for that area, and
- include a copy of the survey and justification for your production levels in your aquaculture management plan (see standard 30.2.1).

34.3.3 | New
You must minimise the impact of your shellfish production on the seabed from drop-offs and pseudo-faeces.
34.4 Water quality

34.4.1 | Revised

Bivalve production sites must have grade A or B water quality according to the Food Standards Agency Classification of Shellfish Harvesting Areas.

34.4.2

You must keep a monthly record of water quality classification.

34.4.3 | Revised

Where water quality is grade B, you must re-ley bivalves in grade A waters or depurate them according to statutory requirements.
34.5 | Equipment

34.5.1 | New

In order to minimise the visual impact of the site on the landscape you must:

- use subdued and neutral colours for floats and other structures above the water surface (except for navigational markers), and
- store equipment in a tidy and unobtrusive manner.

34.5.2 | Revised

You must use nets and ropes made of durable material that is suitable for re-use.

34.5.3 | Revised

After their productive life, you should recycle nets and ropes or allow them to decompose in a contained area of your land-based unit.
34.6 | Type and origin of stock

34.6.1 | Revised
You may use:

• wild seed for mussel and scallop production
• seed from non-organic oyster, scallop and clam hatcheries until 31st December 2012, and
• partially grown seed, provided it has been reared organically.

34.6.2 | Revised
If you source seed from a hatchery, from 1st January 2013 you must use organically reared seed.

34.6.3 | Revised
If you collect wild seed you must:

• do so in a way that does not cause lasting damage to the environment, and
• record how, where and when you collect seed to enable traceability back to the collection areas.

34.6.4 | New
With our permission, you may harvest mussel seed by dredging. You must provide us with evidence that the dredging system you use does not have detrimental effects on the area you collect the seed from or other species.
34.7 | Culture methods and harvesting

34.7.1 | New
You may use bouchot poles for mussel cultivation.

34.7.2 | New
With our permission, you may buy in seeded mussel ropes, but they must be from organic production sites.

34.7.3 | New
If you thin your mussel stocks you must on-grow the thinned mussels on the same site or on sites in the local area, or dispose of them appropriately.

34.7.4 | New
With our permission, you may harvest mussels and oysters by dredging. You must provide us with evidence that the dredging system you use does not have detrimental effects on the sea bed and other species. This evidence must include a survey and report on the area you dredge by an independent monitoring body.

34.7.5 | New
You may only harvest scallops by hand.

34.7.6 | New
You must not harvest clams by dredging.
34.8 | Food safety

34.8.1 | Revised

You must ensure that you comply with all statutory food safety requirements.
34.9 | Predation

34.9.1 | Revised

You should:

• discourage eiders from feeding in mussel production areas so their numbers do not become problematic, and
• use a variety of deterrents against predators in random and infrequent sequences to reduce habituation.

34.9.2

You may use human presence to deter predators.

34.9.3

When you are planning a new bivalve production site, you must incorporate anti-predator measures into the design of the site and cost them into development.

34.9.4

You must **not** use eider duck moulting areas for commercial mussel production.

Note – in the UK, Scottish Natural Heritage and other bodies can advise on where these areas are.

34.9.5

You must regularly count and record numbers of eiders and other sea ducks on mussel production sites.

Note – you should count at consistent times of the day, ideally early in the morning before work starts on the site.
34.9.6 | New

You must remove starfish, crabs and other biofouling organisms by physical methods such as by hand.

34.9.7 | Revised

You must **not** use:

- predator nets, or
- lime to control starfish or other biofouling organisms.
34.10 Handling and welfare

34.10.1 New

You must handle bivalves carefully at all times, avoiding shocks from physical impact or from changes in temperature. This includes handling stock during grading and on-site movements.
34.11 Processing and packing

34.11.1
You may only use mechanical means (for example, filters) and/or UV light to treat water for depuration and/or purification purposes.

34.11.2 | New
When depurating bivalves, you must follow industry approved operating procedures for all site depuration units.

Note – for example the Seafish ‘Guidelines for the harvesting, handling and distribution of live bivalve shellfish’.

34.11.3 | New
When packing oysters for dispatch to the customer, you must pack them cup-side down.

34.11.4 | New
If you use seaweed in packaging (for aesthetic reasons), you must:

• ensure your collection of seaweed does not damage the areas where you harvest it, and
• cleanse the seaweed to reduce the risk of contaminating the bivalves.
During transport you must:

- avoid windchill (for example, direct exposure to fan assisted refrigeration)
- keep temperatures between 0 and 5°C (except for scallops), and
- keep the stock moist and dark during the journey.
34.13 Managing waste

34.13.1 New
You must draw up a waste management plan detailing how you will manage waste from your bivalve production and processing units, including:

- how you will maximise re-use of nets and ropes
- how you will recycle waste shell and grade outs (for example, to land)
- if not re-used or recycled, how you will appropriately dispose of:
  i. nets, ropes and socking material
  ii. waste shell
  iii. deadstock and grade outs.

34.13.2 New
You must dispose of waste from your organic production and processing units:

- in a responsible and appropriate manner, and
- according to any relevant legislation, for example the Animal By-products Regulation.

34.13.3 New
You should recycle shellfish waste back to an organic farming system (for example, as a fertiliser).

34.13.4 New
You may recycle shellfish waste back to non-organic farming systems.

34.13.5 New
You may only dispose of shellfish waste at sea if:

- you carry out an environmental impact assessment which shows it does not have a detrimental effect on the area
- you have the necessary statutory licences, and
- we give you permission to do so.
Carp
Standards you must read with this chapter:

Chapter 1. The principles of organic production and processing
Chapter 2. The certification process
Chapter 3. Farming and growing
Chapter 10. Animal welfare and general livestock management
Chapter 30. Aquaculture

Carp

35.1 Introduction
35.2 Breeding and youngstock
35.3 Managing water quality and holding facilities
35.4 Feeding carp
35.5 Maintaining high stock welfare
35.6 Harvesting
35.1 | Introduction

35.1.1 | New

These standards cover the production of carp (*Cyprinus carpio*) and other species grown with carp.
35.2 Breeding and youngstock

35.2.1 New
You should:
• allow adult carp to breed naturally
• rear young carp in ponds which are as similar to their natural environment as possible
• source breeding stock locally, when available, and record where you sourced them from, and
• stock a ratio of four females to one male for breeding carp. The females should be second year spawners.

35.2.2 New
You may spawn carp in Dubich ponds, providing you remove the parents carefully from the pond after spawning and transfer the fry to fry ponds.

35.2.3 New
With our permission, you may bring in C1 fry when there is no organic broodstock available. You must:
• manage these fish organically for at least two years before you use them for breeding, and
• demonstrate how you are progressing towards producing broodstock on the farm or to sourcing organic fry.

35.2.4 New
You may bring broodfish into breeding condition early using water temperature and light on sites where fry growth will be poor. You must:
• carefully hand strip the fish
• incubate and hatch the eggs in appropriate holding facilities
• transfer fry to nursery ponds
• detail these procedures in the aquaculture management plan, and
• keep records of these activities.
35.2.5 | New

When you stock a newly-prepared pond with fry, you must make careful preparations to ensure it is suitable for good fry survival. You must record details of your preparations in the aquaculture management plan.

35.2.6 | New

You must not:

• use hormones to induce breeding in broodstock, or
• use any chemicals to control plankton populations in ponds.
35.3 Managing water quality and holding facilities

35.3.1 | New

You should:

• manage carp ponds to enhance biodiversity and to act as a nutrient sink
• retain natural native vegetation around at least one third of the pond, extending from the water’s edge to at least two metres up the bank
• have a catching zone at the base of the pond to capture fish easily, and
• manage your pond to eliminate the need to use support systems that correct oxygen/carbon dioxide imbalances (except in emergencies).

35.3.2 | New

The ponds you use for carp must:

• have a natural substrate and natural banks (except temporary holding facilities), and
• be possible to empty.

35.3.3 | New

You must:

• assess the pollution risk from the surrounding land
• put in place measures to minimise contamination of the water supply, and
• record these measures in the aquaculture management plan.

35.3.4 | New

You may house stock in artificial holding units for up to:

• three weeks from hatch for first feeding fry
• eight weeks for stock for harvesting.
35.3.5 | New

You may introduce a few predatory fish to limit the numbers of small carp in a pond. The combined biomass of these additional species should not exceed 5% of the pond’s total and you must provide refuges for carp in the pond.

Note – predatory species you may use include pike (*Esox lucius*), perch (*Perca fluviatilis*) and zander (*Stizostedion lucioperca*).

35.3.6 | New

You must not exceed the stocking densities in the table below:

<table>
<thead>
<tr>
<th>Life stage</th>
<th>Year</th>
<th>Pond Density: number per ha</th>
<th>Transport Density</th>
</tr>
</thead>
<tbody>
<tr>
<td>Brood stock (in breeding ponds)</td>
<td>4+</td>
<td>3–5 breeding groups (4 females to 1 male for each group)</td>
<td>1kg per 5l</td>
</tr>
<tr>
<td>Fry / C1</td>
<td>1</td>
<td>10,000–20,000 first feeding fry</td>
<td>1kg per 5l</td>
</tr>
<tr>
<td>C2</td>
<td>2</td>
<td>3000</td>
<td>1kg per 2.5l</td>
</tr>
<tr>
<td>C3/C4</td>
<td>3–4</td>
<td>500</td>
<td>1kg per 2.5l</td>
</tr>
<tr>
<td>Wintering ponds</td>
<td>3–4</td>
<td>4–8 carp /m²</td>
<td>1kg per 2.5l</td>
</tr>
</tbody>
</table>

35.3.7 | New

You must remove unwanted species by hand and cull them humanely.
35.4 Feeding carp

35.4.1 | New
You should develop local feed production systems in line with organic principles. Examples of these include producing seed cakes or culturing natural aquafeeds (including live feeds) in specialised ponds.

35.4.2 | New
The natural productivity of the production ponds should produce enough food for the fish.

35.4.3 | New
You should feed your carp with feeds that are by-products of food for human consumption.

35.4.4 | New
The fish must obtain at least 50% of their feed through foraging in the pond.

35.4.5 | New
You may use certified organic feeds to supplement the natural feed in the pond. You must calculate the maximum amount that you can feed as follows:

<table>
<thead>
<tr>
<th>Feed conversion ratio</th>
<th>Maximum feeding rate</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grain</td>
<td>Weight gain x 1.75 = kg feed</td>
</tr>
<tr>
<td>Protein feeds</td>
<td>Weight gain x 0.75 = kg feed</td>
</tr>
<tr>
<td>(legumes, oil cake)</td>
<td></td>
</tr>
</tbody>
</table>

Grain 3.5:1

Protein feeds (legumes, oil cake) 1.5:1
You may use the following feeds:

- organic grains: wheat, rye, oats and barley, and
- organic protein feeds: sunflower, pumpkin, pea, pelleted oilseed cakes.

You may use organic manure or compost to increase the pond’s natural productivity. You may use these either when the pond is newly stocked or as a top up during the growth seasons. You must include the details of how and when you fertilise ponds in the aquaculture management plan.

You must **not** use any feeds that we have not approved.
35.5 | Maintaining high stock welfare

35.5.1 | New

To avoid or to prevent health problems, you should:

- control the level and flow of water into ponds
- let ponds dry out and remove excessive mud where necessary
- carefully rake part of the pond substrate and treat with hydrated lime where possible.

35.5.2 | New

You may use:

- hydrated lime (Ca(OH)\(_2\)) at 200 kg per hectare
- calciferous lime (CaCO\(_3\)), and
- dolomite (Mg CO\(_3\)).

35.5.3 | New

With our permission, you may use:

- quick lime (CaO) at 150 kg per hectare
- hypochlorite.
35.6 Harvesting

35.6.1 New
With our permission, you may sell additional fish species that you rear in the pond as organic. You must rear them to the relevant parts of these carp standards.

35.6.2 New
You may only crowd stock, when necessary, for harvest, capture or treatment.
Processes in the chain between farm and consumer
Standards you must read with this chapter

1. The principles of organic production and processing
2. The certification process
41. Manufacturing

Processes in the chain between farm and consumer

40.1 Who these standards apply to
40.2 Principles of organic food processing
40.3 Do you need to be certified?
40.4 Equivalence
40.5 Importing
40.6 Record keeping
40.7 Genetic engineering
40.8 Composition
40.9 Approving products
40.10 Labelling
40.1 | Who these standards apply to

40.1.1 | Revised

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

- storage and warehouse units
- food manufacturers and food importers
- on-farm processors and packers
- packers and wholesalers
- retailers who process, pack or label their food, and
- caterers and restaurants.
40.2 Principles of organic food processing

40.2.1
In addition to the principles in chapter 1, we have defined more detailed principles of organic food processing. These principles reflect our underlying philosophy and set out the ideal to strive for. They guide our standards and should also guide your manufacturing practice.

40.2.2
Organic foods are wholesome, authentic, unadulterated and of high quality.

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

40.2.3
Organic foods are not fortified with added artificial nutrients, unless required by law.

40.2.4
The transformation of organic agricultural raw materials into food is easily traceable and kept separate from contamination.

40.2.5
New or novel technologies, ingredients and processes will not be applied automatically to organic food manufacturing.
40.2.6
There is no place for genetically modified organisms or their derivatives in organic food.

40.2.7
Emissions and pollutants are minimised at sites processing organic food and the processing site environment is conserved and respected.

40.2.8
Organic food packaging and transportation is minimised and environmentally responsible.

40.2.9
Labelling ensures transparency of information concerning the nature and ingredients of the food.

40.2.10
Social justice and rights and high standards of animal welfare are an integral part of the whole organic food production chain.

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

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

40.2.12 | New
You must not use forced or involuntary labour or child labour that interferes with their education.
40.2.13 | New

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

40.2.14 | New

If you have 10 or more employees you must have a policy that ensures you comply with legal requirements for human rights and labour relations.
40.3 | Do you need to be certified?

40.3.1 | Revised

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

40.3.2 | Revised

You need certification if you manufacture, trade, wholesale, distribute, store, break down, pack, repack, re-label or process organic materials out of sight of the final customer. This includes:

- wholesaling and storing products only, both packed and loose

  Note – this covers all wholesalers, storage premises, including warehouses and distribution centres. It applies to those storing products in bulk, and those storing products that are already packed and labelled for the final consumer. However you do not need certification if you sell directly to the end consumer or user, or are a warehouse owned by or operating under contract to retailers or a store attached to a retail operation

- collecting bulk products from many points, for example milk haulier
- supplying ingredients to others to process for you
- catering and food service
- on-farm processing and packing
- importing organic raw materials or processed products from outside the EU
- first consignees of organic raw materials from outside the EU, and
- seed and animal feed mills.
40.4 | Equivalence

40.4.1

You may use products certified with other organic certification bodies but they must meet equivalent standards to these. To check this we may:

- obtain verification from other certification bodies that equivalent standards are being met
- inspect and certify operators in third countries
- assess inspection reports by other certification bodies
- audit third country certifiers, or
- assess audit reports by IFOAM or other independent organisations.

40.4.2

We run the following international programmes:

- direct certification in third countries with no approved national or private certifier
- global partnership programme under the International Organic Accreditation Service (IOAS), our IFOAM accredited programme (please contact us for more details), and
- the National Organic Program (NOP) for exporting to the USA, under the United States Department of Agriculture (USDA).
40.5 Importing

40.5.1 You should:

• source locally to minimise imports
• import products certified under IFOAM approved programmes, and
• help and encourage local organic organisations overseas to set up their own certification body.

Importing from the EU

40.5.2 You may sell products certified as organic in the EU without further certification in the UK. However, you must be certified with us if you want to use our symbol.

Importing from third countries

40.5.3 To import organic products from outside the EU, you must make sure that:

• we or one of the other UK certifiers have certified you for these products
• every consignment has a ‘certificate of inspection’ (COI) from the certifier in the exporting country
• the relevant port health authority stamps the COI, and
• you keep these COIs for at least three years.

40.5.4 If you are the first consignee and not the importer, you must send the original import certificate to the importer and keep a copy for yourself.
40.5.5
You do not need import authorisations for imports from approved third countries.

Note – approved third countries:
- have production and inspection rules that are equivalent to Regulation (EEC) No 2092/91, and
- are listed, with their recognised certifiers, in the annex to Regulation (EEC) No 94/92 (please ask for this list or see our website).

Importing from non-approved third countries

40.5.6
You must have an import authorisation to import organic goods from countries outside the EU. You cannot get authorisation once the product is in the UK. The import authorisations are product and supplier specific.

40.5.7
To apply for import authorisation you must:
- get and complete an OB8 form from Defra (available from the Defra website), and
- send the completed form to Defra along with evidence (in English) that the product meets EU organic standards – Regulation (EEC) 2092/91 – and that these production and inspection standards will continue to apply. See the Defra website for more details.

40.5.8
You must apply to Defra to renew the import authorisation before it expires.
40.5.9

If you are an importer or first consignee, you must allow inspections by us, or other approved certifiers.

Note – the inspector will wish to see:

- the EC ‘certificate of inspection’ (COI)
- the import authorisation, and
- the first consignee’s name and address.

40.5.10

If we ask you must also provide full information on:

- where the products arrive in the EU, and
- where and how you will store the products.

40.5.11

You must sign our inspection report when the inspection is complete (and you are satisfied that its contents are accurate).

Note – we may pass this information to other EU certifiers, with your permission.

40.5.12

If you want to use the Soil Association symbol on imported products, we must license your business. The products and ingredients must meet our standards.

Note – to check this we may ask for more information, possibly including inspection reports translated into English.
40.6 | Record keeping

40.6.1
You must have paper or electronic records that prove the organic status of your products. Your records must cover all production stages and must contain the information we detail below.

40.6.2 | Revised
Your buying records must show:

• what and how much you bought, and
• from whom and when you received it.

Note – you must keep current copies of all of your suppliers’ trading schedules/certificates (which ever is applicable).

40.6.3 | Revised
For both organic and non-organic ingredients your goods in records must show:

• what has arrived, how much and from whom
• batch details or traceability code of incoming goods
• who transported it and the condition of the packaging, and
• your check of the organic status.

Note – see 40.10.46 for details of what you need to check.

40.6.4
Your production records must show:

• that you used the recipe we approved
• which batches of ingredients you used and how much
• what product you made and how much, and
• the date, time of production and traceability code of the finished product.
40.6.5
Your records must show that you:
• processed organic and non-organic products separately, and
• cleaned according to these standards before production.

40.6.6
Your goods-out records must show:
• what you sent out, who to and how much, and
• the batch code/traceability code of the finished product.

40.6.7 | Revised
Your financial records must show, as a minimum:
• the organic products’ sale value
• annual stocktake records, and
• quantities sold on a daily basis to the final consumer if applicable.

40.6.8 | Revised
You must respond to complaints received and keep a complaints register for your business. This must record:
• all complaints you make or receive, and
• any response to the complaint and the action taken.

40.6.9 | Revised
You must:
• keep paperwork to show that you operate the procedures effectively
• have a system to keep track of procedures and records to ensure they are correct and up to date, and
• stocktake at least annually.
40.6.10

You must:

• make all records available to our inspectors when they ask for them, and
• keep all records for at least five years.

Note – you can reduce inspection time by having all these records ready when our inspector arrives.

40.6.11 | Revised

Our inspectors must be able to use your records to check:

• how much organic produce you bought in
• how much you used
• how much product you produced, and
• how much you sold.

Note – the inspector will check that these quantities match. This is known as an input/output balance.

Residue testing

40.6.12

If you do any residue testing on organic products and get a positive result for any residue you must inform us of that result as soon as possible.

40.6.13

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

GMOs

40.7.1
You must not use genetically modified organisms (GMOs) in organic food processing. They do not fit with the principles of organic agriculture as they pose potential risks to the environment and human health. Also, once they have been released into the environment they cannot be recalled.

40.7.2
You must produce organic products without using GMOs or their derivatives.

40.7.3
You must not use any ingredients containing GMOs or their derivatives in organic food including:

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

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

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

40.7.5
Organic products must be free of contamination from GMOs, their derivatives and other contaminants. You must make sure you prevent contamination during production, processing, storage and transport.

40.7.6
If contamination occurs, or there is a risk of contamination, we may decide to withdraw certification from your crops or products, and suspend your licence while we investigate. We will decide if we can reinstate your licence on a case by case basis.

GM testing

40.7.7
If we feel there is a risk that organic food has been contaminated, we may need samples of products or ingredients to test for the presence of GMOs.

40.7.8
Analysis must be by the PCR method at 0.1% limit of detection.
Note – we will only use analysis when we consider the risks justify it. You may have to pay for these tests.

40.7.9
If you test any of your organic products and get a positive result, you must inform us of that result as soon as possible.
Composition

40.8.1

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

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

Legislation

40.8.2

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

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

40.8.3

You must use additives and processing aids only in ways allowed by the law and by these standards.

40.8.4

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

You may only use the following additives in organic foods. Many have specific conditions against them. You must only use the additive in line with the specific condition.

### Food additives, including carriers

<table>
<thead>
<tr>
<th>E no.</th>
<th>Name</th>
<th>Specific conditions</th>
</tr>
</thead>
<tbody>
<tr>
<td>E170</td>
<td>Calcium carbonates</td>
<td>All authorised functions except colouring</td>
</tr>
<tr>
<td>E270</td>
<td>Lactic acid</td>
<td>—</td>
</tr>
<tr>
<td>E290</td>
<td>Carbon dioxide</td>
<td>—</td>
</tr>
<tr>
<td>E296</td>
<td>Malic acid</td>
<td>—</td>
</tr>
<tr>
<td>E300</td>
<td>Ascorbic acid</td>
<td>—</td>
</tr>
<tr>
<td>E306</td>
<td>Tocopherol rich extract</td>
<td>Antioxidant in fats and oils (Vitamin E) (natural concentrate only)</td>
</tr>
<tr>
<td>E322</td>
<td>Lecithins</td>
<td>—</td>
</tr>
<tr>
<td>E330</td>
<td>Citric acid</td>
<td>—</td>
</tr>
<tr>
<td>E333</td>
<td>Calcium citrates</td>
<td>—</td>
</tr>
<tr>
<td>E250</td>
<td>Sodium nitrite</td>
<td>For curing meat</td>
</tr>
<tr>
<td>E252</td>
<td>Potassium nitrate (saltpetre)</td>
<td>For curing meat</td>
</tr>
<tr>
<td>E334</td>
<td>Tartaric acid (L(+)-)</td>
<td>—</td>
</tr>
<tr>
<td>E335</td>
<td>Sodium tartrate</td>
<td>—</td>
</tr>
<tr>
<td>E336</td>
<td>Potassium tartrate</td>
<td>—</td>
</tr>
<tr>
<td>E341a</td>
<td>Monocalcium phosphate</td>
<td>Raising agent for self raising flour</td>
</tr>
<tr>
<td>E406</td>
<td>Agar</td>
<td>—</td>
</tr>
<tr>
<td>E407</td>
<td>Carrageenan</td>
<td>—</td>
</tr>
<tr>
<td>E410</td>
<td>Locust bean gum</td>
<td>—</td>
</tr>
<tr>
<td>E412</td>
<td>Guar gum</td>
<td>—</td>
</tr>
<tr>
<td>E414</td>
<td>Arabic gum</td>
<td>—</td>
</tr>
</tbody>
</table>
### Specific conditions

- **E415** Xanthan gum
- **E422** Glycerol
- **E440a** Pectin
- **E500** Sodium carbonates
- **E501** Potassium carbonates
- **E503** Ammonium carbonates
- **E516** Calcium sulphate
- **E524** Sodium hydroxide
- **E551** Silicon dioxide
- **E941** Nitrogen
- **E948** Oxygen
- **E938** Argon

Other substances:
- **E220** Sulphur dioxide

### Sulphur dioxide

#### 40.8.7

For wine and cider only, you may use E220 sulphur dioxide, or E223 sodium metabisulphite or E224 potassium metabisulphite. The sulphur dioxide level in the wine at bottling must not be more than the following levels:

<table>
<thead>
<tr>
<th>Wine</th>
<th>$SO_2$ total (mg/l)</th>
<th>$SO_2$ free (mg/l)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Red</td>
<td>90</td>
<td>25</td>
</tr>
<tr>
<td>White/rose/cider</td>
<td>100</td>
<td>30</td>
</tr>
<tr>
<td>Sparkling</td>
<td>100</td>
<td>10</td>
</tr>
<tr>
<td>Dessert</td>
<td>250</td>
<td>70</td>
</tr>
<tr>
<td>Bag in box</td>
<td>155</td>
<td>55</td>
</tr>
</tbody>
</table>
### Flavourings

<table>
<thead>
<tr>
<th>40.8.8 Revised</th>
</tr>
</thead>
<tbody>
<tr>
<td>You may use natural flavouring substances and natural flavouring preparations only if:</td>
</tr>
<tr>
<td>• they are natural flavours as defined in regulation 88/388/EEC</td>
</tr>
<tr>
<td>• they are not made from GMOs</td>
</tr>
<tr>
<td>• they do not contain anything made from GMOs</td>
</tr>
<tr>
<td>• for liquid flavours, water, glycerol, vegetable oil and ethanol are the only carrier solvents used, and</td>
</tr>
<tr>
<td>• for extraction, water, glycerol, vegetable oil, ethanol and carbon dioxide are the only solvents used.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>40.8.9</th>
</tr>
</thead>
<tbody>
<tr>
<td>For each flavour you must submit our GMO and natural flavouring declaration forms for us to approve.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>40.8.10</th>
</tr>
</thead>
<tbody>
<tr>
<td>You must use flavours made from organic ingredients if you want to use the name of the flavour in the name of the product.</td>
</tr>
<tr>
<td>Note – for example, you must use an organic strawberry flavour in organic strawberry flavoured ice cream.</td>
</tr>
</tbody>
</table>

### Water

<table>
<thead>
<tr>
<th>40.8.11</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water that you use as an ingredient, for rinsing equipment or for washing produce, must be fit for drinking. You must tell us:</td>
</tr>
<tr>
<td>• where the water comes from, and</td>
</tr>
<tr>
<td>• how you treat the water and what you add to it.</td>
</tr>
<tr>
<td>Brewers must seek permission before Burtonising water for brewing.</td>
</tr>
</tbody>
</table>
Salt

40.8.12

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

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

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

Micro-organisms

40.8.13

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

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

Vitamins and minerals

40.8.14

You may only use vitamins, minerals and trace elements in organic products if the law requires you to.

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

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

### Colourants for cheese

40.8.16

You may add water-extracted annatto to Red Leicester and Double Gloucester.

### Processing aids

40.8.17  Revised

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

### Processing aid

<table>
<thead>
<tr>
<th>Name</th>
<th>Specific conditions</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water</td>
<td>—</td>
</tr>
<tr>
<td>Calcium chloride</td>
<td>Coagulation agent</td>
</tr>
<tr>
<td>Calcium carbonate</td>
<td>—</td>
</tr>
<tr>
<td>Calcium sulphate</td>
<td>Coagulation agent</td>
</tr>
<tr>
<td>Calcium hydroxide</td>
<td>Treatment of maize for tortilla chip and sugar production</td>
</tr>
<tr>
<td>Magnesium chloride (or nigari)</td>
<td>Coagulation agent</td>
</tr>
<tr>
<td>Potassium carbonate</td>
<td>Drying of grapes</td>
</tr>
<tr>
<td>Carbon dioxide</td>
<td>—</td>
</tr>
<tr>
<td>Nitrogen</td>
<td>—</td>
</tr>
<tr>
<td>Ethanol</td>
<td>Solvent</td>
</tr>
<tr>
<td>Tannic acid</td>
<td>Filtration aid</td>
</tr>
<tr>
<td>Egg white albumen</td>
<td>—</td>
</tr>
<tr>
<td>Casein</td>
<td>—</td>
</tr>
<tr>
<td>Gelatin</td>
<td>—</td>
</tr>
</tbody>
</table>
## Name

<table>
<thead>
<tr>
<th>Name</th>
<th>Specific conditions</th>
</tr>
</thead>
<tbody>
<tr>
<td>Isinglass</td>
<td></td>
</tr>
<tr>
<td>Vegetable oils</td>
<td>Greasing or releasing or anti-foaming agent</td>
</tr>
<tr>
<td>Silicon dioxide gel or colloidal solution</td>
<td></td>
</tr>
<tr>
<td>Activated carbon</td>
<td></td>
</tr>
<tr>
<td>Bentonite</td>
<td></td>
</tr>
<tr>
<td>Diatomaceous earth</td>
<td></td>
</tr>
<tr>
<td>Perlite</td>
<td></td>
</tr>
<tr>
<td>Hazelnut shells</td>
<td></td>
</tr>
<tr>
<td>Beeswax</td>
<td>Releasing agent</td>
</tr>
<tr>
<td>Carnuba wax</td>
<td>Releasing agent</td>
</tr>
<tr>
<td>Sodium carbonate</td>
<td>Sugar production</td>
</tr>
<tr>
<td>Sodium hydroxide</td>
<td>Sugar production</td>
</tr>
<tr>
<td>Sulphuric acid</td>
<td>Sugar production</td>
</tr>
<tr>
<td>Isopropanol (propan-2-ol)</td>
<td>In the crystallisation process in sugar preparation (until 21 December 2006)</td>
</tr>
<tr>
<td>Citric acid</td>
<td>Oil production and hydrolysis of starch</td>
</tr>
<tr>
<td>Rice meal</td>
<td></td>
</tr>
</tbody>
</table>

#### 40.8.18

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

- are normally used as processing aids
- are not genetically modified
- in the case of enzymes, are not made by GMOs, and
- do not contain detectable GM DNA from the substrates used to grow the micro-organisms.
40.8.19

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

Edible fruits, nuts and seeds:

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

Edible spices and herbs:

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

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

40.8.20

Fats and oils from plants may be used in non-organic form with the following exceptions which must be organic:

- cocoa (*Theobroma cacao*)
- coconut (*Cocus nucifera*)
- safflower (*Carthamus tinctorius*)
- olive (*Olea europaea*)
- sunflower (*Helianthus annus*)
- palm (*Elaeis guineensis*)
- rape (*Brassica napus, rapa*)
- sesame (*Sesamum indicum*)
- soya (*Glycine max*).
40.8.21
Fats and oils, whether organic or non-organic, must not be chemically modified.

40.8.22
The EU realises that the following products are not yet available in organic form. You may use them in non-organic form.

Sugars and starches from cereals and tubers:

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

Miscellaneous products:

- pea protein (*Pisum* species), and
- kirsch made from fruits as a flavouring as explained in 40.8.8.

40.8.23
Sugars and starches, whether organic or non-organic, must not be chemically modified.

40.8.24
The EU considers the following animal products are not yet available in organic form. You may use them in non-organic form:

- aquatic organisms, which have not been farmed and which are allowed in non-organic food
- gelatin
- whey powder, and
- natural sausage skin casings.
If you cannot find an organic ingredient, and the ingredient is not listed in 40.8.19–40.8.24, you may seek a derogation to use it as non-organic. You must:

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

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

Irradiation

You must not use non-organic ingredients that have been irradiated.
40.9 Approving products

40.9.1 Revised
Before you market your products as organic or in-conversion, we must have approved them and listed them on your trading schedule. You must send us a SA Certification-format specification for each product detailing:

- product name
- all ingredients, additives and processing aids
- their organic, non-organic or wild harvested status
- licensed or unlicensed suppliers, and their certifiers, and
- details of the production process.

40.9.2
For products with one ingredient you must send us a single ingredient specification form (SIPS). For products with more than one ingredient use a multi-ingredient specification form (MIPS).

40.9.3
If you wish to change your product specification, such as using a new supplier or different ingredient, you must send us an updated specification. We must approve any change to specification before you market the product.
40.10 Labelling

40.10.1

You must comply with these labelling standards for:

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

40.10.2

Your labels must:

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

Approving your artwork

40.10.3 | Revised

You must send us draft copies of your labels, promotional material, catalogues and websites for us to approve before you print or publish them. This includes any claims you make about your packaging on the label (for example, ‘Green Claims’, and the labelling of compostable and biodegradable materials). We will check they comply with these standards and are accurate, clear and not misleading. We will inform you of any changes that you need to make.

We can only finally approve your products when we have also approved the label.

If you print artwork without our written approval and it does not comply with these standards, we may ask you to reprint it.
**Products with 95–100% organic ingredients**

**40.10.4**

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

- at least 95 per cent (by weight) of the agricultural ingredients as organic, and
- only non-organic ingredients and processing aids listed in section 40.8.

**Example: fruit yoghurt**

*(ingredients per kg)*

<table>
<thead>
<tr>
<th>Agricultural ingredients</th>
<th>Non-agricultural ingredients</th>
</tr>
</thead>
</table>
| Organic yoghurt (made with organic milk plus starter culture only): 850g | • Pectin  
(permittet additive): 20g |
| Organic fruit: 50g | • Citric acid  
(permittet additive): 5g |
| Organic sugar: 50g |   |
| Non-organic waxy maize starch (permitted non-organic agricultural ingredient): 25g |   |

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

\[
\frac{(850+50+50)}{(850+50+50+25)} \times 100 = 97.4\%
\]

Therefore this product contains over 95% organic agricultural ingredients so you can label it as organic. Note that you exclude the pectin and citric acid from the calculation.
**Products with 70–95% organic ingredients**

40.10.5

You must label products where 70–95% of the agricultural ingredients are organic with one of the following phrases:

- ‘X per cent of the agricultural ingredients are produced in accordance with the rules of organic production’
- ‘made with X per cent organic agricultural ingredients’, or
- ‘product containing X per cent organic agricultural ingredients’.

40.10.6

The phrase must be in the same visual field as the sales description, but not more prominent. You must identify the organic and non-organic ingredients in the ingredient panel using the same colour, size and style of lettering for both.

**Example: herbal capsules**

(ingredient weight per 100g of finished capsule)

<table>
<thead>
<tr>
<th>Agricultural ingredients</th>
<th>Non-agricultural ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td>• Organic herbs:</td>
<td>75g</td>
</tr>
<tr>
<td>• Non-organic herbs</td>
<td></td>
</tr>
<tr>
<td>(non-organic agricultural ingredient for which</td>
<td></td>
</tr>
<tr>
<td>derogation has been granted):</td>
<td>2g</td>
</tr>
<tr>
<td>• Vegetarian capsule</td>
<td></td>
</tr>
<tr>
<td>(permitted non-organic agricultural ingredient):</td>
<td>21g</td>
</tr>
<tr>
<td>• Calcium sulphate carrier</td>
<td></td>
</tr>
<tr>
<td>(permitted additive):</td>
<td>2g</td>
</tr>
</tbody>
</table>

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

\[
\frac{75}{(75+2+21)} \times 100 = 76.5\%
\]
Therefore you can label this product as, for example ‘made with 76% organic agricultural ingredients’. Note that you exclude the calcium sulphate carrier from the calculation.

**Labelling in-conversion products**

**40.10.7 | Revised**

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

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

The label must:

- **not** mislead the consumer that the product is organic
- **not** include the Soil Association symbol, and
- include the wording ‘product under conversion to organic farming’. This must not be more prominent in colour, size and style of lettering than the sales description of the product. The words ‘organic farming’ must **not** be more prominent than the words ‘product under conversion to’.

Note – you may use the wording ‘Soil Association approved organic conversion’.

**Identifying organic ingredients**

**40.10.8**

Your labels must identify the organic and non-organic ingredients in the ingredient panel.
Your retail labels must include a reference to the method of agricultural production in addition to the term ‘organic’. This makes it clear that the term ‘organic’ relates to a method of agriculture.

Note – for example, you could use the phrases, ‘organically grown’, ‘product from an organic farm’, ‘produced under organic standards’ and for livestock products ‘organically reared’ or ‘organically farmed’.

Identifying the certifier

Your labels must include the code of the certifier who licenses the company that applies the labels. If that certifier is us, you must use our code, ‘organic certification UK5’.

If it is another certifier, then you must use their code, even if the label also has the Soil Association symbol. For example, if an Ecocert licensee in France labels a product with the Soil Association symbol, the product must have the Ecocert code ‘FR-AB-01’ and not ‘organic certification UK5’.

If the company applying the label is based outside the EU, even if we certify it, your labels must not use ‘organic certification UK5’. Only products we certify in the UK can use this code. However, your label must identify us as the certifier. This can be by using our symbol or listing our name, e.g. ‘certified by Soil Association Certification Limited’.

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

**40.10.14**
For multi-ingredient products, you should declare the country of origin of the main ingredients.

Note – ‘country of origin’ is the country where the ingredient was grown.

**40.10.15**
For single ingredient products (such as fruit juice, oats, lamb), your labels must show the country of origin. If there is more than one country of origin the term ‘imported’ or ‘produce of more than one country’ may be used.

If the product is from your own farm and the label indicates this, then you do not have to add the country of origin separately.

**Clear labelling**

**40.10.16**
Your label should list:

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

**40.10.17**
If your company trade name includes the word organic, you must **not** use that on labels of non-organic products. For example, you could not use the name ‘Brown Farm Organics’ on non-organic products.
40.10.18
If you produce organic and non-organic lines in the same range, you must ensure that the packaging is sufficiently distinguished (for example by colour, design or wording) to prevent confusion.

40.10.19
Your labels must list all ingredients, including ingredients of ingredients, in descending order by weight.

40.10.20
Your labels must list vegetable oils and starches individually, for example, rapeseed oil (to help consumers with allergies), and any additive used as an emulsifier or stabiliser.

Note – we recommend you list every single ingredient, even if labelling regulations state that it is not necessary.

40.10.21
If your product contains more than one ingredient, the ingredient panel must list all ingredients, unless legally exempt. For example, if herbs and spices make up less than 2% of the finished product, their ingredients do not have to be identified individually. However, you must still identify all non-organic ingredients.

40.10.22
Your labels/packaging must display a traceability code, such as batch or date code.

Labelling claims

40.10.23
If you make a claim on your label then you must be able to substantiate it.
Your sales description and product name must accurately describe the product.

Note – for example if:

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

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

Note – you could use the phrase, ‘100 per cent of the agricultural ingredients are organic’.

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

Note – we suggest you use:

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

You must not use phrases such as ‘pesticide free’ unless you can prove this, if challenged.
Note – we suggest you use:

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

40.10.28 | Revised

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

Labelling vitamins and flavours

40.10.29

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

40.10.30

If you use E300 ascorbic acid as an additive (e.g. as an acidity regulator or antioxidant), you must label it as ‘E300 ascorbic acid’. You cannot label it as ‘vitamin C’.

40.10.31

Similarly, if you use E306 tocopherol as an additive (e.g. as an antioxidant), you must label it as ‘E306 tocopherol’. You cannot label it as ‘vitamin E’.

40.10.32

However, if fortification of your product is legally required, you can label the additives as, for example, ‘vitamin C’ or ‘vitamin E’.
If you use natural flavourings, you must label them as ‘natural flavourings’ in the ingredients panel.

**Labelling juices**

You must **not** label fruit juice made from concentrate as ‘pure’.

If your fruit juice is made from concentrate, you must include the phrase ‘juice from concentrate’, in the same visual field as the sales description.

Your label must also include the wording:

‘This organic X juice has been made by squeezing fresh XX and removing some of the water to form concentrated juice prior to shipment. On arrival water is replaced to restore the juice to its original strength.’

**Fish labelling**

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

For a multi-ingredient product you must refer to farmed fish somewhere on the label.
40.10.39
You must **not** label wild harvested fish and shellfish as ‘organic’.

### Labelling for retailers, restaurants and farm shops

40.10.40
You must display your certificate of registration.

Note – provided you display your certificate, you do not need to label any loose produce with the certification code ‘organic certification UK5’. You also do not need to include a reference to the method of production.

40.10.41
If you sell loose organic products, you must label them clearly and separate them from any non-organic product to prevent confusion (or contamination).

40.10.42
If you pack or re-label organic products you must comply with the labelling standards.

### Labelling for box schemes

40.10.43
If you have a box scheme selling direct to the end consumer, you must:

- include your company name and address on the box, or on accompanying paperwork
- refer to Soil Association Certification Limited with our name or our symbol or use ‘organic certification UK5’
- not use our symbol on the box or paperwork if your boxes contain more than half in-conversion produce, and
- wrap and label in-conversion produce separately from organic and make sure that it is identified on paperwork. Please see 40.10.7.
If you sell boxes to another company you must label the box as organic and use our reference code ‘organic certification UK5’.

Labelling of bulk and wholesale products

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

Revised

If you send an organic product to another company, including retailers, wholesalers and other licensees for further processing, packing or relabelling then you must label it with:

- your company name and address, and owner or seller of the product if different
- the name and organic status of the product
- the certifier code, and
- a traceability code.

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

Dispatch documentation

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

Note – if your company name includes the word organic, this is not enough to indicate that the product is organic.
Manufacturing
Standards you must read with this chapter:
Chapter 1. The principles of organic production and processing
Chapter 2. The certification process
Chapter 40. Processes in the chain between farm and consumer

Manufacturing

41.1 General requirements
41.2 Processing
41.3 Plant and equipment
41.4 Incoming goods
41.5 Storage and warehousing
41.6 Packaging
41.7 Transport
41.8 Cleaning and hygiene
41.9 Pest control

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

Organic integrity

41.1.1
You must:

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

41.1.2
You must only use agricultural ingredients that comply with these standards.

41.1.3
You should follow ISO 9000/BRC procedures or equivalent in your paperwork, quality control and work processes.

41.1.4
If you process organic products rarely you must tell us so that we can arrange an inspection that coincides with one of your production dates. You must inform us one month before any production date.

Note – ‘rarely’ means less frequently than every two months.
Training and staffing

41.1.5
You must ensure that those involved in processing organic food:

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

41.1.6
If you have 10 or more employees you must have a policy that ensures you comply with legal requirements for human rights and labour relations.

We may withdraw your certification if working conditions do not meet legal requirements or the Universal Declaration of Human Rights.

Note – in any case you should comply with the Universal Declaration of Human Rights (www.un.org/rights) and the core standards of the International Labour Organisation (www.ilo.org).

Complying with legislation

41.1.7
You must make sure your organic business meets all relevant statutory requirements. This includes requirements about:

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

Processing methods

41.2.1
You should:

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

41.2.2
When you make an organic product you must use only the following methods:

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

41.2.3
You must not irradiate organic products or use products that have been irradiated.

Separation

41.2.4
You must keep organic products and non-organic products separate at all stages.

Note – in some cases, we may require that you produce organic foods on a site or in a building or with equipment that handles only organic food.
41.2.5
If you process organic and non-organic products at the same site you must minimise the risk of contamination.

You must:

• process organic products separately from non-organic products
• clean, only in ways we allow, the plant and equipment you use to make organic products before you start processing, and
• finish the whole run of organic products before you start to process non-organic products.

Fruit and vegetables

41.2.6
If you pack fruit and vegetables, you must use separate packing machinery and equipment only for organic produce.

If you do not have dedicated machinery we may allow you to use non-dedicated for up to a year. In this case you must send us a plan that explains when and how you will dedicate plant and equipment to organic production. We will also do at least one extra inspection each year to check that you are keeping the organic products separate from non-organic.

Note – this applies to trimming, washing and packing of fresh fruit, vegetables and herbs only. It does **not** apply to preparing fruit and vegetables for freezing, drying, canning or other processing.

Note – this standard is currently under review.

41.2.7
You may use ethylene only to ripen bananas.

Note – you should ripen fruit naturally.
41.2.8

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

- only use products listed in standard 40.8.6
- only use products that are allowed by law, and
- submit details of the washes for our approval before use.

41.2.9

You must **not**:

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

Honey

41.2.10 | Revised

You must:

- use temperatures under 60ºC to liquefy organic honey
- hold honey for less than six hours at this temperature, and
- have procedures in place to ensure that the honey does not remain above 50ºC for more than eight hours.

41.2.11 | New

You must **not**:

- pasteurise organic honey
- use heat exchangers or warm rooms operating over 65ºC, or
- sell baker’s honey or filtered honey as organic.

Note – ‘baker’s honey’ and ‘filtered honey’ come from the Honey Regulation (2003). Bakers honey is only fit for processing. Filtered honey refers to the use of fine filters that prolong shelf life.
Dairy

41.2.12
Ultra Heat Treated drinking milk (UHT): if you want to use UHT drinking milk as an ingredient in other products you must give us justification for this and clearly label its use.

Baking

41.2.13
If you use the same tins or prover pockets for organic and non-organic products, you must:

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

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

Yeast for baking

41.2.14
Note – this is a standard for the production of organic yeast for baking. This is not a standard for the organic production of other products involving micro-organisms. However, we may consider these in future.

To produce organic yeast, you must culture it on a substrate of at least 95% certified organic origin. The remaining 5% may be of non-organic origin as defined in paragraphs 40.8.19.
If you use enzymes or other micro-organisms in the process of manufacturing the organic yeast, you must use them from a certified organic source, if that is available.

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

The seed yeast that you use may be non-organic, but it must not contain or be produced using genetically modified organisms.
41.3 | Plant and equipment

41.3.1
You should use buildings and machinery for your organic processes that:

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

41.3.2
Any material that will come into contact with organic food must be:

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

41.3.3
You must make sure that epoxy lined and non-stick vats and containers are not damaged or worn to the extent that they could contaminate the organic product.

41.3.4
You must not use aluminium equipment if the organic food or drink is:

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

41.3.5
You must not use lead containers to store or process organic foods.
41.4 Incoming goods

41.4.1 Revised

You must:

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

41.4.2

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

41.4.3

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

• get written confirmation from the supplier
• send it back
• sell it as non-organic, or
• use it in non-organic products.
41.5 | Storage and warehousing

41.5.1

You must:

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

41.5.2

You should keep storage records including:

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

41.6.1 | New
When selecting packaging, you will be taking into account factors such as: presenting your product in optimum condition, safety and hygiene, security and integrity, cost, production processes, and market requirements.

Packaging of organic products should also meet the best possible environmental practice; consumers expect this too. Therefore, you should consider the environmental impacts of your packaging alongside these factors.

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

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

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

- containing
- protecting
- preserving
- handling
- storage
- delivery
- labelling
- marketing, and
- presentation of your products.
Note – we include bulk bins but not transport pallets in this definition.

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

41.6.5 | Revised

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

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

41.6.6 | Revised

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

41.6.7 | Revised

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

41.6.8 | New

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

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

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

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

41.6.9 | New

You must review your packaging against standard 41.6.8 at least every three years and be able to demonstrate that you have done this, for instance at your inspection.
41.6.10  |  New

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

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

41.6.11  |  New

If you use bleached paper or cardboard, it must be Totally Chlorine Free (TCF). Recycled paper must be Process Chlorine Free (PCF).

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

41.6.12  |  New

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

- unlacquered aluminium foils if the food is acidic (with a pH less than or equal to 4.5) or salty (containing more than 2% salt)
- coatings, dyes or inks that contain phthalates if they will be in direct contact with foodstuffs
- polyvinyl chloride (PVC)

  Note – you may use other chlorinated plastics, such as PVdC

- materials or substances that contain, have been derived from, or manufactured using, genetically modified organisms or genetically engineered enzymes
- synthetic coatings for cheese if they contain fungicides
- wood that has been treated with preservatives

  Note – this includes bulk bins but not transport pallets.

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

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

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

For any compostable or biodegradable primary packaging (other than paper, cardboard and wood) that you use, you must:

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

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

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

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

Note – for guidance, please refer to chapter 9 of the Soil Association packaging guide.
41.6.17  | New

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

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

41.6.18  | New

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

41.7.1
Organic food should be produced locally. This can reduce energy use and the need to conserve freshness artificially. It may also promote greater contact and understanding between farmers and consumers.

41.7.2
You should:
- try to identify local suppliers and local markets for organic products
- avoid air freight where possible
- reduce the need for transport, and
- use, manage and maintain transport so that it uses as little energy as possible.

41.7.3 | Revised
To prevent contamination, mixing or substitution of organic with non-organic products you must:
- transport organic goods in closed packaging or containers
- transport organic goods in vehicles that are suitable for them, and
- make sure the loading equipment and the vehicles are clean and have been cleaned only in ways we allow in these standards
- record results of all the checks you make.

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

41.7.5
If you wish to mix milk from different farms in tankers, or to transfer milk from one tanker to another you must be licensed to do this.
41.8 Cleaning and hygiene

41.8.1 Revised

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

41.8.2

You may use:

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

41.8.3

You must:

- clean all surfaces that may be in contact with organic products before the start of production
- clean throughout the production process to prevent build up of residues or micro-organisms that could contaminate the product
- always rinse off remaining disinfectants and sanitisers with water (treated to drinking water standards) to prevent residues left on the surface contaminating the organic food, and
- only use alcohol wipes that do not leave any residue after the alcohol has evaporated.
41.8.4

You must **not**:

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

41.8.5

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

**Bleed runs**

41.8.6

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

41.8.7

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

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

Note – you may only use the bleed/purge material for one bleed run/purge.
Storing cleaning materials

41.8.8
You must:

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

Cleaning schedule

41.8.9
You must keep a cleaning schedule that includes:

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

41.8.10
You must keep records of cleaning which a responsible person must sign and which show that:

• you cleaned all equipment before organic production
• the clean was done according to the schedule, and
• you complete a final rinse of all surfaces rinsed with drinking standard water.
41.9.1

Pest control in organic production areas should prevent birds, rodents, insects or other pests contaminating organic foods.

Pest control should aim to prevent infestation rather than treat it.

41.9.2

You should ensure that pest control substances:

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

41.9.3

You must:

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

41.9.4

You must:

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

41.9.5
To stop birds, rodents and insects coming in to the buildings you should use barriers such as:

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

41.9.6
To prevent infestations in organic areas you may use:

- desiccant dusts such as diatomaceous earth and amorphous silica, preferably from naturally occurring sources
- electric flying insect control units, with shatterproof tubes that are changed at least annually
- tamper resistant bait stations that contain legally approved pesticides
- sticky boards for insects, and
- pheromone traps (monitoring only).

Infestations in organic products

41.9.7
If you find infestation in organic products, on sacks and containers or in areas handling organic products, the only control methods you may use are:

- carbon dioxide or nitrogen
- freezing and heating
- vacuum treatment, or
- desiccant dusts, such as diatomaceous earth or amorphous silica.
41.9.8

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

41.9.9

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

Infestations in areas used for organic products

41.9.10

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

41.9.11

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

41.9.12 | Revised

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

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

41.9.13
With our permission, you may use synthetic pyrethroids, but only in sealed units such as electric motor housings, electronic panel cupboards, pipe ducts and ductwork.

41.9.14
Methyl bromide is to be phased out as it is an ozone-depleting chemical. You may not use it to treat organic products or to fumigate premises which will be used for organic products.

41.9.15
If you handle non-organic products that have been fumigated with methyl bromide you must ensure that any equipment which is used with this product is cleaned thoroughly before it is used for organic products.

41.9.16
With our permission, you may use glue boards for rodents. You must:
• provide evidence to show that other methods of trapping have failed or are not appropriate, before you use glue boards, and
• check rodent glue boards at least daily, as required by the British Pest Control Association code of practice.
Infestations in areas not used for organic products

41.9.17
You may use other insecticides and rodenticides in non-organic areas, providing they are not near an area where you process organic products. Many such products are volatile and may migrate. This includes areas such as:

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

Getting our permission

41.9.18
Where you require our permission to use a substance, you must contact us in writing, with the following information:

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

41.9.19
In emergencies, if you cannot contact us before the treatment, you must send us all the details above, within two working days.
41.9.20
You must keep copies of permissions so that our inspector can see them.

**Keeping records**

41.9.21
A nominated employee or registered contractor must do regular checks of hygiene, proofing and pest levels.

41.9.22
You must keep records of:

- what pests you have found
- what chemicals, methods and equipment you used on them
- who did the treatment, when and which area or equipment was treated, and
- what precautions you took to prevent contamination of organic products.
Abattoirs and slaughtering
Standards you must read with this chapter:

Chapter 1. The principles of organic production and processing
Chapter 2. The certification process
Chapter 40. Processes in the chain between farm and consumer
Chapter 41. Manufacturing

**Abattoirs and slaughtering**

42.1 General requirements
42.2 Record keeping
42.3 Training
42.4 Quality management system
42.5 Animal welfare
42.6 Unloading
42.7 Lairage
42.8 Stunning, killing and slaughtering
42.9 Stunning and killing methods
42.10 Processing
42.11 Producers delivering organic livestock
42.1 General requirements

42.1.1
These standards apply to anywhere where animals are slaughtered for human food. They cover the handling of the live animal from arrival, through the slaughtering process, to dressing and to chill. They do not cover cutting and further meat processing since these may be separate operations. If you cut and pack meat you should refer to the general standards for organic farming and production.

42.1.2
You must comply with all current and relevant legislation concerning the buildings, the equipment, the operation of the premises and your handling of the animals and their products.

42.1.3
You must:

• slaughter and dress hygienically, and
• have a hazard analysis critical control point (HACCP) plan in place which covers all food safety issues.

42.1.4
You must be able to identify organic animals and organic products at all stages from when they arrive to when they leave.

42.1.5
If animals are killed in a third country we will make sure that the slaughter is done according to these standards or equivalent. To do this we may need to see inspection reports for the abattoir.
42.2 | Record keeping

42.2.1
You must keep all records listed in section 40.6 of these standards.

42.2.2
You must also keep the following information:

- identification of animals that arrived and species
- where they came from and how many came in the same load, and
- the organic status of the animals and their age.

42.2.3
You must also record that you have checked whether the animals were organic. This must include checking that the farm from where they came was certified and that they have a current certificate for that species of animal.

42.2.4  | Revised
SA Certification licensed farms must supply a livestock to slaughter form with each batch of animals delivered. You must check that this form is supplied, complete it and pass it on with the carcasses. Non-SA Certification licensed farms do not have to use these forms, in which case you must check that each animal is listed as organic on the delivery note.

Note – we can provide up to date information on the organic status of our licensees.
Transport records

42.2.5
You must keep the following records about transport of organic animals:

• the time the animals were loaded
• when they arrived at the abattoir and when they were unloaded
• any deaths or injuries, and
• whether there were any problems with the transport that affected animal welfare and what you have done about it.

Feed records

42.2.6
You must keep records listing any feed you have given to organic animals at the abattoir.

Processing records

42.2.7
You must keep records of the kill number, kill date and weight of each carcass.

Goods out

42.2.8
You must keep records that indicate who you sent each load of organic meat to. They must refer to the delivery note or invoice and be able to confirm that the meat is organic.
Maintenance records

42.2.9
You must keep records of all maintenance and testing you do on stunning and killing equipment.

Cleaning and pest control records

42.2.10
You must also keep records of cleaning and pest control as described in sections 41.8 and 41.9 of these standards.
42.3 | Training

42.3.1
You must have a training programme that includes meat hygiene, organic integrity and animal welfare.

42.3.2
You must keep records of all training for all operators.
Note – the training programme should be validated where possible and should include:

• induction training – you should give this to any new employee
• further training – training specific to the job, for example training to check certificates. For example animal welfare officer (AWO) or hazard analysis critical control point (HACCP) team
• refresher training – you should provide this at least every two years, and
• retraining – to take place if there are problems with current practices or where you introduce new procedures or equipment or when there is new legislation.
42.4 | Quality management system

42.4.1
You must have an effective, documented quality management system.

42.4.2
You must review it at least every year and update it where necessary. It must include:

- product traceability
- meat hygiene, and
- animal welfare.

42.4.3
You should review the unloading, lairage and handling systems in the slaughterhouse every year. The review should assess the existing systems and identify where modifications or changes may be necessary to ensure you meet animal welfare needs and the requirements of any new legislation.

42.4.4
You should inspect the unloading, lairage and handling systems every month.

42.4.5
You should keep the following records of the results of these inspections:

- who did the inspection and when
- what you found
- what you did to correct any problems, and
- who did the corrective work and when.
42.4.6

In particular your quality system should include how you maintain organic integrity, meat hygiene and animal welfare. It should use HACCP and other appropriate measures and procedures.

42.4.7

You must have your quality system documents available for our inspector.
42.5 | Animal welfare

42.5.1

You should make sure that:

• pre-slaughter handling facilities and the general environment minimise stress.
• your staff are competent, well trained and caring, and
• your equipment is the right equipment for the job.

Dirty animals

42.5.2

You should not need to clean or clip dirty animals at the abattoir. Animals should arrive from the farm clean. Standard 42.11.1 says that farmers must send animals only in categories 1 & 2 of the Meat Hygiene Service (MHS) clean livestock policy.

Staff

42.5.3

You must make sure that when live animals are at the abattoir there is always someone present who is responsible for animal welfare. They must have the training, competence and authority to take any action necessary to ensure welfare. This may be:

• a senior member of staff appointed as the animal welfare officer, or
• yourself as the occupier or operator of the abattoir.
42.5.4
You must hold and keep up to date a detailed list of Meat Hygiene Service (MHS) licensed slaughterers who work at the abattoir. You must:

• update this list as soon as staff change
• include the names of fully licensed slaughterers and those who have provisional licences
• include the species and equipment that each person is licensed for, and
• have this list available to show our inspector.

Complaints

42.5.5
You must:

• respond to animal welfare concerns that any enforcement agency raises
• record details of these concerns on your complaints register, and
• record what action you took and when.
42.6 Unloading

42.6.1
You must operate a planned arrival system so that you can unload animals as soon as they arrive at the abattoir.

Note – you should be able to show that you liaise with farmers and transporters to make sure the animals leave the farm and arrive at the abattoir on time. You should aim to keep the journey time as short as possible.

42.6.2
If there is an unavoidable delay which means that animals or birds stay in the containers or vehicles they were transported in, you must make sure that they have shade, shelter, ventilation and drinking water, and you must supervise their welfare.

42.6.3
You must ensure that a suitably trained, competent member of staff oversees the unloading of every animal, including those delivered out of normal working hours.

42.6.4
You must unload animals that are not in containers using an unloading bay. These must be fit for purpose. In particular:

• when the tailboard of any vehicle (lorry or farm trailer) is on the bay it must be level or have the minimum possible incline
• side gates must be strong and secure
• floors must be non slip
• there must be no distractions, and
• there must not be immediate right-angled turns.
42.7 Lairage

42.7.1
In the lairage, you must:

• label pens holding organic animals to show that the animals are organic
• make sure that animals can always see others, and
• keep fractious animals apart from others to prevent them causing injury.

Note – horned cattle are not necessarily fractious and therefore it may be better to keep them in their identified social groups with sufficient extra space.

42.7.2
In the lairage, you must not:

• mix organic and non-organic animals in the same pen or in the slaughter area
• put animals from different transport groups together, unless they are from pre-identified social groups that were only segregated in transport
• keep animals on their own before slaughter, unless absolutely necessary.

42.7.3
To reduce stress and allow recovery when animals arrive, you must give them access to clean water and comfortable conditions.

42.7.4
During lairage, you must:

• check the conditions regularly
• record temperature where you use water sprays for pigs.
42.7.5 | Revised

You must not use undue force or electric goads to move animals.

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**Waiting and overnight lairage**

42.7.6

If animals have to wait before slaughter you must:

- give drinking water and adequate bedding and space for the animals to lie down from when they arrive, if they are going to wait for more than six hours, and
- also give organic feed, if they are going to wait more than 12 hours.

Note – mesh or slatted floors are acceptable for animals waiting less than six hours. You may put bedding over the mesh or slatted floor. We may approve types of mesh floors that are proven to have equivalent welfare benefits to straw bedding.

Note – this standard is under review.

42.7.7

You may arrange to receive animals the evening before slaughter if you are killing them first the following morning.

42.7.8

You must not arrange to receive poultry the evening before slaughter.
42.8 | Stunning, killing and slaughtering

42.8.1
Live animals should not be able to see the stunning and slaughter processes.

Note – we recognise that some animals are easier to handle and less stressed if stunning occurs in groups. However no livestock should witness the sticking/bleeding process.

42.8.2
The stunning process must:

• cause instantaneous unconsciousness and insensibility, or
• induce unconsciousness without distress, and
• maintain unconsciousness until the animal dies.

42.8.3
You must **not** slaughter animals without pre-stunning.

42.8.4
You must restrain animals effectively for stunning or killing, but you must **not**:

• cause any injury, pain or distress, or
• restrain them unless you will be stunning or killing them immediately.

42.8.5
Except for poultry, you must render animals unconscious before shackling and hoisting.
42.8.6
For all the stunning and killing equipment, you must:

• have in place an effective cleaning and maintenance schedule based on the manufacturers’ instructions
• appoint suitably trained and competent staff to clean and maintain them, and
• keep adequate manual back-up or reserve equipment at the point of slaughter ready for use in case of emergency or breakdown.

42.8.7
You must not use tenderising substances on live animals.

Cattle

42.8.8
You must only stun or kill cattle with:

• penetrative captive-bolt
• electrocution, or
• free bullet.

Sheep

42.8.9
You must only stun or kill sheep with:

• penetrative captive-bolt
• electronarcosis
• electrocution, or
• free bullet.
## Pigs

### 42.8.10

You must only stun or kill pigs with:

- electronarcosis
- electrocution
- free bullet, or
- penetrative captive bolt. You can only use this for pigs in emergency or for back-up.

### 42.8.11

With our permission, you may stun or kill pigs with carbon dioxide. However we will need to inspect this first to satisfy ourselves that any welfare advantages outweigh the disadvantages in your system.

## Deer

### 42.8.12

You must only stun or kill deer with:

- penetrative captive-bolt, or
- free bullet.

## Poultry

### 42.8.13

You must slaughter birds as soon as possible after they arrive.
42.8.14
You must only stun or kill poultry by the following methods:

• non-penetrative captive bolt, or
• electronarcosis:
  i. dry electrodes, or
  ii. waterbath stunners.

42.8.15
You can only use neck dislocation to kill poultry in an emergency or as a back-up.
**42.9 Stunning and killing methods**

**Penetrative captive-bolt**

**42.9.1**

You must:

- position the stunner so that the bolt enters the cerebral cortex and gives an effective stun, and
- use the right cartridge or propellant according to the manufacturer’s instructions and suitable for the size and species of the animal.

**42.9.2**

The stun to bleed time must be:

- less than 20 seconds for sheep
- less than 60 seconds for cattle and deer, and
- immediate for pigs.

**Electronarcosis: dry electrodes**

**42.9.3**

You must:

- place electrodes to span the brain
- make sure the current is strong enough and in contact for long enough so that the animal is immediately unconscious, and
- keep electrodes clean.
Stun to bleed time must be:
- less than 20 seconds for sheep
- less than 60 seconds for cattle and deer, and
- immediate for pigs.

Electronarcosis: waterbath stunners

You must make sure that the waterbath stunner:
- is wide and deep enough for the birds being slaughtered, and
- includes an electrode which, when immersed in the water, extends the full length of the waterbath.

You must make sure that the waterbath stunner does not:
- overflow at the entrance, and
- deliver pre-stun shocks to any bird.

You must make sure that:
- the shackle to leg contact is kept wet
- there is good electrical contact
- the heads of all birds make effective contact with the waterbath, and
- the current is strong enough and in contact for long enough so that every bird is immediately unconscious and stays unconscious until it is dead.

You must bleed birds within 10 seconds.
42.9.9

Someone must be present at all times to check that the stun is effective and where the stun may have not worked correctly, to stun or kill without delay.

**Electrocution**

42.9.10

You must:

- stun animals first as described above, and
- make sure that the strength and duration of the current is enough to kill any animal of that species.

42.9.11

If you have an automatic system for electrocuting you must:

- make sure that a trained and licensed operator is present at all times to check the stun/kill operation, and
- have a suitable backup.

**Carbon dioxide**

42.9.12

You must:

- monitor the system all the time you are killing pigs, and
- have suitable back-up equipment available in case the carbon dioxide system fails.
42.9.13
The person who does the checks must:
• be trained to do the checks
• be a licensed slaughterman, and
• know the critical control points and evacuation procedures.

42.9.14
When pigs leave the gas they must be dead. You must bleed them as soon as possible.

Bleeding

42.9.15
You must bleed:
• cattle, sheep, pigs and deer with a chest or thoracic stick
• poultry by cutting the carotid arteries and jugular veins.

42.9.16
Bleeding must be rapid profuse and complete.

42.9.17 | New
You must not do any dressing or electrical tenderisation until the following times after the animal is fully bled:
• sheep and pigs 20 seconds
• cattle 30 seconds.
42.10 Processing

Meat stamp

42.10.1
Once we have certified you, we will give you a meat stamp for stamping organic carcasses, sides, quarters and primals. You must:

- name the people who are allowed to apply the stamp
- only apply our stamp to carcasses we have certified or those we have approved as produced to standards equivalent to ours, and
- apply our meat stamp to all such primals as soon as possible after slaughter.

Note – you may use the the stamp on smaller cuts to assist with identification.

Non-dedicated operations

42.10.2
If you also kill non-organic animals, you must slaughter and dress organic animals:

- as the first operation of the day, or
- straight after a thorough clean of the line and as the first of that species.

42.10.3
You must record when you killed and cleaned so that our inspector can check separation of organic and non-organic animals.
42.10.4

You must:

• keep organic and non-organic meat separate
• nominate a member of staff to check the organic animals and meat through the abattoir to make sure that they are identified at every stage
• keep organic carcasses on separate rails in the chill so that they do not touch non-organic carcasses
• label rails in chills which have organic carcasses on them so that you do not put non-organic carcasses onto the same rail, and
• be able to show our inspector how you keep organic and non-organic meat separate.

Labelling the carcass

42.10.5

You must:

• label the whole carcass or side with the date, identification number and weight as soon as possible after slaughter, and
• label edible offals from organic animals as you take them out of the carcass to make sure that they can be traced and do not get mixed with non-organic offals.

Tenderising the meat

42.10.6

With our permission, you may use electrical tenderisation.
42.11 | Producers delivering organic livestock

42.11.1
We have inserted the following extracts from chapter 10 for your information. These standards cover handling and transporting livestock, and producers must adhere to these standards when bringing livestock to the abattoir.

**Keeping livestock healthy**

10.2.1
The health and welfare of animals is fundamental to managing organic livestock. You must:

- avoid cruelty
- satisfy the needs of animals by handling, housing and transporting them with proper care and attention
- always look after animals’ physical and behavioural needs, health and well-being so that they enjoy the ‘five freedoms’ – freedom from:
  i. malnutrition
  ii. physical discomfort and extremes of temperature
  iii. injury and disease
  iv. fear and distress
  v. unnecessary restrictions of behaviour.

**Handling and transporting livestock**

10.14.1
Your farm facilities should be properly designed for handling the types of livestock you have on your farm.
10.14.2
By carefully handling your animals during transport you will reduce the risk of fatigue, pain and injury. You will also reduce the risk of affecting the quality of the meat at slaughter.

10.14.3 | New
The welfare of animals in transport is the responsibility of both those sending and receiving the livestock. You must take corrective action if problems occur during transport.

10.14.4
At all times you must handle, or make sure others handle, your animals:

- with proper care and concern for their welfare, observing all relevant legislation and government welfare codes
- in conditions that minimise stress and avoid the chance of injuring them
- using experienced staff in a relaxed way
- in handling facilities that are correctly designed and maintained
- without unnecessary physical force
- without using any type of electrical stimulation such as electric goads, and
- within their own social groups.

10.14.5 | New
You must not mix organic and non-organic livestock unless:

- they are from the same social group, and
- you can identify individuals and their organic status.
10.14.6
When transporting your animals you should:

• use suitable transport
• minimise how often you transport them
• liaise with your haulier and consignee on collection and arrival times
• ensure their journey time is kept to a minimum
• use the nearest licensed abattoir, and
• use gates to restrict the movement of your animals if the vehicle is only part full.

10.14.7
During transport you must ensure that:

• each load of animals is accompanied by a livestock transfer document (only when changing ownership)
• each load of animals is accompanied by a livestock to slaughter form (only when going for slaughter)
• the vehicles are properly ventilated throughout the journey
• you only transport fit animals, unless under the supervision of a vet
• you present your animals in a clean and rested condition
• journey time between your farm and your livestock’s destination is no longer than eight hours, from the start of loading to the end of unloading, and
• you get our permission if the journey time will be more than eight hours.

Note – we will normally only give permission to transport chicks for up to 24 hours if in temperature controlled vehicles.

10.14.8
You must make sure that vehicles used are:

• suitable for transporting your animals
• properly equipped
• maintained in a clean and hygienic condition
• cleaned and disinfected between loads of animals from different holdings, and
• driven with care, avoiding high speeds, sudden starting or stopping or rapid cornering.
10.14.9
You must not:

• load vehicles so that animals are overcrowded
• tranquillise any of your livestock before or during transport, or
• export your organic livestock for slaughter.

10.14.10
When your livestock arrive at the abattoir you must make sure:

• you give a copy of the livestock to slaughter form to the abattoir (you can get these forms from us)
• if they have to wait for six hours or more before they are slaughtered, they have bedding from arrival, enough space to lie down, and access to clean water, and
• if they have to wait for twelve hours or more before they are slaughtered they also have organic feed.

Sending animals for slaughter

10.14.11  |  New
You should not send dirty animals for slaughter. You should refer to the Meat Hygiene Service guidelines on dirty animals. Call 01904 455501 or see www.food.gov.uk/enforcement/meathyg/mhservice

10.14.12  |  New
If you cannot clean animals before they leave for slaughter (for example, if they are fractious) you must ensure that the abattoir will clean them on arrival.
Catering
43.0

Standards you must read with this chapter:

Chapter 1. The principles of organic production and processing
Chapter 2. The certification process
Chapter 40. Processes in the chain between farm and consumer
Chapter 41. Manufacturing

Catering

43.1 Types of certification
43.2 Ingredients
43.3 Record keeping
43.4 Labelling
43.1 Types of certification

43.1.1 Revised

These standards apply to cafés, pubs, restaurants, takeaways and other public and private caterers who prepare organic food out of sight of the customer.

The European Union has clarified that catering falls outside the scope of the EU regulation (no 2092/91). This means that these are voluntary standards and you do not have to comply with them. However, if you wish to use the Soil Association symbol, then you must apply to us for certification and you must follow these standards.

The regulation does apply to those who supply organic products/ingredients to caterers (for example farm production, prepared vegetables, frozen chips, pre-packed sandwiches, frozen prepared meals for caterers, central production of cook/chill). These operations therefore do legally need full certification. Please contact us if you are not sure how this affects your business.

43.1.2 Revised

We offer three types of certification:

- 100% organic restaurant – where your whole menu is organic
- organic dish – multi-ingredient dishes, for example ‘organic lasagne’, where the dish complies with the composition requirements in section 40.8
- organic menu item – where you serve organic menu items alongside non-organic components, for example ‘organic steak served alongside non-organic vegetables’.
**100% organic restaurant**

**43.1.3 | Revised**

To be eligible for certification as a 100% organic restaurant your whole menu and your operation must meet all relevant sections of these standards.

**43.1.4**

Once we have certified your whole operation, you may use the Soil Association symbol anywhere on your menus and promotional literature. You may include ‘organic’ in your company or restaurant name.

Note – please refer to section 2.2 for use of our symbol.

**Menu items and dishes**

**43.1.5**

To be eligible for organic certification, the menu items or dishes must meet all relevant sections of these standards.

**43.1.6**

If you make organic and non-organic dishes in the same kitchen, you must either use dedicated utensils and surfaces or do a full clean down. You must keep records of cleaning done before you produce organic food.

**43.1.7**

You may use the Soil Association symbol on menus and promotional literature against the menu items and dishes we have certified. However you must make sure it is clear which dishes or items are organic and which are not.

Note – please refer to section 2.2 for use of our symbol.
Ingredients

43.2.1
You must complete our specification sheets for all ingredients you wish to use.

43.2.2
If you stock an organic and non-organic version of the same ingredient, you must be able to show us that you have systems in place to:
• ensure that the ingredients are separated
• prevent a non-organic ingredient being used in place of an organic one
• source an organic alternative if needed.

43.2.3
If you do run out of an organic ingredient, you may use alternative organic crop products, such as products certified by other EU certifiers or different varieties, without asking us first. You must keep records of this and send a completed specification form for the new organic ingredient as soon as possible.

43.2.4
If you run out of organic livestock products you must tell us before you use an alternative so we can check that the animals have been raised to standards equivalent to our own.

43.2.5
You must not substitute non-organic product for organic.

43.2.6
If you use microwaves to prepare, heat or cook any menu items or dishes you must inform your customers of this.
**Fish and game**

**43.2.7**
You may use wild caught fish, shellfish, wild game and other ingredients gathered locally. You must make it clear that they are wild caught or gathered and not organic.

You may use up to 30% wild caught fish and wild game in an otherwise organic dish, such as ‘fish pie’.

**43.2.8**
If you sell wild caught fish as part of any certified dish, you must have a fish buying policy.

**43.2.9**
You must **not** use reared game birds in organic dishes or menus. This is because of the intensive way game birds are reared.
43.3 Record keeping

43.3.1
You must keep records that show:

- what organic and non-organic ingredients you bought
- what organic and non-organic ingredients you used
- how much of each ingredient you used, and
- how much of each ingredient is in each menu item or dish, unless your whole operation is certified.

Our inspector will check these records at inspection.

Organic restaurants

43.3.2
As an organic restaurant, you do not have to record how much of each ingredient is used in each dish. Instead, we will do at least one extra, unannounced inspection each year to check that you are using ingredients that we have approved.
43.4 | Labelling

43.4.1
You must display to your customers:

- your certificate of registration
- a statement describing whether your whole operation is certified or only specific menu items or dishes
- your organic purchasing policy, and
- your fish buying policy.

43.4.2
You should include the following in your organic purchasing policy:

- which ingredients you buy as organic
- what you do if an organic ingredient is not available. For example, change recipe, substitute with another organic ingredient or withdraw the item
- which certifiers certify the food you buy, and
- any other policies, such as wild caught fish or game, fair trade, local.
Textiles
In partnership with the International Working Group for organic textiles

International working group members:

OTA  Organic Trade Association
JOCA Japanese Organic Cotton Association
IVN  International Association Natural Textile Industry
SA   Soil Association
Standards you must read with this chapter:

Chapter 1. The principles of organic production and processing
Chapter 2. The certification process
Chapter 41. Manufacturing

Textiles

60.1 Who these standards apply to
60.2 The principles of organic textile production
60.3 Importing and equivalence
60.4 Composition and labelling
60.5 Processing
60.6 Separation
60.7 All inputs
60.8 Spinning, sizing, weaving, knitting and non-woven manufacture
60.9 Pre-treatment stages, wet processing
60.10 Dyeing and printing
60.11 Finishing
60.12 Accessories and trims
60.13 Environmental management
60.14 Storage and transport, packaging and pest control
60.15 Record keeping and quality assurance
60.16 Product performance
60.17 Social criteria
60.18 Inspection and certification

Silk, wool, hides, leathers and skins

61.1 Silk
61.2 Wool
61.3 Hides, leathers and skins

Annex I List of Abbreviations
These standards are based on Version 1.1 of the Global Organic Textile Standards (dated 5 March 2005) of which the Soil Association standards are a part. The Soil Association has extra requirements and guidance in some areas of textile production. Please contact us if you would like to know which of the following standards these are.
60.1 Who these standards apply to

60.1.1 These standards apply to you if you do any of the following with natural textiles:

- processing
- manufacturing
- packing
- labelling
- importing
- exporting
- distributing, and/or
- use outworkers for any of these operations.

Note – please contact us for an outworker checklist.

60.1.2 These standards state how we define and verify the organic status of textile products. They cover:

- environmentally and socially responsible manufacturing
- finishing
- labelling
- packaging
- quality assurance, and
- record keeping.

60.1.3 The final products may include, but are not limited to:

- fibre products
- yarns and fabrics, and
- clothes.
60.2 Principles of organic textile production

60.2.1

These principles stem from our philosophy and set out the ideal to strive for. They guide our standards and should also guide how you operate.

- Organic textile products are high quality and include the maximum amount of organic raw materials.
- Organic textiles are grown and made using methods that cause the least amount of harm to humans and the environment.
- There is no place for genetically modified organisms or their derivatives in organic textile products.
- Social justice and rights, and high standards of animal welfare are an integral part of organic textile manufacturing throughout the whole chain.

60.2.2

We encourage you to:

- recycle fibres
- use take-back schemes, and
- reduce overall environmental impact of your operation.
60.3 Importing and Equivalence

60.3.1
You should:

• source from local operators, and
• import products certified under IWG/GOTS or IFOAM accredited programmes.

60.3.2 | Revised
If you use fibres or textiles certified by another organic certification body, they must be:

• produced to standards equivalent to these, and
• the body must be either ISO65, EN45011 or IFOAM accredited.

Note – to check that textiles are produced according to standards equivalent to these we may:

• ask other certification bodies if you are meeting equivalent standards
• inspect and certify operators in other countries
• ask for and assess inspection reports from other certification bodies
• audit certifiers in other countries, or
• assess audit reports by IFOAM or other independent organisations.
60.4 Composition and labelling

60.4.1
Your textile labels should be clear. They should show:
• what the product is made of, and
• where the processing and manufacturing took place.

60.4.2
You should put the label that shows what the product is made of on the selvedge.

Products with 95–100% organic fibres

60.4.3
To label a product as organic, it must contain at least 95% organic fibres. The remainder may be non-organic fibre, including regenerated or synthetic fibres (see standard 60.4.8). Accessories are excluded from the calculation (see standard 60.12.3).

Products with 70–95% organic fibres

60.4.4 Revised
To label a product as made with X% organic materials, it must contain at least 70% organic fibres and no more than 10% regenerated or synthetic fibres. Accessories are excluded from the calculation (see standard 60.12.3).
**Products with 95–100% in-conversion fibres**

**60.4.5**
To label a product as in-conversion, it must contain at least 95% in-conversion fibres. The remainder may be non-organic fibre, including regenerated or synthetic fibres (see standard 60.4.8). Accessories are excluded from the calculation (see standard 60.12.3).

**Products with 70–95% in-conversion fibres**

**60.4.6**
To label a product as made with X% in-conversion materials, it must contain at least 70% in-conversion fibres and no more than 10% regenerated or synthetic fibres. Accessories are excluded from the calculation (see standard 60.12.3).

**All in-conversion products**

**60.4.7**
To label your product as per standards 60.4.5 and 60.4.6, you must make sure that:

- the fibres have been grown on land that has gone through at least a 12 month conversion period before the crop was harvested, and
- the production standards allow in-conversion labelling for the raw materials concerned.

Note – production standards do not allow labelling of animal fibres as organic in-conversion.
60.4.8
You can only use in-conversion fibres if the organic form of that fibre is not available in sufficient quantity, quality or type.

All products

60.4.9 | Revised
For all labelling categories above, you must label your product with the wording ‘Global Organic Textile Standard’.

60.4.10
You must **not** use:

- the certification code ‘Organic Certification UK5’ on textile products as this only applies to food, and
- organic and non-organic fibres of the same raw material in the same product (known as blending) – for example, a product cannot contain 95% organic cotton and 5% non-organic cotton.

60.4.11
The regenerated or synthetic fibre materials you may use at up to 10% (see standard 60.4.4) are:

- Regenerated cellulose fibres – viscose, acetate and lyocell
- Polyester
- Polyurethane (Elasthan)
- Polyamide (Nylon).
You must **not** use the following materials:

- acrylic
- asbestos
- cuprammonium rayon
- fibreglass
- chlorofibre
- modakrylic
- modal
- polypropylene.
60.5 Processing

60.5.1

When you are processing your organic fibres you should:

- use as few inputs as possible
- make sure that mechanical processing minimises energy use and waste, and
- aim to preserve or enhance the natural qualities of the original fibre.

60.5.2

When you design and operate your equipment you should:

- take environmental principles and practice into account
- design your contact surfaces so they are easy to clean
- re-use and recycle your waste materials – you must collect and dispose of waste according to relevant national legislation
- recycle and treat your waste water before disposing of it (see section 60.13 on environmental management), and
- be in control of your whole organic processing from grading raw materials to goods out.

60.5.3

Mechanical processing includes among others:

- retting
- blending
- carding
- spinning
- weaving, and
- knitting

60.5.4

You may use field retting, including dew retting for flax hemp and other bast fibres.
60.6 Separation

60.6.1
You must at all stages of processing:

- clearly label and identify organic raw materials, and
- keep organic and non-organic fibres separate.

Note – any physical or chemical treatments that you apply to your non-organic products may contaminate organic products with residues. Non-organic products themselves may contain residues.

60.6.2 Revised
The best way to keep organic and non-organic fibres separate is to process them in separate units. You should process blended fibres (containing organic and non-organic fibres) after wholly organic fibres.

60.6.3
You should identify areas dedicated to storage and handling of organic materials, including:

- tables
- skips
- bins
- baling
- knitting
- weaving
- other processing equipment and machines.

60.6.4
If you have to use the same equipment for organic and non-organic textiles, it is essential to clean between organic and non-organic production runs. As a minimum you must show that you:

- run a full cleaning programme after non-organic production and before starting organic production. 

• clean your contact surfaces
• make sure a quality control/assurance person approves your plant and equipment as being clean and free from residues before a production run, and
• make sure that the organic production runs are not interrupted by non-organic production.

60.6.5
If you cannot clean your equipment to remove all residues of non-organic products, with our permission you may use a purge run between organic and non-organic batches.

60.6.6
You must label cleaning waste and materials used for purge runs as non-organic and not use them as organic product.

60.6.7
If you process organic products rarely, you must tell us one month in advance of an organic production run so that we have the opportunity to plan an inspection when you are producing organic product.

Note – ‘rarely’ means less frequently than every two months.
### 60.7 All inputs

#### 60.7.1 Revised

You must **not** use any input to prepare and process your organic products that come into the categories below:

<table>
<thead>
<tr>
<th>Substance group</th>
<th>Criteria</th>
</tr>
</thead>
<tbody>
<tr>
<td>Permanent AOX(^1)</td>
<td>You must <strong>not</strong> use more than 1% of this</td>
</tr>
<tr>
<td>Aromatic solvents</td>
<td>You must <strong>not</strong> use these</td>
</tr>
<tr>
<td>(Chloro-) Phenols (as TCP, PCP)</td>
<td>You must <strong>not</strong> use these</td>
</tr>
<tr>
<td>Complexing agents and active detergents</td>
<td>You must <strong>not</strong> use:</td>
</tr>
<tr>
<td></td>
<td>• APEO;</td>
</tr>
<tr>
<td></td>
<td>• EDTA, DTPA and similar persistent complexing agents;</td>
</tr>
<tr>
<td></td>
<td>• LAS, α-MES</td>
</tr>
<tr>
<td>Formaldehyde and other short-chain aldehydes</td>
<td>You must <strong>not</strong> use these</td>
</tr>
<tr>
<td>Genetically modified organisms (GMOs) and their derivatives (including enzymes derived from genetically modified micro-organisms)</td>
<td>You must <strong>not</strong> use these</td>
</tr>
<tr>
<td>Halogenated solvents</td>
<td>You must <strong>not</strong> use these</td>
</tr>
<tr>
<td>Heavy metals(^2)</td>
<td>You must <strong>not</strong> use these except for:</td>
</tr>
<tr>
<td></td>
<td>• iron</td>
</tr>
<tr>
<td></td>
<td>• copper – up to 5% in blue, green and turquoise dyestuffs(^3)</td>
</tr>
<tr>
<td>Fluorocarbons</td>
<td>You must <strong>not</strong> use these</td>
</tr>
<tr>
<td>Quaternary ammonium compounds</td>
<td>You must <strong>not</strong> use these</td>
</tr>
</tbody>
</table>
### Substance group

<table>
<thead>
<tr>
<th>Criteria</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Other toxic substances</strong></td>
</tr>
<tr>
<td>R40 (limited evidence of carcinogenic effect)</td>
</tr>
<tr>
<td>R45 (may cause cancer)</td>
</tr>
<tr>
<td>R46 (may cause heritable genetic damage)</td>
</tr>
<tr>
<td>R49 (may cause cancer by inhalation)</td>
</tr>
<tr>
<td>R60 (may impair fertility)</td>
</tr>
<tr>
<td>R61 (may cause harm to the unborn child)</td>
</tr>
<tr>
<td>R62 (possible risk of impaired fertility)</td>
</tr>
<tr>
<td>R63 (possible risk of harm to the unborn child), or</td>
</tr>
<tr>
<td>R68 (possible risk of irreversible effects)</td>
</tr>
</tbody>
</table>

| **Other substances** | You must **not** use any substance, which is prohibited by a nationally or internationally recognised legal body. |

---

1. AOX is ‘permanent’ if the molecular structure of the input contributes halogenated organic compounds to waste water generated during fibre processing.
2. ‘Heavy metal free’ as defined by ETAD.
3. We will review the use of copper in three years with a view to withdrawing it.

### 60.7.2

To check that all the inputs you use meet these criteria, you must:

- tell us about all chemical inputs and other substances and treatments you use
- give us all the relevant product safety data sheets, and
- give us the technical specifications of all enzymes you use.
60.7.3

The following mechanical processing aids and lubricants should meet these criteria. You may use these provided they are washed out in further wet processes, except where the nature of the textile requires the substance to remain:

- gum derived from plants
- resin derived from plants
- clay
- starch (amylose and amylopectin).
- paraffin (for spinning)
- carboxymethylcellulose (CMC)
- dextrins, but not produced with the aid of chlorine or halogenated compounds
- chalk
- sulphates
- beeswax
- tallow wax.

See also the spinning and weaving aids that we allow in standard 60.13.1.
60.8 Spinning, sizing, weaving, knitting and non-woven manufacture

60.8.1
You must only use these spinning oils:

- oils from natural raw materials
- paraffin
- paraffin oils.

60.8.2
For sizing you must only use:

- starch
- starch derivatives
- other natural substances
- CMC (carboxymethylcellulose)
- oils from natural raw materials, and
- polyvinylalcohol (PVA) if it is less than 25% of the total sizing (the other 75% must be from this list).

60.8.3
Knitting / weaving oils must not contain heavy metals.

60.8.4 New
For non-woven manufacture, you must only use mechanical compaction, webbing and entangling such as hydro-entanglement.
60.9 | **Pre-treatment stages, wet processing**

### 60.9.1

You must keep processing aids to a minimum to achieve a good finish in keeping with the original character of the fibre.

### 60.9.2 | **New**

If you pre-treat or wet process your fibres, you must show that you meet the following criteria:

<table>
<thead>
<tr>
<th>Pre-treatment stage</th>
<th>Criteria</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ammonia treatment</td>
<td>Only for pre-washing wool and in a closed circuit.</td>
</tr>
<tr>
<td>Bleaches</td>
<td>Only use those based on oxygen (peroxides, ozone, etc.). Some other bleaches may be used for non-cotton fibres but you must get our permission before you use them.</td>
</tr>
<tr>
<td>Boiling, kiering, washing</td>
<td>Auxiliaries must meet the basic requirements as set in section 60.9.1 and 60.10 only.</td>
</tr>
<tr>
<td>Chlorination of wools</td>
<td>You must <strong>not</strong> use this process.</td>
</tr>
<tr>
<td>Desizing</td>
<td>You may use enzymes not from GMOs for enzymatic desizing. You may use other auxiliaries that meet the basic requirements as set out in section 60.9.1 and 60.10 only.</td>
</tr>
<tr>
<td>Mechanical/thermal treatments</td>
<td>You may use these.</td>
</tr>
<tr>
<td>Mercerization</td>
<td>You may use this with auxiliaries that meet the basic requirements as set in section 60.9.1 and 60.10 only. You must recycle Alkali.</td>
</tr>
<tr>
<td>Optical brighteners</td>
<td>You must <strong>not</strong> use these.</td>
</tr>
<tr>
<td>Other pre-treatment methods</td>
<td>You may use mechanical / thermal pre-treatment methods using substances based on natural raw materials only.</td>
</tr>
</tbody>
</table>
You may use the following in wet processing provided they meet the requirements in section 60.9.1 and 60.10:

- ammonium hydrogen sulphate ($\text{NH}_4\text{HSO}_4$)
- sodium sulphate (Glauber’s salts – \(\text{Na}_2\text{SO}_4\cdot10\text{H}_2\text{O}\))
- hydrogen peroxide bleaches.

The following stabilising agents and other processing aids in wet processing should meet the criteria above:

- salts including:
  i. sodium bicarbonate (NaHCO₃)
  ii. ammonium hydroxide (NH₄OH)
  iii. ammonium sulphate (NH₄SO₄), sulphuric acid (only recommended for use with wool)
  iv. magnesium sulphate (Epsom Salts – MgSO₄·7H₂O)
  v. potassium sulphate (K₂SO₄)
  vi. potassium carbonate and sodium carbonate (soda)
- caustic soda (sodium hydroxide – NaOH)
- extra processing aids:
  i. anti foaming agents (foam regulators or anti-foam agents):
    - cerose (table syrup)
    - soft soap (R.CO₂Na or R.CO₂K where R = fatty acid)
  ii. moisturising agents (tensides or surfactants):
    - citric acid
    - short chained, non-ionic, linear tensides (R.OCH₂CH₂)n.OH
    - polyglycolethers
    - fatty alcohols
    - fatty alcohol sulphates
    - soft soap
    - palmitate, stearate, margarate, oleate, linoleate and linolenate from natural sustainable sources
iii. complexing agents (e.g. water softeners):
   - hydroxycarboxylic acids – citric acid, lactic acid and tartaric acid
   - zeolite

• other substances:
  i. non-GM derived enzymes – see previous definitions 60.16.3
  ii. chalk
  iii. caustic soda (sodium hydroxide – NaOH)
  iv. sodium carbonate (soda)
  v. potassium silicate and sodium silicate – Na$_2$SiO$_7$.2H$_2$O (water glass)
  vi. potassium hydrogen sulphate (KHSO$_4$)
  vii. sulphuric acid (only recommended for use with wool)
  viii. water/steam
  ix. acetic acid and citric acid

• for mercerisation of cotton:
  i. caustic soda (sodium hydroxide – NaOH).
60.10 Dyeing and printing

60.10.1
You should use:

- cultivated or natural mineral dyes when they are available
- dyes from organically grown plants where possible.

60.10.2
You may use natural dyes.

Note – the following natural dyes are available:

- Alkanet
- Annatto
- Barberry
- Black walnut leaves
- Brazilwood
- Buckthorn bark
- Butternut root bark
- Camwood
- Cutch (Catechu)
- Chamomile
- Cherry bark
- Cochineal/Kermes
- Dyer’s mignonette
- Elderberries
- Eucalyptus leaves
- Fustic (old & young)
- Golden rod
- Heather flowers
- Henna
- Indigo (e.g. from woad, polygonum, indigofera)
- Juniper berries
- Kola nuts
- Logwood
- Madder
• Marigold
• Nettles
• Oak Bark
• Onion skins
• Persian berries
• Quercitron bark
• Rhubarb root
• Safflower
• Sandalwood
• Sanderswood
• Sticklac
• Turmeric
• Uva ursa leaves (bearberry)
• Walnut hulls
• Weld

60.10.3

You must only use printing methods that are based on water or natural oils.

60.10.4  |  Revised

You must not use:

• discharge printing methods and aromatic solvents (plastisols, etc), or
• amine-releasing azo dyes (MAK Group III 1,2,3).

60.10.5  |  New

In addition to the requirements in standard 60.7.1, you must show that auxiliary agents and dyes you use meet the following criteria:

<table>
<thead>
<tr>
<th>Parameter</th>
<th>Criteria</th>
</tr>
</thead>
<tbody>
<tr>
<td>Oral Toxicity</td>
<td>LD_{50} more than 2000mg/kg</td>
</tr>
<tr>
<td>Aquatic Toxicity(^1)</td>
<td>LC_{50}, EC_{50}, IC_{50} more than 1mg/kg</td>
</tr>
<tr>
<td>Parameter</td>
<td>Criteria</td>
</tr>
<tr>
<td>--------------------------------------------------------------------------</td>
<td>--------------------------------------------------------------------------</td>
</tr>
</tbody>
</table>
| Relation of biodegradability / eliminability (OECD 301, 302A, 302B/303A)² to aquatic toxicity (LC₅₀ or EC₅₀ or IC₅₀; OECD 201, 202, 203)¹ | • Either less than 70% biodegradability and more than 100mg/l aquatic toxicity  
• Or more than 70% biodegradability and 10–100mg/l aquatic toxicity  
• Or more than 95% biodegradability and 1–10mg/l aquatic toxicity |
| Bio-accumulative                                                          | You must not use any substance that is known to be bio-accumulative³ and not biodegradable (70% 28d OECD 302A) (≥TEGEWA classification III=high waste water impact). |

¹ Testing methods / [testing duration]: LC₅₀ fish, OECD 203, [96hr]; EC₅₀ Daphnia, OECD 202 [48hr]; algae IC₅₀, OECD 201 [72hr]
² Testing methods: OECD 301 A, OECD 301 E, ISO 7827, OECD 302 A, ISO 9887, OECD 302 B or ISO 9888; testing duration in each case: 28 days
³ A substance shall be considered as bio-accumulative, if BCF=100 or if log Pow=3

60.10.6 | Revised

The following mordants and assistants should meet the criteria (see standards 60.7.1 and 60.10.5):

- aluminium potassium sulphate
- ammonium hydroxide
- ammonium sulphate
- citric acid
- dilute acetic acid (5%)
- ferrous sulphate
- hydrogen peroxide
- lactic acid
- oak galls
- potassium carbonate and sodium carbonate (soda)
- resin derived from plants grown sustainably
- soap ▶
• sodium bicarbonate
• sodium dithionite (for vat dyeing only)
• sodium hydroxide
• sodium silicate – \( \text{Na}_2\text{SiO}_3 \cdot 2\text{H}_2\text{O} \) (water glass)
• sodium tetraborate
• sulphuric acid
• tannic acid
• tartaric acid
• calcium hydroxide
• calcium carbonate
• yeast
• urine.

60.10.7 | Revised

The following binding and thickening agents are likely to meet the criteria (see standards 60.7.1 and 60.10.5):

• albumen
• gelatin
• gums derived from plants, e.g.:
  i. gum arabic
  ii. British gum
  iii. crystalline gum
  iv. locust bean gum
  v. tragacanth
• products derived from plants, e.g.:
  i. alginates
  ii. guar flour
  iii. resin
  iv. oil
  v. tamarind seed-kernel flour derivatives
• starch
• starch derivatives
• polycarboxylic acids.
**60.10.8 | Revised**

The following filling agents or other processing aids for dyeing and printing should meet the criteria (see standards 60.7.1 and 60.10.5):

- **salts:**
  1. hydrated aluminium chloride
  2. aluminium sulphate
  3. ammonium sulphate
  4. Sodium and potassium:
     - acetate
     - bisulphate
     - carbonate
     - chloride
     - hydroxide
     - sulphate (potassium sulphate preferred)

- titanium (II), (III) and (IV) oxides
- paraffin wax
- beeswax.

**60.10.9 | Revised**

The following thinners and solvents should meet the criteria (see standards 60.7.1 and 60.10.5):

- citrus oil
- potassium disulphite
- sodium metabisulphite
- methanol, ethanol and methylated spirit
- caustic soda (sodium hydroxide – NaOH)
- water
- acetic acid
- tannic acid
- sulphuric acid.
Selection of finishing methods and auxiliaries

60.11.1

You may use:

- mechanical, thermal and physical finishing methods
- natural auxiliaries and (non-GM derived) enzymes
- synthetic auxiliaries only for softening, milling and felting and only if they meet the requirements in standards 60.9.1 and 60.10.
- flameproofing auxiliaries only if their use is legally required and only if they meet the requirements in standards 60.9.1 and 60.10
- stiffeners that are fully biodegradable.
60.12 | Accessories and trims

60.12.1

Your accessories should be:

• organic or naturally derived from sustainable sources
• metal accessories from recycled or reused sources.

60.12.2 | Revised

You must use accessories that:

• meet the residue limits in section 60.16.2 of these standards
• are **not** made from threatened sources of timber
• are **not** made with PVC, and
• do **not** contain nickel or chrome.

60.12.3 | New

You may only use the accessories made from the materials below:

<table>
<thead>
<tr>
<th>Accessory</th>
<th>What you may use (only)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sewing threads</td>
<td>Natural and synthetic</td>
</tr>
<tr>
<td>Embroidery yarns</td>
<td>• Natural fibres</td>
</tr>
<tr>
<td></td>
<td>• Viscose</td>
</tr>
<tr>
<td>Appliqué</td>
<td>Natural materials</td>
</tr>
<tr>
<td>Elastic bands and yarns</td>
<td>Natural and synthetic</td>
</tr>
<tr>
<td>Linings / pockets</td>
<td>Natural fibres</td>
</tr>
<tr>
<td>Inlays / Vlieseline</td>
<td>• Natural fibres</td>
</tr>
<tr>
<td></td>
<td>• Viscose inlays</td>
</tr>
<tr>
<td>Seam bindings</td>
<td>Natural and synthetic fibres</td>
</tr>
<tr>
<td>Hatbands</td>
<td>Natural fibres</td>
</tr>
<tr>
<td>Accessory</td>
<td>What you may use (only)</td>
</tr>
<tr>
<td>-------------------------</td>
<td>-------------------------------------------------------------------</td>
</tr>
<tr>
<td>Shoulder pads</td>
<td>• Natural fibres</td>
</tr>
<tr>
<td></td>
<td>• Viscose</td>
</tr>
<tr>
<td></td>
<td>• Mixtures made from polyester</td>
</tr>
<tr>
<td>Labels</td>
<td>• Natural fibres</td>
</tr>
<tr>
<td></td>
<td>• Viscose</td>
</tr>
<tr>
<td>Buttons / press-studs</td>
<td>• Natural raw materials</td>
</tr>
<tr>
<td></td>
<td>• Metal free of chrome and nickel</td>
</tr>
<tr>
<td>Zips</td>
<td>• Tapes made from natural materials and polyester</td>
</tr>
<tr>
<td></td>
<td>• Metal chains free of chrome and nickel</td>
</tr>
<tr>
<td></td>
<td>• Plastic made without PVC</td>
</tr>
<tr>
<td>Buckles</td>
<td>• Tapes made from natural materials</td>
</tr>
<tr>
<td></td>
<td>• Chains made from natural materials</td>
</tr>
<tr>
<td></td>
<td>• Metal free of chrome and nickel</td>
</tr>
<tr>
<td>Edgings</td>
<td>• Natural materials</td>
</tr>
<tr>
<td></td>
<td>• Elasthane</td>
</tr>
<tr>
<td>Cords / borders</td>
<td>Natural fibres</td>
</tr>
<tr>
<td>Other accessories</td>
<td>Natural fibres</td>
</tr>
</tbody>
</table>

**60.12.4  New**

You should not use petrochemical-derived plastic if there is an alternative.
60.13 Environmental management

60.13.1
You must have an environmental policy, which includes a policy statement. The policy must include as appropriate:

- who is responsible for environmental management
- procedures to show how you minimise waste and discharges
- procedures to show how you monitor waste and discharges
- procedures that you follow in case of waste or pollution incidents
- details of staff training on water conservation, energy, correct use and handling of chemicals and how to dispose of them, and
- a policy improvement programme.

Wet processing waste water treatment

60.13.2
If you are wet processing, you must have at least a working internal or external waste water treatment plant.

60.13.3 New
Whether you treat your waste water on or off site, on discharge to surface waters it must have an annual average COD content of less than 25g/kg textile output.

Note – this does not include the water from greasy wool scouring sites and flax retting sites.

60.13.4 New
If you treat your effluent on site and it is discharged directly to surface waters, you must make sure:

- the pH is between 6 and 9 (unless the pH of the receiving water is outside this range) ➤
• the temperature is less than 40°C (unless the temperature of the receiving water is above this), and
• the copper content does not exceed 0.5mg/l.

60.13.5
If you are wet processing, periodically and at normal operating capacity, you must measure, monitor and record your waste water for:

• contaminants
• sediment
• temperature, and
• pH.

60.13.6
If you are wet processing, you must keep full records of your use of:

• chemicals
• energy
• water, and
• sludge disposal.
60.14 Storage and transport, packaging and pest control

60.14.1
You must store and transport products to prevent contamination from:

• non–organic products
• substances we do not allow, and
• substitution of the contents.

60.14.2 | New
Your pest control methods must comply with section 41.9.

60.14.3
Your packaging must comply with section 41.6.
60.15.1

You must have paper or electronic records that prove the organic status of your products. Your records must show:

- what products have been delivered to the unit and when, whether they are organic and where they have come from
- what products have left the unit and when, whether they are organic, where they are going and who will receive them.

60.15.2

You must keep up-to-date organic certificates (and transaction certificates for imported products) for the organic fibres and yarns that you buy.

60.15.3

When you receive goods you must check that the packaging or container is intact and that the information shown on the label or accompanying document is correct.

60.15.4

If you are unsure about the organic status of a product, or where it has come from, you must **not** process or pack it until you have checked that it meets all the requirements of these standards.
## Technical quality parameters

### 60.16.1 New

You must either:

- make sure that your products meet the following performance criteria, or
- make consumers aware of any areas where your product may not meet them, for example on information accompanying the product.

<table>
<thead>
<tr>
<th>Parameters</th>
<th>Criteria</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rubbing fastness, dry</td>
<td>3–4 (DIN 54021 ISO 105x12)</td>
</tr>
<tr>
<td>Rubbing fastness, wet</td>
<td>2 (DIN 54021 ISO 105x12)</td>
</tr>
<tr>
<td>Perspiration fastness, alkaline and acid</td>
<td>3–4 (DIN 54020 ISO 105 E04)</td>
</tr>
<tr>
<td>Light fastness</td>
<td>3–4 (DIN 54004 ISO 105 B02)</td>
</tr>
<tr>
<td>Shrinkage values when wet</td>
<td>5–8% max.</td>
</tr>
<tr>
<td>Knitted/hosiery:</td>
<td>Max. 3% (DIN 53920 ISO 6330)</td>
</tr>
<tr>
<td>Woven:</td>
<td></td>
</tr>
<tr>
<td>Saliva fastness</td>
<td>“FAST” for baby and childrens’ clothing (LMBG B 82.10-1)</td>
</tr>
<tr>
<td>Washing fastness when washed at 60°C</td>
<td>Min. 3–4 (DIN 54010 ISO 105 C03)</td>
</tr>
</tbody>
</table>
Residues

60.16.2 | New

You must do a risk assessment of your products for the parameters in the table below. If your risk assessment shows that there is a risk of your product not meeting the criteria, you must either:

- carry out residue testing for those parameters and make consumers aware of any criteria your products do not meet, or
- make consumers aware of any parameters you have identified as risk areas (but not tested for), for example on information with the product.

<table>
<thead>
<tr>
<th>Parameters</th>
<th>Criteria</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chlorophenols (PCP, TeCP)</td>
<td>0.01mg/kg (Esterification, DFG S 19)</td>
</tr>
<tr>
<td>o-Phenylphenol</td>
<td>1.0mg/kg (Esterification, DFG S 19)</td>
</tr>
<tr>
<td>Amines (azo dyes)</td>
<td>30mg/kg (LMBG § 35, 82.02)</td>
</tr>
<tr>
<td>AOX</td>
<td>&lt;0.5mg/kg</td>
</tr>
<tr>
<td>Disperse dyes</td>
<td>30mg/kg</td>
</tr>
<tr>
<td>Formaldehyde</td>
<td>20mg/kg (Jap. Law 112)</td>
</tr>
<tr>
<td>Glyoxal and other short-chain aldehydes</td>
<td>20mg/kg (HMBT/UV-VIS)</td>
</tr>
<tr>
<td>pH for wools</td>
<td>4.5–9.0 (DIN ISO 1413)</td>
</tr>
<tr>
<td>pH for other textiles</td>
<td>4.5–8.0 (DIN ISO 1413)</td>
</tr>
<tr>
<td>Total pesticides DFG S19, GC/MS, /ECD, /PND</td>
<td></td>
</tr>
<tr>
<td>Cellulose fibres, silk</td>
<td>0.1mg/kg</td>
</tr>
<tr>
<td>Shorn wool, non-organic</td>
<td>1.0mg/kg</td>
</tr>
<tr>
<td>Shorn wool, certified organic</td>
<td>0.5mg/kg</td>
</tr>
<tr>
<td>Heavy metals (in eluate to DIN 54020, analysis by AAS, ICP/MS to DIN 38406, figures in mg/kg referred to textile)</td>
<td></td>
</tr>
<tr>
<td>Antimony (Sb)</td>
<td>0.2mg/kg</td>
</tr>
<tr>
<td>Parameters</td>
<td>Criteria</td>
</tr>
<tr>
<td>----------------------------</td>
<td>-----------------------------------------</td>
</tr>
<tr>
<td>Arsenic (As)</td>
<td>0.2mg/kg</td>
</tr>
<tr>
<td>Lead (Pb)</td>
<td>1.0mg/kg (outerwear)</td>
</tr>
<tr>
<td></td>
<td>0.2mg/kg (others)</td>
</tr>
<tr>
<td>Cadmium (Cd)</td>
<td>0.1mg/kg</td>
</tr>
<tr>
<td>Chromium (Cr)</td>
<td>2.0mg/kg (outerwear)</td>
</tr>
<tr>
<td></td>
<td>1.0mg/kg (others)</td>
</tr>
<tr>
<td>Chromium VI (Cr-VI)</td>
<td>0.5mg/kg</td>
</tr>
<tr>
<td>Cobalt (Co)</td>
<td>4.0mg/kg (outerwear)</td>
</tr>
<tr>
<td></td>
<td>1.0mg/kg (others)</td>
</tr>
<tr>
<td>Copper (Cu)</td>
<td>50mg/kg (outerwear)</td>
</tr>
<tr>
<td></td>
<td>25mg/kg (others)</td>
</tr>
<tr>
<td>Nickel (Ni)</td>
<td>4.0mg/kg (outerwear)</td>
</tr>
<tr>
<td></td>
<td>1.0mg/kg (others)</td>
</tr>
<tr>
<td>Mercury (Hg)</td>
<td>0.02mg/kg</td>
</tr>
<tr>
<td>Selenium (Se)</td>
<td>0.2mg/kg</td>
</tr>
<tr>
<td>Organotin compounds (individually)</td>
<td>TBT, DBT: &lt;0.05mg/kg, MBT: 0.1mg/kg</td>
</tr>
</tbody>
</table>

**Parameters for accessories and additional materials**

**60.16.3 | New**

You must do a risk assessment of your accessories and additional materials for the parameters below. If your risk assessment shows there is a risk of your accessories and additional materials not meeting the criteria, you must either:

- carry out residue testing for those parameters and tell the consumer of any criteria they do not meet, or
- make consumers aware of any parameters you have identified as risk areas (but not tested for), for example on information with the product.
<table>
<thead>
<tr>
<th>Parameter</th>
<th>Test method</th>
<th>Criteria</th>
</tr>
</thead>
<tbody>
<tr>
<td>Amines (azo dyes)</td>
<td>LMBG § 35, 82.02</td>
<td>30mg/kg</td>
</tr>
<tr>
<td>AOX</td>
<td>DIN 38409–14 i.A.</td>
<td>–</td>
</tr>
<tr>
<td>Disperse dyes</td>
<td>HPLC/DAD</td>
<td>30mg/kg</td>
</tr>
<tr>
<td>Formaldehyde and other short-chain aldehydes</td>
<td>Jap. Law 112</td>
<td>300mg/kg (no skin contact)</td>
</tr>
<tr>
<td></td>
<td></td>
<td>75mg/kg (skin contact)</td>
</tr>
<tr>
<td></td>
<td></td>
<td>20mg/kg (baby clothes)</td>
</tr>
<tr>
<td>Glyoxal</td>
<td>HMBT/UV-VIS</td>
<td>&lt;20mg/kg</td>
</tr>
<tr>
<td>pH for wools</td>
<td>DIN ISO 1413</td>
<td>4.5–9.0</td>
</tr>
<tr>
<td>pH for other textiles</td>
<td>DIN ISO 1413</td>
<td>4.5–8.0</td>
</tr>
<tr>
<td>PCP, TeCP</td>
<td>DFG S 19 GC/ECD</td>
<td>0.05mg/kg</td>
</tr>
<tr>
<td>Total pesticides</td>
<td>DFG S19, GC/MS,</td>
<td>0.5mg/kg</td>
</tr>
<tr>
<td></td>
<td>/ECD, /PND</td>
<td></td>
</tr>
</tbody>
</table>

Heavy metals (in eluate to DIN 54020, analysis by AAS, ICP/MS to DIN 38406, figures in mg/kg of textile)

<table>
<thead>
<tr>
<th>Parameter</th>
<th></th>
<th>Criteria</th>
</tr>
</thead>
<tbody>
<tr>
<td>Arsenic</td>
<td></td>
<td>0.2mg/kg</td>
</tr>
<tr>
<td>Lead</td>
<td></td>
<td>0.2mg/kg</td>
</tr>
<tr>
<td>Cadmium</td>
<td></td>
<td>0.1mg/kg</td>
</tr>
<tr>
<td>Chromium</td>
<td></td>
<td>1.0mg/kg</td>
</tr>
<tr>
<td>Cobalt</td>
<td></td>
<td>1.0mg/kg</td>
</tr>
<tr>
<td>Copper</td>
<td></td>
<td>50mg/kg</td>
</tr>
<tr>
<td>Nickel</td>
<td></td>
<td>1.0mg/kg</td>
</tr>
<tr>
<td>Mercury</td>
<td></td>
<td>0.02mg/kg</td>
</tr>
<tr>
<td>Nickel</td>
<td>LMBG/BGVO</td>
<td>0.5µg/cm² week</td>
</tr>
</tbody>
</table>
**Testing**

**60.16.4 | New**

You must base the testing frequency and the number of samples upon your risk assessment.

**60.16.5 | New**

You must use laboratories that are:

- qualified to carry out tests to these standards, and
- experienced in testing textile products.

Note – they should also be accredited to EN/ISO 17025 or equivalent.
60.17 Social criteria

Scope

60.17.1 New
These social criteria apply to the processing stages of textile manufacture.

Employment

60.17.2 New
You must employ your workers on the basis of a legal employment relationship.

60.17.3 New
You must follow the same labour and social security laws and regulations as you do for regular employees, if you employ your workers on contracts such as:

- labour only contracting
- sub contracting
- home working, or
- apprenticeship schemes.

60.17.4 New
If you give your workers fixed-term contracts, they must still have the same rights as your regular employees.
You must make sure that:

- your policies and procedures conform to relevant International Labour Organisation (ILO) standards (C138, C182)
  
  Note – these can be found on the ILO website at www.ilo.org

- your workers can leave their job after reasonable notice, and
- working children can remain in quality education whilst they are still children.

Note – child and child labour are defined by the ILO.

You must **not**:

- use child labour
- employ children and young people under 18 for night work or work in hazardous conditions
- ask your workers to pay you a deposit, or
- keep your workers’ identity papers.

**Safe and hygienic working conditions**

You must:

- provide your workers with a safe and hygienic working environment
- be aware of any risks to your workers related to industry hazards
- take adequate steps to prevent accidents and injury to your workers
- do all you can to minimise hazards in the working environment
- provide access to potable water and clean toilets
- if appropriate, provide rest areas, somewhere to eat food and somewhere clean to store food
• provide your workers with regular health and safety training and make a record of this training
• make sure you give training to new or reassigned workers, and
• have a health and safety representative who is a senior manager.

60.17.8  |  New

If you give your workers accommodation, it must be:

• clean
• safe, and
• meet their basic needs.

Freedom of association and collective bargaining

60.17.9  |  New

You must:

• let your workers join or form a trade union and bargain collectively if they choose
• adopt an open attitude towards the activities of trade unions and their organisational activities
• make sure that you or others do not discriminate against workers’ representatives, and
• give your workers’ representatives the space to carry out their duties in the workplace.

60.17.10  |  New

If your country’s laws restrict the right to freedom of association and collective bargaining you must help develop other ways of encouraging this.
**Wages**

60.17.11 | New
---
The wages and benefits you pay for a normal working week must:

- comply with at least the national legal standard or industry benchmark, whichever is higher, and
- meet basic needs and give some discretionary income.

60.17.12 | New
---
You must give your workers:

- before they start working for you, clear written information about their employment conditions and wages, and
- each time you pay them, the details about that particular wage.

60.17.13 | New
---
You must **not** deduct any money from your workers’ wages:

- except deductions required under national law and then only with their permission, or
- as a disciplinary measure.

60.17.14 | New
---
You should record all disciplinary measures.

**Working hours**

60.17.15 | New
---
The working hours you set your workers must at least comply with national laws, and with industry standards if these offer greater protection.
**60.17.16 | New**

You must make sure your workers do **not**:  
- work more than 48 hours per week on a regular basis  
- work more than six days out of seven days, on average  
- have to work overtime if they do not want to  
- work more than 12 hours overtime per week, or  
- work overtime on a regular basis.

**60.17.17 | New**

You must always pay your workers a premium rate for any overtime work that they do.

---

**Discrimination or threatening behaviour**

**60.17.18 | New**

You must **not** discriminate against workers based on:  
- race  
- caste  
- national origin  
- religion  
- age  
- disability  
- gender  
- marital status  
- sexual orientation, or  
- union membership or political affiliation.

**60.17.19 | New**

You must **not** discriminate against workers:  
- during recruitment  
- through their wages
• in the way you offer access to training, or
• in your promotion, termination or retirement system.

60.17.20  |  New

You must **not** subject your workers to:

• physical abuse
• physical discipline
• physical threats
• verbal harassment
• sexual abuse, or
• other forms of intimidation.
**60.18 Inspection and certification**

**60.18.1**
If you want to label the products that you produce, make or sell with our symbol, you must hold a valid certificate of registration from us for that product.

**60.18.2**
You must allow us to:

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

Note – we will use laboratories that are qualified to carry out tests to these standards.

**60.18.3 Revised**
If you subcontract work to low risk operators you must have contracts with them which require them to comply with all aspects of these standards.

Note – examples of low risk operations include non-wet processing units such as:

- home based knitting / weaving units
- mechanical finishing units
- units that manufacture ready to wear clothing.

**60.18.4 Revised**
If you are a sub-contractor and we consider your operation to be low risk, we may decide not to inspect your operation each year.
If you are a low risk unit, you must have a contract with one of our certified operators. If we think it is necessary, we may inspect your operation and charge our certified operator for this.
61

Silk, wool, hides, leathers and skins
Standards you must read with this chapter:

Chapter 1. The principles of organic production and processing
Chapter 2. The certification process
Chapter 41. Manufacturing
Chapter 60. Textiles

**Silk, wool, hides, leathers and skins**

61.1 Silk
61.2 Wool
61.3 Hides, leathers and skins
61.1.1
You must use mulberry trees that meet our standards for perennial crops. Please ask us for a copy of these if you do not have one.

61.1.2
You must use products for silk processing that meet these standards. This includes the products that you use for reeling and de-gumming.

61.1.3
You must have a wastewater treatment for the tensides that you use in silk de-gumming. The tensides must be biodegradable.
For wool to be organic, the sheep must:

- be managed to organic standards for at least 12 months before shearing, and
- have had a period of three months (or three times the legal withdrawal period, whichever is longest) since the last treatment with an external veterinary treatment.

Note – the 12 months of management must either follow the conversion of the land or be part of simultaneous conversion.
61.3 | Hides, leather and skins

61.3.1
The hides and skins that you use must come from fully organic animals. This means that the animals must comply with the requirements for organic meat production. You must not use animals that are from in-conversion stock.

61.3.2
You must not use skins or hides from animals treated externally with an allopathic veterinary medicinal product for up to:

- three months before slaughter, or
- three times the statutory withdrawal period, whichever is the longer.

61.3.3
If you are tanning leather products using a continuous process (rather than a batch one), you may process organic and non-organic products in the same production line, but only if you:

- thoroughly wash/scour the non-organic and organic material before the tanning process
- do not mix organic and non-organic skins/hides in the process
- only use inputs allowed for the processing of organic textiles, and
- give us a plan with a timescale for putting a dedicated organic line into place.

61.3.4
You must use products for tanning and processing leather, hides and skin that meet these standards. You may also use the following additional processes and products:

- the salting of hides and skins
- calcium hydroxide
- de-liming with carbon dioxide which can be complemented by ammonium chloride and ammonium sulphate
• natural tanning and preparation agents
• sodium sulphite for de-hairing
• tannin from a sustainable source
• mineral oil – for leather only, but not for sheep skins (which retain sufficient lanolin)
• petroleum based oil, until other products become available
• calgon (sodium polyphosphate) for pickling
• citric acid for fixing pH
• acetic acid for fixing pH
• aluminium added to vegetable tannins.

61.3.5

You must ask our permission to use:

• formic acid for fixing pH
• saltpetre and alum.

61.3.6

You must not add the following preservatives to hides or skins:

• chrome
• synthetic tannins
• chlorinated and aromatic solvents for use in de-greasing
• formaldehyde.

61.3.7

You must identify your leather, hide or skin using our certification mark and your manufacturing identification and stamp.
## Annex I List of Abbreviations

<table>
<thead>
<tr>
<th>Organisations/standards:</th>
</tr>
</thead>
<tbody>
<tr>
<td>ETAD</td>
</tr>
<tr>
<td>IFOAM</td>
</tr>
<tr>
<td>IVN</td>
</tr>
<tr>
<td>JOCA</td>
</tr>
<tr>
<td>NOP</td>
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<tr>
<td>OECD</td>
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<tr>
<td>OTA</td>
</tr>
<tr>
<td>TEGEWA</td>
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<td>USDA</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Others:</th>
</tr>
</thead>
<tbody>
<tr>
<td>EC&lt;sub&gt;50&lt;/sub&gt;</td>
</tr>
<tr>
<td>IC&lt;sub&gt;50&lt;/sub&gt;</td>
</tr>
<tr>
<td>LC&lt;sub&gt;50&lt;/sub&gt;</td>
</tr>
<tr>
<td>LD&lt;sub&gt;50&lt;/sub&gt;</td>
</tr>
<tr>
<td>α-MES</td>
</tr>
<tr>
<td>AOX</td>
</tr>
<tr>
<td>APEO</td>
</tr>
<tr>
<td>COD</td>
</tr>
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<td>Abbreviation</td>
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<tr>
<td>--------------</td>
</tr>
<tr>
<td>DBT</td>
</tr>
<tr>
<td>DEHP</td>
</tr>
<tr>
<td>DTPA</td>
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<tr>
<td>EDTA</td>
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<td>GMO</td>
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<td>HMBT</td>
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<tr>
<td>MBT</td>
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<td>LAS</td>
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<td>PCB</td>
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<tr>
<td>PCP</td>
</tr>
<tr>
<td>PVC</td>
</tr>
<tr>
<td>TBT</td>
</tr>
<tr>
<td>TCP</td>
</tr>
</tbody>
</table>
Woodland
Standards you must read with this chapter:

Chapter 1. The principles of organic production and processing
Chapter 2. The certification process
Chapter 3. Farming and growing
Chapter 4. Crop and land management

For timber forest products you must also read:

• United Kingdom Woodland Assurance Standard (UKWAS) in the UK, or
• your country’s equivalent Forest Stewardship Council (FSC) endorsed national standard, or
• where your country has no FSC endorsed national standard, you must read the Woodmark Generic Standard

And:

• Woodmark procedures for forest certification

For non-timber forest products you must also read:

Chapter 9. Wild harvesting
Chapter 15. Beekeeping (if relevant)

Woodland

90.1 Introduction
90.2 Scope
90.3 Organic woodland certification
90.4 Woodland management
90.5 Protection from stock and game rearing
90.6 Controlling weeds, pests and disease
90.7 Woodland fertility
90.8 Managing fire
90.9 Parkland, hedgerows, veteran trees and avenues
90.10 Traditional coppice
90.11 Non-timber forest products
90.12 Agricultural production in woodland
**90.1 Introduction**

### 90.1.1

Woodland and trees form essential habitats in the ecological fabric of farms and the wider landscape and are an important resource for wildlife, people and communities. The aim of these organic woodland standards is to combine organic and sustainable woodland management principles to:

- facilitate the integration of organic production methods and woodland management
- provide opportunities for owners and managers to maximise the potential of their woodland, and
- ensure that forest, woodland, tree and soil management is carried out sustainably to maintain and increase the benefits they provide for present and future generations.

### 90.1.2

Sir Albert Howard, a founder of the organic farming movement, recognised woodlands and forests as embodying the principles inherent in organic farming. These organic woodland standards aim to reflect those principles.

“What are the main principles underlying Nature’s agriculture? These can most easily be seen in operation in our woods and forests.

The processes of growth and the processes of decay balance one another . . . there is never any attempt at monoculture; mixed crops and mixed farming are the rule. The forest manures itself. It makes its own humus and supplies itself with minerals. The tree is the most efficient agent available for making use of the minerals . . . it can grow anywhere, vanquish most of the other forms of vegetation, and it will leave the soil in a highly fertile condition.”

### 90.1.3

The three principles of organic production that are most important for organic forestry are: ▶
• to work with natural systems and cycles
• to foster biodiversity and protect sensitive habitats, and
• to maximise use of renewable resources and minimise pollution and waste.

90.1.4

Translating these into the woodland or forest environment, with its much longer production cycle, will generally mean:

• mixed age, mixed species stands
• management for continuous cover
• no use of outside inputs (fertilisers or pesticides).
90.2 Scope

90.2.1
These organic woodland standards cover what you must do for your farm woodland and trees, forestry, agroforestry and non-timber forest products to be certified as organic.

90.2.2
Forests, woodlands and their associated lands contribute to peoples’ social, economic, ecological and cultural needs. Their characteristics vary between farms and regions but they all have the potential to provide important benefits.

90.2.3
Trees, forests, woodlands, hedgerows and parkland are essential habitats on farms. They:

- contribute to ecological diversity
- provide shelter and feed for livestock
- protect soils from erosion and regulate rainfall run-off
- harbour beneficial insects for pest management, and
- provide opportunities to integrate with cropping.

90.2.4
In agroforestry there is more intimate integration of trees, crops, livestock and fish. Agroforestry management encourages the contribution of complementary benefits from all these components.

90.2.5
The standards apply to the production and harvesting of all wood and non-wood products from any woodland type, including:

- boreal, temperate and tropical forests
- plantations
• natural and semi-natural forests
• non-intervention forest
• other systems in which a forest structure is expected to develop
• farm woodland and farmland trees, and
• agroforestry.

90.2.6

Examples of products for which you can apply for certification using these and other sections of our standards that we specify, include:

• sawn wood
• charcoal
• firewood
• coppice products, and
• woodland fungi and fruits.

90.2.7

We regard FSC principles and criteria as the global benchmark of responsible forest management.
90.3 Organic woodland certification

90.3.1
For your timber and wood products to be eligible for organic status, you must comply with:

• these organic woodland standards, and
• your FSC endorsed national standard (UKWAS in the UK), or
• if your country has no FSC endorsed national standard, you must meet the Soil Association Woodmark Generic Standard in addition to these standards.

Note – The principle requirements of FSC/UKWAS are:

i. to have a detailed five year management plan and an outline 20 year management plan
ii. to have maps of the woodland or forest area including, for example, biodiversity features, public access and felling areas, and
iii. to consult with relevant interested parties about your forest or woodland management.

Note – we will use FSC inspection procedures and scoring systems. Please ask us if you would like a copy of the Woodmark Generic Standard, FSC or UKWAS standards. To find out whether you have an endorsed national standard please look at the FSC website www.fsc.org

90.3.2
When you apply for organic woodland certification, you must manage all the forest, trees and woodland on your farm to these standards.

90.3.3
With our permission, you may add additional separate woodland areas to your farm woodland certification.

90.3.4
For your timber to be eligible for organic status, it must come from a
functional forest or woodland unit, which we must agree with you. The forest or woodland unit can consist of several separated areas, but you must manage them all under one management plan.

90.3.5

If your woodland unit is made up of several separated areas, you must convert all of them to organic woodland management at the same time.

Note – if you manage more than one woodland unit, we will use the Woodmark multiple site standard to inspect them either individually or as one whole.
90.4 Woodland management

90.4.1

Your organic woodland management should:

• beneficially integrate farm and woodland management
• sustainably manage non-timber forest products, and
• develop the potential for woodlands to provide environmental benefits such as:
  
  i. fostering and improving biodiversity
  ii. revitalising the atmosphere
  iii. acting as carbon sinks, and
  iv. helping with flood control.

90.4.2

The area of your farm woodland should be appropriate for the landscape in your locality or region.

90.4.3

You should protect existing trees and woodland on your farm to maximise their potential benefits for people, wildlife and the countryside.

90.4.4

You, or a competent expert, should carry out a National Vegetation Classification (NVC) survey to an appropriate level of all woodland areas on your farm.

90.4.5

You should:

• allow and promote natural regeneration of appropriate species and quality in woodland areas
• use continuous cover systems where appropriate, and
• keep dead wood (standing and on the ground) where it does not threaten forest health or public safety.

90.4.6

If you have:

• ancient trees
• trees of particular landscape or conservation value
• areas of ancient coppice stools, or
• trees with Tree Preservation Orders

You must:

• identify them
• include them on maps, and
• detail in your FSC/UKWAS management plan how you will maintain them in the long term.

90.4.7

You must use biodegradable chainsaw oils.

90.4.8

You must not plant on peat, moorland or unimproved grassland except with our permission.

Note – we will only consider plantings on these land types for orchards or agroforestry. In the UK you may need to complete an Environmental Impact Assessment to change the use of these habitats. Please contact the Defra helpline on 0800 028 2140.

90.4.9

You must not plough closer to tree trunks than a line drawn vertically from the outermost canopy except with our permission.

Note – we will only give permission when we have approved this as part of an agroforestry system.
90.4.10

You must **not**:

- plant on areas where it will have negative environmental or social effects, including those on water resources, or
- plant invasive non-native shrubs in organic woodland areas.
90.5 Protection from stock and game rearing

90.5.1
If you rear game birds and give them access to organic woodland areas you must:

- site release pens in appropriate vegetation, such as scrubby cover with some trees
- stock release pens with fewer than 700 birds per hectare
- use no more than a third of your total woodland and scrub areas for release pens, and
- feed game birds only non-GMO feeds.

90.5.2
To protect woodland areas from livestock and game, you must:

- control access to woodland by livestock and game to prevent damage and ensure best use of the resource, and
- protect special conservation features from damage by stock, game and driven shoots.

90.5.3
With our permission, you may use straw as a base for spreading feed.

90.5.4
You must not routinely treat game birds with veterinary medicines, except for complementary therapies.
90.6 Controlling weeds, pests and disease

90.6.1
You should control weeds, pests and disease by using appropriate cultural and management methods that enhance the natural health and vitality of the trees.

90.6.2
To control weeds, pests and disease, you may use the methods and substances outlined in section 4.10 Controlling weeds and section 4.11 Controlling pests and disease. Please be aware that you must get our permission before using some of these methods and substances.

90.6.3
You should use biological control methods to control pests and disease.

90.6.4
You should use composted mulch to avoid denitrifying the soil and hence the need to add fertiliser.

90.6.5
You should not plant conifers in areas where there is high risk from the pathogen *Heterobasidium annosum*. You should consider using alternative silvicultural systems such as continuous cover.

Note – in the UK please refer to the Forestry Commission publications and UKWAS for more information on treatment methods for *Heterobasidium annosum*.

90.6.6
You must not use:

- herbicides
- urea as a fungicidal stump treatment.
90.7 | Woodland fertility

90.7.1
As a long-term production system, woodland is able to generate its own fertility through nutrient recycling and generally does not need supplementary fertilisation.

90.7.2
You should manage your woodland to avoid using fertilisers.

90.7.3
You must design new plantings to avoid the need to use fertilisers. We will ask you for evidence that you have designed new plantings to avoid using fertilisers.

90.7.4
You may use appropriate mycorrhizal preparations to enhance fertility in the woodland.

90.7.5
If you bring in materials to increase soil fertility, you may only use the methods and substances outlined in section 4.7 Manure, compost and plant wastes and section 4.8 Mineral fertilisers and supplementary nutrients. Please be aware that you must get our permission before using some of these methods and substances.

90.7.6
With our permission, in agroforestry systems, you may use:

- livestock manure, compost and plant waste as outlined in section 4.7, and
- mineral fertilisers and supplementary nutrients as detailed in section 4.8. You may only use these as a supplement to using compost, manure and plant waste.
90.7.7

You must **not**:

- use fertilisers to enhance the growth of healthy trees
- use any fertilisers we do not allow in sections 4.7 and 4.8, or
- chemically treat mineral fertilisers to make them more soluble.
90.8 Managing fire

90.8.1 If you intend to use fire as a management tool, you must:

- tell us you are going to use it and in what way
- take into account traditional knowledge on how and when to use fire, and
- assess the environmental impact of using fire, for example, the effect of smoke on lichen from charcoal burning.

90.8.2 With our permission, you may burn lop and top and prunings. You must:

- justify why you need to do this, and
- carefully plan the location and density of fires and charcoal kilns to:
  i. avoid damaging coppice stools, trees and conservation features, and
  ii. minimise the health and safety risks.
90.9 Parkland, hedgerows, veteran trees and avenues

90.9.1
You should plant trees on pasture and in hedgerows where this is appropriate for the landscape.

90.9.2
You should retain mature specimen trees and dead hulks unless they are a safety hazard. If you remove trees, you should replace with a protected sapling of an appropriate species.

90.9.3
With our permission, and only in exceptional circumstances, you may remove mature specimen trees and dead hulks.
Traditional coppice

90.10.1
You may manage coppice areas on a minimum intervention basis. This may include, for example:

• singled to high forest techniques, or
• traditional coppice rotations.

90.10.2
If you are managing your coppice to a traditional coppice rotation, you should maintain a series of age classes through a rotation of coppice coupes or coppice with standards.

90.10.3
In addition to the FSC/UKWAS requirements (see FSC/UKWAS standards), you must detail in your five year management plan:

• how you will preserve or enhance the long term productive potential of the coppice areas
• the proposed coppice cycle, and
• if relevant, the species, density and management of standards within the coppice areas.

90.10.4
If you are managing your coppice area on a traditional coppice rotation, you must:

• maintain the long term productive potential of coppice areas through on going planting and natural regeneration and appropriate techniques such as layering
• protect coppice stools from grazing by wild animals or livestock, and
• time your coppicing to minimise the impact of your operations on the surrounding environment.
90.10.5
You may have short rotation coppice systems, provided you can comply with these woodland standards.
90.11 | Non-timber forest products

90.11.1
The harvest of non-timber forest products is often very important to local communities and to the preservation of the woodland or forest. Diversity within the woodland or forest is enhanced by maintaining the ecological conditions that these products need.

90.11.2
You must manage your woodland or forest sustainably, which will ensure the sustainable harvest of non-timber forest products.

90.11.3
If you produce and sell timber and non-timber forest products you must comply with these standards and those in Chapter 9 Wild harvesting or Chapter 15 Beekeeping.

90.11.4
You do not need to comply with these standards if you:
- only harvest and sell non-timber forest products (including bee products), and not timber products, or
- do not have management responsibility for the woodland or trees.
90.12 | Agricultural production in woodland

90.12.1
If you use woodland or forest areas for organic agriculture (for example for pigs or poultry) as well as woodland products, you must manage these areas to these organic woodland standards.

90.12.2
Where you allow livestock access to woodland or forest areas, but you are not selling any woodland products as organic, you must provide us with a plan showing how you will prevent damage to the woodland. You do not need to meet these organic woodland standards.