



**ORGANIC PRODUCTION  
STANDARDS**

**Ed. 2/2014  
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# ***ORGANIC PRODUCTION STANDARDS***

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## **1. ORGANIC PRODUCTION STANDARDS**

### **1.1. INTRODUCTION**

#### **1.1.1**

Thanks to all the hard work of our Organic Production Standards Committee, historically CCPB has been able to put together these standards with the aim of meeting the requirements for IFOAM accreditation and, at the same time, providing those operators who are outside the European Union with a tool they can use when they wish to export products to EU member states, offering guarantees that are equivalent to those established under EC Reg. 834/2007.

In setting out these standards, we have taken into consideration therefore, the principles inherent to the reference standards, including EC Reg. 834/2007 and its subsequent amendments and/or additions, the IFOAM standards for organic production and processing and international legislation covering organic production, in particular the USDA-NOP, JAS and COR regulations.

#### **1.1.2**

This has enabled us to develop a series of standards that can be followed as guidelines by all operators who intend their products to comply with to EC Reg. 834/2007 on national territory.

These standards however, are prescriptive for operators who operate outside the European Union and who wish to export products to EU member states, offering guarantees that are equivalent to those established under EC Reg. 834/2007.

These standards are also prescriptive for some categories of products/activities not directly included within the scope of EC Reg. 834/2007, such as the production of Pet Food, spirulina algae, ostrich, rabbit, snails, mulberry growing and silkworm breeding, for which the National Authority has taken steps to recognition of specific production standards as required by art. 42 of Reg. CE 834/2007. It 'also provided a specific section for mass catering, if operators also intend to obtain compliance certification for these particular categories of product based on the specific private disciplinary of CCPB, as outside the scope of Reg. 834/2007.

These Organic Production Standard bring besides the main differences between the conditions and the fulfilments of the EC Reg. 834/2007, of the NOP (National Organic Programme), of the JAS (Japanese Agricultural Standards) and of the COR (Canadian Organic Regime), which the operators should respect in order to obtain the certification in conformity to the same standard. It has to be highlighted that the NOP, the JAS and the COR, also permit the use of some substances and ingredients not currently listed in this standard, the use of which, even if they comply with the relevant standard, preclude compliance with EC Reg. 834/2007. The NOP, JAS and COR regulations, that include a list of these substances, are available on the following websites:

NOP - <http://www.ams.usda.gov/about-ams/programs-offices/national-organic-program>

COR – <http://www.inspection.gc.ca/food/organic-products/eng/1300139461200/1300140373901>

JAS - <http://www.maff.go.jp/e/jas/specific/organic.html>

or in a translated version on the site [www.ccpb.it](http://www.ccpb.it).

### **1.2. REVISION OF THE ORGANIC PRODUCTION STANDARDS**

#### **1.2.1**

Any revisions and/or amendments to these standards will be assessed and approved by the CCPB Organic Production Standards Committee. The standards are also subject to examination by the CCPB Impartiality Protection Committee whose job is to guard against any threats to the impartiality of the inspection and certification activities carried out by CCPB.



### 1.2.2

The complete revision of these standards will take place every three years, and, in any case, everytime it is necessary, all variations consequent to the modification of the reference rule will be made.

### 1.2.3

Further to any modifications to the reference standards carried out during the transitional period, CCPB makes available to all the operators concerned any variation which shall be applied to these standards as well as the adaption time should this be different from that envisaged under point 1.2.6.

### 1.2.4

During the triennial revision, it shall be taken account of all modifications proposed by the operators who are subject to inspection and by all parties (consumers, producers, retailers, etc.) involved in the production and certification process of organic products. In order to be examined by the CCPB Organic Production Standard Committee, such proposals must be laid down in writing and sent to the address thereof.

### 1.2.5

Each request of clarification and/or interpretation of the present Standard must be addressed in a written way to the "Organic Production Standard Committee" of CCPB, pointing the contact details of who is requesting.

### 1.2.6

Every edition of the present Standard and their modifications is available on the web site of CCPB: [www.ccpb.it](http://www.ccpb.it), and is publicized on the Newsletter of CCPB. According to the variations, the controlled operators have period of 12 months to adequate themselves to the new framework, except for different indications connected with the reference rule.

## **1.3. REFERENCE STANDARD; TERMS AND DEFINITIONS, ACRONYMS AND ABBREVIATIONS**

### 1.3.1

The set of rules for reference of the present Standard are the following:

EC 834/2007 regulations and their subsequent amendments and additions, henceforth referred to as EC Reg. 834/2007	Applies to organic production, to the labelling indications for these products and that repeals EEC Reg. 2092/91
Italian national and regional provisions relating to the application of EC Reg. 834/2007	
Circ. MiPAAF n. 5931 del 13/03/2012	Recognition of private standards for the production of organic spirulina
Circ. MiPAAF n. 7758 del 02/04/2012	Recognition of private standards for the production of organic ostriches
Circ. MiPAAF n. 6477 del 24/12/2012	Recognition of private standards for the production of organic rabbit
Circ. MiPAAF n. 16319 del 10/03/2015	Recognition of private standards for the production of organic mulberry growing and silkworm breeding
Circ. MiPAAF n. 39857 del 29/05/2015	Recognition of private standards for the production of organic snails
Circ. MiPAAF n. 62392 del 18/09/2015	Recognition of private standards for the production, processing, trading and labelling of organic pet-food
RIPAC (COM DG AGRI) n. 2015-01 of 08/07/2015	On the absence of detailed EU production rules for some kind of animal species, aquatic plants and microalgae and on the treatment of these products in the EU internal market and the harmonised import regime
Reg. USDA/AMS CFR 7, part 205	NOP – National Organic Programme
JAS - Japanese Agricultural Standard	
COR – Canadian Organic Regime	Safe Food for Canadians Regulation General principles and management standard – CAN/CGSB-32.310 Permitted substances lists- CAN/CGSB-32.311



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IFOAM norms	<ul style="list-style-type: none"> <li>• Common Objectives and Requirements of Organic Standards (COROS) – IFOAM Standard Requirements</li> <li>• The IFOAM Standards for Organic Production and Processing</li> <li>• IFOAM Accreditation Requirements for Bodies Certifying Organic Production and Processing</li> </ul>
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### 1.3.2

For the purposes of this document, are applicable the terms and definitions provided by the standards and reference documents listed in the previous paragraph, and the following:

COMPLIANCE	The term is used when a product, process or service meets a specific set of requirements.
STATEMENT OF COMPLIANCE	Document issued by suppliers providing written confirmation that an identifiable and traceable product batch complies with the requirements specified on the certificate of compliance.
EXCEPTION	Permission given to a CCPB operator to be excluded from the need to comply with one of the normal requirements of the standard in question. The exception must be granted on the basis of clear criteria and justification and it is subject to a time limit. With reference to the DOP/IGP/STG and Organic production, exception cannot be granted
SUPPLIER	The party to a contract who is responsible for guaranteeing that the products satisfy, and continue to do so, if applicable, the terms and conditions of certification.
INSPECTOR	A person with the personal skills and competence for carrying out audit
TEST LABORATORY	A laboratory that operates in compliance with the Standard UNI CEI EN ISO/IEC 17025 and that is accredited by a body signatory of the EA or IAF mutual recognition agreement, for the testing and analysis methods to be used when greater precision is needed or uncertainty exists for the measurements taken by CCPB.
LICENCE	A document issued by CCPB, following a signed contract, granting the right to use certificates, brands, marks or statements of compliance for a particular product, process or service, according to the rules of the certification scheme.
NON-COMPLIANCE	This term is used when an action or situation does not comply with the rules, contractual terms and technical specifications for the chosen certification scheme.
PRECEDENT	A decision that interprets a particular standard when it has become necessary to issue this, following presentation of a case not explicitly covered by the standard. Such decisions become points of reference for dealing with other cases that present the same characteristics.
TEST	Determination of one or more characteristics of a specific product subject of a conformity assessment, following preset procedures.
TEST REPORT	A document that presents test results and other relevant information.
CERTIFICATION SCHEME	A system of assessing the compliance of specific items whose compliance is to be assessed, to which the same specific requirements, rules and procedures apply.
INSPECTION (AUDIT)	Systematic, independent, documented process to obtain registrations, exposure of facts or other pertinent information and their objective evaluation to determine to what extent required specifications have been met.

### 1.3.3.

For the purposes of this document, the acronyms and abbreviations used for the standards and reference documents listed in the previous point, are as follows:

ACCREDIA	Italian system of accreditation
CCPB	CCPB SRL
CEI	Italian Electro-Technical Committee
CFIA	Canadian Food Inspection Agency
COR	Canadian Organic Regime
CSI	Committee for safeguarding impartiality



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JAS	Japanese Agricultural Standard
IFOAM	International Federation of Organic Agriculture Movements
MAFF	Ministry of Agriculture, Forestry and Fishery of Japan
MiPAAF	Italian Ministry of Agriculture and Forestry Policy
NOP	National Organic Program
GMO	Genetically Modified Organism
USDA	United States Department of Agriculture

### 1.4. CERTIFICATION SCHEMES AND SCOPES

Certification scheme	Abbreviation	Scope
EC Reg. 834/2007	EC Reg. 834/2007	Agricultural products (including seeds and plant propagation materials); agricultural food products of animal and/or vegetable origin; products from the food and agricultural industry of vegetable and/or animal origin; feedstuffs.
CCPB Organic Production Standard Equivalent to EC Reg. 834/2007	CCPB EU Equivalent Standard	Agricultural products (including seeds and plant propagation materials); agricultural food products of animal and/or vegetable origin; products from the food and agricultural industry of vegetable and/or animal origin; feedstuffs.
USDA-National Organic Programme	USDA-NOP	Agricultural products (including seeds and plant propagation materials); agricultural food products of animal and/or vegetable origin, excluding aquaculture products; products from the food and agricultural industry of vegetable and/or animal origin; feedstuffs.
Japanese Agricultural System	JAS	Agricultural products (including seeds and plant propagation materials); agricultural food products of animal and/or vegetable origin, excluding beekeeping and aquaculture products; products from the food and agricultural industry of vegetable and/or animal origin, excluding wine and alcoholic drinks; feedstuffs.
Canadian Organic Regime	COR	Agricultural products (including seeds and plant propagation materials); agricultural food products of animal and/or vegetable origin, excluding aquaculture products; products from the food and agricultural industry of vegetable and/or animal origin; feedstuffs.
CCPB Private Organic Production Standard	OP Standard	Mass catering.

## **2. MAIN OBJECTIVES OF PRODUCTION, PROCESSING AND DISTRIBUTION**

### **2.1. GENERAL CONSIDERATIONS**

#### 2.1.1

Organic production systems aim at obtaining foodstuffs, feeds, fibres, raw materials and services in a sufficient quantity and of a good quality.

#### 2.1.2

The following points contain a list of the main objectives, as well as the principles founding the organic production systems.

### **2.2. PROTECTION OF ENVIRONMENTAL RESOURCES AND POLLUTION REDUCTION IN ORDER TO IMPROVE THE QUALITY AND THE SALUBRITY OF THE PRODUCTS TO BE OBTAINED**

#### 2.2.1

The main objective of organic production consists in obtaining products in sufficient quantity and of suitable quality while respecting organic equilibrium, human and animal health and preserving environmental resources.

#### 2.2.2

Organic operators, therefore, are trying to reduce or eliminate cultivation practices and technical methods which represent a risk for the integrity of the environment, thus damaging the quality of the air, water and soil and jeopardising the future maintenance of production cycles.

### **2.3. MAINTENANCE AND IMPROVEMENT OF SOIL FERTILITY**

#### 2.3.1

Soil fertility represents the basic condition for the salubrity and maintenance of agricultural production systems taken as a whole.

#### 2.3.2

Practices aimed at maintaining soil fertility must take into account physical, chemical and organic factors at a time in order to optimise the quantity and quality of the organisms (telluric microflora and microfauna) living in the soil and of the soil nutrients.

#### 2.3.3

The "living force" of the soil must be able to provide the nutritional elements needed by the crops and by the micro-organisms which express the organic activity of the soil itself.

### **2.4. MAINTENANCE AND ENRICHMENT OF BIODIVERSITY**

#### 2.4.1

Organic diversity contributes substantially to the creation and maintenance of the environmental and economic maintenance of the organic production processes.

#### 2.4.2

Organic diversity must be developed in and applied to every single aspect of organic production, from the choice of technical methods to that of the species and varieties to be cultivated, from the choice of animal breeds to be farmed and of micro-organisms to be used in production and processing cycles to the management of agronomical rotations, from the maintenance of uncultivated areas to the treatment of

spontaneous plants growing near cultivated land or to the planting of hedges and bushes capable of hosting different living forms and insects necessary for the maintenance of adequate organic cycles, up to the choice of suitable strategies which are different from each other in time and space and are aimed to the protection from pathogens and diseases.

#### 2.4.3.

With regard to aquaculture, all units must be designed, planned and operated in such a way as to respect the principles of sustainability in fisheries and to respect of the environment in which they are placed.

## **2.5. IMPROVEMENT OF ANIMAL WELFARE**

### 2.5.1

In organic agriculture particular attention must be paid to animal welfare, both in terms of disease prevention and of livestock farming conditions.

### 2.5.2

The availability of suitable animal feedstuffs, the care for animal health conditions and welfare help in preventing stress as well as several pathologies.

## **2.6. IMPLEMENTATION OF PRODUCTION AND PROCESSING SYSTEMS COMPATIBLE WITH THE SURROUNDING ENVIRONMENT**

### 2.6.1

Production, processing and packaging cycles must be preferably characterised by low-cost energy balances or, at least, by energy-saving ones. For this purpose, inputs derived from organic production systems or to renewable and low-polluting sources are to be preferred. The organic production method and the processes relating thereto must implement all measures necessary for preserving the quality and quantity of environmental resources concerned or involved therein.

## **2.7. PROMOTION OF ENVIRONMENTALLY FRIENDLY AND SOCIALLY FAIR PRODUCTION, PROCESSING AND MARKETING SYSTEMS**

### 2.7.1

Every single process making up the organic product dies must fulfil the requirements of environmental responsibility and social equity.

### 2.7.2

Environmental responsibility results in the protection of environmental resources and in the relevant sustainability in time and space related to any activity linked to production processes. The latter, furthermore, must respect social rights as far as comfortable working conditions and the Bill of Rights of Children laid down by UNO are concerned; all workers and their families must be granted basic rights and same opportunities independently of colour, religion, race and sex. Forced and juvenile work is not admitted and all the workers (employees or collaborators) have the right to join in associations and to bargain collectively. If the production processes involve any of the instances of social injustice or the violation of any human rights mentioned in this paragraph, any products obtained in this manner that have been show to be non-complaint may not be declared in compliance with this Standard.

### 2.7.3

The need for social safety must be satisfied and in all operations linked to organic production and processing working conditions must be acceptable; workers, shall wear adequate protection garments.

## **2.8. EXCLUSION OF ANY PRODUCT OBTAINED BY MEANS OF GENETIC ENGINEERING (GMO FREE)**

**2.8.1**

Genetic engineering, being the result of a gathering of molecular organic techniques which enable to modify the genetic material of plants, animals, micro-organisms, cells and other organic units with methods or results which could not be applied or obtained using natural reproduction or recombination, is not admitted in organic production and processing.

**2.9. EXCLUSION OF ANY PRODUCTS OBTAINED BY MEANS OF NANOTECHNOLOGIES****2.9.1**

The use of nanotechnology and nanomaterials is prohibited in organic production and processing, including packaging material, as they are designed to change the nature and characteristics of food and feed, and therefore misleading as to the true nature of organic products (cf. opinion of the European Commission of 20 July 2009).

**2.10. RECOGNITION OF OTHER EQUIVALENT STANDARD****2.10.1**

The application of this standard in third countries where CCPB operates in equivalence to the Reg. EC 834/2007 requires that each organic input or ingredient used in the production process, from agricultural production to processing, is priority certificate in accordance with this Standard.

**2.10.2**

For the purpose of equivalence of the method of agricultural production, can be accepted organic input (seeds and vegetative propagating material; seedlings, live animals, etc) certified to other Standard already recognized as equivalent by the Commission, such as: USDA-NOP; COR-Canada; JAS-Japan, or certified from recognized bodies pursuant to art. 33.3 of Reg. EC 834/2007 (list of CBs for the purpose of equivalence - Annex IV of Reg. EC 1235/2008).

**2.10.3**

For the purpose of equivalence of the processing of food and feed, may be accepted organic input (agricultural ingredients) only if they are:

- a) certified by bodies recognized under Article. 33.3 of Reg. EC 834/2007 (list of CBs for the purpose of equivalence - Annex IV of Reg. EC 1235/2008);
- b) produced and certified in a third country recognized in accordance with art. 33.2 of Reg. EC 834/2007 (list of third countries - Annex III of Reg. EC 1235/2008);
- c) manufactured and certified in one of the EU countries, according to Reg. EC 834/2007.

### **3. GENETIC ENGINEERING**

#### **3.1. GENERAL CONSIDERATIONS**

##### **3.1.1**

Genetic engineering means the ensemble of molecular organic techniques which make it possible to modify the genetic material of living organisms, cells and other organic units with methods and results which may not be applied or obtained with natural reproduction or recombination. Such techniques include recombining DNA, cellular fusion, microinoculation, macroinoculation, microencapsulation, gene elimination and duplication, the introduction of an external gene, gene change of position and animal clonation. Said techniques do not include ibridation, conjugation, fermentation, breeding, "in vitro" fertilisation and tissue cultivation.

##### **3.1.2**

The expressions "genetically modified organisms" (GMOs), engineered or transgenic organisms are to indicate all organisms obtained by means of genetic engineering techniques.

#### **3.2. EXCLUSION OF GENETIC ENGINEERING**

##### **3.2.1**

GMOs and/or the products derived therefrom are not admitted in organic agriculture nor in the processing and preparation of products derived therefrom, as foods, feeds, processing aids, pesticides, fertilizers or soil amendments, seeds or vegetative propagating materials, microorganisms or animals.

##### **3.2.2**

Organic products cannot be produced and/or processed having recourse to GMOs and/or the products derived therefrom, these including ingredients of non-agricultural origin, additives and processing aids.

##### **3.2.3**

At the different stages of the production, processing, storing and transport processes operators must implement all precautionary measures necessary in order to prevent any contamination of organic products making use of GMOs and/or the products derived therefrom.

##### **3.2.4**

For the purposes of the prohibition referred to in section 3.2.1, operators may consider reliable labelling or other documentation accompanying a product and that has been attached to or provided in accordance with the provisions of EC Reg. 1829/2003 of EC Reg. 1830/2003. If the raw materials, food or feed products acquired are not labelled or accompanied by a document in compliance with the above regulations, operators may assume that these have not been produced using GMOs or products derived from them. The existing labelling thresholds prescribed by the above regulations also apply to organic products and represent the maximum levels linked exclusively to the accidental or technically inevitable presence of GMOs.

If operators are located outside EU member states, and therefore it is impossible to check that the requirements for the regulations referred to above have been met in relation to the compulsory labelling of GMO products, in order to prove compliance with the prohibition referred to in section 3.2.1. operators will have to obtain a statement compiled according to the model provided in Appendix XIII to these standards from their suppliers of food products, feedstuffs, manufacturing aids, phytosanitary products, fertilisers, enhancers, seeds, plant propagation materials, micro-organisms and animals. Operators must keep any such statements with their other records.

### **3.3. AGRICULTURAL PRODUCTION**

#### **3.3.1**

Cultivation by organic methods can be carried out in holdings which have not been cultivated for at least two years with genetically modified crops originating from GMOs and/or the products derived therefrom or treated with genetically modified substances.

In case operators have used GMOs in the two-year period preceding the notification of a production activity, if this is subsequent to the publication of the above mentioned regulation, operators shall notify this to the Certification Body.

#### **3.3.2**

Farms in which organic production methods and conventional production methods coexist are not allowed to cultivate genetically modified crops in the holdings destined to conventional agricultural production.

#### **3.3.3**

In the organic production, the use of seeds, vegetative propagation material, micro-organisms, inoculating material and any other intermediate genetically modified technical means obtained from GMOs and/or the products derived therefrom is not admitted.

#### **3.3.4**

The use of fertilizers and amending products listed in Annex I as well as of products for plant protection listed in Annex II of the present Standard which contain GMOs and/or the products derived therefrom is not admitted.

#### **3.3.5**

In the organic livestock production, the use of food (feedstuff, forage, ensilage, concentrate, vitamins, trace elements, amino acids, aids, etc.) containing GMOs and/or the products derived therefrom is not admitted. This also applies to the food which may be destined to build up the dry substance percentage not obtained from organic agriculture.

#### **3.3.6**

In the organic livestock production, the use of animals obtained with genetic engineering techniques (semen, embryos, reproductive organs from GMOs and/or the products derived therefrom) is not admitted.

#### **3.3.7**

In the organic livestock production, the use of veterinary medicines and animal health and care products containing GMOs and/or products derived therefrom is only admitted if no alternative substances and/or treatments are available and when the lack of effective interventions can damage animal health and fitness.

#### **3.3.8**

For all the products which, although they do not originate from organic agriculture, are admitted in organic production systems, operators must obtain a declaration from their suppliers stating that such products are not obtained from GMOs and/or products derived therefrom and that, in any case, they do not contain them; such declaration must be confirmed by a suitable chemical analysis, if the Certification Body requires so. Such declaration must be written as provided in the form under Annex XIII of this Standard. The operator must keep said declaration together with all the other records.

#### **3.3.9**

Among the causes of contamination from genetically modified material affecting holdings and crops cultivated by the organic production method, the following are the mainly responsible ones:

- a) cross-pollination within the same species and variety;
- b) cross-pollination or other types of contamination deriving from telluric microfauna and from other plants in general, weeds inclusive;
- c) physical contamination by pollen or other plant material.

In order to prevent such causes from damaging crops or productions obtained from organic agriculture, it is a good rule to place said crops at safety distance from potential contamination sources by GMOs and/or products derived therefrom.



**3.3.10**

Operators shall notify to the certification Body any possible contamination sources by GMOs and/or products derived therefrom they have knowledge of.

**3.4. PROCESSING**

**3.4.1**

In processing and preparation procedures of organic products, the use of ingredients, additives and processing aids containing GMOs and/or products derived therefrom is not admitted. This also applies to those substances which, although they do not originate from organic agriculture, can be used in compliance with Annex I of the present Standard. For such substances operators are bound to obtain a declaration from their suppliers stating that said substances do not contain GMOs and/or products derived therefrom and that, in any case, they do not contain them; such declaration must be confirmed by a suitable chemical analysis, if the Certification Body require so. Such declaration must be written as provided in the form under Annex XIII of this Standard.

Operators must keep said declaration together with all the other records.

## **4. STANDARDS FOR PLANT PRODUCTION**

### **4.1. GENERAL CONSIDERATIONS**

#### 4.1.1

Organic plant productions must be obtained in compliance with the following rules.

#### 4.1.2

Hydroponic and aeroponic production is not permitted in compliance with this standard.

### **4.2. ORGANIC PRODUCTIONS AND PROTECTION OF ENVIRONMENTAL RESOURCES**

#### 4.2.1

As mentioned in the section dedicated to the general objectives, organic agriculture aims at obtaining products in an appropriate quantity and of a high quality standard by implementing cultivation techniques which enable to avoid the use of chemical products and to reduce any adverse effects on the environment as well as the impoverishment of its resources.

#### 4.2.2

Organic production methods involve the adoption of cultivation techniques capable of sustaining and supporting the objectives mentioned so far and the following principles.

#### 4.2.3

Said principles include:

- the conservation and development of natural cycles instead of their mere exploitation;
- the respect for organic equilibria involving micro-organisms, telluric fauna and flora, plants and animals;
- the maintenance and/or the introduction of conservation programmes of the existing natural areas and of suitable "habitats", in order to safeguard natural species with particular attention being paid to dying species;
- a special consideration must be given to animals' living conditions and welfare, as well as to the social and environmental impact which production systems may create;
- pollution reduction.

#### 4.2.4

Such principles, when being applied, result in agro-economical practices which contribute to outlining a kind of agriculture intended for the maintenance of the equilibrium existing among the elements of the agro-ecosystem or, if this has undergone any alteration, for the restoration thereof.

#### 4.2.5

Particular attention must be paid to the agricultural land as an essential element and resource for the implementation of production cycles. In particular, efforts must be concentrated to avoid erosions, landslides, landslips, stagnation, loss of fertility and of organic matter and organic impoverishment.

#### 4.2.6

Hydraulic-agrarian facilities must be adopted according to the orography of the area which must be kept effective in time and which must enable water accumulation, the optimization of meteoric and irrigation water regime avoiding soil instability and encouraging the removal of excess water. With regard to this fact, it is prohibited to modify the orography or to perform earth moving operations which may irreversibly endanger the land hydrogeological stability, thus favouring erosive phenomena and jeopardising both natural organic equilibria and the microclimate.

**4.2.7**

In order to preserve and favour biodiversity, all the areas characterised by high environmental richness and value, such as brooks, streams, watercourses, wetland, ponds, retting-pits, springs, steady meadows, dry-stone walls, cane thickets, etc... must be maintained.

**4.2.8**

Hedges and tree must be maintained and/or introduced making use, where possible, of essences and adopting site-specific implementation methods and suitable for the scope for which they have been planted. These may have several functions, among which, windbreaks, shelter areas for the useful entomological fauna, nesting and shelter sites for birds, natural anti-draft and anti-pollution barriers, stabilisation of the soil with restriction of erosive and landslide phenomena and improvement of the microclimate.

**4.2.9**

Given the several and essential functions performed by hedges and trees as far as the maintenance and protection of the equilibria of an ecosystem are concerned, the maintenance treatments thereof must be carried out in appropriate periods so as not to endanger the animal species which find there house and shelter.

**4.2.10**

Particular attention must be paid to the storage and spreading of livestock dejecta, which must be carried out according to a spreading plan in compliance with the legislation in force and avoiding phenomenon such as percolation or flows that could pollute surface and/or ground water.

**4.2.11**

Areas of archaeological and historical value that have never been used before for cultivation, or areas for which it is necessary to cut down woods or important forests, or even areas of primary environmental interests subject to protection, must not be cultivated.

**4.2.12**

The plots used according to the organic method, must be well distanced from lots administered according to the conventional method, or adequately "protected" from potential risks caused by derived effects during the maintenance or replacement of hedges, areas for cultivation and/or natural and sufficiently compact barriers or such to include these risks.

The organic farm must envisage ecological compensation areas which must not receive any kind of external inputs (fertilizers, products for plant protection, etc.) and which can also have an anti-derivative function.

If adjoining land areas are being used for crops that may cause contamination of crops produced by organic methods due to derivative effects, the boundary zone of these land areas must have buffer areas or ecological compensation areas in order to avoid contamination by inadmissible substances. In all cases, products obtained from "buffer zones" cannot be considered organic products, even if they are reused in-house.

With specific reference to the **COR** certification scheme, "buffer zones" must be at least 8 metres wide. Permanent hedgerows, windbreaks - even artificial, permanent roads or other physical barriers can be alternatives to the "buffer zones". The crops grown on the "buffer zones" can not be considered organic. Crops at risk of contamination from GMO crops must be protected from cross-pollination by the latter: the aim must be to put in place mitigation strategies such as physical barriers, fences on the borders, etc. Samplings or delayed sowing must be put in place unless generally accepted clearances as appropriate to prevent cross-pollination. Eg. of those distances are: 10 m. for soybeans; 300 m. for corn; 3 km rape, alpha-alpha and apples.

**4.2.13**

Any new buildings on the organic farm must be designed in such a way as not to have the least environmental impact on the land and its natural elements.

**4.2.14**

If the organic farm, or its part, is situated near pollution sources (busy roads, highly-polluting industries, airports, dumps, etc..), the Certification Body decide whether to include said farm in the inspection system.

### **4.3. SOIL MANAGEMENT AND CONSERVATION**

#### 4.3.1

The maintenance and conservation of soil fertility, with particular attention being paid to the prevention of erosive phenomena, represent the essential premises for the application of the organic method and the attainment of the relevant products.

#### 4.3.2

This may be achieved by performing the following operations:

- soil working operations;
- incorporation in the soil of organic matter obtained from plant and/or animal residue;
- appropriate hydraulic-agrarian facilities;
- agronomical rotation;
- selection of appropriate species and varieties;
- planting and/or conservation of hedges and trees on the sides of parcels and water streams;
- working the land according to the land line or along contour lines on slope lands;
- use of covering crops;
- appropriate size of land parcels;
- respect for the soil outline;
- introduction of ecological compensation areas.

#### 4.3.3

As a consequence of what has been mentioned above, it is prohibited to burn stubbles, crop residue and/or biomass crops, wooded land and any other plant material, except for preventive and health treatments which involve the burning of the plant parts affected by pathogens subjected to the "compulsory fighting" measures in force. In this case, the burning must be carried out in restricted areas and in compliance with the legislation in force.

#### 4.3.4

In order to preserve the soil from any possible contamination, only the products listed in Annex I of this Standard may be applied.

### **4.4. CULTIVATION TECHNIQUES**

#### **4.4.1. General considerations**

Cultivation techniques envisaged by organic production systems must enable to obtain products in a sufficient quantity and of a high quality standard while respecting the organic equilibria of the agro-ecosystems, which permit to exploit natural resources in the best possible and sustainable way. "Out-of-soil" or "hydroponic" cultivation, therefore, is not admitted.

Hereinafter is a list of the main cultivation techniques.

#### **4.4.2. Crop rotation**

##### 4.4.2.1

Agronomical rotation represents an ineluctable premise for any organic production system.

##### 4.4.2.2

Rotations must enable to maintain and increase soil fertility and the organic matter contained therein, to reduce the loss of nutrients present in the soil, to reduce the problems linked to the presence of weeds, insects and plant diseases, to obtain long-term maximum vegetable covering of the soil, to preserve water-bearing strata from any possible contamination and to enrich the microfauna and microflora living in the soil.

##### 4.4.2.3

Rotation is based on the alternation on the same ground of plants belonging to different species and having different nutritional needs and a different typology of crop residue as well as a different interaction with the soil. If possible, green manures and/or covering crops should be planted before such crops, especially during

the periods in which the soil would remain uncultivated. Alternation, therefore, must be wide and diversified both as far as season requirements, soil covering capacity and botanic family are concerned.

#### 4.4.2.4

It is therefore advised to cultivate crops belonging to different species and families in order to favour a higher grade of biodiversity, and to alternate crops with pluriennial meadow pulse vegetables and/or annual grain pulse vegetables in order to equilibrate the nitrogen balance and make this element available for the next crops.

#### 4.4.2.5

Moreover, it is recommended to implant a green manure first, both for its positive effects on the rotation and on the quantity of organic matter present in the soil.

#### 4.4.2.6

In the case of arable and horticultural crops, specialised and non-specialised, whether in open field or in protected environments, the same species may only be cultivated on the same land parcel after the rotation of at least two crop cycles of different species, one of which must be leguminous.

#### 4.4.2.7

As an exception what is stated in the previous section, autumn cereals (e.g. tender and hard wheat, barley, oats, rye, triticum, spelt, etc.) and tomatoes in protected environments may follow on from themselves for a maximum of two crop cycles that must be followed by at least two main crop cycles of different species one of which must be leguminous.

#### 4.4.2.8

Rice may follow on from itself for a maximum of three cycles followed by at least two cycles of different main species, one of which must be leguminous.

#### 4.4.2.9

Short cycle leaf vegetables (e.g.: lettuce, etc.) may follow on from themselves for a maximum of three cycles, provided that the harvesting determines the end of the cycle. Following the three cycles there must be at least one root/tuber or green manure crop.

#### 4.4.2.10

Cutting crops must not follow on from themselves. At the end of the crop cycle, of a maximum of six months, the cutting crop must be buried and followed by at least one root/tuber or green manure crop.

#### 4.4.2.11

In all the cases referred to, the cycle for a green manure crop has a minimum duration of 70 days. All conformity assessments of the cultivation sequences must be carried out taking into account the whole rotation; the cultivation sequences which foresee the presence of a polyennial herbaceous crop, e.g. alfalfa, are eligible.

#### 4.4.2.12

"Trans-seeding" of cereals is advised.

#### 4.4.2.13

Monosuccession is not admitted.

#### 4.4.2.14

In the case of arboreal crops, if no perennial turfing is carried out, rotation criteria shall apply to interrow management (eg.: intercropping based on sowing of medleys, turfing followed by surface working and green manures, etc..).

### 4.4.3. Intercropping

#### 4.4.3.1

Intercropping, that is the simultaneous cultivation of more species or varieties on the same parcel, is advised since it may produce positive effects similar to the rotation technique in terms of release of nutrients,

enrichment of the organic matter, availability of soil nutrients, quality improvement of the crops (fodder), action against development of pathogens, positive effects on cross-fertilization, etc. Due to the effects of national legislation regulating organic agriculture, crops associated with leguminous plants and grass mixed with leguminous plants are considered with the same standards as a pure leguminous cash crop or a green manure crop.

#### 4.4.3.2

The concept of intercropping must be extended to hedges and wind-breaks, covering crops, vegetable coverings aimed at stabilising steep grounds and covering ground with trees and terraces on parcel sides.

### 4.4.4. Selection of crop variety and propagation material

#### 4.4.4.1

The selection of species and varieties must take into account the "vocation" of the area in which these shall be cultivated, with a preference for those resisting to the most common plant diseases, having more chances to attract and exploit soil nutrients and to compete with spontaneous plants and the characteristics of which meet the needs of the users of derived products, whether consumed fresh or destined to processing and/or packaging.

#### 4.4.4.2

When selecting, account must be taken of the agronomical implications which influence rotation and the effects that the crop and its residue can produce on the soil fertility and the neighbouring crops.

#### 4.4.4.3

Preference must be given to local ecotypes and varieties which are best adapted to the area cultivation requirements and which are more typical, thus avoiding the risk of "genetic erosion".

#### 4.4.4.4

If tanning is required, only the products mentioned in Annex I of these Standards (products for plant protection) must be used. Thermal treatments are also recommended.

#### 4.4.4.5

When choosing propagation material, seeds and vegetable reproduction material must be of organic origin, whereas the use of genetically modified material or obtained from genetically modified organisms (GMOs) is not admitted. Whatever the case, the organic farm must comply with the requirements of the present Standard. Seeds and propagating materials may be considered from organic agriculture only if, respectively, the mother plant for seeds or the parent plant for vegetative propagating materials are cultivated in conformity with the present Standard for at least one generation or, for the perennial crops, for two growing seasons.

#### 4.4.4.6

The EC Reg. 834/2007 requires that the operator has the possibility of asking for a derogation from the content of paragraph 4.4.4.5 by having recourse to conventional material, only and exclusively for the species not listed in an annex that will be provided from the EU, provided that it is demonstrated that within the EU territory it is not possible to find any organically produced material. In the Italian territory the competent authority has established with DM n. 15130 of 24 February 2017 the computerized database on organic seeds (<https://www.sian.it/conSpeBio/index.xhtml>), an operational tool from 1 February 2019, which operators can directly consult and use for the purposes of request of the exemption according to the procedures indicated in the decree, to which reference should be made.

Conventional material used for propagation, must not be GMO and/or derived therefrom GMO, and substances not allowed by the present Standard may not be used.

With specific reference to the **USDA-NOP** and **COR** certification schemes, operators are required to provide the certification body with evidence that they have asked at least three seed and vegetable propagation material merchants if they have such materials available in organic form (in compliance with the specific certification scheme) and that they have not been able to find the materials requested. This allows the operator to make use of conventional material for the requested species and variety within the limits set out in these standards (GMO-free and not treated with non-approved).

The principle described above applies also in the Third countries where CCPB is recognized for the application in equivalence of the EU Reg. 834/2007.

#### 4.4.4.7

Seedlings used for vegetable production must be obtained in compliance with the organic method.

#### 4.4.4.8

If perennial plants from conventional agriculture are bedded in plots that have exhausted its conversion period, the crop obtained during the first vegetative cycle cannot be marketed as “organic”.

### 4.4.5. Parallel production

#### 4.4.5.1

As set out in the in the present Standard, a holding may not cultivate the same variety, not even in different units, adopting both the organic and conventional method. Furthermore, such cultivation methods must be visibly distinguishable in order to avoid any possible mistake and mingling.

#### 4.4.5.2

Growers, however, may derogate this provision:

- a) in the case of perennial crops, that require a cultivation period of at least three years, provided that the following conditions are met:
  - 1) the production concerned is part of a conversion plan which the grower formally undertakes and which requires that the conversion of all the surfaces involved in organic production begin as soon as possible and, in any case, within a period no longer than five years;
  - 2) appropriate measures must have been taken to ensure that the products belonging to each production unit concerned are permanently separated from the products belonging to other units;
  - 3) the Certification Body or authority is informed at least 48 hours in advance of each harvesting operation of the products concerned.
  - 4) on completion of harvesting, the grower must immediately notify the Certification Body with precise data on the harvested quantities within the units concerned, as well as with all the characteristics enabling identification of such production (quality, colour, average weight, etc..), also confirming that the measures taken to keep the products of the different units separated have been put into practice;
  - 5) the conversion plan and the measures mentioned under point 1 and 3 must be approved by the competent Authority, which must reconfirm their approval on a yearly basis after implementation of the conversion plan.
- b) in the case of surfaces destined for agronomical research or official training with the consent of the competent national authorities and of the Member States, provided that the conditions mentioned under paragraphs 2,3 and 4(a) and in the relevant part of paragraph 5 are met;
- c) in the case of seeds, seedlings and vegetable propagation material production, provided that the conditions mentioned under paragraphs 2,3 and 4(a) and in the relevant part of paragraph 5 are met.
- d) in the case of pasture-land.

### 4.4.6. Weed control

#### 4.4.6.1

Weed control represents an important challenge to the organic grower, since it may prejudice production both in quantity and quality, thus conditioning the economic success thereof. Therefore, this agronomical practice must not be eluded.

#### 4.4.6.2

The presence of a certain type of weed instead of another as well as its dominance is indicative of the type of soil concerned, of its fertility level and of the rotation predominating crops.

#### 4.4.6.3

As a consequence, weed control within an organic production system relies on the correct application of special agronomical practices as well as on a series of mechanical and physical interventions.

#### 4.4.6.4

Said interventions, therefore, which may also be carried out for other purposes, play a direct or indirect role in weed control, among which are:

- agronomical rotation;
- selection of weed-competitive species and varieties;
- advanced preparation of the seeding bed (false sowing);
- green manure;
- catch crops;
- intercropping;
- anticipation or delay of the seeding time;
- turfing;
- mulching;
- cleaning of drainage canals;
- balanced fertilization plans using ripe organic matter;
- mechanical working;
- pyroweedkilling and thermal weedkilling;
- electric weedkilling;
- biodynamic preparations;
- installation of solar panels;
- mowing, pasturage and use of herbivores;
- use of seeds with high commercial purity.

#### 4.4.6.5

The use of any synthetic chemicals and/or any substances not envisaged in Annex II of these Standards is not tolerated.

#### 4.4.6.6

Operators are required to retain the documents justifying and providing evidence of the need to use such products. If these records are not included in the technical report that all operators are required to compile, the justifying document is represented by one of the documents listed below that, in all cases must refer to each individual use.

- agronomic technical report.
- soil analysis certificate.
- phytopathology report.
- soil map.
- meteorological and phytosanitary bulletins.
- predictive phytopathological models.

#### 4.4.6.7

The burning of crop residue is not admitted.

### **4.4.7. Mulching**

#### 4.4.7.1

This is a cultivation technique aiming at controlling and limiting the spreading of weeds and, at the same time, it may be considered a soil management technique.

#### 4.4.7.2

It consists in performing a partial (along the row) or total covering, for a given period, with natural or synthetic material capable of avoiding the state of emergency owing to, or the growth of, weeds, whereas, thanks to the openings which are made, it enables the crop to emerge and complete its production cycle.



**4.4.7.3**

When choosing the material to be used, preference must be given to other crop residue, provided that it does not bear noxious or allopathic substances, and to other natural or biodegradable material.

**4.4.7.4**

The use of synthetic material such as PET and EVA is admitted. Although such material does not involve adverse effects, it releases unwelcome substances implying an inevitable environmental impact owing to its incomplete biodegradability and dump management. Therefore, when using synthetic material, it is necessary to arrange for its complete recovery for its probable reuse or recycling. If cellulose-based material is used, attention must be paid to the presence of unwelcome contaminating substances not admitted by the organic production method.

With specific reference to the **USDA-NOP** certification scheme, for mulching, paper materials that contain coloured inks must not be used.

**4.4.7.5**

The use of PVC-based plastic films, the burning of any other plastic material used as well as the incorporation in the soil thereof, even if partial, is not tolerated.

**4.4.8. Irrigation****4.4.8.1**

Water represents an important and vital growth factor for plants and, at the same time, a limited environmental resource to safeguard both from quantity and a quality point of view.

**4.4.8.2**

The crop water requirements must be calculated by drawing up a water balance taking into account the crop needs, the kind of soil, precipitation, temperature, evaporation and water-bearing strata contributions. Some variables relating to the periods when crops are more demanding have also to be considered, in order to optimise administration times.

**4.4.8.3**

Concerning the choice of irrigation methods, any negative impact on the crops as well as on the soil structure must be avoided, as far as the quality of used water, administration methods and adverse effects caused by surface streams are concerned.

**4.4.8.4**

In order to safeguard water resources, it is advised to encourage the presence of storage facilities for capturing surface waters in order to use them during the most droughty periods. The realization of these storage facilities must be encouraged above all in the coastal areas in order to avoid salt water infiltration in the hydric system.

**4.4.8.5**

Regarding irrigation methods, it is advised to have recourse to low-pressure systems which have no beating effect, which do not compact the soil with a subsequent smaller presence of surface streams and a higher effectiveness of the same which may infiltrate with more ease; this would enable to reduce the quantity of necessary water as a consequence of a reduction in losses.

**4.4.8.6**

The material used for the construction of irrigation systems may be plastic material, PVC excepted, in order to encourage the adoption of micro-range methods (drop, spray, sprinkle, etc..) which allow for water conservation. In this case, it is mandatory to recycle all the material in order to reuse it or to send it to an authorized recycling centre.

**4.4.8.7**

As far as the quality of water is concerned, this must comply with the legislation in force and must not contain any polluting or contaminating substances which may endanger the integrity of organic products.

**4.4.8.8**

The Certification Body reserves the right to check irrigation water suitability as far as quality is concerned. While testing the presence of possible contaminating substances in water, the presence of mineral salts is also checked, which may influence the soil profile and the level of its salinity. Regarding this aspect, reference must be made, once again, to the crop requirements and their tolerance in terms of salinity and of the restrictions imposed by the legislation in force.

**4.4.9. Working of the soil****4.4.9.1**

The working of the soil must create and/or maintain the best possible conditions for the growth of cultivated plants, enable to incorporate organic residue of plant and animal origin and to preserve organic matter, as well as to control weed spreading.

**4.4.9.2**

An efficient working of the soil must encourage the porosity of the soil on behalf of a better water and air circulation by minimising the adverse effects on the organisms living in the soil. The different working operations must help reduce the presence of surface streams and erosive phenomena and enhance water accumulation by infiltration and/or capillary resurfacing besides anchoring and expanding plant roots. Said agronomical practice must regulate the humification, mineralisation and reorganisation processes of the organic matter, as well as the presence of micro-organisms which express the fertility and organic charge of the soil. The mixing up of different soil strata must be avoided.

**4.4.9.3**

The working operations and the necessary equipment must be chosen according to the following objectives:

- reduce the soil compactation;
- reduce the number of "passes" always privileging minimum operation;
- maintaining and/or improving the soil structure.

**4.4.9.4**

Such objectives may be achieved also by avoiding or reducing the following cultivation procedures:

- avoid deep working operations (> 30 cm.) for herbaceous crops, which involve turning up the soil and subsequent devastating effects on the soil equilibrium and stability;
- minimise the use of tools and equipment;
- avoid to bury plant residue too deeply;
- reduce treading by using large-section and low-pressure tyres;
- avoid the creation of a "working sole".

**4.4.9.5**

Working on wet and not "tempered" ground is prohibited, since this would inevitably worsen all the physical conditions of the soil and would expose it to erosive phenomena.

**4.4.10. Fertilization****4.4.10.1**

This practice, like all the other ones, aims at maintaining and/or increasing the fertility and the biological activity of the soil in order to obtain organic products in a sufficient quantity and of an appropriate quality. In particular, the soil organic matter, microbiological activity, the state of the soil and its fertility must be improved if low or maintained and increased, when satisfactory. Operators must prevent the phenomena of accumulation of heavy metals and other pollutants in the soil.

**4.4.10.2**

The fertility and the biological activity of the soil must be maintained and/or increased, where appropriate, by:

- cultivation of pulse vegetables and deep-rooting plants in an appropriate multiannual rotation programme envisaging the presence of green manures;
- incorporation in the soil of organic matter, preferably composted, and of organic conditioners;
- incorporation of plant residue from previous crops;
- rational selection of crops to be cultivated in sequence and relevant cultivation.

#### 4.4.10.3

Hence it appears that organic matter must be considered the basis for the fertilization programme, which aims at obtaining a fertile soil enabling plants to grow in an harmonious way.

#### 4.4.10.4

Given that such an equilibrium depends on several factors, it is advisable for each operator to know the characteristics of his own soil also through appropriate physical-chemical analyses to be carried out at least every 5 years.

#### 4.4.10.5

This, along with the data inferable from crop needs, crop precession, raininess and the other agri-environmental features, enables to draw up fertilization plans adapted to the actual crop needs, avoiding, at the same time, the impoverishment of soil fertility or an excess in the availability of fertilizers, which could jeopardise the crop health conditions and pollute the environment.

#### 4.4.10.6

It is recommended to compost any kind of organic matter produced in the farm or purchased outside, so as to minimise the loss in nutrients and to promote the ripening thereof. If this is not possible, the ripening of residue in the first layers of the soil must be enhanced, taking into account the relevant degradation times according to the environmental conditions in which this process takes place and to the crop cycle needs.

#### 4.4.10.7

Plant and/or animal residue must be composted and spread in compliance with Ministerial Decree of 19.04.99 implementing Directive 91/676/EEC and by Ministerial Decree of 07.04.2006; anyhow, a spreading plan complying with the local legislation in force must be drawn up for livestock manure. The total quantity of livestock farming effluents may not exceed 170 kg of nitrogen per year per hectare or agricultural land used. This limit applies exclusively to the use of dung, dried dung and fowl manure, composted livestock farming effluents including fowl manure, composted dung and liquid livestock farming effluents. In any case, said Directive must be complied with for any type of fertilizer which is administered to crops.

#### 4.4.10.8

For compost activation, appropriate micro-organism or plant-based preparations may be used. So-called "biodynamic preparations" from stone meal, farmyard manure or plants may also be used for the purposes covered by this paragraph.

#### 4.4.10.9

In relation to spreading techniques, leaf fertilization and fertirrigation are admitted as rescue interventions or with the aim of improving the fertilization technique, making sure that crop needs and absorption times are respected in order to avoid the accumulation of nitrates in wide-leaf vegetables. For this purpose, it is advised to calibrate fertilization using organic nitrogen.

#### 4.4.10.10

If the above mentioned fertilization techniques do not suffice to grant an appropriate nutrition to crops or a sufficient improving in the organic activity of the soil, it shall be possible to integrate fertilization with the products listed in Annex I of these Standard.

#### 4.4.10.11

Operators are required to retain the documents justifying and providing evidence of the need to use such products. If these records are not included in the technical report that all operators are required to compile, the justifying document is represented by one of the documents listed below that, in all cases must refer to each individual use.

- agronomic technical report;
- soil analysis certificate;
- soil map.

#### **4.4.11. Plant health protection**

#### 4.4.11.1

Agri-economical practices and cultivation techniques adopted within the organic production system must preserve crops by creating the necessary conditions for the implementation of preventive measures which are integrated in the farm management system.

Among these, the following may be mentioned:

- choice of appropriate species and varieties for the cultivation environment and which are resistant to the most common pathogens,
- appropriate rotation programmes,
- calibrated fertilization,
- appropriate sowing density,
- controlled turfing,
- intercropping, trans-seeding and catch crops,
- adequate optimization of meteoric and irrigation water regime,
- appropriate irrigation methods,
- appropriate working of the soil,
- safeguard of useful entomological fauna with restoration of environmental conditions (hedges and nesting sites, shelter areas, biotopes, etc.) enabling the settling thereof,
- maintenance and/or restoration of organic equilibria,
- removal of ill plants and/or parts thereof or of infecting/infesting sources,
- control of the health conditions of propagation material,
- choice of appropriate cultivation periods with a view to the presence of the main pathogens,
- adequate removal of weeds hosting different pathogens,
- release of predators and parasite antagonists both in the open field and in protected crops,
- mechanical control by means of traps, repellent crops, water jets, physical, sound and electromagnetic-wave barriers,
- management of environmental parameters (ventilation, humidity, temperature, etc.) inside green-houses,
- disinfection and disinfestation of the soil by installation of solar panels and steam-heating.

#### 4.4.11.2

Recourse may be had to the products referred to in Annex II of these Standards, where necessary, i.e. if conditions are such as to enhance plant diseases and, in any case, whenever an overcoming of the damage threshold is envisaged. When the operator make mixtures of products at farm level, he can use only the products that are listed in Annex II.

#### 4.4.11.3

Operators are required to retain the documents justifying and providing evidence of the need to use such products. If these records are not included in the technical report that all operators are required to compile, the justifying document is represented by one of the documents listed below that, in all cases must refer to each individual use.

- agronomic technical report;
- soil analysis certificate;
- phytopathology report;
- soil map;
- meteorological and phytosanitary bulletins;
- predictive phytopathological models.

#### 4.4.11.4

With regard to the products used in traps or in automatic distributors, with the exception of pheromone distributors, such traps and automatic distributors must prevent the release of substances into the environment and contact between the substances and the crops in production. Traps are to be collected up after use and stored in a safe place.

#### 4.4.11.5

If the spreading equipment is used both for organically cultivated crops and for conventional crops, such equipment must be accurately cleaned and washed in order to prevent any contaminating substances or which are not admitted within the organic production system from "polluting" organic productions.

## **4.5. PROTECTED CROPS**

### **4.5.1**

Except for the observance of the so-far examined cultivation techniques, for this type of crops it is advised that synthetic materials used be recycled upon completion of the cultivation period in order to be re-used or destined to recycling by authorized centres.

### **4.5.2**

Semiforcing means for anticipated or delayed crops are admitted, provided that covering is made up of a single layer, in glass or other insulating material, PVC excepted.

## **4.6. COLLECTION OF WILD AND SPONTANEOUS PRODUCTS**

### **4.6.1**

The collection of edible plants and parts thereof, growing naturally in natural areas, forests and agricultural areas, is considered an organic production method provided that:

- 1) the collection does not affect the stability of the natural habitat or the maintenance of the species in the collection area;
- 2) those areas have received no treatments with products other than those referred to in this Standard for a period of at least three years before the collection;
- 3) the areas are not concerned with the use of substances not permitted by this Standard;
- 4) the collection area is subjected to inspection and control by the Certification Body;
- 5) there are sufficient guarantees relating to the first two indents of this paragraph;
- 6) whoever carries out this activity must be subject to the inspection system, the area on which such activity is carried out must be clearly identified and all the persons who carryout the harvest must be registered and the Inspection Body must be notified of the collection with adequate prior notice;
- 7) the operator must keep records of each collector, local agent and collecting centre, and of the quantity purchased from each of them.

## **4.7. MUSHROOM PRODUCTION**

### **4.7.1**

Mushroom production may be performed both in natural places (e.g. woods, meadows, caves) and in protected environments such as stone facilities, green-houses and tunnels. In the former case, reference to the previous paragraph must be made, whereas, in the latter case, facilities must not have undergone treatments with unauthorized substances for at least 12 months prior to inoculation of the "production means", nor during the production period.

Production in protected environment allows for heating only during incubation. The use of fans for the circulating air is also admitted.

### **4.7.2**

Products originating from animal excrement including the following products may be used for substrata:

- dung;
- livestock farming effluents.

This is provided that they originate from companies that apply the organic production system, or products complying with Appendix I, only when organic raw materials are not available and provided they do not exceed 25% by weight of the entire composition of the substratum (excluding covering material) before composting and without the addition of water.

### **4.7.3**

Products of agricultural origin other than those covered under previous point is admitted, provided that they come from holdings producing according to the organic production method, as well as peat not chemically treated, wood not treated with chemical products after felling, mineral products referred to in Annex I of these Standards (Fertilizers and Soil Conditioners), water and soil.

#### 4.7.4

Pasteurisation and sterilisation for the multiplication of mycelium is permitted.

### **4.8. CONVERSION TO ORGANIC PRODUCTION**

#### 4.8.1

"Conversion" means a "period of transition" from conventional agriculture to organic agriculture implementing cultivation techniques referred to in these rules.

#### 4.8.2

During the conversion period, the holding must lay the foundations for the cultivation and environmental conditions allowing for the feasibility and rentability of the organic production method. In particular, the holding must pay attention to the following aspects:

- adopt techniques capable of strengthening organic cycles involving micro-organisms, telluric flora and fauna, plants and animals;
- manage soil in such a way as to enhance organic processes, thus improving chemical, physical and organic fertility of the soil as well as the presence of available nutrients;
- adopt appropriate species and varieties;
- plan agronomical rotations contributing to the maintenance of the fertility of the soil, to keep crops healthy and to contain the presence of weeds;
- define fertilization programmes ensuring a long-term fertility of the soil capable of sustaining crop productivity.

#### 4.8.3

Total conversion of the holding is recommended.

#### 4.8.4

Partial conversion is admitted in compliance with the present Standard. In the event of partial conversion, production units must be clearly, distinctively identified and the species cultivated may belong to the same species, but they must be easily distinguishable varieties. The methods used for separation of production units, products used and those obtained must be documented. Whatever the case, a sudden transformation from organic production to conventional production for parcels and/or animals farmed according to the organic method or being under conversion to organic agriculture, and viceversa, is not admitted. If such transformation occurs from the conventional to the organic method, conversion periods established in these rules as well as the decisions taken by the inspection and certification body or authority must be complied with.

#### 4.8.5

The products thus obtained may be certified as "organic" if a conversion period has passed, i.e. if these standards have been complied with for at least two years prior to sowing and/or planting in the case that such products are obtained from annual crops, and, in the case of perennial crops other than grassland, for at least three years.

The conversion period is counted from the date on which the operator made a notification concerning the activity which must be the same as the date of the operator signing the notification and the postmark date of the registered letter by which the operator sends the notification to the competent Public Authority (Autonomous regions or provinces competent for the country) and the Certification Body. In the case that these dates are not the same, it will be considered the most recent.

With specific reference to the **USDA-NOP** certification scheme, the products obtained from areas cultivated organically can be certified as originating from organic farming only if in these areas are not used substances not admitted in the annexes of this Standard for at least three years before harvesting.

Moreover, with specific reference to the **COR** scheme, the standard must be fully applied on the production unit (including the submission of the application for certification, recordings, etc, etc) at least twelve months before the first harvest will be certified as organic (not applicable to production units added following the first one, it being understood the need to proof on these the non-use of substances not permitted within the previous 36 months and the need for an inspection before the harvest that will be certified organic).

**4.8.6**

The products obtained during the conversion period may be marketed as organic products under conversion provided that a conversion period of at least 12 months prior to harvest has been complied with.

With specific reference to the **USDA-NOP** certification scheme it is not possible to make any mention of conversion phase for the products obtained in such period.

**4.8.7**

On the national territory, the Italian inspection authority may shorten or lengthen the conversion period depending on the previous use of the land parcel, the cultivation techniques previously used or in particular environmental situations that affect the areas in which the company or land parcels are located on the following conditions:

- a) the land parcels have been subject to measures set out in a programme implemented according to the provisions of EC Council regulations 1257/1999 and 1698/2005 or another official programme, on condition that such measures guarantee that products not approved for organic production have not been used on the land parcels in question;
- b) the land surfaces were used for agriculture or left in their natural state, untreated with products prohibited for use in organic production.

When letter b) applies, the period may only be taken into consideration retroactively if the competent authority has obtained sufficient proof that the above conditions were met for at least three years.

In some cases, if the soil has been contaminated with products not approved for use in organic production, the competent authority may decide to lengthen the conversion period beyond the period previously defined.

For land parcels that have already been converted or where conversion to organic agriculture is in progress, which have been treated with a product not approved for organic agriculture use, the member state has the power to reduce the conversion period referred to in paragraph 1 in the following cases:

- a) when land parcels have been treated with a product not approved for organic production in connection with disease or pest control action made compulsory by the competent authority of a member state;
- b) when land parcels have been treated with a product not approved for organic production in connection with scientific experiments approved by the competent authority of a member state.

In the cases above, the duration of the conversion period is fixed taking into account the following factors:

- a) If, at the end of the conversion period, the degradation rate of the product in question guarantees an insignificant level of residue in the soil and the vegetables if these are perennial crops.
- b) If the harvest subsequent to treatment cannot be sold as organically produced.

With specific reference to the **USDA-NOP** and **COR** certification schemes, the provisions in this section cannot be applied.

**4.8.8**

For the purposes of the application of this Standard in third countries where CCPB operates in equivalence to Reg. 834/2007, CCPB can shorten or extend the conversion period depending on the previous use of plots, of previously adopted cultural techniques or special environmental situations that affect the area on which insists the company or the plots on the condition that the parcels were natural or agricultural areas which were not treated with products not authorized for organic production.

Depending on the evidence provided by the operator and on the results of the assessment by CCPB, the period of time that can be recognized as part of the conversion period may be the full three years or a shorter period.

The above period can be considered retroactively as part of the conversion period only after CCPB has assessed the following requirements:

- 1) Written request signed by the operator that contains the operator's declaration relating to land management in the last 36 months. To the above request must be attached:

- i) the cultivation records and purchase invoices of any technical inputs used in the last 36 months (if applicable);
  - ii) an official declaration (regional or local agriculture authorities) of adopting traditional and acceptable practices in organic farming and of not using prohibited technical inputs in organic farming including the non-use of GMO and / or seed technologies treated with products not allowed in organic agriculture in the last 36 months; these official declarations must also be provided if the land has not been cultivated in the period of time for which retroactive recognition is required.  
If it is not possible to have an official declaration from a regional or local authority responsible for agriculture, the operator must attach a third party technical report (qualified agronomist technician), which confirms the land management practices, individual and / or regional and non-use of technical inputs prohibited in organic agriculture including the non-use of GMO technologies and / or seeds treated with products not allowed in organic agriculture in the last 36 months.
- 2) Favorable opinion of the inspector following the on-site evaluation of the retroactive recognition request: the on-site evaluation of the retroactive recognition request must be carried out by the CCPB inspector during an inspection of all the operator's plots performed before that the soil is worked and cultivated (or in a critical phase before the harvest in the case of perennial crops) with the taking of a sample of the soil.

The aim of the above is that the conversion period may be calculated retroactively only on the basis of sound and incontrovertible evidence of full application of the Standard in the period of time for which retroactive recognition is requested.

## **4.9. PRODUCT HARVEST**

### **4.9.1**

Operators may simultaneously harvest organic and non organic products only if adequate measures have been taken to prevent possible mixing or exchange with nonorganic products and in order to guarantee the identification of organic products. Operators must keep available to the authority or certification body all data relating to the days and times of harvest, the circuit and the date and time products are received.

## **4.10. STORAGE OF TECHNICAL INPUTS**

### **4.10.1**

In the production units involved in organic production according to the present rules, is forbidden the storage of technical inputs if they are not admitted for use according to the present rules. If the operator is also involved in non organic production, the technical inputs for such methods must be kept separate from those used in the organic production process.



## **5. STANDARDS FOR LIVESTOCK PRODUCTION**

### **5.1. GENERAL CONSIDERATIONS**

Organic livestock production must be obtained in compliance with the following standards. Organic animal production must be carried out in compliance with the following standards that are applied to the following species: bovine (including the species *Bubalus* and *Bison*), equine, porcine, ovine and caprine species, poultry (the species listed in Appendix III of the present Standard) and bees.

### **5.2. GENERAL PRINCIPLES**

#### **5.2.1**

Livestock rearing is an activity linked to the soil and livestock production forms an integral part of many agricultural holdings practising organic farming. Livestock production must respect the animals' physiological and behavioural needs, this implying the satisfaction of the animals' basic needs and the respect for their health and fitness. It is recommended, therefore, that the size of flocks and herds does not affect the animals' fitness and behaviour.

#### **5.2.2**

In addition to the general standards for agricultural production, the following standards apply to animal production:

- a) with regard to the origin of the animals:
  - i) organic animals are born and reared on organic farms;
  - ii) for reproductive purposes, animals reared non organically may be introduced into an organic unit, under specific conditions. Such animals and their products may only be considered organic after they have completed the conversion period;
  - iii) animals present in the unit at the beginning of the conversion period and their products may only be considered organic after completion of the conversion period;
  
- b) with regard to animal husbandry techniques and stabling conditions:
  - i) persons appointed to take care of the animals have the necessary basic skills and knowledge relating to the health and welfare of the animals;
  - ii) animal husbandry techniques, including stocking density and stabling conditions guarantee that the animals physiological, behavioural and developmental needs are met;
  - iii) the animals have permanent access to open-air spaces, preferably pasture, provided that the weather and soil conditions permit this, unless under EU regulations, restrictions and obligations are imposed for reasons of human and animal health;
  - iv) the number of animals is limited in order to reduce to the minimum overgrazing, soil trampling, erosion or pollution caused by the animals and the spread of their excrement;
  - v) organic animals are kept separate from other animals. Under some restricted conditions it is however, permitted to put organic animals out to pasture in areas of organic terrain used by the general public and nonorganic animals;
  - vi) keeping the animals tethered or in isolation is prohibited, other than single animals for a limited period and within the justified limits, for veterinary or safety reasons or for the welfare of the animal;
  - vii) animal transport must be of the shortest possible duration;
  - viii) animals must be spared suffering as much as possible, including by mutilation, for their lifetime, including at the time of slaughter;
  
- c) with regard to breeding:
  - i) breeding must be done using natural methods, although artificial insemination is permitted;
  - ii) breeding must not be induced with treatments using hormones or similar substances unless this is part of veterinary therapy for an individual animal;
  - iii) other forms of artificial reproduction, such as cloning and embryo transfer, are not permitted;

- iv) the correct breed must be selected. The choice of breed also contributes to preventing the suffering and avoiding the mutilation of the animals;
- d) With regard to feed:
  - i) animal feed must be obtained mainly from the farm on which the animals are kept or from other organic suppliers in the same region;
  - ii) the animals must be fed on organic feed that meets their nutritional needs during their various stages of development. Part of their food ration may be obtained from farms in conversion to organic agriculture;
  - iii) all animals, except bees, must have permanent access to pasture or rough forage;
  - iv) raw materials for non-organic animal feed of vegetable origin raw materials for feed of animal or mineral origin, feed additives, some products used in animal nutrition and manufacturing aids, may only be used if they are approved for use in organic production, as listed in Appendix V of the present Standard;
  - v) the use of growth stimulants and synthetic amino acids is not permitted;
  - vi) un-weaned mammals must be fed on natural milk, preferably mother's milk;
- e) with regard to the prevention of disease and to veterinary treatments:
  - i) disease prevention is to be achieved by selecting appropriate breeds and stock, animal husbandry techniques, quality feed, exercise, adequate stock density and suitable stabling and hygiene conditions;
  - ii) diseases are to be treated immediately to avoid the animals suffering; chemically synthesised allopathic veterinary medicines, including antibiotics, may be used in cases of necessity and under strict conditions when homeopathic, phytotherapy and other products are deemed inappropriate; special restrictions are imposed on treatment cycles and waiting times;
  - iii) veterinary medicine with an immunological action is permitted;
  - iv) treatments associated with the care of human and animal life and imposed under EU law, are permitted.

With regard to cleaning and disinfection, the only products to be used in stabling units and on plant and equipment in facilities are those approved for organic production use, as listed in see Appendix VII of the present Standard.

#### 5.2.3

By utilising renewable natural resources (livestock manure, legumes and fodder crops), the cropping/stockfarming system and the pasturage systems allow soil fertility to be maintained and improved in the long term and contribute to the development of sustainable agriculture.

#### 5.2.4

Organic stockfarming is a land-related activity. Except where herein authorized by way of exception, livestock must have access to a free-range area and the number of animals per unit of area must be limited to ensure integrated management of livestock and crop production on the production unit, so minimising any form of pollution, in particular of the soil and of surface and ground water. The number of livestock must be closely related to the area available in order to avoid problems of over-grazing and erosion and to allow for the spreading of livestock manure so that any adverse effect on the environment can be avoided.

#### 5.2.5

In organic stockfarming, all livestock on one and the same production unit must be reared in accordance with the rules laid down in this Regulation.

#### 5.2.6

However, livestock not reared in accordance with the provisions of this Standard may be present on the holding provided they are reared on units where the buildings and pastures are separated clearly from the producing units which adhere to the present Standards and a different species is involved. Products obtained from such units are to be kept separate from those obtained from non-organic units and the separation in question is duly documented.

### 5.3. ANIMAL ORIGIN

#### 5.3.1

In choosing the breeds or genetic lines of organic animals, account must be taken of the animals' ability to adapt to local conditions and also of their vitality and resistance to disease. Moreover, breeds and genetic lines must be selected so as to avoid specific diseases or the health problems associated with some breeds and genetic lines used in intensive production (e.g. pig stress syndrome, PSE (pale, soft, exudative meat), sudden death, spontaneous abortion, difficult parts that require caesarean section, etc.), giving preference to native breeds and varieties.

#### 5.3.2

Nonorganic animals may only be introduced into organic animal rearing units for reproductive purposes when there is an insufficient stock of organic animals available and under the conditions described in the sections below.

#### 5.3.3

When a stock is being built up for the first time, the young non-organic mammals are to be reared in compliance with organic production standards immediately after weaning. Starting from the date on which the animals are introduced into the herd following restrictions are applied:

- a) buffalos, calves and foals must be under six months old;
- b) lambs and goat kids must be under 60 days old;
- c) piglets must weigh less than 35kg

With specific reference to the **USDA-NOP** and **COR** certification schemes, the conditions referred to in letters a), b) and c) above do not apply, but rather the following:

a) in the case of milking stock, conventional animals may be introduced, provided that they have undergone a minimum conversion period of 1 year. If an entire herd is being converted; under the **USDA-NOP** certification scheme the farmer, for the first nine months, may use feed in the conversion to organic agriculture stage, provided it originates from land parcels included in the unit's own organic system plan, while for the remaining 3 months only food originating from organic agriculture, compliant with these standards, may be used.

b) in the case of meat animals under the **USDA-NOP** certification scheme, only conventional animals that have been reared according to the organic production methods starting at least from the last third of the gestation period, may be introduced.

#### 5.3.4

When restocking, nonorganic adult male and nulliparous adult female mammals are subsequently to be reared according to organic production standards. Moreover, the number of nonorganic female animals is subject to the following annual restrictions:

- a) nonorganic females may represent a maximum of 10% of the total adult equine or bovine stock (including the species *Bubalus* and *Bison*) and 20% of the adult porcine, ovine and caprine stock

With specific reference to the **USDA NOP** certification scheme, nonorganic breeding stock may be introduced into an organic rearing unit provided that these animals have been reared according to the organic method at least starting from the last third of the gestation period.

With specific reference to the **COR** certification scheme, nonorganic male breeding stock and animals not yet in gestation may be introduced into the organic rearing unit, provided that it can be demonstrated that organic breeding stock are not available. The meat of these mammals may not be sold as organic. Before being considered suitable for breeding, for the purposes of this standard, the breeding animal must have been reared organically for at least twelve months.

- b) if a production unit consists of fewer than ten equine or bovine animals, or fewer than five porcine, ovine or caprine animals, the restocking referred to above is limited to a maximum of one animal a year.

With specific reference to the **USDA NOP** and **COR** certification schemes, the exception stated in letter b) above does not apply.

The provisions described in this section are to be reviewed in 2012 for the purpose of gradually removing them. The percentages referred to in letter a) may be altered to 40%, subject to the approval of the competent authority, in following special cases:

- a) the significant extension of the unit.
- b) a change of breed.
- c) the start-up of a new line of production.
- d) breeds at risk of abandonment, in compliance with Annex IV of EC Commission Reg. 1974/2006; animals belonging to such breeds do not necessarily have to be nulliparous.

With specific reference to the **USDA NOP and COR** certification schemes, it is not permitted to increase the number of nonorganic females introduced into the rearing unit to 40% of the animal stock, as indicated in the paragraph above.

#### 5.3.5

The competent authority appointed to issue approval for an increase of the maximum percentages of non-organic mammals permitted for restocking are the autonomous regional or provincial authorities to which the company has submitted its notification.

Companies wishing to obtain an exemption should apply to their own certification body which, once the appropriate technical report, including verification of the lack of organic animals available on the market, will submit a formal application for approval to the competent authority referred to above.

Within 30 days of the date on which the application for approval was submitted, the competent authority will make a decision on the application. The principle tacit of approval applies, pursuant to Article 20 of Italian law no. 241 of 7 August 1990, unless other provisions have been adopted by the autonomous regional or provincial authorities.

“Significant extension of the unit” is taken to refer to the size of the production units, such that it would allow for an increase in the adult animal stock at least equal to 20% for adult bovine species, and 30% for other categories.

#### 5.3.6

In the case of initial stocking, renewal or restocking of poultry stock, and if no poultry reared according to the organic method are available, poultry reared according to nonorganic methods may be introduced, provided that the pullets for the production of eggs and chicks destined for the production of meat are under 3 days old.

With specific reference to the **USDA-NOP and COR** certification schemes, any meat birds introduced must be under two days old

The autonomous regional and provincial authorities will, until 31 December 2020, approve the introduction into the organic unit of conventionally-reared birds destined for organic egg production provided they are not more than 18 weeks old, in compliance with the provisions set out in Appendix V of Italian Ministerial Decree 6793/2018.

With specific reference to the **USDA-NOP and COR** certification schemes the exception referred to above does not apply.

#### 5.3.7

The competent authority may grant temporary approval in the case of high mortality of animals caused by health or catastrophic circumstances, the renewal or reconstitution of the herd or flock with non-organic animals, when organically reared animals are not available and provided that the respective conversion period are applied to the non-organic animals.

## 5.4. CONVERSION

### 5.4.1. General considerations

#### 5.4.1.1

The entire livestock production unit should be converted in compliance with the standards of this Regulation.

### 5.4.2. Conversion of land associated with organic livestock production

#### 5.4.2.1

Where a production unit is converted, the whole area of the unit used for animal feed must comply with the rules on organic farming, using the conversion periods established in part titled "Rules on Organic Plant Production" of these Standards.

**5.4.2.2**

By derogation from this principle, the conversion period may be reduced to one year for pastures, open air runs and exercise areas used by non-herbivore species. This period may be reduced to six months where the land concerned has not, in the last year, received any treatment with products other than those referred to in Appendices I and II of these Standards.

With specific reference to the **USDA-NOP and COR certification schemes**, the exception described above does not apply.

With specific reference to the **JAS certification scheme**, the exception described above does not apply; this even in the case of grassland for which it is requested a conversion period of three years.

**5.4.3. Conversion of livestock and livestock products****5.4.3.1**

If livestock products are to be sold as organic products, they must be reared according to these Standards for at least:

- 12 months in the case of equidae and bovines (including *Bubalus* and *Bison* species) for meat production, and in any case for at least three quarters of their lifetime; (Not applicable to **USDA-NOP**);
- 6 months in the case of small ruminants and pigs (Not applicable to **USDA-NOP**);
- 6 months in the case of animals for milk production (12 months for **USDA-NOP**\*\*\*);
- 10 weeks for poultry for meat production, brought in before they are three days old (Not applicable to **USDA-NOP**);
- 6 weeks in the case of poultry for egg production (Not applicable to **USDA-NOP**).

\*\*\* With specific reference to the **USDA-NOP** certification scheme, if an entire herd is converted in compliance to the **USDA-NOP**, the breeder can use feed that is in the phase of conversion for the first nine months, providing that the feed comes from plots included in the breeders' own organic production program (organic system plan). In the three remaining months organic agriculture produced feed must be used.

With specific reference to the **COR** certification scheme, during the first 9 months of conversion, the minimum percentage of feedstuffs in conversion or organic must amount to at least 80% of the dry substance; in the last three months of the conversion year, exclusively organic feed must be provided.

With specific reference to the **USDA-NOP and COR** certification schemes, only animals that were bred organically since the last third of the gestation period, can be sold as organic.

**5.4.3.2**

In the event of simultaneous conversion of the entire production unit, including animals, pastures and/or areas used for feeding animals, the total cumulative conversion period for existing animals, their progeny and for pasture and/or areas used for feeding animals may be reduced to 24 months if the animals are essentially fed on products from the production unit.

With specific reference to the **USDA-NOP and COR** certification schemes, the provisions described above do not apply.

**5.5. FEED****5.5.1**

Feed is intended to ensure quality production rather than maximising production, while meeting the nutritional and behavioural requirements of the livestock at various stages of their development. Fattening practices are authorized in so far as they are reversible at any stage of the rearing process. Force-feeding is forbidden.

**5.5.2**

Livestock must be fed on organically produced feedstuffs of good quality. The ration shall be calculated in dry matter (SS).

### 5.5.3

In the case of herbivores, with the exception of periods in each year in which the animals are in transhumance, at least 60% of the feedstuffs must originate from the production unit itself, or if this is not possible, they must be obtained in cooperation with other organic companies in the same region.

In case of pigs and poultry, at least 20% of the feed shall come from the farm unit itself or in case this is not feasible, be produced in the same region in cooperation with other organic farms or feed business operators.

### 5.5.4

All young mammals are fed on mother's milk in preference to natural milk, for a minimum period of 3 months for bovine species (including the species *Bubalus e Bison*) and equine species, 45 days for ovine and caprine species and 40 days for porcine species.

For herbivores, the major part of the rearing system must be based on pasture, taking into account the availability of pasturing in the various periods in the year. At least 60% of the dry material making up the daily ration for herbivores must consist of rough forage and fresh, dried or silaged forage. For milk animals a reduction of 50% is permitted for a maximum period of 3 months from the beginning of lactation. Rough forage and fresh, dried or silaged forage must be added to the daily ration for pigs and poultry.

Keeping animals in conditions or subjecting them to a dietary regime that could induce anaemia is prohibited. Any fattening practices must be reversible at any stage in rearing. Forced feeding is prohibited.

With specific reference to the **USDA-NOP and COR** certification schemes, the use of "plastic pellets" is prohibited.

With specific reference to the **JAS** certification scheme, for bovine species reared for meat and for equine species, rough, fresh or dried forage or silage must represent at least 90% of the dry substance in the daily feed ration, with the exception of the suckling period and during the final fattening phase.

### 5.5.5 (SPECIAL CONDITIONS FOR THE USDA-NOP CERTIFICATION SCHEME)

During the pasturing season, operators must abide by the following rules:

1) provide at least 30% of the dry substance in feed from pasture. This must be calculated as an average over the whole pasturing season for each type and class of animal. Ruminants must be put out to pasture for the entire pasturing season that applies to the geographic region, and this not be fewer than 120 days in a year. Depending on poor weather conditions, this pasturing period may or may not be continuous.

2) provide pasture of sufficient quality and in sufficient quantities for season-long pasturing and to supply all ruminants with an average dry content of over 30%, according to the organic system plan, for the entire pasturing season, with the exception of the following circumstances:

(i) ruminants deprived of pasture for the reasons set out above must, in all cases be provided with a quantity of dry feed that consists, on average, of over 30% originating from pasture for all the periods they are out to pasture during the pasturing season.

(ii) stud bulls do not have to have the 30% of dry feed originating from pasture nor does their pasturing have to meet the above requirements, provided that any animals subject to these exemptions are not sold, labelled, used or stated to be slaughtering animals of organic origin.

Operators must establish and maintain living conditions for the animals that take account of their health and behaviour, including the following rules:

- total and continuous isolation in the open is prohibited for any animal, as is isolation in free exercise areas.
- straw bedding must be adequate and kept clean.

If fibre is used instead of straw, this must be organically produced in compliance with this standards.

- animal exercise areas must be well drained, maintained in good condition (including the frequent removal of waste) and managed in such a way as to prevent the escape of waste and contaminated water into bordering ground water and beyond the boundaries of the property.

Operators may temporarily deny pasturing to ruminants and access to open air spaces in following situations:

- one week from the end of lactation for weaning (denial of access to pasture only), three weeks prior to giving birth, while giving birth and one week after birth.
- for newborn milking bovine species, up to six months after which the animals must be out to pasture for the entire pasturing season and they may not be housed individually, provided that an animal is not isolated or tethered in such a way as to prevent the animal from lying down, standing up, stretching its limbs completely and moving freely.
- for wool animals, for the brief shearing periods.



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- for milk animals, for the brief daily milking periods. Milking must be scheduled in such a way as to guarantee sufficient pasturing time to provide each animal with at least 30% of dry feed originating from pasture for the entire pasturing season. The frequency and duration of milking may not be used as a means of depriving the animals of pasture.
- meat ruminants, generally fed on cereals for finishing, must be kept out at pasture every day in which the finishing period coincides with the pasturing season, depending on geographic location, with the exception of free exercise areas which may be used to supply the daily feed ration for finishing. During the finishing period, meat ruminants may be exempted from the minimum 30% requirement for dry feed originating from pasture. Exercise areas used to administer the finishing ration must be reasonably large, in order to allow all meat ruminants to occupy them for feeding without crowding and without them having to compete for feed. The finishing period must not exceed one fifth (1/5) of the animals' total lifetime, or 120 days, whichever is the shortest time.

### 5.5.6

It is permitted to incorporate feed in conversion in the daily feed ration, up to a maximum of 30% on average, of the feed formula. If feedstuffs in conversion originate from a unit on the same farm, this percentage may be as high as 100%.

Up to 20% of the total average quantity of feed given to the animals may originate from pasturing or be harvested from pasture or permanent meadows, perennial surface forage or sown organically grown protein crops from land in the first year of conversion to organic agriculture, provided this is part of the same farm and has not been part of an organic production unit of the same farm over the course of the last five years. If feed in conversion is used simultaneously with feed obtained from agricultural land parcels during their first year of conversion, the total cumulative percentage must not exceed the maximum percentages stated at the beginning of the above section.

The above percentages are calculated on an annual basis as a percentage of dry substance in feedstuffs of animal or vegetable origin.

With specific reference to the **USDA-NOP and COR** certification schemes, the provisions of this section do not apply.

### 5.5.7

Where farmers are unable to obtain protein feed exclusively from organic production, the use of a limited proportion of non-organic protein feed is allowed for porcine and poultry species. The maximum percentage of non-organic protein feed authorised per period of 12 months for those species shall be 5% for calendar year 2018, 2019 and 2020.

The percentages shall be calculated annually as a percentage of the dry matter of feed from agricultural origin.

Operators must keep documents on record proving their need to resort to these provisions, corresponding to the ordinary company records showing compliance with the current standards.

With specific reference to the **USDA-NOP and COR** certification schemes, the provisions of this section do not apply.

### 5.5.8

The competent autonomous regional and provincial authorities may approve, on a temporary basis, individual operators' use of nonorganic feed for a period of less than a year and in a particular area, in the event of loss of forage production or the imposition of restriction on this, particularly following exceptional weather conditions, outbreaks of infectious disease, contamination with toxic substances or fire. Operators must keep documents on record proving their need to resort to these provisions, corresponding to the ordinary company records showing compliance with the current standards and the granting of the exemption.

With specific reference to the **USDA-NOP and COR** certification schemes, the provisions of this section do not apply.

With specific reference to the **JAS** certification scheme and with regard to the provisions of this paragraph, including when on the prior written approval of the competent Authority, it is possible to resort to conventional feed in a quantity no greater than 50% of the dry substance of the daily feed ration, provided that such substances do not contain GMOs.

### 5.5.9

Only the following substances may be used in the processing of organic feed and feeding organic animals:

- a) non-organic feed materials of plant or animal origin, or other feed materials that are listed in Section 2 of Annex V of these Standard, provided that:

- i. they are produced or prepared without chemical solvents; and
- ii. the restrictions laid down in 5.5.7 are complied with;
- b) non-organic spices, herbs, and molasses, provided that:
  - i. their organic form is not available;
  - ii. they are produced or prepared without chemical solvents; and
  - iii. their use is limited to 1% of the feed ration of a given species, calculated annually as a percentage of the dry matter of feed from agricultural origin;
- c) organic feed materials of animal origin;
- d) feed materials of mineral origin that are listed in Section 1 of Annex V of these Standard;
- e) products from sustainable fisheries, provided that:
  - i. they are produced or prepared without chemical solvents;
  - ii. their use is restricted to non-herbivores; and
  - iii. the use of fish protein hydrolysate is restricted solely to young animals;
- f) salt as sea salt, coarse rock salt;
- g) feed additives listed in Annex VI of these Standard;

## **5.6. DISEASE PREVENTION AND VETERINARY TREATMENT**

Only products authorized according to the regulations in force are admitted, which must be used and administered in compliance with the rules governing the use and distribution of veterinary medicinal products, legislative decree of the Italian Republic dated 27 January 1992, no. 119 and further modifications. Allopathic veterinary medicines and antibiotics may be stored on company premises provided these have been prescribed by a veterinarian as part of prescribed treatments and they are stored in a supervised place and they are entered on the appropriate load and download records.

### **5.6.1.**

Disease prevention in organic livestock production shall be based on the following principles:

- a) the selection of appropriate breeds or strains of animals as detailed in paragraph 5.4;
- b) the application of animal husbandry practices appropriate to the requirements of each species, encouraging strong resistance to disease and the prevention of infections;
- c) the use of high quality feed, together with regular exercise and access to pasturage, having the effect of encouraging the natural immunological defence of the animal;
- d) ensuring an appropriate density of livestock, thus avoiding overstocking and any resulting animal health problems.

### **5.6.2**

The principles set out above should limit animal-health problems so that they can be controlled mainly by prevention.

### **5.6.3**

The use of allopathic medicines obtained by chemical synthesis or the use of antibiotics for preventative purposes is prohibited.

### **5.6.4**

The use of substances for stimulating growth or production (including antibiotics, coccidiostats and other artificial growth stimulants) in addition to the use of hormones or similar substances for controlling reproduction or for other purposes (e.g. to induce or synchronise oestrus) is prohibited.

### **5.6.5**

If animals originate from nonorganic units, particular preventative checks must be done and quarantine periods may be applied, according to the local situation.

### **5.6.6**

Buildings, fencing, tools and equipment must be adequately cleaned and disinfected to avoid cross-contamination and the proliferation of pathogenic organisms. Faeces, urine, unconsumed feed or fragments of this, must be removed at adequate intervals in order to limit odours and to avoid attracting insects and rodents. Only the products listed in Appendix VII may be used for cleaning and disinfection of buildings and



livestock farming tools and equipment. Rodent killers (only to be used in traps) and products listed in Appendix II may be used to eliminate insects and other parasites in buildings and in units in which animals are kept.

#### 5.6.7

In the interval between the rearing of two groups of poultry the unit must be emptied out for health reasons, an operation that also includes cleaning and disinfecting the building and all tools and equipment. Similarly, at the end of the rearing period of a group of poultry, the pens must be left to rest for 40 days, that being the time required to allow the vegetation to grow back and to carry out an emptying out and cleaning operation. Operators must keep appropriate documentary records proving they have observed this rest period, according to rules for ordinary record-keeping for compliance with current national legislation. These requirements do not apply when the birds are not reared in groups, are not shut in pens and are free to scratch about all day long.

#### 5.6.8

If, despite the application of the preventative measures designed to guarantee the health of the animals, they become ill or injured, they must be treated immediately and, if necessary, isolated in an appropriate place.

#### 5.6.9

Phytotherapeutic and homeopathic products, trace elements and the products listed in Appendix V, Section 1 and Appendix VI, Section 3 of the present Standard, are to be preferred to allopathic veterinary medicine obtained by chemical synthesis or antibiotics, provided they are therapeutically effective for the animal species and taking into account the circumstances requiring the treatment.

#### 5.6.10

If the measures referred to in sections 5.6.8 and 5.6.9 are not effective treatments for the illness or injuries, and if treatment is essential to avoid the animal's suffering or discomfort, allopathic veterinary medicines obtained by chemical synthesis or antibiotics may be used under the supervision of a veterinarian. If these products are used, the certification body must be informed of the type of pharmaceutical used, its dosage, date of use, active ingredient and details of the veterinarian's prescription, before the animal is sold under the organic label. Animals treated in this way must be clearly identified, individually for larger animals, or in batches for smaller ones such as poultry and small mammals.

#### 5.6.11

With the exception of vaccinations, parasite treatments and compulsory eradication plans, if an animal or group of animals undergoes more than three cycles of treatment with allopathic veterinary medicines obtained by chemical synthesis or antibiotics in 12 months (or more than one cycle of treatment if the animal's productive life is less than one year), the animals in question or products derived from them may not be sold as organic products and the animals must undergo a conversion period. Documentary records attesting to such circumstances must be kept for inspection by the competent authorities or the Certification Body.

With specific reference to the **USDA-NOP** certification scheme, the animals treated and products derived from them may not be sold as organic, nor may their progeny in the case of an animal treated in the last third of gestation. The only exception to this rule is milk animals whose milk may be sold after at least 90 days from the antiparasitic treatment listed in § 205.603 of the NOP rule.

#### 5.6.12

The waiting time between the last dose of allopathic veterinary medicine in normal usage being given to an animal and the production of food products obtained according to the organic method from these animals must be twice the duration of the time prescribed by law in compliance with Directive 2001/82/EC or, if the time is not defined, it must be 48 hours.

With specific reference to the **USDA-NOP** certification scheme, the provisions of this section do not apply. With specific reference to the **COR** certification scheme, the waiting time must be twice the time required by law or 14 days, always choosing the longer period.

## **5.7. HUSBANDRY MANAGEMENT PRACTICES, TRANSPORT AND IDENTIFICATION OF LIVESTOCK**

### **5.7.1. Standards applicable to housing**

#### 5.7.1.1

The degree of isolation and heating and ventilation of the building must be such as to guarantee that air circulation, dust levels, temperature, relative air humidity and gas concentration are kept within limits that are not harmful to the animals. The building must permit abundant ventilation and natural light.

It is not compulsory to provide stabling facilities in areas with climatic conditions that allow the animals to live in the open air.

#### 5.7.1.2

The stock density in stabling buildings must ensure the comfort and welfare of the animals and it must also take account of the specific needs of the species, breed and age of the animals being stabled. Moreover, account must be taken of the behavioural needs of the animals, which basically depend on the sex and composition of the group. The stock density must guarantee the animals' maximum welfare, providing them with sufficient surface area to stand up freely, lie down, turn round and to make all their natural movements and adopt all their natural positions, for example to stretch and to flap their wings.

The minimum surface areas for building and open-air spaces and the stabling features for the various species and categories of animal are listed in Appendix III of the present Standard.

### **5.7.2. Specific stabling conditions and husbandry practices for mammals**

#### 5.7.2.1

Stabling buildings must have smooth, but non-slip flooring. At least half of the minimum interior surface set out in Appendix III must be made of solid material, and not made of planking or racking.

#### 5.7.2.2

Stabling buildings must have dry, clean comfortable areas at the animals' disposal for their sleep or rest, and must be large enough and made of solid, not gridded material. The rest area must have ample dry bedding made of straw or suitable natural material. The bedding may be cleaned and added to with any of the mineral products listed in Appendix I.

With specific reference to the **USDA-NOP** certification scheme, additives to bedding as described above are not permitted, moreover the bedding must meet the feeding needs prescribed in the scheme.

#### 5.7.2.3

As an exception to Article 3, paragraph 3, of Council Directive 91/629/EC, rearing veal calves in individual pens is prohibited after one week of age.

As an exception to Article 3, paragraph 8, of Council Directive 91/630/EC, sows are kept in groups, other than in the last stages of gestation and during lactation.

Piglets may not be kept in flat-deck or other cages.

Movement spaces must be large enough for excretion and to allow the pigs to root. Different substrata can be used for rooting.

### **5.7.3. Poultry housing conditions and husbandry practices**

#### 5.7.3.1

The birds must not be kept in cages.

Aquatic birds must have access to a water course, a pond or a lake or a water surface whenever weather and health conditions permit, to meet their specific needs and to ensure the welfare of the birds.

#### 5.7.3.2

Poultry housing must meet the following minimum conditions:

- at least one third of the ground surfaces must be solid, that being not made of grilling or racking, and it must be covered with bedding such as straw, wood shavings, sand or grass;
- in buildings used for egg-laying hens, there must be a part with sufficient surface area accessible to the hens for the collection of their excrement;

- c) buildings must have a sufficient number of perches for the group of birds and of the right size for the birds, as specified in Appendix III;
- d) buildings must have entry/exit ways of sufficient size for the birds, with an overall length of 4m per 100m<sup>2</sup> of the surfaces available for the birds;
- e) each housing unit must not contain more than:
  - i) 4800 chickens,
  - ii) 3000 egg-laying hens or pullets,
  - iii) 5200 pheasants,
  - iv) 4000 female must, Peking or other ducks,
  - v) 2500 capons, geese or turkeys;
- f) the total usable surface area for housing poultry reared for meat, must not exceed 1600 m<sup>2</sup> per production unit;
- g) poultry housing must be built in such a way as to allow the birds easy access to the open air.

#### 5.7.3.3

Natural light may be complemented with artificial lighting in such a way as to maintain the light for a maximum of 16 hours a day, with a continuous night time rest period, without artificial light of at least 8 hours.

#### 5.7.3.4

To prevent the use of intensive rearing methods, poultry shall either be reared until they reach a minimum age or else shall come from slow-growing poultry strains. Where slow-growing poultry strains are not used by the operator the following minimum age at slaughter shall be:

- (a) 81 days for chickens,
- (b) 150 days for capons,
- (c) 49 days for Peking ducks,
- (d) 70 days for female Muscovy ducks,
- (e) 84 days for male Muscovy ducks,
- (f) 92 days for Mallard ducks,
- (g) 94 days for guinea fowl,
- (h) 140 days for male turkeys and roasting geese and
- (i) 100 days for female turkeys.

The competent authority shall define the criteria of slow-growing strains or draw up a list thereof and provide this information to operators, other Member States and the Commission.

### 5.7.4. Access to open-air spaces

#### 5.7.4.1

Open-air spaces may be partially covered.

#### 5.7.4.2

Herbivores must have access to pasture whenever conditions permit.

If herbivores have access to pasture during the pasturing period and when the winter stabling facilities allows the animals freedom of movement, exemption is granted from the need for open spaces during the winter months.

As an exception, bulls that are over one year of age must have access to pasture or open-air spaces

#### 5.7.4.3

Poultry must have access to an open-air space for at least one third of their life.

Open-air spaces for poultry must be mostly covered in vegetation, be fitted with protective devices and allow sufficient access to a sufficient number of food and drink dispensers.

#### 5.7.4.4

Poultry kept inside and subject to restrictions or obligations imposed by EU law must have permanent access to sufficient quantities of rough forage and materials suitable for their behavioural needs.

With specific reference to the **USDA-NOP and COR** certification schemes, the provisions of this section do not apply.

**5.7.4.5**

Fixed stabling on small farms is permitted, with a total consistency of fifty (50) animals, if it is not possible to rear animals in groups of sufficient size to meet their behavioural needs, provided that they have access to pasture during the pasturing period and at least twice a week they have access to free open-air spaces when access to pasture is not possible.

**5.7.4.6**

The final fattening stage of adult bovine species can take place in a stall, provided the animals do not spend more than one fifth of their life in the stall and in all cases, this is limited to a maximum period of three months.

**5.7.5. Stock density****5.7.5.1**

Total stock density must be such that it does not exceed the limit of 170kg of nitrogen per year/hectare of the agricultural surface area used.

To determine the appropriate stock density, the competent authorities fix the number of adult livestock units equivalent to the above limit, taking into account the table in Appendix IV of the present Standard or the national regulations adopted in applying Directive 91/676/EEC.

**5.7.6. Simultaneous production of organically and non-organically reared animals****5.7.6.1**

Farming companies are permitted to keep animals not reared according to the organic method, provided they are reared in different units provided with buildings and land parcels that are completely separate from the production units that comply with the organic production standards, and provided the two sets of animals are of different species.

**5.7.6.2**

Animals not reared according to the organic method may use organic pasture for a maximum period of one year, provided that they come from such agricultural systems as are listed in section 5.7.6.3, letter b), and that organically reared animals do use the same pasture at the same time.

**5.7.6.3**

Animals reared according to the organic method may use a common pasture area, or areas owned by public authorities, areas listed in Italian law 1766 of 16 June and its subsequent amendments, or areas subject to rights of common pastureland provided that the following conditions are met.

- a) The area has not been treated with products not approved for organic production for at least three years;
- b) Any animals not organically reared and that use the pasture in question originate from an agricultural system equivalent to the ones described in Article 36 of EC Reg. 1698/2005 or Article 22 or EC Reg. 1290/2005;
- c) animal products obtained from animals reared according to the organic method, during the period they are using the common pasture, are not considered organic unless it can be demonstrated that the organically reared animals have been completely separated from the other non-organically reared animals.

**5.7.6.4**

During transhumance periods, the animals may use non-organic pasture when they are being moved from one pasture area to another. The nonorganic grass and other plants the animals feed on during these moving periods must not exceed 10% of their total annual ration. This percentage is calculated as a percentage of the dry substance of the feedstuffs of agricultural origin.

Operators must keep documentary records proving their need to resort to these provisions, corresponding to the ordinary company records as required by the applicable legislation.

**5.7.7. Animal management****5.7.7.1**

Animals in organic agriculture must not be systematically subjected to such operations as attaching rubber rings to the tails of sheep, tail docking or removal of teeth, beak trimming or the removal of horns. However

some of these operations may be approved, on a cases by case basis, by the competent authority for safety reasons or in order to improve the animal's health, hygiene or welfare.

The suffering of the animal must be reduced to the minimum through the use of sufficient anaesthetics and/or analgesics and any such operations must be done at the most suitable age and by a suitably qualified person.

Such practices are permitted following a favourable opinion expressed by a veterinarian attached to the competent local health authority. These operations must, in all circumstances, be performed in the ways permitted under the provisions of Italian Legislative Decree no. 146 of 26 March 2001, appendix provided for by Article 2 paragraph 1, letter b), section "Mutilation and other practices", and by current legislation governing animal welfare. The Certification Body the operator is subject to must be informed in advance and will check these procedures have been followed.

#### 5.7.7.2

Castration is permitted to maintain the quality of the product and the traditional production practices, but only under the conditions set out in the second paragraph of the section above. During the transitional period that ends on 31 December 2011, piglets may be castrated without anaesthetic and/or analgesics.

#### 5.7.7.3

Operations involving loading and unloading animals must be performed without the use of any kind of electrical stimulation to force the animals in any way. The use of allopathic tranquilisers is prohibited before or during transport. Animal transport must be arranged with respect of the need of the single animal species, in such a way as to minimise the animals' stress levels and any injury to them or their suffering, avoiding to mix different groups of animals, extreme temperature and relative humidity and the journey must be as short as possible.

Operators must ensure:

- the administration of food and water during transport and at slaughter facilities;
- the absence of contact (visual, sound, smell) between live animals and dead or being slaughtered animals;
- that each animal is effectively stunned with appropriate equipment and in good condition before being slaughtered.

### 5.7.8. Animal manure management

#### 5.7.8.1

Operators are required to draw up a manure-spreading plan to be agreed with the competent authority or Certification Body, and for the spreading operations themselves and any written agreements reached with other companies that comply with the organic production standards.

#### 5.7.8.2

Farming companies that practice organic production may enter into written agreements to cooperate with other companies for the use of surplus effluents originating from organic production only if the other companies involved comply with the organic production standards. The maximum limit for effluents from livestock units of 170 kg of nitrogen per year per hectare is calculated on the basis of the entire organic production unit involved in the cooperation agreement.

### 5.7.9. Animal identification

#### 5.7.9.1

Animals bear permanent identification using techniques that are suitable for each species, individually for large mammals or by batch for small mammals and poultry.

## 5.8. BEEKEEPING AND BEEKEEPING PRODUCTS

### 5.8.1. General principles

#### 5.8.1.1

Beekeeping is an important activity that contributes to the protection of the environment and agricultural and forestry production through the pollination action of bees.

#### 5.8.1.2

The qualification of beekeeping products as being from organic production is closely bound up both with the characteristic of the hives' treatments and the quality of the environment. This qualification also depends on the conditions for extraction, processing and storage of beekeeping products.

#### 5.8.1.3

If an operator manages different beekeeping units in the same area, all of the units must comply with the provisions of this Standard. By derogation from such principle, an operator can manage units which do not comply with this Standard, on condition that the provisions of this Standard are observed, except for those concerning the siting of the apiaries. In this case, the product (honey and pollen) cannot be sold as organic. This means that for the same beekeeping farm the parallel management of organic and conventional apiaries is admitted. By derogation therefrom, however, provided that all the remaining provisions of this Standard are observed and after informing the Certification Body, it is allowed to take the apiaries in areas which do not comply with the requirements for siting of the apiaries, for example to carry out pollination on a conventional culture. In such case, apiaries maintain their condition of organic beekeeping apiaries, but the product derived therefrom cannot be sold as organic. Operators must keep documentary records proving their compliance with this provision, corresponding to the ordinary company records required by the applicable legislation.

### 5.8.2. Conversion period

#### 5.8.2.1

Bee products may only be sold as compliant with the organic production method if the provisions of these Standards have been complied with for at least one year. During the conversion period, the wax must be replaced with wax originating from organic apiculture.

The conversion period is considered completed when all the wax from the honeycombs in the hive has been replaced with organic wax. The wax can also be in the form of ready-to-use sheets obtained from operators that are subject to inspection systems that guarantee the origin and traceability of the wax throughout each processing phase. The conversion period does not apply if the provisions in section 5.8.2.2 have been applied.

#### 5.8.2.2

For new units, or during the conversion period, nonorganic wax can only be used in the following circumstances:

- a) if organically produced wax is not available on the market. The specially set-up national database can be consulted in this matter;
- b) if it can be demonstrated that the nonorganic wax is free from any substances not approved for organic production, supported by appropriate analysis;
- c) if the nonorganic wax used originates from operculi.

With specific reference to the **COR** certification schemes, the provisions of this section do not apply.

### 5.8.3. Origin of the bees

#### 5.8.3.1

When choosing a species it is necessary to take account of the animals' ability to adapt to local conditions, of their vitality and their resistance to disease. The use of European species such as *Apis mellifera* and its local subspecies are preferred.

In Italy, the preferred choice must be native species, according to the natural geographical distribution: *Apis mellifera ligustica*, *Apis mellifera sicula* (only in Sicily) and only in border zones, hybrid species resulting from the free crossing of species in border zones.

#### 5.8.3.2

Apiaries must be constituted by means of the division of colonies or the acquisition of swarms or hives from units complying with the provisions laid down in this Standard.

#### 5.8.3.3

By way of a first derogation, subject to the prior approval by the inspection authority or body, apiaries existing in the production unit not complying with the rules of this Regulation can be converted.

#### 5.8.3.4

As second exception, restocking hives with nonorganic bees is approved by the competent authority in the event of a high mortality rate among the bees for health reasons or following catastrophic events, when no apiaries compliant with these standards are available, with the obligation to observe a conversion period. Operators must keep documentary records proving their compliance with this provision, corresponding to the ordinary company records required by the applicable legislation.

#### 5.8.3.5

By way of a third derogation, for the renovation of the apiaries 10 % per year of the queen bees and swarms not complying with this Regulation can be incorporated into the organic-production unit provided that the queen bees and swarms are placed in hives with combs or comb foundations coming from organic-production units. In the case, the conversion period does not apply.

#### 5.8.3.6

Artificial insemination of bees is allowed for the purposes of genetic improvement and protecting local types.

### **5.8.4. Siting of the apiaries**

#### 5.8.4.1

A map on an appropriate scale listing the location of hives must be provided to the Certification Body by the beekeeper. The map must also contain a full description of the unit and an identification of the production and storing areas, of the parcels and/or collection areas as well as, if necessary, of the areas in which certain processing and packaging operations are carried out. Where no such areas are identified, the beekeeper must provide the Certification Body with appropriate documentation and evidence, including suitable analyses if necessary, that the nectar and pollen areas accessible to his colonies meet the conditions required in these Standards.

The map of the location of hives which the beekeeper must present to the Certification Body must be provided on a 1:10.000 or 1:25.000 scale. Failing to present such map, the beekeeper must provide the Inspection Authority or Body with appropriate documentation and evidence, including suitable analyses, if necessary.

By suitable analyses, to be exhibited by the beekeeper in case the siting of the hives has not been designated, we mean product analyses (honey and wax) and evidence of bee mortality (through Gary cages).

#### 5.8.4.2

The siting of the apiaries must:

- a) ensure enough natural nectar, honeydew and pollen sources for bees and access to water;
- b) be such that, within a radius of 3km centred on the location of the hive, sources of nectar and pollen consist mainly of crops produced organically and/or wild flora, in compliance with the provisions of these standards and/or from crops subject to low environmental impact treatments such as, for example, those described in Article 36 of EC Council Reg. 1698/2005 or Article 22 of EC Council Reg. 1290/2005 that do not affect the products from the hives being classified as organically produced. The above requirements do not apply to areas that are not in flower or when the hives are inoperative.
- c) maintain enough distance from any non-agricultural production sources possibly leading to contamination, for example: urban centres, motorways, industrial areas, waste dumps, waste incinerators, etc. The inspection authorities or bodies shall establish measures to ensure compliance with this requirement.

The expression "enough distance" refers to that quantified by the Certification Body in relation to type and size of the pollution source and to the actual level of risk, in order to avoid contamination of the beekeeping products; the latter is to be verified, when necessary, by the Certification Body by analysing honey and the other products of the hive, in case these are marketed as being "organic beekeeping products".

The above requirements do not apply to areas where flowering is not taking place, or when the hives are dormant.

With specific reference to the **COR** certification scheme, a buffer zone of at least 3000 must separate the hive from sources of prohibited substances or flowering crops treated with prohibited substances.

**5.8.5. Feed**

## 5.8.5.1

At the end of the production season hives must be left with reserves of honey and pollen sufficiently abundant to survive the winter.

## 5.8.5.2

Artificial nutrition of bee colonies is approved if the survival of the bees is in danger as a result of extreme weather conditions and only between the last collection of honey and 15 days before the beginning of the availability of nectar or honeydew. The feed must be organic honey, organic sugar syrups, or organic sugar.

**5.8.6. Disease prevention and veterinary treatment**

## 5.8.6.1

Disease prevention in beekeeping shall be based on the following principles:

- a) the selection of appropriate hardy breeds;
- b) the application of certain practices encouraging strong resistance to disease and the prevention of infections, such as: regular renewal of queen bees, systematic inspection of hives to detect any health anomalies, control of male broods in the hives, disinfecting of materials and equipment at regular intervals, destruction of contaminated material or sources, regular renewal of beeswax and sufficient reserves of pollen and honey in hives.

## 5.8.6.2

If, despite all the above preventive measures, the colonies or families become sick or infested, they must be treated immediately and, if necessary, the colonies can be placed in isolation apiaries.

The verification of the correct use of veterinary products, meeting the requirements of the present Standards, is carried out by the Certification Body by means of suitable monitoring plans based on the analysis of the wax in the hives.

## 5.8.6.3

The use of veterinary medicinal products in beekeeping which complies with this Standard shall respect the following principles:

- a) they can be used in so far as the corresponding use is authorized in the Member State in accordance with the relevant Community provisions or national provisions in conformity with Community law;
- b) for the purpose of cleaning and disinfection of frames, hives and combs, sodium hydroxide may be used. For protecting the frames, the bees and the honeycombs, in particular from parasites, the only rodent killers (to be used only in traps) and products that may be used are listed in Appendix II;
- c) for disinfecting hives, physical treatments such as steam or direct flame are permitted;
- d) the practice of removal of the male brood is only permitted to contain an infestation of *Varroa destructor*;
- e) if, despite the above preventative measures having been taken, the colonies are still diseased or infested, they must be treated immediately and possibly isolated in an appropriate hive;
- f) phytotherapeutic and homeopathic products, trace elements and products listed in Annex V, Section 1 and Annex VI, Section 3 of these standards shall be used in preference to chemically-synthesised allopathic veterinary treatment or antibiotics, provided that their therapeutic effect is effective for the species of animal, and the condition for which the treatment is intended
- g) if the use of the abovementioned products should not prove, or is unlikely to be, effective to eradicate a disease or infestation which risks destroying colonies, allopathic chemically synthesised medicinal products may be used under the responsibility of a veterinarian, or other persons authorized by the Member State, without prejudice to the principles laid down above;
- h) the use of allopathic chemically synthesised medicinal products for preventive treatments is prohibited;
- i) without prejudice to the principle in a) above, formic acid, lactic acid, acetic acid and oxalic acid and the following substances: menthol, thymol, eucalyptol or camphor, can be used in cases of infestation with *Varroa jacobsoni*.

## 5.8.6.4

In addition to the above principles, veterinary treatments or treatments to hives, combs etc., which are compulsory under national or Community legislation shall be authorized.



**5.8.6.5**

If a treatment is applied with chemically synthesised allopathic products, during such a period, the colonies treated must be placed in isolation apiaries and all the wax must be replaced with wax complying with the conditions laid down in this Standard. Subsequently, the conversion period of one year will apply to those colonies. During such period the product cannot be marketed as organic. The treated hives must be clearly identified.

**5.8.6.6**

The requirements laid down in the previous paragraph do not apply to products mentioned in paragraph 5.8.6.3(i).

**5.8.6.7**

Whenever veterinary medicinal products are to be used, the type of product (including the indication of the active pharmacological substance) together with details of the diagnosis, the posology, the method of administration, the duration of the treatment and the legal withdrawal period must be recorded clearly and declared to the Inspection Authority or Body before the products are marketed as organically produced.

**5.8.7. Husbandry management practices and identification****5.8.7.1**

The destruction of bees in the combs as a method associated with the harvesting of beekeeping products is prohibited.

**5.8.7.2**

Mutilation such as clipping the wings of queen bees is prohibited.

**5.8.7.3**

The replacement of the queen bees involving the killing of the old queen is permitted.

**5.8.7.4**

The use of chemical synthetic repellents is prohibited during honey extraction operations.

**5.8.7.5**

The records must show the area in which the beekeeping area and hives are located. If the hives are moved to non-compliant areas, the certification body must be informed within 10 days of their being moved. If they are moved to other compliant areas, the PAP (Annual Production and Location Plan) needs to be filled in and sent in.

**5.8.7.6**

Particular care shall be taken to ensure adequate extraction, processing and storage of beekeeping products. All the measures to comply with these requirements shall be recorded.

**5.8.7.7**

The removals of the supers and the honey extraction operations must be entered in the register of the apiary.

With specific reference to the **COR** certification scheme, in order to extract the honey it must not be heated to over 35°C and the de-crystallisation temperature must not exceed 45°C

**5.8.8. Characteristics of hives and materials used in beekeeping****5.8.8.1**

The hives must be made basically of natural materials presenting no risk of contamination to the environment or the apiculture products.

**5.8.8.2**

With the exception of products mentioned in paragraph 5.8.6.3 in the hives can be used only natural products such as propolis, wax and plant oils. The use of smoke must be kept to a bare minimum and the materials used in smokers must be natural or comply with this standard's requirements.



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5.8.8.3

Extracting honey from combs containing broods is prohibited.

## **6. PRESERVATION, PROCESSING, PACKAGING, TRANSPORT, STORAGE AND MARKETING RULES FOR PLANT PRODUCTS AND FOODSTUFFS**

### **6.1. GENERAL CONSIDERATIONS**

#### 6.1.1

"Fresh" and processed products obtained from organic ingredients must be produced in compliance with the following Standards.

### **6.2. GENERAL REQUIREMENTS**

#### 6.2.1

The processing, conditioning, sales units and, in particular the packing and/or repacking and labelling and/or relabeling units, that process and/or trade organic products must draw up a suitable production notification and/or an application for certification as requested in the specific certification scheme, accompanied by a full description of such units, showing the plants used for each single process stage up to the storage of the agricultural products before and after the processing operations; all the practical measures to be taken by the producer at unit-level to ensure compliance with the production method must be indicated, too.

#### 6.2.2

The processing and packaging units must adopt processing techniques which can guarantee the product wholeness, the preservation of a suitable quality, the limitation and control of insects and diseases. Operators of the processing sector comply with the principles of good processing practices, maintaining appropriate procedures based on risk analysis and monitoring of the critical points of the process.

#### 6.2.3

This involves:

- a) the use of units destined to the processing of organic products only; if this is not possible, the products obtained by organic production methods can be prepared on units processing also products obtained by non-organic production methods, on condition that:
  - the unit has separate rooms or areas within the premises which can be easily identified and distinguished for the preservation of products obtained from organic agricultural production, before and after the processing operations;
  - operations are carried out continuously until the complete run has been dealt with, separated by space or time from similar operations performed on non-organic products;
- b) as far as transport operations are concerned, the products obtained by organic methods cannot be transported together with non-organic products, unless they are appropriately separated and labelled;
- c) raw materials of agricultural origin which are subjected to processing and packaging are obtained or imported in compliance with the rules laid down in this Standard or come from other operators subject to inspection and certified by a Certification Body operating in compliance with the same;
- d) every measure is taken to ensure identification of lots and to avoid mixtures with non-organic products;
- e) every precautionary measure is taken to ensure that during the different stages of processing cycle the product wholeness is preserved.

#### 6.2.4

The processing, packaging and trading activity must be supported by an efficient control or registration documentation system enabling the Certification Body to identify:

- a) the supplier or, if different, the seller or the exporter of the products;
- b) the nature and quantity of the organic agricultural products which have been delivered and, if the case, all the purchased materials, and their use;
- c) the nature, quantity and addressees or, if different, the buyers of the products that left the unit or the plant or the stores.

All the data must be documented and there must be coherence between the loading and downloading quantity.

#### 6.2.5

In case the finished product is not completely organic, as further described in the section dedicated to labelling, the Certification Body requires the processing operator to draw up a report indicating the source of all the non-organic ingredients used in the finished product for the sake of tracing out and to verify any possible pollution sources.

#### 6.2.6

Operators must implement a traceability system, identifying all the raw materials and organic semi-finished and finished products in every phase of the production process in order to avoid any possible mixing or exchange with nonorganic products.

### **6.3. REQUIREMENTS RELATING TO PROCESSING AND STORING UNITS**

#### 6.3.1

The processing and packaging units must fulfil the legal requirements established by the rules in force governing the field of plant products and foodstuffs; buildings, equipment and plants must be maintained and managed so as to protect foodstuffs from any possible contamination and/or alteration.

The processing and packaging units must be equipped with storing plants as well as for the treatment and/or the agronomical management of refluents with a view to pollution prevention and to the creation of a documentary system which can give evidence thereof.

#### 6.3.2

Plants and equipment coming into contact with foodstuffs must be built with easy-to-clean material so as to prevent any possible contamination thereof.

#### 6.3.3

Surfaces coming into contact with foodstuffs must be smooth, with no cracks and/or splits and be built with non-porous material, suitable for the production of foodstuffs and easy to clean.

#### 6.3.4

In the case of typical products (IGP-DOP-STG), which are subjected to production specifications officially approved by competent authorities, both in relation to equipment and to processing and packaging techniques, refer to said production specifications.

#### 6.3.5

The system washing and cleaning can be automated, in which case the result obtainable therefrom must be at least equivalent to the disassembling of the single components and to hand washing.

#### 6.3.6

The storing areas and the plants as well must undergo periodic cleaning programmes enabling the removal of visible residues or of any other substance capable of contaminating or threatening the wholeness of organic products. The operator must draw up a regular inspection programme permitting to identify any possible pollution sources so as to avoid contamination.

#### 6.3.7

Cleaning and/or disinfection and/or decontamination programmes must be carried out at periodic intervals and, in any case, they must be performed on the equipment before every production cycle of organic products in order to avoid the loss of integrity or any other kind of contamination thereof.

#### 6.3.8

Cleaning operations can involve the use of drinking water at different temperatures, steam, hydrogen peroxide, sodium hypochlorite, plant essences, lime, soda, and all the substances in so far as their use is allowed by the regulations in force.

Said operations envisage physical removal as well as rinsing with plenty of water in order to ensure the non-contamination of organic products, whether these are raw materials, semifinished products or finished products coming into contact with the equipment, plants and storing areas.

#### 6.3.9

The processing and packaging units must record cleaning operations indicating the date of execution, the products used and the quantities used; they must also ensure that the organic products thus obtained are not contaminated by them. The Certification Body shall check the observance of these requirements.

#### 6.3.10

The surfaces that may come into contact with organic food products include all those that are permitted for use under food safety legislation.

### **6.4. CONTROL OF INSECTS AND OTHER ANIMALS**

#### 6.4.1

Protection from undesired insects, diseases, rodents and other animals and the effects thereof is based on a production system accurately depending on cleaning and on the adoption of some precautionary measures aimed at preventing the presence of such unwelcome guests.

#### 6.4.2

The processing and packaging unit operator must draw up an insect prevention and control programme, describing the adopted techniques, as well as the methods, controls and recordings (dates of intervention or installation, quantities, products, etc.) also in compliance with the regulations in force. Said programme must be made available to the Certification Body's inspector.

#### 6.4.3

Insect control can be based on the principle of exclusion, that is on the carrying out of all structural measures which prevent insects from entering processing and storing areas by applying anti-insect nets, double doors, different types of barriers, ultrasound repellent systems, radar detection and microwave systems, trap lamps, light traps associated with electrical grids, UV lamps, traps associated or not with bait, glued-on strips for rodents and other small animals on the edges of working structures, and removal by centrifugal force releasing certain kinds of products through appropriate equipment.

#### 6.4.4

Further control measures can be represented by CO<sub>2</sub>- and nitrogen-based fumigation, by the use of fossil flour or by the spraying of active substances listed in Annex II to these Standards (Plant protection products), on condition that commercial forms are expressly registered for insect control after harvesting.

#### 6.4.5

Anyhow, prior to any intervention, the presence of insects or other animals must be checked through cromotropical, light, pheromone or bait traps. Direct interventions are to be considered as a last resort.

#### 6.4.6

Radiation technique is not admitted (ionizing radiations).

#### 6.4.7

When using rodent traps with not admitted substances, these must not come into contact with organic products and traps must be placed in areas where the organic product runs no risk of contamination.

#### 6.4.8

If there is a need for a direct intervention with not admitted substances and, however, under control, organic products must be removed, the plant surfaces which can come into contact with said substances must be accurately washed before passing on to processing operations. In plants where organic and conventional products coexist, it is preferable to process non-organic products in the first place, and then go on the organic ones.

**6.4.9**

However it is, it is a good rule not to reintroduce organic products for a period at least three times higher than the recommended removal period.

**6.4.10**

All the substances used for the control of insects and other animals must be appropriately labelled and stored in a restricted area not in contact with organic products.

**6.4.11**

The processing and packaging unit operator must indicate in the self-control programme also the results of the analytic assessments carried out in order to check the presence of any residues.

**6.5. INDREDIENTS, ADDITIVES AND PROCESSING AIDS****6.5.1**

The product must be obtained mainly from ingredients of agricultural origin (> 50% of ingredients of agricultural origin out of the total ingredients); in order to determine if a product has been obtaining mainly from ingredients of agricultural origin, water and added cooking salt are not taken into consideration.

**6.5.2**

Additives and processing aids must be used in order to:

- maintain the product nutritional value;
- maintain quality in time;
- strengthen the product stability;
- enable the obtaining of a product with acceptable composition, texture and appearance;
- make processing possible and efficient.

**6.5.3**

The use of said substances must not deceive the consumer on the nature, the content and the quality of the foodstuff and, therefore, quantities higher than the minimum quantity allowed for reaching the aim for which these were admitted should not be added.

**6.5.4**

Only the following substances may be used for processing food products, with the exception of wine:

- a) the substances listed in Appendix VIII of these standards.
- b) preparations based on microorganisms and enzymes that are normally used in the processing of food products. However, enzymes used as food additives must be listed in Appendix VIII, Section A.
- c) substances and products listed in Article 1, paragraph 2, letter b), point i) and Article 1, paragraph 2, letter c), of Council Directive 88/388/EEC and labelled as natural aromas or natural aromatic preparations compliant with Article 9, paragraph 1, letter d) and paragraph 2 of the same Directive.
- d) colorants used to stamp meat and egg shells compliant with Article 2, paragraphs 8 & 9, of EU Parliament and Council Directive 94/36/EC.
- e) drinking water and salts (with sodium chloride or potassium as the base component) usually used in the processing of food products.
- f) mineral substances (also trace elements), vitamins, amino acids and other micro-nutrients provided that:
  - (i) their use in food for normal consumption is 'directly legally required', in the meaning of being directly required by provisions of Union law or provisions of national law compatible with Union law, with the consequence that the food cannot be placed at all on the market as food for normal consumption if those minerals, vitamins, amino acids or micronutrients are not added; or
  - (ii) as regards food placed on the market as having particular characteristics or effects in relation to health or nutrition or in relation to needs of specific groups of consumers:
    - in products referred to in points (a) and (b) of Article 1(1) of Regulation (EU) No 609/2013 of the European Parliament and of the Council, their use is authorised by that Regulation and acts adopted on the basis of Article 11(1) of that Regulation for the products concerned,
    - in products regulated by Commission Directive 2006/125/EC, their use is authorised by that Directive, or
    - in products regulated by Commission Directive 2006/141/EC, their use is authorised by that Directive.

**6.5.5**

In order to calculate the percentage:

- a) the food additives listed in Appendix VIII and marked with an asterisk in the additive code column are considered ingredients of agricultural origin;
- b) the preparations and substances listed in section 6.5.4, letters b), c), d), e) & f) of this document and substances not marked with an asterisk in the additive code column are not considered ingredients of agricultural origin.
- c) yeast and yeast-based products are to be considered ingredients of natural origin from 31 December 2013 onward.

**6.5.6**

The use of the following substances listed in Appendix VIII, is to be examined before 31 December 2010.

- (a) sodium nitrate and potassium nitrate in section A, for the purposes of eliminating these additives;
- (b) sulphur dioxide and potassium meta-bisulphite in section A;
- (c) hydrochloric acid in section B for processing the cheeses Gouda, Edam e Maasdammer, Boerenkaas, Friese and Leidse Nagelkaas.

The re-examination of the substances in letter a) will take account of the efforts made by EU member states to find safe alternatives to nitrites/nitrates and to conduct training programmes on alternative methods of manufacture and hygiene aimed at processors and manufacturers of organic meat.

**6.5.7**

For the traditional decorative colouring of hardboiled egg shells intended for sale at a particular time of the year, the competent authorities may, for this period, approve the use of natural colorants and natural covering materials. This approval may also be granted to synthetic forms of iron oxides and hydroxides until 31 December 2013. The EU Commission and member states are notified of any approval granted.

**6.5.8**

Food products produced from crops in conversion must contain only one vegetable ingredient of agricultural origin.

**6.5.9**

The use of substances and techniques intended to restore properties lost during the processing and storage, or to compensate for negligent processing of organic food products or that could be otherwise misleading about the true nature of such products is prohibited.

**6.5.10**

In an organic product the same ingredient cannot be of both organic and nonorganic origin.

**6.5.11**

Only organically produced substrata can be used for the production, preparation and formulation of organic yeast. Other products and substances can be used provided they are listed in Appendix VIII section C of these Standards, in addition to the products and substances listed in section 6.5.4 letters b) & e).

Organic and non organic yeast cannot be contained in the same organic food products or feedstuffs.

**6.5.12**

If operators are unable to obtain organic extract of or autolysed yeast for the purpose of producing organic yeast, the addition to the substratum of nonorganic extract of or autolysed yeast is approved up to a maximum content of 5% (calculated on the dry substance). This exemption is to be re-examined by 31 December 2013 for the purpose of revoking this provision.

**6.5.13**

The nonorganic ingredients of agricultural origin listed in Appendix IX to these Standards may be used in processing organic food products within the limits and conditions of use set out in the section dealing with labelling.

**6.6. PROCESSING, PACKAGING AND STORING**

**6.6.1**

Processing techniques are based on mechanical, physical and organic processes, among which are grinding, filtering, mixing, sedimentation, floatation, centrifugation, extraction, fermentation, pasteurisation, sterilisation, maceration, distillation, crystallisation, baking, evaporation, heat or membrane concentration, cryoconcentration, drying, lyophilization, spray-drying, refrigeration and deep-freezing and congelation, treatment with membrane in juice, concentrated and must production.

**6.6.2**

In any case, processing techniques must be selected in such a way as to limit the number and quantity of additives and processing aids used, as well as to preserve the organoleptic characteristics and the integrity of an organic product, to the maintenance of which particular attention must be paid at all stages of processing.

**6.6.3**

Radiation technique and the use of GMOs, products derived from them and their by-products, as well as the manufacture or use of nanomaterials, are prohibited. Even the surfaces and utensils that come in contact with organic products must be free from nanomaterials, unless it is proven there is no risk of contamination.

**6.6.4**

The materials used in the filtering process must not contain asbestos, nor substances not included in Annex VIII of these Standards.

**6.6.5**

Also concerning the extraction process, only solvents must be used such as water, ethanol, carbon dioxide, nitrogenous and carboxylic acids listed in Annex VIII of these Standards.

**6.6.6**

The personnel taking part in the processing and packaging processes must be adequately trained by attending special and documented training paths (seminars, updating courses, meetings and internal gatherings, etc.).

**6.6.7**

All processing procedures must be socially equitable and fair, as envisaged by the principles set out in the preamble to these rules.

**6.6.8**

The following preservation and storing techniques are admitted:

- ambient temperature;
- refrigeration;
- deep-freezing;
- freezing;
- lyophilization,
- controlled and modified atmosphere (CO<sub>2</sub>, O<sub>2</sub>, O<sub>3</sub>, N<sub>2</sub>);
- moisture variation;
- cooking;
- UV rays;
- pasteurisation;
- heat sterilisation;
- heat and vacuum concentration;
- cryoconcentration;
- membrane concentration;
- vacuum creation;
- use of salt (Annex VIII of these Standards);
- use of oils and fats (Annex VIII of these Standards);
- use of sugars (Annex VIII of these Standards);
- use of lactic acid (Annex VIII of these Standards);
- use of sulphur dioxide and products derived therefrom (only for wine within the restrictions envisaged in Annex VIII of these Standards).



**6.6.9**

In the production units involved in organic production according to the present Standards, is forbidden the storage of technical inputs or ingredients if they are not admitted for use according to the present rules. If the production unit is also involved in non organic production, the technical inputs or ingredients for such methods must be kept separate from those used in the organic production process.

**6.7. PACKAGING****6.7.1**

Whenever possible, recourse should preferably made to ecological and biodegradable packing materials.

**6.7.2**

All the materials envisaged by the food legislation in force are admitted, provided that they are clean and not contaminated by unwelcome substances; any packaging intended for foodstuffs must be new.

**6.7.3**

If recyclable containers are used, they must be manufactured using not-absorbing, well-preserved and clean materials, free of any unwelcome residue or contamination.

**6.7.4**

Whenever possible, the use of superfluous packing must be avoided.

**6.7.5**

The packaging must not affect the product organoleptic characteristics, neither release substances to the products which may jeopardise the integrity thereof or even endanger the consumer's health.

**6.7.6**

All packing materials used must be stored away from floors, masonry works or any other sources of moisture and contamination. The storage place must be clean, hygienic and not moist, and here shall be implemented all parasite prevention and inspection measures, as previously stated in relation to the processing premises.

**6.7.7**

For this purpose, it is recommended to use special containers or of absolutely uncontaminated ones.

**6.7.8.**

Should there be doubts about a product's conformity to the present Standard, the operator will be required to eliminate any reference whatsoever to the organic method and to inform the Certification Body, which can request that the product not be allowed on the market as "organic" until the doubts have been eliminated. When it is certain that the product cannot be considered "organic", the Certification Body can require that the operator not market the product carrying reference to organic agriculture. In case the doubts are not confirmed, the decisions as mentioned above must be annulled by the date set by the Certification Body.

**6.8. TRANSPORT****6.8.1**

Operators must guarantee that organic products are transported to other units, including wholesalers and retailers, only in closed packaging, containers or vehicles, in order to ensure that the contents cannot be replaced, manhandled or the seals damaged and provided that they bear an appropriate label than, in addition to any information required by law, contains the following information:

- a) the operator's name and address and, if different from the former, of the owner or vendor of the product.
- b) the name of the product, or in the case of compound feed stuffs, their description, accompanied by a reference to the organic production method.
- c) the name and/or code number of the competent authority or the certification body to which the operator is subject.

d) if necessary, the batch identification details, using a marking system approved at national level, or by the competent authority or the certification body, making it possible to relate the batch to the relevant accounting records.

The above mentioned informations, can also be written in an accompanying document, in triplicate, with a progressive sequence number (transaction document(declaration of conformity) attesting to the production method, the origin, the product, the recipient, the composition of the load, the number of items, a reference to the transport document and the date.

#### 6.8.2

The information referred to in letters a) to d), may also be given in a document accompanying the load that must correspond completely to the packaging, the container or the means of transport. The accompanying document must contain information about the supplier and/or transporter.

#### 6.8.3

Closed packaging, containers or vehicles are not required if:

- a) transport is between two operators, both of whom are subject to the organic production control regime;
- b) the products are accompanied by a document containing the information listed in section 6.8.1;
- c) if both the dispatcher and recipient hold documents relating to the transport operations that are available to the competent authority or the body responsible for overseeing these operations.

#### 6.8.4

When an organic product is received, the operator must check that the packaging or container is closed, if required, and also check that the information referred to in sections 6.8.1 & 6.8.2 is present. The operator must compare the information shown on the label with the information and the accompanying documents. The outcome of these checks must be explicitly indicated in the records and accounts.

#### 6.8.5

Packaging for the final consumer must be provided with a label as specified in the following section.

#### 6.8.6

All the vehicles used for the transport of organic products must be subject to a regular cleaning programme so as to make sure that they are generally clean and that they do not contain any unwelcome residues or non-organic products capable which may contaminate them.

#### 6.8.7

If these vehicles are used to transport other goods or materials, they must be accurately washed and dried before they are used for transporting organic products.

#### 6.8.8

Before loading all vehicles and the relevant equipment, these must be inspected in order to make sure that there are no residues or any other material capable of contaminating or jeopardising the integrity of the organic products to be transported.

#### 6.8.9

If containers are used, these must be suitable for the transport of foodstuffs, in good conditions, clean and free of any residues which may contaminate or jeopardise the integrity of the organic products contained therein.

#### 6.8.10

Any loads composed by organic and conventional products are not admitted, simultaneously, on the same vehicle, in case these products are in bulk and contained in unsealed packaging. Said loads are only admitted if contamination caused by other foodstuffs or by the packaging previously used to transport non-organic products can be excluded with certainty.

## 6.9. LABELLING



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### 6.9.1

Labelling products obtained in conformity with the present Standard must be done so as to satisfy the reference requirements for each certification form (**EU Reg. 834/2007; USDA-NOP; JAS and COR**). Following are the specific requirements of each reference form, without prejudice to the requirements of the binding regulations in force and pertaining to products in the countries in which these products are intended to be marketed.

The labelling of processed products intended for human consumption, essentially composed of one or more ingredients of plant and/or animal origin, may be referred to organic production methods only if it clearly states that they refer to an organic production method.

### 6.9.2

For products conforming to EU Reg. 834/2007, in particular, the following indications are envisaged for the following product categories:

#### PRODUCTS CONFORMING TO EU REG. 834/2007

<i>Type of products</i>	<i>requirements</i>
A) ORGANIC PRODUCT'	<ul style="list-style-type: none"><li>• At least 95 % of the ingredients of agricultural origin are organic.</li><li>• All the other ingredients of nonorganic agricultural origin, of non agricultural origin and processing aids must be listed in Appendices VIII &amp; IX of these Standards.</li><li>• as regards processed foods, in the sales denomination the term "organic" must be used, ie the respective derivatives and abbreviations, such as "bio" and "eco". These terms must also appear in the list of ingredients to specify which ingredients are organic;</li><li>• The EU organic logo and the place where the agricultural raw materials were grown must be reported on the label of pre-packaged food using the terms "EU agriculture", "Non EU agriculture" or "EU / non-EU agriculture" EU "depending on the origin. The aforementioned 'EU' or 'non-EU' indication may be replaced or supplemented by a country name if all agricultural raw materials of which the product is composed have been grown in that country. For the purposes of the aforementioned indication, small quantities of ingredients may be omitted in terms of weight, provided that the total quantity of these is less than 2% of the total quantity, in terms of weight, of raw materials of agricultural origin;</li><li>• The use of the EU organic logo is optional for products imported from third countries. The name of the Certification Body and its references may appear.</li><li>• in addition to the provisions of the applicable laws on conventional products, the code number of the control body to which the operator who has carried out the most recent production or preparation, including labeling, must appear on the label as well as the identification code assigned by the control body;</li><li>• the code number of the control body is placed in the same field of vision as the EU organic logo if it is used in labeling. The indication of the place where the agricultural raw materials of which the product is grown is immediately placed under this code number.</li></ul>
B) PRODUCT IN CONVERSION TO ORGANIC AGRICULTURE	<ul style="list-style-type: none"><li>• The product contains only one ingredient of agricultural origin and a conversion period of at least 12 months has been complied with.</li><li>• Such indications must not mislead the purchaser of the product regarding its difference from organic products which satisfy all the requirements; said indications must appear in the same colour, size and with an identical size and style of lettering which is not more prominent than the sales description of the product</li><li>• Such inscription cannot be used for zoo-technical products</li><li>• In addition to the current legal provisions for conventional products, the label must show the vendor's name followed by the "conversion to organic" reference, the certification body code, and the code of the operator under its control. The name and references of the certification body may appear.</li></ul>
C) PRODUCT WITH ORGANIC INGREDIENTS	<ul style="list-style-type: none"><li>• All the other ingredients, of agricultural origin but not organically produced, of non-agricultural origin and processing aids must be included in Annex VIII of these standards.</li><li>• The indications referring to organic production methods appear in the list of ingredients and only in clear relation to those ingredients.</li><li>• The list of ingredients indicates the total percentage of organic ingredients in proportion to the total quantity of ingredients of agricultural origin.</li><li>• The terms and the indication of the percentage referred to in the previous paragraph appear with color, size and type of characters identical to those of the other indications in the list of ingredients;</li><li>• In addition to the current legal provisions for conventional products, the label must show the certification body code, and the code of the operator under its control. The name and references of the certification body may appear.</li></ul>



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D) PRODUCTS FROM HUNTING AND FISHING WITH ORGANIC INGREDIENTS	<ul style="list-style-type: none"> <li>• The principle ingredient is from hunting or from fishing, all the other ingredients of agricultural origin are organic.</li> <li>• All the processing aids must be listed in Appendix VIII of these standards.</li> <li>• Information about the organic production method appears in the same field of view as the sales name and in the list of ingredients and in clear relation to only these.</li> <li>• The list of ingredients indicates the total percentage of organic ingredients in proportion to the total quantity of ingredients of agricultural origin.</li> <li>• The terms and the indication of the percentage referred to in the previous paragraph appear with color, size and type of characters identical to those of the other indications in the list of ingredients;</li> <li>• In addition to the current legal provisions for conventional products, the label must show the certification body code and the code of the operator under its control. The name and references of the certification body may appear.</li> </ul>
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### 6.9.3

For products conforming to **USDA-NOP**, in particular the following indications are envisaged for the following product categories:

#### PRODUCTS CONFORMING TO USDA-NOP

<i>Type of products</i>	<i>requirements</i>
A) "100% ORGANIC"	<ul style="list-style-type: none"> <li>• 100% of the ingredients by weight or volume of the total product, must come from organic farming.</li> <li>• <u>THE MAIN SIDE OF THE LABEL:</u> The use of the term "100% organic" the logo <b>USDA</b> and that of the Certification Body are optional.</li> <li>• <u>THE INFORMATIVE SIDE OF THE LABEL :</u> The use of the term "100 % organic", the logo <b>USDA</b>, the address, web site, telephone and fax number of the Certification Body is optional. The name of the company, and address of the transformer or the importer of the finished product, the phrase "Organic production certified by ..." or similar is mandatory, while the name of the Certification Body must be written in full. The use of acronyms to define the Certification Body is prohibited.</li> <li>• <u>THE LIST OF INGREDIENTS:</u> It is mandatory that the list of ingredients is in scale and next to each of these can be added the term "organic".</li> <li>• <u>THE OTHER PARTS OF THE LABEL:</u> The term 100 % organic", the logo <b>USDA</b> and the logo of the Certification Body are optional.</li> </ul> <p>In this category of products and in the production processing used, the use of GMO, mud, ionizing radiation, sulphite, nitrate, nitrite and non-organic ingredients is not permitted.</p>
B) "ORGANIC"	<ul style="list-style-type: none"> <li>• At least 95 % of the ingredients by weight or volume of the total product must come from organic farming.</li> <li>• The remaining 5 % can include ingredients not originating from farms (additives and coadjuvants of transformation foreseen in Annex IX of the present standard and ingredients coming from farms but not organic if the same organic type is not available.</li> <li>• <u>THE MAIN SIDE OF THE LABEL:</u> The term "organic production", reference to the percentage of the organic contents of the product, the <b>USDA</b> logo and the logo of the Certification Body are optional.</li> <li>• <u>THE INFORMATIVE SIDE OF THE LABEL:</u> The use of the term "organic production", reference to the percentage of the contents, the logo <b>USDA</b>, the address, the web site, telephone and fax numbers of the Certification Body are optional. It is mandatory to state the name of the company and the address of the transformer or importer of the finished product, the phrase "Organic production certified by ..." or similar terms while the name of the Certification Body must be written in full. The use of only acronyms to define the Certification Body is prohibited.</li> <li>• <u>THE LIST OF INGREDIENTS:</u> It is mandatory to carry the list of ingredients in scale and next to each of these can be added the term "organic production" or an asterix that refers to the term "organic production" can be added.</li> <li>• <u>THE OTHER PARTS OF THE LABEL:</u> The term "organic production", reference to the percentage of the organic product, the contents, the <b>USDA</b> logo and the logo of the Certification Body are optional.</li> </ul> <p>In this category of products and in the production processing used, the use of GMO, mud, ionizing radiation, sulphate, nitrate, nitrite and the presence at the same time of ingredients in organic form and non-organic form are not permitted.</p> <p>* The size of the words must not be superior to half of the wordings in big print on the main side of the label. The sentence must be written with an identical style of lettering, colour and letters without being prominent.</p>



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C) "MADE WITH ORGANIC ..."

- This includes the category of products that contain between 70 and 95 % of the ingredients by weight or volume of the total product from organic farming.
- The remaining 30% can include non-agricultural ingredients and ingredients of non-organic agricultural origin providing the same type in organic form is not available. The use of coadjuvants of transformation is possible providing it is authorized in conventional production.
- **THE MAIN SIDE OF THE LABEL:** The term "made with organic substances." is optional when up to three ingredients, or organic food groups, reference to the percentage in contents of organic production, or the logo of the Certification Body can be listed. It is prohibited to use the logo **USDA**.
- **THE INFORMATIVE SIDE OF THE LABEL:** It is optional to refer to the percentage of the contents of the organic ingredients, address, web site, telephone or fax number of the Inspection Body. It is mandatory to carry the name of the company and address of the transformer or importer of the finished product, the phrase "Organic certification by ..." or a similar phrase, while the name of the Certification Body must be written in full. It is prohibited to use only acronyms to define the Certification Body and the logo **USDA**.
- **THE LIST OF INGREDIENTS:** It is mandatory to list the ingredients in scale and the term "organic production" must be stated at the side of each item or an asterisk that refers to the term "organic production" can be used.
- **OTHER PARTS OF THE LABEL:** Reference to the percentage of the organic ingredients contents and the logo of the Certification Body is optional. It is prohibited to carry the logo **USDA**.

In this category of products and the production processing used, the use of GMO, mud, ionizing radiation, and the presence of ingredients in organic or non-organic form is not permitted.  
 \* The size of the words must not be superior to half of the wordings in big print on the side of the label and the phrase must be written in an identical style of lettering, colour and letters without being prominent.  
 In this category wine containing sulphurous anhydride can be labelled providing this does not exceed 100 ppm

### General notes for USDA-NOP:

\*\* For all the categories above mentioned, water and salt must not be calculated in the percentage of the organic agricultural products ingredients and must not be referred to as of organic origin or "organic production".

The main side of the label: the side of the label that is more visible, is normally exposed to the consumer.

The informative side of the label: is that immediately to the left of the product.

The list of ingredients: The list of ingredients contained in a product is in scale.

Other parts of the label: Whatever other part of the label with the exception of the main side, the informative side and the list of ingredients.

### 6.9.4

For **COR** compliant products the following wording are required for the following product categories.

### COR COMPLIANT PRODUCTS

Type of product	Requirements
A) ORGANIC PRODUCT	<ul style="list-style-type: none"> <li>• At least 95 % of the ingredients out of the total (*) in the product, including additives, originate from organic agriculture, in compliance with the COR standard.</li> <li>• Use of the COR logo is optional.</li> <li>• In addition to the current legal provisions for conventional products, the label must show the name of the product followed a reference to the fact that it was produced according to the organic method, the name of the certification body, the list of ingredients.</li> </ul>
B) PRODUCT WITH ORGANIC INGREDIENTS	<ul style="list-style-type: none"> <li>• At least 70 % of the ingredients out of the total (*) in the product, including additives, originate from organic agriculture, in compliance with the COR standard.</li> <li>• Use of the COR logo is prohibited.</li> <li>• Information about the organic production method appears in the list of ingredients and in clear relation to only these.</li> <li>• This information appears in the same colour using the same font size and type as the other information in the list of ingredients and it must appear in the same visual field as the description of the product in which the percentage is shown of ingredients of agricultural</li> </ul>



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|  | origin or derived from these that have been produced using the organic method. <ul style="list-style-type: none"><li>• These phrases may not appear in a colour, format or font that gives more prominence than that given to the product.</li></ul> |
|--|--|
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### **General notes for the COR scheme**

(\*) For both categories of product, water and added salt must not be included in the calculation for the percentage of ingredients originating from organic agriculture.

All the ingredients are to be listed in order of weight, and those from agriculture and those that are not (if present) must be clearly indicated and additives must be listed using their full name.

The wine can be labelled only with the indication “organic products” or “organic wine”; the indications that refer to the organic origin of the grapes is not admitted.

For products imported into Canada, when the COR logo is used, the information “Produced in...” or “Imported by ...” must appear immediately next to this.

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## **6.10. WINE-MAKING**

### **6.10.1. General considerations**

#### **6.10.1.1**

Except for the prescriptions and advice mentioned in the previous paragraphs of this section dedicated to the processing of agricultural products and foodstuffs obtained by organic production methods, hereinafter shall be examined the main stages of the wine-making process from organically produced grapes.

### **6.10.2. Grape origin**

#### **6.10.2.1**

Grapes grown to be processed into wine, in accordance with this subparagraph, must be ORGANIC obtained in compliance with these Standards.

### **6.10.3. Vintage**

#### **6.10.3.1**

Grapes must be harvested at the right stage of ripening according to the species of vine and the following processing stages.

#### **6.10.3.2**

Manual harvesting is recommended. Mechanical harvesting is tolerated, provided that grapes are crushed as soon as possible, in order to avoid unwelcome oxidation and fermentation episodes.

#### **6.10.3.3**

Grapes may be harvested into boxes, baskets, not very high gondolas, palletised or auger and dump self-emptying trailers. As far as packaging and transport conditions of grapes are concerned, reference must be made to paragraphs 6.8 and 6.9.

### **6.10.4. Harvest Crushing**

#### **6.10.4.1**

Horizontal and/or vertical and roller grape crushing and picking equipment is used, as well as draining equipment enabling a first separation of must from the solid matter.

### **6.10.5. Pressing**

**6.10.5.1**

Pressing may be performed with air or water pneumatic discontinuous machines by means of a decanter; it is also possible to make use of mechanical horizontal or vertical discontinuous machines. The use of continuous presses is tolerated, provided that, as for all the other equipment involved in the wine-making process, they satisfy the requirements under point 6.3 and that there is no risk of contamination due to the presence of unauthorized products or substances.

**6.10.6. Maceration****6.10.6.1**

Wine-making having recourse to maceration is admitted, where must, during fermentation, remains in contact with the solid fraction for a certain period (barks and grape-seeds).

**6.10.6.2**

Hot and carbon maceration is also admitted. In these cases, the use of micro-organisms (enzymes and yeasts) is also tolerated, as envisaged in Part A.2 Annex VIII of these Standards.

**6.10.7. Store vessels and equipment****6.10.7.1**

The features that wine-making equipment and store vessels must have are described under previous point 6.3. As far as wine-making equipment is concerned (pumps, augers, ducts, valves, filters, etc..) and, in particular, regarding parts which are in direct contact with wine, the use of materials such as iron, bronze, copper or any other alloy containing the latter element is prohibited.

**6.10.7.2**

Wine storage vessels may be made of wood, glass, stainless steel and concrete lined with epoxy resins. In any case, such vessels should preferably be used only in organic production. In the case of wooden vessels, these must be accurately cleanable in order to avoid any possible contamination.

**6.10.7.3**

The use of cloths or fibrous material is tolerated, provided that these are only used for the purpose of wine-making and are appropriately sanitised before each use.

**6.10.7.4**

By derogation therefrom, the use of materials other than those recommended and admitted is tolerated, provided that these have already been used in the factory for no more than five years since the implementation of the inspection system.

**6.10.8. Alcoholic fermentation****6.10.8.1**

In order to enhance the fermentation process, it is recommended to oxygenate must, to trigger fermentation using musts obtained from organically grown grapes, i.e. which are under active fermentation, and to prepare the "pied de cuve". The use of indigenous yeasts, selected and guaranteed yeasts is admitted, as envisaged in Annex VIII bis to these Standards.

**6.10.8.2**

The use of sulphur dioxide depends on the maximum quantities fixed in the addendum to Annex VIII to these Standards. These levels are admitted exclusively for must that undergo in wine-making process and not for the production of grape-juice, fruit-juice, drinks or sweeteners for food, for which is not admitted the use of sulphur dioxide.

**6.10.8.3**

If necessary for the nutrition of yeasts, the use of the substances listed in the addendum to Annex VIII to these Standards is admitted.

As an aid to fermentation it is possible to have recourse to yeast crust and cellulose, with the limitation set in the Annex VIII bis to these Standards.

**6.10.9. Malolactic fermentation**

## 6.10.9.1

This kind of fermentation, advised for overly acid wines and quality red wines, may be enhanced by selected lactic bacteria cultures with pre-multiplying over part of the must and/or of the wine belonging to the same lot obtained from organically grown grapes.

**6.10.10. Sulphatization**

## 6.10.10.1

This practice has been used since ancient times to reclaim wine vessels, to prevent unwelcome colour and taste alterations and to inspect grape microflora activity. However, since the toxicological effects of such practice are well known, it is mandatory to implement all possible alternative methods in order to minimise the use thereof.

## 6.10.10.2

Sulphur dioxide may be used in the following forms: in its gas state, as potassium meta-bisulphite and as pressed sulphur. Sulphur dioxide may be added immediately after harvest crushing and/or pressing, according to the quality of wine concerned, during maceration, if performed, after alcoholic and/or malolactic fermentation, at the same time of wine decanting, during wine clarification and stabilization, and bottling.

## 6.10.10.3

Sulphur dioxide may be used in wines obtained from organically grown grapes in accordance with the restrictions mentioned in the addendum of Annex VIII to these Standard. These levels are admitted exclusively for must that undergo in wine-making process and not for the production of grape-juice, fruit-juice, drinks or sweeteners for food, for which is not admitted the use of sulphur dioxide.

**6.10.11. Racking and pressing**

## 6.10.11.1

Through the racking process, must-wine is separated from marc. In must-wine, turbulent fermentation makes place to slow fermentation, where sugar is definitely processed into alcohol, while marc is fed on to the pressing process in order to recover wine contained therein. The racking is performed in contact with the air and, therefore, it may be useful to add sulphur dioxide, bearing in mind the restrictions mentioned in the addendum of Annex VIII of these Standards. These levels are admitted exclusively for must that undergo in wine-making process and not for the production of grape-juice, fruit-juice, drinks or sweeteners for food, for which is not admitted the use of sulphur dioxide.

**6.10.12. Fining of musts and wines**

## 6.10.12.1

In order to obtain steadily clear wines, it is possible to have recourse to all physical practices such as static cold fining, the use of decanters, centrifugation, filters, ultra-filters, floaters and thermal treatments. In the case of filtration, the pore diameter can not be less than 0,2  $\mu\text{m}$ .

## 6.10.12.2

The most suitable wine fining method is prolonged storage. In order to speed up the process, the following methods may be applied: filtration, centrifugation, clarification.

## 6.10.12.3

Techniques for removing cloudiness may envisage the use of sulphur dioxide, of pectolitic and proteolytic enzymes and of the clarification aids listed in the addendum of Annex VIII of these Standards, with respect of the limitation provided.

**6.10.13. Stabilization**

## 6.10.13.1

Clarifying and filtering practises are not enough to keep wine clear until the time for consumption has come. It is advised, therefore, to allow for a prolonged fermentation on fermentation lees as well as for an induced



malolactic fermentation. Artificial refrigeration, pasteurisation, filtration by means of front-flow or tangential-flow membrane filters are allowed.

#### 6.10.13.2

The addition of the substances listed in the addendum of Annex VIII of these Standards is allowed, with respect of the limitation provided.

### **6.10.14. Packaging**

#### 6.10.14.1

It is recommended to carry out packaging under aseptic conditions with wine saturation by means of inert gases with respect of the limitation listed in the addendum of Annex VIII of these Standards.

#### 6.10.14.2

The use of sulphur dioxide is admitted in accordance with the restrictions mentioned in the addendum of Annex VIII to these Standards, in addition to substances mentioned in subparagraph 6.10.13.2.

### **6.10.15. Natural alcoholic strength increase**

#### 6.10.15.1

It is advised to increase wine alcoholic content by selecting, thinning out and mixing grapes. It is also admitted, as well as the use Rectified Concentrated Must (RCM) or Concentrated Must (CM) obtained from organically grown grapes.

In this case and for the purposes of the certification of products in equivalence to the reg. EC 834/2007, the increase in natural alcoholic strength by volume may not exceed 1,5% by volume; this limit may be raised to 2% by volume in years characterized by extremely unfavorable weather conditions. To this end, the operator must submit to CCPB appropriate reasoned request.

The use of MCR or MC can take place on fresh crushed grapes, grape must, grape must in fermentation or new wine still in fermentation.

In any case, the addition of MCR or MC can not have the effect of increasing the initial volume of fresh crushed grapes, grape must, grape must in fermentation or new wine still in fermentation by more than 6,5%.

#### 6.10.15.2

In any case, sugar must not be used in the wine-making process.

### **6.10.16. Acidity correction**

#### 6.10.16.1. Acidification

##### 6.10.16.1.1

The use of tartaric acid and citric acid is allowed.

#### 6.10.16.2. Deacidification

##### 6.10.16.2.1

In chemical deacidification may be used the substances listed in the addendum of Annex VIII of these Standards, with respect of the limitation provided.

In the case of organic deacidification, malolactic fermentation and the use of selected yeasts and lactic bacteria play an essential role.

### **6.10.17. Colour correction**

#### 6.10.17.1

This practice allows for mixing two wines with organically grown grapes or using more coloured wines or very red wines produced from organically grown grapes.

**6.10.17.2**

If there is a need to decolour wine, recourse to decolouring carbon is admitted, provided that this is subsequently removed by the clarifying and filtering processes, and with respect of the limitation provided in the addendum of Annex VIII of these Standards.

**6.10.18. Packaging/Bottling****6.10.18.1**

Materials for containing wine or coming in contact with it must comply with the requirements established under point 6.7.

**6.10.18.2**

Bottles may be closed using single-item silicon corks or composite corks, provided that the part coming in contact with wine is made of natural cork and with a thickness not lower than 5 mm, or metal crown or screw caps.

**6.10.19. Winery cleaning, disinfecting and disinfesting agents****6.10.19.1**

Products used for cleaning and sanitising wineries, bottling and storage premises and the equipment used must comply with the requirements under subparagraphs 6.3.5-6.3.6-6.3.7-6.3.8-6.3.9.

**6.10.19.2**

Disinfestation must be performed in accordance with the requirements under paragraph 6.4.

**6.10.20. Other conditions****6.10.20.1**

Any wine heat treatments exceeding a temperature of 65°C are not permitted.

**6.10.20.2**

The use of ion-exchange resin is only permitted for must to be used in the production of concentrated, rectified must (CRM).

With particular reference to the **USDA-NOP** certification scheme, substances used for the cleaning/regeneration of the resins must be included in the national lists of permitted substances.

**6.11. PREPARATION AND SERVING OF MEALS****6.11.1. General****6.11.1.1**

Except for the requirements and advice given in the previous paragraphs of the present chapter devoted to the transformation of agri-food products obtained by organic methods, this section takes into consideration the activities of preparing and serving food, otherwise known by the term 'catering', and analyses below the main steps which comprise the preparation and serving of food obtained from organic farming.

**6.11.1.2**

For the purposes of this Standard can be defined as:

a) organic dish: dish composed of at least 95% organic ingredients of agricultural origin (by weight, excluding water and salt);

b) dish with organic ingredients: dish consisting of at least one organic ingredient of agricultural origin.

It is also forbidden to use the same organic and non-organic ingredient in the same production unit, unless the production units is equipped with a single flat-level accounting system (loading / unloading register).

**6.11.2. Kinds of facilities**

**6.11.2.1**

The buildings and/or facilities for food preparation to which the rules of this section are applicable are comparable to any facility for the transformation and conditioning of agri-food products.

These can be subdivided into the following categories:

- cooking and preparation facilities;
- cooking, preparation and serving facilities;
- serving facilities, such as for example, canteens or areas only for serving or distribution;
- serving and conditioning facilities in which, besides the serving of food there are also conditioning activities such as portioning which can be considered as a kind of preparation activity.

**6.11.2.2**

All the facilities listed above which are for the preparation and serving of food obtained from organic farming must be subjected to the activities of inspection and certification in compliance with the present rules, with the exception of facilities destined only for the serving of food if the meals arrive already in single portions and are correctly labelled according the sense of point 6.9 of the present Standard, in other words they are not subject any kind of handling.

**6.11.3. Acceptance of raw materials****6.11.3.1**

The raw materials and/or ingredients originating from organic farming and destined for use in producing the meals covered by this section must all be appropriately certified and/or labelled as required by section 6.9 of the present Standard.

**6.11.3.2**

At the time of acceptance in the preparation facilities, in addition to suitable quality and quantity checks, the certification documents and/or labelling documents must be found in order to show their identification details in the special stock book as described in paragraph 6.11.6.

**6.11.4. Storage****6.11.4.1**

All the ingredients coming from organic farming must be appropriately identified and stored separately from other ingredients that do not conform to the present regulations. The stores, refrigerator cells and all the spaces destined for storage must be provided with special areas suitably identified where raw materials and/or ingredients from organic farming are stored.

**6.11.4.2**

In all cases it is not allowed to simultaneously store in the same room the same product obtained from both organic and conventional farming methods unless they are in closed packaging, in which case it is necessary to resort to separate stores, rooms and/refrigerator cells.

**6.11.5. Preparation method**

All the equipment used for the preparation of meals from organic products must be exclusively used for such products only.

**6.11.5.1**

The preparation of meals from organic farming products must be done in compliance with the requirements of section 6.6. All the equipment used during preparation process (worktops, pans, saucepans, casseroles, plates, kitchen utensils, domestic electrical appliances, etc.) must be suitably cleaned before their use in order to avoid the presence of residues from previous work and dedicated "in time", in other words they are used exclusively at the time in which organic products are being prepared.

**6.11.5.2**

In the work area and in the kitchen it is permissible for the simultaneous presence of the same product in both conventional and organic form loose because there is equipment dedicated both "in time" and "in space". If this is not the case loose conventional products must be prepared and present in the kitchen at different times from the analogous organic products in order to avoid the possibility of their mixing.

**6.11.5.3**

During the various phases of preparation, the organic farming products must be suitably identified in order to avoid the possibility of mixing with conventional products. The same can be said for cooking accessories, the same water cannot be used indiscriminately for organic foods and conventional foods. Accessories such as oil and vinegar must also be organically produced.

This means that all the containers and packaging nearest to the product are to be identified using methods given by the Certification Body.

**6.11.5.4**

All the facilities and equipment used must be completely cleaned before each session in which organic food is to be prepared in order to avoid the loss of its integrity or other types of contamination. The products that may be used are listed in paragraph 6.3.8 of the present Standard; while the surfaces which may come into contact with the organic products are covered by paragraph 6.3.10.

**6.11.5.5**

In the serving areas in which conditioning activities such as simple portioning takes place, the organic products that form a part of the meal subject to inspection and certification may not be present at the same time as similar products of conventional farming origin.

**6.11.6. Documents and records****6.11.6.1**

All the buildings and/or facilities for preparation of food which are subject to inspection and certification as required in paragraph 6.11.2 must submit the "Organic production activity notification" and/or an application for certification as requested by the specific certification scheme, including all the necessary documents, for each individual building and/or facility as required by the regulations in force.

**6.11.6.2**

The operators, in addition, are to send the recipes for each dish subject to certification to the Certification Body showing the composition by grams weight for each ingredient and the method of preparation.

The preparation may take place only after authorization has been received from the inspection organisation.

**6.11.6.3**

Every single building and/or facility must keep a record in a stock book of the date, origin, type and quantity of the organic products used in the preparation of the dishes from organic products; the same procedure is to be applied to the cooking mediums (oil, lard, etc.) that may be used and for all the products left over from previous preparations that are to be used again in the preparation of organic dishes.

**6.11.6.4**

The buildings and/or facilities in which only the serving of food takes place, without any kind of further conditioning, in other words where the dishes are already packed and labelled according to the sense of point 6.9 of the present regulations, do not need to fill out the special stock book.

**6.11.6.5**

In the recording of organic dishes reference must always be made to the number of plates or portions except in the case of fruit for which it is possible to refer either to the both the number of plates or portions and the weight expressed, for example, in kilograms.

**6.11.6.6**

Every single building and/or facility must also have a work record which corresponds to collection of recipes presented to the Certification Body, required in paragraph 6.11.6.2. and which must be collected as originals or copies in each facility notified.

**6.11.6.7**

All the documents required pertinent to each building and/or structure must be managed centrally for later transferral, on paper and/or electronically to the individual buildings and/or facilities.

**6.11.7. Packaging****6.11.7.1**

With the exceptions as required in section 6.7 of the present Standard, the dishes obtained from buildings and/or facilities subjected to inspection and certification can be packaged and transported in single or multi portion containers made of materials covered by the laws in force. These containers must be clean and not contaminated by substances that negatively influence the integrity and the quality of the products. All the containers destined for conservation and/or the transport of the organic products must be suitably identified as required in paragraph 6.11.5.3.

**6.11.7.2**

If the dishes arrive at the final consumer packed individually, these must be suitably labelled in accordance with the requirements of section 6.9 of the present Standard depending on the type to which they belong.

**6.11.8. Transport****6.11.8.1**

The dishes placed in single or multi portion containers can be transported to other buildings and/or facilities for serving and/or conditioning provided that these containers have been suitably identified and are accompanied by documentation containing at least the following details:

- name and address of the person responsible for preparing the food;
- name of the dish accompanied by the indication of the organic production method;
- document numbered sequentially that attests to the method of production, origin, the dish, the addressee, the composition of the load, the number of parcels, reference to the shipping documents and the date.

**6.11.8.2**

In regard to the management of vehicles assigned to transport, reference is made to the provisions of paragraphs from 6.8.4 to 6.8.8 inclusive specifying that, in the case of dishes, the simultaneous transport of organically produced and conventional products is permitted also when the containers destined to contain organic dishes are not sealed but suitably identified and so that it is possible to ensure the absence of contamination caused by other products transported or by packaging and/or containers previously used for the transport of products that do not conform to the present regulations.

**6.11.9. Issue of certificates****6.11.9.1**

The document that attests to conformity with the present rules in regard to dishes obtained in the preparation buildings and/or facilities notified in compliance with the regulations in force is the certificate of conformity showing a list for each individual building and/or facility of the dishes prepared.

**6.11.9.2**

The issue of the certificate of conformity, results from the operator concerned sending a request specifying the production units involved, the dishes for which the release of a certificate is requested, the recipes showing all the ingredients and relative weights in grams and the method of preparation for every single dish as well as the preparation and serving plan for every single building and/or facility involved.

**6.11.9.3**

The certificate of conformity must be on display as it was issued by the Certification Body in a visible place and accessible to whoever intends to examine it in the buildings and/or facilities for serving and/or preparing at the times the serving and/or preparation takes place of the dishes referred to in the certificate in order to avoid deceptive publicity or the incorrect use of the certificates released.

**6.11.9.4**

The certificate of conformity must refer to the organic product or the product with ingredients originating in organic farming as required in section 6.9 of the present Standard depending on the category in which the dish certified falls.

**6.11.9.5**

The operator, on the basis of the records referred to in paragraph 6.11.6, is required to give evidence to the consumer, through signs and / or flyers and / or equivalents means, of the total % usage of organic ingredients of the total ingredients of agricultural origin purchased by it.

**6.12. PREPARATION AND MARKETING IN RETAIL OUTLETS****6.12.1. General comments****6.12.1.1**

Aside from the provisions and recommendations given in the previous paragraphs of this section dealing with the processing, packaging and trading of organic products, this section will examine the activities of preparing and marketing of organic products, whether these are fresh or processed, in retail outlets and it will then present an analysis of the principal stages of the preparation and marketing process.

**6.12.1.2**

Retail outlets that wish to prepare and market organic products, must accept being subject to inspection and certification activities in compliance with these Standards.

**6.12.2. Acceptance****6.12.2.1**

Organically produced raw materials, ingredients and/or finished products intended for preparation and marketing that are the subject of this section but be appropriately certified and/or labelled as such, as required by section 6.9 of these Standards.

**6.12.2.2**

As soon as products are accepted by preparation units, in addition to the appropriate quality and quantity checks, operators must verify that the certification documents and/or labels are present, in order to keep the necessary records.

**6.12.3. Storage****6.12.3.1**

All organically produced products must be clearly labelled as such and stored separately from other products that do not comply with these Standards.

**6.12.3.2**

Packaged and labelled organic products need not be stored in a special dedicated area. Loose products, appropriately labelled, must be stored in, special dedicated areas, clearly identified as such.

**6.12.4. Preparation and packaging: general comments****6.12.4.1**

Organic products must be prepared in compliance with the provisions of section 6 of these regulations. All equipment (machines, work surfaces, utensils, domestic appliances, casseroles, plates, containers etc.) used in an area where mixed food is prepared, or where both organic and conventional products are prepared, must be dedicated to organic products or managed in order to avoid contamination following working instructions developed on the basis of a risk analysis of such events. All equipment must be thoroughly cleaned before use in order to avoid any residue remaining from previous preparing activities and dedicated to the preparation of organic products while these are being prepared.

**6.12.4.2**

During the different preparation stages, organic products must be suitably identified to avoid any risk of their being mixed with conventional products. In order to do this, all containers and packaging must be labelled in ways that is reported to the Certification Body.

**6.12.4.3**

All the areas and equipment used for the preparation of organic products must be thoroughly cleaned before the preparation cycle begins in order not to damage the integrity of the products or risk any other type of contamination. All the usable products are listed in paragraph 6.3.8. of these Standards and the surfaces that may come into contact with organic products are given in paragraph 6.3.10.

**6.12.5. Bread and pastries department****6.12.5.1**

In the event of its not being possible to dedicate all the equipment to organic products during preparation, a risk analysis must be performed that takes into account the risks of cross-contamination of tools, containers and equipment (e.g. ovens) and that provides for adequate identification of the containers used.

During the production processes, all flour dusting should be done using organic flour and the lubricating oil in the mixing bowls and/or baking tins must come from an organic source. If both organic and conventional products are being prepared at the same time, the organic products must be given different shapes from those produced with conventional flour.

**6.12.6. Salami and cheese department****6.12.6.1**

If both organic and conventional products are present in the preparation department, organic cheese must be cut in a specially dedicated area using dedicated utensils, as is also the case for cooked and cured meats which must have their own slicer. If it is not possible to use dedicated tools and equipment throughout such operations, a risk analysis must be performed that takes into account the risks of cross-contamination of tools and containers and that provides for adequate identification of the containers used.

**6.12.7. Butchery department****6.12.7.1**

If both organic and conventional products are present in the preparation department, organic meats must be cut in a specially dedicated area using dedicated utensils, as is also the case for cooked and cured meats which must have their own slicer. If it is not possible to use dedicated tools and equipment throughout such operations, a risk analysis must be performed that takes into account the risks of cross-contamination of tools and containers and that provides for adequate identification of the containers used.

**6.12.7.2**

Packaging for organically produced meat should preferably use trays of a different colour from those used for the same conventionally produced products. If this is not possible, a risk analysis must be performed and the necessary precautionary measures taken, including adequate training of departmental staff.

**6.12.8. Fruit and vegetable department****6.12.8.1**

In performing an appropriate risk analysis for this department, the following points must be taken into consideration:

- risks of cross-contamination of tools, containers;
- clear unmistakable identification of containers.

However, the following precautions must be taken:

- in non-exclusive sales outlets, sales of loose organic product must always be supervised (product served to the public by a shop assistant) or sales must be done on clearly separated areas that are easily identifiable by the consumers and with a dedicated set of scales. In order to avoid the risk of any mixing with conventional products, measures must be taken to make it possible to identify unequivocally references to organic products (e.g. by stamping) and that arrange for the use of dedicating packaging materials (different colour bags) that are different from those normally used for conventional products;
- if shopkeepers remove or alter the original labelling and/or the original packaging, this must maintain the product's traceability as required by law;

- if sold in non-exclusive outlets displays (posters, chalkboards etc.) for organic products must be clearly distinguishable from those used for conventional products. Such displays must be placed in direct proximity to the shelves or part of the shelves dedicated to organic agriculture products.

**6.12.9. Labelling**

## 6.12.9.1

Packs of products intended for the end consumer must be suitably labelled in terms of the provisions of Section 6.9 of these Standard, according to the class of product to which they belong.

**6.12.10. Documents and records**

## 6.12.10.1

Sales outlets that are subject to control and certification as set out in paragraph 6.12.1.2, must submit the "Organic production activity notification" or application for certification, as required by the particular type of certification, for each retail outlet, accompanied by all the required documents.

## 6.12.10.2

In order to guarantee the traceability of every product, records of every raw material and/or ingredient used in these processes must be kept by the company in question in the following ways:

- records of products entering and leaving the premises, and the flow of goods, by filling in the record forms supplied by the Certification Body for each relevant department in the outlet. The records may be kept on paper or in electronic form.
- the required record forms supplied by the Certification Body are the work record and the loading/unload schedule.

## 6.12.10.3

From the loading/unloading schedule it must be possible to check the date, origin, nature and quantity of organic products entering the outlet, for both ready for sale products and those to be processed. For processed products, it is necessary to keep a record system that can analyse show the production flows, in order to ensure goods remain traceable and that quantities remain consistent. Furthermore, it should be possible to check from these records that the quantities of outgoing products match the quantities of those processed.

The loading/unloading schedules must be updated at least every fifteen days for products bought, intermediate products and for products sold and processed and for the labels used.

## 6.12.10.4

Record forms supplied by the Certification Body, including print-outs, must be suitably and safely filed on the premises of the outlet, under the supervision of the person responsible for organic production. Records produced as part of the management system used by operators may be used, and copies of such records may also be filed electronically provided that the information referred to above is readily available and accessible.



## **7. STANDARDS FOR PET-FOOD**

### **7.1. GENERAL CONSIDERATIONS**

#### **7.1.1**

With the exception of the requirements of the regulations in force, the present chapter takes into consideration the activity of preparing, labelling and marketing feed stuffs from organic farming intended for domestic animals (pet-food).

For the purposes of this Standard, for organic food for pets is intended any food to be fed to pets, as defined in the EC Reg. 767/2009, art. 3.2, d and f, such as animals belonging to a species not normally used for human consumption in the European Union.

This section does not apply to the **JAS and COR** certification schemes since the production of pet food is not included in the scope of the standards for these schemes.

#### **7.1.2**

The operator which intends to produce, prepare, market and label organic food for pets must conform its activities to the provisions of applicable Union legislation, national and regional levels and to the provisions of these Standards regarding:

- definitions, principles and objectives of organic farming;
- rules on production, processing, packaging, transport, storage, marketing and import of organic products;
- labeling of organic products;
- inspections and certification of organic production.

### **7.2. PREPARATION, CONDITIONING, STORAGE AND PACKAGING**

#### **7.2.1**

The units in which preparation, conditioning, storage and packaging of pet-food must comply with the requirements of the present Standards and in particular with chapter 6.

#### **7.2.2**

As for the production, organic food for pets can contain all products and ingredients obtained in accordance with organic production and raw materials. Additives, products, substances and ingredients listed in Annexes V, VI, VIII and IX of this Standard, in accordance with the provisions of the EC Reg. No. 1831/2003 and EC Reg. No. 767/2009.

The raw materials listed in Annex V and non-organic ingredients of agricultural origin listed in Annex IX of this Standard may also be used in its hydrolyzed form, in accordance with Reg. EU n. 68/2013, provided that the hydrolysis process does not involve chemical modifications (treatment with acids/alkalis) and that the enzymes, possibly used, are not produced with microorganisms genetically modified.

#### **7.2.3**

The identification of organic food for pets shall be guaranteed for the whole cycle of their production, preparation, transport and marketing. Traceability shall be guaranteed for lots.

The operator shall keep stock accounts which, in addition to the mandatory information, contains the following data:

- a) the supplier and, where different, the seller, or the exporter of the products;
- b) the type and quantities of organic products delivered to the unit and, where relevant, of all materials bought and the use of such materials, and, where relevant, the composition of organic food for pets;
- c) the nature and the quantities of organic products stored on site;
- d) the nature, the quantities and the consignees and, where different, the buyers - other than the final consumers - of all products which have left the unit or the facilities or the warehouses of the first consignee;
- e) in the case of operators who do not store or physically handle such organic products in question, the nature and quantities of organic products bought and sold, and the suppliers, and where different, the sellers or the exporters and the buyers, if different, the consignees.

The records also includes the results of the verification at reception of organic products and any other information relevant to the certification body for the purpose of proper inspection. The data in the accounts



must be documented with appropriate justification. The accounts shall demonstrate the balance between the input and the output.

For the purpose of proper inspection of the operations, the documentary accounts include data on the origin, nature and quantities of feed materials, additives, sales and finished products of organic food for pets.

### **7.3. LABELLING**

#### **7.3.1**

For the labelling of organic food for pets, as well as the provisions laid down by applicable laws of similar conventional products, the indications provided by the European and national legislation on the labeling of organic products must be followed.

Particularly, pet-food must be labelled in accordance with the requirements of section 6.9 of the present Standard and, more precisely, with reference to the following categories.

#### **7.3.2**

For products obtained with raw materials conforming to EU Reg. 834/2007, in particular, the following indications are envisaged for the following product categories:

#### **PRODUCTS OBTAINED WITH RAW MATERIALS CONFORMING TO EU REG. 834/2007**

<i>Type of products</i>	<i>requirements</i>
A) ORGANIC PRODUCT	<ul style="list-style-type: none"><li>• At least 95% by weight of the dry contents of the products while the remaining 5% may come from conventional agriculture provided that it is listed in Annex IX or in Annex V. In the latter case the ingredient of agricultural origin may not be simultaneously present in the feedstuff both as an organic product and as a conventional product.</li><li>• the ingredients of non agricultural origin, the processing aids and products of mineral origin may form a part of the makeup of the feedstuffs from organic farming intended for pets provided that they are included in Annex VIII or in point 3 of Annex V or in Annex VI;</li><li>• the term ORGANIC or BIO can be used in the sales description of this category of products.</li></ul>
C) PRODUCT WITH ORGANIC INGREDIENTS	<ul style="list-style-type: none"><li>• less than 95% of the ingredients originating from agriculture must be organic while the remaining may come from conventional agriculture provided that it is listed in Annex IX or in Annex V. In the latter case the ingredient of agricultural origin may not be simultaneously present in the feedstuff both as an organic product and as a conventional product.</li><li>• the ingredients of non agricultural origin, the processing aids and products of mineral origin may form a part of the makeup of the feedstuffs from organic farming intended for pets provided that they are included in Annex VIII or in point 3 of Annex V or in Annex VI;</li><li>• the term ORGANIC or BIO can be used only in the list of ingredients provided that the same ingredients comply with this Standard. In this case the list of ingredients shall include an indication of the total percentage of organic ingredients in proportion to the total quantity of ingredients of agricultural origin. The terms and the indication of the percentage of organic ingredients must not be placed in more prominent than the description or the name of the product and therefore must appear in a color, size and type of characters identical to those of the other non-organic ingredients.</li></ul>

#### **General notes**

For both categories of product and in addition to the requirements of the laws in force for similar conventional products, the label is to show the indications required in section 6.9.2 of the present standards.

The pet-food from organic farming intended for pets must have labels that show a complete list of the ingredients, for both organic and non organic ingredients, in decreasing order of quantity.

## **8. STANDARD FOR FEED**

### **8.1. GENERAL COMMENTS**

#### 8.1.1

Aside from all the current legislation on this subject, this section will consider the activities of preparing, labelling and marketing animal feedstuffs, compound feedstuffs and the raw materials that go into feedstuffs for farm animals in of the type described in Section 5 of these Standards. Feedstuffs for domestic pets, animals farmed for skins/fur will therefore not be included in these Standards.

### **8.2. PREPARATION, CONDITIONING, STORAGE AND PACKING**

#### 8.2.1

The units in which the zoo-technical products undergo the stages of preparation, conditioning, storage and packing, must all conform to these current regulations, and in particular, the conditions set out in Section 6 of these Standards.

#### 8.2.2

In the preparation units that handle organic feedstuffs and raw materials for feedstuffs conforming to these current regulations and also similar conventional products, the former must be physically separated from the latter.

#### 8.2.3

The plant and equipment used in the preparation units for organic feedstuffs and raw materials for feedstuffs conforming to these current regulations must be completely separated from for that used for preparing similar conventional products and they must not be used for conventional products.

#### 8.2.4

As an exception to the provisions of points 8.2.2 and 8.2.3, if that preparation of both types of feedstuff can happen in the same location, but there must be a separation in time and, before starting production of the products conforming to these regulations, the area must be thoroughly cleaned and checked for any of risk of mixing or contamination. The operator must make a written record of the cleaning operations.

### **8.3. TRANSPORT**

#### 8.3.1

Without prejudice to the provisions of section 6.8 of these standards, when transporting animal feed and raw materials for feed the following conditions must be adhered to:

- a) during transport, feedstuffs obtained according to the organic production method, feedstuffs in conversion to organic agriculture and nonorganic feedstuffs must be physically separated in an effective manner.
- b) vehicles and /or containers that have been used to transport nonorganic products may be used for the transport of organic products provided the following measures are taken:
  - i) they have been adequately cleaned and the effectiveness of the cleaning has been checked before any organic products are transported. Operators must record these operations.
  - ii) the necessary measures have been taken, depending on the potential risks to the compliance of the products from mixing with non-compliant products and, if necessary, operators should ensure that nonorganic products cannot not be put on sale with any reference to organic agriculture.
  - iii) operators must keep the documents relating to transport operations at the disposal of the competent authority or Certification Body.
- c) the transport of organic finished products is kept separate, either physically or over time, from the transport of nonorganic finished product.
- d) during transport, the quantity of product at the beginning of the operation and the quantity delivered at every stop is recorded.

## 8.4. LABELLING

### 8.4.1

Feedstuffs, made of one or more basic ingredients of animal and/or vegetable origin may only bear a label indicating organic production methods if this clearly identifies an agricultural production method, that the products have been produced by operators that are subject to the control and certification measures prescribed by the present Standards and the products, including the raw materials they are produced from and any other substances used during preparation have not been subjected to ionising radiation, are not GMOs or derived from GMOs or they products. In addition:

- all organic raw materials of animal origin and mineral origin must be listed in attachment V according to the requirements therein.
- all non-organic raw materials of vegetable and animal origin are listed in attachment V and used in accordance with the requirements listed in paragraph 5.5.7. of this standard;
- fish products and by-products may be used in organic agriculture only if they are listed in attachment V and if they comply with the requirements therein;
- additives for feed, certain products used in animal feed and manufacturing aids are listed in attachment VI and whether or not the limitations contained therein have been complied with;
- the same product may not contain at the same time raw materials from organic (organic or conversion) agriculture and similar ones from conventional agriculture.

### 8.4.2

For products conforming to EU Reg. 834/2007, in particular, the following indications are envisaged for the following product categories:

#### **PRODUCTS CONFORMING TO EU REG. 834/2007**

<i>Type of products</i>	<i>requirements</i>
A) ORGANIC PRODUCT	<ul style="list-style-type: none"> <li>• At least 95% of the dry contents of the products are made of raw materials for feedstuffs produced by organic methods;</li> <li>• The words "organic" must be separated from the wording prescribed in Article 5 of Directive 79/373/EEC or Article 5, paragraph 1, of directive 96/25/EC;</li> <li>• This wording must be presented in the same colour, format or graphic style in such a way as not to be more prominent than those already provided for in the current legislation or than the name of feedstuff;</li> <li>• The wording must be accompanied, in the same visual field, by an indication of the weight of the dry content in terms of:               <ul style="list-style-type: none"> <li>○ percentage of the content of organic raw material;</li> <li>○ percentage of the content of organic in-conversion raw material;</li> <li>○ percentage of the content of raw material, not listed in the previous point;</li> <li>○ total percentage of the content of agricultural origin.</li> </ul> </li> <li>• Must be accompanied by a list of the names of the organically produced raw materials for feedstuffs;</li> <li>• Reference may be made to the obligation to use the feedstuff in compliance with the provisions of articles 21 and 22 of the EU Reg. 834/2007 with relation to the composition of the daily ration;</li> <li>• In addition to the current legal provisions for conventional products, the label must show the EU logo, the vendor's name followed by the organic reference, the list of ingredients indicating which are organic, the Certification Body code, and the code of the operator under its control and an indication as to the place in which the agricultural raw materials were cultivated using the wording "EU Agriculture", "non-EU Agriculture EU" or "EU/non-EU Agriculture" according to the product's origin. This wording may be replaced with the name of a country if all the agricultural raw materials originate from a certain country. This wording may be omitted for small qualities of ingredients provided that the total quantity makes up &lt; 2% by weight. The use of the EU marking is compulsory for products imported from third party countries. The name and references of the Certification Body may appear.</li> </ul>
B) CAN BE USED IN ORGANIC PRODUCTION, IN COMPLIANCE WITH EU REGG. 834/2007 AND 889/2008	<ul style="list-style-type: none"> <li>• The product(s) contain(s) organically produced raw materials and/or other raw material in conversion to organic production and/or conventionally produced raw materials in variable quantities;</li> <li>• The wording "can be used in organic farming" in compliance with EU Regg. 834/2007 and 889/2008 must be separated from the wording prescribed in Article 5 of Directive 79/373/EEC or Article 5, paragraph 1 of Directive 96/25/EC;</li> <li>• This wording must be presented in the same colour, format or graphic style in such a way as</li> </ul>

- not to be more prominent than the wording prescribed in current legislation, or than the name of the feedstuff;
- The wording must be accompanied, in the same visual field, by an indication of the weight of the dry content in terms of:
    - percentage of the content of organic raw material;
    - percentage of the content of raw material in-conversion raw material;
    - percentage of the content of raw material, not listed in the previous point;
    - total percentage of the content of agricultural origin.
  - Must be accompanied by a list of the names of the organically produced raw materials for feedstuffs and those in conversion to organic production
  - Reference may be made to the obligation to use the foodstuff in compliance with the provisions of articles 21 and 22 of EU Reg. 834/2007 with relation to the composition of the daily ration;
  - In addition to the provisions of current legislation, the name of the product must be given followed by the wording “can be used in organic farming in compliance with EU Regg. 834/2007 and 889/2008”, the code number of the Certification Body, the code number of the operator subject to such control. The name and references of the Certification Body may appear.

**General notes for EU Reg. 834/2007:**

Moreover, the labelling may not refer to the fact that the products are “GMO-free” or that they do not contain GMO.

**PRODUCTS CONFORMING TO USDA-NOP**

For the USDA-NOP certification programme, feedstuffs, compound feedstuffs and raw materials for feedstuffs must only be labelled “100 % organic” or “organic” in terms of the limits and requirements given in Section 6.9.4 of these Standards, in the paragraph dealing with USDA-NOP labelling.

**PRODUCTS CONFORMING TO JAS**

*General comment:* For the JAS certification scheme, feedstuffs and compound feedstuffs and the raw materials for feedstuffs may only be labelled organic and they must contain at least 95% in weight, calculated on the dry substance. When measuring the dry substance in order to calculate the required percentage, the following substances may not be taken into consideration: added salt, limestone, fossilised animal shells, dolomite, phosphate rocks, diatomaceous earth, calcium carbonate, magnesium carbonate, bi-calcium and tri-calcium phosphate, silicic acid and feed additives that are natural substances or derived from these without chemical treatment and not containing GMOs.

## **9. STANDARD FOR PRODUCTS DERIVED FROM AQUACULTURE**

### **SECTION A: PRODUCTION OF SEAWEED**

#### **9.1. GENERALITIES**

This section does not apply to the **USDA-NOP, JAS and COR certification schemes**, since the production of marine algae is not within the scope of the reference standards for these schemes.

##### 9.1.1

The collection of wild seaweeds and parts thereof, growing naturally in the sea, is considered as an organic production method provided that:

- a) the growing areas are of high ecological quality as specified under European Parliament Directive 2000/60/EC, of 23 October 2000, introducing a framework for EU action on water, and in anticipation of its implementation, if the quality is designated as equivalent to the provisions of EU Parliament and Council Directive 2006/113/EC, of 12 December 2006, relating to the quality requirements of water destined for mollusc-culture, and that it is not deemed unsuitable in terms of health. In anticipation of more specific standards to be introduced into the implementation standards, edible wild seaweeds must not be collected in areas that do not meet the criteria laid down for class A or B zones, as set out in Appendix II of European Council and Parliament Reg. 854/2004 of 29 April 2004, that sets out the standards for organising official monitoring of products of animal origin destined for human consumption;
- b) the collection must not cause long-term damage to the natural habitat of threaten protection of species in the harvest area.

##### 9.1.2

The farming of seaweeds shall take place in coastal areas with environmental and health characteristics at least equivalent to those outlined in section 9.1.1 in order to be considered organic. In addition to this:

- a) sustainability practices must be implemented in all stages in the production and harvesting processes of young seaweeds;
- b) to ensure that a wide gene-pool is maintained, the collection of juvenile seaweed in the wild should take place on a regular basis to supplement indoor culture stock;
- c) fertilisers shall not be used except in indoor facilities and only if they are listed in Appendix I to these standards.

#### **9.2. CONVERSION**

##### 9.2.1

The production unit should be converted according to these standards in its entirety.

##### 9.2.2

If the production unit is not converted in its entirety, and if all the sites do not use the organic method, there must be adequate separation of the organic and nonorganic production sites, regardless of species, which be the same.

##### 9.2.3

In the above case all the units must be completely separated and easily distinguishable, keeping all the production equipment, input materials and finished products apart and this separation must be duly documented.

##### 9.2.4

The conversion period for a seaweed harvesting site is six months.

**9.2.5**

The conversion period for a seaweed cultivation unit is six months or an entire production cycle if the latter is over six months.

**9.2.6**

The production unit may not be switched at will and repeatedly from the organic method to the conventional method and vice versa. In all cases, if the unit returns to the organic from the conventional production method, this may only be done after it has undergone the conversion period.

**9.3. PRODUCTION OF SEAWEED****9.3.1**

This section sets out the detailed production standards for the cultivation and harvesting of seaweed. This section applies to the production seaweed includes multi-cellular marine algae, phytoplankton and micro-algae.

**9.3.2**

Operations shall be situated in locations that are not subject to contamination by products or substances not authorised for organic production, or pollutants that would compromise the organic nature of the products.

**9.3.3**

Organic and non-organic production units shall be separated adequately. Such separation measures shall be based on the natural situation, separate water distribution systems, distances, the tidal flow, the upstream and the downstream location of the organic production unit. Member State authorities may designate locations or areas which they consider to be unsuitable for organic aquaculture or seaweed harvesting and may also set up minimum separation distances between organic and non-organic production units.

**9.3.4**

An environmental assessment proportionate to the production unit shall be required for all new operations applying for organic production and producing more than 20 tonnes of aquaculture products per year to ascertain the conditions of the production unit and its immediate environment and likely effects of its operation. The operator shall provide the environmental assessment to the control body. The content of the environmental assessment shall be based on Annex IV to Council Directive 85/337/EEC (OJ L 175, 5.7.1985, p. 40). If the unit has already been subject to an equivalent assessment, then its use shall be permitted for this purpose.

**9.3.5**

The operator shall provide a sustainable management plan proportionate to the production unit for aquaculture and seaweed harvesting.

The plan shall be updated annually and shall detail the environmental effects of the operation, the environmental monitoring to be undertaken, and list measures to be taken to minimise negative impacts on the surrounding aquatic and terrestrial environments, including, where applicable, nutrient discharge into the environment per production cycle or per annum. The plan shall record the surveillance and repair of technical equipment.

**9.3.6**

Aquaculture and seaweed business operators shall by preference use renewable energy sources and recycle materials and shall draw up as part of the sustainable management plan a waste reduction schedule to be put in place at the commencement of operations. Where possible, the use of residual heat shall be limited to energy from renewable sources.

**9.3.7**

For seaweed harvesting a once-off biomass estimate shall be undertaken at the outset.

**9.3.8**

Documentary accounts shall be maintained in the unit or premises and shall enable the operator to identify and the control body to verify that the harvesters have supplied only wild seaweed produced in accordance with this standard.

**9.3.9**

Harvesting shall be carried out in such a way that the amounts harvested do not cause a significant impact on the state of the aquatic environment. Measures shall be taken to ensure that seaweed can regenerate, such as harvest technique, minimum sizes, ages, reproductive cycles or size of remaining seaweed.

**9.3.10**

If seaweed is harvested from a shared or common harvest area, documentary evidence shall be available that the total harvest complies with this standard.

**9.3.11**

These records must provide evidence of sustainable management and of no long-term impact on the harvesting areas.

**9.3.12**

Seaweed culture at sea shall only utilise nutrients naturally occurring in the environment, or from organic aquaculture animal production, preferably located nearby as part of a polyculture system.

**9.3.13**

In facilities on land where external nutrient sources are used the nutrient levels in the effluent water shall be verifiably the same, or lower, than the inflowing water. Only nutrients of plant or mineral origin and as listed in Appendix I of this standard may be used.

**9.3.14**

Culture density or operational intensity shall be recorded and shall maintain the integrity of the aquatic environment by ensuring that the maximum quantity of seaweed which can be supported without negative effects on the environment is not exceeded.

**9.3.15**

Ropes and other equipment used for growing seaweed shall be re-used or recycled where possible.

**9.3.16**

Bio-fouling organisms shall be removed only by physical means or by hand and where appropriate returned to the sea at a distance from the farm.

Cleaning of equipment and facilities shall be carried out by physical or mechanical measures. Where this is not satisfactory only substances as listed in Section 2 of Appendix VII of this standard may be used.

**9.3.17**

If the finished product consists of fresh seaweed, the newly harvested seaweed must be rinsed with sea water.

If the finished product consists of dried seaweed, they may also be rinsed with drinking water. Salt can be used to remove dampness.

**9.3.18**

Drying seaweed by putting them in direct contact with flame is prohibited. If the drying process used ropes or other equipment, these must not have been treated with anti-vegetation substances, detergents or disinfectants other than those products listed for this usage in Appendix VII.



**SECTION B: PRODUCTION OF AQUACULTURE ANIMAL SPECIES****9.4. GENERAL INFORMATION**

This section does not apply to the **USDA-NOP, JAS and COR certification schemes**, since the production of animals from aquaculture is not within the scope of the reference standards for these schemes.

**9.4.1**

The following standards apply to aquaculture animal production:

- a) with regard to the origin of the aquaculture animals:
  - i) organic aquaculture is based on rearing of young stock originating from organic broodstock or organic companies;
  - ii) when young stock originating from organic broodstock or organic companies are not available, non-organically produced young animals may be introduced into a company under certain conditions;
- b) with regard to husbandry techniques:
  - i) persons appointed to care for the animals must possess the necessary knowledge and skills in terms of the health and welfare of the animals;
  - ii) husbandry practices, including feeding, plant design, stock density and water quality must guarantee that animals' developmental, physiological and behavioural needs are met;
  - iii) husbandry practices must limit to the minimum the negative environmental impact caused by the company, including the escape of stock;
  - iv) organic animals must be kept separate from other aquaculture animals;
  - v) operators must ensure that the animals' welfare is maintained during transport;
  - vi) the animals are spared as much suffering as possible when they are slaughtered;
- c) with regard to breeding:
  - i) artificial induction in polyploid animals, artificial hybridisation, cloning and the production of mono-sexual strain are prohibited, with the exception of manual selection;
  - ii) appropriate strain types are chosen;
  - iii) specific conditions have been established to suit the species for managing breeding stock, for breeding and the production of seed;
- d) with regard to the nutrition of fish and crustaceans:
  - i) all animals are fed on a diet that meets their nutritional need in the various stages of their development;
  - ii) the vegetable content of the feed originates from organic production and the content from aquatic fauna comes from sustainable fisheries;
  - iii) raw materials for non-organic feed of vegetable origin, raw materials of animal and mineral origin, feed additives and some products used as production aids, may only be used if they are listed in Appendices V & VI of these standards;
  - iv) the use of growth stimulants and synthetic amino acids is not permitted;
- e) with regard to bivalve molluscs that are not fed by human beings but that feed on natural plankton:
  - i) such animals use filtration to meet their nutritional needs from nature except in the case of juveniles raised in hatcheries and nurseries;
  - ii) they develop in water that must meet the criteria laid down for class A or B zones, as set out in the Appendix to EC Reg. 854/2004;
  - iii) the developmental areas must be of high ecological quality as specified under Directive 2000/60/EC, and in anticipation of its implementation, of a quality designated as equivalent to the provisions of Directive 2006/113/EC;
- f) with regard to the prevention of disease and veterinary treatments:
  - i) disease prevention is to be achieved by maintaining the animals in excellent condition by means of the correct location and design of the production unit, the application of good husbandry practices, and good management including the regular cleaning and disinfection of the production areas, providing the stock with high quality feed, maintaining appropriate

- ii) stock density and the selection of the breeds and stock; diseases are to be treated immediately to avoid the animals' suffering; chemically synthesised allopathic veterinary medicines, including antibiotics, may be used in cases of necessity and under strict conditions when homeopathic, phytotherapy and other products are deemed inappropriate; special restrictions are imposed on treatment cycles and waiting times;
  - iii) veterinary medicine with an immunological action is permitted;
  - iv) treatments associated with the care of human and animal life and imposed under EU law, are permitted;
- g) With regard to cleaning and disinfection, the only products to be used in ponds, cages, buildings and installations, are those listed in section 2 of Appendix VII.

## **9.5. CONVERSION**

### 9.5.1

The production unit should be converted to be compliance with these Standards in its entirety.

### 9.5.2

If the production unit is not converted in its entirety at the same time and if all the sites do not use the organic method, there must be adequate separation of the organic and nonorganic production sites and the organic and nonorganic species must be different.

### 9.5.3

In the above case all the units must be completely separated and easily distinguishable, keeping all the production equipment, input materials and finished products and this separation must be duly documented.

### 9.5.4

Aquaculture production units equipped with the aquatic animal containers listed below are subject to the following conversion periods:

- a) 24 months for units with containers than cannot be dried out, cleaned and disinfected;
- b) 12 months for units with containers that have been dried out and stood down;
- c) 6 months for units with that have been dried out, cleaned and disinfected;
- d) 3 months for units in open waters including those designed for mollusc-culture.

### 9.5.5

The competent authorities may acknowledge retroactively as part of the conversion period, any previously documented period during which the units have not been treated and have not come into contact with any products not approved for organic production.

## **9.6. PRODUCTION OF AQUACULTURE ANIMALS**

### **9.6.1. General information**

#### 9.6.1.1

This section sets out the detailed production standards for the species of fish, crustaceans, echinoderms and molluscs listed in Appendix XIII *bis*. These standards apply to zooplankton, micro-crustaceans, rotifers, worms and other aquatic animals used as feed.

#### 9.6.1.2

The provisions of previous paragraphs 9.3.2 to 9.3.6 shall apply to the following paragraphs.

Defensive and preventive measures taken against predators under Council Directive 92/43/EEC and national rules shall be recorded in the sustainable management plan.

Verifiable coordination shall take place with the neighbouring operators in drawing up their management plans where applicable.

For aquaculture animal production in fishponds, tanks or raceways, farms shall be equipped with either natural-filter beds, settlement ponds, biological filters or mechanical filters to collect waste nutrients or use

seaweeds and/or animals (bivalves and algae) which contribute to improving the quality of the effluent. Effluent monitoring shall be carried out at regular intervals where appropriate.

#### 9.6.1.3

The competent authority may permit hatcheries and nurseries to rear both organic and non-organic juveniles in the same holding provided there is clear physical separation between the units and a separate water distribution system exists.

#### 9.6.1.4

In case of grow-out production, the competent authority may permit organic and non-organic aquaculture animal production units on the same holding provided that paragraph 9.3.3 of this standard is complied with and where different production phases and different handling periods of the aquaculture animals are involved.

#### 9.6.1.5.

Operators shall keep documentary evidence of the use of provisions referred to in previous paragraph.

### **9.6.2. Origin of aquaculture animals**

#### 9.6.2.1

Locally grown species shall be used and breeding shall aim to give strains which are more adapted to farming conditions, good health and good utilisation of feed resources. Documentary evidence of their origin and treatment shall be provided for the control body.

Species must be chosen that can be raised without causing significant damage to wild stocks.

#### 9.6.2.2

For breeding purposes or for improving genetic stock and when organic aquaculture animals are not available, wild caught or non-organic aquaculture animals may be brought into a holding. Such animals shall be kept under organic management for at least three months before they may be used for breeding.

#### 9.6.2.3

For on-growing purposes and when organic aquaculture juvenile animals are not available non-organic aquaculture juveniles may be brought into a holding. At least the latter two thirds of the duration of the production cycle shall be managed under organic management.

The maximum percentage of nonorganic aquaculture juveniles introduced into the unit amounts to 80% until 31 December 2011, 50% until 31 December 2014 and 0 % by 31 December 2016.

For on-growing purposes the collection of wild aquaculture juveniles is specifically restricted to the following cases:

- (a) natural influx of fish or crustacean larvae and juveniles when filling ponds, containment systems and enclosures;
- (b) European glass eel, provided that an approved eel management plan is in place for the location and artificial reproduction of eel remains unsolved;
- (c) the collection of wild juveniles of species other than European eel for on-growing in traditional extensive aquaculture farming inside wetlands, such as brackish water ponds, tidal areas and coastal lagoons, closed by levees and banks, provided that:
  - (i) the restocking is in line with management measures approved by the relevant authorities in charge of the management of the fish stocks in question to ensure the sustainable exploitation of the species concerned, and
  - (ii) the fish are fed exclusively with feed naturally available in the environment.

#### 9.6.2.4

The competent authority may grant temporary approval in the case of high mortality of aquaculture animals caused by circumstances listed in Article 57(1)(a) to (d) of Regulation (EU) No 508/2014 [(a) natural disasters; (b) adverse climatic events; (c) sudden water quality and quantity changes for which the operator is not responsible; (d) diseases in aquaculture, failure or destruction of production facilities for which the operator is not responsible], the renewal or reconstitution of the aquaculture stock with non-organic aquaculture animals, when organically reared animals are not available and provided that at least the latter two thirds of the duration of the production cycle are managed under organic management.

**9.6.3. General aquaculture husbandry rules****9.6.3.1**

The husbandry environment of the aquaculture animals shall be designed in such a way that, in accordance with their species specific needs, the aquaculture animals shall:

- (a) have sufficient space for their wellbeing;
- (b) be kept in water of good quality with sufficient oxygen levels, and
- (c) be kept in temperature and light conditions in accordance with the requirements of the species and having regard to the geographic location;
- (d) in the case of freshwater fish the bottom type shall be as close as possible to natural conditions;
- (e) in the case of carp the bottom shall be natural earth.

**9.6.3.2**

Stocking density and husbandry practices are set out in Appendix XIII bis of these standards by species or group of species. In considering the effects of stocking density and husbandry practices on the welfare of farmed fish, the condition of the fish (such as fin damage, other injuries, growth rate, behaviour expressed and overall health) and the water quality shall be monitored.

**9.6.3.3**

The design and construction of aquatic containment systems shall provide flow rates and physiochemical parameters that safeguard the animals' health and welfare and provide for their behavioural needs.

Containment systems shall be designed, located and operated to minimize the risk of escape incidents.

**9.6.3.4**

If fish or crustaceans escape, appropriate action must be taken to reduce the impact on the local ecosystem, including recapture, where appropriate. Documentary evidence shall be maintained.

**9.6.3.5**

Closed recirculation aquaculture animal production facilities are prohibited, with the exception of hatcheries and nurseries or for the production of species used for organic feed organisms.

**9.6.3.6**

Rearing units on land shall meet the following conditions:

- (a) for flow-through systems it shall be possible to monitor and control the flow rate and water quality of both in-flowing and out-flowing water;
- (b) at least 5% of the perimeter ("land-water interface") area shall have natural vegetation.

**9.6.3.7**

Containment systems at sea shall:

- (a) be located where water flow, depth and water-body exchange rates are adequate to minimize the impact on the seabed and the surrounding water body;
- (b) shall have suitable cage design, construction and maintenance with regard to their exposure to the operating environment.

**9.6.3.8**

Artificial heating or cooling of water shall only be permitted in hatcheries and nurseries. Natural borehole water may be used to heat or cool water at all stages of production.

**9.6.3.9**

Handling of aquaculture animals shall be minimised, undertaken with the greatest care and proper equipment and protocols used to avoid stress and physical damage associated with handling procedures. Broodstock shall be handled in a manner to minimize physical damage and stress and under anaesthesia where appropriate. Grading operations shall be kept to a minimum and as required to ensure fish welfare.

**9.6.3.10**

The following restrictions shall apply to the use of artificial light:

- (a) for prolonging natural day-length it shall not exceed a maximum that respects the ethological needs, geographical conditions and general health of farmed animals, this maximum shall not exceed 16 hours per day, except for reproductive purposes;
- (b) Abrupt changes in light intensity shall be avoided at the changeover time by the use of dimmable lights or background lighting.

**9.6.3.11**

Aeration is permitted to ensure animal welfare and health, under the condition that mechanical aerators are preferably powered by renewable energy sources.  
All such use is to be recorded in the aquaculture production record.

**9.6.3.12**

The use of oxygen is only permitted for uses linked to animal health requirements and critical periods of production or transport, in the following cases:

- (a) exceptional cases of temperature rise or drop in atmospheric pressure or accidental pollution,
- (b) occasional stock management procedures such as sampling and sorting,
- (c) in order to assure the survival of the farm stock.

Documentary evidence shall be maintained.

**9.6.3.13**

Slaughter techniques shall render fish immediately unconscious and insensible to pain. Differences in harvesting sizes, species, and production sites must be taken into account when considering optimal slaughtering methods.

**9.6.4. Breeding****9.6.4.1**

The use of hormones and hormone derivatives is prohibited.

**9.6.5. Fish, crustacean and echinoderm nutrition****9.6.5.1**

Feeding regimes shall be designed with the following priorities:

- (a) animal health;
- (b) high product quality, including the nutritional composition which shall ensure high quality of the final edible product;
- (c) low environmental impact.

**9.6.5.2**

Feed for carnivorous aquaculture animals shall be sourced with the following priorities:

- (a) organic feed products of aquaculture origin;
- (b) fish meal and fish oil from organic aquaculture trimmings;
- (c) fish meal and fish oil and ingredients of fish origin derived from trimmings of fish already caught for human consumption in sustainable fisheries;
- (d) organic feed materials of plant origin and of animal origin;
- (e) feed products derived from whole fish caught in fisheries certified as sustainable under a scheme recognised by the competent authority in line with the principles laid down in Regulation (EU) No 1380/2013 of the European Parliament and of the Council.

**9.6.5.3**

The feed ration for carnivorous aquaculture animals must include at least 60% of organically produced vegetable products.

**9.6.5.4**

Astaxanthin derived from organic sources, such as the shells of crustaceans, may be used in the daily feed ration of salmon and trout, within the limits of their physiological needs. If organic sources of astaxanthin are not available, natural sources, such as Phaffia yeast, may be used.

Histidine produced through fermentation may be used in the feed ration for salmonid fish when the feed sources listed in paragraph 9.6.5.2 do not provide a sufficient amount of histidine to meet the dietary needs of the fish and prevent the formation of cataracts.

This paragraph applies only to carnivorous aquaculture animals.

#### 9.6.5.5

In the grow-out stages, the aquaculture animals listed in Appendix XIII bis of the present standard, sections 6, 7 & 9, shall be fed with feed naturally available in ponds and lakes.

If sources of the above natural nutrients are not available in sufficient quantities, organic feedstuffs of vegetable origin may be used, preferably feedstuffs produced in-house, or seaweed. Operators must keep documentary records justifying their use of feed supplements.

If natural feedstuffs are supplemented as described above, the following apply:

- a) the feed ration of siamese catfish (*Pangasius spp.*) as referred to in Section 9 of Annex XIII bis may comprise a maximum of 10 % fishmeal or fish oil derived from sustainable fisheries;
  - b) the feed ration of penaeid shrimps and freshwater prawns (*Macrobrachium spp.*) referred to in Section 7 of Annex XIIIa may comprise a maximum of 25 % fishmeal and 10 % fish oil derived from sustainable fisheries.
- In order to secure the quantitative dietary needs of those shrimps and prawns, organic cholesterol may be used to supplement their diets. Where organic cholesterol is not available, non-organic cholesterol derived from wool, shellfish or other sources may be used. The option to supplement their diet with cholesterol applies both in the grow-out stage and in earlier life stages in nurseries and hatcheries.

#### 9.6.5.6

In the larval rearing of organic juveniles, conventional phytoplankton and zooplankton may be used as feed.

#### 9.6.5.7

Feed materials of mineral origin may be used in organic aquaculture, only if listed in Appendix V of the present Standard.

#### 9.6.5.8

Feed additives, certain products used in animal nutrition and processing aids may be used if listed in Appendix VI of the present Standard and the restrictions laid down therein are complied with.

### **9.6.6. Specific standards for molluscs**

#### 9.6.6.1

Bivalve mollusc farming may be carried out in the same area of water as organic finfish and seaweed farming in a polyculture system to be documented in the sustainable management plan. Bivalve molluscs may also be grown together with gastropod molluscs, such as periwinkles, in polyculture.

#### 9.6.6.2

Organic bivalve mollusc production shall take place within areas delimited by posts, floats or other clear markers and shall, as appropriate, be restrained by net bags, cages or other man made means.

Organic shellfish farms shall minimise risks to species of conservation interest. If predator nets are used their design shall not permit diving birds to be harmed.

#### 9.6.6.3

Provided that there is no significant damage to the environment and if permitted by local legislation, wild seed from outside the boundaries of the production unit can be used in the case of bivalve shellfish provided it comes from:

- (a) settlement beds which are unlikely to survive winter weather or are surplus to requirements, or
- (b) natural settlement of shellfish seed on collectors.

Records shall be kept of how, where and when wild seed was collected to allow traceability back to the collection area.

However, the maximum percentage of seed from non- organic bivalve shellfish hatcheries that may be introduced to the organic production units shall be: 80% until 31 December 2011, 50% until 31 December 2014, and 0% by 31 December 2016.

**9.6.6.4**

For the cupped oyster, *Crassostrea gigas*, preference shall be given to stock which is selectively bred to reduce spawning in the wild.

**9.6.6.5**

Production shall use a stocking density not in excess of that used for non-organic shellfish in the locality. Sorting, thinning and stocking density adjustments shall be made according to the biomass and to ensure animal welfare and high product quality.

**9.6.6.6**

Biofouling organisms shall be removed by physical means or by hand and where appropriate returned to the sea away from shellfish farms. Shellfish may be treated once during the production cycle with a lime solution to control competing fouling organisms.

**9.6.6.7**

Mussel-rearing on ropes and the other methods listed in Appendix XIII *bis*, section 8, may be practised in the organic production regime.

**9.6.6.8**

Bottom cultivation of molluscs is only permitted where no significant environmental impact is caused at the collection and growing sites. The evidence of minimal environmental impact shall be supported by a survey and report on the exploited area to be provided by the operator to the control body. The report shall be added as a separate chapter to the sustainable management plan.

**9.6.6.9**

Cultivation in bags on trestles is permitted. These or other structures in which the oysters are contained shall be set out so as to avoid the formation of a total barrier along the shoreline. Stock shall be positioned carefully on the beds in relation to tidal flow to optimise production. Production shall meet the criteria listed in the Appendix XIII *bis*, section 8.

**9.6.7. Prophylaxis and veterinary treatments****9.6.7.1**

The animal health management plan in conformity with Article 9 of Directive 2006/88/EC shall detail biosecurity and disease prevention practices including a written agreement for health counselling, proportionate to the production unit, with qualified aquaculture animal health services who shall visit the farm at a frequency of not less than once per year and not less than once every two years in the case of bivalve shellfish.

**9.6.7.2**

Holding systems, equipment and utensils shall be properly cleaned and disinfected. Only products listed in Appendix VII, sections 2.1 & 2.2 may be used.

**9.6.7.3**

With regard to fallowing:

- (a) the competent authority shall determine whether fallowing is necessary and the appropriate duration which shall be applied and documented after each production cycle in open water containment systems at sea. Fallowing is also recommended for other production methods using tanks, fishponds, and cages;
- (b) it shall not be mandatory for bivalve mollusc cultivation;
- (c) during fallowing the cage or other structure used for aquaculture animal production is emptied, disinfected and left empty before being used again.

**9.6.7.4**

Where appropriate, uneaten fish-feed, faeces and dead animals shall be removed promptly to avoid any risk of significant environmental damage as regards water status quality, minimize disease risks, and to avoid attracting insects or rodents.

**9.6.7.5**

Ultraviolet light and ozone may be used only in hatcheries and nurseries.

**9.6.7.6**

For biological control of ectoparasites, preference shall be given to the use of cleaner fish and to the use of freshwater, marine water and sodium chloride solutions.

**9.6.7.7**

When despite preventive measures to ensure animal health, a health problem arises, veterinary treatments may be used in the following order of preference:

- (a) substances from plants, animals or minerals in a homoeopathic dilution;
- (b) plants and their extracts not having anaesthetic effects, and
- (c) substances such as: trace elements, metals, natural immunostimulants or authorised probiotics.

**9.6.7.8**

The use of allopathic treatments is limited to two courses of treatment per year, with the exception of vaccinations and compulsory eradication schemes. However, in the cases of a production cycle of less than a year a limit of one allopathic treatment applies. If the mentioned limits for allopathic treatments are exceeded the concerned aquaculture animals can not be sold as organic products.

**9.6.7.9**

The use of parasite treatments, not including compulsory control schemes operated by member states, shall be limited to twice per year or once per year where the production cycle is less than 18 months.

**9.6.7.10**

The withdrawal period for allopathic veterinary treatments and parasite treatments according to paragraph 9.6.7.9 including treatments under compulsory control and eradication schemes shall be twice the legal withdrawal period as referred to in Article 11 of Directive 2001/82/EC or in a case in which this period is not specified 48 hours.

**9.6.7.11**

Whenever veterinary medicinal products are used, such use is to be declared to the control body before the animals are marketed as organic. Treated stock shall be clearly identifiable.

**9.7. IDENTIFICATION****9.7.1**

Identification of batches of animals and products derived from them must be guaranteed throughout the entire production, processing, transport and sales cycle.

**9.8. TRANSPORT****9.8.1**

In addition to what is specified in section 6 of these standards, live fish must be transported in suitable tanks containing clean water at the right temperature and with the right concentration of dissolved oxygen to satisfy the animals' physiological needs.

**9.8.2**

Before transport of organic fish and fish products, tanks shall be thoroughly cleaned, disinfected and rinsed. The necessary precautions must be taken to reduce stress. Stock density during transport must not reach such a level as to be detrimental for the species. Operators must keep documentary records of the application of the above practices.

**9.9. LABELLING****9.9.1**

Algae and aquatic organisms obtained in compliance with these standards and the products derived from them must be labelled according to the specifications given in section 6.9 of these standards.



## **10. STANDARD FOR THE PRODUCTION AND MARKETING OF SPIRULINA ALGAE**

### **10.1. GENERAL COMMENTS**

#### 10.1.1

Aside from the current legislation in this matter, this section will deal with the activities of production, preparation, marketing, import and labelling of organic spirulina algae.

#### 10.1.2

This type of production must also comply with the relevant rules on algae, in particular in relation to water quality requirements and fertilisers, contained in section 9 A of this standard.

### **10.2. PRODUCTION, PREPARATION, STORAGE AND PACKAGING**

#### 10.2.1

The units where the production, preparation, storage and packaging of spiruline take place have to abide by European and domestic rules, especially as regards the conditioning, processing and commercialization of organic agro-food products, as well as by this standard with specific reference the provisions contained in chapter 6.

#### 10.2.2

Spirulina production may take place under cover or in the open air.

#### 10.2.3

Both covered and open-air organic spirulina preparation and packaging units must make the appropriate notification of activity for certification accompanied by a full description of the unit, with an indication of the plant and equipment used for each individual stage of the process, including storage of the spirulina both before and after preparation. The application must also contain a description of the practical measures to be taken in the unit to guarantee the regulations governing production methods are observed.

#### 10.2.4

Preparation and packaging units must adopt working practices that will guarantee the integrity of the products, that adequate quality levels are maintained and ensure containment and control of any insect or disease infestation.

#### 10.2.5

The above regulations require that:

- a) units are exclusively used for the preparation of organic spirulina. Where this is not possible, products obtained by organic production methods may be prepared in units that also deal with products obtained by non-organic production methods, provided that:
  - the unit has separate rooms or areas that can be appropriately identified and set aside only for storage of organically produced products, before and after preparation operations;
  - operations are carried out in production cycles that are completely separated, physically or in time, from similar operations carried out on non-organic products
- b) for transport operations: organically produced spirulina is not transported together with non-organic products unless these are suitably separated and labelled;
- c) the spirulina that is being prepared and packaged has been obtained or imported according to these regulations or has been sourced from other operators that are controlled and certified by a Certification Body operating in compliance with these regulations;
- d) all the necessary measures are taken to guarantee identification of the goods in order to avoid their being mixed with non-organic products;



- e) all precautions have been taken to ensure that the spirulina is not damaged or contaminated during the various production cycles;
- f) the Certification Body is informed of the production date well before this actually starts.

#### 10.2.6

Preparation and packaging activities must be supported by an efficient record system for documenting control that allows the Certification Body to identify:

- a) the supplier, or if different, the seller or exporter of the spirulina;
- b) the nature and quantity of spirulina that has been delivered and, if relevant, all the materials acquired from that supplier with an indication of the destination of such materials;
- c) the nature, quantity and final destination and, if this is different, the buyers of the spirulina that has left the production unit or storage facility of the first consignee.

The stock control data must be documented with any required explanatory notes and must be a true record of the in- and outgoing quantities.

#### 10.2.7

If the finished product is not entirely organic, the labelling instructions being given in the following section, the Certification Body requires the processor to document the sources of all the non-organic ingredients used in the finished products. This is necessary to uphold the principle of traceability in order to identify any possible sources of contamination.

#### 10.2.8

The general requirements for the facilities used, to clean and reclaim the equipment used, and for the methods used to control insects and other animals have to comply with the existing provisions contained in European and domestic regulations as regards agro-food produce and with the contents of sections 6.3 and 6.4 in this Standard, with specific reference to the control of insects and other animals.

#### 10.2.9

The preparation, storage, packaging and transport operations of organic spirulina have to comply with the existing provisions contained in European and domestic regulations as regards agro-food produce and with the contents of sections 6.6, 6.7 and 6.8 in this Standard with specific reference to such operations.

#### 10.2.10

In order to meet the requirements of organic spirulina production it is possible to use only the nutrients listed in annex I of the present Standard.

With specific reference to the **USDA-NOP certification scheme**, the following substances cannot be applied: calcium chloride.

### 10.3. LABELLING

#### 10.3.1

For labeling purposes of the "organic spirulina", in addition to the provisions laid down by the applicable laws of similar conventional products, are to be reported the specific indication required by the European and national legislation on labeling of organic products.

#### 10.3.2

Spirulina, obtained in accordance with this Standard may be indicated as an organic ingredient in organic products in accordance with Reg. 834/2007.

Spirulina may be labelled with the following wording:

#### **Spirulina**

<i>Type of product</i>	<i>Requirements</i>
A) ORGANIC SPIRULINA	<ul style="list-style-type: none"><li>• at least 95% by weight of the ingredients of agricultural origin must come from organic sources, the remaining 5% may come from conventional sources provided these are listed in Annex IX. In this case, the ingredients of agricultural origin may not be present in both the organically and conventionally produced form;</li></ul>



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	<ul style="list-style-type: none"><li>• ingredients of non-agricultural origin, manufacturing additives and products of mineral origin may be part of the product make-up but only if they are listed in Annex VIII;</li><li>• the term ORGANIC or BIO can be used in the sales description of this category of products.</li></ul>
B) SPIRULINA WITH ORGANIC INGREDIENTS	<ul style="list-style-type: none"><li>• organic ingredients are less than 95%; the remaining part may come from conventional agricultural sources. In this case, the ingredients of agricultural origin may not be present in both the organically and conventionally produced form;</li><li>• ingredients of non-agricultural origin, manufacturing additives and products of mineral origin may be part of the product make-up but only if they are listed in Annex VIII;</li><li>• the term ORGANIC or BIO can be used only in the list of ingredients provided that the same ingredients comply with this Standard. In this case the list of ingredients shall include an indication of the total percentage of organic ingredients in proportion to the total quantity of ingredients of agricultural origin. The terms and the indication of the percentage of organic ingredients must not be placed in more prominent than the description or the name of the product and therefore must appear in a color, size and type of characters identical to those of the other non-organic ingredients.</li></ul>

### *General notes*

Labels of both category products, in addition to conforming to the provisions of the current legislation governing similar conventional products, observe the provisions of Section 6.9.2 of this Standard.

### 10.3.3

Spirulina produced in compliance with the provisions of this section, may not be shown as an organically ingredient in organic products conforming to the **USDA NOP programme** if, for the latter programme, calcium chloride has been used as a nutrient, as stated in paragraph 10.2.10.

## **11. STANDARDS FOR OSTRICH FARMING**

### **11.1. GENERAL INFORMATION**

#### **11.1.1**

While the provisions of current legislation on this subject still apply, this section addresses organic ostrich farming for meat, as well as processing, storing, transport, marketing and import of organic ostriches. For any aspects of the subject not covered in this section, please refer to section 5 of the present standard.

This section applies to the **USDA-NOP** and to **EC Reg. 834/2007** scheme but not to the **JAS & COR schemes**, since the ostrich farming is not included within the scope of the reference standards for these schemes.

### **11.2. LIVESTOCK DENSITY**

#### **11.2.1**

The maximum number of animals per hectare of agricultural land surface is consistent with the criteria given in section 5.8 of the present standard, and in order to observe the permitted total quantity of animal manure used by the company, which must not exceed 170 kg/ha/year of nitrogen, this number must be below 15 head per hectare of land surface used for organic agriculture.

#### **11.2.2**

CCPB may request a subsequent reduction in the number of head per hectare, depending on the degree to which the grass surface is subject to trampling.

### **11.3. EXERCISE AREAS AND HOUSING**

#### **11.3.1**

The animals must have access to enclosures with a minimum width of 15 m and a minimum length of 60m. The soil inside enclosure must be dry and permanently stony with a sandy area also available, the remaining area may be grass. In any case, the surface available for each individual adult breeder must be no less than 250 m<sup>2</sup>; in the case of animals starting from five months of age until they are slaughtered, the available surface must be no smaller than 40 m<sup>2</sup>.

It is advisable to move the enclosures every two years to land surfaces areas that have not housed animals of the same species for at least two years.

#### **11.3.2**

Depending on the climate conditions, the enclosure must include a covered shelter area closed on three sides. Moreover a shaded zone must always be available in the enclosure. It is preferable to use strong but flexible rope for the fencing, in order to avoid trauma to the animals.

#### **11.3.3**

The chicks must be raised on the ground and be allowed access to the open, the litter inside the housing must be made of vegetable matter.

#### **11.3.4**

Outside the egg laying period, during which multiple enclosures may used, for all the other husbandry stages, a single enclosure must be used in order to permit the adult animals to live as a flock.

#### **11.3.5**

The farmers have put in place adequate measures of isolation from external noise factors and stress through green barriers, surfaces of respect, noise barriers, etc. in order to safeguard the welfare of animals. Farmers must also prepare the appropriate areas and structures that do not lead capture stress in the animals destined for slaughter and / or control.

## **11.4. FEED**

### **11.4.1**

At least 75% of the dry content making up the daily ration must consist of fresh or dried forage or from silos. Fresh chopped alfalfa is recommended, but the dried variety may be used during the winter months.

### **11.4.2**

To observe the maximum percentage of concentrate (25% of the dry content) rule, a maximum variation of 10% is permitted 10% (= 27.5% of the dry content) for no more than two months, corresponding to an increase in the daylight hours, and a maximum variation of 20% (= 30% of the dry content) in the finishing phase.

## **11.5. ROOM AND EQUIPMENT CLEANING**

### **11.5.1**

Any facilities and equipment used for egg incubation and hatching shall be kept in the appropriate health and sanitary conditions at all times. If cleaning or disinfection should become necessary for any reason, then only the use of products which are listed in annex VII.1 to this document shall be allowed.

## **11.6. LABELLING**

### **11.6.1**

For labeling purposes of the "organic ostriches", in addition to the provisions laid down by the applicable laws of similar conventional products, are to be reported the specific indication required by the European and national legislation on labeling of organic products.

### **11.6.2**

Products obtained by organic ostriches in accordance with this Standard may be indicated as organic ingredients in organic products in accordance with Reg. 834/2007.

## 12. CERTIFICATION OF GROUPS OF PRODUCERS

### 12.1. OBJECTIVES AND PRINCIPLES

#### 12.1.1

To overcome the economic difficulties in relation to the inspection of small operators in developing countries (as defined by OECD, see [www.oecd.org](http://www.oecd.org)).

The Grower Group program supports trade in certified organic products from small producers, without compromising or diluting the strict requirements of the organic standards.

#### 12.1.2

The certification of a group of small producers is possible when a substantial part of the inspection work is carried out by internal inspectors in the framework of the internal control system (ICS) set up by the group.

#### 12.1.3

The external inspection body verifies and evaluates the effectiveness of the internal control system (ICS) and certifies the group as a whole. The certification issued to the group do not authorize the individual members of the group to make reference to the certification (i.e. marketing as individual producers outside of the group).

### 12.2. SPECIFIC DEFINITION

Grower Group	It is an organised grouping of producers (referred to as growers) with similar farming and production systems. It may be organised as a grower co-operative, or as a structured group of growers affiliated to a processor/exporter. The Grower Group is organized as a single entity.
Grower group certification	It refers to the certification of a group of producers: group member farms are uniform in most ways and are organized under one management and marketing system. Historically has been used for the certification of cooperatives or groups of producers located in a geographical or social region, whose crops are marketed collectively. The Certification is issued for the group
Production Unit	The portion of an organic operation where products are produced and/or handled post-harvest, including any sub-units located within geographic proximity. A production unit is managed by the group through an internal control system to ensure compliance with all applicable provisions of the reference Standard
Internal Control System (ICS)	A written quality assurance system that sets forth the practice standards, recordkeeping and audit trail requirements applicable at each production unit, facility or site and that identifies the internal verification methods used
Internal Inspection	The inspection carried by the personnel charged by the group
External Inspection	The inspection carried by the certification body, also called re-inspection

### 12.3. SCOPE (WHO CAN BE CONSIDERED AS A GROUP)

#### 12.3.1

In principle only small farmers can be members of the group covered by group certification. Larger farms (i.e. farms that if individually certified should bear an external certification cost that is lower than 2 % of their turnover) can also belong to the group but have to be inspected annually by the Certification Body. Processors and exporters can be part of the structure of the group, but have to be inspected annually by the Certification Body.

**12.3.2**

The farmers of the group must apply similar production systems (i.e. same inputs). This means that all members:

- are unified by a training schedule;
- operate together under the group's organic system plan including inputs used, fertility management, pest & disease practices and record keeping/audit trail system;
- work in compliance with the Internal Control System (ICS);
- use documented group collection, handling, post-harvest facilities and processing systems;
- produce similar products;
- are within reasonable geographical proximity.

**12.3.3**

A group may be organised on itself, i.e. as a co-operative, or as a structured group of producers affiliated to a processor or an exporter.

**12.3.4**

The group must be established formally, based on written agreements with its members: this agreement shall include the commitment of the individuals to respect and apply the production standard and to accept inspections (internal and external, the latter carried by the Certification Body). The group shall have central management, established decision procedures and legal capacity. The management of the group shall guarantee and document how the individual members have access to a copy of the production standard (or to the relevant applicable sections), in a way adapted to their language and knowledge.

The grower group must develop and maintain an effective internal quality assurance system known as an Internal Control System (ICS). This ICS must systematically integrate all sites and production units to provide the assurances of the respect of the applicable requirements, in order to reduce the need for direct observation by external inspection.

**12.3.5**

When intended for export, the marketing of the products must be carried out as a group.

**12.3.6**

The producer group operation composed of production units, sites, or facilities, must be organized as a "single entity" in the meaning of "an individual, partnership, corporation, association, cooperative, or other entity". For this scope:

- the group shall demonstrate documented compliance with the relevant Standard/s when applying for certification;
- the group will develop, implement and maintain a documented management system plan for the whole operation;
- the certification is owned by the group, not by any individual member, which may not represent itself as certified other than through the group;
- the practices of the producer group operation must be uniform and reflect a consistent process or methodology, using the same inputs/processes;
- participation in the producer group operation is limited to those group members who market their organic production only through the group, unless the member is individually certified;
- producer group operations must utilize centralized processing, distribution, marketing facilities and systems;
- record-keeping protocols must be consistent; it is not acceptable that individual production units, sites, or facilities differ in their methodology of record keeping;
- the internal control system (ICS) staff will act as coordinator of the group and are responsible for the groups' day-to-day compliance with the Standard/s and requirements of certification;
- the ICS must demonstrate completion of 100% internal inspection for all members and for all production units, at least once annually.

**12.4. THE INTERNAL CONTROL SYSTEM (ICS)**

**12.4.1**

The internal control system of the group is a documented internal quality system that includes a contractual arrangement with each individual member of the group.

The ICS must include policy and procedures for certified activities, and identify record keeping and audit trail systems for all production units, facilities or sites included in the grower group activities. It must also include decision making procedures and a risk management system, as well as a training schedule for all group members, ICS staff and internal inspectors.

The ICS must have sufficient and competent personnel, financial and technical resources to manage and implement a management system and to maintain conformity with the relevant Standard/s that the group is applying for certification.

It is the role of the ICS to safeguard the certified status of the entire operation and thus the eligibility of the group as a whole for certification.

**12.4.2 Requirements for ICS personnel**

Requirements for ICS personnel shall include the following:

- i. fluency in the local language of the group members;
- ii. reading & writing skills to report in the chosen ICS language;
- iii. understanding of the applicable Standards for which certification has been applied/achieved including how those principles apply in the local conditions;
- iv. familiarity with the local agricultural production systems and cultural norms;
- v. familiarity/understanding of relevant critical control points relating to all grower sites, production units, post-harvest handling processes and other sites of the group;
- vi. understanding of the ICS procedures and regulations;
- vii. current declaration of conflicts of interest and confidentiality statements;
- viii. a contract specifying employment parameters including a clause that defines staff member rights and responsibilities in reporting noncompliance.

**12.4.3**

Internal inspectors are designated by the group and carry out internal controls. They must receive suitable training. The internal quality system sets out rules to avoid or limit potential conflicts of interest of the internal inspectors.

The internal inspectors carry out at least one annual inspection visit to each individual operator including visits to fields and facilities.

**12.4.4**

The internal control system keeps appropriate documentation including at least a description of the farms and the facilities, the production plans, the products harvested, the contractual arrangement with each individual member and internal inspection reports.

**12.4.5**

The internal control system shall include the application of sanctions to individual members who do not comply with the production standards. It shall inform the Certification Body of the irregularities and non-compliances found, as well as of the corrective actions imposed with agreed time for completion.

**12.4.6**

The internal control system's documentation, for the purpose to satisfy the requirements of this section, must include at least the following:

- a) records related to the competence of the personnel responsible of the implementation of the internal control system and responsible of the internal audits;
- b) maps/sketches of the fields; list of the members of the group; farm and processing records; agreements signed by each individual member; products' yield estimate;
- c) procedure for carrying out internal audit to each individual member (including record and filing of the internal audit);
- d) description of the sanctions system, including the mechanism to remove non-compliant group members from the list in place;
- e) procedure for accepting new members in the group (possible only after the internal inspection of each new member);
- f) risk assessment.



**12.4.7 Training Requirements**

The success of an ICS is greatly enhanced by consistent and continuous training for all members and all ICS personnel. For most organizations, internal personnel will carry out the majority of training of members, but at least one training per year by an external specialist is recommended for ICS personnel.

**12.4.8 Access requirements for grower members**

a) A conversion period of at least two years will be applied before growers members can be considered for inclusion in the certified organic grower group list. Specific timing includes two years before sowing, or, in the case of grassland or perennial forage, at least two years before its use as feed from organic farming, or, in the case of perennial crops other than forage, at least three years before the first harvest of organic products.

b) The ICS must develop and follow a procedure to verify and record management practices in the conversion period ensuring:

- i) products used on the applicant land for 36 months prior to certification were acceptable;
- ii) management practices for the time specified in point (a) above were in line with the Standard/s.

c) Satisfactory evidence for the verification of conditions noted in point (b) above must be provided to the ICS. In order to decide to recognise retroactively as being part of the conversion period any previous period, the member must provide to the ICS sufficient records of proof that should include the following:

- i) official declarations from local or regional authorities, competent for agricultural matters, of traditional and acceptable practices in at least the three years leading up to the application for organic certification; the statement must give some detail of the prohibition e.g. cannot just say no use of any inputs – but could say no chemical or artificial fertilisers or pesticides with a reference to organic agriculture or a specific organic scheme;
- ii) written grower member declarations regarding the land management of the previous 36 months;
- iii) relevant third party signed declarations confirming individual and/or regional land management practices in at least the three years leading up to the application for certification;
- iv) comprehensive soil analysis;
- v) if these evidences cannot be provided, the member must remain in conversion for the relevant period with recorded oversight by the ICS.

**12.4.9 Legal relationships requirements**

- a) The grower group shall be established formally, based on written (contractual or associative) agreements with its members. It shall have central management, established decision making procedures and legal capacity.
- b) The certified entity is the group as a whole. The grower group must agree to be legally bound by written contract with the certification body. The group entity must be a corporation, association, cooperative or other entity.
- c) Production units, sites and facilities within the certified organic grower group do not own individual certificates. A certificate is issued to the group as a whole only and products from that group can only be sold with the group. Individual members of the group may not represent themselves as certified other than through the group.
- d) The grower group must have a written contract with each member operator, confirming the member operator's understanding and compliance with the applicable Standard, permitting internal inspections by the ICS and external inspections by the certification body.
- e) The contract must have a clause requiring the group member to report to the ICS any changes that might affect the operation's compliance, including intentional or accidental chemical spray drift or application of a prohibited substance.
- f) The members should have received a copy of the contract they have signed.

**12.4.10 Record-keeping requirements**

The internal control system (ICS) shall develop and maintain all the following items:

- a) an organizational chart defining ICS's staff roles and responsibilities;
- b) job descriptions with roles and responsibilities for all ICS personnel;
- c) a protocol for assessing and managing risks associated with the group;
- d) a procedure for managing annual internal and follow-up inspections for all group members;
- e) a template for recording internal inspection, which includes risk control points and level of understanding of standards and requirements;

- f) a documented procedure to identify and manage conflicts of interest within the group;
- g) management and recording of noncompliance, and resulting sanction;
- h) a procedure for ensuring that the certification body is notified of major non-compliances within the group;
- i) a procedure for accepting new members to the group and for the updating of the register of the group's members. In the register are also identified the kind of activities of each member (eg.: production; processing, trading) and the dimension/surfaces as well.

The ICS shall maintain grower/unit operator records as part of the management system. The record keeping system must be consistent across production units. Records shall include at least the following:

- a) List of all members in the group by name and identification number;
- b) The Organic System Plan;
- c) Contractual arrangements with individual members and the date when each member/unit joined the group;
- d) Description and location of the parcels and the facilities; adequate detailed maps of individual sites and regional locations for all production units;
- e) Production plans;
- f) Records of inputs used, such as seeds and soil amendments/fertilizers;
- g) Records of pest management materials and practices;
- h) Internal inspection reports (Internal inspection of each member);
- i) Records of products harvested;
- j) Records of production, processing, sales, and inventory;
- k) Annual training conducted for ensuring certification compliance;
- l) Records of all non-compliances detected in the group including the agreed time for completion of corrective actions.

#### **12.4.11 Internal inspection requirements**

- a) Internal inspectors designated by the group management shall be qualified, competent and participate in ongoing training relevant to the requirements of the position.
- b) Inclusion of new members to the group shall only be after internal inspection is completed and approved within the groups procedures for accepting new applicants (see 12.4.8 (a) & (b) of this document).
- c) Internal inspectors shall carry out at least one annual inspection visit to each member including visits to all fields and facilities associated with that member. Internal inspections must document all non-compliances and verification of corrective actions.
- d) The ICS must communicate in writing with individual group members regarding all non-compliances found, including the corrective actions imposed with agreed time for completion.

## **12.5. THE CERTIFICATION BODY**

### **12.5.1**

The Certification Body evaluates the effectiveness of the internal control system, with the final aim to assess compliance with the production standards by all individual operators.

### **12.5.2**

The Certification Body has a contractual agreement with the group.

### **12.5.3**

The Certification Body carries out at least one annual inspection of the group. The inspection shall include an inspection visit (re-inspection) of a number of individual farms with the aim to inspect for compliance with the standards and to evaluate the effectiveness of the internal control system.

Prior to onsite inspection the certification body will review information provided by the group. Inspection should not proceed until the certification body is satisfied by this desk review that the group is in compliance and ready for inspection. This information includes:

- a) management plan update/s;
- b) evidence of correction of any non-compliance from the previous external inspection or from deficiencies in the application documents;

- c) group readiness for external inspection.

At the onsite inspection the following information provided by the group will be assessed:

- a) verification of the management plan/s for relevance and compliance;
- b) internal control documentation including implementation of required procedures;
- c) verification that internal inspections of all members have been carried out at least annually;
- d) records indicating that instances of non-compliance have been managed appropriately;
- e) the members of the group understand the Standard and that risks to the organic integrity of the group are managed effectively;

The onsite inspection shall include the verification (re-inspection) of several internal inspections undertaken by the ICS.

In the case that the group's internal control system is identified as not having detected major noncompliance, the certification body has the prerogative of suspension or withdrawal of certification of the entire grower group.

In the case that the group fails to act on noncompliance's issued by the certification body, suspension or decertification will be applied to the whole group. Intentionally violation will result in decertification.

#### 12.5.4

Each year the Certification Body shall define and justify a risk-orientated sample of farms subject to their annual inspections (re-inspections). The number of farms subject to annual external inspection (re-inspection) shall in any case not be lower than 10. For a normal risk situation, it shall not be lower than the square root of the number of farms in the group (the result must always rounded up). For medium or high-risk situations, the Certification Body shall define a risk factor of at least 1.2 to 1.4 respectively. The farms visited by the Certification Body must be predominantly different from one year to the other.

Minimum number of farms to be inspected by the external Certification Body			
Number of group members = n	Normal risk factor	Medium risk factor	High risk factor
	1	1.2	1.4
Minimum (*)	10	12	14
n	$\sqrt{n}$	$1.2 \sqrt{n}$	$1.4 \sqrt{n}$

(\*) in any case the minimum number of farms re-inspected shall not be lower than 10.

#### 12.5.5

Factors to define the risk of the group should include:

- a) factors related to the size of the farms and to the number of sites and units
  - size of the holdings
  - number of production units, sites and facilities
  - value of the products
  - difference in value between the organic and the conventional products
- b) factors related to the characteristics of the holdings
  - degree of similarity of the production systems and the crops within the group
  - risks for intermingling and/or contamination
  - complexity of the production system and of the products
  - split and/or parallel production
- c) experience gained
  - number of years the group has functioned
  - management structure of the internal control system (ICS)
  - number of new members of the group registered yearly and the growth rate of the new members
  - nature of the problems encountered during controls in previous years (i.e. NC and use of non admitted substances) and results of previous evaluations of the effectiveness of the internal control system

- management of potential conflicts of interest of the internal inspectors
- staff turnover.

#### 12.5.6

Larger farms, processors and exporters shall be inspected annually by the Certification Body. In any case on-site inspections must include:

- the group's headquarters
- a thorough testing of the ICS
- all post-harvest handling facilities
- a sample of new group members
- high risk group members
- a meaningful sample of continuing members
- overall consideration of risk factors

#### 12.5.7

In evaluating the internal control system, the Certification Body shall determine whether:

- a) all internal control documentation is in place;
- b) internal inspections of all group members have been carried out at least annually;
- c) new group members are only included after internal inspections, according to procedures defined for the internal control system;
- d) instances of non-compliance have been dealt with appropriately by the internal control and according to a documented system of sanctions;
- e) adequate records of inspections have been set and maintained by the internal control system;
- f) the individual members of the group understand the production standards.

#### 12.5.8

During the inspections (re-inspections), the relevant documents of the internal control system must be available so the methods and results of the internal control shall be compared with the methods and results of the inspections (re-inspections) in order to determine whether the internal inspections have adequately addressed the compliance of the individual members of the group.

#### 12.5.9

The Certification Body shall maintain records of the inspections (re-inspections) so as to ensure that over time the inspections (re-inspections) are representative of the group as a whole and take into account any previously identified risk.

#### 12.5.10

During the inspection (re-inspection) must be observed one or more internal inspections, depending on the size of the group.

#### 12.5.11

In case the Certification Body finds the internal control system to seriously lack reliability and effectiveness, it shall increase the number of farms subject to their annual inspection (re-inspection) to at least three times the square root of the number of farms in the group.

#### 12.5.12

The Certification Body shall have a documented sanctions policy vis-à-vis groups. In cases it finds the internal control system to lack reliability and effectiveness, the Certification Body shall apply sanctions to the group as a whole, including, in case of serious deficiencies, the withdrawal of the certification of the group.

#### 12.5.13

In their report to the relevant supervising authorities, the Certification Body shall refer to all the elements of this guidance document.

## 13. SNAIL FARMING STANDARDS

### 13.1. GENERALITIES

#### 13.1.1

Notwithstanding the regulations in force on the subject, this chapter is dedicated to farming activities of organic snails (genus *Helix*).

For any aspect which is not dealt with in this chapter, reference should be made to chapter 5 of this Standard.

This section is applicable to **USDA-NOP** but not to the certification procedures required by **JAS and COR**, because snail farming is not included within the scope of the reference standards for the said procedures.

#### 13.1.2

The operator who intends to breed snails in compliance with the organic production method must bring its activities to the provisions of applicable Union legislation, national and regional levels and to the provisions of these Standards regarding:

- definitions, principles and objectives of organic farming;
- rules on production, processing, packaging, transport, storage, marketing and import of organic products;
- labeling of organic products;
- inspections and certification of organic production.

### 13.2. ANIMAL ORIGIN AND CONVERSION

#### 13.2.1

The choice of species to breed must be adopted giving preference to any native ecotypes, their characteristics of hardiness, vitality, longevity, adaptability to local conditions and resistance to diseases or any other health problem associated with livestock issues. In farm management it must be paid special attention to the maintenance of genetic variability. It is prohibited the introduction of animals produced using transgenic techniques or other techniques of genetic engineering.

#### 13.2.2

When choosing the species and in selecting the activities, preference should be given, apart from local species and varieties, to the following: *Helix aspersa*, *Helix maxima*, *Helix pomata*, *Helix vermiculata*.

In the case of construction or expansion of animal heritage biological snails must be introduced.

In case of first constitution can be introduced conventional snails or those already present in the company can be converted. In this case the conversion has a duration of one full production cycle, including the reproduction cycle which may also be in covered structures and outdoor breeding or in tunnels.

#### 13.2.3

Despite what is stated in the preceding paragraph, the snails may be considered organic only two years after land conversion. In the reproduction and fattening enclosures, seeds and/or planting material it must meet the requirements of this Standard (organic material or with derogation).

For reproductive purposes, may be introduced on the farm for breeding snails from conventional breedings respecting the following ways:

- a) the operator sends a request for the supply of organic broodstock at least three biological operators;
- b) where requests are unsuccessful, the operator is allowed to use for the aforementioned demand for supply, non-organic broodstock;
- c) the operator forwards the requests above by regular mail, fax, e-mail, certified mail and keep with all the documentation relating to the answers, making it available to the Certification Body.

In this case the conversion of snails lasts for at least six months.

For the renewal or reconstitution of the livestock (in the case of a death of animals more than 30%, or other catastrophic event) and in the absence of organic snails they can be introduced in the company every year

and at the time of breeding renew a maximum of 20% of conventional snails intended for breeding. In this case none of these breeding snails can be sold as organic.

This percentage can be increased up to 40% in the following special cases:

- significant extension of the livestock activity
- change of species
- new livestock specialization
- endangered species of abandonment.

#### 13.2.4

Farming using the closed organic cycle (reproduction and fattening) may be allowed, and only if free range. The breeding of organic snail needs to be managed on surfaces, including those intended for breeding and fattening pens, conducted in accordance with the organic production rules.

#### 13.2.5

The breeding of organic snails must be upheld as far as possible to their natural living conditions. Therefore it must be conducted in open spaces, possibly covered with a cold greenhouse, and the number of animals should be restricted. With the exception of breeding periods, hibernate and incubation, rearing conducted indoors it is prohibited. Breedings without land are also prohibited.

### **13.3. FEEDING**

#### 13.3.1

The farm must be part of an organic farming setting, which means that all the activities in the area must be entirely conducted using organic methods and notified to the certification body in accordance with EC Reg. CE 834/2007.

Snails must be fed with fodder coming from breeding farms, or, if this is not possible, by fodder produced in an area in cooperation with other organic land, mostly in the same region.

The feeding of the snails must be based preferably on pasture parks and possibly on a mixture of cereals, oilseeds and protein crops, distributed in the form of flour, granulated or pelleted, also as a formulated feed. These feeds should be placed on surfaces that allow to check their status and, if necessary, withdraw them in the event that they will not be eaten or in the appearance of mold or other degrading agents.

#### 13.3.2

Raw materials and feed used for feeding should be in accordance with organic standards set out in this Standard. It is authorized for use in the feed ration feed in conversion under the conditions provided for in section 5.5.6 of this Standard.

Any food supplements, i.e. portions of fruit, vegetables or other feed, shall have to be certified as organic produce.

It is forbidden to incorporate animal raw materials or feed derived from animal protein.

#### 13.3.3

To encourage shell formation, it is possible to use ground stone.

### **13.4. FARM MANAGEMENT AND PROPHYLAXIS**

#### 13.4.1

The farmer shall draft and implement a crop rotation plan within the enclosures in order to reduce the presence of pests harmful to the crops and to farming.

#### 13.4.2

The breeding of organic snails must be located at a suitable distance from urban centers, industrial areas, highways and high intensity roads, landfills and waste incinerators.

Furthermore, the farm must be placed at a distance of at least 10 m from any sources of accidental contamination (element which may possibly cause pollution and/or be subject to drifting effects). Such distance may be reduced only if green or artificial barriers are provided to protect the area in question.

**13.4.3**

In order to protect health on the farm, it is necessary to keep the areas around the farm itself clean, thus preventing the possible presence of pests harmful to health.

The perimeter fence should protect the livestock from predators, divide the different stages of the life cycle, to prevent the escape of snails and facilitate their proper breathing.

**13.4.4**

It is forbidden to use herbicides and rat poison, with the exception of suitable traps with bait which may be placed all around the outside of the enclosure.

Protection from predators of snails (rodents, insects, etc.) is based only on mechanical practices or on biological control.

**13.4.5**

Parallel organic-conventional farming is not allowed.

**13.4.6**

Disease prevention is based on the selection of the race, on optimal farm management practices that ensure animal density and adequate sanitary conditions, and on food quality.

**13.4.7**

For cleaning and disinfecting of rooms and equipment are used the products listed in Annex VII to this Standard.

**13.4.8**

It is forbidden any preventive or curative veterinary treatment with synthetic chemical allopathic veterinary medicines.

**13.4.9**

In the case where veterinary treatments otherwise become necessary, the product obtained from breeding loses the organic qualification, for the duration of the biological cycle in which the treatments were carried out.

**13.5. REQUIREMENTS FOR BREEDING, HIBERNATE, INCUBATION AND SHELTER ESTABLISHMENTS****13.5.1**

Reproduction in closed plants is authorized provided the youth (little helix or snails) are not fed before reaching the external parks.

**13.5.2**

All reproduction, hibernation, incubation and shelter operations (for extreme weather conditions) of the snails must be held in sufficiently ventilated area, with a maximum density of 100 kg of snails/m<sup>3</sup>.

**13.5.3**

In the case of reproduction in closed establishments, it is forbidden any phytosanitary treatment. Only physical and mechanical weed and harmful animals control practices are authorized. For daily cleaning it is only permitted the use of pressurized water. Inside the plants the net volume available for the snails/slugs must be 0,005 m<sup>3</sup>/capita.

**13.5.4**

In the case of hibernation in closed establishments, this should be carried out during the corresponding winter period, in the region of breeding, of natural hibernation. To maintain a constant temperature is authorized the use of artificial cold commensurate with the natural temperature of every race hibernation.

**13.5.5**

Only in case of extreme weather conditions, which can impair the breeding of snails during the growing season, these can be moved temporarily in closed establishments provided, that, they are not fed during the same period. However, for the purposes of animal welfare, this practice is not recommended.

**13.5.6**

In the absence of snails and in the case of underfloor space, in the plants can be used the products listed in Annex II of this Standard.

**13.6. REQUIREMENTS FOR EXTERNAL PARKS****13.6.1**

External parks must have a dense and permanent vegetation cover, in order to ensure the snails with nourishment, shadow and suitable humidity. The humidity must be ensured by the sprinkling of water on the parks. For better management (nutrition, cleaning, protection, collection, etc.) of the external surfaces of the parks are recommended surfaces' dimensions of approximately 160 m<sup>2</sup> (fence from 3.5 m X 45 m).

**13.6.2**

External parks and any subdivisions of these must be designed so as to identify and isolate the lots. Are allowed nets planted in soil, edges equipped with electric fences or natural products with repellent effect with products identified in the Annexes to this Standard. It is allowed the use of containment networks in non-toxic polyethylene (PE).

**13.6.3**

Plant protection treatments are prohibited, except those repulsive on the edges of the parks referred to in the preceding paragraph. It shall also be prohibited the use of fertilizers or soil amendments on the parks during the production phase. Outside of these periods, and up to 30 days before the start of the snails in the park, it is admitted the use of products authorized in accordance with the provisions of Annexes I and II of this Standard.

**13.6.4**

It is forbidden the use of cover sheets of plastic and it is recommended the use of non-woven cloths. Other possible shelters are made from untreated materials, natural or inert.

**13.6.5**

The maximum number of animals per unit area is about 25/35 adults/m<sup>2</sup> in reproductive enclosures and about 150/250 adults/m<sup>2</sup> in pens for fattening.

**13.6.6**

It is required a sanitary break of at least four months every two snails cycles.

**13.7. IDENTIFICATION AND TRACKING OF ANIMALS****13.7.1**

The identification of animals and animal products must be guaranteed throughout the production cycle, preparation, transport and marketing and traceability must be managed by lots.

**13.7.2**

The breeder is obliged to compile a register of animals that, in addition to the mandatory information, contains the following data associated with the individual batch of snails:

- the number of the park, or of any subdivision thereof, which includes the single lot;
- the date of introduction of the snails in the park lot;
- the snail collection date;
- the possible purchase of youth (slugs or snails);
- any selection or purchase of breeding.

**13.8. COLLECTION, PURGING, SLAUGHTER AND TRANSPORT****13.8.1**

The collection must be performed by hand.



13.8.2

Before killing, snails must be withdrawn from the outer parks and made fast for no more than 5 days (purging).

13.8.3

During the purging snails must be put in properly ventilated containers in which the volume occupied by the animals does not exceed 15% of the total capacity of the container.

13.8.4

In the purging phase it is not allowed the use of any substance.

13.8.5

After purging the animals must be maintained in a suitable condition and avoid humidity and wetting practices.

13.8.6

If snails are cut down without the formation of the "border" (the necessary hardening of the shell at the end of the same strength in transport and marketing stages) they must have spent at least 90 days in an outdoor park.

13.8.7

In consumer preparation for the processed product, the slaughter can only be made in water preheated not less than 70C °. Practices of previous salting before slaughtering are prohibited.

13.8.8

The transport must be executed quickly, never more than 48 hours after the packaging step and respecting the general conditions of welfare for the animal.

13.8.9

For the packaging of snails is allowed the use of containers made of non-toxic polyethylene (PE).

**13.9. ROOM AND EQUIPMENT REQUIREMENTS**

13.5.6

All the rooms used for storage, purging and subsequent processing of the snails shall be notified in accordance with EC Reg. 834/2007; they also need to abide by the general mandatory regulations, at Community and domestic level, with regard to agro-food businesses.

13.5.7

As regards all post-harvest work, reference shall be made to the requirements contained in chapter 6 of this Standard.

**13.10. LABELLING**

13.6.1

The products from snail processing may be labelled with the following wording:

13.6.2

<i>Product type</i>	<i>Requirements</i>
A) ORGANIC SNAILS	<ul style="list-style-type: none"> <li>at least 95% by weight of the ingredients of farming origin must come from organic agriculture, the remaining 5% may be produced using conventional farming methods, provided that these are included in annex IX or in annex V. In the latter case, the ingredient of agricultural origin shall never be included at the same time in the feed both as a product from organic agriculture and as a product from conventional farming;</li> <li>the ingredients of non-agricultural origin, any processing aid and products of mineral origin may be included in the composition of the products provided that they are listed</li> </ul>



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	<ul style="list-style-type: none"><li>in annex VIII;</li><li>the term ORGANIC or BIO can be used in the sales description of this category of products.</li></ul>
B) SNAILS CONTAINING ORGANIC INGREDIENTS	<ul style="list-style-type: none"><li>the organic ingredient content is no higher than 95%; the remaining part may come from conventional farming. In the latter case, the ingredient of agricultural origin shall never be included at the same time in the feed both as a product from organic agriculture and as a product from conventional farming;</li><li>ingredients of non-agricultural origin, any processing aid and products of mineral origin may be included in the composition of the products provided that they are listed in annex VIII;</li><li>the term ORGANIC or BIO can be used only in the list of ingredients provided that the same ingredients comply with this Standard. In this case the list of ingredients shall include an indication of the total percentage of organic ingredients in proportion to the total quantity of ingredients of agricultural origin. The terms and the indication of the percentage of organic ingredients must not be placed in more prominent than the description or the name of the product and therefore must appear in a color, size and type of characters identical to those of the other non-organic ingredients.</li></ul>

### General remarks

The label, for both product categories, apart from the provisions stipulated by the laws in force on the subject of similar conventional products, shall include the indications required by section 6.9.2 of this Standard.

## 14. STANDARDS FOR RABBIT BREEDING

### 14.1. GENERALITIES

#### 14.1.1

With the exception of the regulations in force on the subject, this chapter is dedicated to the breeding of organic rabbits for meat. The breeding of pets or animals for fur is not included in the scope of the present standard.

For any aspect which is not dealt with in this chapter, reference should be made to chapter 5 of this Standard.

This section is applicable to **USDA-NOP and EC Reg 834/2007** but not to the certification procedures required by **JAS and COR**, because rabbit breeding is not included within the scope of the reference standards for the said procedures.

#### 14.1.2

A cage is defined as a structure, also organized in battery that does not permit any autonomous transfer of the animal in another site (little garden or ground hole).

The production of the organic rabbit respects the following principles:

- use of rustic breeding or local breeding, resistant to sicknesses, not unripe and with a reduction of the aggressiveness episodes;
- prohibition of use of reproductive red eyed rabbits and of commercial crossbred selected for the fast growth, the easy food conversion and the adjustment for production in narrow spaces;
- maintenance of the integrity of the broods at the moment of the transfer in the feedlot in order to respect the settled hierarchies and to reduce aggressiveness episodes;
- adoption of food diet with low food energy;
- prohibition of breeding of lone animals, except the reproducers and the brood rabbits during the gestation and breastfeeding.

### 14.2. ORIGIN OF THE ANIMALS AND CONVERSION

#### 14.2.1

It should be used breed and colored genetic types with medium growth.

#### 14.2.2

The fattened animals need to be born and bred in compliance with the present Standard.

#### 14.2.3

For reproduction purposes, in the company are introduced animals from organic livestock. In absence of organic livestock, it is possible to introduce reproductive animals from conventional livestock, in compliance with the following procedures:

- the operator sends a request for the supply of organic reproductive animals to a minimum of three organic operators;
- if the requests have a negative response the operator is authorized to use for the supply mentioned above non organic reproducers;
- the operator forwards the requests mentioned above through mail, fax, registered email and files them together with the relative answers, making the entire documentation available for the control activity.

If conventional animals are introduced with the procedures mentioned above, the animals need to be purchased not after the 12<sup>th</sup> week of age, they need to be identified and can be considered organic only after being bred in compliance with this Standard for a minimum of three months since the introduction date in the organic livestock.

### 14.3. SHELTER AND ANIMAL LOAD

#### 14.3.1

It is forbidden to fatten the animals in cages.

#### 14.3.2

The reproductive females can be bred in single cages as long as there is enough space for the nests and for special platform in order to let the rabbit be able to stay away from the brood.

#### 14.3.3

In general the access to the nests has to be granted at least a week before the delivery and there has to be some straw or wood shaving provided to the animal. It is always allowed to the rabbit to stay away from the brood or to re – enter in the nest for the breastfeeding.

#### 14.3.4

The fattening rabbit can be bred on pasture land with different procedures, in tunnels or mobile cages of various type leaning on the grass ground without floor (only the metal net is admitted as a floor), in a fenced area outdoor or indoor as long as there are outdoor small parks to which the animals can have free access.

#### 14.3.5

In case of livestock kept in fixed fenced open areas, the protection from bad weather comes from artificial covering systems (ground cloths or roofing) or natural covering systems (arboreal vegetation). It is forbidden to cover completely the fenced areas. The floor has to be made in a material that fits for the paws wellbeing and it can be lifted up for the recurring cleaning of the underlying floor. The structure has in any case to permit the access to the small park with a minimum area in compliance to what is considered for the outdoor spaces.

#### 14.3.6

In case of indoor livestock with outdoor small parks, the shelter needs to have air ventilation structures in order to maintain adequate temperature and to avoid heat stresses. The project of the structure also needs to avoid the possible exposition of the rabbits to dangerous gas (ammonia, carbon monoxide, and exc.) concentration.

#### 14.3.7

The brood is the starting livestock group and it needs to remain intact. In any case the groups are formed only with young rabbits and it has to be avoided the introduction of rabbits in already existing groups.

#### 14.3.8

The pasture land and the small parks need to be organic and there have to be suitable structures that can be a shelter from sun, bad weather and predators; moreover the access to food and water has to be granted.

#### 14.3.9

The soil of the indoor shelters needs to be covered with a litter made of organic straw or wooden untreated material or it can be made by a net lifted by the ground for the recurrent cleaning of the underlying floor.

#### 14.3.10

For the covered and uncovered surfaces, must be respected the minimum measures reported in the table:

	Covered surfaces (nests and platforms excluded)	Uncovered surfaces	
		(m <sup>2</sup> /animal of available surface in rotation in the small parks)	
	m <sup>2</sup> /animal	Rabbit Warren (outdoor livestock excluded mobile fenced areas)	Small park
Females with offspring	0,7	5	
Females in gestation	0,5	5	
Fattening animals	0,2	5	4

Minimum height of the shelter structures (cages) of the reproductive animals: 0,6 meters.

Minimum dimension of the nests: 30 cm x 30 cm  
Minimum platforms dimension: 25 cm x 35 cm

#### 14.3.11

The maximum number of animal per hectare of organic agricultural surface needs to respect the parameters fixed by the reference regulations, in particular it is forbidden to exceed 170 kg of nitrogen per hectare per year that correspond to 100 reproductive female rabbits per hectare and 680 fattened rabbits per hectare.

#### 14.3.12

For a temporary period that ends on 31 December 2017, and only for national territory, the Italian Region and autonomous Provinces can allow derogations to the requirements mentioned at points 14.3.1, 14.3.2, 14.3.3 and 14.3.10, only to the companies with facilities and structures built before 24 December 2012. That chance is not applicable to the indoor in cage livestock.

### **14.4. CLEANING OF THE FACILITIES AND HYGIENE SUSPENSION PERIOD**

#### 14.4.1

The admitted products for cleaning and disinfection of the facilities are indicated in attachment VII.1 of the present Standard.

#### 14.4.2

For hygiene reasons, the shelters need to respect the suspension criteria for the cleaning and disinfection of the facilities and tools. For the same reasons, in order to support the grass growth, the small parks are also left empty for a minimum of 30 days if alternative agronomic techniques are not available.

### **14.5. OTHER MANAGEMENT PROCEDURES**

#### 14.5.1

The number of annual deliveries per female rabbit in livestock cannot be major of 6, excluding the rabbit warren livestock.

#### 14.5.2

The maximum number per livestock production unit is 500 female reproductive rabbits.

#### 14.5.3

Castration is forbidden.

#### 14.5.4

The minimum age for slaughtering is 100 days, rabbit warren livestock excluded.

### **14.6. FEEDING**

#### 14.6.1

The rabbits need to be fed with organic feed in compliance with nutrition needs of the animal in the various physiological steps; the nutrition has the aim of maintaining the wellbeing of the animals.

#### 14.6.2

Considering that the rabbits are herbivorous and that in semi-natural conditions the feed and oral activity covers from 30 to 70 % of the day, the feeding of adults and young rabbits after weaning must be based also on the prevalent use of forage, from pasture or from fresh or dry harvest. At least 15% of the dry material of which is composed the daily portion of the rabbits need to be made by gross forage to be fresh or dry. In any case, the rabbits need to be provided with vegetal material (straw, hay, etc.) that permits the oral activity.

#### 14.6.3

At least 20% of the feed comes from the same production unit or, if that is not possible, the feed is obtained in the same region in cooperation with other organic companies or organic animal feed producers.

#### 14.6.4

The nutrition of the baby rabbits is maternal milk and weaning cannot happen before 35 days.

#### 14.6.5

For a temporary period that ends on 31 December 2017, and only for national territory, the Italian Region and autonomous Provinces can allow derogations to the requirements mentioned at point 6.2 exclusively for companies with outdoor cages livestock pre-existing before 24 December 2012.

### 14.7. PROPHYLAXIS AND VETERINARY TREATMENTS

In case a fattening rabbit is undergoing more than one treatment cycle with veterinary allopathic treatments obtained via chemical synthesis or with antibiotics in 12 months (or two cycles in case of reproductive animals), such animals, and the derived products, cannot be put on sale as organic before 8 weeks from the end of the treatment.

### 14.8. LABELLING

#### 14.8.1

For labeling purposes of the "organic rabbits", in addition to the provisions laid down by the applicable laws of similar conventional products, are to be reported the specific indication required by the European and national legislation on labeling of organic products.

#### 14.8.2

Organic rabbit and products obtained by organic rabbits in accordance with this Standard may be indicated as organic ingredients in organic products in accordance with Reg. 834/2007.

The products from rabbit processing may be labelled with the following wording:

<i>Product type</i>	<i>Requirements</i>
A) ORGANIC RABBIT	<ul style="list-style-type: none"> <li>at least 95% by weight of the ingredients of farming origin must come from organic agriculture, the remaining 5% may be produced using conventional farming methods, provided that these are included in annex IX or in annex V. In the latter case, the ingredient of agricultural origin shall never be included at the same time in the feed both as a product from organic agriculture and as a product from conventional farming;</li> <li>the ingredients of non-agricultural origin, any processing aid and products of mineral origin may be included in the composition of the products provided that they are listed in annex VIII;</li> <li>the term ORGANIC or BIO can be used in the sales description of this category of products.</li> </ul>
B) RABBIT WITH ORGANIC INGREDIENTS	<ul style="list-style-type: none"> <li>the organic ingredient content is no higher than 95%; the remaining part may come from conventional farming. In the latter case, the ingredient of agricultural origin shall never be included at the same time in the feed both as a product from organic agriculture and as a product from conventional farming;</li> <li>ingredients of non-agricultural origin, any processing aid and products of mineral origin may be included in the composition of the products provided that they are listed in annex VIII;</li> <li>the term ORGANIC or BIO can be used only in the list of ingredients provided that the same ingredients comply with this Standard. In this case the list of ingredients shall include an indication of the total percentage of organic ingredients in proportion to the total quantity of ingredients of agricultural origin. The terms and the indication of the percentage of organic ingredients must not be placed in more prominent than the description or the name of the product and therefore must appear in a color, size and type of characters identical to those of the other non-organic ingredients.</li> </ul>



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General remarks

The label, for both product categories, apart from the provisions stipulated by the laws in force on the subject of similar conventional products, shall include the indications required by section 6.9.2 of this Standard.

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## 15. RULES FOR ORGANIC MULBERRY GROWING AND SILKWORM BREEDING

### 15.1. GENERALITY

#### 15.1.1

Except as required by current legislation, this chapter looks at the activities of organic mulberry growing and silkworm breeding.

In all matters not covered in this chapter should refer to what is contemplated in chapter 5 of this Standard.

This section is applicable to the **USDA-NOP and to the Reg. EC 834/2007** but not to the JAS and COR certification schemes, because silkworm breeding is not included in the scope of the reference standards of these schemes.

#### 15.1.2

The "silkworm", in their quality of "live or unprocessed agricultural products", included in Section 1 "Animals and the animal kingdom products," Chapter 1 "Live animals", CN code 01 06 49 00 "Other live animals - Insects - Other" of the common tariff nomenclature contained in Annex I of Regulation (EEC) No. 2658/1987 of the Council on the tariff and statistical nomenclature and on the Common Customs Tariff as last amended by Reg. No. 1101/2014 of the Commission, are products included in organic production under Reg. (EC) n. 834/2007 of the Council and also in this Standard for the equivalent import purposes.

### 15.2. SPECIFIC DEFINITIONS

silkworm	the larva of the <i>Bombyx mori</i> butterfly species belonging to the family of Bombycidae
poly-hybrid	silkworm derived from a cross of 4 parental lines and intended for the production of cocoon for commercial use
silkworm-seed	eggs from which are obtained the docks at the first larval age
fresh cocoon with alive pupa	the cocoon from which can born the butterfly, as the pupa is not undergone to the drying process
frame with silkworm-seed	international measure unit of silkworm eggs, usually packaged as boxes with wooden structure, covered with gauze, and containing about 20,000 silkworm-seed, suitable for hatching. This unit is the reference for determining the welfare conditions and density of silkworms

### 15.3. PURPOSE AND SCOPE

Except as required by applicable legislation on organic farming, this standard governs the breeding of silkworms in accordance with art. 42, second paragraph, of Reg. (EC) n. 834/2007.

The breeding of silkworms and the resulting products must conform to Union, national and regional policies in the field of organic production.

The certification applies to the entire breeding process and the certifiable products are the "fresh cocoon with alive pupa" and the "silkworm-seed."

### 15.4. MULBERRY GROWING

The mulberries cultivation must be in compliance with organic production rules set out in this Standard.

For fertilization and soil amendment of mulberries are encouraged return practices of crop residues and silkworm breeding residue through appropriate mulching, composting and landfill practices.

### 15.5. SILKWORM BREEDING



#### 15.5.1. Origin of insects

It is preferable the use of silkworm-seed resulting from acclimatized breeds in the context in which they will be reared.

The silkworm-seed has to be deposited by mothers butterflies reared organically.

#### 15.5.2. Silkworm-seed production

Production of silkworm-seed belonging to pure breeds or parental lines: the silkworm-seed derived from the reproduction of mothers butterflies belonging to breeds in purity at retention centers of germplasm and reproduced here. At the centers of conservation of germplasm, at each breeding season, among the various races are formed of the parental lines for the production of poly-hybrid silkworm-seed.

Production of poly-hybrid silkworm-seed: the poly-hybrid silkworm-seed derived from the reproduction, for crossing of mothers butterflies belonging to different parental lines, grown in purity at the centers of conservation of germplasm or, alternatively and for multiplication on a larger scale, whose breeding can be entrusted by the centers to specialized farmers.

Mothers butterflies must be free of diseases transmittable in hereditary way. In the absence of additional evidence at the scientific level, it is considered transmittable in a hereditary way only pebrine (*Nosema bombycis*).

To avoid microbiological contamination on the surface of the silkworm-seed these may be disinfected using the products listed in Annex VII to this Standard with the exception of formaldehyde.

The silkworm-seed ready for sale is packaged in frames (silkworm boxes) containing approximately 20,000 silkworm-seed with weight of about 11-12 g.

#### 15.5.3. Structures for the incubation of the silkworm-seed

The incubation of the silkworm-seed must take place under appropriate conditions of temperature, humidity and photoperiod (depending on the type of raised poly-hybrid silkworm) and in special spaces, separated from the breeding rooms of subsequent larval age.

The incubation rooms must ensure complete control of temperature and humidity, as well as proper ventilation to remove harmful gases. They should be also easy to disinfect.

#### 15.5.4. Breeding facilities

The breeding facilities must be equipped for the control of environmental temperature and humidity, as well as to have a structure which facilitates the exchange of air.

It is preferable that the breeding of the first three larval ages and the last two are carried out in different spaces. However, for farmers who carry out only one annual breeding cycle it is also admitted the breeding of various ages in the same place, provided that there are no larvae simultaneously at different ages of the larval cycle or subsequent larval cycles are completed without regard to the range of empty health of at least 3 days including the disinfection period.

Area for the breeding of about 20,000 larvae

Larval stages	Area occupied at the end of ages (sqm)
I age	0.4-0.8
II age	1.0-1.8
III age	2.0-3.6
IV age	4.0-10
V age	15-20

The breeder, shall keep stock accounts on registration of the start date and duration of each larval age, as well as the moult date.

#### 15.5.5. Breeding management of the fourth and fifth age

The following types of breeding are possible:

- a) on racks or shelves;
- b) ground breeding;

c) mechanized breeding.

#### **15.5.6. Silkworm wellbeing**

In order to avoid the development of epidemics the silkworm must be raised, depending on the method used, in the respect of density referred to in the table above.

Particular attention to the density must be placed in the fifth phase of age.

#### **15.5.7. Feeding**

Raw materials and feed used for feeding should be in accordance with organic production rules set out in this Standard. It is allowed the use of:

- a) mature and fresh mulberry leaves from organic mulberries;
- b) feed composed of mulberry leaf and organic raw materials (such as soybean and cereals flour);
- c) all the feed additives used in animal feeding set out in Annex VI to this Standard;
- d) in addition to feed additives, used in animal feeding referred to in item c) of this paragraph, it is authorized the use of the following thickening agents (also present in Annex VIII of this Standard):
  - i. agar agar,
  - ii. carrageenan,
  - iii. potassium alginate.

It is forbidden the use of antibiotics in the feeds.

#### **15.5.8. Prophylaxis and veterinary treatments**

##### Prophylaxis

In order to avoid cross contamination and proliferation of pathogenic organisms the breeding rooms and the facilities for the conservation of the leaves, the equipment and utensils must be properly cleaned and disinfected.

For cleaning and disinfection are used the products listed in Annex VII to this Standard with the exception of formaldehyde.

In order to inhibit the proliferation of bacteria and fungi, the distribution of the lime on the leaves during the larval mute is allowed.

##### Veterinary treatments

All veterinary treatments are prohibited because, due to the brevity of the larval cycle, they are ineffective to safeguard the production of cocoon. It must be, however, respected the sanitary vacuum time between one cycle and the other, and must be implemented the destruction of any material result infected, through the high temperature composting, incineration or burial in the company.

In the case where veterinary treatments otherwise become necessary, the product obtained from breeding loses the organic qualification, for the duration of the production cycle in which the treatments were carried out.

### **15.6. LABELLING**

For the labelling of certified products (fresh cocoon with alive pupa and the silkworm-seed), in addition to the provisions required by the current laws of similar conventional products, are used the conformity indications according to organic production rules.

As for the certification of the finished product (silk), being outside the scope of application of this Standard, the same shall be certified in accordance with specific standards such as the Global Organic Textile Standard (GOTS) or Organic Content Standard (OCS) of Textile Exchange, which should be consulted for the specific requirements.

## ANNEXES

<b>ANNEX I</b>	FERTILIZERS, SOIL CONDITIONERS AND NUTRIENTS AS ARTICLE 3(1) AND ARTICLE 6d(2) OF EC REG. N. 889/2008
<b>ANNEX II</b>	PESTICIDES – PLANT PROTECTION PRODUCTS REFERRED TO IN ART. 5, PAR. 1 (EC REG. 889/2008)
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<b>ANNEX IV</b>	MAXIMUM NUMBER OF ANIMALS PER HECTARE REFERRED TO IN ART. 15, PAR. 2 (EC REG. 889/2008)
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<b>ANNEX VI</b>	FEED ADDITIVES USED IN ANIMAL NUTRITION REFERRED TO IN ART. 22 (G), ART. 24(2) AND IN ART. 25 M PAR.2 (EC REG. 889/2008)
<b>ANNEX VII</b>	PRODUCTS FOR CLEANING AND DISINFECTION
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<b>ANNEX VIII bis</b>	PRODUCTS AND SUBSTANCES FOR USE OR ADDITION TO ORGANIC PRODUCTS OF THE WINE SECTOR
<b>ANNEX VIII – ADDENDUM 1</b>	SULPHUR DIOXIDE LEVELS RECOMMENDED AND ADMITTED IN MUSTS AND WINES READY FOR CONSUMPTION
<b>ANNEX IX</b>	INGREDIENTS OF AGRICULTURAL ORIGIN WHICH HAVE NOT BEEN PRODUCED ORGANICALLY REFERRED TO IN ART. 28 (EC REG. 889/2008)
<b>ANNEX XIII</b>	MODEL OF A VENDOR DECLARATION REFERRED TO IN ARTICLE 69 (EC REG. 889/2008)
<b>ANNEX XIII BIS</b>	SPECIES WHICH CAN BE RAISED IN COMPLIANCE WITH SECTION 9 OF THIS STANDARD

## ANNEX I

### FERTILIZERS, SOIL CONDITIONERS AND NUTRIENTS AS ARTICLE 3(1) AND ARTICLE 6(d)2 OF EC REG. N. 889/2008

#### GENERAL NOTE

The following tables are drawn up on the basis of national legislation (Legislative Decree no. 75 of 29 April 2010), transposing the European legislation on fertilizers, and in particular of Annex XIII of the said Decree.

It should be noted that with EU Reg. No. 2164 of 17 December 2019, some changes have been made to Annex I of the EC Reg. 889/2008, with the introduction of some new products in the list which, at the date of this revision of the CCPB Organic Production Standards, were not still been included in national legislation. In particular, these are: Mollusk shells; Egg shells; Humic and fulvic acids; Biochar (produced by pyrolysis obtained from a wide range of organic materials of plant origin and used as a soil conditioner).

#### INTRODUCTION (ex DM January 17, 2017)

1. In compliance with the provisions of Reg. (CE) 834/07 to the art. 4 letter b) and to the art. 16 point 2 letter d), the use of fertilizers listed in this annex should be limited to cases where specific nutritional needs of the crops exist and no agronomic practices or sufficient natural resources within the crop systems are available as an alternative to their use.
2. In compliance with the provisions of annex 8, point 9 of this Legislative Decree (NDR: DLGS No. 75 of 29 April 2010), all fertilizers permitted in organic farming must show the list of raw materials used for the fertilizer production and, where appropriate, additional requirements in column 4 of this Table.
3. In compliance with the general and technical principles dictated by the European regulations for organic production, the use of fertilizers based on micro-nutrients is not allowed as per reg. (EC) 2003/2003 if produced from salts containing primary elements of fertilization such as nitrogen and phosphorus. It follows the obligation of labeling the salt from which the declared microele derives.

#### 1) EC FERTILIZERS (with reference to the Annex I of EC Reg. n. 2003/2003)

Phosphate fertilizers (with reference to chapter A.2 of Annex I of EC Reg. n. 2003/2003)

	Denomination of the kind as per EC Reg. n. 2003/2003	Denomination of the product as per EC Reg. n. 889/2008	Additional requirements for use in organic agriculture complying with EC Reg. n. 889/2008 and complying with national legislation	Conditions for use complying with EC Reg. n. 889/2008 and requirements of other certification schemes (USDA-NOP; COR)
1	2	3	4	5
1.	Basic slag: - Thomas phosphates - Thomas slags	Basic slag		<b>COR:</b> not allowed

6.	Aluminium-calcium phosphate	Aluminium-calcium phosphate	Cadmium content less than or equal to 90 mg/kg of P <sub>2</sub> O <sub>5</sub>	<b>Reg. CE 889/2008:</b> Use limited to basic soils (pH > 7.5) <b>COR:</b> not allowed
7.	Soft ground rock phosphate	Soft ground rock phosphate	Cadmium content less than or equal to 90 mg/kg of P <sub>2</sub> O <sub>5</sub>	<b>COR:</b> allowed as rock phosphate not enriched nor processed with synthetic chemicals. Cadmium content less than or equal to 90 mg/kg of P <sub>2</sub> O <sub>5</sub>

## Potassium fertilizers (with reference to chapter A.3 of Annex I of EC Reg. n. 2003/2003)

	Denomination of the kind as per EC Reg. n. 2003/2003	Denomination of the product as per EC Reg. n. 889/2008	Additional requirements for use in organic agriculture complying with EC Reg. n. 889/2008 and complying with national legislation	Conditions for use complying with EC Reg. n. 889/2008 and requirements of other certification schemes (USDA-NOP; COR)
1	2	3	4	5
1.	Crude potassium salt	Crude potassium salt or kainit		<b>COR:</b> shall not cause buildup of salts in soil over repeated applications.
5.	Potassium sulphate	Potassium sulphate, possibly containing magnesium salt	Product obtained from crude potassium salt by a physical extraction process and which can also contain magnesium salt	<b>COR:</b> only from Langbeinite or natural sources
6.	Potassium sulphate containing magnesium salt	Potassium sulphate, possibly containing magnesium salt	Product obtained from crude potassium salt by a physical extraction process and which can also contain magnesium salt	<b>COR:</b> also called Langbeinite
7.	Kieserite with potassium sulphate	Magnesium sulphate (Kieserite) Potassium sulphate, possibly containing magnesium salt	Product obtained from crude potassium salt by a physical extraction process and which can also contain magnesium salt Only of natural origin	<b>USDA-NOP e COR:</b> magnesium sulphate allowed with a documented soil deficiency ( <b>COR:</b> extracted as epsom salt or kieserite.)

## PK fertilizers (with reference to chapter B.4 of Annex I of EC Reg. n. 2003/2003)

	Denomination of the kind as per EC Reg. n. 2003/2003	Denomination of the product as per EC Reg. n. 889/2008	Additional requirements for use in organic agriculture complying with EC Reg. n. 889/2008 and complying with national legislation	Conditions for use complying with EC Reg. n. 889/2008 and requirements of other certification schemes (USDA-NOP; COR)
1	2	3	4	5
1.	PK fertilizer		Product obtained only by PK fertilizers "admitted in organic agriculture"	<b>EC Reg. 889/2008:</b> report the conditions of use and additional requirements for

				fertilizers that compose it <b>Other certification schemes:</b> are applied the conditions required for each single component
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## Mineral fertilizers bringing secondary nutrition elements (with reference to chapter D of Annex I of EC Reg. n. 2003/2003)

	Denomination of the kind as per EC Reg. n. 2003/2003	Denomination of the product as per EC Reg. n. 889/2008	Additional requirements for use in organic agriculture complying with EC Reg. n. 889/2008 and complying with national legislation	Conditions for use complying with EC Reg. n. 889/2008 and requirements of other certification schemes (USDA-NOP; COR)
1	2	3	4	5
1.	Calcium sulphate	Calcium sulphate (gypsum)	Only of natural origin	<b>COR:</b> mined source; for correcting calcium and sulphur deficiencies and for amending soil salinity problems documented by soil and plant tissue testing.
2.	Calcium chloride solution	Calcium chloride solution		<b>Reg. CE 889/2008:</b> foliar treatment of apple trees, after identification of deficit of calcium <b>COR:</b> Natural sources only. May be used to adjust nutrient deficiencies and physiological disorders. Shall not cause buildup of salts in soil over repeated applications.
3.	Elemental sulphur	Elemental sulphur		<b>COR:</b> sulphur may be used as a soil amendment where more buffered sources of sulphur are not appropriate, and as a foliar application. Natural substances or those derived from natural substances without the addition of chemically synthesized substances or chemical treatment.
4.	Kieserite	Magnesium sulphate (Kieserite)	Only of natural origin	<b>USDA-NOP e COR:</b> magnesium sulphate allowed with a documented soil deficiency
5	Magnesium sulphate	Magnesium sulphate (Kieserite)	Only of natural origin	<b>USDA-NOP e COR:</b> magnesium sulphate allowed with a documented soil deficiency

## Mineral fertilizers bringing microelements (with reference to chapter E of Annex I of EC Reg. n. 2003/2003)

All fertilizers based on the micro-elements included in Amendment I, letter E, of EC Reg. n. 2003/2003.

Complexing agents:

- hydrolysates of animal proteins (the fertilizer is not applicable to edible parts of the crop)
- plant extract containing tannins only if of natural origin

**COR:** include micro-nutrients from natural sources that are non chelates or chelates from the list of allowed substances. To use when soil and plant shortages are documented by tests of soil and plants.

## 2) NAZIONAL FERTILIZERS (with reference to chapter 5 of Annex I of Dlgs. 29/4/2010, n. 75)

Nitrogen organic fertilizers (with reference to chapter 5.1 of Annex I of Dlgs. 29/4/2010, n. 75)

	Denomination of the kind as per the Decree	Denomination of the product as per EC Reg. n. 889/2008	Additional requirements for use in organic agriculture complying with EC Reg. n. 889/2008 and complying with national legislation	Conditions for use complying with EC Reg. n. 889/2008 and requirements of other certification schemes (USDA-NOP; COR)
1	2	3	4	5
1.	Feathers	Feathers		<b>COR:</b> allowed as feathers meal
2.	Roasted hoofs and horns	Horn powder Hoof powder		<b>COR:</b> allowed as animal by-products as raw materials for composting feedstocks
3.	Natural hoofs and horns	Horn powder Hoof powder		<b>COR:</b> allowed as animal by-products as raw materials for composting feedstocks
4.	Fur and hair	Fur and hair	In the presence of leather: maximum concentration in mg/kg of dry matter of chromium (VI): not detectable	<b>COR:</b> allowed as animal by-products as raw materials for composting feedstocks
7.	Fur and hair	Fur	Maximum concentration in mg/kg of dry matter of chromium (VI): not detectable	<b>COR:</b> not allowed
9.	Dry blood	Blood meal		<b>COR:</b> allowed only if sterilized
10.	Meat meal	Meat meal		<b>COR:</b> allowed as animal by-products as raw materials for composting feedstocks
11.	Cakes	Products and by-products of plant origin for fertilizers		<b>COR:</b> allowed as plant by-products as raw materials for composting feedstocks

12.	Dried stillage	Stillage and stillage extract	Ammonium stillage excluded	<b>COR:</b> allowed as plant by-products as raw materials for composting feedstocks
13.	Dried wine-making stillage	Stillage and stillage extract	Ammonium stillage excluded	<b>COR:</b> allowed as plant by-products as raw materials for composting feedstocks
14.	Wool waste	Wool		<b>COR:</b> allowed as animal by-products as raw materials for composting feedstocks
15.	Mixture of nitrogenous compost		Product obtained only by nitrogen organic fertilizers "admitted in organic agriculture"	<b>Reg. CE 889/2008:</b> are applied the condition for use of each single component <b>Other certification schemes:</b> are applied the conditions required for each single component
16.	Hydrolyzed animal epithelium	Meat meal and/or Fur Hydrolyzed protein	In the presence of leather: maximum in mg/kg of dry matter of chromium (VI): not detectable	<b>EC Reg. 889/2008:</b> not applicable to edible parts of the crop <b>COR:</b> allowed as animal by-products as raw materials for composting feedstocks
17.	Dried farmyard manure	Dried farmyard manure and dehydrated poultry manure	Factory farming origin forbidden	
18.	Hydrolyzed leathers and hides	Fur Hydrolyzed protein	Maximum concentration in mg/kg of dry matter of chromium (VI): not detectable	<b>EC Reg. 889/2008:</b> not applicable to edible parts of the crop <b>COR:</b> not allowed
19.	Nitrogen organic fertilizers of plant and animal origin	Wool, Stillage and stillage extract, organic products and by-products of plant origin for fertilizers	Ammonium stillage excluded	<b>COR:</b> allowed as animal and plant by-products as raw materials for composting feedstocks
20.	Solid extract from seaweeds	Seaweeds and seaweeds product	As far as directly obtained by: i) physical processes including dehydration, freezing and grinding ii) extraction with water or aqueous acid and/or alkaline solution iii) fermentation	<b>COR:</b> aquatic plant products are prohibited if they contain other synthetic preservatives, such as formaldehyde, or are fortified with other prohibited plant nutrients.
21.	Hydrolyzed gelatine for farm use	Fur Hydrolyzed protein	Maximum concentration in mg/kg of dry matter of chromium (VI): not detectable	<b>EC Reg. 889/2008:</b> not applicable to edible parts of the crop <b>COR:</b> allowed as animal by-products as raw materials for composting feedstocks
22.	Amino acids and peptides	Meat meal Hydrolyzed protein		<b>EC Reg. 889/2008:</b> not applicable to edible parts of the crop <b>COR:</b> allowed as animal by-products as raw materials for composting feedstocks



## Nitrogen organic fluid fertilizers (with reference to chapter 5.1.1 of Annex I of Dlgs. 29/4/2010, n. 75)

1	2	3	4	5
	Denomination of the kind as per the Decree	Denomination of the product as per EC Reg. n. 889/2008	Additional requirements for use in organic agriculture complying with EC Reg. n. 889/2008 and complying with national legislation	Conditions for use complying with EC Reg. n. 889/2008 and requirements of other certification schemes (USDA-NOP; COR)
1.	Fluid stillage	Stillage and stillage extract	Ammonium stillage excluded	<b>COR:</b> allowed as plant by-products as raw materials for composting feedstocks
2.	Fluid wine-making stillage	Stillage and stillage extract	Ammonium stillage excluded	<b>COR:</b> allowed as plant by-products as raw materials for composting feedstocks
3.	Fluid agri-food stillage of fruit and cereals	Stillage and stillage extract	Ammonium stillage excluded	<b>COR:</b> allowed as plant by-products as raw materials for composting feedstocks
4.	Fluid suspension of meat meal	Meat meal and/or fur Hydrolyzed protein	If used furs: maximum concentration in mg/Kg of dry matter of chromium(VI): not detectable	<b>EC Reg. 889/2008:</b> not applicable to edible parts of the crop <b>COR:</b> allowed as animal by-products as raw materials for composting feedstocks
5.	Fluid blood	Blood meal		<b>COR:</b> allowed only if sterilized
6.	Fluid hydrolyzed animal epithelium	Meat meal and/or fur Hydrolyzed protein	If used furs: maximum concentration in mg/Kg of dry matter of chromium(VI): not detectable	<b>EC Reg. 889/2008:</b> not applicable to edible parts of the crop <b>COR:</b> allowed as animal by-products as raw materials for composting feedstocks
7.	Fluid extract of yeast and brown algae	Products and by-products of plant origin for fertilizers Seaweeds and seaweeds product	As far as directly obtained by: i) physical processes including dehydration, freezing and grinding ii) extraction with water or aqueous acid and/or alkaline solution iii) fermentation	<b>COR:</b> allowed as plant by-products as raw materials for composting feedstocks
8.	Mixture of fluid nitrogenous organic fertilizers		Product obtained only by PK fertilizers "admitted in organic agriculture"	<b>EC Reg. 889/2008:</b> report the conditions of use and additional requirements for fertilizers that compose it <b>Other certification schemes:</b> are applied the conditions required for each single component
9.	Amino acids and peptides	Meat meal Hydrolyzed protein		<b>EC Reg. 889/2008:</b> not applicable to edible parts of the crop <b>COR:</b> allowed as animal by-products as raw materials for composting feedstocks

## NP organic fertilizers (with reference to chapter 5.2 of Annex I of Dlgs. 29/4/2010, n. 75)

1	2	3	4	5
1.	Guano	Guano		<b>COR:</b> shall be decomposed, dried deposits from wild bats or birds. Domesticated fowl excrement is considered <i>manure</i> , not guano.
2.	Fish meal	Fish meal		<b>COR:</b> natural substances or those derived from natural substances, without the addition of ethoxyquin or other chemically synthesized substances or chemical treatment.
3.	Bone meal	Bone meal or degelatinized bone meal		<b>COR:</b> permitted only if guaranteed free of specified risk materials including the skull, brain, trigeminal ganglia (nerves attached to the brain), eyes, tonsils, spinal cord and dorsal root ganglia (nerves attached to the spinal cord) of cattle aged 30 months or older; and the distal ileum (portion of the small intestine) of cattle of all ages.
4.	Degelatinized bone meal	Bone meal or degelatinized bone meal		<b>COR:</b> as above point n. 3
5.	Bone meal or degelatinized bone meal	Bone meal or degelatinized bone meal		<b>COR:</b> as above point n. 3
7.	Dehydrated poultry manure	Dried farmyard manure and dehydrated poultry manure	Factory farming origin forbidden	
8.	Mixture of NP organic fertilizers		Product obtained only by NP or NP+N organic fertilizers "admitted in organic agriculture"  Report the conditions of use and the additional requirements for the fertilizers that compose it	<b>EC Reg. 889/2008:</b> report the conditions of use and additional requirements for fertilizers that compose it  <b>Other certification schemes:</b> are applied the conditions required for each single component
9.	Hydrolyzed slaughter residues	Meat meal Hydrolyzed protein		<b>EC Reg. 889/2008:</b> not applicable to edible parts of the crop <b>COR:</b> allowed as animal by-products as raw materials for composting feedstocks

10.	Dried pig manure	Dried farmyard manure and dehydrated poultry manure	Factory farming origin forbidden	
11.	NP organic fertilizer of animal and vegetable origin	Manure Dried manure and dehydrated poultry manure, composted animal dejecta, including fowl-dung and manure Stillage and stillage extract Products and by-products of plant origin for fertilizers	Manure, poultry manure and livestock flow: factory farming origin forbidden Ammonium stillage excluded	
13.	Dried vegetable digestate	Composted or fermented mixture of vegetable matter	Product obtained from mixtures of vegetable matter, which have been submitted to composting or to anaerobic fermentation for biogas production	
14.	Solid separated from dried digestate of bovine and porcine mixed with ash from combustion of virgin wood biomass	Manure Biogas digestate containing animal by-products co-digested with material of plant or animal origin as listed in this Annex Sawdust and wood chips Wood ash	Manure: factory farming origin forbidden Ash from wood not treated after felling	

#### Organic-mineral fertilizers (with reference to chapter 6 of Annex I of Dlgs. 29/4/2010, n. 75)

Organic-mineral fertilizers produced by reaction or mixing of one or more organic fertilizers and/or one or more organic matrices with one or more mineral fertilizers allowed in organic farming are exclusively allowed.

Organic-mineral fertilizers should have the same additional requisites as each fertilizer that it is composed of (this requisite also applies to the **other certification schemes**).

### 3) SOIL CONDITIONERS (with reference to Annex 2 of Dlgs. 29/4/2010, n. 75)

	Denomination of the kind as per the Decree	Denomination of the product as per EC Reg. n. 889/2008	Additional requirements for use in organic agriculture complying with EC Reg. n. 889/2008 and complying with national legislation	Conditions for use complying with EC Reg. n. 889/2008 and requirements of other certification schemes (USDA-NOP; COR)
1	2	3	4	5
1.	Manure	Manure	Factory farming origin forbidden	<b>COR:</b> see conditions in § 5.5. CAN

				32.310
3.	Non-composted, simple vegetable soil conditioner	Products and by-products of plant origin for fertilizers Sawdust and wood chips	Wood not chemically treated after felling	<b>COR:</b> allowed as plant by-products as raw materials for composting feedstocks and in the chapter plants and plants by-products
4.	Green composted soil conditioner	Mixed composted and fermented vegetable matter Products and by-products of plant origin for fertilizers Sawdust and wood chips Composted bark	Product obtained from mixtures of vegetable matter, which have been submitted to composting or to anaerobic fermentation for biogas production Wood not chemically treated after felling	<b>COR:</b> allowed as plant by-products as raw materials for composting feedstocks and in the chapter plants and plants by-products
5.	Mixed composted soil conditioner	Composted or fermented mixture of household waste Mixed composted and fermented vegetable matter Manure Composted animal excrements, including poultry manure and composted farmyard manure included Liquid animal excrements Composted or fermented household waste Dejects of worms (Vermicompost) and insects Dairy products Products and by-products of plant origin for fertilizers Sawdust and wood chips Composted bark	Manure, poultry manure and livestock flow: factory farming origin forbidden Waste only when produced in a closed and monitored collection system, accepted by the Member State. Maximum limits are fixed in mg/Kg of dry material: cadmium 0.7, copper 70, nickel 25, lead 45, zinc 200, mercury 0.4, chromium (total) 70, chromium (VI) not detectable	<b>COR:</b> allowed as animal and plant by-products as raw materials for composting feedstocks and in the chapter plants and plants by-products
6.	Peat composted soil conditioner	Peat Composted or fermented mixture of household waste Manure Composted animal excrements, including	Product obtained only from peat and green and/or mixed soil conditioner "admitted in organic agriculture" Manure, poultry manure and livestock flow: factory farming origin forbidden	<b>EC Reg. 889/2008:</b> report the conditions of use and additional requirements for fertilizers that compose it <b>Reg. CE 889/2008:</b> use limited to horticulture (market gardening, floriculture, arboriculture, nursery)

		<p>poultry manure and composted farmyard manure included</p> <p>Liquid animal excrements</p> <p>Composted or fermented household waste</p> <p>Mixed composted and fermented vegetable matter</p> <p>Dejects of worms (Vermicompost) and insects</p> <p>Dairy products</p> <p>Products and by-products of plant origin for fertilizers</p> <p>Sawdust and wood chips</p> <p>Composted bark</p>	The use of sludge is not permitted	<b>COR:</b> allowed as animal and plant by-products as raw materials for composting feedstocks and in the chapter plants and plants by-products
7.	Acid peat	Peat		<b>Reg. CE 889/2008:</b> use limited to horticulture (market gardening, floriculture, arboriculture, nursery)
8.	Neutral peat	Peat		<b>Reg. CE 889/2008:</b> use limited to horticulture (market gardening, floriculture, arboriculture, nursery)
9.	Humificated peat	Peat		<b>Reg. CE 889/2008:</b> use limited to horticulture (market gardening, floriculture, arboriculture, nursery)
11.	Vermicompost from manure	<p>Dejects of worms (Vermicompost) and insects</p> <p>Manure</p> <p>Dried farmyard manure and dehydrated poultry manure</p> <p>Composted animal excrements, including poultry manure and composted farmyard manure included</p>	Manure, poultry manure and livestock flow: factory farming origin forbidden	<b>COR:</b> worm castings (also called vermicompost, worm compost, vermicast, worm humus or worm manure) are the end product of the breakdown of organic matter and compounds by some earthworm species. Feedstocks for these earthworms shall meet the criteria in <i>Composting feedstocks</i> . The operator shall be able to demonstrate that worm castings produced on the farm and obtained from off-farm sources meet the limits for acceptable levels (MPN/g total solids) of human pathogens specified in the Canadian Council of Ministers of the Environment publication <i>Guidelines for Compost Quality</i> OR that best practices

				known to eliminate human pathogens during vermicomposting have been used.
14.	Zeolites	Stone meal	Only if they are of natural origin and neither treated nor chemically enriched	

#### 4) CORRECTIV AGENTS (with reference to Annex 3 of Dlgs. 29/4/2010, n. 75)

Calcium and magnesium corrective agents (with reference to chapter 2.1 of Annex 3 of Dlgs. 29/4/2010, n. 75)

	Denomination of the kind as per the Decree	Denomination of the product as per EC Reg. n. 889/2008	Additional requirements for use in organic agriculture complying with EC Reg. n. 889/2008 and complying with national legislation	Conditions for use complying with EC Reg. n. 889/2008 and requirements of other certification schemes (USDA-NOP; COR)
1	2	3	4	5
1.	Calcareous corrective agent	Calcium carbonate origin (chalk, marl, ground limestone, Breton ameliorant, maerl, phosphate chalk)	Only of natural origin	<b>COR:</b> Magnesium carbonate and calcium carbonate. May cause buildup of magnesium. Use with caution. Shall be from a natural source. Oyster shell flour, limestone, dolomite (not slaked), aragonite, eggshell meal, lime from sugar processing and mined calcium carbonate are acceptable. Calcium products that have been used in controlled atmosphere storage are prohibited.
2.	Marl	Calcium carbonate origin (chalk, marl, ground limestone, Breton ameliorant, maerl, phosphate chalk)	Only of natural origin	<b>COR:</b> as above point n. 1
3.	Magnesium limestone corrective agent	Magnesium and calcium carbonate (e.g. magnesian chalk, ground magnesium, limestone)	Only of natural origin	<b>COR:</b> as above point n. 1
4.	Dolomite	Magnesium and calcium carbonate (e.g. magnesian chalk, ground magnesium, limestone)	Only of natural origin	<b>COR:</b> as above point n. 1
11.	Defecation lime	Industrial lime from sugar production.	By-product of sugar production from sugar beet	<b>USDA-NOP:</b> not allowed <b>COR:</b> as above point n. 1
12.	Gypsum for agricultural use	Calcium sulphate (gypsum)	Only of natural origin	<b>COR:</b> mined source; for correcting calcium and sulphur deficiencies and for amending soil salinity problems documented by soil and plant tissue

				testing.
13.	Anhydrite	Calcium sulphate (gypsum)	Only of natural origin	<b>COR:</b> as above point n. 1
16.	Calcium carbonate suspension	Calcium carbonate origin (chalk, marl, ground limestone, Breton ameliorant, maerl, phosphate chalk)	Only of natural origin	<b>COR:</b> as above point n. 1
17.	Magnesium sulphate for agricultural use	Magnesium sulphate (Kieserite)	Only of natural origin	<b>USDA-NOP e COR:</b> magnesium sulphate allowed with a documented soil deficiency

Different corrective agents (with reference to chapter 2.2 of Annex 3 of Dlgs. 29/4/2010, n. 75)

	Denomination of the kind as per the Decree	Denomination of the product as per EC Reg. n. 889/2008	Additional requirements for use in organic agriculture complying with EC Reg. n. 889/2008 and complying with national legislation	Conditions for use complying with EC Reg. n. 889/2008 and requirements of other certification schemes (USDA-NOP; COR)
1	2	3	4	5
2.	Calcium, sulphur and magnesium corrective agent	Magnesium sulphate (Kieserite) Calcium carbonate origin (chalk, marl, ground limestone, Breton ameliorant, maerl, phosphate chalk) Magnesium and calcium carbonate (e.g. magnesian chalk, ground magnesium, limestone)	Only of natural origin	<b>USDA-NOP e COR:</b> magnesium sulphate allowed with a documented soil deficiency <b>COR:</b> as above (previous table) point n. 1
3.	Sulphur for agricultural use	Elemental sulphur	Only if obtained with sulphur or soil conditioners and/or clays “admitted in organic agriculture”	<b>COR:</b> sulphur may be used as a soil amendment where more buffered sources of sulphur are not appropriate, and as a foliar application. Natural substances or those derived from natural substances without the addition of chemically synthesized substances or chemical treatment.
4.	Sulphur suspension in water	Elemental sulphur		<b>COR:</b> as above point n. 3
6.	solid extract of chestnut tannins	Sawdust and wood chips Products and by-products of plant origin for fertilizers	Wood not chemically treated after felling	
7.	liquid extract of chestnut tannins	Sawdust and wood chips Products and by-products of plant origin	Wood not chemically treated after felling	

		for fertilizers		
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#### 4) CULTIVATION SUBSTRATES (with reference to Annex 4 of Dlgs. 29/4/2010, n. 75)

Cultivation substrates (with reference to chapter 2 of Annex 4 of Dlgs. 29/4/2010, n. 75)

	Denomination of the kind as per the Decree	Denomination of the product as per EC Reg. n. 889/2008	Additional requirements for use in organic agriculture complying with EC Reg. n. 889/2008 and complying with national legislation	Conditions for use complying with EC Reg. n. 889/2008 and requirements of other certification schemes (USDA-NOP; COR)
1	2	3	4	5
1.	Basic cultivation substrate	<p>Mixed composted and fermented vegetable matter</p> <p>Products and by-products of plant origin for fertilizers</p> <p>Sawdust and wood chips</p> <p>Composted bark</p> <p>Peat</p> <p>Manure</p> <p>Leonardite</p> <p>Stone meal and clays</p>	<p>Product obtained only from fertilizers, soil improvers, corrective and products with specific action "Allowed in organic farming"</p> <p>Among the matrices provided for in annex 4 the following names are not allowed: artificial manure, lignite, rock wool and polyurethane foams.</p> <p>Zeolites only if they are of natural origin and neither treated nor chemically enriched</p>	<p><b>Reg. CE 889/2008:</b> use limited to horticulture (market gardening, floriculture, arboriculture, nursery)</p> <p><b>Reg. CE 889/2008:</b> report the conditions of use and additional requirements for each of the components for amendments, corrective, fertilizers and products with a specific action</p>
2.	Mixed cultivation substrate	<p>Mixed composted and fermented vegetable matter</p> <p>Composted or fermented mixture of household waste</p> <p>Composted animal excrements, including poultry manure and composted farmyard manure included</p> <p>Liquid animal excrements</p> <p>Products and by-products of plant origin for fertilizers</p> <p>Sawdust and wood chips</p> <p>Composted bark</p> <p>Peat</p>	<p>Product obtained only from fertilizers, soil improvers, corrective and products with specific action "Allowed in organic farming"</p> <p>Among the matrices provided for in annex 4 the following names are not allowed: artificial manure, lignite, rock wool and polyurethane foams.</p> <p>Zeolites only if they are of natural origin and neither treated nor chemically enriched</p> <p>The use of sludge is not permitted.</p>	<p><b>Reg. CE 889/2008:</b> use limited to horticulture (market gardening, floriculture, arboriculture, nursery)</p> <p><b>Reg. CE 889/2008:</b> report the conditions of use and additional requirements for each of the components for amendments, corrective, fertilizers and products with a specific action</p>



	Denomination of the kind as per the Decree	Denomination of the product as per EC Reg. n. 889/2008	Additional requirements for use in organic agriculture complying with EC Reg. n. 889/2008 and complying with national legislation	Conditions for use complying with EC Reg. n. 889/2008 and requirements of other certification schemes (USDA-NOP; COR)
1	2	3	4	5
		Manure Leonardite Stone meal and clays		

### 5) ORGANIC MATRICES ASSIGNED TO THE PRODUCTION OF ORGANIC-MINERAL FERTILIZERS (with reference to Annex 5 of Dlgs. 29/4/2010, n. 75)

Organic matrices (with reference to chapter 3 of Annex 5 of Dlgs. 29/4/2010, n. 75)

	Denomination of the kind as per the Decree	Denomination of the product as per EC Reg. n. 889/2008	Additional requirements for use in organic agriculture complying with EC Reg. n. 889/2008 and complying with national legislation	Conditions for use complying with EC Reg. n. 889/2008 and requirements of other certification schemes (USDA-NOP; COR)
1	2	3	4	5
1.	Acid peat	Peat		<b>Reg. CE 889/2008:</b> use limited to orticulture (market gardening, floriculture, arboriculture, nursery)
2.	Neutral peat	Peat		<b>Reg. CE 889/2008:</b> use limited to orticulture (market gardening, floriculture, arboriculture, nursery)
3.	Humificated peat	Peat		<b>Reg. CE 889/2008:</b> use limited to orticulture (market gardening, floriculture, arboriculture, nursery)
5.	Non-composted, simple vegetable soil conditioner	Products and by-products of plant origin for fertilizers Sawdust and wood chips	Wood not chemically treated after felling	<b>COR:</b> allowed as plant by-products as raw materials for composting feedstocks and in the chapter plants and plants by-products
6.	Green composted soil conditioner	Mixed composted and fermented vegetable matter Products and by-products of plant origin for fertilizers Sawdust and wood chips	Product obtained from mixtures of vegetable matter, which have been submitted to composting or to anaerobic fermentation for biogas production Wood not chemically treated after felling	<b>COR:</b> allowed as plant by-products as raw materials for composting feedstocks and in the chapter plants and plants by-products

		Composted bark		
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## 6) PRODUCTS FOR SPECIFIC PURPOSES (with reference to Annex 6 of Dlgs. 29/4/2010, n. 75)

### Coformulants (with reference to chapter 2.3 of Annex 6 of Dlgs. 29/4/2010, n. 75)

	Denomination of the kind as per the Decree	Denomination of the product as per EC Reg. n. 889/2008	Additional requirements for use in organic agriculture complying with EC Reg. n. 889/2008 and complying with national legislation	Conditions for use complying with EC Reg. n. 889/2008 and requirements of other certification schemes (USDA-NOP; COR)
1	2	3	4	5
6.	High molecular weight protein hydrolyzate	Fur Hydrolyzed protein	Maximum concentration in mg/Kg of dry matter of chromium(VI): not detectable	<b>COR:</b> allowed as animal by-products as raw materials for composting

### Products for the soil (with reference to chapter 3 of Annex 6 of Dlgs. 29/4/2010, n. 75)

	Denomination of the kind as per the Decree	Denomination of the product as per EC Reg. n. 889/2008	Additional requirements for use in organic agriculture complying with EC Reg. n. 889/2008 and complying with national legislation	Conditions for use complying with EC Reg. n. 889/2008 and requirements of other certification schemes (USDA-NOP; COR)
1	2	3	4	5
6.	Inoculate of mycorrhizal fungi	Products authorized by Art. 3 point 4 (use of appropriate preparations based on microorganisms to improve the general conditions of the soil or availability of nutritive elements in the soils or crops is allowed)		<b>COR:</b> allowable microbial products include rhizobium bacteria, mycorrhizal fungi, azolla, yeast and other microorganisms on compost, plants, seeds, soils and other components of the organic operation.
8.	Humic extract obtained from olive vegetation water	Products and by-products of plant origin for fertilizers		<b>COR:</b> allowed as plant by-products as raw materials for composting feedstocks and in the chapter plants and plants by-products

### Products for plants - Biostimulants (with reference to chapter 4.1 of Annex 6 of Dlgs. 29/4/2010, n. 75)

	Denomination of the kind as per the Decree	Denomination of the product as per EC Reg. n. 889/2008	Additional requirements for use in organic agriculture complying with EC Reg. n. 889/2008 and complying with national legislation	Conditions for use complying with EC Reg. n. 889/2008 and requirements of other certification schemes (USDA-NOP; COR)

1	2	3	4	5
1.	Hydrolyzed animal soil conditioner	Meat meal Hydrolyzed protein		<b>EC Reg. 889/2008:</b> not applicable to edible parts of the crop
1.	Proteic hydrolyzed of alpha-alpha	Products and by-products of plant origin for fertilizers		<b>COR:</b> allowed as plant by-products as raw materials for composting feedstocks and in the chapter plants and plants by-products
2.	Hydrolyzed animal epithelium (solid or fluid)	Meat meal and/or fur Hydrolyzed protein	If used furs: maximum concentration in mg/Kg of dry matter of chromium(VI): not detectable	<b>EC Reg. 889/2008:</b> not applicable to edible parts of the crop <b>COR:</b> allowed as animal by-products as raw materials for composting feedstocks
3.	Liquid extract of alpha-alpha, seaweeds and molasses	Products and by-products of plant origin for fertilizers Seaweeds and seaweeds product Stillage and stillage extract	As far as directly obtained by: i) physical processes including dehydration, freezing and grinding ii) extraction with water or aqueous acid and/or alkaline solution iii) fermentation Ammonium stillage excluded	<b>COR:</b> allowed as plant by-products as raw materials for composting feedstocks and in the chapter plants and plants by-products
4.	Solid extract of alpha-alpha, seaweeds and molasses	Products and by-products of plant origin for fertilizers Seaweeds and seaweeds product Stillage and stillage extract	As far as directly obtained by: i) physical processes including dehydration, freezing and grinding ii) extraction with water or aqueous acid and/or alkaline solution iii) fermentation Ammonium stillage excluded	<b>COR:</b> allowed as plant by-products as raw materials for composting feedstocks and in the chapter plants and plants by-products
5.	Sea algae extract from the "Fucales" family	Seaweeds and seaweed products	As far as directly obtained by: (i) physical processes including dehydration, freezing and grinding (ii) extraction with water or aqueous acid and/or alkaline solution (iii) fermentation	<b>COR:</b> allowed as plant by-products as raw materials for composting feedstocks and in the chapter plants and plants by-products
6.	Inoculate of mycorrhizal fungi	Products authorized by Art. 3 point 4 (use of appropriate preparations based on microorganisms to improve the general conditions of the soil or availability of nutritive elements in the soils or crops is		<b>COR:</b> allowable microbial products include rhizobium bacteria, mycorrhizal fungi, azolla, yeast and other microorganisms on compost, plants, seeds, soils and other components of the

		allowed)		organic operation.
7.	Enzymatic hydrolyzate of fabaceae	Products and by-products of plant origin for fertilisers		<b>COR:</b> allowed as plant by-products as raw materials for composting feedstocks and in the chapter plants and plants by-products
8.	a) algae cream filtrate b) solution of algae cream filtrate	Seaweeds and seaweed products	As far as directly obtained by: (i) physical processes including dehydration, freezing and grinding (ii) extraction with water or aqueous acid and/or alkaline solution (iii) fermentation	<b>COR:</b> allowed as plant by-products as raw materials for composting feedstocks and in the chapter plants and plants by-products
10.	Nitrogenous fluid extract based on seaweed <i>Macrocystis integrifolia</i>	Seaweeds and seaweed products	As far as directly obtained by: (i) physical processes including dehydration, freezing and grinding (ii) extraction with water or aqueous acid and/or alkaline solution (iii) fermentation	<b>COR:</b> allowed as plant by-products as raw materials for composting feedstocks and in the chapter plants and plants by-products

NOTE: Table n. 2 of Annex XIII of Dlgs. 29/4/2010, n. 75, amended with DM of 26/05/2015 (GU n. 175 of 30/07/2015).

The use of livestock refluents is allowed in compliance with national and/or regional laws regarding the use of livestock refluents and the protection of water from nitrate pollution.

Use of animal excrement and livestock effluents from industrial livestock raising is prohibited (NDR: see definition below).

The total amount of farm effluent used on the holding may not exceed 170 kg of nitrogen per year / hectare of utilized agricultural area. This limit applies only to the use of fertilizers produced from animal effluents.

For the application of the above, the provisions of art. 3 point 3 of Reg. (CE) 889/08: "Companies engaged in organic production can stipulate written cooperation agreements for the use of excess effluents from organic production only with other companies and companies that comply with production standards biological. The maximum limit referred to in paragraph 2 (170 kg of nitrogen per year / hectare of UAA) shall be calculated on the basis of all the biological production units involved in the aforementioned cooperation "

The total amount of farm effluent used on the holding may not exceed 170 kg of nitrogen per year / hectare of utilized agricultural area. This limit applies only to the use of fertilizers produced from animal effluents.

For the application of the above, the provisions of art. 3 point 3 of Reg. (CE) 889/08: "Companies engaged in organic production can stipulate written cooperation agreements for the use of excess effluents from organic production only with other companies and companies that comply with production standards biological. The maximum limit referred to in paragraph 2 (170 kg of nitrogen per year / hectare of UAA) shall be calculated on the basis of all the biological production units involved in the aforementioned cooperation."

Use of amurca and residue from olive-mills is allowed in compliance with Law no. 574 of 11/11/1996 "New law on agronomic use of amurca and residue from olive-mills" Official Gazzette of the Republic of Italy no. 265 (general series) 12/11/1996, pages 4-6 and to the subsequent Decree of the Ministry of Agricultural, Food and Forestry Policies of July 2005 laying down rules on "General technical criteria and standards for the regional regulation of agronomic use of vegetation waters and discharges from oil mills, as referred to in Article 38 of the Legislative Decree 11 May 1999, n. 152".

For " industrial livestock raising", definition relevant for the following products consisting of or containing only materials listed below:

- manure;
- dried manure and poultry manure;
- composted manure including poultry manure and composted manure;
- liquid manure;

it is intended a breeding farms where apply at least one the following conditions:

- a)-the animals are kept in the absence of natural light or artificial lighting conditions controlled for the duration of their breeding cycle;
- b)-the animals are housed or permanently bound exclusively on gridded pavement, in any case during the duration of their breeding cycle do not have a resting area with vegetable litter.

Products referred above may be used in organic farming only if accompanied by an appropriate statement from the supplier, stating that the production of the same did not occur in herds where the above conditions a) or b) are verified.

#### **USDA-NOP: NOTE FOR COMPOST OF ANIMAL AND VEGETABLE ORIGIN:**

Compost of animal or vegetable origin must be produced by techniques that involve an initial carbon/nitrogen ratio (C/N) between 25:1 and 40:1 and reaching initial temperatures between 55°C and 77°C.

In techniques that involve the use of aerated compost heaps or in containers, the range of temperature variation must be maintained for at least three days; for composting techniques in andana the temperature range must be maintained for at least 15 days during which the compost must be turned over at least five times

## ANNEX II

## PESTICIDES – PLANT PROTECTION PRODUCTS REFERRED TO IN ART. 5, PAR. 1 (EC REG. 889/2008)

All the substances listed in this Annex have to comply at least with the conditions for use as specified in the Annex to Commission Implementing Regulation (EU) No 540/2011 (1). More restrictive conditions for use for organic production are specified in the second column of each table.

## 1. SUBSTANCES OF PLANT OR ANIMAL ORIGIN

Name	Description, compositional requirements, conditions for use	Admissibility for other certification schemes
<b>Allium sativum (Garlic extract)</b>		
<b>Azadiractin extracted from Azadirachta indica (Neem tree)</b>		<b>COR:</b> extraction with synthetic solvents is prohibited
<b>Beeswax</b>	Only as pruning agent/wound protectant.	
<b>COS-OGA</b>		
<b>Hydrolysed proteins excluding gelatine</b>		<b>USDA-NOP:</b> not allowed
<b>Laminarin</b>	Kelp shall be either grown organically in accordance with Article 6d or harvested in a sustainable way in accordance with Article 6c.	
<b>Pheromones</b>	Only in traps.	<b>COR:</b> Synthetic and non-synthetic pheromones and semiochemicals are permitted. For pest control. Use in pheromone traps or passive dispensers.
<b>Plant oils</b>	All uses authorised, except herbicide.	<b>COR:</b> spreader-stickers, surfactants and carriers. Plant oils shall not contain synthetic pesticides. Extraction with synthetic solvents is prohibited.
<b>Pyrethrins</b>		<b>USDA NOP and COR:</b> the use of the synergist piperonil butoxide is not allowed. <b>COR:</b> extraction with synthetic solvents is prohibited, may only be combined with acceptable formulants listed in this paragraph
<b>Quassia extracted from Quassia amara</b>	Insecticide, repellent	<b>COR:</b> extraction with synthetic solvents is prohibited
<b>Repellents by smell of animal or plant origin/sheep fat</b>	Only on non-edible parts of the crop and where crop material is not ingested by sheep or goats.	

Name	Description, compositional requirements, conditions for use	Admissibility for other certification schemes
<b><i>Salix spp. Cortex</i> (aka willow bark extract)</b>		

**COR** – general note on pesticides of vegetable origin: they should be used according to a coordinated program of monitoring and control of animal parasites but should not be the farm's primary method of controlling animal pests. Less toxic substances of vegetable origin shall be used so as to have the least ecological impact. All the limitations and instructions on the label, including limitations regarding crops, livestock, animal pests being treated, safety precautions, harvesting intervals and reintroducing workers should be followed.

## 2. BASIC SUBSTANCES

Name	Description, compositional requirements, conditions for use	Admissibility for other certification schemes
<b>Basic substances based on food (including: Lecithins, sucrose, fructose, vinegar, whey, chitosan hydrochloride (1), and <i>Equisetum arvense</i> etc.)</b>	<p>Only those basic substances within the meaning of Article 23(1) of Regulation (EC) No 1107/2009 of the European Parliament and of the Council that are covered by the definition of "foodstuff" in Article 2 of Regulation (EC) No 178/2002 of the European Parliament and of the Council and have plant or animal origin.</p> <p>Substances not to be used as herbicides, but only for the control of pests and diseases.</p> <p>(1) Obtained from sustainable fisheries or organic aquaculture</p>	

## 3. MICRO-ORGANISMS OR SUBSTANCES PRODUCED BY MICRO-ORGANISMS

Name	Description, compositional requirements, conditions for use	Admissibility for other certification schemes
<b>Micro-organisms</b>	Not from GMO origin.	<b>COR:</b> organisms from genetic engineering are not allowed
<b>Spinosad</b>		<b>COR:</b> Used to benefit plant production by reducing pest populations
<b>Cerevisane</b>		

## 4. SUBSTANCES OTHER THAN THOSE MENTIONED IN SECTIONS 1 & 2

Name	Description, compositional requirements, conditions for use	Admissibility for other certification schemes
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Name	Description, compositional requirements, conditions for use	Admissibility for other certification schemes
Aluminium silicate (Kaolin)		<b>COR:</b> Shall be used to protect plants from harsh environmental conditions, such as frost and sunburn, infection, the buildup of dirt on leaf surfaces, or injury by a pest.
Calcium hydroxide	When used as fungicide, only in fruit trees, including nurseries, to control <i>Nectria galligena</i> .	
Carbon dioxide		
Copper compounds in the form of: copper hydroxide, copper oxychloride, copper oxide, Bordeaux mixture, and tribasic copper sulphate		
Diammonium phosphate	Only as attractant in traps	
Ethylene		
Fatty acids	All uses authorised, except herbicide.	
Ferric phosphate (iron (III) orthophosphate)	Preparations to be surface-spread between cultivated plants.	<b>COR:</b> Permitted as a molluscicide. Shall be used in such a manner that runoff into water bodies is prevented. Contact with crops is prohibited.
Hydrogen peroxide		
Kieselgur (diatomaceous earth)		<b>COR:</b> Shall be used to protect plants from harsh environmental conditions, such as frost and sunburn, infection, the buildup of dirt on leaf surfaces, or injury by a pest.
Lime sulphur (calcium polysulphide)		<b>COR:</b> Permitted on plants as: a) a fungicide; b) an insecticide; and c) an acaricide (mite control).
Paraffin oil		
Potassium and sodium hydrogen carbonate (aka potassium/sodium bicarbonate)		
Pyrethroids (only deltamethrin or lambda-cyhalothrin)	Only in traps with specific attractants; only against <i>Bactrocera oleae</i> and <i>Ceratitis capitata</i> Wied.	<b>USDA-NOP, COR:</b> not allowed
Quartz sand		
Sodium chloride	All uses authorised, except herbicide	
Sulphur		<b>COR:</b> For foliar use.



## 5. CORROBORANT SUBSTANCES ALLOWED IN ITALY AS PER DM no. 6793 of 18/07/2018

## List of the types of "Corroborative enhancers of plant defenses"

Name of the type of product	Description, composition qualificante et formulation commerciale, modalité et précautions d'utilisation	Admissibility for other certification schemes
<b>Propolis</b>	Product deriving from bees' gathering, processing and modification of substances produced by plants. The substance is extracted in water or hydroalcoholic or oily solution (in the latter case it is emulsified exclusively with products contained in this amendment). The label must indicate the contents in flavonoids, expressed in galangins, at the time of packaging.  Weight/weight or weight/volume percentage of propolis in finished product	<b>COR:</b> not allowed <b>NOP:</b> allowed as substance of botanical or organic origin in § 205.206 (e)
<b>Rock or stone dust</b>	Product obtained by mechanically grinding various types of rock, the original composition of which must be specified. Does not contain polluting elements.	
<b>Sodium bicarbonate</b>	Product must present a minimum of 99.5% of active ingredient.	<b>COR:</b> Allowed for pest and disease control in greenhouses and other crops. <b>USDA-NOP:</b> not allowed
<b>Silicic gel</b>	Product obtained by treating amorphous silicates, quartz sand, diatomaceous earth and the like	<b>NOP, COR:</b> not allowed
<b>Biodynamic preparations</b>	Preparations contained in EC regulation no. 834/07, art. 12 letter c.	<b>NOP:</b> allowed (§ 205.203 (d.5)) as material of plant or animal, that has been chemically altered by a manufacturing process, provided that the substances used are included in the national lists.
<b>Edible vegetable oils (peanut, safflower, cotton, sunflower seed, linseed, corn, olive, coconut, mustard, sesame, soy, grape-seed, argan, avocado, hemp seeds (1), borage, black cumin, evening primrose, almond, macadamia, hazel, poppy, walnut, rice, pumpkin)</b>	Products obtained by mechanical pressing and subsequent filtration and dilution in water with possible addition of natural food co-formulation. In the production process there are no chemical synthesis processes and GMOs should not be used. The label must indicate the percentage of oil in water. The use of Polysorbate 80 (Tween 80) as an emulsifier is permitted. (1): Hemp oil must derive exclusively from seeds and comply with the provisions of Reg. (CE) n. 1122/2009 and the Ministry of Health circular no. 15314 of 22 May 2009.	<b>NOP:</b> allowed (§ 205.203 (d.5)) as material of plant or animal, that has been chemically altered by a manufacturing process, provided that the substances used are included in the national lists.
<b>Lecithyn</b>	The commercial product for agricultural use must have a total phospholipid contents of no less than 95% and in phosphatidylcholines of no less than 15%.	<b>COR:</b> not allowed <b>NOP:</b> allowed (§ 205.203 (d.5)) as material of plant or animal, that has been chemically altered by a

Name of the type of product	Description, composition qualifiante et formulation commerciale, modalité et précautions d'utilisation	Admissibility for other certification schemes
		manufacturing process, provided that the substances used are included in the national lists.
<b>Vinegar</b>	From wine or fruits	<b>COR:</b> as an adjuvant and pH regulator. <b>NOP:</b> allowed (§ 205.203 (d.5)) as material of plant or animal, that has been chemically altered by a manufacturing process, provided that the substances used are included in the national lists.
<b>Soft soap and/or Marseilles soap</b>	Only useable in this form	
<b>Quick lime</b>	Only useable in this form	<b>COR:</b> Also known as calcium oxide. Prohibited as a fertilizer or soil amendment. <b>USDA-NOP:</b> not allowed
<b>Whole chestnut extract based on tannin</b>	Product derived from aqueous extraction of chestnut wood obtained exclusively with physical procedures. The label must indicate the percentage content in tannins.	
<b>Aqueous solution of ascorbic acid</b>	Product derived from enzymatic hydrolysis of vegetable starches and subsequent fermentation. The production process does not include chemical synthesis processes and GMOs must not be used in fermentation. The product must have an ascorbic acid content of not less than 2%. The product is used exclusively in post-harvest on fruit and vegetables to reduce and delay browning due to mechanical damage.	
<b>Vegetable oil treated with ozone</b>	Product derived from the treatment for insufflation with ozone of food oil (olive oil and / or sunflower oil). Treatment permitted on crop in the field	
<b>Glycolic extract based on flavonoids</b>	Product derived from the extraction of wood not chemically treated with water and glycerine of natural origin. The product may contain lecithin (max 3%) not derived from GMOs as an emulsifier. Treatment permitted on crop in the field	

**Note:** art. 2.14 of Ministerial Decree no. 6793 of 18/07/2018

*“The products listed in amendment 2 (editor’s note: amendment 2 of the Ministerial Decree corresponds to the above table) of this decree are not subject to authorization for issuance on the market, as set out in Legislative Decree no. 194 of March 17, 1995, provided that they are used as corroborants, biostimulants or to strengthen plant resistance and if they are not sold with fantasy-like names.*

*The single commercial product can not contain any component not explicitly authorized for the type of product.*

*The types of products listed in annex 2 may be sold on the market with labels bearing instructions concerning the qualitative-quantitative composition, use and precautions, identification of the person legally responsible for issuing it on the market and the production and packaging plant, as well as use destination, which in any case should not be traceable back to the plant protection product as per art. 2 of Reg. (EC) no. 1107/2009.*

## ANNEX III

**MINIMUM SURFACE AREAS INDOORS AND OUTDOORS AND OTHER CHARACTERISTICS OF HOUSING IN THE DIFFERENT SPECIES AND TYPES OF PRODUCTION REFERRED TO IN ART. 10, PAR. 4 (EC REG. 889/2008)**

## 1. BOVINES, EQUIDAE, OVINE, CAPRINE AND PORCINE

	Indoors area (net area available to animals)		Outdoors area (exercise area, excluding pasturage)
	Live weight minimum (kg)	(m <sup>2</sup> /head)	(m <sup>2</sup> /head)
Breeding and fattening bovine and equide	Up to 100	1,5	1,1
	Up to 200	2,5	1,9
	Up to 350	4,0	3
	Over 350 (per il <b>JAS</b> bovini oltre 340)	5 with a min. of 1 m <sup>2</sup> /100 kg <b>(JAS: equidae 13 m<sup>2</sup>/head)</b>	3,7 with a min. of 0,75 m <sup>2</sup> /100 kg <b>(JAS = 5,0)</b> <b>(JAS: equidae 13 m<sup>2</sup>/head)</b>
	<b>COR</b> (see side)	Starting from 2,5 and progressively up to 5 (at one years old) for beef and heifer	from 5 to 9 with regard to the dimension of the animals
Dairy cows		6	4,5 ( <b>COR</b> = 9)
Bulls for breeding		10	30
Sheep and goats		1,5 sheep/goat <b>(JAS = 2,2)</b>	2,5
		0,35 lamb/kid	0,5
Farrowing sow with piglets up to 40 days		7,5 sow	2,5
Fattening pigs	Up to 50	0,8	0,6
	Up to 85	1,1	0,8
	Up to 110	1,3	1
	Over 110 kg	1,5	1,2
	<b>(JAS &gt; 40 kg)</b>	1,1	1,1
Piglets	Over 40 days and up to 30 kg	0,6	0,4
Brood pigs		2,5 female <b>(COR e JAS = 3)</b>	1,9 <b>(COR e JAS: = 3)</b>
		6 male if pens are used for natural service:10 m <sup>2</sup> /boar	8,0

## 2. POULTRY

	Indoors area (net area available to animals)			Outdoors area (m <sup>2</sup> of area available in rotation/head)
	No animals/m <sup>2</sup>	cm perch/animal	nest	
Laying hens	6	18	7 laying hens per nest or in case of common nest 120 cm <sup>2</sup> /bird	4, provided that the limit of 170 kg of N/ha/year is not exceeded
Fattening poultry (in fixed housing)	10, with a maximum of 21 kg liveweight/m <sup>2</sup>	20 (for guinea fowl only)		4 broiler and guinea fowl 4,5 ducks ( <b>JAS</b> : minimum 1 wild duck/33,3 m <sup>2</sup> of rise field) 10 turkey ( <b>COR</b> : max 17 kg/ m <sup>2</sup> ) 15 geese ( <b>COR</b> : max 17 kg/ m <sup>2</sup> ) In all the species mentioned above the limit of 170 kg N/ha/year is not exceeded
Fattening poultry in mobile housing	16 (*) in mobile poultry house with a maximum of 30 kg lifeweight/m <sup>2</sup>			2,5 provided that the limit of 170 kg of N/ha/year is not exceeded <b>COR</b> : maximum n. of animals/ha: 2500 poultry 1300 big birds (turkey/geese)

(\*) Only in the case of mobile houses not exceeding 150 m<sup>2</sup> floor space

**ANNEX IV****MAXIMUM NUMBER OF ANIMALS PER HECTARE REFERRED TO IN  
ART. 15, PAR. 2 (EC REG. 889/2008)**

<b>Class or species</b>	<b>Maximum number of animals per ha equivalent to 170 kg N/ha/year</b>
Equines over six months old	2
Calves for fattening	5
Other bovine animals less than one year old	5
Male bovine animals from one to less than two years old	3,3
Female bovine animals from one to less than two years old	3,3
Male bovine animals two years old or over	2
Breeding heifers	2,5
Heifers for fattening	2,5
Dairy cows	2
Cull dairy cows	2
Cull dairy cows	2,5
Female breeding rabbits	100
Ewes	13,3
Goats	13,3
Piglets	74
Breeding sows	6,5
Pigs for fattening	14
Other pigs	14
Table chickens	580
Laying hens	230

**ANNEX V**  
**FEED MATERIALS AS REFERRED TO IN ARTICLE 22(D), ARTICLE 24(2)**  
**AND ARTICLE 25M(1) REG. 889/2008**

**1. FEED MATERIALS OF MINERAL ORIGIN**

A	Calcareous marine shells	
A	Maerl	
A	Lithotamn	
A	Calcium gluconate	
A	Calcium carbonate	
A	Defluorinated monocalciumphosphate	
A	Defluorinated dicalciumphosphate	
A	Magnesium oxide (anhydrous magnesia)	
A	Magnesium sulphate	
A	Magnesium chloride	
A	Magnesium carbonate	
A	Calcium magnesium phosphate	
A	Magnesium phosphate	
A	Monosodium phosphate	
A	Calcium sodium phosphate	
A	Sodium chloride	
A	Sodium bicarbonate	
A	Sodium carbonate	
A	Sodium sulphate	
A	Potassium chloride	

**2. OTHER FEED MATERIALS**

Fermentation (by-) products from microorganisms the cells of which have been inactivated or killed:

A	<i>Saccharomyces cerevisiae</i>	
A	<i>Saccharomyces carlsbergiensis</i>	

## ANNEX VI

### FEED ADDITIVES USED IN ANIMAL NUTRITION REFERRED TO IN ARTICLE 22(G), ARTICLE 24(2) AND ARTICLE 25M(2) (EC REG. 889/2008)

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

#### 1. TECHNOLOGICAL ADDITIVES

##### (a) Preservatives

ID numbers or Functional groups	Substance	Description, condition for use
E 200	Sorbic acid	
E 236	Formic acid	
E 237	Sodium formate	
E 260	Acetic acid	
E 270	Lactic acid	
E 280	Propionic acid	
E 330	Citric acid	

With specific reference to the **USDA-NOP** certification scheme, is not allowed the use of the substances listed in the above paragraph 1.a)

##### (b) Antioxidants

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

##### (c) Emulsifiers, stabilisers, thickeners and gelling agents

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

With specific reference to the **USDA-NOP** certification scheme, is not allowed the use of the substances listed in the above paragraph 1.c)

##### (d) Binders and anti-caking agents

ID numbers or Functional groups	Substance	Description, condition for use
E 412	Guar gum	
E 535	Sodium ferrocyanide	Maximum dose rate of 20 mg/kg NaCl calculated as ferrocyanide anion.
E 551b	Colloidal silica	
E 551c	Kieselgur (diatomaceous earth, purified)	
1m558i	Bentonite	



ID numbers or Functional groups	Substance	Description, condition for use
E 559	Kaolinitic clays, free of asbestos	
E 560	Natural mixtures of stearites and chlorite	
E 561	Vermiculite	
E 562	Sepiolite	
E 566	Natrolite-Phonolite	
1g568	Clinoptilolite of sedimentary origin	
E 599	Perlite	

## (e) Silage additives

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

**2. SENSORY ADDITIVES**

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

**3. NUTRITIONAL ADDITIVES**

## (a) Vitamins, pro-vitamins and chemically well-defined substances having similar effect

ID numbers or Functional groups	Substance	Description, condition for use
3a	Vitamins and provitamins	<ul style="list-style-type: none"> <li>- Derived from agricultural products.</li> <li>- If derived synthetically, only those identical to vitamins derived from agricultural products may be used for monogastric animals and aquaculture animals.</li> <li>- If derived synthetically, only vitamins A, D and E identical to vitamins derived from agricultural products may be used for ruminants; the use is subject to prior authorisation of the Member States based on the assessment of the possibility for organic ruminants to obtain the necessary quantities of the said vitamins through their feed rations.</li> </ul>
3a920	Betaine anhydrous	<p>Only for monogastric animals</p> <p>Only from natural origin and when available from organic origin</p>

## (b) Compounds of trace elements

ID numbers or Functional groups	Substance	Description, condition for use
E1 Iron		
3b101	Iron(II) carbonate (siderite)	
3b103	Iron(II) sulphate monohydrate	
3b104	Iron(II) sulphate heptahydrate	
3b201	Potassium iodide	
3b202	Calcium iodate, anhydrous	
3b203	Coated granulated calcium iodate anhydrous	
3b301	Cobalt(II) acetate tetrahydrate	
3b302	Cobalt(II) carbonate	
3b303	Cobalt(II) carbonate hydroxide (2:3) monohydrate	
3b304	Coated granulated cobalt(II) carbonate hydroxide (2:3) monohydrate	
3b305	Cobalt(II) sulphate heptahydrate	
3b402	Copper(II) carbonate dihydroxy monohydrate	
3b404	Copper (II) oxide	
3b405	Copper(II) sulphate pentahydrate	
3b409	Dicopper chloride trihydroxide (TBCC)	
3b502	Manganese (II) oxide	
3b503	Manganous sulfate, monohydrate	
3b603	Zinc oxide	
3b604	Zinc sulphate heptahydrate	
3b606	Zinc sulphate monohydrate	
3b609	Zinc chloride hydroxide monohydrate (TBZC)	
3b701	Sodium molybdate dihydrate	
3b801	Sodium selenite	
3b810, 3b811, 3b812, 3b813 and 3b817	Selenised yeast inactivated	

**4.ZOOTECNICAL ADDITIVES**

ID numbers or Functional groups	Substance	Description, condition for use
4a, 4b, 4c and 4d	Enzymes and microorganism in the category of "Zootechnical additives"	

## ANNEX VII

### PRODUCTS FOR CLEANING AND DISINFECTION

#### 1. Products for cleaning and disinfection of buildings and installations for animal production referred to in Art. 23, Par. 4 (EC Reg. 889/2008):

Potassium and sodium soap	
Water and steam	
Milk of lime	
Lime	
Quicklime	
Sodium hypochlorite (e.g. as liquid bleach)	
Caustic soda	
Caustic potash	<b>USDA-NOP:</b> not allowed
Hydrogen peroxide	
Natural essences of plants	<b>USDA-NOP:</b> not allowed
Citric, peracetic acid, formic, lactic, oxalic and acetic acids	<b>USDA-NOP and JAS:</b> not allowed
Alcohol	<b>USDA-NOP:</b> only ethanol and isopropanol
Nitric acid (dairy equipment)	<b>USDA-NOP, JAS:</b> not allowed
Phosphoric acid (dairy equipment)	<b>JAS:</b> not allowed
Formaldehyde	<b>USDA-NOP:</b> not allowed
Cleaning and disinfection products for teats and milking facilities	<b>USDA-NOP:</b> not allowed
Sodium carbonate	<b>USDA-NOP:</b> not allowed

#### 2. Products for cleaning and disinfection for aquaculture animals and seaweed production referred to in Articles 6 *sexies*(2), 25 *vicies*(2) and 29 *bis* (EC Reg. 889/2008).

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

- ozone
- sodium hypochlorite
- calcium hypochlorite
- calcium hydroxide
- calcium oxide)
- caustic soda
- alcohol
- copper sulphate: only until 31 December 2015
- potassium permanganate
- tea seed cake made of natural camelia seed (use restricted to shrimp production)
- mixtures of potassium peroxomonosulphate and sodium chloride producing hypochlorous acid.

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

- limestone (calcium carbonate) for pH control
- dolomite for pH correction (use restricted to shrimp production)
- sodium chloride
- hydrogen peroxide
- sodium percarbonate
- organic acids (acetic acid, lactic acid, citric acid)
- humic acid
- peroxyacetic acids

- peracetic and peroctanoic acids
- iodophores (only in the presence of eggs).

**3. In the processing equipments and installations**, in compliance with **USDA-NOP** regulation, are admitted only the following products: sodium hypochlorite, hydrogen peroxide, alcohol (only ethanol and isopropanol), phosphoric acid. With reference to the COR regulation, are admitted only the substances listed in paragraphs 7.3 and 7.4 of the Standard CAN(CGSB-32.311 – Permitted Substances Lists.

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## ANNEX VIII

### **CERTAIN PRODUCTS AND SUBSTANCES FOR USE IN PRODUCTION OF PROCESSED ORGANIC FOOD, YEAST AND YEAST PRODUCTS REFERRED TO IN ART. 27, PAR. 1.A) AND IN ART. 27BIS,A) (EC REG. 889/2008)**

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**Warning:** *the tables below are mainly based on the amendments of EC Reg. 889/2008, which implement EC Reg. 834/2007. For all the products in these amendments they contain the conditions for use in compliance with European regulations for organic production, and any specifications required by other reference guidelines cited for each standard. It should be noted that the reference guidelines applicable in other countries also allow the use of other additives and/or supplements, which however may not be legitimately used on products allowed on the European market. Therefore please refer to the specific guidelines for complete lists.*

*These tables also include the lists of additives and supplements which can be used in wine-making, with reference to the same guidelines.*

*The tables comparative tables have been compiled based on the following reference guidelines:*

- *EC Reg. 834/2007, EC Reg. 889/2008*
- *IFOAM Basic Standard*
- *USDA National Organic Programme - NOP*
- *Japanese Agricultural Standard – JAS*
- *Canadian Organic Regime – COR*

*In specific reference to wine-making, please consult the two addenda at the end of the tables in amendment VIII.*

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## ANNEX VIII - SECTION A OF EC REG. 889/2008

EC Reg. 834/2007 – EC Reg. 889/2008, Annex VIII – non agricultural ingredients  
 IFOAM BS: Appendix 4 – Table 2  
 USDA-NOP, national lists of allowed and prohibited substances (§§ 205.605 and 205.606)  
 JAS – Notification n. 1606 of MAFF 27/10/2005  
 COR – Canadian Organic Regime – CAN/CGSB-32.311

### **SEZIONE A -- FOOD ADDITIVES, INCLUDING CARRIERS**

**A = Preparation of foodstuff of plant origin**


**B = Preparation of foodstuff of animal origin**


Code	Name	REG CE 834/2007			USDA-NOP	IFOAM Basic Standard	JAS	COR	
		A	B	Specific condition					
E 153	Vegetable carbon		X	Ashy goat cheese Morbier cheese	NON ALLOWED	NON ALLOWED	NON ALLOWED	NON ALLOWED	
<u>E 160b*</u>	<u>Annatto, Bixin, Norbixin *</u>		X	Red Leicester cheese Double Gloucester cheese Ceddar Mimolette cheese	Allowed Annatto extract color (pigment CAS#1393-63-1) water and oil soluble	NON ALLOWED	NON ALLOWED	NON ALLOWED	
E 170	Calcium carbonate	X	X	Shall not be used for colouring or calcium enrichment of products			Used when necessary for products of animal origin, dairy products (except for coloration) and cheese as a coagulant.	Prohibited if used as a colorant or an anti-agglomerating agent	

Code		Name		REG CE 834/2007		USDA-NOP	IFOAM Basic Standard	JAS	COR
				A	B				
E 220	Sulphur dioxide	X	X	(the B Only for mead) In fruit wines (wine made from fruits other than grapes (including cider and perry)) and mead with and without added sugar):100 mg (Maximum levels available from all sources, expressed as SO <sub>2</sub> in mg/l)	Only as sulphur dioxide, and only in wine to be labelled as “obtained from organic grapes”, provided that the maximum level of total sulphites do not exceed 100 ppm	Only for wine-making	NON ALLOWED	See note at the end of the table	
E 223	Sodium metabisulphite		X	Crustaceans	NON ALLOWED	NON ALLOWED	NON ALLOWED	NON ALLOWED	
E 224	Potassium metabisulphite	X	X	(the B Only for mead) In fruit wines (wine made from fruits other than grapes (including cider and perry)) and mead with and without added sugar):100 mg (Maximum levels available from all sources, expressed as SO <sub>2</sub> in mg/l)	NON ALLOWED	Only for wine-making	NON ALLOWED	See note at the end of the table	

Code		Name		REG CE 834/2007		USDA-NOP	IFOAM Basic Standard	JAS	COR	
				A	B					Specific condition
E 250		Sodium nitrite			X	For meat products. May only be used, if it has been demonstrated to the satisfaction of the competent authority that no technological alternative, giving the same guarantees and/or allowing to maintain the specific features of the product, is available. Not in combination with E252. Indicative ingoing amount expressed as NaNO <sub>2</sub> : 80 mg/kg, maximum residual amount expressed as NaNO <sub>2</sub> : 50 mg/kg	NON ALLOWED	NON ALLOWED	NON ALLOWED	NON ALLOWED




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		STANDARDS							
Code	Name	REG CE 834/2007			USDA-NOP	IFOAM Basic Standard	JAS	COR	
		A	B	Specific condition					
E 252	Potassium nitrate		X	For meat products. May only be used, if it has been demonstrated to the satisfaction of the competent authority that no technological alternative, giving the same guarantees and/or allowing to maintain the specific features of the product, is available. Not in combination with E250. Indicative ingoing amount expressed as NaNO <sub>3</sub> : 80 mg/kg, maximum residual amount expressed as NaNO <sub>3</sub> : 50 mg/kg	NON ALLOWED	NON ALLOWED	NON ALLOWED	NON ALLOWED	
E 270	Lactic acid	X	X				Used only for processed vegetable-based products, for sausages as a skin (i.e. as casing), for dairy products as a coagulant, and for cheese in salting as a pH regulator	For fermented vegetable products, or casings for sausage	
E 290	Carbon dioxide	X	X						
E 296	Malic acid	X			Allowed as L-Malic Acid		Used solely for processed agricultural products		


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		STANDARDS							
Code	Name	REG CE 834/2007			USDA-NOP	IFOAM Basic Standard	JAS	COR	
		A	B	Specific condition					
E 300	Ascorbic acid	X	X	With regard to foodstuffs of animal origin: Meat products			Used solely for processed agricultural products	Both natural and synthetic; the synthetic product is allowed for fruit and vegetables only if it is not available in natural form.	
E 301	Sodium ascorbate		X	With regard to foodstuffs of animal origin: Meat products in connection with nitrates and nitrites	NON ALLOWED	NON ALLOWED	Used exclusively for processed meat	NON ALLOWED	
<u>E 306*</u>	<u>Tocopherol rich extract *</u>	X	X	Antioxidant	Only if derived from vegetal oils, when the rosemary extract is not a valid alternative		Used exclusively for processed meat, if necessary, for processed agricultural products	Only if derives from vegetable oils, when rosemary extract is not a valid alternative	
<u>E 322*</u>	<u>Lecithins*</u>	X	X	With regard to foodstuffs of animal origin: Milk products Only when derived from organic production. Applicable as of 1 January 2022. Until that date, only when derived from organic raw material.	Decolorized synthetic forms allowed. If of agricultural origin, may not be decolorized.		Only those produced without bleach or treated with organic solvent, used exclusively for dairy products, baby foods derived from milk, fat- or oil-based products, or mayonnaise, and if necessary used for processed products of animal origin	Bleached form allowed only when non-bleached is not available. Only or organic origin.	
E 325	Sodium lactate		X	Milk-based and meat products	NON ALLOWED	NON ALLOWED	NON ALLOWED	NON ALLOWED	
E 330	Citric acid	X	X		Product from microbic fermentation of carbohydrates		Used only as a pH regulator or for processed fruit- or vegetable-based products	Product from microbic fermentation of carbohydrates	

Code		Name		REG CE 834/2007		USDA-NOP	IFOAM Basic Standard	JAS	COR
				A	B				
E 331		Sodium citrate	X	X				Used only for dairy products or albumin and casings for low temperature pasteurization	Only for casings and milk-based products
E 333		Calcium citrates	X					NON ALLOWED	
E 334		Tartaric acid (L+)-)	X	X	With regard to foodstuffs of animal origin: Mead. (The B is only for mead)	From grape wine, in non-synthetic form. From malic acid, in synthetic form	Only for wine-making	Used only for processed agricultural products	NON ALLOWED
E 335		Sodium tartrates	X			NON ALLOWED		Used only for confectionary products	NON ALLOWED
E 336		Potassium tartrates	X			As potassium tartaric acid		Used exclusively for cereal-based processed products and confectionary	As potassium tartaric acid If potassium tartaric acid is allowed for cereal-based products, cakes and confectionary products. Allowed as an additive in cider and in "many" dairy products.
E 341 (i)		Monocalcium phosphate	X		Raising agent for self raising flour		Only for self raising flour	Used only for powders as a dilating agent	
<u>E 392*</u>		<u>Rosemary extract*</u>	X	X	Only when from organic sources	NON ALLOWED AS ADDICTIVE; if used as flavouring agent it must satisfies the specific requirements of the scheme (ref. to point 3 below)	NON ALLOWED AS ADDICTIVE; if used as flavouring agent it must satisfies the specific requirements of the scheme (ref. to point 3 below)	NON ALLOWED AS ADDICTIVE; if used as flavouring agent it must satisfies the specific requirements of the scheme (ref. to point 3 below)	NON ALLOWED AS ADDICTIVE; if used as flavouring agent it must satisfies the specific requirements of the scheme (ref. to point 3 below)


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Code	Name	REG CE 834/2007			USDA-NOP	IFOAM Basic Standard	JAS	COR
		A	B	Specific condition				
E 400	Alginic acid	X	X	With regard to foodstuffs of animal origin: Milk based products			Used only for processed agricultural products	
E 401	Sodium alginate	X	X	With regard to foodstuffs of animal origin: Milk based products			Used only for processed agricultural products	
E 402	Potassium alginate	X	X	With regard to foodstuffs of animal origin: Milk based products			NON ALLOWED	
E 406	Agar	X	X	With regard to foodstuffs of animal origin: Milk based and meat products				Extracts in water, alcohol, acids and bases allowed by this standard
E 407	Carrageenan	X	X	With regard to foodstuffs of animal origin: Milk based products			Used exclusively for dairy products, if necessary for processed products of animal origin	


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		STANDARDS						
Code	Name	REG CE 834/2007			USDA-NOP	IFOAM Basic Standard	JAS	COR
		A	B	Specific condition				
E 410*	<u>Locust bean gum*</u>	X	X	Only when derived from organic production. Applicable as of 1 January 2022.	Allowed only if extracted with water ( <i>ndr: as carob gum; Locust bean gum or Carob bean gum = INS 410</i> )		( <i>ndr: as carob gum</i> ) Used only for dairy products or processed meats, if necessary, for processed products of animal origin	Only allowed if extracted from water. For products made from milk, fat, sweetstuffs, canned meat and egg products. For meat products: gelatine, agar and gum tragacanth
E 412*	<u>Guar gum *</u>	X	X	Only when derived from organic production. Applicable as of 1 January 2022.	Allowed only if extracted with water		Used exclusively for dairy products or canned meat or egg-based products, if necessary for processed products of animal origin.	Allowed only if extracted from water. For products made from milk, fat, sweetstuffs, canned meats and egg products. For canned meat: gelatine, agar and Irish musk.
E 414*	<u>Arabic gum *</u>	X	X	Only when derived from organic production. Applicable as of 1 January 2022.	Allowed only if extracted with water	Only for products made from milk, fats sweetstuffs, and eggs	Used only for dairy products, products made from fats or edible oil or confectionary products	Allowed only if extracted from water. For products made from milk, fat, sweetstuffs, canned meats and egg products. For canned meat: gelatine, agar and Irish musk.
E 415	Xanthan gum	X	X			Only for products made from fats, fruit, vegetables, sweetstuffs, and biscuits	Used exclusively for dairy products or confectionary products; if necessary for processed products of animal origin.	Extracted in water, for products made with fat, horticultural products, cakes and biscuits, salads


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		STANDARDS							
Code	Name	REG CE 834/2007			USDA-NOP	IFOAM Basic Standard	JAS	COR	
		A	B	Specific condition					
E 417	Tara gum powder	X	X	Thickener Only when derived from organic production. Applicable as of 1 January 2022.					
E 418	Gellan gum	X	X	High-acyl form only Only when derived from organic production. Applicable as of 1 January 2022.	High-acyl form only.			Shall be derived using substances listed in Table 6.3 of "Permitted substances lists".  Extraction solvents, carriers and precipitation aids. By exception, isopropyl alcohol may also be used to derive gums	
E 422	Glycerol	X		From plant origin. Only when derived from organic production. Applicable as of 1 January 2022.  For plant extracts, flavourings, humectant in gel capsules and as a surface coating of tablets	By hydrolysis of fats and oils	NON ALLOWED	NON ALLOWED	Obtained by hydrolysis of fats and oils (vegetable or animal)	
E 440 (i)*	Pectin *	X	X	With regard to foodstuffs of animal origin: Milk based products	If synthetic, with low methosylic index If of agricultural origin , with high methosylic index	Not modified	Used only for dairy products, if necessary for processed agricultural products		
E 464	Hydroxypropyl methyl cellulose	X	X	Encapsulation material for capsules	NON ALLOWED	NON ALLOWED	NON ALLOWED	NON ALLOWED	

Code		Name		REG CE 834/2007			USDA-NOP	IFOAM Basic Standard	JAS	COR
				A	B	Specific condition				
E 500	Sodium carbonates	X	X					Used exclusively for confectionary products, sugar, processed products based on legume seeds, pasta and bread	Allowed for cakes, biscuits and confectionary products.	
E 501	Potassium carbonates	X						Used exclusively for drying processed fruit-based products or cereal-based processed products, or processed products based on legume seeds, pasta, bread or confectionary products	Allowed for products made from cereals, baked products, sweetstuffs, dairy products, horticultural products and wine production.	
E 503	Ammonium carbonates	X			Only as yeast agent		Only for products made from cereals, sweetstuffs, and biscuits	Used solely for processed agricultural products	Only as yeast agent	
E 504	Magnesium carbonates	X			Allowed only in products that are labelled "made with organic..." and prohibited in products labelled "organic"			Used only for processed agricultural products	Allowed in products that contain between 70% and 95% percent organic ingredients and as an anti-solidifying agent in dry non-standardized mixes (for ex. Condiments) used in meat products.	

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		STANDARDS							
Code	Name	REG CE 834/2007			USDA-NOP	IFOAM Basic Standard	JAS	COR	
		A	B	Specific condition					
E 509	Calcium chloride		X	Milk coagulation			Used only for processed agricultural products and cheese as a coagulant, or for fats and edible oils, vegetable-, fruit- or bean-based processed products, dairy products or processed meat	Milk products, products from fats, fruit and vegetables, and soy products.	
E 516	Calcium sulphate	X		Carrier	From mining extraction	Only for products made from soy bean, sweetstuffs, and yeast	Used only as a coagulant or for confectionary products, processed products based on legume seeds, and sourdough starter (or baker's yeast)	From mining extraction, allowed as support for cakes and biscuits, soy-based processed products and sourdough starter (or baker's yeast). Sulphate products using sulphuric acid are prohibited.	
E 524	Sodium hydroxide	X		Surface treatment of "Laugengebäck" and regulation of acidity in organic flavourings	Not allowed peeling fruit and vegetables with alkaline substances	Only for sugar production and for coating traditional bread	Used only for sugar processing as pH corrector or for cereal-based processed products		
E 551	Silicon dioxide	X	X	For herbs and spices in dried powdered form Flavourings and propolis		Only for wine-making and fruit and vegetable processing	Used only for processed agricultural products such as gel or colloidal solution		
E 553b	Talc	X	X	With regard to foodstuffs of animal origin: surface treatment of sausages	NON ALLOWED		NON ALLOWED	Only as filtering aid	



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		REG CE 834/2007						
Code	Name	A	B	Specific condition	USDA-NOP	IFOAM Basic Standard	JAS	COR
E 901	Beeswax	X		As a glazing agent for confectionary only. Beeswax from organic production				Applications other than fresh produce. If organic waxes, such as beeswax, are not commercially available, non-synthetic waxes, such as carnauba wax, shall be used.
E 903	Carnauba wax	X		As a glazing agent for confectionary. As a mitigating method for mandatory extreme cold treatment of fruit as a quarantine measure against harmful organisms (Commission Implementing Directive (EU) 2017/1279). Only when derived from organic production. Applicable as of 1 January 2022. Until that date, only when derived from organic raw material.				Applications other than fresh produce. If organic waxes, such as beeswax, are not commercially available, non-synthetic waxes, such as carnauba wax, shall be used.
E 938	Argon	X	X		NON ALLOWED		NON ALLOWED	NON ALLOWED
E 939	Helium	X	X		NON ALLOWED	NON ALLOWED	NON ALLOWED	NON ALLOWED
E 941	Nitrogen	X	X		Category without oils			Only food-grade
E 948	Oxygen	X	X		Category without oils			Category without oils

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		<b>STANDARDS</b>						
Code	Name	REG CE 834/2007			USDA-NOP	IFOAM Basic Standard	JAS	COR
		A	B	Specific condition				
E 968	Erythritol	X	X	Only when derived from organic production without using ion exchange technology				

**NDR:** products that are underlined and marked with \*, as noted in article 27.2.a of EC Reg. 889/2008, in order to calculate the percentage of organic/non-organic ingredients in the product, should be considered of agricultural origin starting from July 1, 2010. Yeast and yeast-based products are considered ingredients of agricultural origin starting from December 31, 2013.


**NOTE COR** for sulphur dioxide: As sulphur dioxide (listed as sulphuric acid); for use as a preservative only in alcoholic beverages made from grapes or other fruit; minimal use of SO<sub>2</sub> is recommended. The maximum allowed level of SO<sub>2</sub> for alcoholic beverages with less than 5% sugar residue and 100 parts per million and 30 parts per million respectively for the total of sulphites and free sulphites; for alcoholic beverages with sugar residue between 5% and 10%, 150 parts per million and 35 parts per million respectively; and for alcoholic beverages with more than 10% sugar residue, 250 parts per million and 45 parts per million respectively. Use of sulphites as bottled SO<sub>2</sub> gas and liquid SO<sub>2</sub>, or released by combustion of sulphur wicks without asbestos. (Potassium metabisulphite: see sulphur dioxide)

## 1. WATER AND SALT

<b>EC Reg. 834/2007</b>	Drinking water and salt (with sodium chloride or potassium chloride as basic components), generally used in food processing – cfr. EC Reg. 889/2008, Art. 27.1.e Drinking water and salt (with sodium chloride or potassium chloride as basic components), generally used in food processing
<b>IFOAM Basic Standard</b>	Drinking water and salt (with sodium chloride or potassium chloride as basic components), generally used in food processing
<b>USDA-NOP</b>	Drinking water and salt (with sodium chloride or potassium chloride as basic components), generally used in food processing
<b>JAS</b>	Drinking water and salt (with sodium chloride or potassium chloride as basic components), generally used in food processing (potassium chloride may be used only for processed products of fruits and vegetables, condiments or soups).
<b>COR</b>	Drinking water and salt


## 2. PREPARATIONS OF MICRO-ORGANISMS AND ENZYMES

<b>EC Reg. 834/2007</b>	May be used for processing organic foods with preparations based on microorganisms and enzymes normally used in food processing; however, any enzymes used as food additives must be included in the list in amendment VIII, section A – see EC Reg. 889/2008, art. 27.1.b
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<b>IFOAM Basic Standard</b>	Preparations based on microorganisms must be authorized based on the criteria in Amendment 1 of the IFOAM Basic Standard. Furthermore, the microorganisms must grow on substrata composed exclusively of raw material from organic agriculture, if available, and from the other substances listed in parts A, B and C of this amendment.	
<b>USDA-NOP</b>	Any microorganism, bacteria or fungus for food use is allowed; furthermore, enzymes of animal origin (rennet, catalase of beef liver, animal lipase, pancreatin, pepsin and tripsin), enzymes deriving from edible and non-toxic plants, fungus and non-pathogenic bacteria, and natural yeasts not grown on petrochemical substrata or on sulphurous liquids.	
<b>JAS</b>	Enzymes	
<b>COR</b>	<p>Microorganisms normally used for processing products with the exception of microorganisms produced by genetic engineering or enzymes deriving from genetic engineering, without the addition of chemical-synthetic substances.</p> <p>Milk cultures should not be produced with the use of recombining DNA technology.</p> <p>Enzymes used in food processing should be obtained by preparing non-toxic edible plants, non-pathogenic fungi, non-pathogenic bacteria, excluding microorganisms obtained through genetic engineering or enzymes deriving from genetic engineering.</p> <p>Animal enzymes: rennet deriving from animals; catalase – beef liver; animal lipase; pancreatin; pepsin; and tripsin. Enzymes deriving from animals must be guaranteed to be free of specific materials at risk including cranium, brains, trigeminal ganglion (nerves connected to the brain), eyes, tonsils, spinal marrow and ganglion of the dorsal root (nerves connected to the spinal marrow of ruminants 30 months old or older; and the distal ileum (part of the small intestine) of ruminant of any age. They should be from organic sources unless they are not available on the market.</p> <p>Lysozyme from egg whites.</p> <p>All enzymes must be extracted in water, alcohol, acid and bases which are allowed by this standard exclusively and must not contain the prohibited substances listed in paragraph 1.4.1 of CAN/CGSB-32.310 or not allowed by this standard.</p> <p>Yeast: exclusively non-synthetic: a) autolysates b) for bread (may contain lecithin, obtained without bleach or organic solvents) c) beer, d) nutritional, and e) smoked. The process of non-synthetic smoked aromatization must be documented. Development on petrochemical substrata and sulphite waste water is prohibited.</p>	

### **3. NATURAL AROMAS AND NATURAL AROMATIC PREPARATIONS**

<b>EC Reg. 834/2007</b>	Substances and products defined in Article 1, paragraph 2, letter b), point i) and Article 1, paragraph 2, letter c) of Directive 88/388/CEE of the Council and labeled as natural aromaticizing substances or natural aromatic preparations in compliance with Article 9, paragraph 1, letter d) and paragraph 2 of the same Directive– see EC Reg. 889/2008, art. 27.1.C	
<b>IFOAM Basic Standard</b>	Use of organic aromas, volatile (essential) oils obtained with solvents such as oil, water, ethanol, carbon dioxide and physical-mechanical procedures and the natural aroma of smoke is allowed. Preparations of natural aromas must be authorized based on the criteria in Amendment 1 of the Ifoam Basic Standard.	
<b>USDA-NOP</b>	Use of aromas is allowed only if deriving from non-synthetic substances and must not be produced using synthetic solvents, carriers or any artificial preservative.	

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<b>JAS</b>	Except for aromas from chemical synthesis	
<b>COR</b>	Exclusively from non-synthetic sources; must not be products with the use of synthetic solvents or support systems or artificial preservatives. No glycol-propylenic support or artificial preservatives, and must not be extracted with the use of hexanes. Smoked aromas: see yeast in point 2 (preparation based on microorganisms and enzymes)	

**4. DYES**

<b>EC Reg. 834/2007</b>	Dyes used for stamping meat and eggshells in compliance with article 2, paragraphs 8 and 9, of Directive 94/36/CE of the European Parliament and the Council – see EC Reg. 889/2008, art. 27.1.d  For traditional decorative dyeing of the shells of hardboiled eggs produced and destined to be marketed at a certain time of year, the competent authorities may authorize, for that period, the use of natural dyes and natural covering materials. Until December 31, 2013 the authorization may include synthetic forms of oxides and ferrous hydroxides. Authorizations are communicated to the Commission and member states – see EC Reg. 889/2008, art. 27.4
<b>IFOAM Basic Standard</b>	Not allowed
<b>USDA-NOP</b>	Dyes deriving only from agricultural products are allowed – see NOP Reg. 205.606.d
<b>JAS</b>	Not allowed
<b>COR</b>	Exclusively from non-synthetic sources and must not be products with synthetic solvents and support systems or artificial preservatives.

**5. MINERAL SUBSTANCES (ALSO TRACE ELEMENTS), VITAMINS, AMINO ACIDS AND OTHER MICRO-NUTRIENTS.**

<b>EC Reg. 834/2007</b>	Mineral substances (also trace elements), vitamins, amino acids and other micro-nutrients authorized solely if their use is sanctioned by law in the foods in which they are incorporated. – see EC Reg. 889/2008, art. 27.1.f and point 6.5.4.f of the present standard
<b>IFOAM Basic Standard</b>	Use of amino acids and other azotate compounds is not allowed.
<b>USDA-NOP</b>	<b>NOP</b> lists specifically Ferrous Sulphate (for enriching and fortifying food with iron, according to suggested requirements). Use of nutritive vitamins and minerals (=trace elements) is required by the Code of Federal Regulations Chapter 21, section. 104.20, Guidelines for Nutritional Quality of Foods
<b>JAS</b>	Generic use of enzymes is allowed
<b>COR</b>	Minerals (including trace elements), vitamins and similar isolated ingredients should not be used except as required by law or in cases in which a nutritional lack can be demonstrated and documented. Vitamins should not derive from organisms obtained by genetic engineering.

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## ANNEX VIII – SECTION B OF EC REG. 889/2008

EC Reg. 834/2007 – EC Reg. 889/2008, Annex VIII – non agricultural ingredients  
 IFOAM BS: Appendix 4 – Table 2  
 USDA-NOP, national lists of allowed and prohibited substances (§§ 205.605 and 205.606)  
 JAS – Notification n. 1606 of MAFF 27/10/2005  
 COR – Canadian Organic Regime – CAN/CGSB-32.311

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

A = Preparation of feedstuffs of plant origin

B = Preparation of feedstuffs of animal origin

Name	EC REG. 834/2007			USDA-NOP	IFOAM Basic Standard	JAS	COR	
	A	B	Specific conditions					
Water	X	X	Drinking water within the meaning of the Council Directive 98/83/EC					
Calcium chloride	X		Coagulation agent			Used only for processed agricultural products such as cheese, as a coagulant, or for fats and edible oils, processed vegetable-, fruit- or bean-based products dairy products or processed meat	NON ALLOWED	
Calcium carbonate	X					Used as necessary for products of animal origin, dairy products (except for dyeing) and for cheese as a coagulant		

Name	EC REG. 834/2007			USDA-NOP	IFOAM Basic Standard	JAS	COR	
	A	B	Specific conditions					
Calcium hydroxide	X				Only for sugar production	Used solely for processed agricultural products		
Calcium sulphate	X		Coagulation agent	From mining extraction	For soy-based products, confectionary and sourdough (or baker's yeast products).	Used solely as a coagulant or for confectionary products, processed products based on legume seeds and sourdough (or baker's yeast).	From mineral extraction; allowed as a support for cakes and biscuits, processed soy-based products and sourdough (or baker's yeast). Sulphates using sulphuric acid are prohibited.	
Magnesium chloride (or nigari)	X		Coagulation agent	Only if derived from sea water.	Only for products with soy bean	Used exclusively for processed agricultural products as a coagulant or for processed products based on legume seeds.	Derived from sea water, for soy products	
Potassium carbonate	X		With regard to foodstuffs of plant origin: Drying of grapes			Used exclusively for drying processed fruit-based products, or for processed cereal-based products, processed legume-seed-based products, pasta, bread or pastry products	NON ALLOWED	
Sodium carbonate	X	X	Sugar(s) production			Used exclusively for pastry products, sugar, processed products based on legume seeds, pasta and bread	Allowed for cakes, biscuits and pastry products	

Name	EC REG. 834/2007			USDA-NOP	IFOAM Basic Standard	JAS	COR	
	A	B	Specific conditions					
Lactic Acid		X	For the regulation of the pH of the brine bath in cheese production <sup>(1)</sup>			Used solely for processed vegetable-based products, for casings as skin (e.g. as covering), for dairy products as a coagulant, and for cheese in salting as a pH regulator.	For fermented vegetable products or coverings or casings	
L(+)-lactic acid from fermentation	X		With regard to foodstuffs of plant origin: for the preparation of plant protein extracts					
Citric acid	X	X		Only from microbial fermentation of carbohydrates		Used only as a pH regulator or for processed fruit- and vegetable-based products	Only from microbial fermentation of carbohydrates	
Sodium hydroxide	X		With regard to foodstuffs of plant origin: for sugar(s) production; for oil production excluding olive oil production; for the preparation of plant protein extracts	Not permitted for peeling fruit and vegetables with alkaline substances	Only for the production of sugar and traditional bread coating	Only for processing sugar as a pH corrector or for processed cereal-based products	Use prohibited for peeling with lye of fruit and vegetables.	
Sulphuric acid	X	X	Gelatin production Sugar(s) production	NON ALLOWED	Only for adjusting the pH of the water in sugar production	Only for extracted water in sugar production as a pH regulator	NON ALLOWED	

Name	EC REG. 834/2007		USDA-NOP	IFOAM Basic Standard	JAS	COR	
	A	B					
Hop extract	X						
Pine rosin extract	X						
Hydrochloridric acid		X	NON ALLOWED	NON ALLOWED	NON ALLOWED	NON ALLOWED	
Ammonium idroside		X	NON ALLOWED	NON ALLOWED	NON ALLOWED	NON ALLOWED	
Hydrogen peroxide		X		NON ALLOWED	NON ALLOWED	NON ALLOWED	



Name	EC REG. 834/2007			USDA-NOP	IFOAM Basic Standard	JAS	COR	
	A	B	Specific conditions					
Carbon dioxide	X	X						
Nitrogen	X	X		Oil-free grades			Only food-grade	
Ethanol	X	X	Solvent	NON ALLOWED		Used solely for processed meat, if necessary for processed agricultural products	Only as processing aid	
Tannic acid	X		Filtration aid	NON ALLOWED	Only for wine-making, as filtration aid	Used only for processed agricultural foods as a filtration aid	NON ALLOWED	
Egg white albumen	X			NON ALLOWED	Only for wine-making	NON ALLOWED	NON ALLOWED	
Casein	X			NON ALLOWED	Only for wine-making	Used only for processed agricultural products	Must come from organic sources unless it is not available on the market.	
Gelatin	X			Allowed, but the product must be labelled as "organic"	Only for wine-making, fruits and vegetables	Used only for processed agricultural products	Allowed, but the product must be labeled "organic"	
Isinglass	X			NON ALLOWED	Only for wine-making	NON ALLOWED	Allowed as a clarifying agent (fish-based)	
Vegetable oils	X	X	Greasing, releasing or anti-foaming agent Only when derived from organic production	NON ALLOWED	NON ALLOWED	NON ALLOWED	Obtained without the use of chemical solvents. Can be used only as a lubrication spray.	
Silicon dioxide gel or colloidal solution	X				Only for wine-making, fruits and vegetables	Used only for processed agricultural products as gel or colloidal solution		
Activated carbon	X			Only from vegetative sources for use only as a filtering aid		Used only for processed agricultural products	Allowed only if of vegetable origin to be used as a filtration aid. Use in maple syrup processing is prohibited.	

Name	EC REG. 834/2007			USDA-NOP	IFOAM Basic Standard	JAS	COR	
	A	B	Specific conditions					
Talc	X		In compliance with the specific purity criteria for food additive E553b	NON ALLOWED		Used only for processed agricultural products	Only as filtration aid	
Bentonite	X	X	With regard to foodstuffs of animal origin: Sticking agent for mead		Only for fruits and vegetables	Used only for processed agricultural products		
Cellulose	X	X	With regard to foodstuffs of animal origin: Gelatin production	Only for use in regenerative casings, as an anti-caking agent (non-chlorine bleached) and filtering aid		NON ALLOWED	Only filtering aid (non-chlorine bleached)	
Diatomaceous earth	X	X	With regard to foodstuffs of animal origin: Gelatin production	Only as filtration coadiuvant	Only for wine-making and sweeteners	Used only for processed agricultural products	Only as filtering aid or clarification agent	
Perlit	X	X	With regard to foodstuffs of animal origin: Gelatin production	Only as filtration aid		Used only for processed agricultural products	Only as filtration aid	
Hazelnut shells	X			NON ALLOWED	NON ALLOWED	NON ALLOWED	NON ALLOWED	
Rice meal	X			NON ALLOWED	NON ALLOWED	NON ALLOWED	NON ALLOWED	
Beeswax	X		Releasing agent Beeswax from organic production	NON ALLOWED		Used only for processed agricultural products as a separating agent	NON ALLOWED	

Name	EC REG. 834/2007			USDA-NOP	IFOAM Basic Standard	JAS	COR
	A	B	Specific conditions				
Carnauba wax	X		Releasing agent Only when derived from organic raw material. Applicable as of 1 January 2022. Until that date, only when derived from organic raw material			Used only for processed agricultural products as a separating agent	
Acetic acid/vinegar		X	Only when derived from organic production. For fish processing only. From natural fermentation, Not to be produced by or from GMO				
Thiamin hydrochloride	X	X	Only for use in processing of fruit wines, including cider and perry and mead				
Diammonium phosphate	X	X	Only for use in processing of fruit wines, including cider and perry and mead				

Name		EC REG. 834/2007		USDA-NOP	IFOAM Basic Standard	JAS	COR	
		A	B					
Wood fibre		X	X					

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**ANNEX VIII – SECTION C OF EC REG. 889/2008**

EC Reg. 834/2007 – EC Reg. 889/2008, Annex VIII – non agricultural ingredients

IFOAM BS: Appendix 4 – Table 2

USDA-NOP, national lists of allowed and prohibited substances (§§ 205.605 and 205.606)

JAS – Notification n. 1606 of MAFF 27/10/2005

COR – Canadian Organic Regime – CAN/CGSB-32.311

**SECTION C – PROCESSING AIDS FOR THE PRODUCTION OF YEAST AND YEAST PRODUCTS****A = Primary yeast****B = Yeast confections/ formulations**

Name	REG. CE 834/2007			USDA-NOP	IFOAM Basic Standard	JAS	COR
	A	B	Specific conditions				
Calcium chloride	X					NON ALLOWED	NON ALLOWED
Carbon dioxide	X	X				NON ALLOWED	For warehousing in controlled atmosphere
Citric acid	X		For the regulation of the pH in yeast production	Only from microbial fermentation of carbohydrates		NON ALLOWED	Only from microbial fermentation of carbohydrates
Lactic acid	X		For the regulation of the pH in yeast production			NON ALLOWED	
Nitrogen	X	X		Oil-free grade			Oil-free grade
Oxygen	X	X		Oil-free grade			Oil-free grade – for storage in controlled atmosphere
Potato starch	X	X	For filtering Only when derived from organic production	NON ALLOWED	NON ALLOWED	NON ALLOWED	NON ALLOWED
Sodium carbonate	X	X	For the regulation of the pH			NON ALLOWED	NON ALLOWED


Name			REG. CE 834/2007		USDA-NOP	IFOAM Basic Standard	JAS	COR
			A	B				
Vegetable oils			X	X	NON ALLOWED	NON ALLOWED	NON ALLOWED	Obtained without the aid of chemical solvents

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## ANNEX VIII bis – PRODUCTS AND SUBSTANCES FOR USE OR ADDITION TO ORGANIC PRODUCTS OF THE WINE SECTOR


**PLEASE NOTE:** Sulphur dioxide may not be used when musts are destined for the production of grape juice, fruit juice, beverages and/or sweeteners


Name	REG. CE 834/2007	USDA-NOP	IFOAM Basic Standard	JAS	COR	
Sulphur dioxide	See table of admitted levels			N.A.	See table of admitted levels	
Potassium bisulphite	See table of admitted levels	NON ALLOWED		N.A.	See table of admitted levels	
Potassium meta-bisulphite	See table of admitted levels	NON ALLOWED		N.A.	See table of admitted levels	
Di-ammonium phosphate		NON ALLOWED	Maximum 0,3 gr/l	N.A.	NON ALLOWED	
Thiamine hydrochloride		NON ALLOWED	NON ALLOWED	N.A.	NON ALLOWED	
Yeasts (1), yeast cell walls				N.A.	Exclusively non GMO, non-synthetic and non-cultivated on petrochemical substrata	
Cellulose	Centrifugation and filtration Uso esclusivamente come coadiuvante di filtrazione inerte	Only filtering aid (non-chlorine bleached)	NON ALLOWED	N.A.	Only filtering aid (non-chlorine bleached)	
Perlite	Centrifugation and filtration Uso esclusivamente come coadiuvante di filtrazione inerte	Only as filtration aid		N.A.	Only as filtration aid	
Bentonite	Clarification			N.A.		

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Name	REG. CE 834/2007	USDA-NOP	IFOAM Basic Standard	JAS	COR	
Food-grade gelatine (2)	Clarification	Allowed (CAS # 9000-70-8)		N.A.	See note at the end of the table	
Plant protein from wheat or peas (2)	Clarification	NON ALLOWED		N.A.	NON ALLOWED	
Potassium caseinate	Clarification	NON ALLOWED	NON ALLOWED	N.A.	NON ALLOWED	
Casein	Clarification	NON ALLOWED		N.A.	Must come from organic sources unless it is not available on the market	
Egg white albumen (2)	Clarification	NON ALLOWED		N.A.	NON ALLOWED	
Tannins (2)	Clarification Addition	NON ALLOWED		N.A.	NON ALLOWED	
Potato proteins(2)	Clarification			N.A.		
Yeast protein extracts(2)	Clarification			N.A.		
Chitosan derived from <i>Aspergillus niger</i>	Clarification and use	NON ALLOWED		N.A.		
Silicon dioxide	Clarification			N.A.		
Isinglass (2)	Clarification	NON ALLOWED		N.A.	As a clarifying agent (fish-based)	
Pectolytic enzymes	Clarification	Must derive from edible, non-toxic plants, fungi or non-pathogenic bacteria		N.A.	See note at the end of the table	



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Name	REG. CE 834/2007	USDA-NOP	IFOAM Basic Standard	JAS	COR	
Diatomaceous earth	Centrifugation and filtration Usò esclusivamente come coadiuvante di filtrazione inerte	Only as filtration aid	NON ALLOWED	N.A.	Exclusively as an aid in filtering food products or as a clarifying agent	
Potassium bitartrate				N.A.		
Citric acid	Stabilisation	Only from microbial fermentation of carbohydrates		N.A.	Only from fruit	
Ascorbic acid (L)				N.A.	Only non-synthetic	
Gomma d'acacia (Arabic gum) (2)		Only if water extracted	NON ALLOWED	N.A.	Only if water extracted	
Argon	Utilizzo per creare un'atmosfera inerte e manipolare il prodotto al riparo dall'aria	NON ALLOWED		N.A.		
Carbon dioxide	Utilizzo per creare un'atmosfera inerte e manipolare il prodotto al riparo dall'aria			N.A.		
Nitrogen	Utilizzo per creare un'atmosfera inerte e manipolare il prodotto al riparo dall'aria Per gorgogliamento	Oil-free grade		N.A.	Only food-grade	
Gaseous oxygen (and air)	Aeration or oxygenation	Oil-free grade		N.A.		
Tartaric acid (L)+	Acidification and de-acidification	From grape wine, in the non-synthetic form. Like malic acid, in synthetic form		N.A.	NON ALLOWED	

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Name	REG. CE 834/2007	USDA-NOP	IFOAM Basic Standard	JAS	COR	
Lactic acid	Acidification			N.A.		
Calcium carbonate	De-acidification			N.A.		
Potassium bicarbonate	De-acidification	NON ALLOWED	NON ALLOWED	N.A.	NON ALLOWED	
Neutral potassium tartrate	De-acidification	NON ALLOWED		N.A.	NON ALLOWED	
Charcoal for oenological use		Only from vegetative sources for use only as a filtering aid		N.A.	Only from vegetative sources	
Aleppo pine resin		NON ALLOWED		N.A.	NON ALLOWED	
Lactic bacteria		Only food-grade		N.A.	NON ALLOWED	
Metatartaric acid		NON ALLOWED		N.A.	NON ALLOWED	
Copper citrate		NON ALLOWED		N.A.	NON ALLOWED	
Yeast mannoproteins				N.A.		
Oak chips		NON ALLOWED		N.A.	NON ALLOWED	
Potassium alginate		Admitted as alginates		N.A.		
Inactivated yeast				N.A.		

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Name	REG. CE 834/2007	USDA-NOP	IFOAM Basic Standard	JAS	COR	
Calcium sulphate	Treatment as Annex III, point A. 2(b) (EC Reg. n. 606/2009) Only for “vino generoso” or “vino generoso de licor”	Only from mining source		N.A.	Only from mining source (prohibited sulphates obtained with the use of sulphuric acid)	

(1) Per i singoli ceppi di lieviti: ottenuti da materie prime biologiche, se disponibili.

(2) Ottenuto da materie prime biologiche, se disponibili.

**COR NOTE for Gelatin:** Allowed only if guaranteed exempt of specific materials at risk, including cranium, brain, trigeminous ganglion (nerves connected to the brain), eyes, tonsils, spinal marrow and ganglion of the dorsal root (nerves connected to the spinal marrow of ruminants 30 months old or older; and the distal ileum (part of the small intestine) of ruminant of any age. They should be from organic sources unless they are not available on the market.

**COR NOTE on enzymes:** Microorganisms normally used in processing products, except for microorganisms obtained by genetic engineering or enzymes deriving from genetic engineering, without the addition of chemio-synthetic substances.

Enzymes used in the processing of foods must be obtained by preparation of edible non-toxic plants, non-pathogenic fungi, non-pathogeni bacteria, excluding microorganisms obtained by genetic engineering or enzymes deriving from genetic engineering.

All enzymes should be extracted in water, alcohol, acid and bases which are allowed exclusively by these standards and must not contain the prohibited substances in paragraph 1.4.1 of CAN/CGSB-32.310 or not allowed by this standard. Yeast: exclusively non-synthetic: a) for bread (may contain lecithin, obtained without the use of bleach or organic solvents), b) beer, c) nutritional, and d) smoked. The process of smoked non-synthetic aromatization must be documented. Development on petrochemical substrata and sulphite waste water is prohibited.

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## ANNEX VIII – ADDENDUM 1 : SULPHUR DIOXIDE LEVELS RECOMMENDED AND ADMITTED IN MUSTS AND WINES READY FOR CONSUMPTION

Please note that sulphur dioxide may not be used when musts are destined for the production of grape juice, fruit juice, beverages and/or sweeteners

Wine	SO <sub>2</sub> recommended values (mg/l)	SO <sub>2</sub> max admitted values (mg/l)	SO <sub>2</sub> max admitted values USDA/NOP (mg/l)*	SO <sub>2</sub> max admitted values COR (mg/l)*
Red wines	< 20	100 (with a residual sugar level lower than 2 grams per litre)	100	Note on sulphurous: allowed for use as a preservative only in alcoholic beverages made from grapes or other fruit; we recommend a minimum use of SO <sub>2</sub> . The maximum allowed level of SO <sub>2</sub> in alcoholic beverages with less than 5% sugar residue is 100 parts per million and 30 parts per million respectively for the total of sulphites and free sulphites; for alcoholic beverages with sugar residue between 5% and 10%, 150 parts per million and 35 parts per million respectively; and for alcoholic beverages with more than 10% sugar residue, 250 parts per million and 45 parts per million respectively. Use of bottled SO <sub>2</sub> gas and liquid is acceptable, as is SO <sub>2</sub> by wick combustion of sulphur without asbestos.
White and rosé wines	< 20	150 (with a residual sugar level lower than 2 grams per litre)	100	
Other wines (cfr: annex 1 B EC Reg. n. 606/2009)	< 20	The indicated level for each type of wine (difference from the two previous categories) in amendment 1 B of EC Reg. n. 606/2009, reduced by 30 mg/l	100	
Quality sparkling wines	< 20	The indicated level for each type of wine (difference from the two previous categories) in amendment 1 B of EC Reg. n. 606/2009, reduced by 30 mg/l	100	
Other sparkling wines	< 20	The indicated level for each type of wine (difference from the two previous categories) in amendment 1 B of EC Reg. n. 606/2009, reduced by 30 mg/l	100	

\*With particular reference to the **USDA/NOP** certification scheme, wines containing SO<sub>2</sub> must be labelled only and exclusively in the category “Made with organic grapes”

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## ANNEX IX

### INGREDIENTS OF AGRICULTURAL ORIGIN WHICH HAVE NOT BEEN PRODUCED ORGANICALLY REFERRED TO IN ART. 28 (EC REG. 889/2008)

**Table comparing the following reference standards (see warning in Amendment VIII in this Standard):**

EC Reg. 834/2007 – EC Reg. 889/2008, Annex IX – non organic agricultural ingredients


IFOAM BS: § 6.2.1

USDA-NOP, national lists of allowed and prohibited substances (§§ 205.301.(b))

JAS – Notification n. 1606 of MAFF 27/10/2005, art. 4

COR – Canadian Organic Regime – CAN/CGSB-32.311

Name	EC REG. 834/2007	USDA-NOP	IFOAM Basic Standard	JAS	COR	
<b>1. UNPROCESSED VEGETABLE PRODUCTS AS WELL AS PRODUCTS DERIVED THEREFROM BY PROCESSES</b>						
1.1. Edible fruits, nuts and seeds:						
acorns <i>Quercus spp</i>	Allowed	NON ALLOWED	Allowed on the condition that the organic product is not commercially available on the market.	Equivalent	Allowed on the condition that the organic product is not commercially available on the market.	
cola nuts <i>Cola acuminata</i>						
gooseberries <i>Ribes uva-crispa</i>						
maracujas (passion fruit) <i>Passiflora edulis</i>						
raspberries (dried) <i>Rubus idaeus</i>						
red currants (dried) <i>Ribes rubrum</i>						


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Name	EC REG. 834/2007	USDA-NOP	IFOAM Basic Standard	JAS	COR	
1.2. Edible spices and herbs: pepper (Peruvian) <i>Schinus molle L.</i> horseadish seeds <i>Armoracia rusticana</i> lesser galanga <i>Alpinia officinarum</i> safflower flowers <i>Cartamus tinctorius</i> watercress herb <i>Nasturtium officinale</i>	Allowed	NON ALLOWED	Allowed on the condition that the organic product is not commercially available on the market.	Equivalent	Allowed on the condition that the organic product is not commercially available on the market.	
1.3. Miscellaneous: Algae, including seaweed, permitted in non-organic foodstuffs preparation	Allowed	Wakame marine algae allowed on the condition that the organic product is not commercially available on the market.	Allowed on the condition that the organic product is not commercially available on the market.	Equivalent	Allowed on the condition that the organic product is not commercially available on the market.	

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Name	EC REG. 834/2007	USDA-NOP	IFOAM Basic Standard	JAS	COR	
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**2. VEGETABLE PRODUCTS**

2.1. Fats and oils whether or not refined, but not chemically modified, derived from plants other than:  cocoa <i>Theobroma cacao</i> coconut <i>Cocos nucifera</i> olive <i>Olea europaea</i> sunflower <i>Helianthus annuus</i> alm <i>Elaeis guineensis</i> rape <i>Brassica napus, rapa</i> safflower <i>Carthamus tinctorius</i> sesame <i>Sesamum indicum</i> soya <i>Glycine max</i>	Allowed fats and oils derived from plants other than those listed	NON ALLOWED	Allowed on the condition that the organic product is not commercially available on the market.	Equivalent	Allowed on the condition that the organic product is not commercially available on the market.	
2.2. The following sugars; starch; other products from cereals or tubers:  fructose rice paper unleavened bread paper starch from rice and waxy maize, not chemically modified	Allowed	Native corn starch and non-chemically modified rice starch are allowed until June 21, 2009 (on the condition that the organic product is not commercially available on the market.	Allowed on the condition that the organic product is not commercially available on the market.	Equivalent	Allowed on the condition that the organic product is not commercially available on the market.	

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Name	EC REG. 834/2007	USDA-NOP	IFOAM Basic Standard	JAS	COR	
2.3. Miscellaneous: pea protein ( <i>Pisum</i> spp.) rum, only obtained from cane sugar juice kirsch prepared on the basis of fruits and flavouring as referred to in article 27 (1) (c)	Allowed	NON ALLOWED	Allowed on the condition that the organic product is not commercially available on the market.	Equivalent	Allowed on the condition that the organic product is not commercially available on the market.	
<b>3. ANIMAL PRODUCTS</b>						
aquatic organisms, not originating from aquaculture, and permitted in non-organic foodstuffs preparation gelatin whey powder " <i>herasuola</i> " casings	Allowed	Processed intestine casings and gelatine are allowed, on the condition that the organic product is not commercially available on the market.	Allowed on the condition that the organic product is not commercially available on the market.	Equivalent	Allowed on the condition that the organic product is not commercially available on the market.	



**ANNEX XIII****MODEL OF A VENDOR DECLARATION REFERRED TO IN ARTICLE 69  
(EC REG. 889/2008)**

<b>Vendor declaration according to Article 9(3) of Council Regulation (EC) No 834/2007</b>	
Name, address of vendor:	
Identification (e.g. lot or stock number):	Product name:
Components: (Specify all components existing in the product/used the last in the production process) ..... ..... ..... ..... .....	

I declare that this product was manufactured neither 'from' nor 'by' GMOs as those terms are used in Articles 2 and 9 of Council Regulation (EC) No 834/2007. I do not have any information which could suggest that this statement is inaccurate.

Thus, I declare that the above named product complies with Article 9 of Regulation (EC) No 834/2007 regarding the prohibition on the use of GMOs.

I undertake to inform our customer and its control body/authority immediately if this declaration is withdrawn or modified, or if any information comes to light which would undermine its accuracy.

I authorise the control body or control authority, as defined in Article 2 of Council Regulation (EC) No 834/2007, which supervises our customer to examine the accuracy of this declaration and if necessary to take samples for analytic proof. I also accept that this task may be carried out by an independent institution which has been appointed in writing by the control body.

The undersigned takes responsibility for the accuracy of this declaration.

Country, place, date, signature of vendor:	Company stamp of vendor ( <i>if appropriate</i> ):
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## ANNEX XIII BIS

### SPECIES WHICH CAN BE RAISED IN COMPLIANCE WITH SECTION 9.B OF THIS STANDARD

#### Section 1

Organic production of salmonids in fresh water:

Brown trout (*Salmo trutta*) — Rainbow trout (*Oncorhynchus mykiss*) — American brook trout (*Salvelinus fontinalis*) — Salmon (*Salmo salar*) — Charr (*Salvelinus alpinus*) — Grayling (*Thymallus thymallus*) — American lake trout (or grey trout) (*Salvelinus namaycush*) — Huchen (*Hucho hucho*)

Production system	Ongrowing farm systems must be fed from open systems. The flow rate must ensure a minimum of 60 % oxygen saturation for stock and must ensure their comfort and the elimination of farming effluent.
Maximum stocking density	Salmonid species not listed below 15 kg/m <sup>3</sup> Salmon 20 kg/m <sup>3</sup> Brown trout and Rainbow trout 25 kg/m <sup>3</sup> Arctic charr 25 kg/m <sup>3</sup>

#### Section 2

Organic production of salmonids in sea water:

Salmon (*Salmo salar*), Brown trout (*Salmo trutta*) — Rainbow trout (*Oncorhynchus mykiss*)

Maximum stocking density	10 kg/m <sup>3</sup> in net pens
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#### Section 3

Organic production of cod (*Gadus morhua*) and other Gadidae, sea bass (*Dicentrarchus labrax*), sea bream (*Sparus aurata*), meagre (*Argyrosomus regius*), turbot (*Psetta maxima* [= *Scophthalmus maximus*]), red porgy (*Pagrus pagrus* [= *Sparus pagrus*]), red drum (*Sciaenops ocellatus*) and other Sparidae, and spinefeet (*Siganus* spp.)

Production system	In open water containment systems (net pens/cages) with minimum sea current speed to provide optimum fish welfare or in open systems on land.
Maximum stocking density	For fish other than turbot: 15 kg/m <sup>3</sup> For turbot: 25 kg/m <sup>2</sup>

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### Section 4

Organic production of sea bass, sea bream, meagre, mullets (*Liza*, *Mugil*) and eel (*Anguilla spp.*) in earth ponds of tidal areas and costal lagoons

Containment system	Traditional salt pans transformed into aquaculture production units and similar earth ponds in tidal areas
Production system	<p>There shall be adequate renewal of water to ensure the welfare of the species</p> <p>At least 50 % of the dikes must have plant cover</p> <p>Wetland based depuration ponds required</p>
Maximum stocking density	4 kg/m <sup>3</sup>

### Section 5

Organic production of Sturgeon in fresh water:

Species concerned: *Acipenser* family

Production system	<p>Water flow in each rearing unit shall be sufficient to ensure animal welfare</p> <p>Effluent water to be of equivalent quality to incoming water</p>
Maximum stocking density	30 kg/m <sup>3</sup>

### Section 6

Organic production of fish in inland waters:

Species concerned: Carp family (*Cyprinidae*) and other associated species in the context of polyculture, including perch, pike, catfish, coregonids, sturgeon.

Production system	<p>In fishponds which shall periodically be fully drained and in lakes. Lakes must be devoted exclusively to organic production, including the growing of crops on dry areas.</p> <p>The fishery capture area must be equipped with a clean water inlet and of a size to provide optimal comfort for the fish. The fish must be stored in clean water after harvest.</p> <p>Organic and mineral fertilisation of the ponds and lakes shall be carried out in compliance with Annex I to Regulation (EC) No 889/2008 with a maximum application of 20 kg Nitrogen/ha.</p> <p>Treatments involving synthetic chemicals for the control of hydrophytes and plant coverage present in production waters are prohibited.</p> <p>Areas of natural vegetation shall be maintained around inland water units as a buffer zone for external land areas not involved in the farming operation in accordance with the rules of organic aquaculture.</p> <p>For grow-out “polyculture” shall be used on condition that the criteria laid down in the present specifications for the other species of lakes fish are duly adhered to.</p>
Farming yield	The total production of species is limited to 1 500 kg of fish per hectare per year.

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### Section 7

Organic production of penaeid shrimps and freshwater prawns (*Macrobrachium* spp.):

Establishment of production unit/s	Location to be in sterile clay areas to minimise environmental impact of pond construction. Ponds to be built with the natural pre-existing clay. Mangrove destruction is not permitted.
Conversion time	Six months per pond, corresponding to the normal lifespan of a farmed shrimp.
Broodstock origin	A minimum of half the broodstock shall be domesticated after three years operating. The remainder is to be pathogen free wild broodstock originating from sustainable fisheries. A compulsory screening to be implemented on the first and second generation prior to introducing to the farm.
Eyestalk ablation	Is prohibited.
Maximum on farm stocking densities and production limits	Seeding: maximum 22 post larvae/m <sup>2</sup> Maximum instantaneous biomass: 240 g/m <sup>2</sup>

### Section 7 bis

Organic production of crayfish:

Species concerned: *Astacus astacus*, *Pacifastacus leniusculus*.

Maximum stocking density:	For small-sized crayfish (< 20 mm): 100 individuals per m <sup>2</sup> . For crayfish of intermediate size (20-50 mm): 30 individuals per m <sup>2</sup> . For adult crayfish (> 50 mm): 10 individuals per m <sup>2</sup> , provided that adequate hiding places are available.
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### Section 8

Molluscs and echinoderms:

Production system	<p>Long-lines, rafts, bottom culture, net bags, cages, trays, lantern nets, bouchot poles and other containment systems.</p> <p>For mussel cultivation on rafts the number of drop-ropes shall not exceed one per square meter of surface area. The maximum drop-rope length shall not exceed 20 metres. Thinning-out of drop-ropes shall not take place during the production cycle, however sub-division of drop ropes shall be permitted without increasing stocking density at the outset.</p>
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### Section 9

Tropical fresh water fish: milkfish (*Chanos chanos*), tilapia (*Oreochromis* spp.), siamese catfish (*Pangasius* spp.):

Production system	Ponds and net cages
Maximum stocking density	Pangasius: 10 kg/m <sup>3</sup> Oreochromis: 20 kg/m <sup>3</sup>

### Section 10

Other aquaculture animal species: none