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**Glossary**

**A**

**Active** – the active ingredient or substance in a health and beauty or pharmaceutical product that produces or contributes to the effectiveness of a product.

**Ad lib** – freely and at will.

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

**Aerobic bio-degradability** – how easily a substance is broken down by micro-organisms when oxygen is available.

**Anaerobic bio-degradability** – how easily a substance is broken down by micro-organisms when oxygen is not available, for example in sludge.

**Anti-microbial agents** – a material that will kill or inhibit the growth of microbes such as bacteria, yeasts and moulds. They are commonly used to extend the life span of a wide variety of consumer products.

**Aroma enhancers** – an aroma enhancer is a synthetic additive which improves or strengthens the smell of a product.

**B**

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

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

**Binders** – a material used to hold particles together to ensure uniform consistency or solidification; typical binders are resin, gum, silicate and casein.

**Bio-accumulation** – a substance’s ability to be accumulated in an organism.

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

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

**Burtonising** – adding salts to water to meet the composition of water in Burton-on-Trent which is ideal for brewing ales.

**C**

**Carcasses, sides, quarters and primals** – the products of abattoir and meat cutting plants. Carcasses are the whole body of the animal, skinned and gutted. Splitting a carcass down the backbone gives two sides.
Splitting each side again gives two quarters and further cutting results in
primals. Individual portions, such as steaks or chops, are cut from primals.

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

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

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

- aspects that the standards do not cover
- requests from licensees for exceptional permissions
- appeals, or
- disciplinary actions.

**Chelating agents** – compounds able to bind metal ions and make them
chemically inactive.

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

**Chemically purified** – the ingredients in the product are isolated or
separated by various chemical reactions.

**Chemical synthetic repellent** – a repellent made from synthesised
chemicals.

**Clarifying agents** – clarifying agents are natural or chemical substances
that are used to remove suspended particles or sediments from liquids. This
means that the final product has a translucent or clear appearance.

**Cold extraction** – methods that include vacuum extraction or cold pressed
extraction.

**Complementary therapies** – medicinal treatment methods such
as homeopathy, herbs and acupuncture, often used in addition to
conventional treatments.

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

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

**Consignee** – a person or company who receives a delivery of goods.
Conversion period – the time under organic management that it takes for non-organic land, crops or livestock to convert to organic production.

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

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

Decoction – a herbal preparation made by boiling a plant part in water to make an extract.

Defra – Department for Environment, Food and Rural Affairs.

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

Derogation – permission to use a non-organic input or ingredient when the organic version is not available. This can only happen in specific situations that the regulation defines and may in addition require authorisation from Defra.

Dispersants – usually a detergent or surfactant that is used to produce a stable distribution of an oil or solid in a liquid.

DNA – Deoxyribonucleic acid (DNA) molecules carry the genetic information necessary for the organisation and functioning of most living cells and control the inheritance of characteristics.

EC\textsubscript{50} – measure of a substance’s toxicity to specific organisms. The effective concentration which affects or kills half of the population tested.

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

Electron beaming – subjecting a material or product to a beam of electrons to kill micro-organisms. This technology is used in food and medical sterilisation, packaging, and to increase the shelf life of products.

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

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

EU Regulation 834/2007 and 889/2008 – the minimum rules for producing, processing, importing, labelling and marketing organic foods in the EU. It also defines requirements for inspection and certification and control by national authorities. It covers production of food for human consumption, animal feed and farm inputs. It does not cover non-food products such as textiles, health and beauty care, gardening products or pet foods.

Essential oil – an aromatic volatile substance usually extracted by distillation or expression from a single botanical species. Once the primary process
of distillation or expression has been completed, nothing further should be added.

**Ethoxylation** – a chemical process in which ethylene oxide is added to long chain molecules in order to make them more soluble in water. An example is the ethoxylation of sodium lauryl sulphate to form sodium laureth sulphate, which is used as a foaming agent in non-organic shampoos and toothpaste, and as an industrial detergent.

**Excipients** – substances added to formulas which have no activity and are used to deliver active ingredients at a desired level in an appropriate form.

**Expression** – the process of extracting an essential oil by mechanical methods.

**Extraction** – the process of separating the essential or active part of a plant into a solvent.

---

**F**

**Fillers** – ingredients that add bulk to a product.

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

**First consignee** – a person or company who receives a delivery of goods and who will then further process/pack/label or market those goods. First consignees must be licensed.

**Flower waters (hydrolats or hydrosols)** – waters resulting from the steam distillation of aromatic plants. These waters may either be a by-product of the extraction process for essential oils (steam distillation) or may be the primary objective of the distillation process. They are distillates and are not manufactured by the addition of any odorous material or a further solvent. These are sometimes known as hydrolats and hydrosols.

---

**G**

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

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

**GMO derivative** – any substance which is either produced from or produced by GMOs, but doesn’t contain them.
Hazard Analysis Critical Control Point (HACCP) – a system for identifying and controlling hazards. Food producers use it specifically to identify and control factors that may affect the safety and quality of the food.

International Federation of Organic Agricultural Movements (IFOAM) – a global federation of organic organisations working to promote organic food and farming internationally. It sets basic organic standards and its subsidiary, IOAS, has an accreditation system for certification bodies that wish to adopt its standards.

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

INCI – International Nomenclature on Cosmetic Ingredients.

Infusion (hot or cold) – tea made by steeping herb leaves, bark or flowers in hot (or cold) water.

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

Ionising radiation – radiation which has enough energy to cause atoms to lose or gain electrons and become ions. Alpha and beta particles, gamma and x-rays are all examples of ionising radiation.

ISO 9000 – an international standard for quality management systems.

Juicing – to extract the liquid from a fruit or vegetable by mechanical methods.

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

LC50 – measure of a substance’s toxicity to specific organisms. The lethal concentration which affects or kills half of the population tested.

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

Licensee – someone who holds a valid licence.

Liquid CO2 extraction – otherwise known as supercritical CO2 extraction. Extraction of plant material using liquid CO2 under pressure.

Livestock product – a product which includes ingredients derived from animals (for example meat, dairy products, eggs) besides any other ingredients.
Livestock production – the production of domestic or domesticated terrestrial animals (including insects) and aquatic species farmed in fresh, salt or brackish water. This excludes the products of hunting and fishing of wild animals.

M

Maceration (hot or cold) – the process of soaking.
Manifest infringement – such a significant breach of the standards that integrity in the organic system has been lost. It may also result from not correcting a previous critical non-compliance. We will terminate part of the licence or the entire licence.
Marketing – holding or displaying for sale, offering for sale, selling, delivering or placing in the market in any other form.
Meat Hygiene Service (MHS) – an executive agency of the Food Standards Agency, carrying out meat inspection duties. Its remit is to protect public health and animal welfare at slaughter and promote consumer confidence.
Microbial digestion – the aerobic or anaerobic breakdown of a substance by micro-organisms.
Microbial fermentation – anaerobic growth of microorganisms to produce or break down ingredients.
MSDS – material safety data sheet.

N

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

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

Nature identical – a synthetic material that has a molecular structure identical to the natural material.
Nitrogen flushing – packaging products using a nitrogen flush removes oxygen from inside the packaging.
Non-compliance – breach of the standards that may be, in rising order of severity:

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

O

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

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

P

Pasteurisation – the reduction of micro-organisms using a carefully controlled heating process.

Percolation – the slow passage of a liquid through a medium for extraction or purification.

Petrochemicals – chemicals produced from fossil fuels.

Phytotherapeutic – standardised herbal preparations consisting of complex mixtures of one or more plants which contain, as active ingredients, plant parts or plant material in the crude or processed state.

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

Precipitating agents – precipitating agents cause suspended solid particles in a liquid to drop out of suspension. These solids are then removed leaving behind the liquid.

Propoxylation – a chemical process in which propylene oxide is added to long chain molecules in order to make them more soluble in water.

P\textsubscript{ow} (Partition coefficient between octanol and water) – a measure of the distribution of a material between oil and water. This predicts the likelihood of a material building up in body fat. A technical measure which helps predict the degree with which oil dissolves in water.

Q

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

R

Raw material – the original plant (or animal or mineral) material.

Reagents – the starting materials in a chemical reaction.
Rectification – a process of re-distillation to remove or isolate particular constituents.

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

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

Saponification – the process of converting a fat into soap by treating it with an alkali.

Solvent – liquid substance able to dissolve other substances.

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

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

Standardise – a term used in the herbal trade to describe an extract that has been prepared to ensure that it contains set levels of specified plant compounds.

Sulphonation – the process of introducing one or more sulphonic acid groups into a compound to make them more water soluble.

Supercritical fluid extraction (SCFE) using CO₂ – see liquid CO₂ extraction above.

Surfactants – the name is derived from the term surface active agent. It is a compound that reduces the surface tension of a liquid. Its primary functions are cleaning, emulsifying or creating foam.

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

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

Thickeners/thinners – ingredients used to make a substance more or less runny.

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

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

**U**

**Ultrasound** – a method in which high-frequency sound waves are used to extract or mix ingredients.

**United Kingdom Accreditation Service (UKAS)** – official body in the UK that accredits certification bodies who meet the requirements of EN 45011 and other standards.

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

**UV irradiation** – exposure to ultraviolet radiation to sterilise.

**V**

**Vacuum extraction** – extraction under reduced pressure.

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

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

**Viscosity modifiers** – thickeners or thinners to make a substance more or less runny.

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

**W**

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

**Woodmark** – the Soil Association’s forest certification programme, providing FSC forest and ‘chain of custody’ certification throughout the world.
# List of abbreviations

## Organisations/standards:

<table>
<thead>
<tr>
<th>Acronym</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>ETAD</td>
<td>Ecological and Toxicological Association of Dyes and Organic Pigments Manufacturers</td>
</tr>
<tr>
<td>IFOAM</td>
<td>International Federation of Organic Agriculture Movements</td>
</tr>
<tr>
<td>IVN</td>
<td>International Association Natural Textile Industry</td>
</tr>
<tr>
<td>JOCA</td>
<td>Japan Organic Cotton Association</td>
</tr>
<tr>
<td>NOP</td>
<td>National Organic Program</td>
</tr>
<tr>
<td>OECD</td>
<td>Organisation of Economic Cooperation and Development</td>
</tr>
<tr>
<td>OTA</td>
<td>Organic Trade Organisation</td>
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<tr>
<td>TEGEWA</td>
<td>Verband der Textilhilfsmittel-, Lederhilfsmittel-, Gerbstoff- und Waschrohstoff-Industrie</td>
</tr>
<tr>
<td>USDA</td>
<td>United States Department of Agriculture</td>
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## Others:

<table>
<thead>
<tr>
<th>Acronym</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>EC_{50}</td>
<td>Effect concentration (50%)</td>
</tr>
<tr>
<td>IC_{50}</td>
<td>Inhibition concentration (50% inhibition)</td>
</tr>
<tr>
<td>LC_{50}</td>
<td>Lethal concentration (50% mortality)</td>
</tr>
<tr>
<td>LD_{50}</td>
<td>Lethal dose (50% mortality)</td>
</tr>
<tr>
<td>α-MES</td>
<td>α-methyl ester sulphonate (C16/18)</td>
</tr>
<tr>
<td>AOX</td>
<td>Absorbable halogenated hydrocarbons and substances that can cause their formation</td>
</tr>
<tr>
<td>APEO</td>
<td>Alkylphenolethoxylate</td>
</tr>
<tr>
<td>BOD</td>
<td>Biochemical oxygen demand</td>
</tr>
<tr>
<td>COD</td>
<td>Chemical oxygen demand</td>
</tr>
<tr>
<td>DBT</td>
<td>Dibutyltin</td>
</tr>
<tr>
<td>DEHP</td>
<td>Diethylhexylphthalate</td>
</tr>
<tr>
<td>DTPA</td>
<td>Diethylenetriamine penta-acetate</td>
</tr>
<tr>
<td>EDTA</td>
<td>Ethylenediamine tetra-acetate</td>
</tr>
</tbody>
</table>
Acknowledgements

We are grateful to members of the standards committees who gave their time generously to proofread and advise, and to all employees who have been involved with this project for their unstinting support.

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The principles of organic production and processing
The principles of organic production and processing

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

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

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

What you ‘should’ do

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

What you ‘must’ do

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

What you ‘may’ do

These state what you can do. We say if you need to get our permission for these or if there are other conditions. We have divided these conditions into three categories to be clear about your responsibilities when using them:

- With justification – you must be able to justify the use of certain products/practices at your inspection with evidence, such as test results, records, forms, a plan etc. For example, you record why you needed to use the product/practice.
- With our approval – we must have approved your use of certain products/practices. This may cover more than one use or it may be in your annual plan that we have approved. For example, you produce an annual plan that details the product/practice which your certification officer has approved and you have a copy available for inspection.
- With our permission – you must get our permission before each use of certain products/practices. For example, you phone your certification officer for permission every time, they may ask for further documentation.

Generally, if we do not mention a product or practice, it means we do not allow it so you must not use it. Please ask us if you are in doubt.
Text format

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

1.2 The principles of organic production

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

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

Agricultural principles

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

Environmental principles

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

Food processing principles

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

For more detailed food processing principles see chapter 40.

Social principles

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

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

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

1.3 The origins of organic farming and organic standards

The origins of organic farming

Three different strands contributed to the founding of organic farming.

• Rudolf Steiner delivered a series of eight lectures to a group of farmers in Germany in 1924. These lectures defined biodynamic agriculture and the Demeter symbol was created in 1927 to identify foods grown by these methods.
• Lady Eve Balfour was inspired by the work of Sir Albert Howard (on composting and agricultural health) and Sir Robert McCarrison (on diet and human health), both working in India. She started the Haughley Experiment on her farm in Suffolk researching the links between the health of soil, plants and animals within different closed systems. Based on this work she wrote *The Living Soil* in 1943 – the book that stimulated the founding of the Soil Association in 1946.
• Also in the ‘40s, Hans and Maria Müller together with Hans-Peter Rusch developed a natural approach to farming and soil fertility in Switzerland, particularly using rock dusts. ▶
However, JI Rodale in the USA actually coined the term ‘organic’ in 1942 when he started publishing the magazine *Organic Gardening*.

Despite their differences these founding strands shared an underlying basis:

- The concept of the farm as a living organism, an integrated whole.
- The concept of a living soil as the basis of health right up the food chain.
- The whole being greater than the sum of its parts.

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

### The origins of organic standards

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

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

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

### IFOAM

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

### Governments

By the late ’80s the organic market was sufficiently strong that governments started to take an interest, wishing to protect the consumer from possible
fraud. In 1987 the Minister of Agriculture announced the formation of UKROFS (UK Register of Organic Food Standards).

Its brief was to draw up a minimum UK organic standard, to register the organic certifiers including their inspectors, and to certify those wishing to by-pass the private bodies.

The EU was also looking at organic farming. Based on the IFOAM standards, it published its ‘organic’ regulation (no. 2092/91) in 1991. However, it was not until 1999 that livestock standards were legally included in the regulation. In 2005, the European Commission started drafting a new regulation to replace 2092/91, following the European Organic Action Plan in 2004. The new regulation came into force on 1 January 2009 and is in several parts:

- other implementing rules for aquaculture, seaweed, yeast and imports.

This official definition and control of organic farming also allowed the authorities to give financial support to organic farmers. This stimulated the significant, sometimes dramatic, growth that the organic market still enjoys.

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

Partly to address this the Codex Alimentarius Commission of the Food and Agriculture Organisation (FAO), which sets global standards for farming and food, produced guidelines for organic farming. It used the EU regulation as its starting point. The new EU regulation now references the Codex guidelines as a measure of equivalence for imports into the EU.

IFOAM was also active. It set up the IFOAM accreditation programme in 1992 to provide an international service that would allow ‘one inspection, one certification, one accreditation’.

1.4 Where we are today

European Union

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

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

The EU regulation does not cover:
• processing of non-food crops such as for textiles and personal care products
• certification of inputs, and
• non-commercial production (that which is not sold).

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**United Kingdom**

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

• applying and interpreting the EU regulation in the UK
• approving and regulating the private certification bodies
• holding a register of organic producers, processors and importers, and
• assisting the European Commission in approving imports from outside the EU.

Previously UKROFS was responsible for these but the Advisory Committee on Organic Standards (ACoS) replaced it. ACoS’ role is purely advisory, advising the minister on all organic issues. Defra has taken back UKROFS’ original powers.

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**Soil Association**

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

There are two parts to our organisation:

• the Soil Association is a membership charity that owns these standards and reviews and updates them. As an applicant or a licensee you will automatically be a member. It is therefore your organisation and you can have your say in how to run it and what standards it sets
• Soil Association Certification Limited (SA Certification) is a wholly owned subsidiary company which inspects and certifies farmers and processors to the symbol scheme using Soil Association standards.
We are ‘solutions’ based and bring consumers, producers and all other parts of the organic movement together in one organisation. Our structure reflects the holistic principle at the heart of organic production.

Our main activities include:

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

### 1.5 Developing the standards

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

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

We aim to review different parts of the standards in rotation so that we can focus properly on only the chosen sections.

Our standards comply with all legal requirements, in particular EU Regulations 834/2007 and 889/2008. Some areas of our standards are higher than those required by law and we also have standards for types of production not covered by the EU Regulation. These include environmental management and conservation, textiles and health and beauty care products.

### Setting our standards

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

- anyone can propose an amendment to us
- we analyse and research the changes we think are needed and, along with the proposals we receive, make recommendations to the relevant standards
committee (however we aim to undertake more in-depth reviews of a small number of areas so will not necessarily deal with all proposals immediately)

- the standards committee approves (or not) the proposed changes for consultation
- if approved, we make available the proposed amendments to licensees in Certification News, to Soil Association members through Living Earth, as well as on our website and by contacting relevant stakeholders directly
- we collate your responses and submit them to the standards board (or possibly back to the standards committee if they identify issues that need further work)
- the standards board may revise the proposals and approves them for final authorisation by the Soil Association council
- the council gives its final approval
- we publish the approved changes or new standards for you to start applying after a notice period of three months.

Three bodies assist us in this process:

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

- standards board:
  - this consists of an independent chair, the chairs of three standards committees, three organic sector representatives and three lay members
  - it directs the work of the standards department and appoints the standards committees

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

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

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

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

2.1.1 | Revised

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

2.1.2 | Revised

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

Our certifier code is ‘GB organic certification 5’.

### How we work

2.1.3

We inspect and certify organic farms, food manufacturers and producers of non-food items such as health and beauty products and textiles. See ‘Inspection and certification process’ (standard 2.4.11) for the process we follow.

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

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

2.1.4

We license every stage, from production on the farm, through processing, to distribution to the consumer.

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2.2 **The Soil Association symbol**

2.2.1 | Revised

The Soil Association symbol is the most recognised organic trademark in the UK and has gained the trust, respect and confidence of consumers and producers across the globe. The Soil Association symbol demonstrates that an organic food or non-food product meets our standards (see 2.2.2 and 2.2.3).
2.2.2

Food production includes:

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

2.2.3

Non-food production includes:

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

Using the Soil Association symbol

2.2.5

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

2.2.6  | Revised

We have made some changes to our symbol to improve readability and recognition for consumers. The new symbol design is available for use from January 2009 but to reduce waste (for example, packaging) the final deadline for switching to the new symbol is 1 January 2012. Until then, it is acceptable to use either symbol.

Old symbol

New symbol

2.2.7

You may only use the symbol on your products if you hold a valid certificate of registration from us. You must only use it for organic products identified on your trading schedule.
2.2.8 | Revised

You may use the symbol on company stationery, promotional literature and websites if we certify your entire product range. Otherwise you must only use the symbol if you state clearly which products, lines or ranges it applies to. All uses of the symbol must be approved by your certification officer prior to marketing (see standard 40.10.3).

2.2.9 | New

From July 2010, you must use our symbol on the final (consumer) packaging of the products we certify except where we agree there is a good reason for not doing so.

Note – examples of exceptions we might agree are:

- on temporary or off-the-shelf labels or packaging
- where the label is so small that it would jeopardise other information required by law
- where the supply of ingredients complying with our standards is variable so the product cannot always carry the symbol.

We will be completing a consultation on when exceptions should be made in early 2009. Please contact your certification officer for more information.

What the symbol should look like

2.2.10

You must reproduce the symbol from original artwork. Please contact your certification officer for a copy of the symbol.

2.2.11 | Revised

The symbol must appear:

- complete and upright
- in proportion to the product description
- at least 10mm in diameter (example ‘A’, overleaf)
- in black or white (examples ‘B’ and ‘C’)
- clearly visible
- clear and legible over the whole of a background, for example if used over a photograph (example ‘D’), and
- no less prominent than the EU logo.

You must ask us if you wish to use the symbol at a smaller size than 10mm in diameter (for example on very small packaging) or in a colour other than black and white.
Examples of how to use the symbol are shown below (see previous page):

2.2.12 | Revised

The symbol should be:

- on the main face of the label or packaging
- in proportion to the product description, but it works best if it is at least 12mm in diameter, and
- placed on a clear background that extends 30% beyond the area of the symbol (for example 3mm around a symbol 10mm in diameter)

2.2.13 | Revised

The symbol must not appear:

- against a background that affects the legibility of the symbol (example ‘E’)
- incomplete
- at an angle
- within an extra circle either of an outline or solid colour (example ‘F’)
- in more than one colour (example ‘G’), or
- with a different font or typeface (example ‘H’).

Examples of how not to use the symbol are shown below:

2.2.14

In addition to standards 2.2.10–2.2.13 you must also comply with the labelling standards in sections 3.5 (for producers) and 40.10 (for processors).

2.2.15

A version of the ‘Soil Association organic’ symbol is available in Welsh.
### The EU organic logo

#### 2.2.16 | New

From 1 July 2010 and at least before 1 January 2012, your labels of packaged organic products must also include the EU logo. Your certifier code must be placed directly under the logo followed by a declaration of where the ingredients have been farmed. Please refer to sections 3.5 (for producers) and 40.10 (for processors) for further information.

### Our certifier code

#### 2.2.17 | Revised

Our certifier code is ‘GB organic certification 5’; it must appear directly under the EU logo. This certifier code will replace the old certifier code ‘organic certification UK5’. You must use the new certifier code from 1 July 2010 and at least before 1 January 2012 but until then, it is acceptable to use either code. Please refer to sections 3.5 (for producers) and 40.10 (for processors), for when to use ‘GB organic certification 5’.

### The approved product symbol

#### 2.2.18 | Revised

You may use the approved product symbol (which replaces the certified product symbol from January 2009) on non-organic products such as salt and agricultural inputs certified under our approved products scheme. You may not use the Soil Association organic symbol on these products. Please ask us if you would like further information on this scheme.

### 2.3 Inspection

#### 2.3.1

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

We will draw up an action summary form (either at inspection or we will send it to you afterwards). This lists areas that do not comply with the standards and asks how you will correct them.
We may impose sanctions depending on the severity of the weakness. We grade these as:

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

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

2.3.2

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

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

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

We may suspend or even terminate your licence if you do not send the completed form, or the information we request, within the deadlines. If your licence is suspended you must not trade as organic.

Additional inspections

2.3.3

We may do extra inspections throughout the year if:

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

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

Defra may also inspect you as part of their surveillance of our inspection procedures.
2.3.4
If you are an international group licensee you must comply with section 8.3 of IFOAM ‘Norms for Organic Production and Processing’. Please refer to www.ifoam.org

2.4 Certification

2.4.1
You must have available the current Soil Association standards relevant to your organic enterprises.

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

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

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

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

2.4.6 Revised
If you wish to use our symbol, the wording ‘GB organic certification 5’ or reference to SA Certification or Soil Association on your product, it must be licensed by us. For the application process see standard 2.4.11.

2.4.7
Once we license you we will send you a new certificate of registration every 12 months. This is subject to you paying us your annual certification fees and showing by your annual inspection that you are continuing to meet our standards.
2.4.8 | Revised

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

2.4.9

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

Complaints

2.4.10 | Revised

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

Inspection and certification process

2.4.11 | Revised

You send us your application form and fee

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

We issue an action summary form identifying areas where you are not meeting the standards

You implement actions to correct these areas

Once we have approved your actions we will issue you with your certificate of registration
Processes in the chain between farm and consumer
40.0

Standards you must read with this chapter

Chapter 1. The principles of organic production and processing
Chapter 2. The certification process
Chapter 41. Manufacturing

Processes in the chain between farm and consumer

40.1 Who these standards apply to
40.2 Principles of organic food processing
40.3 Do you need to be certified?
40.4 Equivalence
40.5 Importing
40.6 Record keeping
40.7 Genetic engineering and nanotechnology
40.8 Composition
40.9 Approving products
40.10 Labelling
40.1 Who these standards apply to

These standards apply after organic foods leave the farm. They apply, for example, to:

- storage and warehouse units
- food manufacturers and food importers
- on-farm processors and packers
- packers and wholesalers
- retailers who process, pack or label their food, and
- caterers and restaurants, if you wish to use our Soil Association symbol.

40.2 Principles of organic food processing

40.2.1 In addition to the principles in chapter 1, we have defined more detailed principles of organic food processing. These principles reflect our underlying philosophy and set out the ideal to strive for. They guide our standards and should also guide your manufacturing practice.

40.2.2 Organic foods are wholesome, authentic, unadulterated and of high quality.

Note:

- ‘wholesome’ means preferably whole, minimally processed, contributing to positive health
- ‘authentic’ means honest/genuine food from a known source, not giving a false impression regarding its nature
- ‘unadulterated’ means food made using recipes and methods that minimise the use of additives and processing aids, and
- ‘high quality’ means as good and as nutritious as possible (of its kind).

40.2.3 Organic foods are not fortified with added artificial nutrients, unless required by law.

40.2.4 The transformation of organic agricultural raw materials into food is easily traceable and kept separate from contamination.
40.2.5
New or novel technologies, ingredients and processes will not be applied automatically to organic food manufacturing.

40.2.6
There is no place for genetically modified organisms or their derivatives in organic food.

40.2.7
Emissions and pollutants are minimised at sites processing organic food and the processing site environment is conserved and respected.

40.2.8
Organic food packaging and transportation is minimised and environmentally responsible.

40.2.9
Labelling ensures transparency of information concerning the nature and ingredients of the food.

40.2.10
Social justice and rights and high standards of animal welfare are an integral part of the whole organic food production chain.

40.2.11
You should comply with the UN Convention for Human Rights (www.un.org/rights) and the core standards of the International Labour Organisation (www.ilo.org). This means you should allow your employees:
- the freedom to associate
- the right to organise, and
- the right to bargain collectively.

40.2.12
You must not use forced or involuntary labour or child labour that interferes with their education.
40.2.13
We may withdraw your certification if working conditions in your organic business do not meet legal requirements or the UN Convention for Human Rights.

40.2.14
If you have 10 or more workers you must have a policy that ensures you comply with legal requirements for human rights and labour relations.

40.3 Do you need to be certified?

40.3.1
If you want the products that you make, store or sell to be labelled as organic, you must hold a legal certificate of registration for that product from an organic certifier, such as us.

40.3.2
You need certification if you manufacture, trade, wholesale, distribute, store, break down, pack, repack, re-label or process organic materials out of sight of the final customer. This includes:

• wholesaling and storing products only, both packed and loose
  Note – this covers all wholesalers, storage premises, including warehouses and distribution centres. It applies to those storing products in bulk, and those storing products that are already packed and labelled for the final consumer. However you do not need certification if you sell directly to the end consumer or user, or are a warehouse owned by or operating under contract to retailers or a store attached to a retail operation.

• collecting bulk products from many points, for example milk haulier
• supplying ingredients to others to process for you
• catering and food service
• on-farm processing and packing
• importing organic raw materials or processed products from outside the EU
• first consignees of organic raw materials from outside the EU, and
• seed and animal feed mills.
40.4  Equivalence

40.4.1  New

The specific standards we check to ensure equivalence are in Annex 2. These are available at www.soilassociation.org/certification

40.4.2  Revised

You may use products certified with other organic certification bodies but they must meet equivalent standards to our own. To check this we may:

• obtain verification from other certification bodies that equivalent standards are being met
• inspect and certify operators in third countries
• assess inspection reports by other certification bodies
• audit third country certifiers, or
• assess audit reports by IFOAM or other independent organisations.

40.4.3  Revised

We run the following international programmes:

• direct certification in third countries with no approved national or private certifier, and
• the National Organic Program (NOP) for exporting to the USA, under the United States Department of Agriculture (USDA).

40.5  Importing

40.5.1

You should:

• source locally to minimise imports
• import products certified under IFOAM approved programmes, and
• help and encourage local organic organisations overseas to set up their own certification body.
40.5

**Processes in the Chain Between Farm and Consumer**

### Importing from the EU

**40.5.2**

You may sell products certified as organic in the EU without further certification in the UK. However, you must be certified with us if you want to use our symbol.

### Importing from third countries

**40.5.3**

To import organic products from outside the EU, you must make sure that:

- we or one of the other UK certifiers have certified you for these products
- every consignment has a ‘certificate of inspection’ (COI) from the certifier in the exporting country
- the relevant port health authority stamps the COI, and
- you keep these COIs for at least three years.

**40.5.4**

If you are the first consignee and not the importer, you must send the original import certificate to the importer and keep a copy for yourself.

**40.5.5 | Revised**

You do not need import authorisations for imports from approved third countries.

Note – approved third countries:

- have production and inspection rules that are equivalent to Regulation (EC) No. 834/2007, and
- are listed, with their recognised certifiers, in the annex to Regulation (EEC) No. 94/92 (please contact us for a copy of this list).

### Importing from non-approved third countries

**40.5.6**

You must have an import authorisation to import organic goods from countries outside the EU. You cannot get authorisation once the product is in the UK. The import authorisations are product and supplier specific.
40.5.7 | Revised

To apply for import authorisation you must:

• get and complete an OB11 form from Defra (available from the Defra website), and
• send the completed form to Defra along with evidence (in English) that the product meets EU organic standards – Regulation (EC) No. 834/2007 – and that these production and inspection standards will continue to apply. See the Defra website for more details.

40.5.8

You must apply to Defra to renew the import authorisation before it expires.

40.5.9

If you are an importer or first consignee, you must allow inspections by us, or other approved certifiers.

Note – the inspector will wish to see:

• the EC ‘certificate of inspection’ (COI)
• the import authorisation, and
• the first consignee’s name and address.

40.5.10

If we ask you must also provide full information on:

• where the products arrive in the EU, and
• where and how you will store the products.

40.5.11

You must sign our inspection report when the inspection is complete (and you are satisfied that its contents are accurate).

Note – we may pass this information to other EU certifiers, with your permission.

40.5.12

If you want to use the Soil Association symbol on imported products, we must license your business. The products and ingredients must meet our standards.

Note – to check this we may ask for more information, possibly including inspection reports translated into English.
40.6 Record keeping

40.6.1
You must have paper or electronic records that prove the organic status of your products. Your records must cover all production stages and must contain the information we detail below.

40.6.2
Your buying records must show:

- what and how much you bought, and
- from whom and when you received it.

Note – you must keep current copies of all of your suppliers’ trading schedules/certificates (which ever is applicable).

40.6.3
For both organic and non-organic ingredients your goods in records must show:

- what has arrived, how much and from whom
- batch details or traceability code of incoming goods
- who transported it and the condition of the packaging, and
- your check of the organic status.

Note – see 40.10.45 for details of what you need to check.

40.6.4
Your production records must show:

- that you used the recipe we approved
- which batches of ingredients you used and how much
- what product you made and how much, and
- the date, time of production and traceability code of the finished product.

40.6.5
Your records must show that you:

- processed organic and non-organic products separately, and
- cleaned according to these standards before production.

40.6.6
Your goods-out records must show:

- what you sent out, to whom and how much, and
the batch code/traceability code of the finished product.

40.6.7

Your financial records must show, as a minimum:

- the organic products’ sale value
- annual stocktake records, and
- quantities sold on a daily basis to the final consumer if applicable.

40.6.8

You must respond to complaints received and keep a complaints register for your business. This must record:

- all complaints you make or receive, and
- any response to the complaint and the action taken.

40.6.9  | Revised

You must:

- keep paperwork to show that you operate the procedures effectively
- keep copies of the current organic product specifications that we have approved
- have a system to keep track of procedures and records to ensure they are correct and up to date, and
- stocktake at least annually.

40.6.10  | Revised

You must:

- make all records available to our inspectors when they ask for them, and
- keep all records for at least two years or six months beyond its ‘best before’ or ‘use by’ date, whichever is the longer.

Note – you can reduce inspection time by having all these records ready when our inspector arrives.

40.6.11

Our inspectors must be able to use your records to check:

- how much organic produce you bought in
- how much you used
- how much product you produced, and
- how much you sold.

Note – the inspector will check that these quantities match. This is known as an input/output balance.
Residue testing

40.6.12 | Revised

If you do any residue testing on organic products and get a positive result for any residue, you must inform us of that result immediately.

40.6.13

You must keep copies of negative results, as our inspector may need to see them.

40.7 Genetic engineering and nanotechnology

GMOs

40.7.1

You must not use genetically modified organisms (GMOs) in organic food processing. They do not fit with the principles of organic agriculture as they pose potential risks to the environment and human health. Also, once they have been released into the environment they cannot be recalled.

40.7.2

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

40.7.3

You must not use any ingredients containing GMOs or their derivatives in organic food including:

- organic ingredients
- additives
- processing aids
- ingredients of natural flavours
- micro-organisms, or
- enzymes.

40.7.4

You must get a signed GMO declaration form, if we ask you, from your suppliers of non-organic ingredients to show that they do not contain any GMOs or their derivatives. Depending on the risk of contamination, we may ask you to provide analysis or identity preservation certificates to support this.
Note – you must use our GMO declaration form. Please see our website or contact us for copies.

**Contamination**

**40.7.5**

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

**40.7.6**

If contamination occurs, or there is a risk of contamination, we may decide to withdraw certification from your crops or products, and suspend your licence while we investigate. We will decide if we can reinstate your licence on a case-by-case basis.

**GM testing**

**40.7.7**

If we feel there is a risk that organic food has been contaminated, we may need samples of products or ingredients to test for the presence of GMOs.

**40.7.8**

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

Note – we will only use analysis when we consider the risks justify it. You may have to pay for these tests.

**40.7.9**

If you test any of your organic products and get a positive result, you must inform us of that result as soon as possible.
Nanotechnology involves the manipulation of materials and the creation of structures and systems at the scale of atoms and molecules. This can be either through simple physical processes or by specific engineering. Nanoparticles are commonly defined as measuring less than 100nm – one hundred millionths of a millimetre. Nanomaterials include:

- nanoparticles and nanoemulsions, and
- nanostructures including nanocapsules, nanotubes, fullerenes (buckyballs), quantum dots and nanowires.

The properties of nanomaterials can differ significantly from those at larger scales because quantum effects start to occur at the nanoscale. These differences may be in chemical reactivity and biological activity, solubility and mobility, colour and transparency, among others. Nanomaterials may therefore introduce new or heightened risks of toxicity, which are currently little understood. The possible effects of these nanomaterials on the environment, human and animal health are currently unknown.

These are examples of known and developing uses of nanotechnology:

- food additives, such as for flavouring, enhanced absorption of nutrients or modifying texture
- health and beauty, such as in transparent mineral sunscreens and make-up products
- packaging, including quantum dots for traceability, UV light filters, nanoclays as gas barriers and carbon nanotubes to alter strength-to-weight ratio
- medicinal, such as drug delivery, DNA vaccines and advanced therapies
- industrial, such as fuel additives and window coatings
- environmental, such as soil remediation
- electronic, such as nanocomponents in electronic circuits
- pesticides, such as pesticide delivery in nanoemulsions, and
- textiles, such as stain and water resistant coatings.

Manufactured nanoparticles include:

- engineered nanoparticles that are intentionally produced to have a specific novel property, such as for the uses listed above, and
- other manufactured nanoparticles that are produced incidentally by industrial processes, particularly modern high-energy processes such as those using high pressure (for example, some types of homogenisation).

There are many cases of naturally occurring nanoparticles, for example from volcanic eruptions or in wood smoke; these fall outside the scope of this standard.
40.7.11
You must **not** use ingredients containing manufactured nanoparticles, where:
- the mean particle size is 200nm or smaller, and
- the minimum particle size is 125nm or smaller.

Note – we recognise that this standard will have implications for some established manufacturing processes that produce nanoparticles incidentally. Until we research these more fully, we will not apply this standard to them. The standard does apply to engineered nanoparticles.

40.8 Composition

40.8.1
When you make organic foods and develop new lines you should:
- use local foods and fresh ingredients wherever possible (to reduce energy use and to support local communities)
- use as high a proportion of organic materials as possible
- keep processing to a minimum (to maintain the food’s nutritional value)
- use as few additives and processing aids as possible, and
- use organic additives and flavourings if they are available.

Legislation

40.8.2
You must make sure your organic products meet all statutory requirements. This includes requirements concerning:
- grade
- composition
- quality
- quantity, and
- product descriptions.

40.8.3
You must use additives and processing aids only in ways allowed by the law and by these standards.
40.8.4
You must use organic ingredients if they are available in sufficient quantity and quality.

40.8.5
You must not use organic and non-organic versions of the same ingredient in the same product.

Additives

40.8.6 | Revised
You may only use the following additives in organic foods. Many have specific conditions against them. You must only use the additive in line with the specific condition. The last column in the table indicates the dates by which you must source certain additives as organic. Additives marked with an asterisk (*) must be included in the calculation of agricultural ingredients (to determine the organic percentage of a product).

Food additives, including carriers

<table>
<thead>
<tr>
<th>E no.</th>
<th>Name</th>
<th>Specific conditions</th>
<th>Organic origin by</th>
</tr>
</thead>
<tbody>
<tr>
<td>• E170</td>
<td>Calcium carbonates</td>
<td>All authorised functions except colouring or calcium enrichment</td>
<td>—</td>
</tr>
<tr>
<td>• E250</td>
<td>Sodium nitrite(^1)</td>
<td>For curing meat. The ingoing amount must not exceed 80mg/kg and the residual amount must not exceed 50mg/kg</td>
<td>—</td>
</tr>
<tr>
<td>• E252</td>
<td>Potassium nitrate(^1)  (saltpetre)</td>
<td>For curing meat. The ingoing amount must not exceed 80mg/kg and the residual amount must not exceed 50mg/kg</td>
<td>—</td>
</tr>
<tr>
<td>• E270</td>
<td>Lactic acid</td>
<td>for the regulation of the pH of the brine bath in cheese production</td>
<td>2013</td>
</tr>
<tr>
<td>• E290</td>
<td>Carbon dioxide</td>
<td></td>
<td>—</td>
</tr>
<tr>
<td>• E296</td>
<td>Malic acid</td>
<td>Plant products</td>
<td>—</td>
</tr>
<tr>
<td>• E300</td>
<td>Ascorbic acid</td>
<td>Plant and meat products</td>
<td>Date under review</td>
</tr>
<tr>
<td>E no.</td>
<td>Name</td>
<td>Specific conditions</td>
<td>Organic origin by</td>
</tr>
<tr>
<td>-------</td>
<td>-------------------------------------</td>
<td>-------------------------------------------------------------------------------------</td>
<td>-------------------</td>
</tr>
<tr>
<td>E301</td>
<td>Sodium ascorbate</td>
<td>For use with nitrites or nitrates in meat products</td>
<td>2009</td>
</tr>
<tr>
<td>E306</td>
<td>Tocopherol rich extract (Vitamin E) *</td>
<td>Antioxidant in fats and oils (natural concentrate only)</td>
<td>2013</td>
</tr>
<tr>
<td>E322</td>
<td>Lecithins *</td>
<td>For milk and meat products</td>
<td>2009</td>
</tr>
<tr>
<td>E325</td>
<td>Sodium lactate</td>
<td>For milk and meat products</td>
<td>Date under review</td>
</tr>
<tr>
<td>E330</td>
<td>Citric acid</td>
<td>Plant products</td>
<td>Date under review</td>
</tr>
<tr>
<td>E331</td>
<td>Sodium citrate</td>
<td>Products of animal origin</td>
<td>Date under review</td>
</tr>
<tr>
<td>E333</td>
<td>Calcium citrates</td>
<td>Plant products</td>
<td>Date under review</td>
</tr>
<tr>
<td>E334</td>
<td>Tartaric acid (L(+)-)</td>
<td>Plant products</td>
<td>2013</td>
</tr>
<tr>
<td>E335</td>
<td>Sodium tartrate</td>
<td>Plant products</td>
<td>—</td>
</tr>
<tr>
<td>E336</td>
<td>Potassium tartrate</td>
<td>Plant products</td>
<td>—</td>
</tr>
<tr>
<td>E341a</td>
<td>Monocalcium phosphate</td>
<td>Raising agent for self-raising flour</td>
<td>—</td>
</tr>
<tr>
<td>E406</td>
<td>Agar</td>
<td>Plant, milk and meat products</td>
<td>—</td>
</tr>
<tr>
<td>E407</td>
<td>Carrageenan</td>
<td>Plant and milk products</td>
<td>Date under review</td>
</tr>
<tr>
<td>E410</td>
<td>Locust bean gum *</td>
<td>—</td>
<td>2009</td>
</tr>
<tr>
<td>E412</td>
<td>Guar gum *</td>
<td>—</td>
<td>2009</td>
</tr>
<tr>
<td>E414</td>
<td>Arabic gum *</td>
<td>—</td>
<td>2009</td>
</tr>
<tr>
<td>E415</td>
<td>Xanthan gum</td>
<td>—</td>
<td>2013</td>
</tr>
<tr>
<td>E422</td>
<td>Glycerol</td>
<td>For plant extracts</td>
<td>2010</td>
</tr>
<tr>
<td>E440a</td>
<td>Pectin *</td>
<td>Plant and milk products</td>
<td>Date under review</td>
</tr>
<tr>
<td>E460</td>
<td>Microcrystalline cellulose</td>
<td>As a binding agent in tablets</td>
<td>—</td>
</tr>
<tr>
<td>E464</td>
<td>Hydroxy-propyl-methylcellulose (HPMC)</td>
<td>Vegetarian capsules and for film coating of tablets</td>
<td>—</td>
</tr>
<tr>
<td>E500</td>
<td>Sodium carbonates</td>
<td>Plant products, dulce de leche, soured cream butter and sour milk cheese</td>
<td>—</td>
</tr>
<tr>
<td>E501</td>
<td>Potassium carbonates</td>
<td>Plant products</td>
<td>—</td>
</tr>
<tr>
<td>E503</td>
<td>Ammonium carbonates</td>
<td>Raising agent in flour</td>
<td>—</td>
</tr>
<tr>
<td>E516</td>
<td>Calcium sulphate</td>
<td>Carrier in plant products</td>
<td>—</td>
</tr>
<tr>
<td>E524</td>
<td>Sodium hydroxide</td>
<td>Surface treatment of Laugengebäck (a type of traditional German pastry)</td>
<td>—</td>
</tr>
<tr>
<td>E no.</td>
<td>Name</td>
<td>Specific conditions</td>
<td>Organic origin by</td>
</tr>
<tr>
<td>-------</td>
<td>---------------</td>
<td>--------------------------------------------------------</td>
<td>-------------------</td>
</tr>
<tr>
<td>E551</td>
<td>Silicon dioxide</td>
<td>Anti-caking agent for herbs and spices</td>
<td>—</td>
</tr>
<tr>
<td>E941</td>
<td>Nitrogen</td>
<td>—</td>
<td>—</td>
</tr>
<tr>
<td>E948</td>
<td>Oxygen</td>
<td>—</td>
<td>—</td>
</tr>
<tr>
<td>E938</td>
<td>Argon</td>
<td>—</td>
<td>—</td>
</tr>
</tbody>
</table>

Other substances:
- E220 Sulphur dioxide
  - Wines and cider (for maximum levels see standard 40.8.7)

¹ the EU Commission will be reviewing the use of this additive in 2010

**Sulphur dioxide**

### 40.8.7

For wine and cider only, you may use E220 sulphur dioxide or E224 potassium metabisulphite. The sulphur dioxide level in the wine at bottling must not be more than the following levels (the EU Commission will be reviewing the use of these additives in 2010):

<table>
<thead>
<tr>
<th>Wine</th>
<th>SO₂ total (mg/l)</th>
<th>SO₂ free (mg/l)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Red</td>
<td>90</td>
<td>25</td>
</tr>
<tr>
<td>White/rose/cider</td>
<td>100</td>
<td>30</td>
</tr>
<tr>
<td>Sparkling</td>
<td>100</td>
<td>10</td>
</tr>
<tr>
<td>Dessert</td>
<td>250</td>
<td>70</td>
</tr>
<tr>
<td>Bag in box</td>
<td>155</td>
<td>55</td>
</tr>
</tbody>
</table>

**Flavourings**

### 40.8.8

You may use natural flavouring substances and natural flavouring preparations only if:

- they are natural flavours as defined in Regulation 88/388/EEC
- they are not made from GMOs
- they do not contain anything made from GMOs
- for liquid flavours, water, glycerol, vegetable oil and ethanol are the only carrier solvents used, and
- for extraction, water, glycerol, vegetable oil, ethanol and carbon dioxide are the only solvents used.
40.8.9
For each flavour you must submit our GMO and natural flavouring declaration forms for us to approve.

40.8.10
You must use flavours made from organic ingredients if you want to use the name of the flavour in the name of the product.

Note – for example, you must use an organic strawberry flavour in organic strawberry-flavoured ice cream.

Water

40.8.11 | Revised
Water that you use as an ingredient, for rinsing equipment or for washing produce, must be potable (fit for drinking). You must tell us:

- where the water comes from, and
- how you treat the water and what you add to it.

Brewers must seek approval before Burtonising water for brewing.

Salt

40.8.12 | Revised
You may use salt, either as sodium chloride or potassium chloride, in organic products.

With our approval, you may use salt with anti-caking agent, provided you can justify that it is necessary in your production process.

Note – generally, you do not need to use anti-caking agents if the salt grains are in the range 1–3mm.

Micro-organisms

40.8.13
To make organic products, you may add micro-organisms that:

- are normally used in food production
- are not genetically modified
• do not contain detectable GM DNA from the substrates used to grow the micro-organisms, and
• preferably, are grown on organic substrates.

### Vitamins and minerals

#### 40.8.14

you may only use vitamins, minerals, amino acids and trace elements in organic products if the law requires you to.

Notes – the Bread and Flour Regulations (1998) state that iron, thiamine (vitamin B1) and nicotinic acid (vitamin B3) in a carrier of calcium sulphate must be added to flour, except wholemeal flour. The Spreadable Fats (Marketing Standards) (England) Regulations (1999) state that vitamin A (retinol) and vitamin D (calciferol) must be added to margarine.

#### 40.8.15

You must **not** add vitamins and minerals to liquid milk.

### Colourants for cheese

#### 40.8.16  |  Revised

You may add water-extracted annatto to Red Leicester, Double Gloucester, Cheddar and Mimolette Cheese, but you must include it in the calculation of organic agricultural ingredients.

### Processing aids

#### 40.8.17  |  Revised

You may only use the processing aids in the table below. Many have specific conditions against them. You may only use the processing aid in line with the specific condition.

<table>
<thead>
<tr>
<th>Processing aid</th>
<th>Specific conditions</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water</td>
<td>—</td>
</tr>
<tr>
<td>Calcium chloride</td>
<td>Coagulation agent</td>
</tr>
<tr>
<td>Calcium carbonate</td>
<td>—</td>
</tr>
<tr>
<td>Name</td>
<td>Specific conditions</td>
</tr>
<tr>
<td>----------------------------------</td>
<td>--------------------------------------------------------------------------------------</td>
</tr>
<tr>
<td>Calcium sulphate</td>
<td>Coagulation agent</td>
</tr>
<tr>
<td>Calcium hydroxide</td>
<td>Treatment of maize for tortilla chip and sugar production</td>
</tr>
<tr>
<td>Magnesium chloride (or nigari)</td>
<td>Coagulation agent</td>
</tr>
<tr>
<td>Potassium carbonate</td>
<td>Drying of grapes</td>
</tr>
<tr>
<td>Carbon dioxide</td>
<td>—</td>
</tr>
<tr>
<td>Nitrogen</td>
<td>—</td>
</tr>
<tr>
<td>Ethanol</td>
<td>Solvent</td>
</tr>
<tr>
<td>Tannic acid</td>
<td>Filtration aid</td>
</tr>
<tr>
<td>Egg white albumen</td>
<td>—</td>
</tr>
<tr>
<td>Casein</td>
<td>—</td>
</tr>
<tr>
<td>Gelatin</td>
<td>—</td>
</tr>
<tr>
<td>Isinglass</td>
<td>—</td>
</tr>
<tr>
<td>Vegetable oils</td>
<td>Greasing or releasing or anti-foaming agent</td>
</tr>
<tr>
<td>Silicon dioxide gel or colloidal solution</td>
<td>—</td>
</tr>
<tr>
<td>Activated carbon</td>
<td>—</td>
</tr>
<tr>
<td>Bentonite</td>
<td>As a sticking agent for mead¹</td>
</tr>
<tr>
<td>Diatomaceous earth</td>
<td>In compliance with the specific purity criteria for food additive E558</td>
</tr>
<tr>
<td>Cellulose</td>
<td>Gelatine production¹</td>
</tr>
<tr>
<td>Perlite</td>
<td>Gelatine production¹</td>
</tr>
<tr>
<td>Hazelnut shells</td>
<td>—</td>
</tr>
<tr>
<td>Beeswax</td>
<td>Releasing agent</td>
</tr>
<tr>
<td>Carnuba wax</td>
<td>Releasing agent</td>
</tr>
<tr>
<td>Sodium carbonate</td>
<td>Sugar production</td>
</tr>
<tr>
<td>Sodium hydroxide</td>
<td>Sugar production</td>
</tr>
<tr>
<td>Ammonium hydroxide</td>
<td>Gelatine production</td>
</tr>
<tr>
<td>Hydrogen peroxide</td>
<td>Gelatine production</td>
</tr>
<tr>
<td>Sulphuric acid</td>
<td>Sugar(s) production²</td>
</tr>
<tr>
<td>Hydrochloric acid</td>
<td>Gelatine production</td>
</tr>
<tr>
<td>Citric acid</td>
<td>For the regulation of the pH of the brine bath in the processing of Gouda, Edam and Maasdammer cheeses, Boerenkaas, Friese and Leidse Nagelkaas³</td>
</tr>
<tr>
<td>Rice meal</td>
<td>—</td>
</tr>
</tbody>
</table>
1 The restriction concerns only animal products
2 The restriction concerns only plant products
3 The EU Commission will be reviewing the use of this additive in 2010.

40.8.18
To make organic products you may use micro-organisms and enzymes which:
• are normally used as processing aids
• are not genetically modified
• in the case of enzymes, are not made by GMOs, and
• do not contain detectable GM DNA from the substrates used to grow the micro-organisms.

Non-organic ingredients

40.8.19
The EU considers that the following unprocessed crops are not available in organic form. You may use them in non-organic form.

Edible fruits, nuts and seeds:
• acorns (Quercus species)
• cola nuts (Cola acuminata)
• passion fruit also known as maracujas (Passiflora edulis)
• dried raspberries (Rubus idaeus)
• dried redcurrants (Ribes rubrum).

Edible spices and herbs:
• Peruvian pepper (Schinus molle L.)
• horseradish seeds (Armoracia rusticana)
• lesser galanga (Alpina officinarum)
• safflower flowers (Carthamus tinctorius).

Algae, including seaweeds, which are allowed as food ingredients.
Note – spirulina algae (Arthrospira platensis) must be organic.

40.8.20
The EU considers most fats and oils from plants are available in organic form. If you cannot find one in organic form you will have to follow the procedure in standard 40.8.25.

40.8.21
Fats and oils, whether organic or non-organic, must not be chemically modified.
40.8.22
The EU realises that the following products are not yet available in organic form. You may use them in non-organic form.

Sugars and starches from cereals and tubers:
- fructose
- rice paper
- unleavened bread paper, and
- starch from rice and waxy maize.

Miscellaneous products:
- pea protein (Pisum species), and
- kirsch made from fruits as a flavouring as explained in 40.8.8.

40.8.23
Sugars and starches, whether organic or non-organic, must not be chemically modified.

40.8.24
The EU considers the following animal products are not yet available in organic form. You may use them in non-organic form:
- aquatic organisms, which have not been farmed and which are allowed in non-organic food
- gelatin
- whey powder, and
- natural sausage skin casings.

40.8.25 | Revised
If you cannot find an organic ingredient, and the ingredient is not listed in 40.8.19–40.8.24, you may seek a derogation to use it as non-organic. You must:
- complete Defra form number OB9 to receive a derogation to use the non-organic version, and
- get our permission to use that non-organic ingredient. We may not give this, even if Defra has granted a derogation, if we consider there are organic substitutes available.

Note – Defra normally issues derogations for 12 months then for two further periods of 12 months each. However, Defra may cancel derogations or reduce the time of derogations if enough of the ingredient in organic form becomes available in the EU.
40.8.26

You must **not** use non-organic ingredients that have been irradiated.

### 40.9 Approving products

**40.9.1**

Before you market your products as organic or in-conversion, we must have approved them and listed them on your trading schedule. You must send us a SA Certification-format specification for each product detailing:

- product name
- all ingredients, additives and processing aids
- their organic, non-organic or wild harvested status
- licensed or unlicensed suppliers, and their certifiers, and
- details of the production process.

**40.9.2**

For products with one ingredient you must send us a single ingredient specification form (SIPS). For products with more than one ingredient use a multi-ingredient specification form (MIPS).

**40.9.3**

If you wish to change your product specification, such as using a new supplier or different ingredient, you must send us an updated specification. We must approve any change to specification before you market the product.

### 40.10 Labelling

**40.10.1**

You must comply with these labelling standards for:

- raw materials
- retail and bulk products
- processed and unprocessed products, and
- promotional material, catalogues and websites.
40.10.2

Your labels must:

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

40.10.3

You must send us draft copies of your labels, promotional material, catalogues and websites for us to approve before you print or publish them. This includes any claims you make about your packaging on the label (for example, ‘Green Claims’, and the labelling of compostable and biodegradable materials). We will check they comply with these standards and are accurate, clear and not misleading. We will inform you of any changes that you need to make.

We can only finally approve your products when we have also approved the label.

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

Products with 95–100% organic ingredients

40.10.4

To label your product as organic (or organically grown or produced), it must contain:

• at least 95 per cent (by weight) of the agricultural ingredients (including those additives marked with an asterisk in standard 40.8.6) as organic, and
• only non-organic ingredients and processing aids listed in section 40.8.

Example: fruit yoghurt

(ingredients per kg)

<table>
<thead>
<tr>
<th>Agricultural origin</th>
<th>Non-agricultural ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td>Organic yoghurt (made with organic milk plus starter culture only): 850g</td>
<td>Citric acid (permitted additive): 5 g</td>
</tr>
<tr>
<td>Organic fruit:</td>
<td></td>
</tr>
<tr>
<td>Organic sugar:</td>
<td></td>
</tr>
<tr>
<td>Organic pectin (permitted additive): 20 g</td>
<td></td>
</tr>
</tbody>
</table>
### Agricultural origin vs. Non-agricultural ingredients

- Non-organic waxy maize starch (permitted non-organic agricultural ingredient): 25g

The organic percentage is the total organic agricultural ingredients divided by the total agricultural ingredients:

\[
\frac{(850+50+50+20)}{(850+50+50+20+25)} \times 100 = 97.5\%
\]

Therefore this product contains over 95% organic agricultural ingredients so you can label it as organic.

Note – you can exclude the citric acid from the calculation.

### Products with less than 95% organic ingredients

#### 40.10.5 | New

For products where the main ingredient is a product of hunting or fishing and other agricultural ingredients are organic:

- you may identify the organic ingredients in the same field of view as, but not more prominent than, the product description
- you must identify the organic ingredients in the ingredient panel using the same colour, size and style of lettering as for the non-organic ingredients, and
- you must include in the ingredient panel the total percentage of organic ingredients (as a percentage of the agricultural ingredients).

#### 40.10.6 | New

For products where less than 95% of the agricultural ingredients are organic, you must only identify the organic ingredients in the ingredient panel:

- using the same colour, size and style of lettering as for the non-organic ingredients
- include the total percentage of organic ingredients (as a percentage of the agricultural ingredients), and
- using the symbol (but only here).
Labelling in-conversion products

40.10.7 | Revised

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

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

The label must:

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

Note – you may use the wording ‘Soil Association approved organic conversion’.

Identifying organic ingredients

40.10.8

Your labels must identify the organic and non-organic ingredients in the ingredient panel.

Identifying the certifier

40.10.9 | New

From 1 July 2010 and at least before 1 January 2012, your labels of packaged organic products must include:

- the EU logo, and
- a declaration of where the ingredients have been farmed as ‘EU agriculture’, ‘non-EU agriculture’, or ‘EU/non-EU agriculture’:
  i. below the EU logo, and the certifier code, and no more prominent than the sales description
  ii. you can replace EU or non-EU with a particular country if all ingredients were farmed there
  iii. you do not have to count small amounts of ingredients up to a total of 2% of the agricultural ingredients.
You do not have to use the EU logo on products imported from countries outside the EU, but if you do you must also use the declaration of where the ingredients have been farmed.

**40.10.10 | New**

You must **not** use the EU logo on:

- products with less than 95% organic ingredients
- in-conversion products.

**40.10.11 | Revised**

Your labels must include the code of the certifier who licenses the company that applies the labels. If that certifier is us, you must use our code, ‘GB organic certification 5’. This must appear immediately below the EU logo, if it is used.

**40.10.12**

If it is another certifier, then you must use their code, even if the label also has the Soil Association symbol. For example, if an Ecocert licensee in France labels a product with the Soil Association symbol, the product must have the Ecocert code ‘FR-BIO-01’ and not ‘GB organic certification 5’.

**40.10.13 | Revised**

If the company applying the label is based outside the EU, even if we certify it, your labels must not use ‘GB organic certification 5’. Only products we certify in the UK can use this code. Your label must identify us as the certifier (see section 2.2).

**40.10.14**

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

**Identifying country of origin**

**40.10.15**

For multi-ingredient products, you should declare the country of origin of the main ingredients.

Note – ‘country of origin’ is the country where the ingredient was grown.
For single ingredient products (such as fruit juice, oats, lamb), your labels must show the country of origin. If there is more than one country of origin the term ‘imported’ or ‘produce of more than one country’ may be used.

If the product is from your own farm and the label indicates this, then you do not have to add the country of origin separately.

**Clear labelling**

Your label should list:

- salt which contains anti-caking/free-flow agent
- reconstituted ingredients, labelled as dried or reconstituted
- all processing aids that are used to produce the product
- the percentage of any water added, and
- processing methods that are not immediately obvious to the consumer, for example homogenisation, standardisation, UHT, part-baked and electrically tenderised meat.

If your company trade name includes the word organic, you must not use that on labels of non-organic products. For example, you could not use the name ‘Brown Farm Organics’ on non-organic products.

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

Your labels must list all ingredients, including ingredients of ingredients, in descending order by weight unless legally exempt. However, you must still identify non-organic ingredients including ingredients of ingredients.

Your labels must list vegetable oils and starches individually, for example rapeseed oil (to help consumers with allergies) and any additive used as an emulsifier or stabiliser.
Note – we recommend you list every single ingredient, even if labelling regulations state that it is not necessary.

40.10.22

Your labels/packaging must display a traceability code, such as batch or date code.

### Labelling claims

40.10.23

If you make a claim on your label then you must be able to substantiate it.

40.10.24

Your sales description and product name must accurately describe the product.

Note – for example if:

- you label your product as ‘organic mint biscuits’, it must contain organic mint
- your product does not contain organic mint, you can only label it as ‘organic biscuits with mint’
- you label your product as ‘organic strawberry-flavoured ice cream’ it must contain organic strawberry flavouring, or
- your product does not contain organic strawberry flavouring, it could only be labelled as ‘organic ice cream with strawberry flavour’.

40.10.25

If you want to label your product as ‘pure’ or ‘100% organic’, you can only do so if all the ingredients are organic. If you add water, salt or any other non-agricultural ingredients, you may not label it as ‘100% organic’.

Note – you could use the phrase, ‘100 per cent of the agricultural ingredients are organic’.

40.10.26

You must not use phrases such as ‘GMO free’ unless you can prove this, if challenged.

Note – we suggest you use:

- ‘organic standards prohibit the use of GM materials’, or
- ‘non-GM’.
40.10.27
You must not use phrases such as ‘pesticide free’ unless you can prove this, if challenged.

Note – we suggest you use:
• ‘organic agriculture aims to avoid the use of artificial pesticides and fertilisers’
• ‘organic standards restrict the use of artificial pesticides and fertilisers’, or
• ‘grown under organic standards which minimise the use of artificial pesticides and fertilisers’.

40.10.28
We do not endorse any particular product. You must not use phrases such as ‘endorsed by the Soil Association’ on labelling or other advertising material.

Labelling vitamins and flavours

40.10.29
If you claim that the product is fortified with vitamins or minerals, we may ask you to provide evidence that the vitamin or mineral is legally required in the product. See 40.8.3.

40.10.30
If you use E300 ascorbic acid as an additive (for example as an acidity regulator or antioxidant), you must label it as ‘E300 ascorbic acid’. You cannot label it as ‘vitamin C’.

40.10.31
Similarly, if you use E306 tocopherol as an additive (for example as an antioxidant), you must label it as ‘E306 tocopherol’. You cannot label it as ‘vitamin E’.

40.10.32
However, if fortification of your product is legally required, you can label the additives as, for example, ‘vitamin C’ or ‘vitamin E’.

40.10.33
If you use natural flavourings, you must label them as ‘natural flavourings’ in the ingredients panel.
Labelling juices

40.10.34
You must not label juice made from concentrate as ‘pure’.

40.10.35 | Revised
If your juice is made from concentrate, you must include the phrase ‘juice from concentrate’ as part of the sales description. If your multiple ingredient product contains juice from concentrate you must mention this on the ingredients declaration.

Fish labelling

40.10.36
You must describe organic fish as ‘organic farmed fish’ in the sales description and in any advertising literature.

40.10.37
For a multi-ingredient product you must refer to farmed fish somewhere on the label.

40.10.38
You must not label wild harvested fish and shellfish as ‘organic’.

Labelling for retailers, restaurants and farm shops

40.10.39 | Revised
You must display your certificate of registration (see standard 2.4.5).

Note – provided you display your certificate, you do not need to label any loose produce with the certification code ‘GB organic certification 5’.

40.10.40
If you sell loose organic products, you must label them clearly and separate them from any non-organic product to prevent confusion (or contamination).
40.10.41
If you pack or re-label organic products you must comply with the labelling standards.

**Labelling for box schemes**

40.10.42 | Revised
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If you have a box scheme selling direct to the end consumer, you must:
- include your company name and address on the box, or on accompanying paperwork
- include our symbol and use the certifier code ‘GB organic certification 5’ (see section 2.2)
- not use our symbol on the box or paperwork if your boxes contain more than half in-conversion produce, and
- wrap and label in-conversion produce separately from organic or make sure that it is identified on paperwork (see standard 40.10.7).

40.10.43 | Revised
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If you sell boxes to another company you must label the box as organic and use our certifier code ‘GB organic certification 5’.

**Labelling of bulk and wholesale products**

40.10.44
If you are selling a bulk product, the ingredient information must be either on the label, or on a document with the product.

40.10.45
If you send an organic product to another company, including retailers, wholesalers and other licensees for further processing, packing or relabelling then you must label it with:
- your company name and address, and owner or seller of the product if different
- the name and organic status of the product
- the certifier code, and
- a traceability code.
40.10.46

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

**Dispatch documentation**

40.10.47

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

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

**Labelling eggs**

40.10.48

You must only use colours in accordance with article 2(9) of directive 94/36/EC for stamping eggshells.
Manufacturing
41.0

Standards you must read with this chapter:

Chapter 1. The principles of organic production and processing
Chapter 2. The certification process
Chapter 40. Processes in the chain between farm and consumer

Manufacturing

41.1 General requirements
41.2 Processing
41.3 Plant and equipment
41.4 Incoming goods
41.5 Storage and warehousing
41.6 Packaging
41.7 Transport
41.8 Cleaning and hygiene
41.9 Pest control

Note – sections on record keeping and labelling are at 40.6 and 40.10
41.1 | General requirements

**Organic integrity**

41.1.1

You must:

- have procedures to maintain the organic integrity of your products, from buying raw materials to goods out
- always work to good practice guidelines for your sector of the food industry
- operate high standards of hygiene in the premises
- make sure that staff operate high standards of personal hygiene, and
- make sure that organic food is not contaminated, for example with:
  
  i. non-organic foods
  ii. cleaning and pest control products
  iii. packaging materials and foreign bodies such as glass or metal, or
  iv. pests, pathogenic or spoilage micro-organisms.

41.1.2

You must only use agricultural ingredients that comply with these standards.

41.1.3

You should follow ISO 9000/BRC procedures or equivalent in your paperwork, quality control and work processes.

41.1.4

If you process organic products rarely you must tell us so that we can arrange an inspection that coincides with one of your production dates. You must inform us one month before any production date.

Note – ‘rarely’ means less frequently than every two months.

**Training and staffing**

41.1.5

You must ensure that those involved in processing organic food:

- are fully trained for the tasks they are carrying out
- are aware of the relevant standards, and
• understand the importance of maintaining organic integrity throughout the production cycle.

### Complying with legislation

#### 41.1.6

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

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

### Processing

#### Processing methods

#### 41.2.1

You should:

- minimise processing to preserve the vital quality of organic foods, and
- minimise energy use and waste.

#### 41.2.2

When you make an organic product you must use only the following methods:

- mechanical, physical and biological methods of food processing
- washing as we allow in these standards
- cleaning as we allow in these standards, and
- heating and cooling.

#### 41.2.3

You must **not** irradiate organic products or use products that have been irradiated.
**Separation**

**41.2.4**
You must keep organic products and non-organic products separate at all stages.

Note – in some cases, we may require that you produce organic foods on a site or in a building or with equipment that handles only organic food.

**41.2.5 | Revised**

If you process organic and non-organic products either using the same equipment or at the same site, you must minimise the risk of contamination.

You must:

- assess the risk of contamination and accidental substitution and put in place controls to avoid those risks
- process organic products separately from non-organic products
- clean, only in ways we allow, the plant and equipment you use to make organic products before you start processing, and
- finish the whole run of organic products before you start to process non-organic products.

For those we consider high-risk operations, we will conduct an additional unannounced inspection annually at your expense and we may require that you adopt additional measures to ensure organic integrity.

**Fruit and vegetables**

**41.2.6 | Revised**

You may use ethylene only:

- for sprout inhibition of onions and potatoes, but only
  - i. until 1st July 2011, and
  - ii. if you investigate alternatives to synthetically produced ethylene
- to ripen bananas, kiwis and kakis, and
- to ripen citrus only as part of a strategy to prevent fruit fly damage.

Note – you should ripen fruit naturally.

**41.2.7**

You may wash fruit and vegetables in fresh water or natural acid washes but you must:
• only use products listed in standard 40.8.6  
• only use products that are allowed by law, and  
• submit details of the washes for our approval before use.

41.2.8

You must not:

• wash organic fruit and vegetables in water with more chlorine than allowed in drinking water (5ppm), or  
• use wax coatings directly onto fruit or vegetables.

41.2.9

You may treat fruit and vegetable juice with ultra-violet (UV) light as an alternative to pasteurisation.

Honey

41.2.10

You must:

• use temperatures under 60°C to liquefy organic honey  
• hold honey for less than six hours at this temperature, and  
• have procedures in place to ensure that the honey does not remain above 50°C for more than eight hours.

41.2.11

You must not:

• pasteurise organic honey  
• use heat exchangers or warm rooms operating over 65°C, or  
• sell baker’s honey or filtered honey as organic.

Note – ‘baker’s honey’ and ‘filtered honey’ come from the Honey Regulation (2003). Baker’s honey is only fit for processing. Filtered honey refers to the use of fine filters that prolong shelf life.

Dairy

41.2.12 | Revised

With our approval, you may use Ultra Heat Treated drinking milk (UHT) as an ingredient in other products. You must give us justification for this and clearly label its use.
41.2.13
If you use the same tins or prover pockets for organic and non-organic products, you must:

• check them, before use for organic products, and reject those which have residues of non-organic products
• record how many you reject during these checks and keep the records for us to inspect, and
• use organic dusting flours and releasing agents for organic and non-organic products.

Note – you should use clearly marked baking tins and trays that are dedicated to organic production.

Yeast for baking

41.2.14
Note – this is a standard for the production of organic yeast for baking. This is not a standard for the organic production of other products involving micro-organisms. However, we may consider these in future.

To produce organic yeast, you must culture it on a substrate of at least 95% certified organic origin. The remaining 5% may be of non-organic origin as defined in paragraphs 40.8.19.

If you use enzymes or other micro-organisms in the process of manufacturing the organic yeast, you must use them from a certified organic source, if that is available.

Note – all general standards governing food processing and packing (chapters 40 and 41) apply for producing organic yeast.

The seed yeast that you use may be non-organic, but it must not contain or be produced using genetically modified organisms.

41.3 Plant and equipment

41.3.1
You should use buildings and machinery for your organic processes that:

• process only organic products
• are energy efficient
• minimise waste, and
• are easy to clean and are hygienic.

41.3.2
Any material that will come into contact with organic food must be:
• made from non-porous food-grade material, and
• smooth and free from cracks and crevices.

41.3.3
You must make sure that epoxy-lined and non-stick vats and containers are not damaged or worn to the extent that they could contaminate the organic product.

41.3.4
You must not use aluminium equipment if the organic food or drink is:
• abrasive
• acidic (pH less than or equal to 4.5), or
• salty (more than 2% salt).

41.3.5
You must not use lead containers to store or process organic foods.

41.4 Incoming goods

41.4.1
You must:
• book all goods into storage
• check the organic status and make a record of this check, and
• check that the supplier is on the list of suppliers that we have approved.

41.4.2
If you find any problems with checks on incoming goods, such as missing or incorrect information, you must not sell the product as organic or use it as an ingredient in an organic product until you have made sure that the delivery is correct.
41.4.3
If you cannot be sure about the organic status of the delivery you must either:

- get written confirmation from the supplier
- send it back
- sell it as non-organic, or
- use it in non-organic products.

### 41.5 Storage and warehousing

#### 41.5.1
You must:

- label the room, area, or racking with the word ‘organic’ to show that it is for storing organic products
- label all organic materials clearly to avoid accidental contamination
- have sufficient space or barriers around the organic storage area to stop accidental contamination
- only use stores, bins and containers that are made of materials suitable for contact with the food they are to store
- dedicate and label bins and containers as organic
- prevent contamination by birds, insects and vermin, and
- clean the stores regularly so that there are no residues which could contaminate organic products or encourage pests.

#### 41.5.2
You should keep storage records including:

- stock records
- traceability records, and
- records showing that the store was cleaned regularly during use and before holding organic products.

### 41.6 Packaging

#### 41.6.1
When selecting packaging, you will be taking into account factors such as:
- presenting your product in optimum condition, safety and hygiene, security and integrity, cost, production processes, and market requirements.
Packaging of organic products should also meet the best possible environmental practice; consumers expect this too. Therefore, you should consider the environmental impacts of your packaging alongside these factors.

41.6.2

You should refer to the Soil Association guidance document ‘Reduce, re-use, recycle: A guide to minimising the environmental impact of packaging’ to help you meet these standards. Please contact us for a copy.

41.6.3

These standards apply to packaging of products that you introduce into the supply chain.

41.6.4

We define packaging as all primary (retail), secondary (grouping, display) and tertiary (transport) materials used for:

- containing
- protecting
- preserving
- handling
- storage
- delivery
- labelling
- marketing, and
- presentation of your products.

Note – we include bulk bins but not transport pallets in this definition.

Note – for guidance, please refer to chapters 2 and 4 of the Soil Association packaging guide.

41.6.5

You must ensure that your packaging meets all relevant legislation relating to packaging, packaging waste, and materials in contact with food.

Note – for guidance, please refer to chapter 3 of the Soil Association packaging guide.

41.6.6

You must ensure that your packaging is fit for its intended use.
41.6.7
You must store packaging in clean, dry and hygienic conditions.

41.6.8
To minimise the direct and indirect environmental impacts of your packaging during its life cycle, you must:

- minimise the amount of material used
- maximise the amount of material that can be reused or recycled, and
- use materials with recycled content where possible.

You must be able to demonstrate, at your inspection, that you have done this for each packaging format you use. You may use a form from us to help you do this. Please contact us for copies and guidance.

Note – for guidance, please refer to chapter 6 of the Soil Association packaging guide.

41.6.9
You must review your packaging against standard 41.6.8 at least every three years and be able to demonstrate that you have done this, for example by keeping minutes of review meetings, or having a formal policy requiring this.

41.6.10
If you use renewable materials, they should be from sources with demonstrable controls over sustainability, for example FSC for timber products.

Note – for guidance, please refer to chapter 6 of the Soil Association packaging guide.

41.6.11
If you use bleached paper or cardboard, it must be Totally Chlorine Free (TCF). Recycled paper must be Process Chlorine Free (PCF).

Note – for guidance, please refer to chapter 7 of the Soil Association packaging guide.

41.6.12
You must **not** use these materials in your packaging:

- unlacquered aluminium foils if the food is acidic (with a pH less than or equal to 4.5) or salty (containing more than 2% salt)
- coatings, dyes or inks that contain phthalates if they will be in direct contact with foodstuffs
• polyvinyl chloride (PVC)
  Note – you may use other chlorinated plastics, such as PVdC.

• materials or substances that contain, have been derived from, or manufactured using, genetically modified organisms or genetically engineered enzymes
• synthetic coatings for cheese if they contain fungicides, or
• wood that has been treated with preservatives.
  Note – this includes bulk bins but not transport pallets.

You must be able to prove to us that you have not used these materials, for example by having written confirmation from your supplier.

41.6.13
For packaging that you reuse, you must:
• make sure it is in good repair, clean and free of contamination, and
• if previously used for non-organic products, clean it so that no residues remain.

41.6.14
If you use transparent synthetic coatings for cheese, you must explain that they are non-organic on the label.

41.6.15
For any compostable or biodegradable primary packaging (other than paper, cardboard and wood) that you use, you must:
• ensure that it conforms with the European standard for compostable packaging (EN 13432), and
• clearly label it to indicate the best means of disposal (see section 40.10 on labelling and approving your artwork).

Note – these materials are often derived from genetically modified organisms or use genetically engineered enzymes in their manufacture. Use of such materials is not permitted under standard 41.6.12.

Note – for guidance, please refer to chapter 7 of the Soil Association packaging guide.

41.6.16
You must ensure that any environmental information, claims and symbols on your packaging are clear, truthful and accurate and conform to Defra’s Green Claims code (see section 40.10 on labelling and approving your artwork).
Note – for guidance, please refer to chapter 9 of the Soil Association packaging guide.

41.6.17

You should provide consumers with information about your packaging, for example about the materials you have selected, its purpose, and how they can minimise its environmental impact at disposal.

Note – for guidance, please refer to chapter 9 of the Soil Association packaging guide.

41.6.18

If your packaging does not comply with these standards, we will ask you to revise it.

41.7 Transport

41.7.1

Organic food should be produced locally. This can reduce energy use and the need to conserve freshness artificially. It may also promote greater contact and understanding between farmers and consumers.

41.7.2

You should:

- try to identify local suppliers and local markets for organic products
- avoid air freight where possible
- reduce the need for transport, and
- use, manage and maintain transport so that it uses as little energy as possible.

41.7.3 Revised

To prevent contamination, mixing or substitution of organic with non-organic products you must:

- transport organic goods in closed packaging or containers
- transport organic goods in vehicles that are suitable for them
- make sure the loading equipment and the vehicles are clean and have been cleaned only in ways we allow in these standards, and
- record details of all collection runs and record results of all the checks you make.
41.7.4
You must only transport chilled or frozen organic goods in vehicles that have systems to ensure the temperature stays correct throughout the journey.

41.7.5
If you wish to mix milk from different farms in tankers, or to transfer milk from one tanker to another you must be licensed to do this.

41.7.6 | New
If you are importing or exporting air freighted products and ingredients, you must record:
• what was air freighted
• the quantity
• the country of origin, and
• the port and date of entry into the EU.

41.8 Cleaning and hygiene

41.8.1
You must, as a priority, avoid the contamination of organic foods by pathogenic or spoilage micro-organisms.

41.8.2
You may use:
• all detergents, disinfectants, sterilants and terminal sanitisers allowed for use in the food industry, according to manufacturers’ instructions
• dry cleaning methods where they will not risk organic integrity, or
• ultra-violet radiation to prevent mould growth on the surface of dough and baked goods, but you must inform us before installing this equipment. You must make sure and show us that it complies with all relevant safety legislation.

41.8.3
You must:
• clean all surfaces that may be in contact with organic products before the start of production
• clean throughout the production process to prevent build up of residues or micro-organisms that could contaminate the product
• always rinse off remaining disinfectants and sanitisers with water (treated to drinking water standards) to prevent residues left on the surface contaminating the organic food, and
• only use alcohol wipes that do not leave any residue after the alcohol has evaporated.

41.8.4

You must not:

• leave sanitisers in contact with the equipment before you make organic products
• use substances on contact surfaces that could taint or contaminate organic products, or
• use ionising radiation on equipment for organic products.

41.8.5

You may use a cleaning in place (CIP) system for equipment that you cannot take apart.

Bleed runs

41.8.6 | Revised

If you process organic product on equipment that you cannot fully clean by taking apart or CIP, you may, with our approval, use a bleed run or purge to remove residues of non-organic product.

41.8.7

Before you use bleed runs to clean equipment for an organic production run, you must:

• work out how much organic product you need to put through to remove all residue of non-organic product
• write a procedure for how you will do the purge, including how much organic product you will use and showing how this will remove all non-organic material
• show this at your inspection so that we can approve the procedure if we think the precautions are adequate, and
• keep full records of all your bleed runs, including the quantities of purge material you have used.

Note – you may only use the bleed/purge material for one bleed run/purge.
### Storing cleaning materials

**41.8.8**
You must:
- label all detergents and sanitisers correctly with the name of the product and safety information
- store bulk stocks of detergents and sanitisers safely in a marked store to reduce the risk of contamination, and
- store stocks of detergents and sanitisers in closed containers.

### Cleaning schedule

**41.8.9**
You must keep a cleaning schedule that includes:
- what will be cleaned
- how and how often
- what chemicals and equipment you will use, and
- the final rinse of food contact surfaces with drinking standard water before processing organic products.

**41.8.10**
You must keep records of cleaning which a responsible person must sign and which show that:
- you cleaned all equipment before organic production
- the clean was done according to the schedule, and
- you complete a final rinse of all surfaces rinsed with drinking standard water.

### Pest control

**41.9**

#### 41.9.1
Pest control in organic production areas should prevent birds, rodents, insects or other pests contaminating organic foods.

Pest control should aim to prevent infestation rather than treat it.

#### 41.9.2
You should ensure that pest control substances:
• do not contaminate organic foods
• do not cause damage to the environment, and
• are used as little as possible.

41.9.3

You must:
• design and operate your buildings and controls so that wild birds, rodents and insects cannot get in, and
• clean all areas often, carefully and thoroughly, especially those areas that are difficult to reach.

41.9.4

You must:
• only handle pest control chemicals according to the Control of Substances Hazardous to Health Regulations
• label pest control chemicals correctly, including the name of the chemical and health warnings
• store pest control chemicals, when they are not being used, in a locked store away from food, and
• allow only qualified operators to fumigate areas or equipment.

Preventing infestations

41.9.5

To stop birds, rodents and insects coming in to the buildings you should use barriers such as:
• mechanical screens, nets, doors and shutters
• sound barriers, and
• light barriers.

41.9.6

To prevent infestations in organic areas you may use:
• desiccant dusts such as diatomaceous earth and amorphous silica, preferably from naturally occurring sources
• electric flying insect control units, with shatterproof tubes that are changed at least annually
• tamper resistant bait stations that contain legally approved pesticides
• sticky boards for insects, and
• pheromone traps (monitoring only).
Infestations in organic products

41.9.7
If you find infestation in organic products, on sacks and containers or in areas handling organic products, the only control methods you may use are:

- carbon dioxide or nitrogen
- freezing and heating
- vacuum treatment, or
- desiccant dusts, such as diatomaceous earth or amorphous silica.

41.9.8
If you use desiccant dusts on organic products you must remove them by vacuuming or sieving.

41.9.9
If you use any other pest control method on organic products we will not certify them as organic – and you must not sell them as organic.

Infestations in areas used for organic products

41.9.10
You must not use organo-phosphorous, carbamate or organo-chlorine compounds anywhere on the site, unless we have approved the safeguards that you would take to prevent migration.

41.9.11
You may use natural insecticides that we have approved. You must check we have approved the product before use.

41.9.12
You may use pyrethrum, that is natural pyrethrins extracted from plants only, under the specific conditions below. They may be synergised only with piperonyl butoxide (PBO) from a natural source, such as oil of sassafras:

- you may use pyrethrum as a spray or fog only to control insects
- before using pyrethrum, you must remove all organic products from the area to be treated
- you must not put organic products back into the treated area for at least 24 hours after the treatment
• you must clean all product contact surfaces in the area, using methods that we allow, after the treatment and before you process or store organic product there again, and
• You must contact us before you want to spray if you cannot remove organic products from the area. In some cases, we may allow you to cover organic products with impermeable sheeting to prevent contact with the spray.

41.9.13

With our permission, you may use synthetic pyrethroids, but only in sealed units such as electric motor housings, electronic panel cupboards, pipe ducts and ductwork.

41.9.14   | Revised

With our approval, you may use glue boards for rodents. You must:

• provide evidence to show that other methods of trapping have failed or are not appropriate, before you use glue boards, and
• check rodent glue boards at least daily, as required by the British Pest Control Association code of practice.

Infestations in areas not used for organic products

41.9.15

You may use other insecticides and rodenticides in non-organic areas, providing they are not near an area where you process organic products. Many such products are volatile and may migrate. This includes areas such as:

• non-organic food preparation areas
• stores only used for non-organic food
• loading bays, and
• offices, toilets and canteens.

Getting our permission

41.9.16

Where you require our permission to use a substance, you must contact us in writing, with the following information:

• the products you intend to use and the active ingredients of those products
• where the infestation is and where organic products and production areas are (preferably by marking the areas on a plan)
• how you will comply with the specific conditions that are shown for each of the chemicals
• why your existing precautions failed to prevent this infestation and what precautions you will take to stop the infestation coming back, and
• what precautions you will take to prevent contamination of organic products with the pest control product.

41.9.17

In emergencies, if you cannot contact us before the treatment, you must send us all the details above, within two working days.

41.9.18

You must keep copies of permissions so that our inspector can see them.

Keeping records

41.9.19

A nominated employee or registered contractor must do regular checks of hygiene, proofing and pest levels.

41.9.20

You must keep records of:

• what pests you have found
• what chemicals, methods and equipment you used on them
• who did the treatment, when and which area or equipment was treated, and
• what precautions you took to prevent contamination of organic products.
Abattoirs and slaughtering
Standards you must read with this chapter:

Chapter 1. The principles of organic production and processing
Chapter 2. The certification process
Chapter 40. Processes in the chain between farm and consumer
Chapter 41. Manufacturing

**Abattoirs and slaughtering**

42.1 General requirements
42.2 Record keeping
42.3 Training
42.4 Quality management system
42.5 Animal welfare
42.6 Unloading
42.7 Lairage
42.8 Stunning, killing and slaughtering
42.9 Stunning and killing methods
42.10 Processing
42.11 Producers delivering organic livestock
42.1 General requirements

42.1.1

These standards apply to anywhere where animals are slaughtered for human food. They cover the handling of the live animal from arrival, through the slaughtering process, to dressing and to chill. They do not cover cutting and further meat processing since these may be separate operations. If you cut and pack meat you should refer to the general standards for organic farming and production.

42.1.2

You must comply with all current and relevant legislation concerning the buildings, the equipment, the operation of the premises and your handling of the animals and their products.

42.1.3

You must:

- slaughter and dress hygienically, and
- have a hazard analysis critical control point (HACCP) plan in place which covers all food safety issues.

42.1.4

You must be able to identify organic animals and organic products at all stages from when they arrive to when they leave.

42.1.5

If animals are killed in a third country we will make sure that the slaughter is done according to these standards or equivalent. To do this we may need to see inspection reports for the abattoir.

42.2 Record keeping

42.2.1

You must keep all records listed in section 40.6 of these standards.

42.2.2

You must also keep the following information:

- identification of animals that arrived and species
• where they came from and how many came in the same load, and
• the organic status of the animals and their age.

**42.2.3**

You must also record that you have checked whether the animals were organic. This must include checking that the farm from where they came was certified and that they have a current certificate for that species of animal.

**42.2.4 | Revised**

SA Certification licensed farms must supply a livestock to slaughter form or an approved equivalent delivery document with each batch of animals delivered. You must check that this form is supplied, complete it and pass it on with the carcasses. Non-SA Certification licensed farms do not have to use these forms, in which case you must check that each animal is listed as organic on the delivery note.

Note – we can provide up-to-date information on the organic status of our licensees.

### Transport records

**42.2.5**

You must keep the following records about transport of organic animals:

• the time the animals were loaded
• when they arrived at the abattoir and when they were unloaded
• any deaths or injuries, and
• whether there were any problems with the transport that affected animal welfare and what you have done about it.

### Feed records

**42.2.6**

You must keep records listing any feed you have given to organic animals at the abattoir.
42.2.7
You must keep records of the kill number, kill date and weight of each carcass.

42.2.8
You must keep records that indicate to whom you sent each load of organic meat. They must refer to the delivery note or invoice and be able to confirm that the meat is organic.

42.2.9
You must keep records of all maintenance and testing you do on stunning and killing equipment.

42.2.10
You must also keep records of cleaning and pest control as described in sections 41.8 and 41.9 of these standards.

42.3 Training

42.3.1
You must have a training programme that includes meat hygiene, organic integrity and animal welfare.

42.3.2
You must keep records of all training for all operators.

Note – the training programme should be validated where possible and should include:
• induction training – you should give this to any new employee
• further training – training specific to the job, for example training to check certificates. For example animal welfare officer (AWO) or hazard analysis critical control point (HACCP) team
• refresher training – you should provide this at least every two years, and
• retraining – to take place if there are problems with current practices or where you introduce new procedures or equipment or when there is new legislation.

### 42.4 Quality management system

#### 42.4.1
You must have an effective, documented quality management system.

#### 42.4.2
You must review it at least every year and update it where necessary. It must include:

- product traceability
- meat hygiene, and
- animal welfare.

#### 42.4.3
You should review the unloading, lairage and handling systems in the slaughterhouse every year. The review should assess the existing systems and identify where modifications or changes may be necessary to ensure you meet animal welfare needs and the requirements of any new legislation.

#### 42.4.4
You should inspect the unloading, lairage and handling systems every month.

#### 42.4.5
You should keep the following records of the results of these inspections:

- who did the inspection and when
- what you found
- what you did to correct any problems, and
- who did the corrective work and when.
42.4.6
In particular your quality system should include how you maintain organic integrity, meat hygiene and animal welfare. It should use HACCP and other appropriate measures and procedures.

42.4.7
You must have your quality system documents available for our inspector.

42.5 Animal welfare

42.5.1
You should make sure that:

- pre-slaughter handling facilities and the general environment minimise stress
- your staff are competent, well trained and caring, and
- your equipment is the right equipment for the job.

Dirty animals

42.5.2
You should not need to clean or clip dirty animals at the abattoir. Animals should arrive from the farm clean. Standard 42.11.1 says that farmers must send animals only in categories 1 & 2 of the Meat Hygiene Service (MHS) clean livestock policy.

Staff

42.5.3
You must make sure that when live animals are at the abattoir there is always someone present who is responsible for animal welfare. They must have the training, competence and authority to take any action necessary to ensure welfare. This may be:

- a senior member of staff appointed as the animal welfare officer, or
- yourself as the occupier or operator of the abattoir.
42.5.4

You must hold and keep up to date a detailed list of Meat Hygiene Service (MHS) licensed slaughterers who work at the abattoir. You must:

- update this list as soon as staff change
- include the names of fully licensed slaughterers and those who have provisional licences
- include the species and equipment that each person is licensed for, and
- have this list available to show our inspector.

Complaints

42.5.5

You must:

- respond to animal welfare concerns that any enforcement agency raises
- record details of these concerns on your complaints register, and
- record what action you took and when.

42.6 Unloading

42.6.1

You must operate a planned arrival system so that you can unload animals as soon as they arrive at the abattoir.

Note – you should be able to show that you liaise with farmers and transporters to make sure the animals leave the farm and arrive at the abattoir on time. You should aim to keep the journey time as short as possible.

42.6.2

If there is an unavoidable delay which means that animals or birds stay in the containers or vehicles they were transported in, you must make sure that they have shade, shelter, ventilation and drinking water, and you must supervise their welfare.

42.6.3

You must ensure that a suitably trained, competent member of staff oversees the unloading of every animal, including those delivered out of normal working hours.
42.6.4
You must unload animals that are not in containers using an unloading bay. These must be fit for purpose. In particular:

- when the tailboard of any vehicle (lorry or farm trailer) is on the bay it must be level or have the minimum possible incline
- side gates must be strong and secure
- floors must be non-slip
- there must be no distractions, and
- there must not be immediate right-angled turns.

42.7 Lairage

42.7.1
In the lairage, you must:

- label pens holding organic animals to show that the animals are organic
- make sure that animals can always see others, and
- keep fractious animals apart from others to prevent them causing injury.

Note – horned cattle are not necessarily fractious and therefore it may be better to keep them in their identified social groups with sufficient extra space.

42.7.2 Revised

In the lairage, you must not:

- mix organic and non-organic animals in the same pen or in the slaughter area
- put animals from different transport groups together, unless they are from pre-identified social groups that were only segregated in transport, or
- keep animals on their own before slaughter, unless absolutely necessary.

Note – you may mix single organic animals and groups of organic sheep, if we have approved this as part of your quality management system and you provide evidence that your lairage space is limited. The instances when you mix single organic animals must be signed off by the responsible welfare officer. You will need to record when you do this and carry out regular welfare monitoring of those animals, documenting this monitoring.

42.7.3
To reduce stress and allow recovery when animals arrive, you must give them access to clean water and comfortable conditions.
42.7.4

During lairage, you must:

- check the conditions regularly, and
- record temperature where you use water sprays for pigs.

42.7.5

You must not use undue force or electric goads to move animals.

### Waiting and overnight lairage

42.7.6

If animals have to wait before slaughter you must:

- give drinking water and adequate bedding and space for the animals to lie down from when they arrive, if they are going to wait for more than six hours, and
- also give organic feed, if they are going to wait more than 12 hours.

Note – mesh or slatted floors are acceptable for animals waiting less than six hours. You may put bedding over the mesh or slatted floor. We may approve types of mesh floors that are proven to have equivalent welfare benefits to straw bedding.

Note – this standard is under review.

42.7.7

You may arrange to receive animals the evening before slaughter if you are killing them first the following morning.

42.7.8

You must not arrange to receive poultry the evening before slaughter.

### 42.8 Stunning, killing and slaughtering

42.8.1

Live animals should not be able to see the stunning process.

Note – we recognise that some animals are easier to handle and less stressed if stunning occurs in groups. However the law requires that no livestock should witness the sticking/bleeding process.
42.8.2
The stunning process must:

- cause instantaneous unconsciousness and insensibility, or
- induce unconsciousness without distress, and
- maintain unconsciousness until the animal dies.

42.8.3
You must not slaughter animals without pre-stunning.

42.8.4
You must restrain animals effectively for stunning or killing, but you must not:

- cause any injury, pain or distress, or
- restrain them unless you will be stunning or killing them immediately.

42.8.5
Except for poultry, you must render animals unconscious before shackling and hoisting.

42.8.6
For all the stunning and killing equipment, you must:

- have in place an effective cleaning and maintenance schedule based on the manufacturers’ instructions
- appoint suitably trained and competent staff to clean and maintain them, and
- keep adequate manual back-up or reserve equipment at the point of slaughter ready for use in case of emergency or breakdown.

42.8.7
You must not use tenderising substances on live animals.

Cattle

42.8.8
You must only stun or kill cattle with:

- penetrative captive-bolt
- electrocution, or
- free bullet.
**Sheep**

**42.8.9**
You must only stun or kill sheep with:

- penetrative captive-bolt
- electronarcosis
- electrocution, or
- free bullet.

**Pigs**

**42.8.10**
You must only stun or kill pigs with:

- electronarcosis
- electrocution
- free bullet, or
- penetrative captive bolt. You can only use this for pigs in emergency or for back-up.

**42.8.11 | Revised**
With our approval, you may stun or kill pigs with carbon dioxide. However we will need to inspect this first to satisfy ourselves that any welfare advantages outweigh the disadvantages in your system.

**Deer**

**42.8.12**
You must only stun or kill deer with:

- penetrative captive-bolt, or
- free bullet.

**Poultry**

**42.8.13**
You must slaughter birds as soon as possible after they arrive.
42.8.14

You must only stun or kill poultry by the following methods:

- non-penetrative captive bolt, or
- electronarcosis:
  - i. dry electrodes, or
  - ii. waterbath stunners.

42.8.15

You can only use neck dislocation to kill poultry in an emergency or as a back-up.

42.9 Stunning and killing methods

Penetrative captive-bolt

42.9.1

You must:

- position the stunner so that the bolt enters the cerebral cortex and gives an effective stun, and
- use the right cartridge or propellant according to the manufacturer’s instructions and suitable for the size and species of the animal.

42.9.2

The stun to bleed time must be:

- less than 20 seconds for sheep
- less than 60 seconds for cattle and deer, and
- immediate for pigs.

Electronarcosis: dry electrodes

42.9.3

You must:

- place electrodes to span the brain
- make sure the current is strong enough and in contact for long enough so that the animal is immediately unconscious, and
- keep electrodes clean.
42.9.4
Stun to bleed time must be:
• less than 20 seconds for sheep
• less than 60 seconds for cattle and deer, and
• immediate for pigs.

Electronarcosis: waterbath stunners

42.9.5
You must make sure that the waterbath stunner:
• is wide and deep enough for the birds being slaughtered, and
• includes an electrode which, when immersed in the water, extends the full length of the waterbath.

42.9.6
You must make sure that the waterbath stunner does not:
• overflow at the entrance, and
• deliver pre-stun shocks to any bird.

42.9.7
You must make sure that:
• the shackle to leg contact is kept wet
• there is good electrical contact
• the heads of all birds make effective contact with the waterbath, and
• the current is strong enough and in contact for long enough so that every bird is immediately unconscious and stays unconscious until it is dead.

42.9.8
You must bleed birds within 10 seconds.

42.9.9
Someone must be present at all times to check that the stun is effective and where the stun may have not worked correctly, to stun or kill without delay.
 Electrocution

42.9.10
You must:
• stun animals first as described above, and
• make sure that the strength and duration of the current is enough to kill any animal of that species.

42.9.11
If you have an automatic system for electrocuting you must:
• make sure that a trained and licensed operator is present at all times to check the stun/kill operation, and
• have a suitable back-up.

Carbon dioxide

42.9.12
You must:
• monitor the system all the time you are killing pigs, and
• have suitable back-up equipment available in case the carbon dioxide system fails.

42.9.13
The person who does the checks must:
• be trained to do the checks
• be a licensed slaughterman, and
• know the critical control points and evacuation procedures.

42.9.14
When pigs leave the gas they must be dead. You must bleed them as soon as possible.

Bleeding

42.9.15
You must bleed: ▶
• cattle, sheep, pigs and deer with a chest or thoracic stick, and
• poultry by cutting the carotid arteries and jugular veins.

42.9.16
Bleeding must be rapid, profuse and complete.

42.9.17
You must not do any dressing or electrical tenderisation until the following
times after the animal is fully bled:
• sheep and pigs 20 seconds
• cattle 30 seconds.

42.10 Processing

Meat stamp

42.10.1
Once we have certified you, we will give you a meat stamp for stamping
organic carcasses, sides, quarters and primals. You must:
• name the people who are allowed to apply the stamp
• only apply our stamp to carcasses we have certified or those we have
  approved as produced to standards equivalent to ours
• apply our meat stamp to all such primals as soon as possible after
  slaughter, and
• only use colours for stamping meat in accordance with article 2(8) of
directive 94/36/EC.

Note – you may use the the stamp on smaller cuts to assist with identification.

Non-dedicated operations

42.10.2 Revised
If you also kill non-organic animals, you must slaughter and dress organic animals:
• as the first operation of the day, or
• straight after a thorough clean of the line and as a continuous batch.
42.10.3
You must record when you killed and cleaned so that our inspector can check separation of organic and non-organic animals.

42.10.4
You must:
- keep organic and non-organic meat separate
- nominate a member of staff to check the organic animals and meat through the abattoir to make sure that they are identified at every stage
- keep organic carcasses on separate rails in the chill so that they do not touch non-organic carcasses
- label rails in chills which have organic carcasses on them so that you do not put non-organic carcasses onto the same rail, and
- be able to show our inspector how you keep organic and non-organic meat separate.

Labelling the carcass

42.10.5
You must:
- label the whole carcass or side with the date, identification number and weight as soon as possible after slaughter, and
- label edible offals from organic animals as you take them out of the carcass to make sure that they can be traced and do not get mixed with non-organic offals.

Tenderising the meat

42.10.6 | Revised
With our approval, you may use electrical tenderisation.

42.11 | Producers delivering organic livestock

42.11.1
We have inserted the following extracts from chapter 10 for your information. These standards cover handling and transporting livestock, and producers must adhere to these standards when bringing livestock to the abattoir.
Keeping livestock healthy

10.2.1

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

• avoid cruelty
• satisfy the needs of animals by handling, housing and transporting them with proper care and attention
• always look after animals’ physical and behavioural needs, health and well-being so that they enjoy the ‘five freedoms’ – freedom from:

  i. malnutrition
  ii. physical discomfort and extremes of temperature
  iii. injury and disease
  iv. fear and distress, and
  v. unnecessary restrictions of behaviour.

Handling and transporting livestock

10.14.1

Your farm facilities should be properly designed for handling the types of livestock you have on your farm.

10.14.2

By carefully handling your animals during transport you will reduce the risk of fatigue, pain and injury. You will also reduce the risk of affecting the quality of the meat at slaughter.

10.14.3

The welfare of animals in transport is the responsibility of both those sending and receiving the livestock. You must take corrective action if problems occur during transport.

10.14.4

At all times you must handle, or make sure others handle, your animals:

• with proper care and concern for their welfare, observing all relevant legislation and government welfare codes
• in conditions that minimise stress and avoid the chance of injuring them
• using experienced staff in a relaxed way
• in handling facilities that are correctly designed and maintained
• without unnecessary physical force
• without using any type of electrical stimulation such as electric goads, and
• within their own social groups.

10.14.5
You must not mix organic and non-organic livestock unless:
• they are from the same social group, and
• you can identify individuals and their organic status.

10.14.6
When transporting your animals you should:
• use suitable transport
• minimise how often you transport them
• liaise with your haulier and consignee on collection and arrival times
• ensure their journey time is kept to a minimum
• use the nearest licensed abattoir, and
• use gates to restrict the movement of animals if the vehicle is only part full.

10.14.7
During transport you must ensure that:
• each load of animals is accompanied by a livestock transfer document (only when changing ownership)
• each load of animals is accompanied by a livestock to slaughter form (only when going for slaughter)
• the vehicles are properly ventilated throughout the journey
• you only transport fit animals, unless under the supervision of a vet
• you present your animals in a clean and rested condition
• journey time between your farm and your livestock’s destination is no longer than eight hours, from the start of loading to the end of unloading, and
• you get our permission if the journey time will be more than eight hours.

Note – we will normally only give permission to transport chicks for up to 24 hours if in temperature-controlled vehicles.

10.14.8
You must make sure that vehicles used are:
• suitable for transporting your animals
• properly equipped
• maintained in a clean and hygienic condition
• cleaned and disinfected between loads of animals from different holdings, and
• driven with care, avoiding high speeds, sudden starting or stopping or rapid cornering.

10.14.9

You must not:
• load vehicles so that animals are overcrowded
• tranquillise any of your livestock before or during transport, or
• export your organic livestock for slaughter.

10.14.10

When your livestock arrive at the abattoir you must make sure:
• you give a copy of the livestock to slaughter form to the abattoir (you can get these forms from us)
• if they have to wait for six hours or more before they are slaughtered, they have bedding from arrival, enough space to lie down, and access to clean water, and
• if they have to wait for 12 hours or more before they are slaughtered they also have organic feed.

Sending animals for slaughter

10.14.11

You should not send dirty animals for slaughter. You should refer to the Meat Hygiene Service guidelines on dirty animals. Call 01904 455501 or see www.food.gov.uk/enforcement/meathyg/mhservice

10.14.12

If you cannot clean animals before they leave for slaughter, for example if they are fractious, you must ensure that the abattoir will clean them on arrival.
Catering
Standards you must read with this chapter:

Chapter 1. The principles of organic production and processing
Chapter 2. The certification process
Chapter 40. Processes in the chain between farm and consumer
Chapter 41. Manufacturing

**Catering**

43.1 Types of certification
43.2 Ingredients
43.3 Record keeping
43.4 Labelling
43.1 Types of certification

43.1.1 Revised

These standards apply to cafés, pubs, restaurants, takeaways and other public and private caterers who prepare organic food out of sight of the customer.

The European Union has clarified that catering falls outside the scope of the EU regulation (No. 834/2007). This means that these are voluntary standards and you do not have to comply with them. However, if you wish to use the Soil Association symbol, then you must apply to us for certification and you must follow these standards.

The regulation does apply to those who supply organic products/ingredients to caterers (for example farm production, prepared vegetables, frozen chips, pre-packed sandwiches, frozen prepared meals for caterers, central production of cook/chill). These operations therefore do legally need full certification. Please contact us if you are not sure how this affects your business.

43.1.2

We offer three types of certification:

- 100% organic restaurant – where your whole menu is organic
- organic dish – multi-ingredient dishes, for example ‘organic lasagne’, where the dish complies with the composition requirements in section 40.8, and
- organic menu item – where you serve organic menu items alongside non-organic components, for example ‘organic steak served alongside non-organic vegetables’.

100% organic restaurant

43.1.3

To be eligible for certification as a 100% organic restaurant your whole menu and your operation must meet all relevant sections of these standards.

43.1.4

Once we have certified your whole operation, you may use the Soil Association symbol anywhere on your menus and promotional literature. You may include ‘organic’ in your company or restaurant name.

Note – please refer to section 2.2 for use of our symbol.
Menu items and dishes

43.1.5
To be eligible for organic certification, the menu items or dishes must meet all relevant sections of these standards.

43.1.6
If you make organic and non-organic dishes in the same kitchen, you must either use dedicated utensils and surfaces or do a full clean down. You must keep records of cleaning done before you produce organic food.

43.1.7
You may use the Soil Association symbol on menus and promotional literature against the menu items and dishes we have certified. However you must make sure it is clear which dishes or items are organic and which are not.

Note – please refer to section 2.2 for use of our symbol.

43.2 Ingredients

43.2.1
You must complete our specification sheets for all ingredients you wish to use.

43.2.2
If you stock an organic and non-organic version of the same ingredient, you must be able to show us that you have systems in place to:

• ensure that the ingredients are separated
• prevent a non-organic ingredient being used in place of an organic one, and
• source an organic alternative if needed.

43.2.3
If you do run out of an organic ingredient, you may use alternative organic crop products, such as products certified by other EU certifiers or different varieties, without asking us first. You must keep records of this and send a completed specification form for the new organic ingredient as soon as possible.
43.2.4
If you run out of organic livestock products you must tell us before you use an alternative so we can check that the animals have been raised to standards equivalent to our own.

43.2.5
You must not substitute non-organic product for organic.

43.2.6
If you use microwaves to prepare, heat or cook any menu items or dishes you must inform your customers of this.

Fish and game

43.2.7
You may use wild caught fish, shellfish, wild game and other ingredients gathered locally. You must make it clear that they are wild caught or gathered and not organic.

You may use up to 30% wild caught fish and wild game in an otherwise organic dish, such as ‘fish pie’.

43.2.8
If you sell wild caught fish as part of any certified dish, you must have a fish buying policy.

43.2.9
You must not use reared game birds in organic dishes or menus. This is because of the intensive way game birds are reared.

43.3 Record keeping

43.3.1
You must keep records that show:
• what organic and non-organic ingredients you bought
• what organic and non-organic ingredients you used
• how much of each ingredient you used, and...
• how much of each ingredient is in each menu item or dish, unless your whole operation is certified.

Our inspector will check these records at inspection.

**Organic restaurants**

43.3.2

As an organic restaurant, you do not have to record how much of each ingredient is used in each dish. Instead, we will do at least one extra, unannounced inspection each year to check that you are using ingredients that we have approved.

43.4 Labelling

43.4.1

You must display to your customers:

• your certificate of registration
• a statement describing whether your whole operation is certified or only specific menu items or dishes
• your organic purchasing policy, and
• your fish buying policy.

43.4.2

You should include the following in your organic purchasing policy:

• which ingredients you buy as organic
• what you do if an organic ingredient is not available, for example change recipe, substitute with another organic ingredient or withdraw the item
• which certifiers certify the food you buy, and
• any other policies, such as wild caught fish or game, fair trade, local.
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Health and beauty products
50.0 Standards you must read with this chapter:

Chapter 1. The principles of organic production and processing
Chapter 2. The certification process
Chapter 40. Processes in the chain between farm and consumer
Chapter 41. Manufacturing

Health and beauty products

50.1 What these standards apply to
50.2 Principles
50.3 Raw materials and ingredients
50.4 Extracting and preserving raw materials
50.5 Physical and chemical processing of ingredients
50.6 Labelling and composition
50.7 Inspection and certification

Note – we have worked with several European organisations to produce a new harmonised standard for organic health and beauty products – the COSMOS-standard. This is currently in draft while the organisations complete the consultation with stakeholders and the final approval. We will be expecting to change to the COSMOS-standard if/when it is agreed. We will keep licensees up to date with the progress, but for further information please refer to www.cosmos-standard.org
50.1 What these standards apply to

50.1.1
These standards cover health and beauty products that are made from organic ingredients, including:

- herbal products
- natural and herbal medicine-like products
- toiletries
- body care products, and
- cosmetics and perfumery.

Note – toiletries include:

- foaming products
- blended oils
- emulsified products
- pastes
- salves
- gels
- toilet soaps
- aqueous products, and
- fragrances.

Note – a ‘cosmetic product’ shall be defined as under article 1 of the EU Cosmetics Directive 76/768/EEC (as amended).

50.1.2
These standards define the criteria, treatments and practices of organic health and beauty products. They cover:

- processing of the raw materials
- manufacture
- labelling, and
- composition.

50.1.3 Revised
Health and beauty products are new areas for organic standards. These standards are evolutionary and may change as technology evolves and more organic ingredients become available.

Currently, EU ‘organic’ regulation (No. 834/2007) does not include health and beauty products. This means there are no legal controls over the term organic for these products. However, if you wish to use the Soil Association symbol, then you must follow these standards.
50.1.4

These standards do not conflict with or attempt to replace the range of statutory requirements and industry codes of practice. We expect you to work to any other relevant codes as a matter of course. You must make sure your products meet all other relevant statutory regulations relating to:

- safety
- manufacturing and composition
- grade, quality and quantity
- product descriptions/labelling, and
- any other national, European and international legislation for food, medicines and/or cosmetics (as appropriate).

50.2 Principles

50.2.1

In addition to the principles for organic production and processing in chapter 1, here we have defined more detailed principles for organic health and beauty products.

50.2.2

Organic health and beauty products should:

- be fit for their purpose
- have as high as possible proportion of organic ingredients
- be clearly identified, traceable and separate from non-organic products at all stages of manufacturing
- not be tested on animals
- not be harmful to human health and the environment in manufacture and use
- be produced in line with our ethical trade standards (chapter 70), and
- be labelled to give clear and accurate information to the consumer.

50.3 Raw materials and ingredients

50.3.1

You must only use ingredients, additives and processing aids that we allow in these standards.
50.3.2
You must **not** use ingredients produced using nanoscale processes where:

- the mean particle size is 200nm or smaller, and
- the minimum particle size is 125nm or smaller.

Note – please see standards for nanotechnology 40.7.10 and 40.7.11.

50.3.3
You must **not** test raw materials, ingredients or products on animals except where required by law.

### Agricultural ingredients

50.3.4
You should use agricultural raw materials that are fresh or minimally processed.

50.3.5
Your ingredients must be organic if available.

50.3.6
With our permission you may use non-organic agricultural ingredients that are not listed in standards 40.8.19, 40.8.22 and 40.8.24. You must show us that the ingredient is not available as organic in sufficient quantity or quality for your product.

50.3.7
You must **not** use any ingredient derived from a species identified on the IUCN red list as Critically Endangered, Endangered or Vulnerable (www.redlist.org).

50.3.8 | **New**
With our permission you may use non-organic fragrance ingredients providing:

- the fragrance ingredient is not available in organic form
- the fragrance does not contain any synthetic ingredients
- the non-organic fragrance is not prepared using solvents other than those we allow for extraction of organic products
- the fragrance does not contain the same ingredient in organic and non-organic form
• the final product in which a fragrance is used does not contain the same ingredient in organic and non-organic form
• the non-organic fragrance must make up less than 5% in the final product, and
• the final product labelling must show that the fragrance is non-organic.

### Water

**50.3.9**

You must use water that is potable (fit for drinking). You must tell us:

• where the water comes from, and
• how you treat it.

### Minerals

**50.3.10**

You may use these minerals:

• montmorillonite and kaolin clays
• chalks
• sand
• salt
• pumice, and
• diatomaceous earth.

Note – please see standard 51.2.1 for how you can label products containing minerals.

**50.3.11**

You should only use minerals from environmentally sound extraction processes.

**50.3.12**

The minerals may be treated by:

• washing
• steam cleaning
• ultra heat treatment
• other mechanical cleaning methods, and
• drying.
**Viscosity modifiers, thickeners, anti-oxidants and other additives**

**50.3.13**

You may use:

- viscosity modifiers, thickeners and anti-oxidants listed in standard 40.8.6
- processing aids listed in standard 40.8.17
- other plant gums
- other plant-derived anti-oxidants
- sodium hydroxide and potassium hydroxide as pH adjusters, and
- phytic acid as a chelating agent.

**50.3.14 | Revised**

With our approval you may use other viscosity modifiers, thickeners and anti-oxidants, also fillers and binders not listed in standard 40.8.6. You must tell us why you need to use that particular ingredient and why those listed are not suitable for your product.

**50.3.15**

You must **not** use chelating agents based on ethylene diamine tetraacetic acid (EDTA) and its salts.

**Anti-microbial agents**

**50.3.16**

You may use the following anti-microbial agents:

- benzyl alcohol
- benzoic acid and its salts
- sorbic acid and its salts
- dehydroacetic acid
- sodium dehydro acetate, and
- agricultural raw materials or extracts, which may be modified by simple physical or chemical processes that do not change the active ingredients.

**50.3.17 | Revised**

With our approval you may use:

- phenoxyethanol
- lactoperoxidase
- phenylethyl alcohol ➤
• any other anti-microbial agent that meet the criteria in standard 50.5.8.

For us to give permission, you will need to show us why you need to use these anti-microbials instead of the ones we allow.

Note – we understand that cosmetic products may support the growth of micro-organisms. Anti-microbials can protect products from contamination, especially after purchase and during use. We also appreciate that using them in combination can be more effective due to them working synergistically.

We have considered issues such as toxicity, biodegradability, origin of source material and allergic potential when we developed these lists. We also incorporated some of the principles of ‘green chemistry’.

However, unlike surfactants, we found it very difficult to screen anti-microbials through any established and accepted criteria. We have therefore assessed them on the principles and criteria in these and other related standards.

### 50.4 Extracting and preserving raw materials

#### 50.4.1

You should:

• extract as much of the herb as possible, and
• use extraction methods that extract the biologically active parts of the plant material while retaining maximum activity.

#### 50.4.2

You must:

• use extraction ratios (solvent to plant) to recognised standards, where they exist
• tell us which standards you are using, and
• justify the extraction ratio you use, where there are no recognised standards.

#### 50.4.3

You may only use the following substances for extraction:

• solvents of organic origin (for example, alcohol, glycerol, lactose, sugar, vinegar)
• potable water (fit for drinking) (see standard 50.3.9), and
• carbon dioxide, either as liquid CO₂ or in supercritical fluid extraction (SCFE).
For alcohol extraction you must:

- use denaturants for alcohol where they are legally required, and
- tell us which denaturant you are using.

For alcohol extraction you must not use denatured alcohol for tinctures.

With our approval you may use:

- non-organic glycerol providing it is not from animals and organic glycerol is not available
- non-organic herbs extracted in an organic solvent, if the herb is not available in organic form.

You must indicate that these are non-organic in the ingredients/INCI list.

To extract components from organic ingredients, you may use:

- maceration (hot or cold)
- expression
- percolation
- juicing
- solar extraction (for example of flower remedies)
- cold extraction
- pressing
- pressure
- vacuum
- distillation using water or steam at low pressure
- decoction
- infusion (hot or cold), and
- microbial digestion/fermentation.

After extraction, you may use:

- filtration with non-bleached filtering papers
- micro filters
• depth filters
• concentration by evaporating, vacuum distilling or spray drying
• nitrogen flushing, and
• clarifying and precipitating agents listed in standard 40.8.17.

50.4.9 | Revised

With our approval you may use:

• ultrasound
• rectification
• post-packaging sterilisation (for example: UV irradiation)
• pasteurisation, and
• standardisation.

Note – we understand that it is important to guarantee the percentage of an active ingredient for the quality of a product. Plant chemistry is so complex that it may not always be best to standardise the concentration of one ingredient without considering the others. Therefore, you must justify why you need to standardise.

50.4.10

You may not use:

• aroma enhancers
• ionising radiation, or
• electron beaming.

Preserving

50.4.11

You may prepare and preserve ingredients by:

• air drying with natural hot air or heated air
• freezing/individually quick freezing, and
• storing with modified atmosphere, for example using nitrogen.

50.4.12 | Revised

With our approval you may use other ways to preserve ingredients, such as freeze-drying. You must send us an explanation of why you wish to use a particular method and how it will affect the product.
50.5 Physical and chemical processing of ingredients

50.5.1
You should only process an organic ingredient if this is needed for it to work.

50.5.2
For processing organic ingredients, you may use:

- physical methods (including heating and cooling)
- mechanical techniques
- biological processes, such as fermentation, but not using GMOs or their derivatives, and
- saponification of organic materials using sodium hydroxide or potassium hydroxide.

50.5.3
You may chemically process agricultural ingredients using:

- the additives and processing aids listed in standards 40.8.6 and 40.8.17, and
- petrochemical and synthesised chemicals as reagents, if the resulting substance complies with the toxicity and biodegradability criteria in standard 50.5.8.

Note – chemically processed ingredients that meet these criteria include:

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Examples</th>
</tr>
</thead>
<tbody>
<tr>
<td>soaps</td>
<td>sodium palm kernalate</td>
</tr>
<tr>
<td></td>
<td>sodium olivate</td>
</tr>
<tr>
<td>glycercyl esters of fatty acids</td>
<td>glycercyl mono stearate</td>
</tr>
<tr>
<td></td>
<td>glycercyl mono stearate SE</td>
</tr>
<tr>
<td></td>
<td>glycercyl di stearate</td>
</tr>
<tr>
<td>alkylpolyglucosides</td>
<td>decyl glucoside</td>
</tr>
<tr>
<td></td>
<td>lauryl glucoside</td>
</tr>
<tr>
<td>alkylglucosides</td>
<td>sucrose cocoate</td>
</tr>
<tr>
<td></td>
<td>sucrose stearate</td>
</tr>
<tr>
<td>fatty acids and alcohols</td>
<td>cetyl alcohol</td>
</tr>
<tr>
<td>esters of fatty acids and alcohols</td>
<td>cetearyl olivate</td>
</tr>
<tr>
<td>alkylbetaines</td>
<td>coco betaine</td>
</tr>
<tr>
<td></td>
<td>cocamidopropyl betaine</td>
</tr>
</tbody>
</table>

Maximum levels for impurities in both organic and non-organic alkyl betaines are:

- monochloroacetic acid ≤ 5 ppm
- dichloroacetic acid ≤ 10 ppm
• free amidoamine ≤ 0.3%
• 3-aminopropyldimethylamine (DMAPA) ≤ 15ppm

The levels must be measured in the betaine ingredient ‘as used’ to formulate the end product.

50.5.4 | Revised

With our approval you may use processed ingredients other than those listed in standard 50.5.3. You must show us that:

• you need to use that ingredient in your product, and
• the ingredient meets our requirements for toxicity and biodegradability in standard 50.5.8.

Note – you must send us test results for the ingredient to prove that it meets these requirements.

50.5.5

You must ensure that side reactions do not cause unwanted by-products, such as nitrosamines, when you make ingredients from raw materials and reagents.

50.5.6

You must not use:

• sulphonation
• ethoxylation, or
• propoxylation.

50.5.7

You must not use:

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Examples</th>
</tr>
</thead>
<tbody>
<tr>
<td>alkyl sulphates</td>
<td>sodium lauryl sulphate</td>
</tr>
<tr>
<td></td>
<td>sodium coco sulphate</td>
</tr>
<tr>
<td></td>
<td>ammonium lauryl sulphate</td>
</tr>
</tbody>
</table>

Note – the scientific evidence for and against these substances is still not clear. As a precaution we do not allow them. We will continue to watch developments and may change standards if new evidence is available.

• alkyl ether sulphates   | sodium laureth sulphate         |
|                          | ammonium laureth sulphate       |
• polysorbates            | polysorbate 20                  |
• ethanolamides           | cocamide DEA                    |
|                          | cocamide MEA                    |
50.5.8

You must be able to demonstrate that each chemically processed ingredient meets all of the following requirements:

- aquatic toxicity – the EC₅₀ and LC₅₀ for algae, crustaceans and fish must be at least 1mg/kg
- aerobic bio-degradability – must be ‘easily degradable’, as defined in OECD document 301A-F
- anaerobic bio-degradability – must be ‘easily degradable’ as defined in ISO 11734, and
- bio-accumulation – the log Pₒₐw value must be no more than 3.

Note – we have used information from the Nordic Ecolabeling Scheme for personal care products to draw up these requirements, primarily group C2.

50.6 Labelling and composition

50.6.1

You should label your products:

- clearly and accurately to give information to the consumer so they can make informed buying decisions, and
- with International Nomenclature on Cosmetic Ingredients (INCI) names.

50.6.2

You may label your product as ‘organic’ if more than 95% of the ingredients are organically produced.

You must calculate the organic percentage as follows:

- the calculation is of the finished product
- you must exclude any added water from the calculation, including floral waters
- for an ingredient that itself includes water, you must exclude the water part from the calculation, and
- for an ingredient of mixed organic and non-organic origin, either as a mixture or arising from a chemical reaction, you must use the relative proportions in the calculation.

Please contact your certification officer for assistance with calculations.
50.6.3

You must label your products as ‘made with x% organic ingredients’ where at least 70% of the ingredients are organically produced.

This percentage must be calculated on the same basis for ‘organic’, above.

Please contact your certification officer for assistance with calculations.

50.6.4 | Revised

Your labels must also show:

- the percentage of organic ingredients (which must be in the product title for a 70%+ product)

  Note – we interpret ‘in the product title’ to be:
  - within or right under the product name and in the same (or similar) size and style when the word ‘organic’ is in the brand name, or
  - in the same visual field as the product name (180°) and in the same (or similar) size and style when the word ‘organic’ is not in the brand name.

- full ingredient breakdown in descending order by weight – down to 1%

  Note – we may give you permission to use a reduced ingredient listing in the case of complex fragrances.

- processing aids
- percentage of added water including flower water/infusion/decoction, and
- percentage of all mineral components in the product.

50.6.5

You must label:

- ingredients as ‘organic’ only when the whole of that ingredient is of organic origin, and
- the organic ingredients transformed by chemical processes as ‘made with organic ingredient’ or similar. You may indicate this by using an asterisk or similar mark following the name of the ingredient which then refers to a statement elsewhere on the label.

50.7 | Inspection and certification

50.7.1

If you want to label the products that you produce, make or sell with our symbol, you must hold a valid certificate of registration from us for that product.
50.7.2

You must allow us to:

• inspect your operation and premises (normally each year)
• carry out unannounced inspections, and
• take samples for residue testing if we or our inspector think there may be a risk of contamination or as a back-up to the certification process.

Note – we will use laboratories that are qualified to carry out tests to these standards.

The organic ingredients you buy must be certified. However with our permission and until 1 January 2010, if you are a manufacturer of surfactants, you do not need inspection and certification. However, for the products concerned you must:

• meet all other relevant parts of these standards, and
• give us full details of:
  i. the proof of the status of the organic ingredients
  ii. the chemical processes involved
  iii. any other inputs you use
  iv. the waste products produced, and
  v. the organic percentage in the final substance.
51.0

Standards you must read with this chapter:

Chapter 1. The principles of organic production and processing
Chapter 2. The certification process
Chapter 40. Processes in the chain between farm and consumer
Chapter 41. Manufacturing
Chapter 50. Health and beauty products

Specific health and beauty product types

51.1 Capsules and tablets
51.2 Products with a mineral content above 30%
51.3 Propellant products
51.4 Skin creams
51.5 Wet wipes
51.6 Water-based products
51.7 Household products and candles
51.1 Capsules and tablets

51.1.1
Capsules and tablets containing organic herbs and other substances are foods and must therefore comply with our standards for processed foods (see chapters 40 and 41).

51.1.2
You may label homeopathic tablets or pillules as organic if:
- they are made from organic ingredients, and
- these have been extracted and diluted according to these standards.

51.1.3
You must use organic carriers such as lactose, sucrose and other excipients that comply with these standards.

51.2 Products with a mineral content above 30%

51.2.1 Revised
Some products need a high proportion of minerals. With our approval, you may label these products in the same way as a product with 70–95% organic ingredients if:
- you can justify to us that the minerals are essential for the product, and
- your label states the organic percentage in the product title.

Please contact your certification officer for assistance with calculations.

51.3 Propellant products

51.3.1
You may use as propellants:
- carbon dioxide
- air, and
- nitrogen.
51.4 Skin creams

51.4.1 You may use:

- titanium dioxide
- zinc oxide
- silicon dioxide (as a surface treatment to aid dispersion), and
- caprylic diglyceride (as a dispersant).

These ingredients may be chemically purified, others may not.

51.4.2 You must not use chemically synthesised sunscreens.

51.5 Wet wipes

51.5.1 You must use material and liquid components made from organic ingredients that comply with these standards.

51.5.2 You must calculate the percentage of organic ingredients based on the combined total weight of the tissue and liquid components (less any water).

51.6 Water-based products

51.6.1 Where the product is over 90% water (for example toners, spritzers and flower waters), you may consider the water-based organic ingredients as organic in the percentage calculation.

Note – the standards requiring you to justify the ratio of plant material to water (standard 50.4.2).

51.6.2 You must not sell flower waters as organic unless they have been produced using distillation.
**Water-based products used as ingredients**

**51.6.3**

You should use the following formulation to establish the percentage of organic ingredients in water extracts of herbs:

\[
\text{weight of herb} \div \text{weight of herb + weight of water} \times 100
\]

**Example:**

\[
\frac{20 \text{ grams of herb}}{20 \text{ grams of herb + 80 grams of water}} \times 100 = 0.2 \times 100 = 20
\]

This means that 20% of the extract, when used as an ingredient, can count towards the organic percentage of your product.

**51.7 Household products and candles**

**51.7.1**

We can certify household products and candles if they fully comply with these health and beauty product standards. Please contact us for more information.
Textiles
Standards you must read with this chapter:

Chapter 1. The principles of organic production and processing
Chapter 2. The certification process
Chapter 40. Processes in the chain between farm and consumer
Chapter 41. Manufacturing

Textiles

60.1 Who these standards apply to
60.2 The principles of organic textile production
60.3 Importing and equivalence
60.4 Composition and labelling
60.5 Processing
60.6 Separation
60.7 All inputs
60.8 Spinning, sizing, weaving, knitting and non-woven manufacture
60.9 Pre-treatment stages, wet processing
60.10 Dyeing and printing
60.11 Finishing
60.12 Accessories and trims
60.13 Environmental management
60.14 Storage and transport, packaging and pest control
60.15 Record keeping and quality assurance
60.16 Product performance
60.17 Social criteria
60.18 Inspection and certification

These standards are based on version 2.0 of the Global Organic Textile Standard (dated 6 June 2008) of which the Soil Association standards are a part. The Soil Association has extra requirements and guidance in some areas of textile production. Please contact us if you would like to know which of the following standards these are.
60.1 | Who these standards apply to

60.1.1
These standards apply to you if you do any of the following with natural textiles:

- processing
- manufacturing
- packing
- labelling
- importing
- exporting
- distributing, and/or
- use outworkers for any of these operations.

Note – please contact us for an outworker checklist.

60.1.2
These standards state how we define and verify the organic status of textile products. They cover:

- environmentally and socially responsible manufacturing
- finishing
- labelling
- packaging
- quality assurance, and
- record keeping.

60.1.3
The final products may include, but are not limited to:

- fibre products
- yarns and fabrics, and
- clothes.

60.2 | Principles of organic textile production

60.2.1
These principles stem from our philosophy and set out the ideal to strive for. They guide our standards and should also guide how you operate.
• Organic textile products are high quality and include the maximum amount of organic raw materials.
• Organic textiles are grown and made using methods that cause the least amount of harm to humans and the environment.
• There is no place for genetically modified organisms or their derivatives in organic textile products.
• Social justice and rights, and high standards of animal welfare are an integral part of organic textile manufacturing throughout the whole chain.

60.2.2

We encourage you to:
• recycle fibres
• use take-back schemes, and
• reduce the overall environmental impact of your operation.

60.3 Importing and equivalence

60.3.1

You should:
• source from local operators, and
• import products certified under IWG/GOTS or IFOAM accredited programmes.

60.3.2

If you use fibres or textiles certified by another organic certification body, they must be:
• produced to standards equivalent to these, and
• the body must be either ISO65, EN45011 or IFOAM accredited.

Note – to check that textiles are produced according to standards equivalent to these we may:
• ask other certification bodies if you are meeting equivalent standards
• inspect and certify operators in other countries
• ask for and assess inspection reports from other certification bodies
• audit certifiers in other countries, or
• assess audit reports by IFOAM or other independent organisations.
60.4 Composition and labelling

60.4.1
Your hang tag textile labels should be clear. They should show:

• what the product is made of, and
• where the processing and manufacturing took place.

60.4.2
Your hang tag textile labels must:

• show the company name, and
• give a reference to organic production.

60.4.3
From 1 January 2010 your hang tag textile labels must also identify the final manufacturer or brandholder by their name, licence number, symbol or any other unique code identifiable to us.

60.4.4
Your sewn in garment label must show what the product is made of.

60.4.5
From 1 January 2010 your sewn in garment label must:

• show the country in which the product was manufactured, and
• identify the final manufacturer or brandholder by their name, licence number, or any other unique code identifiable to us.

60.4.6
You should put the label that shows what the product is made of on the selvedge.

Products with 95–100% organic fibres

60.4.7
To label a product as organic, it must contain at least 95% organic fibres.
The remainder may be non-organic fibre, including regenerated or synthetic fibres (see standard 60.4.15). Accessories are excluded from the calculation (see standard 60.12.3).

**Products with 70–95% organic fibres**

**60.4.8 | Revised**

To label a product as made with X% organic materials, it must contain at least 70% organic fibres and no more than 10% regenerated or synthetic fibres (see standard 60.4.15). Socks, leggings and sports wear may contain up to 25% regenerated or synthetic fibres. Accessories are excluded from the calculation (see standard 60.12.3).

**Products with 95–100% in-conversion fibres**

**60.4.9**

To label a product as in-conversion, it must contain at least 95% in-conversion fibres. The remainder may be non-organic fibre, including regenerated or synthetic fibres (see standard 60.4.15). Accessories are excluded from the calculation (see standard 60.12.3).

**Products with 70–95% in-conversion fibres**

**60.4.10**

To label a product as made with X% in-conversion materials, it must contain at least 70% in-conversion fibres and no more than 10% regenerated or synthetic fibres. Accessories are excluded from the calculation (see standard 60.12.3).

**All in-conversion products**

**60.4.11**

To label your product as per standards 60.4.9 and 60.4.10, you must make sure that:

- the fibres have been grown on land that has gone through at least a 12-month conversion period before the crop was harvested, and
• the production standards allow in-conversion labelling for the raw materials concerned.

Note – animal fibres must not be labelled as ‘in-conversion’.

60.4.12
You can only use in-conversion fibres if the organic form of that fibre is not available in sufficient quantity, quality or type.

60.4.13 | Revised
For all labelling categories above, you must label your product with the wording ‘Global Organic Textile Standard’. With our permission, you may instead use the Global Organic Textile Standard (GOTS) logo, provided you use it according to the GOTS labelling guide (which we can send you on request).

60.4.14 | Revised
You must not use:
• the certification code ‘GB organic certification 5’ on textile products as this only applies to food, and
• organic and non-organic fibres of the same raw material in the same product (known as blending), for example a product cannot contain 95% organic cotton and 5% non-organic cotton.

60.4.15
The regenerated or synthetic fibre materials you may use at up to 10% (see standards 60.4.7 and 60.4.10) are:
• regenerated cellulose fibres – viscose, acetate and lyocell
• polyester
• polyurethane (Elasthan), and
• polyamide (Nylon).

60.4.16
You must not use the following materials:
• acrylic
• asbestos
• cuprammonium rayon
• fibreglass
• chlorofibre
• modakrylic
• modal, or
• polypropylene.

60.5 | Processing

60.5.1

When you are processing your organic fibres you should:

• use as few inputs as possible
• make sure that mechanical processing minimises energy use and waste, and
• aim to preserve or enhance the natural qualities of the original fibre.

60.5.2

When you design and operate your equipment you should:

• take environmental principles and practice into account
• design your contact surfaces so they are easy to clean
• re-use and recycle your waste materials – you must collect and dispose of waste according to relevant national legislation
• recycle and treat your waste water before disposing of it (see section 60.13 on environmental management), and
• be in control of your whole organic processing from grading raw materials to goods out.

60.5.3

Mechanical processing includes among others:

• retting
• blending
• carding
• spinning
• weaving, and
• knitting.

60.5.4

You may use field retting, including dew retting for flax hemp and other bast fibres.
60.6 Separation

60.6.1

You must at all stages of processing:

- clearly label and identify organic raw materials, and
- keep organic and non-organic fibres separate.

Note – any physical or chemical treatments that you apply to your non-organic products may contaminate organic products with residues. Non-organic products themselves may contain residues.

60.6.2

The best way to keep organic and non-organic fibres separate is to process them in separate units. You should process blended fibres (containing organic and non-organic fibres) after wholly organic fibres.

60.6.3

You should identify areas dedicated to storage and handling of organic materials, including:

- tables
- skips
- bins
- baling
- knitting
- weaving, and
- other processing equipment and machines.

60.6.4

If you have to use the same equipment for organic and non-organic textiles, it is essential to clean between organic and non-organic production runs. As a minimum you must show that you:

- run a full cleaning programme after non-organic production and before starting organic production
- clean your contact surfaces
- make sure a quality control/assurance person approves your plant and equipment as being clean and free from residues before a production run, and
- make sure that the organic production runs are not interrupted by non-organic production.
60.6.5 | Revised
If you cannot clean your equipment to remove all residues of non-organic products, with our approval you may use a purge run between organic and non-organic batches.

60.6.6
You must label cleaning waste and materials used for purge runs as non-organic and not use them as organic product.

60.6.7
If you process organic products rarely, you must tell us one month in advance of an organic production run so that we have the opportunity to plan an inspection when you are producing organic product.

Note – ‘rarely’ means less frequently than every two months.

60.7 | All inputs (including auxiliary agents and dyes)

60.7.1 | New
We will assess all single substances or preparations on the basis of the material safety data sheet (MSDS).

60.7.2 | Revised
You must not use any input to prepare and process your organic products that come into the categories below:

<table>
<thead>
<tr>
<th>Substance group/parameter</th>
<th>Criteria</th>
</tr>
</thead>
<tbody>
<tr>
<td>Permanent AOX¹</td>
<td>You must not use more than 1% of this.</td>
</tr>
<tr>
<td>Aromatic solvents</td>
<td>You must not use these.</td>
</tr>
<tr>
<td>(Chloro-) phenols (as TCP, PCP)</td>
<td>You must not use these.</td>
</tr>
<tr>
<td>Complexing agents and active detergents</td>
<td>You must not use:</td>
</tr>
<tr>
<td></td>
<td>• APEO;</td>
</tr>
<tr>
<td></td>
<td>• EDTA, DTPA and similar persistent complexing agents, or</td>
</tr>
<tr>
<td></td>
<td>• LAS, α-MES.</td>
</tr>
<tr>
<td>Formaldehyde and other short-chain aldehydes</td>
<td>You must not use these.</td>
</tr>
<tr>
<td>Substance group / parameter</td>
<td>Criteria</td>
</tr>
<tr>
<td>-------------------------------------------------------------------------------------------</td>
<td>--------------------------------------------------------------------------</td>
</tr>
<tr>
<td>Genetically modified organisms (GMOs) and their derivatives (including enzymes derived from genetically modified micro-organisms)</td>
<td>You must <strong>not</strong> use these.</td>
</tr>
<tr>
<td>Halogenated solvents</td>
<td>You must <strong>not</strong> use these.</td>
</tr>
<tr>
<td>Heavy metals&lt;sup&gt;2&lt;/sup&gt;</td>
<td>You must <strong>not</strong> use these except for:</td>
</tr>
<tr>
<td></td>
<td>• iron, and</td>
</tr>
<tr>
<td></td>
<td>• copper – up to 5% in blue, green and turquoise dyestuffs&lt;sup&gt;3&lt;/sup&gt;.</td>
</tr>
<tr>
<td>Fluorocarbons</td>
<td>You must <strong>not</strong> use these.</td>
</tr>
<tr>
<td>Quaternary ammonium compounds</td>
<td>You must <strong>not</strong> use these.</td>
</tr>
<tr>
<td>Other toxic substances</td>
<td>You must <strong>not</strong> use any input that qualifies as:</td>
</tr>
<tr>
<td></td>
<td>R26 (very toxic by inhalation)</td>
</tr>
<tr>
<td></td>
<td>R27 (very toxic in contact with skin)</td>
</tr>
<tr>
<td></td>
<td>R28 (very toxic if swallowed)</td>
</tr>
<tr>
<td></td>
<td>R39 (danger of very serious irreversible effects)</td>
</tr>
<tr>
<td></td>
<td>R40 (limited evidence of carcinogenic effect)</td>
</tr>
<tr>
<td></td>
<td>R45 (may cause cancer)</td>
</tr>
<tr>
<td></td>
<td>R46 (may cause heritable genetic damage)</td>
</tr>
<tr>
<td></td>
<td>R48 (danger of serious damage to health by prolonged exposure)</td>
</tr>
<tr>
<td></td>
<td>R49 (may cause cancer by inhalation)</td>
</tr>
<tr>
<td></td>
<td>R50 (very toxic to aquatic organisms)</td>
</tr>
<tr>
<td></td>
<td>R51 (toxic to aquatic organisms)&lt;sup&gt;4&lt;/sup&gt;</td>
</tr>
<tr>
<td></td>
<td>R52 (harmful to aquatic organisms)&lt;sup&gt;4&lt;/sup&gt;</td>
</tr>
<tr>
<td></td>
<td>R53 (may cause long-term adverse effects in the aquatic environment)&lt;sup&gt;4&lt;/sup&gt;</td>
</tr>
<tr>
<td></td>
<td>R58 (may cause long-term adverse effects in the environment)</td>
</tr>
<tr>
<td></td>
<td>R59 (dangerous for the ozone layer)</td>
</tr>
<tr>
<td></td>
<td>R60 (may impair fertility)</td>
</tr>
<tr>
<td></td>
<td>R61 (may cause harm to the unborn child)</td>
</tr>
<tr>
<td></td>
<td>R62 (possible risk of impaired fertility)</td>
</tr>
<tr>
<td></td>
<td>R63 (possible risk of harm to the unborn child), or</td>
</tr>
<tr>
<td></td>
<td>R68 (possible risk of irreversible effects).</td>
</tr>
<tr>
<td>Substance group / parameter</td>
<td>Criteria</td>
</tr>
<tr>
<td>-----------------------------</td>
<td>----------</td>
</tr>
<tr>
<td>Other substances</td>
<td>You must <strong>not</strong> use any substance, which is prohibited by a nationally or internationally recognised legal body.</td>
</tr>
<tr>
<td>Oral toxicity</td>
<td>LD$_{50}$ more than 2000mg/kg.</td>
</tr>
<tr>
<td>Aquatic toxicity$^5$</td>
<td>LC$<em>{50}$, EC$</em>{50}$, IC$_{50}$ more than 1mg/litre.</td>
</tr>
</tbody>
</table>
| Relation of biodegradability/eliminability (OECD 301, 302A, 302B/303A)$^6$ to aquatic toxicity (LC$_{50}$ or EC$_{50}$ or IC$_{50}$; OECD 201, 202, 203)$^1$ | • Either less than 70% biodegradability and more than 100mg/l aquatic toxicity  
• or more than 70% biodegradability and 10–100mg/l aquatic toxicity  
• or more than 95% biodegradability and 1–10mg/l aquatic toxicity. |
| Bio-accumulative            | You must **not** use any substance that is known to be bio-accumulative$^7$ and not biodegradable (70% 28d OECD 302A) (≥ TEGEWA classification III = high waste water impact). |

$^1$ AOX is ‘permanent’ if the molecular structure of the input contributes halogenated organic compounds to waste water generated during fibre processing.

$^2$ ‘Heavy metal free’ as defined by ETAD.

$^3$ We will review the use of copper within two years with a view to withdrawing it.

$^4$ You should not use substances with these risk phrases but if you do, you must inform us. We recognise that applying these risk phrases may result in significantly fewer dyes and auxiliaries and hence dye quality. Therefore we will allow them until the next review of these standards.

$^5$ Testing methods/[testing duration]: LC$_{50}$ fish, OECD 203, [96hr]; EC$_{50}$ Daphnia, OECD 202 [48hr]; algae IC$_{50}$, OECD 201 [72hr].


$^7$ A substance shall be considered as bio-accumulative, if BCF=100 or if log Pow=3.

**60.7.3**

To check that all the inputs you use meet these criteria, you must:

- tell us about all chemical inputs and other substances and treatments you use
- give us all the relevant product safety data sheets, and
- give us the technical specifications of all enzymes you use.
60.7.4

The following mechanical processing aids and lubricants should meet these criteria. You may use these provided they are washed out in further wet processes, except where the nature of the textile requires the substance to remain:

- gum derived from plants
- resin derived from plants
- clay
- starch (amylose and amylopectin)
- paraffin (for spinning)
- carboxymethylcellulose (CMC)
- dextrins, but not produced with the aid of chlorine or halogenated compounds
- chalk
- sulphates
- beeswax, and
- tallow wax.

See also the spinning and weaving aids that we allow in standard 60.13.1.

60.8 Spinning, sizing, weaving, knitting and non-woven manufacture

60.8.1

You must only use these spinning oils:

- oils from natural raw materials
- paraffin, and
- paraffin oils.

60.8.2

For sizing you must only use:

- starch
- starch derivatives
- other natural substances
- CMC (carboxymethylcellulose)
- oils from natural raw materials, and
- polyvinylalcohol (PVA) and polyacrylate (PAC) if it is less than 25% of the total sizing (the other 75% must be from this list) calculated for the chemical without water.
60.8.3

Knitting / weaving oils must **not** contain heavy metals.

60.8.4

For non-woven manufacture, you must only use mechanical compaction, webbing and entangling such as hydro-entanglement.

60.9 **Pre-treatment stages, wet processing**

60.9.1

You must keep processing aids to a minimum to achieve a good finish in keeping with the original character of the fibre.

60.9.2 | **Revised**

If you pre-treat or wet process your fibres, you must show that you meet the following criteria:

<table>
<thead>
<tr>
<th>Pre-treatment stage</th>
<th>Criteria</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ammonia treatment</td>
<td>Only for pre-washing wool and in a closed circuit.</td>
</tr>
<tr>
<td>Bleaches</td>
<td>Only use those based on oxygen (peroxides, ozone, etc.). Some other bleaches may be used for non-cotton fibres but you must get our permission before you use them.</td>
</tr>
<tr>
<td>Boiling, kiering, washing</td>
<td>Auxiliaries must meet the basic requirements as set in standard 60.9.1 and section 60.10 only.</td>
</tr>
<tr>
<td>Chlorination of wools</td>
<td>You must <strong>not</strong> use this process.</td>
</tr>
<tr>
<td>Desizing</td>
<td>You may use enzymes not from GMOs for enzymatic desizing. You may use other auxiliaries that meet the basic requirements as set out in standard 60.9.1 and section 60.10 only.</td>
</tr>
<tr>
<td>Mechanical/thermal treatments</td>
<td>You may use these.</td>
</tr>
<tr>
<td>Mercerization</td>
<td>you may use this with auxiliaries that meet the basic requirements as set in standard 60.9.1 and section 60.10 only. You must recycle alkali.</td>
</tr>
</tbody>
</table>
**Pre-treatment stage** | **Criteria**
--- | ---
Optical brighteners | You may use these if they meet all requirements of standard 60.7.2.
Other pre-treatment methods | You may use mechanical/thermal pre-treatment methods using substances based on natural raw materials only.

### 60.9.3

You may use the following in wet processing provided they meet the requirements in standard 60.9.1 and section 60.10:

- ammonium hydrogen sulphate (NH₄HSO₄)
- sodium sulphate (Glauber’s salts – Na₂SO₄·10H₂O), and
- hydrogen peroxide bleaches.

### 60.9.4

The following stabilising agents and other processing aids in wet processing should meet the criteria above:

- salts including:
  - i. sodium bicarbonate (NaHCO₃)
  - ii. ammonium hydroxide (NH₄OH)
  - iii. ammonium sulphate (NH₄SO₄), sulphuric acid (only recommended for use with wool)
  - iv. magnesium sulphate (Epsom Salts – MgSO₄·7H₂O)
  - v. potassium sulphate (K₂SO₄)
  - vi. potassium carbonate and sodium carbonate (soda)
- caustic soda (sodium hydroxide – NaOH)
- extra processing aids:
  - i. anti foaming agents (foam regulators or anti-foam agents):
    - cerose (table syrup)
    - soft soap (R.CO₂Na or R.CO₂K where R = fatty acid)
  - ii. moisturising agents (tensides or surfactants):
    - citric acid
    - short chained, non-ionic, linear tensides (R.OCH₂CH₂)n.OH
    - polyglycolethers
    - fatty alcohols
    - fatty alcohol sulphates
    - soft soap
- palmitate, stearate, margarate, oleate, linoleate and linolenate from natural sustainable sources

iii. complexing agents, for example water softeners:
- hydroxycarboxylic acids – citric acid, lactic acid and tartaric acid
- zeolite

- other substances:
  i. non-GM derived enzymes – see previous definitions 60.16.3
  ii. chalk
  iii. caustic soda (sodium hydroxide – NaOH)
  iv. sodium carbonate (soda)
  v. potassium silicate and sodium silicate – Na$_2$SiO$_3$.2H$_2$O (water glass)
  vi. potassium hydrogen sulphate (KHSO$_4$)
  vii. sulphuric acid (only recommended for use with wool)
  viii. water/steam
  ix. acetic acid and citric acid

- for mercerisation of cotton:
  i. caustic soda (sodium hydroxide – NaOH).

---

### 60.10 Dyeing and printing

#### 60.10.1

You should use:
- cultivated or natural mineral dyes when they are available, and
- dyes from organically grown plants where possible.

#### 60.10.2

You may use natural dyes.

Note – the following natural dyes are available:
- alkanet
- annatto
- barberry
- black walnut leaves
- brazilwood
- buckthorn bark
- butternut root bark
- camwood
- cutch (catechu)
• chamomile
• cherry bark
• cochineal/kermes
• dyer’s mignonette
• elderberries
• eucalyptus leaves
• fustic (old & young)
• golden rod
• heather flowers
• henna
• indigo (for example from woad, polygonum, indigofera)
• juniper berries
• kola nuts
• logwood
• madder
• marigold
• nettles
• oak bark
• onion skins
• persian berries
• quercitron bark
• rhubarb root
• safflower
• sandalwood
• sanderswood
• sticklac
• turmeric
• uva ursa leaves (bearberry)
• walnut hulls, and
• weld

60.10.3
You must only use printing methods that are based on water or natural oils.

60.10.4  | Revised
You must not use:

• discharge printing methods using aromatic solvents
• azo dyes that release carcinogenic amine compounds (MAK Group III 1,2,3),
or plastisol printing methods using phthalates or PVC.

60.10.5
The following mordants and assistants should meet the criteria
(see standard 60.7.2):

- aluminium potassium sulphate
- ammonium hydroxide
- ammonium sulphate
- citric acid
- dilute acetic acid (5%)
- ferrous sulphate
- hydrogen peroxide
- lactic acid
- oak galls
- potassium carbonate and sodium carbonate (soda)
- resin derived from plants grown sustainably
- soap
- sodium bicarbonate
- sodium dithionite (for vat dyeing only)
- sodium hydroxide
- sodium silicate – $\text{Na}_2\text{SiO}_2 \cdot 2\text{H}_2\text{O}$ (water glass)
- sodium tetraborate
- sulphuric acid
- tannic acid
- tartaric acid
- calcium hydroxide
- calcium carbonate
- yeast, and
- urine.

**60.10.6**

The following binding and thickening agents are likely to meet the criteria (see standard 60.7.2):

- albumen
- gelatin
- gums derived from plants, for example:
  - i. gum arabic
  - ii. British gum
  - iii. crystalline gum
  - iv. locust bean gum, and
  - v. tragacanth
- products derived from plants, for example:
  - i. alginates
  - ii. guar flour
  - iii. resin
iv. oil, and
v. tamarind seed-kernel flour derivatives

- starch
- starch derivatives, and
- polycarboxylic acids.

60.10.7

The following filling agents or other processing aids for dyeing and printing should meet the criteria (see standard 60.7.2):

- salts:
  i. hydrated aluminium chloride
  ii. aluminium sulphate
  iii. ammonium sulphate
  iv. sodium and potassium:
    - acetate
    - bisulphate
    - carbonate
    - chloride
    - hydroxide, and
    - sulphate (potassium sulphate preferred)
- titanium (II), (III) and (IV) oxides
- paraffin wax, and
- beeswax.

60.10.8

The following thinners and solvents should meet the criteria (see standard 60.7.2):

- citrus oil
- potassium disulphite
- sodium metabisulphite
- methanol, ethanol and methylated spirit
- caustic soda (sodium hydroxide – NaOH)
- water
- acetic acid
- tannic acid, and
- sulphuric acid.
60.11  Finishing

Selection of finishing methods and auxiliaries

60.11.1
You may use:

- mechanical, thermal and physical finishing methods
- natural auxiliaries and (non-GM derived) enzymes
- synthetic auxiliaries only for softening, milling and felting and only if they meet the requirements in standards 60.7.2 and 60.10
- flameproofing auxiliaries only if their use is legally required and only if they meet the requirements in standards 60.7.2 and 60.10, and
- stiffeners that are fully biodegradable.

60.12  Accessories and trims

60.12.1
Your accessories should be:

- organic or naturally derived from sustainable sources, and
- metal accessories from recycled or reused sources.

60.12.2
You must use accessories that:

- meet the residue limits in section 60.16.2 of these standards
- are not made from threatened sources of timber
- are not made with PVC, and
- do not contain nickel or chrome.

60.12.3  | Revised
You may only use the accessories made from the materials below:

<table>
<thead>
<tr>
<th>Accessory</th>
<th>What you may use (only)</th>
</tr>
</thead>
<tbody>
<tr>
<td>sewing threads</td>
<td>natural and synthetic</td>
</tr>
<tr>
<td>embroidery yarns</td>
<td>natural and synthetic</td>
</tr>
<tr>
<td>appliqué</td>
<td>natural materials</td>
</tr>
<tr>
<td>Accessory</td>
<td>What you may use (only)</td>
</tr>
<tr>
<td>-----------------------------------</td>
<td>--------------------------------------------------</td>
</tr>
<tr>
<td>elastic bands and yarns</td>
<td>natural and synthetic</td>
</tr>
<tr>
<td>linings/pockets</td>
<td>natural fibres</td>
</tr>
<tr>
<td>inlays/vlieseline</td>
<td>• natural fibres</td>
</tr>
<tr>
<td></td>
<td>• viscose inlays</td>
</tr>
<tr>
<td>seam bindings</td>
<td>natural and synthetic fibres</td>
</tr>
<tr>
<td>hatbands</td>
<td>natural fibres</td>
</tr>
<tr>
<td>shoulder pads</td>
<td>• natural fibres</td>
</tr>
<tr>
<td></td>
<td>• viscose</td>
</tr>
<tr>
<td></td>
<td>• mixtures made from polyester</td>
</tr>
<tr>
<td>labels</td>
<td>• natural fibres</td>
</tr>
<tr>
<td></td>
<td>• polyester</td>
</tr>
<tr>
<td></td>
<td>• viscose</td>
</tr>
<tr>
<td>buttons / press-studs</td>
<td>• natural raw materials</td>
</tr>
<tr>
<td></td>
<td>• metal free of chrome and nickel</td>
</tr>
<tr>
<td></td>
<td>• plastic, if you can demonstrate that buttons</td>
</tr>
<tr>
<td></td>
<td>from natural sources are not available</td>
</tr>
<tr>
<td>zips</td>
<td>• tapes made from natural materials and polyester</td>
</tr>
<tr>
<td></td>
<td>• metal chains free of chrome and nickel</td>
</tr>
<tr>
<td></td>
<td>• plastic made without PVC</td>
</tr>
<tr>
<td></td>
<td>• polyamide</td>
</tr>
<tr>
<td>buckles</td>
<td>• tapes made from natural materials</td>
</tr>
<tr>
<td></td>
<td>• chains made from natural materials</td>
</tr>
<tr>
<td></td>
<td>• metal free of chrome and nickel</td>
</tr>
<tr>
<td>edgings</td>
<td>• natural materials</td>
</tr>
<tr>
<td></td>
<td>• elasthane</td>
</tr>
<tr>
<td>cords/borders</td>
<td>natural fibres</td>
</tr>
<tr>
<td>supports and frames</td>
<td>• natural raw materials</td>
</tr>
<tr>
<td></td>
<td>• metal free of chrome and nickel</td>
</tr>
<tr>
<td>other accessories</td>
<td>natural fibres</td>
</tr>
</tbody>
</table>

60.12.4

You should not use petrochemical-derived plastic if there is an alternative.
60.13 Environmental management

60.13.1 Revised

You must have a written environmental policy. The policy must include as appropriate:

- who is responsible for environmental management
- procedures to show how you minimise waste and discharges
- procedures to show how you monitor waste and discharges
- procedures that you follow in case of waste or pollution incidents
- details of staff training on water conservation, energy, correct use and handling of chemicals and how to dispose of them, and
- a policy improvement programme.

Wet processing waste water treatment

60.13.2 Revised

If you are wet processing, you must treat your waste water through a working internal or external waste water treatment plant before discharge to surface waters.

60.13.3

Whether you treat your waste water on or off site, on discharge to surface waters it must have an annual average COD content of less than 25g/kg textile output.

Note – this does not include the water from greasy wool scouring sites and flax retting sites.

60.13.4 Revised

If you treat your effluent on site and it is discharged directly to surface waters, you must make sure:

- the pH is between 6 and 9 (unless the pH of the receiving water is outside this range)
- the temperature is less than 40°C (unless the temperature of the receiving water is above this)
- the copper content does not exceed 0.5mg/l, and
- the COD/BOD ratio is less than or equal to 5.
60.13.5 | Revised

If you are wet processing, periodically and at normal operating capacity, you must measure, monitor and record your waste water for:

- contaminants
- sediment quantities
- waste water temperature, and
- waste water pH.

60.13.6

If you are wet processing, you must keep full records of your use of:

- chemicals
- energy
- water, and
- sludge disposal.

60.14 Storage and transport, packaging and pest control

60.14.1

You must store and transport products to prevent contamination from:

- non-organic products
- substances we do not allow, and
- substitution of the contents.

60.14.2

Your pest control methods must comply with section 41.9.

60.14.3

Your packaging must comply with section 41.6.

60.15 Record keeping and quality assurance

60.15.1

You must have paper or electronic records that prove the organic status of your products. Your records must show:
• what products have been delivered to the unit and when, whether they are organic and where they have come from, and
• what products have left the unit and when, whether they are organic, where they are going and who will receive them.

60.15.2
You must keep up-to-date organic certificates (and transaction certificates for imported products) for the organic fibres and yarns that you buy.

60.15.3
When you receive goods you must check that the packaging or container is intact and that the information shown on the label or accompanying document is correct.

60.15.4
If you are unsure about the organic status of a product, or where it has come from, you must not process or pack it until you have checked that it meets all the requirements of these standards.

60.16 Product performance

Technical quality parameters

60.16.1
You must either:
• make sure that your products meet the following performance criteria, or
• make consumers aware of any areas where your product may not meet them, for example on information accompanying the product.

<table>
<thead>
<tr>
<th>Parameters</th>
<th>Criteria</th>
</tr>
</thead>
<tbody>
<tr>
<td>rubbing fastness, dry</td>
<td>3–4 (DIN 54021 ISO 105x12)</td>
</tr>
<tr>
<td>rubbing fastness, wet</td>
<td>2 (DIN 54021 ISO 105x12)</td>
</tr>
<tr>
<td>perspiration fastness, alkaline and acid</td>
<td>3–4 (DIN 54020 ISO 105 E04)</td>
</tr>
<tr>
<td>light fastness</td>
<td>3–4 (DIN 54004 ISO 105 B02)</td>
</tr>
</tbody>
</table>
### Parameters and Criteria

<table>
<thead>
<tr>
<th>Parameters</th>
<th>Criteria</th>
</tr>
</thead>
<tbody>
<tr>
<td>shrinkage values when wet:</td>
<td></td>
</tr>
<tr>
<td>knitted/hosiery woven</td>
<td>5–8% max. max. 3% (DIN 53920 ISO 6330)</td>
</tr>
<tr>
<td>woven</td>
<td></td>
</tr>
<tr>
<td>saliva fastness</td>
<td>“FAST” for baby and children’s clothing (LMBG B 82.10-1)</td>
</tr>
<tr>
<td>washing fastness when washed at 60°C</td>
<td>min. 3–4 (DIN 54010 ISO 105 C03)</td>
</tr>
</tbody>
</table>

### Residues

**60.16.2 Revised**

You must do a risk assessment of your products for the parameters in the table below. If your risk assessment shows that there is a risk of your product not meeting the criteria, you must either:

- carry out residue testing for those parameters and make consumers aware of any criteria your products do not meet, or
- make consumers aware of any parameters you have identified as risk areas (but not tested for), for example on information with the product.

<table>
<thead>
<tr>
<th>Parameters</th>
<th>Criteria</th>
</tr>
</thead>
<tbody>
<tr>
<td>chlorophenols (PCP, TeCP)</td>
<td>0.01mg/kg (Esterification, DFG S 19)</td>
</tr>
<tr>
<td>o-phenylphenole</td>
<td>1.0mg/kg (Esterification, DFG S 19)</td>
</tr>
<tr>
<td>amines (azo dyes)</td>
<td>30mg/kg (LMBG § 35, 82.02)</td>
</tr>
<tr>
<td>AOX</td>
<td>(extraction with boiling water, adsorption onto charcoal – AOX analyzer ISO 9562 i.A) &lt;0.5mg/kg</td>
</tr>
<tr>
<td>disperse dyes</td>
<td>30mg/kg</td>
</tr>
<tr>
<td>formaldehyde</td>
<td>20mg/kg (Jap. Law 112)</td>
</tr>
<tr>
<td>glyoxal and other short-chain aldehydes</td>
<td>20mg/kg (HMBT/UV-VIS)</td>
</tr>
<tr>
<td>pH for wools</td>
<td>4.5–9.0 (DIN ISO 1413)</td>
</tr>
<tr>
<td>pH for other textiles</td>
<td>4.5–8.0 (DIN ISO 1413)</td>
</tr>
<tr>
<td>Total pesticides DFG S19, GC/MS, /ECD, /PND</td>
<td></td>
</tr>
<tr>
<td>Parameters</td>
<td>Criteria</td>
</tr>
<tr>
<td>------------</td>
<td>----------</td>
</tr>
<tr>
<td>cellulose fibres, silk</td>
<td>0.1mg/kg</td>
</tr>
<tr>
<td>shorn wool, non-organic</td>
<td>1.0mg/kg</td>
</tr>
<tr>
<td>shorn wool, certified organic</td>
<td>0.5mg/kg</td>
</tr>
</tbody>
</table>

Heavy metals (in eluate to DIN 54020, analysis by AAS, ICP/MS to DIN 38406, figures in mg/kg referred to textile)

<table>
<thead>
<tr>
<th>Parameter</th>
<th>Criteria</th>
</tr>
</thead>
<tbody>
<tr>
<td>antimony (Sb)</td>
<td>0.2mg/kg</td>
</tr>
<tr>
<td>arsenic (As)</td>
<td>0.2mg/kg</td>
</tr>
</tbody>
</table>
| lead (Pb) | 1.0mg/kg (outerwear)  
0.2mg/kg (others) |
| cadmium (Cd) | 0.1mg/kg |
| chromium (Cr) | 2.0mg/kg (outerwear)  
1.0mg/kg (others) |
| chromium VI (Cr-VI) | 0.5mg/kg |
| cobalt (Co) | 4.0mg/kg (outerwear)  
1.0mg/kg (others) |
| copper (Cu) | 50mg/kg (outerwear)  
25mg/kg (others) |
| nickel (Ni) | 4.0mg/kg (outerwear)  
1.0mg/kg (others) |
| mercury (Hg) | 0.02mg/kg |
| selenium (Se) | 0.2mg/kg |

Organotin compounds (individually) TBT, DBT: <0.05mg/kg, MBT: 0.1mg/kg

1 ISO 9562 refers to the analysis of the charcoal after extraction of the textile with boiling water and adsorption of the extracted halogenic compounds on that charcoal.

**Parameters for accessories and additional materials**

**60.16.3**

You must do a risk assessment of your accessories and additional materials for the parameters below. If your risk assessment shows there is a risk of your accessories and additional materials not meeting the criteria, you must either:
• carry out residue testing for those parameters and tell the consumer of any criteria they do not meet, or
• make consumers aware of any parameters you have identified as risk areas (but not tested for), for example on information with the product.

<table>
<thead>
<tr>
<th>Parameter</th>
<th>Test method</th>
<th>Criteria</th>
</tr>
</thead>
<tbody>
<tr>
<td>amines (azo dyes)</td>
<td>LMBG § 35, 82.02</td>
<td>30mg/kg</td>
</tr>
<tr>
<td>AOX</td>
<td>Extraction with boiling water, adsorption onto charcoal – AOX analyzer ISO 9562 i.A¹</td>
<td>&lt;0.5mg/kg</td>
</tr>
<tr>
<td>disperse dyes</td>
<td>HPLC/DAD</td>
<td>30mg/kg</td>
</tr>
<tr>
<td>formaldehyde and other short-chain aldehydes</td>
<td>Jap. Law 112</td>
<td>300mg/kg (no skin contact) 75mg/kg (skin contact) 20mg/kg (baby clothes)</td>
</tr>
<tr>
<td>glyoxal</td>
<td>HMBT/UV-VIS</td>
<td>&lt;20mg/kg</td>
</tr>
<tr>
<td>pH for wools</td>
<td>DIN ISO 1413</td>
<td>4.5–9.0</td>
</tr>
<tr>
<td>pH for other textiles</td>
<td>DIN ISO 1413</td>
<td>4.5–8.0</td>
</tr>
<tr>
<td>PCP, TeCP</td>
<td>DFG S 19 GC/ECD</td>
<td>0.05mg/kg</td>
</tr>
<tr>
<td>total pesticides</td>
<td>DFG S19, GC/MS, /ECD, /PND</td>
<td>0.5mg/kg</td>
</tr>
</tbody>
</table>

Heavy metals (in eluate to DIN 54020, analysis by AAS, ICP/MS to DIN 38406, figures in mg/kg of textile)

<table>
<thead>
<tr>
<th>Parameter</th>
<th>Criteria</th>
</tr>
</thead>
<tbody>
<tr>
<td>arsenic</td>
<td>0.2mg/kg</td>
</tr>
<tr>
<td>lead</td>
<td>0.2mg/kg</td>
</tr>
<tr>
<td>cadmium</td>
<td>0.1mg/kg</td>
</tr>
<tr>
<td>chromium</td>
<td>1.0mg/kg</td>
</tr>
<tr>
<td>cobalt</td>
<td>1.0mg/kg</td>
</tr>
<tr>
<td>copper</td>
<td>50mg/kg</td>
</tr>
<tr>
<td>nickel</td>
<td>1.0mg/kg</td>
</tr>
<tr>
<td>mercury</td>
<td>0.02mg/kg</td>
</tr>
<tr>
<td>nickel</td>
<td>LMBG/BGVO</td>
</tr>
</tbody>
</table>
ISO 9562 refers to the analysis of the charcoal after extraction of the textile with boiling water and adsorption of the extracted halogenic compounds on that charcoal.

### Testing

60.16.4
You must base the testing frequency and the number of samples upon your risk assessment.

60.16.5
You must use laboratories that are:
- qualified to carry out tests to these standards, and
- experienced in testing textile products.

Note – they should also be accredited to EN/ISO 17025 or equivalent.

### Social criteria

60.17.1
These social criteria apply to the processing stages of textile manufacture.

### Employment

60.17.2
You must employ your workers on the basis of a legal employment relationship.

60.17.3
You must follow the same labour and social security laws and regulations as you do for regular employees, if you employ your workers on contracts such as:
- labour only contracting
• sub-contracting
• home working, or
• apprenticeship schemes.

60.17.4
If you give your workers fixed-term contracts, they must still have the same rights as your regular employees.

60.17.5
You must make sure that:

• your policies and procedures conform to relevant International Labour Organisation (ILO) standards (C138, C182)

  Note – these can be found on the ILO website at www.ilo.org

• your workers can leave their job after reasonable notice, and
• working children can remain in quality education whilst they are still children.

Note – child and child labour are defined by the ILO.

60.17.6
You must not:

• use child labour
• employ children and young people under 18 for night work or work in hazardous conditions
• ask your workers to pay you a deposit, or
• keep your workers’ identity papers.

Safe and hygienic working conditions

60.17.7
You must:

• provide your workers with a safe and hygienic working environment
• be aware of any risks to your workers related to industry hazards
• take adequate steps to prevent accidents and injury to your workers
• do all you can to minimise hazards in the working environment
• provide access to potable water and clean toilets
• if appropriate, provide rest areas, somewhere to eat food and somewhere clean to store food
• provide your workers with regular health and safety training and make a record of this training
• make sure you give training to new or reassigned workers, and
• have a health and safety representative who is a senior manager.

60.17.8

If you give your workers accommodation, it must be:

• clean
• safe, and
• meet their basic needs.

Freedom of association and collective bargaining

60.17.9

You must:

• let your workers join or form a trade union and bargain collectively if they choose
• adopt an open attitude towards the activities of trade unions and their organisational activities
• make sure that you or others do not discriminate against workers’ representatives, and
• give your workers’ representatives the space to carry out their duties in the workplace.

60.17.10

If your country’s laws restrict the right to freedom of association and collective bargaining you must help develop other ways of encouraging this.

Wages

60.17.11

The wages and benefits you pay for a normal working week must:

• comply with at least the national legal standard or industry benchmark, whichever is higher, and
• meet basic needs and give some discretionary income.
**60.17.12**
You must give your workers:

- before they start working for you, clear written information about their employment conditions and wages, and
- each time you pay them, the details about that particular wage.

**60.17.13**
You must **not** deduct any money from your workers’ wages:

- except deductions required under national law and then only with their permission, or
- as a disciplinary measure.

**60.17.14**
You should record all disciplinary measures.

### Working hours

**60.17.15**
The working hours you set your workers must at least comply with national laws, and with industry standards if these offer greater protection.

**60.17.16**
You must make sure your workers do **not**:

- work more than 48 hours per week on a regular basis
- work more than six days out of seven days, on average
- have to work overtime if they do not want to
- work more than 12 hours overtime per week, or
- work overtime on a regular basis.

**60.17.17**
You must always pay your workers a premium rate for any overtime work that they do.
Discrimination or threatening behaviour

60.17.18
You must **not** discriminate against workers based on:

- race
- caste
- national origin
- religion
- age
- disability
- gender
- marital status
- sexual orientation, or
- union membership or political affiliation.

60.17.19
You must **not** discriminate against workers:

- during recruitment
- through their wages
- in the way you offer access to training, or
- in your promotion, termination or retirement system.

60.17.20
You must **not** subject your workers to:

- physical abuse
- physical discipline
- physical threats
- verbal harassment
- sexual abuse, or
- other forms of intimidation.

60.18 Inspection and certification

60.18.1
If you want to label the products that you produce, make or sell with our symbol, you must hold a valid certificate of registration from us for that product.
60.18.2
You must allow us to:
• inspect your operation and premises (normally each year)
• carry out unannounced inspections, and
• take samples for residue testing if we or our inspector think there may be a risk of contamination or as a back-up to the certification process.

Note – we will use laboratories that are qualified to carry out tests to these standards.

60.18.3
If you sub-contract work to low risk operators you must have contracts with them which require them to comply with all aspects of these standards.

Note – examples of low risk operations include non-wet processing units such as:
• home based knitting/weaving units
• mechanical finishing units, and
• units that manufacture ready-to-wear clothing.

60.18.4
If you are a sub-contractor and we consider your operation to be low risk, we may decide not to inspect your operation each year.

60.18.5
If you are a low risk unit, you must have a contract with one of our certified operators. If we think it is necessary, we may inspect your operation and charge our certified operator for this.
Silk, wool, hides, leathers and skins
61.0

Standards you must read with this chapter:

Chapter 1. The principles of organic production and processing
Chapter 2. The certification process
Chapter 40. Processes in the chain between farm and consumer
Chapter 41. Manufacturing
Chapter 60. Textiles

**Silk, wool, hides, leathers and skins**

61.1 Silk
61.2 Wool
61.3 Hides, leathers and skins
61.1 Silk

61.1.1 You must use mulberry trees that meet our standards for perennial crops. Please ask us for a copy of these if you do not have one.

61.1.2 You must use products for silk processing that meet these standards. This includes the products that you use for reeling and de-gumming.

61.1.3 You must have a wastewater treatment for the tensides that you use in silk de-gumming. The tensides must be biodegradable.

61.2 Wool

61.2.1 For wool to be organic, the sheep must:
- be managed to organic standards for at least 12 months before shearing, and
- have had a period of three months (or three times the legal withdrawal period, whichever is greater) between the last treatment with an external veterinary treatment and shearing.

Note – the 12 months of management must either follow the conversion of the land or be part of simultaneous conversion.

Note – to meet our textile standards, shorn organic wool must not contain pesticide residues, including those used as veterinary treatments, of more than 0.5mg/kg (see standard 60.16.2). If sheep have been treated with an external veterinary treatment the wool may not meet these standards. Synthetic pyrethroid treatments used up to 12 months before shearing are likely to result in residues over 0.5mg/kg.

61.3 Hides, leather and skins

61.3.1 The hides and skins that you use must come from fully organic animals. This means that the animals must comply with the requirements for organic meat production. You must not use animals that are from in-conversion stock.
61.3.2
You must not use skins or hides from animals treated externally with an allopathic veterinary medicinal product for up to:

- three months before slaughter, or
- three times the statutory withdrawal period, whichever is longer.

61.3.3
If you are tanning leather products using a continuous process (rather than a batch one), you may process organic and non-organic products in the same production line, but only if you:

- thoroughly wash/scour the non-organic and organic material before the tanning process
- do not mix organic and non-organic skins/hides in the process
- only use inputs allowed for the processing of organic textiles, and
- give us a plan with a timescale for putting a dedicated organic line into place.

61.3.4
You must use products for tanning and processing leather, hides and skin that meet these standards. You may also use the following additional processes and products:

- the salting of hides and skins
- calcium hydroxide
- de-liming with carbon dioxide which can be complemented by ammonium chloride and ammonium sulphate
- natural tanning and preparation agents
- sodium sulphite for de-hairing
- tannin from a sustainable source
- mineral oil – for leather only, but not for sheep skins (which retain sufficient lanolin)
- petroleum-based oil, until other products become available
- calgon (sodium polyphosphate) for pickling
- citric acid for fixing pH
- acetic acid for fixing pH
- aluminium added to vegetable tannins
- sulphuric acid for de-liming only
- boric acid for de-liming only
- acetic acid for de-liming only
- lactic acid for de-liming only, and
- sodium metabisulphite for de-liming only.
61.3.5
You must ask our permission to use:

- formic acid for fixing pH, and
- saltpetre and alum.

61.3.6
You must not add the following preservatives to hides or skins:

- chrome
- synthetic tannins
- chlorinated and aromatic solvents for use in de-greasing, or
- formaldehyde.

61.3.7
You must identify your leather, hide or skin using our certification mark and your manufacturing identification and stamp.
Ethical trade
70.0

Standards you must read with this chapter:

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

If you are a producer you must also read:

Chapter 3. Farming and growing
And the other relevant chapters for your particular production.

If you are a processor you must also read:

Chapter 40. Processes in the chain between farm and consumer
Chapter 41. Manufacturing

**Ethical trade**

70.1 Introduction
70.2 Certification
70.3 Employment
70.4 Trading relationships
70.5 Social and cultural conditions
70.6 Origin of products and ingredients
70.7 Labelling
70.8 Record keeping
70.1 | Introduction

70.1.1

The aim of these ethical trade organic standards is to ensure that there are:

- fair and ethical trading relationships
- socially responsible practices, and
- fair and ethical employment:
  i. through the whole organic food chain
  ii. from producer to retailer, and
  iii. in both developing and developed countries.

The third of IFOAM’s ‘Principles of Organic Agriculture’ is the principle of fairness.

‘Organic Agriculture should build on relationships that ensure fairness with regard to the common environment and life opportunities.

‘Fairness is characterized by equity, respect, justice and stewardship of the shared world, both among people and in their relations to other living beings.

‘This principle emphasizes that those involved in organic agriculture should conduct human relationships in a manner that ensures fairness at all levels and to all parties – farmers, workers, processors, distributors, traders and consumers. Organic agriculture should provide everyone involved with a good quality of life, and contribute to food sovereignty and reduction of poverty. It aims to produce a sufficient supply of good quality food and other products.’

Its section on social justice begins:

‘Social justice and social rights are an integral part of organic agriculture and processing.’

IFOAM ‘Norms for Organic Production and Processing’ 2005

70.1.2

Trading and employment relationships in ethical trade organic production and processing are based on fairness, mutual respect and transparency.

70.1.3

We have incorporated into these standards the relevant parts of the International Labour Organisation Conventions and Recommendations. We indicate this by ‘ILO’ plus the Convention or Recommendation number next to the standard.
70.1.4
Currently, these ethical trade standards are voluntary: you do not have to comply with them unless you wish to use the ethical trade label. However, we do recommend them and in the future we may introduce these standards as an integral and mandatory element of the Soil Association organic standards. We will consult with our members and licensees before we do this.

70.2 Certification

70.2.1
These ethical trade organic standards apply to the whole supply chain:
- retailers (where they are the brand holder)
- processors and packers
- traders and wholesalers
- importers
- agents and distributors
- co-operatives and trading groups and their members, and
- producers of primary agricultural products.

Note – our main point of contact for the whole supply chain will normally be the brand holder of the final product.

70.2.2
If you wish to sell a product as ethical trade organic:
- all organic operators in the product’s identified supply chain must comply with these standards or equivalent
- these operators must also be certified organic and meet all relevant parts of the Soil Association organic standards for the products concerned
- we must have listed the product on your trading schedule as ethical trade organic, and
- if it is an ‘own brand’ product, the brand owner must be included in the inspection and certification process for the activities relating to the product.

Note – the ethical trade certification involves an additional application, inspection and certification process to the organic certification. Where possible we will carry out both inspections at the same time.

70.2.3
If you are a brandholder, we may agree not to directly inspect each supplier in the supply chain but you must:
be able to demonstrate that all relevant suppliers comply with these ethical trade organic standards
back this up with adequate documentation and internal controls, and
have sufficient control over the supply chain.

Note – we will directly inspect the farmers, and any or all of your suppliers in case of suspicion or as part of our normal due diligence procedures.

70.3 Employment

70.3.1 Employment conditions under these ethical trade organic standards should result in employees having:

- acceptable living wages
- reasonable hours of work
- decent working conditions, and
- empowerment in the work place.

70.3.2 If you are an employer, you must have a written employment policy.

70.3.3 Employment conditions for all your employees must comply with national requirements as a minimum, or the core standards of the ILO (www.ilo.org) if these are higher.

Note – you will need to demonstrate to our inspector that you are aware of national employment legislation or the core standards of the ILO and provide evidence to show that you comply with it. Co-operatives that are employers must comply with this section 70.3 Employment.

70.3.4 You must not discriminate on the basis of:

- age
- race or caste
- gender or sexual orientation
- religion or political opinion
- nationality, including migrant workers (ILO 100)
- social origin, or
- other distinguishing traits (based on ILO 111).
70.3.5
You must only employ workers over 15 years of age, or above the compulsory school-leaving age if it is higher. You must **not** allow workers under 18 years old to undertake any hazardous employment (ILO 138).

Note – hazardous employment is defined as that likely to jeopardise the health and safety of employees and the morals of young persons (ILO 138).

70.3.6
You must provide written terms and conditions of employment to both permanent and temporary employees. The terms and conditions must specify:

- wages and method of payment
- location and type of work (job description)
- hours of work and overtime
- access to trade unions
- complaints procedure
- health and safety procedures
- disciplinary procedure
- holiday pay
- sick pay or sickness benefit
- compensation for injury, and
- other benefits such as pensions, maternity and paternity leave.

If you have more than 10 employees

70.3.7
If you have more than 10 employees, you must provide, and your employment policy must include:

- written terms and conditions of employment for casual, as well as for permanent and temporary, employees
- equal pay for equal work for all employees
- sickness or injury provision
- insurance for permanent disability or death arising out of or in the course of employment (to both national and foreign workers, ILO 110)
- paid annual holidays after a period of one year’s continuous service (ILO 132), and
- a documented disciplinary procedure with a system of warnings before any dismissal (and you must give dismissed employees full details of why you are dismissing them).
70.3.8

If you have more than 10 employees, you must ensure that they:

- only work more than 48 hours per week voluntarily to a maximum of 12 hours and only if it is stated in their terms and conditions of employment
- work no more than the hours stated in their terms and conditions of employment unless you pay them overtime, and
- have an uninterrupted rest period of at least 24 hours each week.

Note – this standard is to protect employees. We recognise that self-employed people, for example farmers and their families, are likely to work longer than 48 hours per week.

70.3.9

If you have more than 10 employees, you must have:

- a training policy
- a training record for each employee, and
- a training programme which must include:

  i. general training for staff relevant to their specific role in the operation
  ii. training in organic principles and history
  iii. organic issues relating to the business, and
  iv. staff personal development.

70.3.10

If you have more than 10 employees, you must make temporary staff permanent after they have worked for you for more than two years.

70.3.11

If you have more than 10 employees, where there are insufficient facilities for employees to buy appropriate food and drink, you should provide them with such facilities. If employees cannot buy food or drink from any other source, you must ensure that prices are reasonable and on a par with local market prices (ILO 110).

Wages

70.3.12

Wages should be the highest of either:

- the national minimum wage
- appropriate industry benchmarks, or
• the local average.

Note – you may find out what is considered an adequate wage locally, if this information is not available in the public domain.

70.3.13

You must pay:

• wages that are at least sufficient to meet basic needs and comply with local laws
• wages regularly and in legal tender (not in the form of promissory notes, vouchers or coupons), and
• overtime at a higher rate.

Note – there is EU legislation on overtime rates that you could use as a guide if you have no such legislation in your country of operation. You could build the higher rate into the calculation of the standard rate.

70.3.14

You must inform your employees:

• what the rates of pay are
• how you calculate the pay
• when pay days are
• where they can collect their wages, and
• the conditions under which you will make deductions.

70.3.15

You must properly record wage payments. Your records must show:

• rates of pay
• hours worked
• period of payment
• details of deductions
• overtime worked, and
• the net amount of wages due.

70.3.16

If you have an annual period when your business closes when you do not pay staff, you must clearly state this in their terms and conditions of employment.
Casual labour

**70.3.17**
You must keep records of the casual workers you employ, including their pay and conditions and duration of employment.

Workers’ unions

**70.3.18**
Trade unions play an important role in representing the combined interests of employees especially in situations where the workforce is disadvantaged or fragmented.

**70.3.19**
You must allow unions or worker representatives to:

- conduct legitimate union activities without discrimination, and
- meet with management on a regular basis to discuss working arrangements, wages, grievances and other subjects relevant to work.

**70.3.20**
You must allow your employees to:

- join or leave a recognised union at their discretion
- have representation to management, and
- have genuine opportunities for collective bargaining.

**70.3.21**
You must **not** restrict the movement of employees after working hours.

**70.3.22 | Revised**
With our approval, if you have fewer than 10 employees you do not have to comply with standards 70.3.19–70.3.20 but you must have similar measures appropriate for the nature of the employment.
Health and Safety

**70.3.23**
As an employer you are responsible for providing and promoting a safe and healthy working environment for your employees. You must take adequate steps to prevent accidents and injuries by minimising hazards in the working environment.

Note – hazardous employment is defined as that likely to jeopardise the health and safety of employees and the morals of young persons (ILO 138).

**70.3.24**
You should:

- only give tasks to employees that they are physically and mentally capable of doing
- carry out a hazard analysis for all operations
- train your employees in dealing with the hazards you identify
- be aware of and obtain the health and safety legislation in the country in which you operate, and
- be able to show that you comply with health and safety legislation.


**70.3.25**
If you have 10 or more employees you must have:

- a written health and safety policy, and
- supervisors or other nominated staff trained in first-aid.

Note – there is EU legislation on provision of first-aid cover which could be used as a guide in countries where there is no such legislation.

**70.3.26**
You must provide rest areas for your employees, particularly in busy, noisy, smelly or dusty environments.

**70.3.27**
You must keep records of all accidents, and the treatments administered, for five years.
Plantation estates in low income countries

**70.3.28**
If you employ people to work on plantation estates and provide them with their whole living environment, you have particular responsibility for their welfare and that of their families.

**70.3.29**
If you provide housing for your workers it must:

- be equally available to all grades of workers, and
- conform to legal requirements, including health and safety, and you must be able to demonstrate this.

**70.3.30**
The housing you provide must:

- be weather-proof and solid
- be spacious enough to accommodate the people living in it
- have lighting and electricity, where available locally, and
- have fire escapes, where appropriate.

Note – please keep details of the relevant legal requirements and updates on file for our inspector.

**70.3.31**
Housing developments you provide for your employees must have:

- adequate fuel available for collection within 1km, and
- potable water and adequate sanitation available.

**70.3.32**
You must ensure that employees on plantation estates have:

- adequate access to schools, which must have teachers, books and conform to legal requirements
- enough fertile land for growing a year-round supply of food crops for their family, especially fresh vegetables
- recreational facilities where they can meet and do physical recreation, and
- a nearby medical facility, preferably within the perimeter of the estate, conforming to legal requirements.
70.3.33
Day schools that the children of your employees use, should be within about 1½ hours’ walk or drive. Children should not have to sleep at school.

70.3.34
On isolated estates, shopping facilities should be at least comparable with local villages in terms of opening hours, range of products and prices.

70.4 Trading relationships

70.4.1
Sustainable trading relationships depend on:
• trust
• transparency
• equity
• accountability, and
• continuity.

70.4.2
The trading relationship between producer or supplier and purchaser should be:
• long-term, and
• based on mutual advantage, including price stability.

70.4.3
When you establish trading relationships you must use local trading partners where appropriate and feasible.

Note – this is primarily for social reasons (supporting local producers, etc), rather than environmental.

70.4.4
If you are a brand owner you must have a purchasing policy statement that addresses your whole supply chain. You must make this publicly available and it must include:
• how you conduct price negotiations
• how you maintain on-going trading relationships
• the appeals procedure (you must keep records of all appeals and make them available to us), and
• any other relevant issues.
70.4.5
You must conduct trading negotiations in an open and transparent manner to:

• allow for shared accountability between trading partners in the supply chain, and
• enable all trading partners to know who is involved in the negotiations.

70.4.6
You may enter into an exclusive agreement but only where it:

• is fair to the producer or to other disadvantaged producers or traders
• is necessary for the trading relationship by reducing risk on both sides, and
• meets these standards on fair pricing.

Note – exclusive agreements should increase the confidence of the purchaser, who will then drive sales of the product to the benefit of both parties.

Co-operatives, associations and other trading intermediaries

70.4.7
Co-operatives, associations and other trading intermediaries are forms of trading relationship and must comply with all relevant parts of these standards.

70.4.8
In addition to the above, trading intermediaries must have a contract with their members, associates or suppliers that includes:

• payment rules, including any social premiums and the terms of any pre-payment arrangements
• obligations of the intermediary, for example the supply of any services, materials, packaging or tools, and
• obligations of the members, associates or suppliers, for example delivery and quality criteria, and disciplinary rules.

70.4.9
In addition to standard 70.4.8, co-operatives and associations must:

• have policies and activities that are transparent, to prevent fraud or dominance by any one group or individual
• have clearly defined and non-discriminatory terms of membership and be open to all those who meet these terms.
• be controlled by a board that meets regularly and is accountable to the members or associates (who therefore can dismiss the board or individuals in the event of problems)
• have an annual meeting of the members or associates and generally follow the rules of open democracy, and
• ensure members or associates have access to:
  i. minutes of all meetings
  ii. voting records
  iii. annual accounts, and
  iv. other records of activities.

Trading and the trading contract

70.4.10
Your trading relationships must meet the conditions below and you must detail them in a trading contract (see standard 70.4.15).

70.4.11
You must ensure fair distribution of risks and rewards between the producer and others in the supply chain, where appropriate. This must include a fair approach to resolving issues of supply and demand.

Note – you should include in the contract details of how price risk and reward will be shared between trading partners. Examples of how risk and reward sharing could be detailed include:

• which partner handles what extent of price fluctuation
• the setting of a price ceiling and/or floor
• parameters for any price changes, and
• the extent of any other factors that might substitute for changes in price (for example to increase shelf space rather than increase price).

70.4.12
Long-term agreements to ensure stability and security: you must ensure your trading relationships, particularly with producers, are of more than one season, preferably three. If a long-term agreement is impractical or undesirable for producers, you must agree and identify this in the trading agreement.

70.4.13
Adequate returns: you must base the prices you agree with your trading partners on the cost of production plus an adequate margin for profit and investment. You may use independently researched prices and costs of
production as a guide. However, you must also consider the specific cost of production of the producer and any flexibility needed by either partner.

70.4.14
If you are purchasing and wish to delay delivery of the goods beyond a reasonable period, you must pay the costs of storage, interest and insurance.

70.4.15
You must have a trading contract with your trading partners, which you must agree with them. The contract must state:

- the price to be paid, or how it will be calculated or varied
- the commitment to purchase, for example, minimum price, quantity, timing and quality
- the agreed payment timescale
- any pre-finance or credit arrangements
- the nature and extent of risk and reward sharing
- the nature of the negotiating process and each party’s rights
- the duration of the agreement and any let-out clauses (if any), and
- the complaints procedure if there is a dispute, which must be independent and respect confidentiality.

Trade review panel

70.4.16
Where we find conflicting information or differences of opinion arising between trading partners we will refer the matter to a trade review panel, which we will set up. The panel will:

- assess the information provided, using other sources of information if appropriate, and
- make a recommendation to our certification committee about how to resolve the matter.

70.4.17
You may use the trade review panel if there is a dispute regarding the ethical nature of a trading relationship you are involved in.

70.4.18
The trade review panel is not a price setting body, but may rule on matters of the trading relationship, including price. Its final decision may be yes, no or quantitative.
70.5 | Social and cultural conditions

70.5.1
Organic farms and businesses are social and cultural entities and have a central role to play in their communities and society in general.

70.5.2
Your business activities should have optimal social and cultural value, both internally within the business and externally in the wider community.

70.5.3
You should actively participate in, and contribute towards, the society and culture of the local and wider community.

70.5.4
Your business must make a positive social and cultural contribution over and above legal obligations. This could be in the following areas:

- training staff in organic and social awareness
- providing additional on-site services to staff, for example organic food
- sharing profit or equity interest
- supporting the organic movement and trade union movement
- educating the public and providing training within the supply chain
- organising farm visits and demonstrations or facilitating farm access to the public
- supporting or being involved in research
- supporting community cultural activities
- establishing or supporting composting and recycling programmes
- marketing your own products locally, and
- other activities, which you will need to demonstrate to us.

70.5.5
We will assess whether your business makes a positive contribution in each of the areas in the above standard. Depending on your business size, you must contribute in at least the number of areas listed below:

- businesses with up to four employees contribute in three areas
- businesses with five to 20 employees contribute in five areas
- businesses with more than 21 employees contribute in six areas

Note – we will introduce a more comprehensive system of assessing social and cultural contribution in the future.
70.5.6
You should aim to progressively increase your social and cultural contribution score (see standards 70.5.4 and 70.5.5) over time.

70.6 | Origin of products and ingredients

70.6.1
All organic ingredients in an ethical trade organic product should be ethical trade organic.

70.6.2
You should:
- source from local operators, where appropriate, and
- work with and encourage local organic organisations to develop their own ethical trade organic certification capacity.

Verification and equivalence

70.6.3
You may use organic products and ingredients certified by other certification bodies in your ethical trade organic product. However, you must:
- be able to demonstrate that the product or ingredient complies with equivalent standards to these ethical trade organic standards
- ensure that all relevant suppliers are certified as ethical trade organic for the products and ingredients concerned, and
- ensure that all relevant ingredients of products you use are ethically traded from the point of primary production.

Note – we run a programme verifying the equivalence of internationally produced organic products and ingredients. Please contact us for further information.

70.6.4
We will assess products or ingredients that you use in ethical trade organic products for certification by either:
- directly inspecting and certifying the business where there is no other national approved ethical trade organic certification
• evaluating other ethical trade organic certification through on-site visits or other co-operative arrangements, or
• reviewing the inspection reports produced by other certification bodies.

70.6.5

You must not use the same ingredient as both ethical trade organic and (non-ethical trade) organic in the same product.

70.7 | Labelling

70.7.1

To label your product as ‘ethical trade organic’ it must contain at least 95% (by weight) of its agricultural ingredients as ethical trade organic.

70.7.2

To label your product as ‘made with ethical trade organic’ it must contain at least 70–95% (by weight) of its agricultural ingredients as ethical trade organic. You must use one of the following phrases which must be in the same visual field as, but not be more prominent than, the sales description:

• ‘X per cent of the agricultural ingredients are produced in accordance with the rules of ethical trade organic production’
• ‘made with X per cent ethical trade organic agricultural ingredients’, or
• ‘product containing X per cent ethical trade organic agricultural ingredients’.

70.7.3

You may only display the ethical trade organic symbol on products containing 70% or more ethical trade organic ingredients.

70.7.4

You may label an individual ingredient as ethical trade organic provided that:

• all of that ingredient is produced to these standards
• the ingredient makes up more than 30% (by weight) of the agricultural ingredients
• you state the percentage (by weight) of the ingredient on the label, and
• the product complies with all other relevant aspects of these standards.
70.8 | Record keeping

70.8.1

Besides the records in sections 3.4 and 40.6 of the Soil Association organic standards, you must also identify ethical trade organic ingredients and products separately from organic ones. This will enable our inspector to audit your ethical trade organic records.