



**UKROFS STANDARDS  
FOR ORGANIC FOOD PRODUCTION**

**OB4**

**FEBRUARY 2001  
Amended to 30 July 2003**

# **UKROFS STANDARDS**

## **FOR ORGANIC FOOD PRODUCTION**

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**FEBRUARY 2001**  
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(Amendments shown in table at back of document)

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# CHAPTER IA. PRINCIPLES OF ORGANIC PRODUCTION AT FARM LEVEL

## A. PLANT AND PLANT PRODUCTS

1. The principles set out in this Chapter must normally have been applied on the parcels during a conversion period of at least two years before sowing or, in the case of perennial crops other than grassland, at least three years before the first harvest of products as referred to in Provision 1 (1) (a). The inspection body may, with the approval of the competent authority, decide, in certain cases, to extend or reduce that period, having regard to previous parcel use.

In particular, the conversion period may be reduced to the strict minimum by a Member State in situations where the parcels have been treated with a product not included in Chapter II, part B as part of a pest or disease control scheme made mandatory by the competent authority of the Member State on its territory or on certain parts of its territory in respect of a specific crop.

The reduction in the conversion period must take account of all the following points:

- the parcels were already converted or were undergoing conversion to organic farming,
- the degradation of the plant protection product concerned must result in an insignificant level of residue in the soil and, where the latter is a perennial crop, in the crop,
- the Member State concerned must notify the other Member States of its decision concerning the obligation of treatment and also the level of the reduction decided for the conversion period,
- products of the harvest following treatment may not be sold bearing an indication referring to organic production

2.1. The fertility and the biological activity of the soil must be maintained or increased, in the first instance, by:

(a) cultivation of legumes, green manures or deep-rooting plants in an appropriate multi-annual rotation programme;

(b) incorporation of livestock manure from organic livestock production in accordance with the provisions and within the restrictions of part B, point 7.1 of this Chapter;

(c) incorporation of other organic material, composted or not, from holdings producing according to the rules of Regulation (EEC) 2092/91.

2.2. Other organic or mineral fertilisers, mentioned in Chapter II, may, exceptionally, be applied, as a complement to the extent that:

- adequate nutrition of the crop being rotated or soil conditioning are not possible by the methods set out under (a), (b) and (c) of the preceding subparagraph;

- with regard to the products in Annex II of Regulation (EEC) 2092/91 referring to manure and/or animal excrements: these products may only be used to the extent that, in combination with the livestock manure referred to in point 2(1)(b) above, the restrictions as referred to in part B, section 7.1 of this Chapter are satisfied.

2.3. For compost activation appropriate plant-based preparations or preparations of micro-organisms, not genetically modified in the meaning of point 12 of Provision 4, may be

used. So-called "biodynamic preparations" from stone meal, farmyard manure or plants may also be used for the purposes covered by this paragraph and by paragraph 2.1.

2.4. Appropriate preparations of micro-organisms, not genetically modified in the meaning of point 12 of Provision 4 and permitted in general agriculture in the Member State concerned, may be used to improve the overall condition of the soil or the availability of nutrients in the soil or in the crops, where the need for such use has been recognised by the inspection body or inspection authority."

3. Pests, diseases and weeds shall be controlled by a combination of the following measures:

- choice of appropriate species and varieties,
- appropriate rotation programme,
- mechanical cultivation procedures,
- protection of natural enemies of pests through provisions favourable to them (e.g. hedges, nesting sites, release of predators) ,
- flame weeding.

Only in cases of immediate threat to the crop may recourse be had to products referred to in Chapter II.

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

- those areas have received no treatments with products other than those referred to in Annex II of Regulation (EEC) 2092/91 for a period of three years before the collection.
- the collection does not affect the stability of the natural habitat or the maintenance of the species in the collection area.

## Mushrooms

5. For production of mushrooms, substrates may be used, if they are composed only of the following components:

5.1. farmyard manure and animal excrements (including the products referred to Chapter II, Part A):

- (a) either from holdings producing according to the organic production method;
- (b) or satisfying the requirements referred to in Chapter II, Part A, only up to 25 % (\*), and only when the product under 5.1(a) is not available;

5.2. products of agricultural origin, other than those covered under point 5.1 (e.g. straw), from holdings producing according to organic production method;

5.3. peat not chemically treated;

5.4. wood, not treated with chemical products after felling;

5.5. mineral products of Chapter II, Part A, water and soil.

(\* ) This percentage is calculated on weight of total components of the substrate (excluding the covering material and any added water) before composting.

## **CHAPTER IB. LIVESTOCK AND LIVESTOCK PRODUCTS FROM THE FOLLOWING SPECIES: BOVINE (INCLUDING BUBALUS AND BISON SPECIES), PORCINE, OVINE, CAPRINE, EQUIDAE , POULTRY.**

### **1. General principles**

- 1.1. Livestock production forms an integral part of many agricultural holdings practising organic farming.
- 1.2. Livestock production must contribute to the equilibrium of agricultural production systems by providing for the nutrient requirements of crops and by improving the soil's organic matter. It can thus help establish and maintain soil-plant, plant-animal and animal-soil interdependence. As part of this concept, landless production ("production hors sol") is not in conformity with the rules of this Standard.
- 1.3. By utilising renewable natural resources (livestock manure, legumes and fodder crops), the cropping/stockfarming system and the pasturage systems allow soil fertility to be maintained and improved in the long term and contributes to the development of sustainable agriculture.
- 1.4. Organic stockfarming is a land-related activity. Except where authorised by way of exception in this Chapter, livestock must have access to a free-range area and the number of animals per unit of area must be limited to ensure integrated management of livestock and crop production on the production unit, so minimising any form of pollution, in particular of the soil and of surface and ground water. The number of livestock must be closely related to the area available in order to avoid problems of over-grazing and erosion and to allow for the spreading of livestock manure so that any adverse effect on the environment can be avoided. Detailed rules on the use of livestock manure are set out in Section 7.
- 1.5. In organic stockfarming, all livestock on one and the same production unit must be reared in accordance with the rules laid down in Regulation (EEC) 2092/91.
- 1.6. However, livestock not reared in accordance with the provisions of these standards may be present on the holding provided they are reared on units where the buildings and parcels are separated clearly from the units producing in accordance with these standards, and a different species is involved. Where an operator operates a holding or farming enterprise on which livestock not reared in accordance with these Standards are present and also operates a holding or farming enterprise on which livestock reared in accordance with these Standards are present, the latter must be physically, financially and operationally separate from other holdings or farming enterprises.
- 1.7. By derogation from this principle, livestock not reared in accordance with the provisions of these standards can use, for a limited period of time not exceeding 120 days each year, the pasturage of units complying with these standards, provided that such animals come from extensive husbandry (as defined in Article 6(5) of Regulation (EC) No 950/97<sup>1</sup> or, for other species not mentioned in that Regulation, the number of animals per ha corresponding to 170 kg of Nitrogen per year/hectare as defined in Chapter VII of this Standard and provided that other animals which are subject to the requirements of these standards are not present on this pasturage at the same time. This derogation must be authorised beforehand by the inspection authority or body.

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<sup>1</sup> OJ L 142, 2.6.1997, p. 1. Regulation as amended by Regulation (EC) No 2331/98 (OJ L 291, 30.10.1998, p. 10).

- 1.8. By way of a second derogation from this principle, animals reared in accordance with the provisions of this Standard may be grazed on common land, providing that:
- (a) the land has not been treated with products other than those allowed for in Chapter II of this Standard, for at least three years;
  - (b) any animals which use the land concerned, which are not subject to the requirements of this Standard, are derived from extensive production, as defined in Article 6(5) of Regulation (EC) No 950/97; or, for other species not mentioned in that Regulation, the number of animals per ha corresponding to 170 kg of Nitrogen per year/hectare as defined in Chapter VII of this Standard;
  - (c) any livestock products produced by animals reared in accordance with the provisions of this Chapter, whilst using this land, shall not be regarded as being from organic-production, unless adequate segregation from other animals not complying with the requirements of this Chapter, can be proved to the satisfaction of the inspection authority or body.

## **2. Conversion**

### **2.1. Conversion of land associated with organic livestock production**

- 2.1.1. Where a production unit is converted, the whole area of the unit used for animal feed must comply with the rules on organic farming, using the conversion periods established in part A of this Chapter relating to plants and plant products.
- 2.1.2. By derogation from this principle, the conversion period may be reduced to one year for pasturages, open air runs and exercise areas used by non-herbivore species where there is evidence that the areas concerned have not received any materials not listed in UKROFS Standards for at least 12 months before the start of the reduced conversion period. This derogation must be authorised by the inspection authority or body.

### **2.2. Conversion of livestock and livestock products**

- 2.2.1. Livestock other than poultry intended for meat production must be raised from birth on a unit managed in accordance with these Standards. In addition, ewes, goats and sows whose progeny is intended for meat production must be managed in accordance with these standards after mating. Cattle whose progeny is intended for meat production must be managed in accordance with these standards for at least 12 weeks before calving. Otherwise, when a production unit is converted, livestock products may be sold as organic products, provided the livestock are reared according to the rules laid down in these Standards for at least the periods set out below.
- 6 months in the case of sheep for milk production, however, during a transitional period of three years expiring on 24 August 2003, the period shall be three months;
  - nine months in the case of cattle for milk production, except that the requirements of these Standards in respect of feed must be complied with for at least six months before the end of the conversion period; however, during a transitional period of three years expiring on 24 August 2003, the latter period shall be at least 3 months;
  - 10 weeks for poultry for meat production, brought in before they are three days old;
    - six weeks in the case of poultry for egg production.

### **2.3. Simultaneous conversion**

- 2.3.1. By derogation from paragraphs 2.2.1, 4.2 and 4.4, if there is simultaneous conversion of the complete production unit, including livestock, pasturage and/or any land used for

animal feed, the total combined conversion period for both livestock, pasturage and/or any land used for animal feed, shall be reduced to 24 months subject to the following conditions:

(a) the derogation applies only to existing animals and their offspring. However, the derogation does not apply to animals intended for meat production, other than the offspring of existing cattle which have been managed in accordance with these Standards for at least 12 weeks before calving and the offspring of existing ewes, goats and sows managed in accordance with these Standards after mating;

(b) the animals are mainly fed with products from the production unit.

(c) animals complying fully with the requirements of these Standards may be brought on to or sold off the unit but such livestock and any products from them may not be sold as organic until after the completion of the latest 24 month conversion period to which they have been subject.

### 3. Origin of the animals

3.1.1. In the choice of breeds or strains, account must be taken of the capacity of animals to adapt to local conditions; their vitality, and their resistance to disease. In addition, breeds or strains of animals shall be selected to avoid specific diseases or health problems associated with some breeds or strains used in intensive production (eg. porcine stress syndrome, PSE Syndrome, sudden death, spontaneous abortion, difficult births requiring caesarean operations, etc.) Preference is to be given to indigenous breeds and strains.

3.1.2. All cohorts and offspring of BSE cases on units managed in accordance with these Standards must be removed.

3.1.3. Subject to paragraph 3.1.4, any bovine animal brought on to a unit managed in accordance with these Standards must:

- have been born on or after 1 August 1996 and have been clearly identifiable throughout its life; and
- have had all its movements recorded on the cattle passport system or computerised tracing system.

3.1.4. Except with the prior approval of the inspection body, no bovine animal may be brought on to a unit managed in accordance with these Standards unless there is evidence that no cases of BSE have been confirmed in the preceding six years on the holding to which the animal's herdmark relates.

3.2. Livestock must come from production units which comply with the rules on the various types of livestock production laid down in Article 6 and in this Chapter. Throughout their life, this system of production must be applied.

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

3.4. By way of a second derogation, when a herd or flock is constituted for the first time and organically reared animals are not available in sufficient numbers, non-organically reared livestock may be brought into an organic livestock production unit, subject to the following conditions:

- pullets for the production of eggs must not be more than 18 weeks old,
- chicks for broiler production must be less than three days old at the time when they leave the production unit where they were produced,
- buffalo must be less than six months old,

- calves and horses must be reared according to the rules of these standards as soon as they are weaned and in any case they must be less than six months old,
- ewes and goats must be reared according to the rules of these standards as soon as they are weaned and in any case they must be less than 45 days old,
- piglets must be reared according to the rules of these standards as soon as they are weaned and they must weigh less than 25 kg.

- 3.5. This derogation, which must be authorised beforehand by the inspection authority or body, applies for a transitional period expiring on 31 December 2003.
- 3.6. By way of a third derogation, the renewal or reconstitution of the herd or flock shall be authorised by the control authority or body when organically reared animals are not available, and in the following cases:
- (a) high mortality of animals caused by health or catastrophic circumstances;
  - (b) pullets for egg production no more than 18 weeks old;
  - (c) poultry for meat production less than three days old, and pigs as soon as they are weaned and they must weigh less than 25 kg.

Cases (b) and (c) are authorised for a transitional period expiring on 31 December 2003.

- 3.7. Not allocated..
- 3.8. By way of a fourth derogation, subject to a maximum of 10% of adult equine or bovine (including bubalus and bison species) livestock and 20% of the adult porcine, ovine and caprine livestock, livestock may be brought in, as female (nulliparous) animals, from non organic-production stockfarms per year, for supplementing natural growth and for the renewal of the herd or flock, when organically reared animals are not available, and only when authorised by the control authority or body. The rules in Section 2.2.1 of these Standards shall apply, except in respect of animals for dairy production where the conversion period will be six months. However, during a transitional period of three years expiring on 24 August 2003, the latter period shall be at least 3 months.
- 3.9. The percentages laid down in the above derogation shall not apply to production units with less than 10 equine or bovine animals, or with less than five porcine, ovine or caprine animals. For these units, any renewal as mentioned above shall be limited to a maximum of one animal per year.
- 3.10. These percentages may be increased, up to 40% following the opinion and agreement of the inspection authority or body, in the following special cases:
- when a major extension to the stockfarm is undertaken;
  - when a breed is changed;
  - when a new livestock specialisation is developed.
- 3.11. By way of a fifth derogation, males for breeding may be brought in from non organic-production stockfarms provided that the animals are subsequently reared and always fed in accordance with the rules laid down in this Standard.
- 3.12. Where livestock comes from units not complying with the present Standard, in accordance with the conditions and restrictions set out in paragraphs 3.3 to 3.11 above, the periods laid down in paragraph 2.2.1 must be observed if the products are to be sold as being from organic production and during these periods all the rules set out in this Standard must be complied with.
- 3.13. Where livestock is obtained from units not complying with this Standard, special attention must be paid to animal health measures. The inspection authority or body may apply, depending on local circumstances, special measures, such as screening tests, and quarantine periods.

3.14. Not allocated.

## 4. Feed

- 4.1. Feed is intended to ensure quality production rather than maximising production, while meeting the nutritional requirements of the livestock at various stages of their development. Fattening practices are authorised in so far as they are reversible at any stage of the rearing process. Force-feeding is forbidden.
- 4.2. Livestock must be fed on organically produced feedingstuffs.
- 4.3. Furthermore, livestock must be reared in accordance with the rules set out in these Standards, preferably using feed from the unit or, when this is not possible, using feed from other units or enterprises subject to the provisions of these standards. For ruminants, a minimum of 60% of the feed, calculated over a calendar year, should be obtained from the unit, or from linked units. In exceptional circumstances, for example where weather conditions have affected forage production, the inspection authority or body may permit derogations from the figure of 60%.
- 4.4. Up to 30% of the feed formula of rations on average may comprise in-conversion feedingstuffs. When the in-conversion feedingstuffs come from a unit of the own holding, this percentage can be increased to 60%.
- 4.5. The feeding of young mammals must be based on natural milk, preferably maternal milk. All mammals must be fed on natural milk for a minimum period, depending on the species concerned, which shall be three months for bovines (including bubalus and bison species) and equidae, 45 days for sheep and goats and 40 days for pigs.
- 4.6. Not allocated.
- 4.7. Rearing systems for herbivores are to be based on maximum use of pasturage according to the availability of pastures in the different periods of the year. At least 60% of the dry matter in daily rations is to consist of roughage, fresh or dried fodder, or silage. Nevertheless, the inspection authority or body can permit a reduction to 50% for animals in dairy production for a maximum period of three months in early lactation.
- 4.8. By way of a derogation from paragraph 4.2, for a transitional period expiring on 24 August 2005, the use of a limited proportion of conventional feedingstuffs is authorised where the farmer is unable to obtain feed exclusively from organic production. The maximum percentage of conventional feedingstuffs authorised per year is 10% in the case of herbivores and 20% for other species. These figures shall be calculated annually as a percentage of the dry matter of feedingstuffs from agricultural origin. The maximum percentage authorised of conventional feedingstuffs in the daily ration, except during the transhumance period, must be 25%, calculated as a percentage of the dry matter.
- 4.9. By derogation from paragraph 4.8, when forage production is lost, in particular as a result of exceptional weather conditions, the competent authorities of the Member States can authorise for a limited period and in relation to a specific area, a higher percentage of conventional feedingstuffs where such a derogation is warranted. Upon approval by the competent authority, the inspection authority or body shall apply this derogation to individual operators.
- 4.10. For poultry, the feed formula used in the fattening stage, must contain at least 65% of a mixture of cereals, protein crops and oilseeds.

- 4.11. Roughage, fresh or dried fodder, or silage must be added to the daily ration for pigs and poultry.
- 4.12. Only products listed in Chapter II, Part D, sections 1.5 and 3.1 can be used as additives and processing aids, respectively, in silage.
- 4.13. Conventional feed materials of agricultural origin can be used for animal feeding only if listed in Chapter II, Part C, section 1 (feed materials from plant origin), subject to the quantitative restrictions imposed in this Chapter, and only if they are produced or prepared without the use of chemical solvents.
- 4.14. Feed materials from animal origin (whether conventional or organically produced) can only be used if listed in Chapter II, Part C, section 2, and subject to the quantitative restrictions imposed in this Chapter.
- 4.15. Not allocated.
- 4.16. In order to satisfy nutritional requirements of livestock, only products listed in Chapter II, Part C, section 3 (feed materials from mineral origin), and part D, sections 1.1 (trace elements) and 1.2 (vitamins, pro-vitamins and chemically well-defined substances having a similar effect), can be used for animal feeding.
- 4.17. Only products listed in Chapter II, Part D, sections 1.3 (enzymes), 1.4 (microorganisms), 1.6 (binders, anti-caking agents and coagulants), 2 (certain products used in animal nutrition) and 3 (processing aids in feedingstuffs) can be used in animal feeding for the purposes indicated in respect to the above mentioned categories. Antibiotics, coccidiostatics, medicinal substances, growth promoters or any other substance intended to stimulate growth or production shall not be used in animal feeding.
- 4.18. Feedingstuffs, feed materials, compound feedingstuffs feed additives, processing aids for feedingstuffs and certain products used in animal nutrition must not have been produced with the use of genetically modified organisms or products derived therefrom.

## 5. Disease prevention and veterinary treatment

### 5.1.1. In these Standards –

“Allopathic veterinary medicinal products” means antibiotics and chemically synthesized allopathic veterinary medicinal products, vitamin preparations, mineral and glucose solutions, herbal extracts and phytotherapeutic remedies.

“Chemically synthesised allopathic veterinary medicinal products” means anti-parasitic drugs, hormones and mediators, anti-inflammatory and analgesic drugs, drugs which affect the nervous system (eg sedatives and anaesthetics) and drugs with a specific effect on target organs ( eg bronchodilators and spasmolytics).

“ Immunological preparations” means vaccines and antisera.

- 5.1.2. The development and management of organic livestock systems requires special care in nurturing positive health and vitality, ensuring the proper control of disease and the encouragement of positive animal welfare. (“Positive welfare” is used here in the sense used by Farm Animal Welfare Council (FAWC) to mean the satisfaction of the animal's needs, including behavioural needs and not merely the avoidance of cruelty.) This must be provided for by a plan drawn up by the farmer, preferably working in partnership with a veterinary surgeon and agreed between them during and after conversion, to develop and operate an organic livestock system which conforms to these Standards. The plan must ensure the development of a pattern of health building

and disease control measures appropriate to the particular circumstances of the individual farm and allow for the evolution of a farming system progressively less dependent on allopathic veterinary medicinal products.

- 5.1.3 Disease prevention in organic livestock production shall be based on the following principles:
- (a) the selection of appropriate breeds or strains of animals as detailed in Section 3;
  - (b) the application of animal husbandry practices appropriate to the requirements of each species, encouraging strong resistance to disease and the prevention of infections;
  - (c) the use of high quality feed, together, with regular exercise and access to pasturage, having the effect of encouraging the natural immunological defence of the animal;
  - (d) ensuring an appropriate density of livestock, thus avoiding overstocking and any resulting animal health problems.
- 5.2. The principles set out above, should limit animal-health problems so that they can be controlled mainly by prevention.
- 5.3. If, despite all of the above preventive measures, an animal becomes sick or injured, it must be treated immediately, if necessary in isolation, and in suitable housing.
- 5.4. The use of veterinary medicinal products in organic farming shall comply with the following principles:
- (a) Phytotherapeutic (e.g. plant extracts (excluding antibiotics), essences, etc.), homeopathic products (e.g. plant, animal or mineral substances) and trace elements and products listed in Part C, section 3 of Chapter II, shall be used in preference to chemically-synthesised allopathic veterinary medicinal products or antibiotics, provided that their therapeutic effect is effective for the species of animal, and the condition for which the treatment is intended;
  - (b) If the use of the above products should not prove, or is unlikely to be, effective in combating illness or injury, and treatment is essential to avoid suffering or distress to the animal, chemically-synthesised allopathic veterinary medicinal products or antibiotics may be used under the responsibility of a veterinarian;
  - (c) The use of chemically synthesised allopathic veterinary medicinal products or antibiotics for preventive treatments is prohibited. Where due to an identified disease risk the welfare of animals cannot be maintained by management practices alone, the inspection body may permit the strategic use of a chemically synthesised allopathic veterinary medicine, other than an antibiotic, in the context of the health plan referred to in paragraph 5.1.2. Vaccination is permitted in cases where there is a known disease risk. Single, two in one or four in one vaccines are preferred to more complex multiple vaccines unless such cover is specifically required. Vaccine choice and use should be agreed with the nominated veterinary surgeon to ensure adequate disease protection during the conversion phase with, where possible, progressive reductions in use as the organic unit becomes established.
- 5.5. In addition to the above principles, the following rules shall apply:
- (a) the use of substances to promote growth or production, (including antibiotics, coccidiostats and other artificial aids for growth promotion purposes) and the use of hormones or similar substances to control reproduction (e.g. induction

or synchronisation of oestrus), or for other purposes, is prohibited. Nevertheless, hormones may be administered to an individual animal, as a form of therapeutic veterinary treatment;

- (b) veterinary treatments to animals, or treatments to buildings, equipment and facilities, which are compulsory under national or Community legislation shall be authorised, including the use of immunological veterinary medicinal products when a disease has been recognised as present in a specific area in which the production unit is located.
  - (c) animal treatment products involving the use of organophosphates, are not permitted. If any of these compounds are used in compliance with statutory requirements, then the animals must be permanently marked at the time of treatment. Such animals must not be used for organic meat production. For livestock products, any animals so treated must be subject to the relevant conversion period specified in Section 2, before these products can be subsequently marketed as organic, subject to the agreement of the inspection authority or body.
- 5.6. Whenever veterinary medicinal products are to be used the type of product must be recorded clearly, (including an indication of the active pharmacological substances involved) together with details of the diagnosis; the posology (dosage); the method of administration; the duration of the treatment, and the legal withdrawal period. This information is to be declared to the inspection authority or body before the livestock or livestock products are marketed as organically produced. Livestock treated must be clearly identified, individually in the case of large animals; individually or by batch, in the case of poultry and small animals.
- 5.7. The withdrawal period between the last administration of an allopathic veterinary medicinal product to an animal under normal conditions of use, and the production of organically produced foodstuffs from such animals, is to be twice the legal withdrawal period or, in a case in which this period is not specified, 48 hours. In the case of a chemically synthesised allopathic veterinary medicinal products used in a manner other than that specified in the Marketing Authorisation, the withdrawal period is:
- 7 days in the case of eggs or milk;
  - 28 days for meat from poultry or mammals (including fat and offal).
- 5.8. With the exception of vaccinations, treatments for parasites and any compulsory eradication schemes established by Member States, where an animal or group of animals receive more than two or a maximum of three courses of treatments with chemically-synthesised allopathic veterinary medicinal products or antibiotics within one year (or more than one course of treatment if their productive lifecycle is less than one year) the livestock concerned, or produce derived from them, may not be sold as being products produced in accordance with Regulation (EEC) 2092/91, and the livestock must undergo the conversion periods laid down in Section 2 of this Chapter, subject to the agreement of the inspection authority or body.

For the purposes of the above paragraph a course of treatment shall mean all necessary measures taken to restore the animal to health following a particular disease episode.

## 6. Husbandry management practices, transport and identification of livestock products

### 6.1. *Husbandry practices*

- 6.1.1. In principle, the reproduction of organically reared livestock should be based on natural methods.  
Nevertheless artificial insemination is permitted. Other forms of artificial or assisted reproduction (for example embryo transfers) are prohibited.
- 6.1.2. Operations such as attaching elastic bands to the tails of sheep, tail-docking, cutting of teeth, trimming of beaks and dehorning must not be carried out systematically in organic farming. Some of these operations may, however, be authorised by the inspection authority or body, for reasons of safety (for example dehorning in young animals) or if they are intended to improve the health, welfare or hygiene of the livestock. Such operations must be carried out at the most appropriate age by qualified personnel and any suffering to the animals must be reduced to a minimum.
- 6.1.3. Physical castration is allowed in order to maintain the quality of products and traditional production practices (meat-type pigs, bullocks, capons, etc.) but only under the conditions set out in the last sentence of the paragraph 6.1.2.
- 6.1.4. Keeping livestock tethered is forbidden. Nevertheless, by derogation from this principle, the inspection authority or body, can authorise this practice for individual animals upon justification by the operator, that this is necessary for safety or welfare reasons, and that such tethering is only for a limited period of time.
- 6.1.5. Not allocated.
- 6.1.6. Not allocated.
- 6.1.7. Not allocated.
- 6.1.8. Where livestock are reared in groups, the size of the group must depend upon their stage of development and the behavioural needs of the species concerned. The keeping of livestock in conditions, or on a diet, which may encourage anaemia, is prohibited.
- 6.1.9. For poultry, the minimum age at slaughter shall be:  
81 days for chickens,  
150 days for capons,  
49 days for Peking ducks,  
70 days for female Muscovy ducks,  
84 days for male Muscovy ducks,  
92 days for Mallard ducks,  
94 days for guineafowl,  
140 days for turkeys and roasting geese.

Where producers do not apply these minimum slaughter ages, they must use slow-growing strains and, with the exception of Peking and Muscovy ducks, the birds must not be slaughtered before 73 days. UKROFS is compiling a list of slow growing breeds.

## **6.2. Transport**

- 6.2.1. When animals, including birds, are transported they must be handled with proper care and concern for their welfare and in accordance with all relevant legislation and DEFRA Codes of Recommendations for Animal Welfare. During the making up of loads, loading to vehicles, during transit and on unloading, the animals must be handled in conditions which, minimise stress and avoid the likelihood of any injury. In this regard care should be taken to:
- i) ensure that the operations are supervised by experienced staff;
  - ii) avoid the mixing of animals from different social groups;
  - iii) avoid the use of unnecessary physical force on the animals;
  - iv) ensure that correctly designed and maintained handling facilities are provided at the points of loading and unloading;
  - v) ensure that the vehicles are adequately ventilated throughout the journey.
- 6.2.2. Loading and unloading must be carried out with caution and without the use of any type of electrical stimulation to coerce the animals. The use of any allopathic tranquilliser, prior to and during transport, is prohibited.
- 6.2.3. Liaison between the producer, haulier and the consignee on the time of collection and arrival should be established and the journey arranged to ensure that the transit time between the farm and destination is kept to a minimum. Where practical, the nearest appropriate approved abattoir is to be used.
- 6.2.4. Except where animals are transported in successive loads within the holding, the vehicles used for transporting animals must be suitable for the purpose, they must be properly equipped and maintained in a clean and hygienic condition. The vehicles must be cleaned and disinfected between loads.
- 6.2.5. Vehicles must be driven with care avoiding high speeds, sudden starting, stopping or rapid cornering in order to avoid damage or injury to the animals.

### **Cattle, Sheep and Pigs**

- 6.2.6. Only fit animals may be transported and they must be presented in a clean and rested condition.
- 6.2.7. Properly designed handling facilities should be provided on farms and where races and hurdles are required for moving animals they should be solid in construction. Driving boards should be used to move pigs in the required direction.
- 6.2.8. If it is likely that the animals will have to be fed during transit or during a holding period at an abattoir lairage, the producer should ensure that they are fed in accordance with these Standards.
- 6.2.9. Vehicles used for transporting animals should be properly equipped for the purpose and in particular:
- i) gates should be used to partition animals from different social groups to ensure that they are kept separate during transit;
  - ii) when a vehicle is only partly full, gates should be used to restrict the movement of the animals during transit.

## Poultry

- 6.2.10. Only fit birds may be transported, those which are unfit should be treated without delay or killed as quickly as possible using approved humane slaughter methods.
- 6.2.11. During loading, unloading and during a period while awaiting slaughter the birds should be protected from the elements.
- 6.2.12. During transit, each bird should have sufficient space to rest and stand up without restriction, they should be protected from undue fluctuations in temperature, humidity or air pressure and sheltered from extremes of weather.
- 6.2.13. Where there is a delay in unloading, vehicles should not be left unattended or stationary for lengthy periods unless suitable facilities exist for providing ventilation.

## 6.3. Identification of livestock products

- 6.3.1. Livestock and livestock products are to be identified at all stages of their production, preparation, transport and marketing.

## 7. Livestock manure

- 7.1. The total amount of manure, as defined in Directive 91/676/EEC<sup>2</sup>, applied on the holding may not exceed 170 kg of Nitrogen per year/hectare of agricultural area used, the amount specified in Chapter III of the abovementioned Directive. Where necessary, the total stocking density shall be reduced to avoid exceeding the limit expressed above.
- 7.2. To determine the appropriate density of livestock referred to above, the livestock units equivalent to 170 kg of Nitrogen per year/hectare of agricultural area used for the various categories of animals shall be set out by the competent authorities of the Member States, taking, as a guideline, the figures laid down in Chapter VII.
- 7.3. Member States shall communicate to the Commission and to the other Member States, any deviation from these figures and provide the reasons justifying such changes. This requirement relates only to the calculation of the maximum number of livestock for the purposes of ensuring that the limit of 170 kg of Nitrogen from manure per year/hectare is not exceeded. It is without prejudice to the stocking densities for animal health and welfare purposes laid down in Section 8 and in Annex VIII of Regulation (EEC) 2092/91.
- 7.4. Organic-production holdings may establish cooperation with other holdings and enterprises, which comply with the provisions of these standards, with the intention of spreading surplus manure from organic production. The maximum limit of 170 kg of Nitrogen from manure per year/hectare of agricultural area used, will be calculated on the basis of all of the organic-production units involved in such a cooperation.
- 7.5. Member States may establish lower limits than those specified in paragraphs 7.1 to 7.4, taking into account the characteristics of the area concerned, the application of other nitrogen fertilisers to the land and the nitrogen supply to the crops from the soil.
- 7.6. Storage facilities for livestock manure must be of a capacity to preclude the pollution of water by direct discharge, or by run-off and infiltration of the soil.
- 7.7. To ensure sound fertiliser management, the capacity of such storage facilities for livestock manure must exceed the storage capacity required for the longest period of

<sup>2</sup> OJ L 375, 31.12.1991, p. 1.

the year in which any application of fertiliser to the land is either inappropriate (in accordance with the codes of good agricultural practice established by Member States) or when such application is prohibited, in cases where the production unit is located within a designated nitrate vulnerable zone.

## **8. Free range areas and livestock housing**

### **8.1. General principles**

- 8.1.1. Housing conditions for livestock must meet the livestock's biological and ethological needs (e.g. behavioural needs as regards appropriate freedom of movement and comfort). The livestock must have easy access to feeding and watering. Insulation, heating and ventilation of the building must ensure that air circulation, dust level, temperature, relative air humidity and gas concentration, are kept within limits which are not harmful to the animals. The building must permit plentiful natural ventilation and light to enter.
- 8.1.2. Free-range, open-air exercise areas, or open-air runs must, if necessary, provide sufficient protection against rain, wind, sun and extreme temperatures, depending on the local weather conditions and the breed concerned.

### **8.2. Stocking densities and the avoidance of over grazing**

- 8.2.1. Housing for livestock will not be mandatory in areas with appropriate climatic conditions to enable animals to live outdoors.
- 8.2.2. The stocking density in buildings shall provide for the comfort and well being of the animals which, in particular, shall depend on the species, the breed and the age of the animals. It shall also take account of the behavioural needs of the animals, which depend in particular on the size of the group and the animals' sex. The optimum density will seek to ensure the animals' welfare by providing them with sufficient space to stand naturally, lie down easily, turn round, groom themselves, assume all natural postures and make all natural movements such as stretching and wing flapping.
- 8.2.3. The minimum surface areas for indoor housing and outdoor exercise areas, and other characteristics of housing for different species and categories of animals, are laid down in Chapter VIII.
- 8.2.4. The outdoor stocking density of livestock kept on pasturage, other grassland, heathland, wetland, heather, and other natural or semi-natural habitats, must be low enough to prevent poaching of the soil and over grazing of vegetation.
- 8.2.5. Housing, pens, equipment and utensils must be properly cleaned and disinfected to prevent cross-infection and the build-up of disease carrying organisms. Only the products listed in Part E of Chapter II can be used for such cleaning and disinfection of livestock buildings and installations. Faeces, urine and uneaten or spilt food must be removed as often as necessary to minimise smell and to avoid attracting insects or rodents. Only the products listed in part B, section 2, of Chapter II can be used for the elimination of insects and other pests in buildings and other installations where livestock is kept.

### 8.3. *Mammals*

- 8.3.1. Subject to the provisions in paragraph 5.3, all mammals must have access to pasturage or an open-air exercise area or an open-air run which may be partially covered, and they must be able to use those areas whenever the physiological condition of the animal, the weather conditions and the state of the ground permit, unless there are Community or national requirements relating to specific animal health problems that prevent this. Herbivores, must have access to pasturage whenever conditions allow.
- 8.3.2. In cases where herbivores have access to pasturage during the grazing period and where the winter-housing system gives freedom of movement to the animals, the obligation to provide open-air exercise areas or open-air runs during the winter months may be waived.
- 8.3.3. Notwithstanding the last sentence of paragraph 8.3.1, bulls over one year old must have access to pasturage or an open-air exercise area or an open-air run.
- 8.3.4. By way of derogation from paragraph 8.3.1, the final fattening phase of cattle pigs and sheep for meat production may take place indoors, provided that this indoors period does not exceed one fifth of their lifetime and in any case for a maximum period of three months.
- 8.3.5. Livestock housing must have smooth, but not slippery floors. At least half of the total floor area must be solid, that is, not of slatted or of grid construction.
- 8.3.6. The housing must be provided with a comfortable, clean and dry laying/rest area of sufficient size, consisting of a solid construction which is not slatted. Ample dry bedding strewn with litter material must be provided in the rest area. The litter must comprise straw or other suitable natural material. The litter may be improved and enriched with any mineral product authorised for use as a fertiliser in organic farming in accordance with Part A of Annex II of Regulation (EEC) 2092/91.
- 8.3.7. As regards the rearing of calves, from 24 August 2000, all holdings, without derogation, must comply with Directive 91/629/EEC<sup>3</sup> laying down minimum standards for the protection of calves. The housing of calves in individual boxes is forbidden after the age of one week.
- 8.3.8. As regards the rearing of pigs, from 24 August 2000, all holdings must comply with Council Directive 91/630/EEC<sup>4</sup> laying down minimum standards for the protection of pigs. However, sows must be kept in groups, except in the last stages of pregnancy and during the suckling period. Piglets may not be kept on flat decks or in piglet cages. Exercise areas must permit dunging and rooting by the animals. For the purposes of rooting different substrates can be used.

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<sup>3</sup> OJ L 340, 11.12.1991, p. 28. Directive as last amended by Directive 97/2/EC (OJ L 25, 28.1.1997, p. 24).

<sup>4</sup> OJ L 340, 11.12.1991, p. 33.

## 8.4. Poultry

- 8.4.1. Poultry must be reared in open-range conditions and cannot be kept in cages.
- 8.4.2. Water fowl must have access to a stream, pond or lake whenever the weather conditions permit in order to respect animal welfare requirements or hygienic conditions.
- 8.4.3. Buildings for all poultry must meet the following minimum conditions:
- poultry houses must be structures with their own dedicated grazing, air space, ventilation, feed and water;
  - at least one third shall be solid, that is, not of slatted or of grid construction, and covered with a litter material such as straw, wood shavings, sand or turf;
  - in poultry houses for laying hens, a sufficiently large part of the floor area available to the hens must be available for the collection of bird droppings;
  - they must have perches of a size and number commensurate with the size of the group and of the birds as laid down in Chapter VIII;
  - they must have exit/entry pop-holes of a size adequate for the birds, and these pop-holes must have a combined length of at least 4 m per 100 m<sup>2</sup> area of the house available to the birds;
  - each poultry house must not contain more than:
    - 4 800 chickens,
    - 3 000 laying hens,
    - 5 200 guinea fowl,
    - 4 000 female Muscovy or Peking ducks or 3 200 male Muscovy or Peking ducks or other ducks,
    - 2 500 capons, geese or turkeys;
  - the total usable area of poultry houses for meat production on any single production unit, must not exceed 1600 m<sup>2</sup>.
- 8.4.4. In the case of laying hens natural light may be supplemented by artificial means to provide a maximum of 16 hours light per day with a continuous nocturnal rest period without artificial light of at least eight hours.
- 8.4.5. Poultry, must have access to an open-air run whenever the weather conditions permit and, whenever possible, must have such access for at least one third of their life. These open-air runs must be mainly covered with vegetation be provided with protective facilities, and permit animals to have easy access to adequate numbers of drinking and feeding troughs.
- 8.4.6. For health reasons, buildings must be emptied of livestock between each batch of poultry reared.  
The buildings and fittings are to be cleaned and disinfected during this time. In addition, when the rearing of each batch of poultry has been completed, runs must be left empty to allow vegetation to grow back, and for health reasons. Member States will establish the period in which runs must be empty and they will communicate their decision to the Commission and the other Member

States. These requirements shall not apply to small numbers of poultry which are not kept in runs and which are free to roam, throughout the day.

## **8.5. General derogation on the housing of livestock**

- 8.5.1. The inspection authority or body may authorise derogations from the requirements on flock sizes set out in paragraph 8.4.3 and the stocking densities laid down in Chapter VIII (2) for a transitional period expiring on 24 August 2005. This derogation must be applied in respect of existing poultry buildings constructed before 24 August 1999 and operated by poultry producers registered with an inspection body prior to 24 August 1999 whether or not full organic production had begun at that date. In cases where producers were registered with an inspection body prior to 24 August 1999, but not producing poultry or poultry products, they may on a case by case basis be approved for operation under this derogation if the producer can demonstrate that as of that date he or she had houses conforming to the requirement for poultry production applying at that time.
- 8.5.2. The operators benefiting from this derogation shall present a plan to the inspection authority or body, containing the arrangements which ensure, at the end of the derogation, compliance with the provisions of these standards.
- 8.5.3. Not allocated.

# **CHAPTER 1C. BEEKEEPING AND BEEKEEPING PRODUCTS**

## **1. General principles**

- 1.1. Beekeeping is an important activity that contributes to the protection of the environment and agricultural and forestry production through the pollination action of bees.
- 1.2. The qualification of beekeeping products as being from organic production is closely bound up both with the characteristic of the hives' treatments and the quality of the environment. This qualification also depends on the conditions for extraction, processing and storage of beekeeping products.
- 1.3. When an operator runs several beekeeping units in the same area all the units must comply with the requirements of this Standard. By derogation from this principle, an operator can run units not complying with this Standard provided that all the requirements of this Standard are fulfilled with the exception of the provisions laid down in paragraph 4.2 for the siting of the apiaries. In that case, the product cannot be sold with references to organic production methods.

## **2. Conversion period**

- 2.1. Beekeeping products can be sold with references to the organic production method only when the provisions laid down in this Standard have been complied with for at least one year. During the conversion period the wax has to be replaced according to the requirements laid down in paragraph 8.3.

### 3. Origin of the bees

- 3.1. In the choice of breeds, account must be taken of the capacity of animals to adapt to local conditions, their vitality and their resistance to disease. Preference shall be given to the use of European breeds of *Apis mellifera* and their local ecotypes.
- 3.2. Apiaries must be constituted by means of the division of colonies or the acquisition of swarms or hives from units complying with the provisions laid down in these standards.
- 3.3. By way of a first derogation, subject to the prior approval by the inspection authority or body, apiaries existing in the production unit not complying with the rules of these standards can be converted.
- 3.4. By way of a second derogation, swarms on their own may be acquired from beekeepers not producing in accordance with these standards during a transitional period expiring on 24 August 2002 subject to the conversion period.
- 3.5. By way of a third derogation, the reconstitution of the apiaries shall be authorised by the control authority or body, when apiaries complying with these standards are not available, in case of high mortality of animals caused by health or catastrophic circumstances, subject to the conversion period.
- 3.6. By way of a fourth derogation, for the renovation of the apiaries 10% per year of the queen bees and swarms not complying with these standards can be incorporated into the organic-production unit provided that the queen bees and swarms are placed in hives with combs or comb foundations coming from organic-production units. In the case, the conversion period does not apply.

### 4. Siting of the apiaries

- 4.1. The Member States may designate regions or areas where beekeeping complying with Regulation (EEC) 2092/91 is not practicable. A map on an appropriate scale listing the location of hives as provided for in Chapter III, Part A1, section 2, first indent shall be provided to the inspection authority or body by the beekeeper. Where no such areas are identified, the beekeeper must provide the inspection authority or body with appropriate documentation and evidence, including suitable analyses if necessary, that the areas accessible to his colonies meet the conditions required in these standards.
- 4.2. The siting of the apiaries must:
  - (a) ensure enough natural nectar, honeydew and pollen sources for bees and access to water;
  - (b) be such that, within a radius of 3 km from the apiary site, nectar and pollen sources consist essentially of organically produced crops and/or spontaneous vegetation, according to the requirements of Article 6 and Annex I of Regulation (EEC) 2092/91, and crops not subject to the provisions of these standards but treated with low environmental impact methods such as, for example, those described in programs developed under Regulation (EEC) No 2078/92<sup>5</sup> which cannot significantly affect the qualification of beekeeping production as being organic;
  - (c) maintain enough distance from any non-agricultural production sources possibly leading to contamination, for example: urban centres, motorways,

<sup>5</sup> OJ L 215, 30.7.1992, p. 85. Regulation as last amended by Regulation (EC) No 2772/95 (OJ L 288, 1.12.1995, p. 35).

industrial areas, waste dumps, waste incinerators, etc. The inspection authorities or bodies shall establish measures to ensure this requirement.

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

## **5. Feed**

- 5.1. At the end of the production season hives must be left with reserves of honey and pollen sufficiently abundant to survive the winter.
- 5.2. The artificial feeding of colonies is authorised where the survival of the hives is endangered due to extreme climatic conditions. Artificial feeding shall be made with organically produced honey, preferably from the same organic-production unit.
- 5.3. By way of a first derogation from paragraph 5.2, the competent authorities of the Member States can authorise the use of organically-produced sugar syrup, or organic sugar molasses instead of organically-produced honey in artificial feeding, in particular, when it is required by climatic conditions that provoke crystallisation of honey.
- 5.4. By way of a second derogation, sugar syrup, sugar molasses and honey not covered by these standards may be authorised by the inspection authority or body for artificial feeding during a transitional period expiring on 24 August 2002.
- 5.5. The following information shall be entered in the register of the apiaries with regard to the use of artificial feeding: type of product, dates, quantities and hives where it is used.
- 5.6. Other products different from those indicated in paragraphs 5.1 to 5.4 cannot be used in beekeeping which complies with these standards.
- 5.7. Artificial feeding may be carried out only between the last honey harvest and 15 days before the start of the next nectar or honeydew flow period.

## **6. Disease prevention and veterinary treatments**

- 6.1. Disease prevention in beekeeping shall be based on the following principles:
  - (a) the selection of appropriate hardy breeds;
  - (b) the application of certain practices encouraging strong resistance to disease and the prevention of infections, such as: regular renewal of queen bees, systematic inspection of hives to detect any health anomalies, control of male broods in the hives, disinfecting of materials and equipment at regular intervals, destruction of contaminated material or sources, regular renewal of beeswax and sufficient reserves of pollen and honey in hives.
- 6.2. If despite all the above preventive measures, the colonies become sick or infested, they must be treated immediately and, if necessary, the colonies can be placed in isolation apiaries.
- 6.3. The use of veterinary medicinal products in beekeeping which complies with these standards shall respect the following principles:

- (a) they can be used in so far as the corresponding use is authorised in the Member State in accordance with the relevant Community provisions or national provisions in conformity with Community law;
  - (b) phytotherapeutic and homeopathic products shall be used in preference to allopathic products chemically synthesised, provided that their therapeutic effect is effective for the condition for which the treatment is intended;
  - (c) if the use of the abovementioned products should prove or is unlikely to be effective to eradicate a disease or infestation which risks destroying colonies, allopathic chemically synthesised medicinal products may be used under the responsibility of a veterinarian, or other persons authorised by the Member State, without prejudice to the principles laid down in paragraphs (a) and (b) above;
  - (d) the use of allopathic chemically synthesised medicinal products for preventive treatments is prohibited;
  - (e) without prejudice to the principle in (a) above formic acid, lactic acid, acetic acid and oxalic acid and the following substances: menthol, thymol, eucalyptol or camphor can be used in cases of infestation with *Varroa jacobsoni*.
- 6.4. In addition to the above principles, veterinary treatments or treatments to hives, combs etc., which are compulsory under national or Community legislation shall be authorised.
- 6.5. If a treatment is applied with chemically synthesised allopathic products, during such a period, the colonies treated must be placed in isolation apiaries and all the wax must be replaced with wax complying with the conditions laid down in these standards. Subsequently, the conversion period of one year will apply to those colonies.
- 6.6. The requirements laid down in the previous paragraph do not apply to products mentioned in paragraph 6.3(e).
- 6.7. Whenever veterinary medicinal products are to be used, the type of product (including the indication of the active pharmacological substance) together with details of the diagnosis, the posology, the method of administration, the duration of the treatment and the legal withdrawal period must be recorded clearly and declared to the inspection body or authority before the products are marketed as organically produced.

## **7. Husbandry management practices and identification**

- 7.1. The destruction of bees in the combs as a method associated with the harvesting of beekeeping products is prohibited.
- 7.2. Mutilation such as clipping the wings of queen bees is prohibited.
- 7.3. The replacement of the queen bees involving the killing of the old queen is permitted.
- 7.4. The practice of destroying the male brood is permitted only to contain the infestation with *Varroa jacobsoni*.
- 7.5. The use of chemical synthetic repellents is prohibited during honey extractions operations.
- 7.6. The zone where the apiary is situated must be registered together with the identification of the hives. The inspection body or authority must be informed of the moving of apiaries with a deadline agreed on with the inspection authority or body.

- 7.7. Particular care shall be taken to ensure adequate extraction, processing and storage of beekeeping products. All the measures to comply with these requirements shall be recorded.
- 7.8. The removals of the supers and the honey extraction operations must be entered in the register of the apiary.

## **8. Characteristics of hives and materials used in beekeeping**

- 8.1. The hives must be made basically of natural materials presenting no risk of contamination to the environment or the apiculture products.
- 8.2. With the exception of products mentioned in paragraph 6.3(e) in the hives can be used only natural products such as propolis, wax and plant oils.
- 8.3. The beeswax for new foundations must come from organic production units. By way of derogation, in particular in the case of new installations or during the conversion period, bees wax not coming from such units may be authorised by the inspection authority or body in exceptional circumstances where organically produced beeswax is not available on the market and provided that it comes from the cap.
- 8.4. The use of combs, which contain broods, is prohibited for honey extraction.
- 8.5. For the purposes of protecting materials (frames, hives and combs), in particular from pests, only appropriate products listed in part B, Section 2, of Annex II of Regulation (EEC) 2092/91 are permitted.
- 8.6. Physical treatments such as steam or direct flame are permitted.
- 8.7. For cleaning and disinfecting materials, buildings, equipment, utensils or products used in beekeeping only the appropriate substances listed in Chapter II are permitted.

## CHAPTER II A. FERTILIZERS AND SOIL CONDITIONERS

General conditions for all the products:

- use only in accordance with provisions of Chapter I,
- use only in accordance with the provisions of the legislation on placing on the market and use of the products concerned applicable in general agriculture in the UK

Products authorized exceptionally for use in soil conditioning and fertilization, in accordance with the dispositions of Chapter I A (Paragraph 2)

Name	Description, compositional requirements, conditions for use
Compound products or products containing only materials listed hereunder:	
- Farmyard manure	<p>Product comprising a mixture of animal excrements and vegetable matter (animal bedding)</p> <p>Need recognized by the inspection authority or inspection body</p> <p>Indication of animal species</p> <p>Coming from extensive husbandry and only in the sense of Article 6 (4) of Council Regulation (EEC) No 2328/91<sup>6</sup>, as last amended by Regulation (EC) No 3669/93<sup>7</sup></p>
- Dried farmyard manure and dehydrated poultry	<p>Need recognized by the inspection authority or inspection body</p> <p>Indication of animal species</p> <p>Coming from extensive husbandry and only in the sense of Article 6 (4) of Regulation (EEC) No 2328/91.</p>
- Composted animal excrements, including poultry manure and composted farmyard manure included	<p>Need recognized by the inspection authority or inspection body</p> <p>Indication of the animal species</p> <p>Factory farming origin forbidden</p>

<sup>6</sup> OJ No L 218, 6.8. 1991, p.1.

<sup>7</sup> OJ No L 338, 31. 12. 1993, p.26.

Name	Description, compositional requirements, conditions for use
- Liquid animal excrements (slurry, urine, etc.)	<p>Use after controlled fermentation and/or appropriate dilution</p> <p>Need recognized by the inspection authority or inspection body</p> <p>Indication of animal species</p> <p>Factory farming origin forbidden</p>
- Composted or fermented household waste	<p>Product obtained from source separated household waste, which has been submitted to composting or to anaerobic fermentation for biogas production</p> <p>only vegetable and animal household waste</p> <p>only when produced in a closed and monitored collection system, accepted by the Member State</p> <p>maximum concentrations in mg/kg of dry matter: Cadmium: 0,7; Copper: 70; Nickel: 25; Lead: 45; Zinc: 200; Mercury: 0,4; Chromium (total): 70; Chromium (VI): 0 (*)</p> <p>only during a period expiring on 31 March 2002</p> <p>Need recognized by the inspection authority or inspection body.</p> <p>(*) Limit of determination</p>
- Peat	Use limited to horticulture (market gardening, floriculture, arboriculture, nursery)
- Clays (e.g. perlite, vermiculite, etc)	
- Mushroom culture wastes	The initial composition of the substrate must be limited to products of the present list
- Dejecta of worms (vermicompost) and insects	
- Guano	Need recognized by the inspection authority or inspection body
- Composted or fermented mixture of vegetable matter	<p>Product obtained from mixtures of vegetable matter. which have been submitted to composting or to anaerobic fermentation for biogas production</p> <p>Need recognised by the inspection authority or body</p>

Name	Description, compositional requirements, conditions for use
<ul style="list-style-type: none"> <li>- Products or by-products of animal origin as below:               <ul style="list-style-type: none"> <li>- blood meal</li> <li>- hoof meal</li> <li>- horn meal</li> <li>- bone meal or degelatinized bone meal</li> <li>- animal charcoal<sup>8</sup></li> <li>- fish meal</li> <li>- meat meal</li> <li>- feather, hair and "chiquette" meal</li> <li>- wool</li> <li>- fur</li> <li>- hair</li> <li>- dairy products</li> </ul> </li> </ul>	<p>Need recognized by the inspection authority or inspection body</p> <p>maximum concentration in mg/kg of dry matter of Chromium (VI): 0 (*)</p> <p>(*) Limit of determination</p>
<ul style="list-style-type: none"> <li>- Products and by-products of plant origin for fertilizers (for instance, oilseed cake meal, cocoa husks, malt culms, etc.)</li> </ul>	
<ul style="list-style-type: none"> <li>- Seaweeds and seaweeds products</li> </ul>	<p>As far as directly obtained by:</p> <ul style="list-style-type: none"> <li>(i) physical processes including dehydration, freezing and grinding;</li> <li>(ii) extraction with water or aqueous acid and/or alkaline solution;</li> <li>(iii) fermentation;</li> </ul> <p>Need recognized by the inspection authority or inspection body</p>
<ul style="list-style-type: none"> <li>- Sawdust and wood chips</li> </ul>	Wood not chemically treated after felling
<ul style="list-style-type: none"> <li>- Composted bark</li> </ul>	Wood not chemically treated after felling
<ul style="list-style-type: none"> <li>- Wood ash</li> </ul>	From wood not chemically treated after felling

<sup>8</sup> To be deleted from 30 September 2000

Name	Description, compositional requirements, conditions for use
- Soft ground rock phosphate	Product as specified by Council Directive 76/116/EEC <sup>9</sup> , as last amended by Directive 89/284/EEC <sup>10</sup>  Cadmium content less than or equal to 90 mg/kg of P205
- Basic slag	Need recognized by the inspection authority or inspection body
- Crude potassium salt (for instance : kainit, sylvinit, etc.)	Need recognized by the inspection authority or inspection body
- Potassium sulphate possibly containing magnesium salt	Product obtained from crude potassium salt by a physical extraction process, and containing possibly also magnesium salts  Need recognized by the inspection authority or inspection body
- Stillage and stillage extract	Ammonium stillage excluded
- Calcium carbonate of natural origin (for instance: chalk, marl, ground limestone, Breton ameliorant (maërl), phosphate chalk)	-
- Magnesium and calcium carbonate of natural origin (for instance : magnesian chalk, ground magnesium limestone, etc.)	Only of natural origin  Need recognized by the inspection authority or inspection body
- Magnesium sulphate (for instance : kieserite)	-
- Calcium chloride solution	Foliar treatment of apple trees, after identification of deficit of calcium  Need recognized by the inspection authority or inspection body
- Calcium sulphate (gypsum)	Product as specified by Directive 76/116/EEC, as amended by Directive 89/284/EEC  Only of natural origin

<sup>9</sup> OJ No L 24, 30. 1. 1976, p.21.

<sup>10</sup> OJ No L 111, 22. 4. 1989, p.34.

Name	Description, compositional requirements, conditions for use
- Industrial lime from sugar production	Need recognized by the inspection authority or inspection body
- Elemental sulphur	Product as specified by Directive 76/116/EEC, as amended by Directive 89/284/EEC  Need recognised by the inspection authority or inspection body
- Trace elements	Trace elements included in Directive 89/530/EEC <sup>11</sup>  Need recognized by the inspection authority or inspection body
- Sodium Chloride	Only mined salt  Need recognised by the inspection authority or inspection body
- Stone meal	-

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<sup>11</sup> OJ No L 281, 30. 9. 1989, p. 116.

## CHAPTER II B. PESTICIDES

### Products for plant protection

**General conditions applicable for all the products composed or containing the following active substances:**

- use in accordance with provisions of Chapter I,
- the following substances may be used only in so far as approval is given for their use under the Control of Pesticides Regulations 1986. Those marked (\*) are approved for use but may not be subject to the Control of Pesticides Regulations. Approval may be limited, and substances must be used only in accordance with the product label.

#### ***I. Substances of crop or animal origin***

Name	Description; compositional requirements; conditions for use
- Azadirachtin extracted from <i>zadirachta indica</i> . (Neem tree)	Insecticide  Need recognized by the inspection authority or inspection body
- (*) Beeswax	Pruning agent
- Gelatine	Insecticide
- (*) Hydrolysed proteins	Attractant  Only in authorized applications in combination with other appropriate products of this Chapter II, part B
- Lecithin	Fungicide
- Extract (aqueous solution) from <i>icotiana tabacum</i>	Insecticide  Only against aphids in subtropical fruit trees (e.g. oranges, lemons) and tropical crops (e.g. bananas); use only at the start of the vegetation period  Need recognized by the inspection authority or inspection body  only during a period expiring 31 March 2002

Name	Description; compositional requirements; conditions for use
- Plant oils (e.g. mint oil, pine oil, caraway oil)	Insecticide, acaricide, fungicide and sprout inhibitor
- Pyrethrins extracted from <i>Chrysanthemum cinerariaefolium</i> .	Insecticide Need recognized by the inspection authority or inspection body
- Quassia extracted from <i>Quassia amara</i> .	Insecticide, repellent
- Rotenone extracted from <i>Derris spp.</i> and <i>Lonchocarpus spp.</i> and <i>Terphrosia spp.</i>	Insecticide Need recognized by the inspection authority or inspection body

## II. Microorganisms used for biological pest control

Name	Description; compositional requirements; conditions for use
- Microorganisms (bacteria, viruses and fungi) e.g. <i>Bacillus thuringensis</i> , <i>Granulosis virus</i> , etc.	Only products not genetically modified in the meaning of Directive 90/220/EEC <sup>(1)</sup> .

## III. Substances to be used in traps and/or dispensers

General conditions:

- the traps and/or dispensers must prevent the penetration of the substances in the environment and prevent contact of the substances with the crops under cultivation.
- the traps must be collected after use and disposed of safely

Name	Description; compositional requirements; conditions for use
- (*) Diammonium phosphate	Attractant only in traps
- Metaldehyde	Molluscicide only in traps containing a repellent to higher animal species only during a period expiring 31 March 2002

(1) OJ No L117, 8.5.1990, p.15.

(\*) In certain Member States the products [market] with (\*) are not considered as plant protection products and are not subject to the provisions of the plant protection products legislation.

Name	Description; compositional requirements; conditions for use
- Pheromones	Attractant; sexual behaviour disrupter Only in traps and dispensers
- Pyrethroids (only deltamethrin or lambda-cyhalothrin)	Insecticide only in traps with specific attractants; only against <i>Batrocera oleae</i> and <i>Ceratitis capitata wied</i> Need recognized by the inspection authority or inspection body only during a period expiring on 31 March 2002

#### IV. Other substances from traditional use in organic farming

Name	Description; compositional requirements; conditions for use
- Copper in the form of copper hydroxide, copper oxychloride, (tribasic) copper sulphate, cuprous oxide	Fungicide only during a period expiring on 31 March 2002 Need recognized by the inspection authority or inspection body
- (*) Ethylene	Degreening bananas
- Fatty acid potassium salt (soft soap)	Insecticide
- (*) Potassium alum (Kalinite)	Prevention of ripening of bananas
- Lime sulphur (Calcium polysulphide)	Fungicide, insecticide, acaricide Need recognized by the inspection authority or inspection body
- Paraffin oil	Insecticide, acaricide

(\*) In certain Member States the products [market] with (\*) are not considered as plant protection products and are not subject to the provisions of the plant protection products legislation.

Name	Description; compositional requirements; conditions for use
- Mineral oils	Insecticide, fungicide  only in fruit trees, vines, olive trees and tropical crops (e.g. bananas)  only during a period expiring on 31 March 2002  Need recognized by the inspection authority or inspection body
- Potassium permanganate	Fungicide, bactericide  only in fruit trees, olive trees and vines
- (*) Quartz sand	Repellent
- Sulphur	Fungicide, acaricide, repellent

## 2. Products for pest and disease control in livestock buildings and installations:

Products listed in section 1

Rodenticides

## CHAPTER II C. FEED MATERIALS WHICH MAY BE USED IN ORGANIC LIVESTOCK PRODUCTION BUT WHICH ARE NOT DERIVED FROM ORGANIC PRODUCTION

**Note – Each Section in the table below, begins with a general description, followed by a list of those products which may be used under this general description. If products are not separately listed, they cannot be used, even where they appear in the general description.**

**The approved materials below can only be used subject to the restrictions in paragraph 4.13, 4.14, 4.16 and 4.18 of Chapter I B.**

**There is no possibility of Approved Bodies or UKROFS issuing a derogation for the use of a material not listed below, or for changing the conditions of use, where specified.**

### 1. Feed materials from plant origin

- 1.1. Cereals, grains, their products and by-products. The following materials are included in this category:

Oats as grains, flakes, middlings, hulls and bran; barley as grains, protein and middlings; rice as grains, rice broken, bran, and germ expeller; millet as grains; rye as grains, middlings, feed and bran; sorghum as grains; wheat as grains, middlings, bran, gluten feed, gluten and germ; spelt as grains; triticale as grains; maize as grains, bran, middlings, bran, germ expeller and gluten; malt culms; brewers' grains.

- 1.2. Oil seeds, oil fruits, their products and by-products. The following materials are included in this category:

Rape seed, expeller, and hulls; soya bean as bean, toasted, expeller and hulls; sunflower seed as seed and expeller; cotton as seed and seed expeller; linseed as seed and expeller; sesame seed as seed and expeller; palm kernels as expeller; turnip rape seed as expeller and hulls; pumpkin seed as expeller; olive pulp (from physical extraction of olives).

- 1.3. Legume seeds, their products and by-products. The following materials are included in this category:

Chick peas as seeds; ervil as seeds; chickling vetch as seeds submitted to an appropriate heat treatment; peas as seeds, middlings, and bran; broad beans as seeds, middlings and bran; horse beans as seeds, vetches as seeds and lupin as seeds.

- 1.4. Tuber roots, their products and by-products. The following materials are included in this category:

Sugar beet pulp, dried beet, potato, sweet potato as tuber, manioc as roots, potato pulp (by-product of the extraction of potato starch), potato starch, potato protein and tapioca.

- 1.5. Other seeds and fruits, their products and by-products. The following materials are included in this category:

Carob pods, citrus pulp, apple pomace, tomato pulp, and grape pulp.

- 1.6. Forages and roughages. The following materials are included in this category:

Lucerne, lucerne meal, clover, clover meal, grass (obtained from forage plants), grass meal, hay, silage, straw of cereals, and root vegetables for foraging.

- 1.7. Other plants, their products and by-products. The following materials are included in this category:

Molasses as a binding agent in compound feedingstuffs seaweed meal (obtained by drying and crushing seaweed and washed to reduce iodine content), powders and extracts of plants, plant protein extracts (solely provided to young animals), spices and herbs.

## 2. Feed materials from animal origin

- 2.1. Milk and milk products. The following materials are included in *this* category:

Raw milk as defined in Article 2 of Directive 92/46/EEC<sup>12</sup>, milk powder, skimmed milk, skimmed-milk powder, buttermilk, buttermilk powder, whey, whey powder, whey powder low in sugar, whey protein powder (extracted by physical treatment), casein powder and lactose powder.

- 2.2. Fish, other marine animals their products and by-products. The following materials are included in this category:

Fish, fish oil and cod-liver oil not refined; Fish molluscan or crustacean autolysates, hydrolysate and proteolysates obtained by an enzyme action, whether or not in soluble form, solely provided to young animals. Fish meal.

- 2.3 Eggs and egg products for use as poultry feed, preferably from the same holding.

## 3. Feed materials from mineral origin.

The following materials are included in this category:

### **Sodium:**

unrefined sea salt

coarse rock salt

sodium sulphate

sodium carbonate

sodium bicarbonate

sodium chloride

### **Calcium:**

lithothamnion and maerl

Shells of aquatic animals(including cuttlefish bones)

calcium carbonate

calcium lactate

calcium gluconate

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<sup>12</sup> OJ 268,14.9.1992 p.1.

**Phosphorus:**

bone dicalcium phosphate precipitate

defluorinated dicalcium phosphate

defluorinated monocalcium phosphate

**Magnesium:**

anhydrous magnesia

magnesium sulphate

magnesium chloride

magnesium carbonate

**Sulphur:**

Sodium sulphate

## CHAPTER II D. FEED ADDITIVES, CERTAIN SUBSTANCES USED IN ANIMAL NUTRITION (DIRECTIVE 82/471/EEC) AND PROCESSING AIDS USED IN FEEDINGSTUFFS

Note. Each Section in the table below, begins with a general description, followed by a list of those products which may be used under this general description. If products are not separately listed, they cannot be used, even where they appear in the general description.

The approved materials below can only be used subject to the restrictions in paragraph 4.12, 4.14, 4.16, 4.17 and 4.18 of Chapter I B.

There is no possibility of Approved Bodies or UKROFS issuing a derogation for the use of a material not listed below, or for changing the conditions of use, where specified.

### 1. Feed Additives

1.1. Trace elements. The following substances are included in this category:

- E 1 Iron:
  - ferrous (II) carbonate
  - ferrous (II) sulphate monohydrate
  - ferric(III)oxide
- E 2 Iodine:
  - calcium iodate, anhydrous
  - calcium iodate, hexahydrate
  - potassium iodide
- E 3 Cobalt:
  - cobaltous (II) sulphate monohydrate and/or heptahydrate
  - basic cobaltous (II) carbonate, monohydrate
- E 4 Copper:
  - copper (II ) oxide
  - basic copper (II) carbonate, monohydrate
  - copper (II) sulphate, pentahydrate
- E 5 Manganese:
  - manganose (II) carbonate
  - manganous oxide and manganic oxide
  - manganous (II) sulfate, mono-and/or tetrahydrate
- E 6 Zinc:
  - zinc carbonate
  - zinc oxide
  - zinc sulphate mono- and/or hepta-hydrate
- E 7 Molybdenum:
  - ammonium molybdate, natrium molybdate
- E 8 Selenium:
  - sodium selenate
  - sodium selenite.

- 1.2. Vitamins, provitamins and chemically well defined substances having a similar effect. The following substances are included in this category:

Vitamins authorised under Directive 70/524/EEC<sup>13</sup> :

- preferably derived from raw materials occurring naturally in feedingstuffs, or
- synthetic vitamins identical to natural vitamins only for monogastric animals.

By derogation from the first subparagraph, and during a transitional period ending on 31 December 2005, the competent authority of each Member State may authorise the use of synthetic vitamins of types A, D and E for ruminants in so far as the following conditions are met:

- the synthetic vitamins are identical to the natural vitamins, and
- the authorisation issued by the Member States is founded on precise criteria and notified to the Commission

Producers may benefit from this authorisation only if they have demonstrated to the satisfaction of the inspection body or authority of the Member State that the health and welfare of their animals cannot be guaranteed without the use of these synthetic vitamins.

- 1.3. Enzymes. The following substances are included in this category:

Enzymes authorised under Directive 70/524/EEC.

- 1.4. Microorganisms. The following microorganisms are included in this category:

microorganisms authorised under Directive 70/524/EEC

- 1.5. Preservatives. The following substances are included in this category:

E 236 Formic acid only for silage

E 260 Acetic acid only for silage

E 270 Lactic acid only for silage

E 280 Propionic acid only for silage

- 1.6. Binders, anti-caking agents and coagulants. The following substances are included in this category:

E 551b Colloidal silica

E 551c Kieselgur

E 553 Sepiolite

E 558 Bentonite

E 559 Kaolinitic clays

E 561 Vermiculite

E 599 Perlite

<sup>13</sup> OJ L270, 14.12.1970, p.1. Directive as last amended by Directive 98/19/EC (oj L 96, 28.3.1998. p.39).

## **2. Certain products used in animal nutrition.**

The following products are included in this category:

**Brewer's Yeasts**

## **3. Processing aids used in feedingstuffs**

3.1. Processing aids for silage. The following substances are included in this category:

Sea salt, coarse rock salt, enzymes, yeasts, whey, sugar, sugar beet pulp, cereal flour, molasses and lactic, acetic, formic, and propionic bacteria.

When weather conditions do not allow for adequate fermentation, Approved Bodies may authorise the use of lactic, formic, propionic and acetic acids in the production of silage.

## **CHAPTER II E. PRODUCTS AUTHORISED FOR CLEANING AND DISINFECTION OF LIVESTOCK BUILDINGS AND INSTALLATIONS( E.G. EQUIPMENT AND UTENSILS).**

potassium and sodium soap

water and steam

milk of lime

lime

quicklime

sodium hypochlorite ( e.g. as liquid bleach)

caustic soda

caustic potash

hydrogen peroxide

natural essences of plants

citric, peracetic acid, formic, lactic, oxalic and acetic acid.

alcohol

nitric acid (dairy equipment).

phosphoric acid (dairy equipment).

formaldehyde

cleaning and disinfection products for teats and milking facilities

sodium carbonate



## CHAPTER II F. OTHER PRODUCTS

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**Note – There are no substances listed here, and therefore none may be used.**

## CHAPTER III. MINIMUM INSPECTION REQUIREMENTS AND PRECAUTIONARY MEASURES UNDER THE INSPECTION SCHEME REFERRED TO IN PROVISIONS 8 AND 9 OF CHAPTER VIII

### GENERAL PROVISIONS

#### **1. Minimum inspection requirements**

The inspection requirements of this Chapter shall apply without prejudice of the measures adopted by the Member States necessary to ensure traceability of the products, as referred to in Provision 9(12)(a) and (c), during the entire production chain, and to ensure that the provisions of this Standard are satisfied.

#### **2. Implementation**

The operators already in activity at the date mentioned in Article 2, of Commission Regulation (EC) N° .../2001, shall also be subject to the provisions referred to in point 3 and to the initial inspection provisions foreseen in Sections A, B, C and D of the Specific Provisions of this chapter.

#### **3. Initial inspection**

When the inspection arrangements are first implemented, the operator responsible must draw up:

- a full description of the unit and/or premises and/or activity;
- all the practical measures to be taken at the level of the unit and/or premises and/or activity to ensure compliance with this Standard, and in particular with the requirements in this Chapter.

The description and practical measures concerned must be contained in a declaration, signed by the responsible operator.

In addition, this declaration must include an undertaking by the operator:

- to perform the operations in accordance with Provisions 5, 6, 6a and, where relevant, Provision 11,
- to accept, in the event of infringement or irregularities, the enforcement of the measures referred to in Provision 9 (9) and, where relevant, in Provision 10 (3) and
- to accept to inform in writing the buyers of the product in order to ensure that the indications referring to the organic production method are removed from this production.

This declaration must be verified by the inspection body or authority that issues a report identifying the possible deficiencies and non-compliances with the provisions of these standards. The operator must countersign this report and take the necessary corrective measures.

#### **4. Communications**

The operator responsible must notify any change in the description or of the practical measures referred to in point 3 and in the initial inspection provisions foreseen in Sections A,

B, C and D of the Specific Provisions of this Chapter to the inspection body or authority in due time.

### **5. Inspection visits**

The inspection body or authority must make a full physical inspection, at least once a year, of the production/preparation units or other premises. The inspection body or authority may take samples for testing of products not authorised under this Standard or for checking production techniques not in conformity with this Standard. Samples may also be taken and analysed for detecting possible contamination by unauthorised products. However, such analysis must be carried out where the use of unauthorised products is suspected. An inspection report must be drawn up after each visit, countersigned by the responsible person of the unit or his representative.

Moreover, the inspection body or authority shall carry out random inspection visits, announced or not. The visits shall cover in particular those holdings or situations where specific risk or exchange of products from organic production with other products may exist.

### **6. Documentary accounts**

Stock and financial records must be kept in the unit or premises, to enable the operator and the inspection body or authority to trace:

- the supplier and, where different, the seller, or the exporter of the products;
- the nature and the quantities of agricultural products as referred to in Article 1 delivered to the unit and, where relevant, of all materials bought and the use of such materials;
- the nature, the quantities and the consignees and, where different, the buyers of any products as referred to in Provision 1, which have left the unit or the first consignee's premises or storage facilities;
- any other information required by the inspection body or authority for the purpose of proper inspection.

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

### **7. Packaging and transport of products to other production/preparation units or premises**

The operators shall ensure that products as referred to in Provision 1 may be transported to other units, including wholesalers and retailers, only in appropriate packaging, containers or vehicles closed in such a manner that substitution of the content cannot be achieved without manipulation or damage of the seal and provided with a label stating, without prejudice to any other indications required by law:

- a) the name and address of the operator and, where different, of the owner or seller of the product;
- b) the name of the product, including a reference to the organic production method, in accordance with Provision 5;
- c) the name and/or the code number of the inspection body or authority to which the operator is subject and,
- d) where relevant, the lot identification mark according to a marking system either approved at national level or agreed with the inspection body or authority and which permits to link the lot with the accounts referred to in point 6.

The information under (a), (b), (c) and (d) can also be presented on an accompanying document, if such document can be undeniably linked with the packaging, container or vehicle

of the product. This accompanying document shall include information on the supplier and/or the transporter.

However, the closing of packaging, containers or vehicles is not required where:

- transportation is direct between a producer and another operator who are both subject to the inspection system referred to in Provision 9, and
- the products are accompanied by a document giving the information required under the previous subparagraph, and
- the inspection body or authority of both the expediting and the receiving operators have been informed of such transport operations and have agreed thereto. Such agreement might be provided for one or more transport operation(s).

## **8. Storage of products**

For the storage of products, areas must be managed in order to ensure identification of lots and to avoid any mixing with or contamination by products and/or substances not in compliance with this Standard.

## **9. Products suspected not to satisfy the requirements of the Standard**

Where an operator considers or suspects that a product which he has produced, prepared, imported or been delivered from another operator, is not in compliance with this Standard, he shall initiate procedures either to withdraw from this product any reference to the organic production method or to separate and identify the product. He only may put it into processing or packaging or on the market after elimination of that doubt, unless it is placed on the market without indication referring to the organic production method. In case of such doubt, the operator shall immediately inform the inspection body or authority. The inspection body or authority may require that the product cannot be placed on the market with indications referring to the organic production method until it is satisfied, by the information received from the operator or from other sources, that the doubt has been eliminated.

Where an inspection body or authority has a substantiated suspicion that an operator intends to place on the market a product not in compliance with this Standard but bearing a reference to the organic production method, this inspection body or authority can require that the operator may provisionally not market the product with this reference. This decision shall be supplemented by the obligation to withdraw from this product any reference to the organic production method if the inspection body or authority is sure that the product does not fulfil the requirements of this Standard. However if the suspicion is not confirmed, the above decision shall be cancelled not later than a time period after having been taken. The inspection body or authority shall define this time period. The operator shall co-operate fully with the inspection body or authority in resolving the suspicion.

## **10. Access to facilities**

The operator must give the inspection body or authority, for inspection purposes, access to all parts of the unit and all premises, as well as to the accounts and relevant supporting documents. He must provide the inspection body or authority with any information deemed necessary for the purposes of the inspection.

When requested by the inspection body or authority, the operator shall submit the results of its own voluntary inspection and sampling programmes.

In addition, importers and first consignees must submit any import authorisations under Provision 11(6) and certificates of inspection for import from third countries.

## **11. Exchange of information**

Where the operator and his subcontractors are inspected by different inspection bodies or authorities, the declaration referred to in point 3 must include an agreement by the operator on

his behalf and that of his subcontractors, that the different inspection bodies or authorities can exchange information on the operations under their inspection and on the way this exchange of information can be implemented.

## **SPECIFIC PROVISIONS**

### **A. Production of plants, plant products, livestock and/or livestock products.**

This section applies to any unit involved in production as defined in Provision 4(2) of products referred to in Provision 1(1)(a) for its own account or for account of a third party.

Production must take place in a unit of which the production premises, land parcels, pasturage, open-air exercise areas, open air runs, livestock buildings, and, where applicable, the premises for the storage of crops, crop products, livestock products, raw materials and inputs, are clearly separate from those of any other unit not producing in accordance with the rules laid down in these standards.

Processing, packaging and/or marketing may take place at the production unit, where these activities are limited to its own agricultural produce.

Quantities sold directly to the final consumer shall be accounted on a daily basis.

Storage, in the unit, of input products other than those permitted by Provisions 6(1) (b), 6(1)(c) and 6(3)(a), is prohibited.

On receipt of a product as referred to in Provision 1, the operator shall check the closing of the packaging or container where it is required and the presence of the indications referred to in point 7 of the General Provisions of this Chapter. The result of this verification shall be explicitly mentioned in the documentary accounts referred to in point 6 of the General Provisions.

### **A.1 Plants and plant products from farm production or collection**

#### **1. Initial inspection**

The full description of the unit referred to under point 3 of the General Provisions of this Chapter must

- be drawn up even where the producer limits his activity to the collection of wild plants,
- show the storage and production premises and land parcels and/or collection areas and, where applicable, premises where certain processing and/or packaging operations take place and
- specify the date of the last application on the parcels and/or collection areas concerned of products, the use of which is not compatible with Provision 6 (1) (b).

In case of collection of wild plants, the practical measures referred to under point 3 of the General Provisions of this Chapter must include the guarantees given by third parties which the producer can provide to ensure that the provisions of Chapter I, section A, point 4, are complied with.

#### **2. Communications**

Each year, before the date indicated by the inspection body or authority, the producer must notify the body or authority of its schedule of production of crop products, giving a breakdown by parcel.

### **3. Several production units run by the same operator**

Where an operator runs several production units in the same area, the units producing crops or crop products not covered by Provision 1, together with storage premises for input products (such as fertilisers, plant protection products, seed) must also be subject to the General inspection arrangements laid down in the General Provisions of this Chapter as well as to the specific inspections provisions as regards points 1, 2, 3, 4 and 6 of the General Provisions.

The same variety as, or a variety that cannot be easily differentiated from those produced at the unit referred to in the second paragraph of section A, may not be produced at these units.

However, producers may derogate from the rule referred to in the last sentence of the preceding subparagraph:

- a) in the case of the production of perennial crop products (edible fruit bearing trees, vines and hops) provided the following conditions are met:
  1. the production in question forms part of a conversion plan in respect of which the producer gives a firm undertaking and which provides for the beginning of the conversion of the last part of the area concerned to organic production in the shortest possible period which may not in any event exceed a maximum of five years,
  2. appropriate measures have been taken to ensure the permanent separation of the products obtained from each unit concerned,
  3. the inspection body or authority is notified of the harvest of each of the products concerned at least 48 hours in advance,
  4. immediately upon completion of the harvest, the producer informs the inspection body or authority of the exact quantities harvested on the units concerned together with any particular distinguishing features (such as quality, colour, average weight, etc. ) and confirms that the measures taken to separate the products have been applied,
  5. the conversion plan and the measures referred to in point 1 and in point 3 of the General Provisions have been approved by the inspection body or authority. This approval must be confirmed each year after the start of the conversion plan.
- b) in the case of areas intended for agricultural research agreed by the Member States' competent authorities, provided that conditions 2, 3 and 4 and the relevant part of condition 5 referred to in (a) are met;
- c) in the case of production of seed, vegetative propagating material and transplants, provided that conditions 2, 3 and 4 and the relevant part of condition 5 referred to in (a) are met;
- d) in the case of grassland exclusively used for grazing.

## **A.2 Livestock and livestock products produced by animal husbandry**

### **1. Initial inspection**

When the inspection system applying specifically to livestock production is first implemented, the full description of the unit referred to under point 3 of the General Provisions of this Chapter must include:

- a full description of the livestock buildings, pasturage, open-air exercise areas, open air runs, etc., and, where applicable, the premises for the storage, packaging and processing of livestock, livestock products, raw materials and inputs,

- a full description of the installations for the storage of livestock manure.

The practical measures referred to under point 3 of the General Provisions of this Chapter must include:

- plan for spreading manure agreed with the inspection body or authority, together with a full description of the areas given over to crop production,
- where appropriate, as regards the spreading of manure, the written arrangements with other holdings complying with the provisions of these standards.
- management plan for the organic-production livestock unit (e.g. management for feeding, reproduction, health, etc.).

## **2. Identification of livestock**

The livestock must be identified permanently using techniques adapted to each species, individually in the case of large mammals and individually or by batch in the case of poultry and small mammals.

## **3. Livestock records**

Livestock records must be compiled in the form of a register and kept available to the inspection authorities or bodies at all times at the address of the holding.

Such records, which are to provide a full description of the herd or flock management system, must contain the following information:

- by species, as regards livestock arriving at the holding: origin and date of arrival, conversion period, identification mark and veterinary record;
- as regards livestock leaving the holding: age, number of heads, weight in case of slaughter, identification mark and destination;
- details of any animals lost and reasons;
- as regards feed: type, including feed supplements, proportions of various ingredients of rations and periods of access to free-range areas, periods of transhumance where restrictions apply;
- as regards disease prevention and treatment and veterinary care: date of treatment, diagnosis, type of treatment product, method of treatment and practitioner's prescription for veterinary care with reasons and withdrawal periods applying before livestock products can be marketed.

## **4. Several production units run by the same operator**

Where a producer, in accordance with points 1.6 of section B and 1.3 of section C of Chapter I manages several production units, the units which produce livestock or livestock products not covered by Chapter 1 must also be subject to the inspection system as regards point 1 of this subsection on livestock and livestock products and as regards the provisions on livestock management, livestock records and the principles governing storage of animal husbandry products used.

A derogation with regard to the requirement of different involved species in point 1.6 of Chapter I, part B, may be granted to holdings carrying out agricultural research by the inspection body or authority in agreement with the competent authority of the Member State, where the following conditions are met:

- appropriate measures, agreed with the inspection body or authority have been taken in order to guarantee the permanent separation between livestock, livestock products, manure and feedingstuffs of each of the units;
- the producer informs the inspection body or authority in advance of any delivery or selling of the livestock or livestock products;
- the operator informs the inspection body or authority of the exact quantities produced in the units together with all characteristics permitting the identification of the products and confirms that the measures taken to separate the products have been applied.

### **5. Other requirements**

By way of a derogation from those rules, the storage of allopathic veterinary medicinal products and antibiotics is permitted on holdings provided that they have been prescribed by a veterinarian in connection with treatment as referred to in Chapter I, that they are stored in a supervised location and that they are entered in the farm register.

## **B. Units for preparation of plant and livestock products and foodstuffs composed of plant and livestock products**

This section applies to any unit involved in the preparation, as defined in Provision 4(3), of products referred to in Provision 1(1), for its own account or for account of a third party, and including in particular also:

- units involved in packaging and/or re-packaging of such products;
- units involved in labelling and/or re-labelling of such products.

### **1. Initial inspection**

The full description of the unit referred to under point 3 of the General Provisions of this Chapter must show the facilities used for the reception, the processing, packaging, labelling and storage of agricultural products before and after the operations concerning them, as well as the procedures for the transport of the products.

### **2. Documentary accounts**

The documentary accounts referred to in point 6 of the General Provisions shall include the verification referred to in point 5 of this subsection.

### **3. Preparation units handling also products not from organic production**

Where products not referred to in Chapter 1 are also prepared, packaged or stored in the preparation unit concerned:

- the unit must have areas separated by place or time within the premises for the storage of products as referred to in Provision 1, before and after the operations,
- operations must be carried out continuously until the complete run has been dealt with, separated by place or time from similar operations performed on products not covered by Provision 1,
- if such operations are not carried out at regular times or on a fixed day, they must be announced in advance, with a deadline agreed on with the inspection body or authority,

- every measure must be taken to ensure identification of lots and to avoid mixtures or exchanges with products not obtained in accordance with the rules laid down in this Standard,
- operations on products in accordance with the rules laid down in this Standard must be carried out only after cleaning of the production equipment. The effectiveness of the cleaning measures must be checked and recorded.

#### **4. Packaging and transport of products to preparation units**

Milk, eggs and egg-products from organic farming shall be collected independently from products not produced in accordance with this Standard. By derogation, and subject to the prior approval by the inspection body or authority, simultaneous collection may occur, where appropriate measures are taken to prevent any possible mixture or exchange with products not produced in accordance with this Standard and to ensure the identification of the products produced in accordance with the provisions of this Standard. The operator keeps the information relating to collection days, hours, circuit and date and time of reception of the products available to the inspection body or authority.

#### **5. Reception of products from other units**

On receipt of a product as referred to in Provision 1, the operator shall check the closing of the packaging or container where it is required and the presence of the indications referred to in point 7 of the General Provisions of this Chapter. The operator shall crosscheck the information on the label referred to in point 7 of the General Provisions with the information on the accompanying documents. The result of these verifications shall be explicitly mentioned in the documentary accounts referred to in point 6 of the General Provisions.

C. Importers of plant products, livestock products and foodstuffs comprising plant and/or livestock products, animal feedingstuffs, compound feedingstuffs and feed material from third countries

1. When the inspection arrangements are first implemented, the importer and inspection body must draw up:

- a full description of the importer's premises and of his import activities, indicating as far as possible the points of entry of the products into the Community and any other facilities the importer intends to use for the storage of the imported products;
- all the practical measures to be taken by the importer to ensure compliance with these standards.

This description and the measures concerned must be contained in an inspection report, countersigned by the importer.

In addition, the report must include an undertaking by the importer

- to perform the import operations in such a way as to comply with the provisions of Provision 11 and to accept, in the event of infringement, the enforcement of the measures referred to in Provision 9 (9);
- to ensure that any storage facilities that the importer will use are open to inspection, to be carried out either by the inspection body or, when these storage facilities are situated in another Member State or region, by an inspection body approved for inspection in that Member State or region.

2. Written accounts must be kept enabling the inspection body to trace for each lot of products referred to in Provision 1, imported from a third country:

- the origin, nature and quantity of the lot concerned, and on request by the inspection body, any details on the transport arrangement from the exporter in the third country to the importer's premises or storage facilities;

- the nature, quantities and consignees of the lot concerned, and on request by the inspection body, and details on the transport arrangements from the importer's premises or storage facilities to the consignees.

3. The importer shall inform the inspection body of each imported consignment into the Community, giving any details this body or authority may require, such as a copy of the inspection certificate for the importation of organic products. When the products concerned are circulating in a Member State or region other than the one where the inspection body is approved for inspection, that body may pass the information to a body, approved for inspection in that Member State or region, for on-the-spot inspection of the imported consignment.

4. Where imported products referred to in Provision 1 are stored in storage facilities where also other agricultural products or foodstuffs are processed, packaged or stored:

- the products as referred to in Provision 1 must be kept separate from the other agricultural products and/or foodstuffs;

- every measure must be taken to ensure identification of lots and to avoid mixtures with products not obtained in accordance with the rules laid down in these standards.

5. Apart from unannounced inspection visits, the inspection body must make a full physical inspection, at least once a year, of the importer's premises and, where relevant, of a selection of the other storage facilities which the importer uses.

The inspection body shall inspect the written accounts mentioned in point C.2 and the certificates referred to in Provision 11 (1) (b) and (3). Samples for testing of substances not authorized under these standards may be taken. However, they must be taken where the use of unauthorized substances is suspected. An inspection report must be drawn up after each visit, countersigned by the person responsible for the unit inspected.

6. The importer must, for inspection purposes, give the inspection body access to his premises and to the written accounts and relevant supporting documents, in particular any import certificates. He must provide the inspection body with any information necessary for the purposes of the inspection.

7. Products as referred to in Provision 1 shall be imported from a third country in appropriate packaging or containers, closed in a manner preventing substitution of the content and provided with identification of the exporter and with any other marks and numbers serving to identify the lot with the inspection certificate.

On receipt of a product as referred to in Provision 1, imported from a third country, the operator shall check the closing of the packaging or container and the correspondence of the identification of the lot with the certificate referred to in Provision 11 (1) (b) or a similar certificate where required by the authorities under any arrangements adopted under Provision 11 (6). The result of this verification shall be explicitly mentioned in the accounts referred to in point C.2. Where the check leaves any doubt as to the origin of the product from a third country or from an exporter in a third country not accepted under Provision 11, the product may be put on the market, or processed or packaged, only after such doubt has been dispelled, unless it is placed on the market without indication of the organic production method.

8. Products referred to in Provision 1 may be transported to other units, including wholesalers and retailers, only in appropriate packaging or containers closed in a manner preventing substitution of the content and provided with a label stating, without prejudice to any other indications required by law:

(a) the name and address of the importer of the product, or a statement which enables the receiving unit and the inspection body to identify unequivocally the importer of the product;

(b) the name of the product, including a reference to the organic production method under Provision 5.

## **D. Units involved in the production, preparation or import of products referred to in Provision 1(1) and which have contracted out to third parties in part or in total the actual operations concerned.**

### ***Initial inspection***

With regard to the operations, which are contracted out to third parties, the full description referred to in point 3 of the General Provisions shall include

- a list of the subcontractors with a description of their activities and the inspection bodies or authorities to which they are subject; these subcontractors must have agreed to have their holding being subject to the inspection regime of Article 9, in accordance with the relevant sections of Chapter III;
- all the practical measures, including inter alia an appropriate system of documentary accounts, to be taken at the level of the unit to ensure that the products the operator places on the market can be traced to their suppliers, and, where different, their sellers, as well as to their consignees and, where different, their buyers.

## **E. Units preparing animal feedingstuffs, compound feedingstuffs and feed materials**

This section applies to any unit involved in the preparation of products referred to in Chapter VIII Provision 1(1)c on its own account or on behalf of a third party.

### **1. INITIAL INSPECTION**

The full description of the units must:

- Indicate the facilities used for the reception , preparation and storage of the products intended for animal feed before and after the operations concerning them
- Indicate the facilities used for the storage of other products used to prepare feedingstuffs
- Indicate the facilities used to store products for cleaning and disinfection
- Indicate, where necessary, the description of the compound feedingstuff that the operator intends to produce in accordance with Article 5(1)a of Directive 79/373/EEC and the livestock species or class for which the compound feedingstuff is intended
- Indicate ,where necessary, the name of the feed materials that the operator intends to prepare

The measures to be taken by operators to guarantee compliance with these standards must include:

- in particular an indication of the precautionary measures to be taken in order to reduce the risk of contamination by unauthorised substances or products, the cleaning measures implemented and the monitoring of their effectiveness
- identification of all elements of their activities crucial for guaranteeing at all times that the products referred to in Provision 1(1)c prepared in such units comply with these Standards and with EC Regulation No 223/2003
- the establishment and implementation of, compliance with and updating of appropriate procedures, based on the principles of the HACCP (Hazard Analysis and Critical Control Points) system

The inspection body shall use these procedures to carry out a general evaluation of the risks attendant on each preparation unit and to draw up an inspection plan. This inspection plan must provide for a minimum number of random samples depending on the potential risks.

## **2. DOCUMENTARY ACCOUNTS**

For the purposes of proper inspection of the operations, the documentary accounts shall include information on the origin, nature and quantities of feed materials, additives, sales and finished products.

## **3. PREPARATION UNITS**

When preparing products, operators must ensure that:

- (a) organically-produced feedingstuffs or feedingstuffs derived therefrom, in-conversion feedingstuffs or feedingstuffs derived therefrom, and conventional feedingstuffs are effectively physically separated
- (b) all equipment used in units preparing compound feedingstuffs covered by this Standard is completely separated from equipment used for compound feedingstuffs not covered by this Standard

Notwithstanding the provisions of point (b) of the first subparagraph, until 31 December 2007, operations may take place using the same equipment provided that :

- separation in terms of time is guaranteed and suitable cleaning measures, the effectiveness of which has been checked, have been carried out before commencing preparation of the products covered by this Standard: operators must record these operations
- operators must ensure that all appropriate measures are implemented, depending on the risks evaluated in accordance with Point 1, and where necessary , guarantee that products which do not conform to this Standard cannot be placed on the market with an indication referring to organic farming

The derogation provided in the second subparagraph is subject to prior authorisation by the inspection body. Such authorisation might be provided for one or more preparation operation(s).

## **4. INSPECTION VISITS**

In addition to the complete annual visit the inspection body must make targeted visits based on a general evaluation of the potential risks of non-compliance with this Standard: the inspection body shall pay particular attention to the critical control points pointed out for the operator, with a view to establishing whether the surveillance and checking operations are carried out as they

should be. All the premises used by the operator for the conduct of his activities may be inspected as frequently as the attendant risks warrant.

## **5. TRANSPORTING PRODUCTS TO OTHER PRODUCTION/PREPARATION UNITS OR STORAGE PREMISES**

Operators must ensure that the following conditions are met:

- (a) during transport, organically-produced feedingstuffs or feedingstuffs derived therefrom, and conventional feedingstuffs must be effectively physically separated;
- (b) the vehicles and/or containers which have transported products that are not covered by this Standard may be used to transport products covered by this Standard if:
  - suitable cleaning measures, the effectiveness of which has been checked, have been carried out before commencing the transport of products covered by this Standard: operators must record these operations,
  - operators must ensure that all appropriate measures are implemented, depending on the risks evaluated in accordance with Point 1, and where necessary, guarantee that products which do not conform to this Standard cannot be placed on the market with an indication referring to organic farming
  - the inspection body has been informed of such transport operations and has agreed thereto. Such agreement might be provided for one or more transport operation(s);
- (c) the finished products referred to in this Standard are transported separately from other finished products physically or in time;
- (d) during transport, the quantity of products at the start and each individual quantity delivered in the course of a delivery round must be recorded

## **6. RECEIPT OF PRODUCTS**

On receipt of a product referred to in Provision 1, operators must check the closure of the packaging or container where it is required. Operators must carry out a cross-check of the information on the label against the information on the accompanying documents. The results of this verification must be explicitly mentioned in the accounts referred to in Point Two of this Standard.

## **CHAPTER IV. INFORMATION TO BE NOTIFIED AS PROVIDED IN PROVISION 8 (1) (a)**

- (a) Name and address of operator;
- (b) Location of premises and, where appropriate, parcels (land register data) where operations are carried out;
- (c) Nature of operations and products;
- (d) Undertaking by the operator to carry out the operations in accordance with Provision 5, 6, 7 and/or 11;
- (e) In the case of an agricultural holding, the date on which the producer ceased to apply products the use of which is not compatible with Provisions 6 (1) [(6)] and 7 on the parcels concerned;
- (f) The name of the approved body to which the operator entrusted inspection of his undertaking, where the Member State has implemented the inspection system by approving such bodies.

## CHAPTER V (See also Provision 5).

### PART A: INDICATION THAT PRODUCTS ARE COVERED BY THE INSPECTION SCHEME

The indication that a product is covered by the inspection scheme must be shown in the same language or languages as used for the labelling.

ES: Agricultura Ecológica - Sistema de control CE

DA: Økologisk jordbrug - EF Kontrolordning

DE: Ökologischer Landbau - EG - Kontrollsystem, or Biologische Landwirtschaft - EG-Kontrollsystem

EL: βιολογική Γεωργία - Σύστημα Ελέγχου ΕΚ

EN: Organic Farming - EC Control System

FR: Agriculture biologique - Système de contrôle CE

IT: Agricoltura Biologica - Regime di controllo CE

NL: Biologische landbouw - EG-controlesysteem

PT: Agricultura Biológica - Sistema de Controlo CE

FI: Luonnonmukainen maataloustuotanto - EY:n valvontajärjestelmä

SV: Ekologiskt jordbruk - EG-kontrollsystem.

### PART B: COMMUNITY LOGO

A community logo is available for use on organically produced products.<sup>14</sup>

<sup>14</sup> Details are given in the Annex to Commission Regulation (EC) No 331/2000 of 17 December 1999 – OJ L48/1 of 19 February 2000. Not reproduced here because it includes precise graphical material, details are available from UKROFS.

## CHAPTER VI<sup>15</sup>. MATERIALS FOR USE IN ORGANIC FOOD PROCESSING

### Introduction

For the purposes of this Chapter, the following definitions will apply:

1. ingredients : substances as defined in Provision 4 of Regulation (EEC) 2092/91 under the restrictions as referred to in Provision 6 (4) of Council Directive 79/112/EEC of 18 December 1978 on the approximation of the laws of the Member States relating to the labelling, presentation and advertising of foodstuffs for sale to the ultimate consumer.
2. ingredients of agricultural origin:
  - (a) single agricultural products and products derived therefrom by appropriate washing, cleaning, thermic and/or mechanical processes and/or by physical processes having the effect of reducing the moisture content of the product;
  - (b) also, products derived from the products mentioned under (a) by other processes used in food processing, unless these products are considered food additives or flavourings as defined under points 5 or 7 hereunder.
3. ingredients of non-agricultural origin : ingredients other than ingredients of agricultural origin and belonging to at least one of the following categories:
  - 3.1. food additives, including carriers for food additives, as defined under points 5 and 6 hereunder;
  - 3.2. flavourings, as defined under point 7 hereunder;
  - 3.3. water and salt;
  - 3.4. micro-organism preparations;
  - 3.5. minerals (including trace elements) and vitamins.
4. processing aids : substances as defined in Article 1 (3) (a) of Council Directive 89/107/EEC<sup>16</sup> on the approximation of the laws of the Member States concerning food additives authorized for use in foodstuffs intended for human consumption;
5. food additives : substances as defined in Article 1 (1) and (2) of Directive 89/107/EEC and covered by that Directive or by a comprehensive Directive as referred to in Article 3(1) of Directive 89/107/EEC;
6. carriers, including carrier solvents : food additives used to dissolve, dilute, disperse or otherwise physically modify a food additive without altering its technological function in order to facilitate its handling, application or use;

<sup>15</sup> Regulation (EEC) No 207/93 which introduces Annex VI (the source of this Chapter) also lays down the minimal conditions that any amendment of Sections A and B has to satisfy and provides details concerning the use of any ingredient of agricultural origin not included in the Section C.

<sup>16</sup> OJ No L40, 11.2. 1989 p.27.

7. flavouring : substances and products as defined in Article 1 (2) of Council Directive 88/388/EEC<sup>17</sup> of 22 June 1988 on the approximation of the laws of the Member States relating to flavourings for use in foodstuffs and to source materials for their production, and covered by that Directive.

## General Principles

Sections A, B and C cover the ingredients and processing aids which may be used in the preparation of foodstuffs composed essentially of one or more ingredients of plant origin, referred to in Provision 1 (1) (b) of these standards, with the exception of wines.

Pending the adoption of rules in Sections A and B of this Chapter, and in order to cover specifically the preparation of foodstuffs composed of one or more livestock products, national rules shall apply<sup>18</sup>.

Notwithstanding reference to any ingredient in Sections A and C or any processing aid in Section B, any ingredient or such processing aid shall be used only in accordance with relevant Community legislation and/or national legislation compatible with the Treaty and, in the absence thereof, in accordance with the principles of good manufacturing practice for foodstuffs. In particular, additives shall be used according to the provisions of Directive 89/107/EEC and, where relevant, those of any comprehensive Directive as referred to in Article 3 (1) of Directive 89/107/EEC; flavourings shall be used according to the provisions of Directive 88/388/EEC and solvents according to the provisions of Council Directive 88/344/EEC<sup>19</sup> of 13 June 1988 on the approximation of the laws of the Member States on extraction solvents used in the production of foodstuffs and food ingredients.

## Section A - Ingredients Of Non-Agricultural Origin

### A.1. Food additives, including carriers

	<u>Name</u>	<u>Specific conditions</u>
E 170	Calcium carbonates	All authorised functions except colouring <sup>20</sup>
E 270	Lactic Acid	-
E 290	Carbondioxide	-
E 296	Malic acid	-
E 300	Ascorbic acid	-
E 306	Tocopherol-rich extract	anti-oxydant in fats and oils
E 322	Lecithins	-
E 330	Citric acid	-
E 333	Calcium citrates	-
E 334	Tartaric acid (L(+)-)	-
E 335	Sodium tartrate	-
E 336	Potassium tartrate	-
E 341(i)	Monocalciumphosphate	raising agent for self raising flour
E 400	Alginic acid	-
E 401	Sodium alginate	-
E 402	Potassium alginate	-
E 406	Agar	-

<sup>17</sup> OJ No L184, 15.7. 1988 P.61.

<sup>18</sup> The Commission will present a draft regulation to a vote within the Standing Committee within two years of the adoption of Council Regulation 1804/99.

<sup>19</sup> OJ No L157 24.6.1988 P.28.

<sup>20</sup> Introduced by Comission Regulation 1073/2000. Previous conditions may be applied until existing stocks are exhausted, but not later than 30 September 2000

E 407	Carrageenan	-
E 410	Locust beam gum	-
E 412	Guar gum	-
E 413	Tragacanth gum	-
E 414	Arabic gum	-
E 415	Xanthan gum	-
E 416	Karaga gum	-
E 442	Glycerol	Plant extracts
E 440 (i)	Pectin	-
E 500	Sodiumcarbonates	-
E 501	Potassiumcarbonates	-
E 503	Ammoniumcarbonates	-
E 504	Magnesiumcarbonates	-
E 516	Calcium sulphate	Carrier
E 524	Sodium hydroxide	surface treatment of Laugengebäck
E 551	Silicon dioxide	Anti-caking agent for herbs and spices
E 938	Argon	-
E 941	Nitrogen	-
E 948	Oxygen	-

### **A.2. Flavourings within the meaning of Directive 88/388/EEC**

Substances and products as defined in Article 1 (2) (b) (i) and 1 (2) (c) of Directive 88/388/EEC labelled as natural flavouring substances or natural flavouring preparations, according to Article 9 (1) (d) and (2) of that Directive.

### **A.3. Water and salt**

Drinking water

Salt (with sodium chloride or potassium chloride as basic components), generally used in food processing.

### **A.4. Micro-organism preparations**

- (i) Any preparations of micro-organisms normally used in food processing, with the exception of micro-organisms genetically modified within the meaning of Article 2 (2) of Directive 90/220/EEC<sup>21</sup>;
- (ii) Micro-organisms genetically modified within the meaning of Article 2 (2) of Directive 90/220/EEC : if they have been included according to the decision procedure of Provision 14.

### **A.5. Minerals including trace elements included, vitamins, aminoacids and other nitrogen compounds**

Minerals (trace elements included), vitamins, aminoacids and other nitrogen compounds, only authorized as far their use is legally required in the foodstuffs in which they are incorporated

<sup>21</sup> OJ No L 117, 8.5.1990, P.15.

## Section B - Processing Aids And Other Products Which May Be Used For Processing Of Ingredients Of Agricultural Origin From Organic Production

Name	Specific conditions
Water	-
Calcium chloride	coagulation agent
Calcium carbonate	-
Calcium hydroxide	-
Calcium sulphate	coagulation agent
Magnesium chloride (or nigari)	coagulation agent
Potassium carbonate	drying of grapes
Sodium carbonate	sugar production
Citric acid	oil production and hydrolysis of starch
Sodium hydroxide	sugar production oil production from rape seed ( <i>Brassica spp</i> ) only during a period expiring on 31 March 2002
Sulphuric acid	sugar production
Isopropanol (propan-2-ol)	In the crystallisation process in sugar preparation  In due respect of the provisions of Directive 88/344/EEC, as last amended by Directive 97/60/EEC  For a period expiring on 31.12.2006
Carbon dioxide	-
Nitrogen	-
Ethanol	solvent
Tannic acid	filtration aid
Egg white albumen	-
Casein	-
Gelatin	-
Isinglass	-
Vegetable oils	greasing, releasing or anti-foaming agent
Silicon dioxide gel or colloidal solution	-
Activated carbon	-
Talc	-
Bentonite	-
Kaolin	-
Diatomaceous earth	-
Perlite	-
Hazelnut shells	-
Rice meal	-
Beeswax	releasing agent
Carnauba wax	releasing agent

### Preparations of micro-organisms and enzymes:

Any preparations of micro-organisms and enzymes normally used as processing aids in food processing, with the exception of micro-organisms genetically modified within the meaning of Article 2(2) of Directive 90/220/EEC, and with the exception of enzymes derived from genetically modified organisms within the meaning of Article 2(2) of Directive 90/220/EEC.

## Section C - Ingredients Of Agricultural Origin Which Have Not Been Produced Organically

### **C.1. Unprocessed vegetable products as well as products derived therefrom by processes referred to under definition 2(a) of the introduction of this Chapter:**

#### C.1.1. Edible fruits, nuts and seeds:

Acorns	<i>Quercus</i> spp.
cola nuts	<i>Cola acuminata</i>
maracujas (passion fruit)	<i>Passiflora edulis</i>
raspberries (dried)	<i>Rubus idaeus</i>
red currants (dried)	<i>Ribes rubrum</i>

#### C.1.2. Edible spices and herbs:

nutmeg	<i>Myristica fragrans</i> , until 31.12.2000 only
pepper green	<i>Piper nigrum</i> , until 30.4.2001 only
pepper (Peruvian)	<i>Schinus molle</i> L.
horseradish seeds	<i>Armoracia rusticana</i>
lesser galanga	<i>Alpinia officinarum</i>
safflower flowers	<i>Carthamus tinctorius</i>
watercress herb	<i>Nasturtium officinale</i>

#### C.1.3. Miscellaneous:

Algae, including seaweed, permitted in conventional foodstuffs preparation

### **C.2. Vegetable products, processed by processes as referred to under definition 2(b) of the introduction of this Chapter**

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

cocoa	<i>Theobroma cacao</i>
coconut	<i>Cocos nucifera</i>
olive	<i>Olea europaea</i>
sunflower	<i>Helianthus annuus</i>
palm	<i>Elaeis guineensis</i>
rape	<i>Brassica napus, rapa</i>
safflower	<i>Carthamus tinctorius</i>
sesame	<i>Sesamum indicum</i>
soya	<i>Glycine max</i>

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

beet sugar, until 1.4.2003 only  
fructose  
rice paper  
unleavened bread paper  
starch from rice and waxy maize, not chemically modified

#### C.2.3. Miscellaneous:

coriander, smoked *Coriandrum sativum* until 31.12.2000 only

pea protein *Pisum spp*

rum: only obtained from cane sugar juice

kirsch prepared on the basis of fruits and flavourings as referred to in section A.2 of this Chapter

mixtures of crops permitted in conventional foodstuffs preparation, and giving colouring and tasting qualities to confectionary, only for preparation of "Gummi Bärchen", until 30.9.2000 only

mixtures of the following peppers: *piper nigrum*, *Schinus molle* and *Schinus terebinthifolium*, until 31.12.2000 only

### **C.3. Animal products:**

aquatic organisms, not originating from aquaculture, and permitted in conventional foodstuffs preparation

buttermilk powder until 31.8.2001 only

gelatin

honey until 28.2.2001 only

lactose until 31.8.2001 only

whey powder 'herasuola'

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The following crop products may be used under the same conditions as products listed above for a period expiring on 02.04.2001:

Acerola (*Malpigia punicifolia*), cashew nuts (*Anacardium occidentale*), fenugreek (*Trigonella foenum-graecum*), papayas (*Caricapapaya*), pine kernels (*Pinus pinea*), allspice (*Pimenta dioica*), cardamom (*Fructus cardamomi (minoris)(malabariensis)* *Elettaria cardamomum*), cinnamon (*Cinnamomum zeylanicum*), clove (*Syzygium aromaticum*), ginger (*Zingiber officinale*), curry composed of: coriander (*Coriandrum sativum*), mustard (*Sinapis alba*), fennel (*Foeniculum vulgare*), ginger (*Zingiber officinale*), as well as fats and oils, whether or not refined but not chemically modified from palm, rape, safflower, sesame and soya.

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**Note:** For additional materials approved for use in the UK, see the Annex to these Standards.

## CHAPTER VII. LIVESTOCK EQUIVALENCE TABLE

Type of Livestock	Maximum number of animals per ha. equivalent to 170 kg N/ha
<b>CATTLE</b>	
Dairy Cow (500kg)	2
Dairy Cow (450kg)	2.2
Cull Dairy Cows	2.2
Dairy Heifer Replacement > 2 years (500kg)	2.9
Beef Cow (500kg)	2.9
Males/Grower Fattener > 2 years (500kg)	2.9
Ditto 12–24 months (400kg)	3.8
Grower Fattener 6–12 months (180kg)	7
Calf (0-6 months) (100kg)	12
Calves for Fattening	-
<b>SHEEP</b>	
Ewes (65kg)	19
Lambs - kept for 6 months	140
Ewes and Lambs	15.7
<b>PIGS</b>	
Pig (Baconer 35-105kg)	16
Cutter (35-85kg)	18
Grower (18-35kg)	28
Weaner (7-18kg) Piglets	60
Sow and Litter (to 7kg) Sow Only Piglets	9.0
<b>POULTRY</b>	
Laying Hens	260
Table Birds (3.5 crops)	560
Turkeys – Male (13.5kg 2.1 crops per year)	120
Turkeys – Female (6.5kg 2.4 crops per year)	260

## CHAPTER VIII. MINIMUM SURFACE AREAS INDOORS AND OUTDOORS AND OTHER CHARACTERISTICS OF HOUSING IN THE DIFFERENT SPECIES AND TYPES OF PRODUCTION

### 1. Bovines, Ovine And Pigs

	Indoors area (net area available to animals)		Outdoors area (exercise area, excluding pasturage)
	Live weight minimum (kg)	M <sup>2</sup> /head	M <sup>2</sup> /head
<b>Breeding and fattening bovine and equidae</b>	up to 100	1.5	1.1
	up to 200	2.5	1.9
	up to 350	4.0	3
	over 350	5 with a minimum of 1 m <sup>2</sup> /100 kg	3.7 with a minimum of 0.75 m <sup>2</sup> /100 kg
<b>Dairy cows</b>		6	4.5
<b>Bulls for breeding</b>		10	30
<b>Sheep and goats</b>		1.5 sheep/goat	2.5
		0.35 lamb/kid	2.5 with 0.5 per lamb/kid
<b>Farrowing sows with piglets up to 40 days</b>		7.5 sow	2.5
<b>Fattening pigs</b>	up to 50	0.8	0.6
	up to 85	1.1	0.8
	up to 110	1.3	1
<b>Piglets</b>	over 40 days and up to 30 kg	0.6	0.4
<b>Brood pigs</b>		2.5 female	1.9
		6.0 male	8.0

## 2. Poultry

	Indoors area (net area available to animals)			Outdoors area (m <sup>2</sup> of area available in rotation/head)
	No animals/m <sup>2</sup>	cm perch/animal	nest	
<b>Laying hens</b>	6	18	8 laying hens per nest or in case of common nest 120 cm <sup>2</sup> /bird	4, provided that the limit of 170 kg of N/ha/year is not exceeded
<b>Fattening poultry (in fixed housing)</b>	10 with a maximum of 21 kg liveweight/m <sup>2</sup>	20 (for guinea fowl only)		4 broilers and guinea fowl 4.5 ducks 10 turkey 15 geese In all the species mentioned above the limit of 170 kg of N/ha/year is not exceeded
<b>Fattening poultry in mobile housing</b>	16* in mobile poultry houses with a maximum of 30 kg liveweight/m <sup>2</sup>			2.5, provided that the limit of 170 kg of N/ha/year is not exceeded

\* Only in the case of mobile houses not exceeding 150 m<sup>2</sup> floor space which remain open at night.

## CHAPTER VIII. GENERAL PROVISIONS INCLUDING SCOPE, DEFINITIONS, LABELLING, INSPECTION, IMPORTS ETC

### General Introduction

- 1.1. The purpose of this Chapter is to set out the scope and general provisions of these standards, which underpin the more detailed rules laid down preceeding the Chapters. National rules specific to the UK, can be found in the Annex to these standards.
- 1.2. This Chapter is based on the text of the Articles and Chapters to Council Regulation 2092/91. Where necessary, some additional text has been added to provide clarification, and some additional explanatory notes have been provided but Council Regulation 2092/91 remains the definitive legal text.
- 1.3. In some cases, paragraphs below have an entry of 'Not allocated'. This signifies EC text which has no direct significance in terms of these standards (for example, provisions relating to the responsibility of Member States or the European Commission) although some may have an impact on how these standards can be amended in the future.
- 1.4. Any queries on the interpretation of the provisions of this Chapter should be addressed to the UKROFS secretariat – Area 5F, Ergon House, Horseferry Road, London SW1P 2AL, tel: 020 7238 6348, fax 020 7238 6148. E-mail [organic.standards@defra.gsi.gov.uk](mailto:organic.standards@defra.gsi.gov.uk)

### Scope

#### (Provision 1)

1. These standards shall apply to the following products, where such products bear, or are intended to bear, indications referring to the organic production method (see Provision 2 for a definition of 'indications'):
  - (a) unprocessed agricultural crop products; also livestock and unprocessed livestock products, to the extent that principles of production and specific inspection rules for them are laid down in Chapters I and III;
  - (b) processed agricultural crop and livestock products intended for human consumption prepared essentially from one or more ingredients of plant and/or animal origin;
  - (c) feedingstuffs, compound feedingstuffs and feed materials not covered under subparagraph (a) subject to the conditions laid down in paragraph 3 below.
2. By way of derogation from paragraph 1, where the detailed production rules are not laid down in Chapter I, for certain animal species, the rules provided for labelling in Provision 5 and for the inspections in Provisions 8 and 9 shall apply for these species and the products therefrom, with the exception of aquaculture and aquaculture products. Pending the inclusion of detailed production rules for aquaculture and aquaculture products, national rules or, in the absence thereof, private standards accepted or recognised by UKROFS, shall apply.
3. Not allocated (but see explanatory note).

**Explanatory Notes:**

- in paragraph 1 (a), the reference to ‘unprocessed agricultural crop products; also livestock and unprocessed livestock products’ is generally taken to mean any product as defined in Article 32 and Chapter 1 to the Treaty of Amsterdam. If in doubt as to whether a product falls within the scope of this definition, advice should be sought from the UKROFS secretariat.
- in paragraph 1 (b), it is important to note that this only covers products for human consumption. Therefore, whilst most dietary and health food and drinks are covered by these standards, cosmetic products are not.
- The EC Commission shall, not later than 24 August 2001, propose a regulation providing for labelling requirements as well as inspection requirements and precautionary measures for products mentioned in paragraph (1)(c) but only in so far as these requirements are related to the organic production method. Pending the adoption of the regulation referred to above, for the products mentioned in paragraph (1)(c), national rules in conformity with Community law or, in the absence thereof, private standards accepted or recognised by UKROFS, shall apply.
- A common misunderstanding is that fertilisers are covered by UKROFS standards. This is not correct, as they do not fall under the definitions given in paragraph 1. However, Chapter II A of this Chapter lists those fertilisers and soil conditioners which may, under certain circumstances, be used as a complement to organically derived green and animal manures in organic farming.
- For the purposes of paragraph two, UKROFS has yet to agree any national rules for species not covered by Chapter I. However, UKROFS has recognised the standards for farmed salmonids established by 3 UKROFS approved sector bodies.

**(Provision 2)**

For the purposes of these standards, a product shall be regarded as bearing indications referring to the organic production method, where, in the labelling, advertising material or commercial documents, such a product, its ingredients or feed materials are described by the indication in use in each Member State, suggesting to the purchaser that the product, its ingredients or feed materials, have been obtained in accordance with the rules of production laid down in Provision 6 and, in particular, the following terms or their usual derivatives (such as bio, eco etc.) or diminutives, alone or combined, unless such terms are not applied to agricultural products in foodstuffs or feedingstuffs or clearly have no connection with the method of production:

- in Spanish: ecológico,
- in Danish: økologisk,
- in German: ökologisch,
- in Greek: βιολογικό,
- in English: organic,
- in French: biologique,
- in Italian: biologico,
- in Dutch: biologisch,
- in Portuguese: biológico,
- in Finnish: luonnonmukainen,
- in Swedish: ekologisk.

**Explanatory notes:**

- **the inclusion of 'feed materials' in this text means that it would be illegal to mention on the labelling of livestock products that the animals concerned had been fed on organic feed, unless all of the other requirements of these standards (not only those on feed) had been complied with.**

**(Provision 3)**

These standards shall apply without prejudice to other Community provisions or national provisions, in conformity with Community law, concerning products specified in Provision 1 above, such as provisions governing the production, preparation, marketing, labelling and inspection, including legislation in foodstuffs and animal nutrition.

**Explanatory notes:**

- **this means that general legal requirements set down in Community legislation, or in national legislation (where this conforms to Community law) shall apply to goods produced to these standards. Therefore, for example, organic products can only be placed on the market as far as they satisfy all legally stipulated food safety requirements which apply to corresponding products from conventional production. However, this Provision does not extend to common manufacturing practices which are not required in national/Community law.**

**Definitions****(Provision 4)**

For the purposes of these standards:

1. "labelling" shall mean 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 specified in Provision 1;
2. "production" shall mean the operations on the agricultural holding involved in producing, packaging and initially labelling as products of organic production, agricultural products produced on that holding;
3. "preparation" shall mean the operations of preserving and/or processing of agricultural products (including slaughter and cutting for livestock products), and also packaging and/or alterations made to the labelling concerning the presentation of the organic production method of the fresh, preserved and/or processed products;
4. "marketing" shall mean holding or displaying for sale, offering for sale, selling, delivering or placing on the market in any other form;
5. "operator" shall mean any natural or legal person who produces, prepares or imports from a third country, with a view to the subsequent marketing thereof, products as referred to in Provision 1, or who markets such products;
6. "ingredients" shall mean the substances, including additives, used in the preparation of the products specified in Provision 1 (1) (b), as defined in Article 6 (4) of Directive 79/112/EEC on the approximation of the laws of the Member States relating to the labelling, presentation and advertising of foodstuffs for sale to the ultimate consumer;
7. "plant protection products" shall mean products as defined in Article 2 (1) of Council Directive 79/117/EEC of 21 December 1978 prohibiting the placing on the market and use of plant protection products containing certain active substances, as last amended by Directive 89/365/EEC;

8. "detergents" shall mean substances and preparations, within the meaning of Council Directive 73/404/EEC of 22 November 1973 on the approximation of the laws of the Member States relating to detergents, as last amended by Directive 86/94/EEC, which are intended to be used for cleaning certain products as referred to in Provision 1 (1) (a) above;
9. "pre-packaged foodstuff" shall mean any single item as defined in Article 1 (3) (b) of Directive 79/112/EEC;
10. "list of ingredients" shall mean the list of ingredients referred to in Article 6 of Directive 79/112/EEC;
11. "livestock production" shall mean the production of domestic or domesticated terrestrial animals (including insects) and aquatic species farmed in fresh, salt or brackish water. The products of hunting and fishing of wild animals shall not be considered as organic production;
12. "genetically modified organism (GMO)" shall mean any organism as defined in Article 2 of Council Directive 90/220/EEC of 23 April 1990 on the deliberate release into the environment of genetically modified organisms(\*);
13. "GMO derivative " shall mean any substance which is either produced from or produced by GMOs, but does not contain them;
14. "use of GMOs and GMO derivatives" shall mean use thereof as foodstuffs, food ingredients (including additives and flavourings), processing aids (including extraction solvents), feedingstuffs, compound feedingstuffs, feed materials, feed additives, processing aids for feedingstuffs, certain products used in animal nutrition ( under Directive 82/471/EEC) (\*\*) plant protection products, veterinary medicinal products, fertilisers, soil conditioners, seeds, vegetative reproductive material and livestock;
15. "veterinary medicinal products" shall mean products as defined in Article 1(2) of Council Directive 65/65/EEC of 26 January 1965 on the approximation of provisions laid down by law, regulation or administrative action relating to medicinal products(\*\*\*);
16. "homeopathic veterinary medicinal products" shall mean products as defined in Article 1(1) of Council Directive 92/74/EEC of 22 September 1992, widening the scope of Directive 81/851/EEC on the approximation of provisions laid down by law, regulation or administrative action relating to veterinary medicinal products and laying down additional provisions on homeopathic veterinary medicinal products (\*\*\*\*);
17. "feedingstuffs" shall mean products as defined in Article 2(a) of Council Directive 79/373/EEC of 2 April 1979 on the marketing of compound feedingstuffs (\*\*\*\*\*);
18. "feed materials" shall mean products as defined in Article 2(a) of Council Directive 96/25/EC of 29 April 1996 on the circulation of feed materials, amending Directives 70/524/EEC, 74/63/EEC, 82/471/EEC and 93/74/EEC and repealing Directive 77/101/EEC(\*\*\*\*\*);
19. "compound feedingstuffs" shall mean products as defined in Article 2(b) of Directive 79/373/EEC;
20. "feed additives" shall mean products as defined in Article 2 (a) of Council Directive 70/524/EEC of 25 November 1970 concerning additives in feedingstuffs(\*\*\*\*\*);
21. "certain products used in animal nutrition" shall mean nutritional products within the scope of Council Directive 82/471/EEC of 30 June 1982 concerning certain products used in animal nutrition;
22. "organic-production unit/holding/stockfarm" shall mean a unit, holding or stockfarm complying with the rules of these standards;
23. "organically-produced feedingstuffs/feed materials" shall mean feedingstuffs/feed materials produced in accordance with the rules of production laid down in Provision 6 below;

24. "in-conversion feedingstuffs/feed materials" shall mean feedingstuffs/feed materials complying with the rules of production laid down in Provision 6 below, except for the conversion period where those rules apply for at least one year before the harvest;
25. "conventional feedingstuffs/feed materials" shall mean feedingstuffs/feed materials not covered by the categories mentioned in paragraphs 23 and 24 above;
26. "composting" shall mean the process whereby materials are fermented aerobically in order to encourage the breeding of bacteria and to kill off weed seeds and pathogens. The heap should heat up to a temperature of at least 60°C.

#### **Explanatory Notes:**

- **the prohibition in paragraph 11 above means that the products of hunting and fishing of wild animals cannot be legally labelled and marketed as organic. This is in contrast to other products which simply fall outside the scope of these standards (such as cosmetics).**
- **the definitions of 'preparation', 'marketing' and 'operator' (paragraphs 3-5) are particularly important as these terms are used frequently in the further provisions of these standards, set out below.**

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(\*) OJ L 117, 8.5.1990, p. 15. Directive as last amended by Directive 97/35/EC (OJ L 169, 27.6.1997, p. 72).

(\*\*) (OJ L 213, 21.7.1982, p. 8. Directive as last amended by Directive 1999/20/EC (OJ L 80, 25.3.1999, p. 20).

(\*\*\*) OJ L 22, 9.2.1965, p. 369. Directive as last amended by Directive 93/39/EC (OJ L 214, 24.8.1993, p. 22).

(\*\*\*\*) OJ L 297, 13.10.1992, p. 12.

(\*\*\*\*\*) OJ L 86, 6.4.1979, p. 30. Directive as last amended by Directive 98/87/EC (OJ L 318, 27.11.1998, p. 43).

(\*\*\*\*\*\*) OJ L 125, 23.5.1996, p. 35. Directive as amended by Directive 98/67/EC (OJ L 261, 24.9.98, p. 10).

(\*\*\*\*\*\*) OJ L 270, 14.12.1970, p. 1. Directive as last amended by Commission Regulation (EC) No 45/1999 (OJ L 6, 21.1.1999, p. 3).

## **Labelling**

### **(Provision 5)**

#### ***Labelling of unprocessed products***

1. The labelling and advertising of a product specified in Provision 1 (1) (a) above, may refer to organic production methods only where:
  - (a) such indications show clearly that they relate to a method of agricultural production;
  - (b) the product was produced in accordance with the rules laid down in Provision 6 or imported from a third country under the arrangements laid down in Provision 11;
  - (c) the product was produced or imported by an operator who is subject to the inspection measures laid down in Provisions 8 and 9;

- (d) the labelling refers to at least the code number of the inspection authority of body to which the operator is subject. UKROFS has decided that a unique reference number should apply to UK inspection bodies as follows:

<b>Code</b>	<b>Approved Body</b>
UK 1	UKROFS (Applies only to operators directly registered with UKROFS)
UK 2	Organic Farmers and Growers & Growers
UK 3	Scottish Organic Producers Association
UK 4	Organic Food Federation
UK 5	Soil Association Certification Ltd.
UK 6	BioDynamic Agricultural Association
UK 7	Irish Organic Farmers and Growers Association Ltd.
UK 8	Not Allocated
UK 9	Organic Trust Ltd .
UK 10	CMi Certification
UK 11	ICS trading as Farm Verified Organic
UK 12	Organic Certification Ltd.
UK 13	Quality Welsh Food Certification Ltd.
UK 14	SGS United Kingdom Ltd.
UK 15	Organic Certification UK15 Ltd.

**The code shall be preceded by the words “Organic Certification”  
eg “Organic Certification UK 1”**

**This shall not prevent the inclusion of the name, initials or logo of the  
Approved Body on the label if desired.**

2. Not allocated.

### ***Labelling of processed organic foodstuffs***

3. The labelling and advertising of a product specified in Provision 1 (1) (b) above may bear indications referring to organic production methods in the sales description of the product only where:
- at least 95% of the ingredients of agricultural origin of the product are, or are derived from, products obtained in accordance with the rules laid down in Provision 6 below, or imported from third countries under the arrangements laid down in Provision 11;
  - all the other ingredients of agricultural origin of the product are included in Chapter VI, Section C, or have been provisionally authorized by UKROFS in accordance with the requirements of EC Commission Regulation 207/93, as amended;
  - the product contains only substances listed in Chapter VI, Section A (additives) to this Chapter, as ingredients of non-agricultural origin;
  - the product or its ingredients of agricultural origin, referred to in subparagraph (a), have not been subjected to treatments involving the use of substances which are not listed in Chapter VI, Section B (processing aids);
  - the product or its ingredients have not been subjected to treatments involving the use of ionizing radiation;
  - the product has been prepared or imported by an operator who is subject to the inspection measures laid down in Provisions 8 and 9;

- (g) the labelling refers to the name and/or the code number of the inspection authority or body to which the operator who has carried out the most recent preparation operation is subject. (see paragraph 1(d) above).

The indications referring to organic production methods must make it clear that they relate to a method of agricultural production and must be accompanied by a reference to the ingredients of agricultural origin concerned, unless such reference is clearly given in the list of ingredients;

- (h) the product has been produced without the use of genetically modified organisms and/or any products derived from such organisms.

### **Trade Marks**

- 3a. By way of derogation from paragraphs 1 to 3 above, trade marks which bear an indication referred to in Provision 2, may continue to be used until 1 July 2006 in the labelling and advertising of products which do not comply with these standards provided that:

- registration of the trade mark was applied for before 22 July 1991 and is in conformity with the First EC Council Directive 89/104/EEC of 21 December 1988 to approximate the laws of the Member States relating to trade marks,<sup>22</sup> and;
- the trade mark is already reproduced with a clear, prominent, and easily readable indication that the products are not produced according to the organic production method as prescribed in these standards.

### **Revisions to Chapter VI C**

4. Ingredients of agricultural origin may be included in Chapter VI, Section C, only where it has been shown that such ingredients are of agricultural origin and are not produced in sufficient quantity in the Community in accordance with the rules laid down in Provision 6, or cannot be imported from third countries in accordance with the rules laid down in Provision 11. The decision to include these ingredients of agricultural origin in Chapter VI Section C, is taken at the Community level by way of a Commission regulation subject to the procedures outlined in Provision 14.

### **Labelling of products as 'in-conversion'**

5. Only crop products (i.e not livestock or livestock products) labelled or advertised in accordance with paragraphs 1 or 3 may bear indications referring to conversion to the organic production method, provided that:
- (a) the requirements referred to in paragraph 1 or paragraph 3 above (for either unprocessed or processed products) are fully satisfied, with the exception of that concerning the length of the conversion period referred to in paragraph 1 of Chapter I;
  - (b) a conversion period of at least 12 months before the harvest has been complied with;
  - (c) such indications do not mislead the purchaser of the product regarding its difference from products which satisfy all of the requirements of paragraphs 1 or 3 above. To ensure that this is the case, such indications must take the form of the words "product under conversion to organic farming", and must appear in a colour, size

<sup>22</sup>

OJ L 40, 11.2.1989, p. 1. Directive as amended by Decision 92/10/EEC (OJ L 6, 11.1.1992, p. 35).

and style of lettering which is not more prominent than the sales description of the product; in this indication the words "organic farming" shall not be more prominent than the words "product under conversion to";

- (d) the product contains only one crop ingredient of agricultural origin;
- (e) the labelling refers to the name and/or the code number of the inspection authority or body to which the operator who has carried out the most recent production or preparation operation is subject. See paragraph 1(d) above.
- (f) the product has been produced without the use of genetically modified organisms and/or any products derived from such organisms.

***Labelling rules for products where between 70% and 95% of the ingredients of agricultural production are from organic production***

- 5a. In addition to the provisions of paragraph 3 above, the labelling and advertising of a product as referred to in provision 1 (1) (b) may bear indications referring to organic production methods where:
- (a) at least 70% of the ingredients of agricultural origin are, or are derived from, products obtained in accordance with the rules laid down in Provision 6 or imported from third countries under the arrangements laid down in Provision 11;
  - (b) all the other ingredients of agricultural origin of the product are included in Chapter VI, Section C or have been provisionally authorized by UKROFS in accordance with the requirements of EC Commission Regulation 207/93, as amended;
  - (c) the indications referring to organic production methods appear in the list of ingredients and only in clear relation to those ingredients obtained according to the rules laid down in Provision 6 or imported from third countries under the arrangements laid down in Provision 11;
    - they appear in the same colour and with an identical size and style of lettering as the other indications in the list of ingredients.
    - such indications must also appear in a separate statement set in the same visual field as the sales description and indicating the percentage of the ingredients of agricultural origin or derived there from which were obtained in accordance with the rules laid down in Provision 6 or were imported from third countries under the arrangements laid down in Provision 11.
    - the statement may not appear in a colour, size and style of lettering which is more prominent than the sales description of the product. The statement shall be in the following form: "X% of the agricultural ingredients were produced in accordance with the rules of organic production";
  - (d) the product contains only substances listed in Chapter VI, Section A as ingredients of non-agricultural origin;
  - (e) the product or its ingredients of agricultural origin referred to in subparagraph (a) have not been subjected to treatments involving the use of substances not listed in Chapter VI, Section B;
  - (f) the product or its ingredients have not been subjected to treatments involving the use of ionizing radiation;
  - (g) the product has been prepared or imported by an operator who is subject to the inspection measures laid down in Provisions 8 and 9 of these standards;

- (h) the labelling refers to the name and/or the code number of the inspection authority or inspecting body to which the operator who has carried out the most recent production or preparation operation is subject (see paragraph 1(d) above).
- (i) the product has been produced without the use of genetically modified organisms and/or any products derived from such organisms.
8. Not allocated.
9. For the calculation of the percentages referred to in paragraphs 3 and 6, the rules provided for in Articles 6 and 7 of Directive 79/112/EEC shall be applied.
10. In a product as referred to in Provision 1 (1), paragraphs (a) and (b), an ingredient obtained according to the rules laid down in Provision 6 shall not be present together with the same ingredient not obtained according to those rules.
11. Not allocated.

### Explanatory notes

- **From the above, it is clear that processed products containing less than 70% organically derived agricultural ingredients cannot be labelled as organic. Note that non-agricultural ingredients (water, salt, etc.) are excluded from the calculation of the percentage. Detailed guidelines exist and are available from UKROFS (on request) for powdered soups and other dehydrated foodstuffs. These guidelines are based on Directive 79/112/EEC, as indicated by paragraph 9 above.**
- **Paragraphs 5.3(b) and 5a (b) of Council Regulation 2092/91 permit UKROFS to provisionally authorise the use of certain ingredients of agricultural origin not listed in Chapter VI C, where it can be demonstrated to the satisfaction of UKROFS that such ingredients are not available in organic form on the Community market. Further advice can be obtained from the UKROFS secretariat on this derogation. Please note that this is the only situation where UKROFS can grant a derogation for provisional use of ingredients. The lists of additives and processing aids, and their conditions for use, in Chapters VI A and VI B respectively, are not covered by this derogation, and can only be changed by Commission regulation under the procedures highlighted in paragraph 8. This is a very long process.**
- **In relation to paragraph 5.3(g) – second indent, this means that organic produce cannot be simply labelled ‘organic baked beans’ or ‘organic bread’ as all baked beans and bread are ‘organic’ in terms of chemical composition. These standards require the labelling to include a reference to the organic production method so that it is clear what the term ‘organic’ means. ‘Organically produced baked beans’ or ‘organically produced bread’ would be acceptable, providing the list of ingredients clearly identifies which agricultural ingredients have been produced organically and on the basis that all of the other relevant compositional requirements set out above, have been fulfilled.**

## Rules of Production

### (Provision 6)

1. The organic production method implies that for the production of products referred to in Provision 1 (1) (a) other than seeds and vegetative propagating material:
  - (a) at least the requirements of Chapter I and, where appropriate, the detailed rules relating thereto, must be satisfied;
  - (b) only products composed of substances mentioned in Chapter I or listed in Chapter II may be used as plant protection products, fertilisers, soil conditioners, feedingstuffs, feed materials, compound feedingstuffs, feed additives, substances used in animal nutrition under Directive 82/471/EEC, cleaning and disinfecting products for livestock buildings and installations, products for pest and disease control of livestock buildings and installations or for another purpose where such purpose is specified in Chapter II in regard to certain products. They may be used only under the specific conditions laid down in Chapter I and II in so far as the corresponding use is authorised in general agriculture in the United Kingdom (in accordance with the relevant Community provisions or national provisions in conformity with Community law);
  - (c) only seed or vegetative propagating material produced by the organic production method referred to in paragraph 2 is used;
  - (d) genetically modified organisms and/or any product derived from such organisms must not be used, with the exception of veterinary medicinal products.
2. The organic production method implies that for seeds and vegetative reproductive material, the mother plant in the case of seeds and the parent plant(s) in the case of vegetative propagating material have been produced:
  - a) without the use of genetically modified organisms and/or any products derived from such organisms; and
  - b) in accordance with subparagraphs (a) and (b) of paragraph 1 for at least one generation or, in the case of perennial crops, two growing seasons.
3. (a) By way of derogation from paragraph 1 (c), seeds and vegetative propagating material not obtained by the organic production method may, during a transitional period expiring on 31 December 2003 and with the approval of UKROFS, be used in so far as users of such propagating material can show to the satisfaction of their inspection body that they were unable to obtain on the market propagating material for an appropriate variety of the species in question and satisfying the requirements of paragraph 2. In that case, propagating material which is not treated with products not listed in Chapter II, Section B must be used, if available on the Community market;
  - (b) Not allocated.
4. Not allocated.

## **(Provision 6a)**

### ***Seedlings***

1. For the purposes of this Provision, "seedlings" shall mean whole seedlings intended for planting for plant production.
2. When producers use seedlings, they must have been produced organically.

### **Explanatory notes**

- **The above requirements for production should be read in conjunction with Chapter I, which lays down the detailed rules for production.**
- **For the purposes of paragraph 3 (a) UKROFS shall inform the other Member States and the Commission of any authorization granted under this paragraph. This information to be provided by the Approved UK Sector Bodies.**
- **Before 31 December 2002 the EC Commission shall review the requirements of Provision 6, in particular paragraph 6.1 (c) and paragraph 6.2 and submit any appropriate proposals with a view to their revision.**

## **(Provision 7)**

This Provision concerns the criteria adopted by the EC Commission for adding substances to the lists of permitted inputs in Chapter II. Advice on this criteria and the procedures involved, should be sought from the UKROFS secretariat.

## **The Inspection system**

### **Registration of operators**

## **(Provision 8)**

1. Any operator who produces, prepares or imports from a third country products as specified in Provision 1 for the purpose of marketing them shall:
  - (a) notify this activity to the inspection body to which they are subject in accordance with Provision 9, which in turn will notify UKROFS; such notification shall include the information specified in Chapter IV;
  - (b) submit their undertaking to the inspection system referred to in Provision 9.
  - (c) submit to UKROFS any additional information which it considers to be necessary for effective supervision of the operators concerned in any form which it considers to be necessary.
2. Not allocated.
3. UKROFS shall ensure that an updated list containing the names and addresses of operators subject to the inspection system is made available to interested parties.

## Inspection procedures

### (Provision 9)

1. Operators producing, preparing or importing from third countries products as referred to in Provision 1 shall be subject to the inspection system described in this Provision and in Chapter III operated by private bodies approved and supervised by UKROFS.
2. Any operator who complies with the provisions of these standards and pays his contribution to inspection expenses shall have access to the inspection system.
3. The inspection system shall comprise at least the application of the precautionary and inspection measures specified in Chapter III.
4. Not allocated.
5. For the approval of a private inspection body, UKROFS shall take the following into account:
  - (a) the standard inspection procedure to be followed, containing a detailed description of the inspection measures and precautions which the body undertakes to impose on operators subject to its inspection;
  - (b) the penalties which the body intends to apply where irregularities and/or infringements are found;
  - (c) the availability of appropriate resources in the form of qualified staff, administrative and technical facilities, inspection experience and reliability;
  - (d) the objectivity of the inspection body vis-à-vis the operators subject to its inspection;
  - (e) the body concerned must satisfy the requirements laid down in the conditions of standard EN 45011.
6. After an inspection body has been approved, UKROFS shall:
  - (a) ensure that the inspections carried out by the inspection body are objective;
  - (b) verify the effectiveness of its inspections;
  - (c) take cognizance of any irregularities and/or infringements found and penalties applied;
  - (d) withdraw approval of the inspection body where it fails to satisfy the requirements referred to in (a) and (b) or no longer fulfils the criteria indicated in paragraph 5 or fails to satisfy the requirements laid down in paragraphs 7, 8, 9 and 11.
- 6 (a) UKROFS will issue a code number to each inspection body approved in accordance with the provisions above. It will inform the other Member States and the EC Commission thereof; the Commission shall publish the code numbers in the list referred to in the last subparagraph of Provision 15.
7. The approved inspection bodies referred to in paragraph 1 shall:
  - (a) ensure that at least the inspection measures and precautions specified in Chapter III are applied to undertakings subject to their inspection;

- (b) not disclose information and data they obtain in their inspection activity to persons other than the person responsible for the undertaking concerned and the competent public authorities, including UKROFS.
8. In addition, approved inspection bodies shall also:
- (a) give UKROFS, for inspection purposes, access to their offices and facilities, together with any information and assistance deemed necessary by UKROFS for the fulfilment of its obligations pursuant to these standards;
  - (b) send to UKROFS by 31 January each year, a list of operators subject to their inspection on 31 December of the previous year and present to UKROFS a concise annual report in a form specified by UKROFS.
9. Furthermore, the inspection bodies referred to in paragraph 1 shall:
- (a) ensure that, where an irregularity is found regarding the implementation of Provisions 5 and 6 or of the measures referred to in Chapter III, the indications provided for in Provision 2 referring to the organic production method are removed from the entire lot or production run affected by the irregularity concerned;
  - (b) where a manifest infringement, or an infringement with prolonged effects is found, prohibit the operator concerned from marketing products with indications referring to the organic production method for a period to be agreed with UKROFS.
10. Not allocated.
11. Not allocated, but incorporated in paragraph 5(e)
12. (a) For livestock meat production UKROFS shall ensure, without prejudice to the provisions of Chapter III, that the inspections relate to all stages of production, slaughter, cutting and any other preparation up to the sale to the consumer to ensure as far as technically possible the traceability of livestock products through the production, processing and any other preparation chain from the unit of production of the livestock until the unit of final packaging and/or labelling. UKROFS will inform the Commission together with the report on supervision referred to in Provision 15, on the measures taken and their follow-up;
- (b) For other livestock products different from meat, further provisions to ensure, as far as technically possible, traceability will be set out in Chapter III (subject to the EC Commission regulation procedure);
- (c) The measures taken under Provision 9 shall ensure that consumers are given guarantees that the products have been produced in accordance with these standards.

## **Indication on labelling that products are covered by the Community inspection system/logo**

### **(Provision 10)**

1. The indication and/or the logo shown in Chapter V indicating that products are covered by the specific inspection scheme, may appear on the labelling of products as referred to in Provision 1 only where such products:
- (a) satisfy the requirements of Provision 5 (1) or (3);

- (b) have been subject to the inspection arrangements referred to in Provision 9 throughout the production and preparation process;
  - (c) are sold directly by the producer or preparer to the ultimate consumer in sealed packaging, or placed on the market as pre-packaged foodstuffs; in the case of direct sales by the producer or preparer to the ultimate consumer, the sealed packaging is not required when the labelling enables the product requiring this indication to be identified clearly and unambiguously;
  - (d) show on the labelling the name and/or business name of the producer, preparer or vendor together with the name or code number of the inspection authority or body, and any indication required in accordance with the provisions of the regulations on the labelling of foodstuffs, in accordance with general Community legislation.
2. No claim may be made on the label or advertising material that suggests to the purchaser that the indication shown in Chapter V constitutes a guarantee of superior organoleptic, nutritional or salubrious quality.
  3. The inspection bodies referred to in Provision 9 (1) must:
    - (a) ensure that, where an irregularity is found under Provisions 5 and 6 or the measures referred to in Chapter III, the indication shown in Chapter V is removed from the entire lot or production run affected by the irregularity concerned;
    - (b) where a manifest infringement, or an infringement with prolonged effects, is found, withdraw from the operator concerned the right to use the indication shown in Chapter V for a period to be agreed with UKROFS.
  4. Rules on withdrawal of the indication shown in Chapter V where certain infringements of Provisions 5, 6 and 7 or of the requirements and measures in Chapter III are detected, may be adopted in accordance with the procedure laid down in Provision 14.

## **General enforcement measures relating to Provision 2 and 10**

Provision 10a not allocated.

## **Imports from third countries**

### **(Provision 11)**

1. Without prejudice to Provision 5, products as specified in Provision 1 which are imported from a third country may be marketed in the UK only where:
  - (a) they originate in a third country appearing in the Annex to EC Commission Regulation 94/92, as amended. This Annex and the details of the conditions which apply to produce from these countries are available from UKROFS;
  - (b) the competent authority or body in the third country has issued a certificate of inspection as provided for in EC Commission Regulation 3457/92. The original of this certificate must accompany the goods to the premises of the first consignee. Where necessary it should be returned to the importer who must keep the certificate at the disposal of their inspection body for not less than two years.

Paragraphs 2 to 5 – Not allocated

6. (a) By way of derogation from paragraph 1, importer(s) shall be authorized by UKROFS (for imports into the UK) to market until 31 December 2005, products imported from a third country not included in the Chapter referred to in paragraph 1 (a) provided the importer(s) furnish(es) UKROFS with sufficient evidence that the imported products were manufactured according to production rules equivalent to those laid down in Provision 6 and were subject to inspection measures of equivalent effectiveness to those referred to in Provisions 8 and 9, and that such inspection measures will be permanently and effectively applied.

Such authorization shall be valid only as long as the above-mentioned conditions are shown to be satisfied.

- (b) Not allocated;
- (c) Not allocated;
- (d) Not allocated.
7. Not allocated.

#### Explanatory notes

- **When UKROFS issues an authorisation subject to the requirements of paragraph 6. (a) above, it has to notify the Commission and all other Member States. If the Commission or a Member State(s) objects to the granting of an authorisation, it can raise the issue in the Committee referred to in Provision 14. Should it emerge from discussions in this forum that a majority of Member States and the Commission are of the opinion that the imported products were not manufactured according to equivalent production rules and/or inspection measures of equivalent effectiveness, the Commission will request UKROFS to withdraw it. Other conditions may be applied.**
- **UKROFS can only issue an authorisation for goods entering into free circulation in the UK. Goods entering into free circulation in another Member State will need to be authorised by that Member State, even if the goods are subsequently marketed in the UK. For the purposes of paragraph 6(a) an importer is any legal person or persons who are responsible for the payment of duties or levies on entry into free circulation, or who owns the goods prior to their receipt by the first consignee (see Chapter IIIC). A consignee is a body responsible for either the preparation of the goods (see the definition of Preparation in Provision 4 above) or the retailer of the goods.**

## Free movement of organic produce within the Community

### (Provision 12)

Member States may not, on grounds relating to the method of production, to labelling or to the presentation of that method, prohibit or restrict the marketing of products as specified in Provision 1 that meet the requirements of EC Council Regulation 2092/91, as amended.

However, with regard to amending EC Council Regulation 1804/99, specifically those detailed rules in Chapter I B on livestock production, Member States may apply more stringent rules to livestock and livestock products produced within their territory, provided that these rules are in

compliance with Community law and do not prohibit or restrict the marketing of other livestock and livestock products that meet the requirements of EC Council Regulation 1804/99.

## **Administrative provisions and implementation**

### **(Provision 13)**

The following may be adopted by the EC Commission in accordance with the procedure laid down in Provision 14 and will be automatically applicable to these standards:

- detailed rules for applying these standards;
- amendments to Chapters I to IV, VI, VII and VIII;
- amendments to Chapter V in order to define a Community logo to accompany or replace the indication that products are covered by the inspection scheme (see also EC Commission Regulation 331/2000);
- restrictions and implementation measures for applying the derogation as referred to in Provision 6, (1) (d) for veterinary medicinal products;
- implementation measures according to scientific evidence or technical progress to apply the prohibition on the use of GMOs and GMOs derivatives with regard, in particular, to a de minimis threshold for unavoidable contamination which shall not be exceeded.

## **EC Management Committee procedure**

### **(Provision 14)**

The Commission shall be assisted by a committee composed of representatives of the Member States and chaired by the representative of the Commission.

Where the procedure laid down in this Provision is to be followed, the representative of the Commission shall submit to the committee a draft of the measures to be taken.

The Committee shall deliver its opinion on the draft, within a time limit which the chairman may lay down according to the urgency of the matter. The opinion shall be delivered by the majority laid down in Article 148 (2) of the Treaty. The votes of the representatives of the Member States within the committee shall be weighted in the manner set out in that Article. The chairman shall not vote.

The Commission shall adopt the measure envisaged if they are in accordance with the opinion of the committee.

If, the measures envisaged are not in accordance with the opinion of the committee, or if no opinion is delivered, the Commission shall, without delay, submit to the Council a proposal relating to the measures to be taken. The Council shall act by a qualified majority.

If, on the expiry of a period of three months, from the date of referral to it the Council has not acted, the proposed measures shall be adopted by the Commission.

## Information to be supplied to the EC Commission

### (Provision 15)

Before 1 July each year, UKROFS shall inform the Commission of measures taken in the preceding year for the implementation of Regulation (EEC) 2092/91 and shall communicate in particular:

- a list of the operators who, on 31 December of the previous year, had given notification under Provision 8 (1) (a) and are subject to the inspection system referred to in Provision 9,
- a report on supervision pursuant to Provision 9 (6).

In addition, by 31 March each year, UKROFS shall inform the Commission of the list of inspection bodies approved on 31 December of the previous year, their legal and operational structure, their standard inspection procedure, their penalty arrangements and, where appropriate, their mark.

The EC Commission shall each year publish, in the 'C' series of the Official Journal of the European Communities, the lists of approved bodies notified to it within the deadlines laid down in the foregoing subparagraph. In addition, a regularly updated list of Community inspection bodies is available from UKROFS upon request.

### (Provision 15a)

Not allocated.

### (Provision 16)

Not allocated.

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## ANNEX INTRODUCTION

**Note:** This Annex contains additional UK requirements for :

- care of the environment;
- fish production;
- watercress production;
- record keeping for farmers;
- processing (including meat & poultry);
- record keeping for processors;
- cleaning, fumigation and pest control for processors;
- packaging materials;
- transport;
- avoidance of use of genetically modified organisms in UK;
- areas of organic production.

The requirements should be read, where appropriate, in conjunction with the relevant entries in the Chapters.

## ANNEX

### Organic Production and Care of the Environment

- 1.1. Organic production systems are designed to produce optimum quantities of food of good nutritional quality by using management practices which aim to avoid the use of agro-chemical inputs and which minimise damage to the environment and wildlife.
- 1.2. These systems entail the adoption of management practices which underpin and support the principles and aims of organic production. The principles include:-
  - i) Working with natural systems rather than seeking to dominate them;
  - ii) The encouragement of biological cycles involving micro-organisms, soil flora and fauna, plants and animals;
  - iii) The maintenance or development of valuable existing landscape features and adequate habitats for the production of wildlife with particular regard to endangered species;
  - iv) Careful attention to animal welfare considerations;
  - v) The avoidance of pollution;
  - vi) Consideration for the wider social and ecological impact of the farming system.
- 1.3. When applied these principles result in production practices whose key characteristics are:
  - i) the adoption of sound rotations;
  - ii) the extensive and rational use of animal manure and vegetable wastes;
  - iii) the use of appropriate inputs;
  - iv) appropriate cultivation, weed and pest control techniques; and
  - v) the observance of conservation principles.
- 1.4. The UKROFS Board have determined that Genetically Modified Organisms (GMOs) have no place in organic production systems. For further information, see the separate section on GMOs in this Annex.

### The European Community Regulation (EC No.2092/91) and the UKROFS Standards

- 1.5. UKROFS Standards must accord with the European Community Regulation (EEC)No.2092/91 which came into effect on 1 January 1993. However, in interpreting the Regulation and its Standards UKROFS will assess an apparent infringement in relation to any breach of one or more of the principles, set out above. The observance, or otherwise, of the following practices will be relevant to such an assessment.
- 1.6. The specific practices needed to respect the conservation principles of organic production will depend upon the individual circumstances on each farm. However, the role of conservation in organic farming is considered so important by UKROFS that for guidance additional principles are set out below:

- i) Concern for the environment should manifest itself in willingness to consult appropriate conservation bodies and in high standards of conservation management throughout the organic holding.
- ii) Natural features such as streams, ponds, wetlands, heathland and species-rich grassland should be retained as far as possible.
- iii) Grazing management of natural (or semi natural) habitats such as grassland, heath, moorland, heather and bog and rushy upland, should aim to prevent poaching of the soil and over grazing. Localised heavy stocking particularly in the nesting season should be avoided.
- iv) Hedges and walls should be retained and managed using traditional methods and materials as far as possible.
- v) In hedge and ditch maintenance the nesting season and wildlife requirements for winter feeding or shelter should be taken into account. Hedge trimming and ditch cleaning should generally not take place between 1 March and 31 August. Where practicable, the maintenance of hedges should result in hedges at diverse stages of growth.
- vi) If it is considered that there are reasonable grounds for alteration to hedges or to field boundaries these should first be discussed with a Conservation advisor. If alteration does prove to be necessary, consideration should be given to the need for compensatory environmental work.
- vii) The retention and management of trees in accordance with local custom and woodland practice is essential. Where re-planting is to take place, indigenous varieties of trees and shrubs should be given preference. Where practicable, natural re-generation and coppicing of appropriate species should be practised.
- viii) Clear felling should be restricted so as to retain a diversity of age classes and habitat within the woodland areas of the holding.
- ix) Care should be taken in the spreading of manures and slurry. The application of manure within 10 metres of ditches and watercourses and within 50 metres of wells and bore holes should be avoided. The spreading of manure or slurry on frozen ground or on saturated ground should be avoided, so as to prevent excessive run off.
- x) The land management should seek to preserve features of archaeological or historical value or interest avoiding, for example, the levelling of ridge and furrow, and the cultivation of monuments or earth works.
- xi) New buildings should be designed and located to have minimum impact on the landscape.
- xii) Existing rights of access should be maintained.

## Fish Production

2. In accordance with Regulation (EEC) 2092/91 as amended, UKROFS has recognised private Standards for farmed salmonid production developed by the Soil Association, Organic Food Federation and Food Certification (Scotland) Ltd. Copies of the Standards may be obtained from these organisations.

**Note:** the Regulation does not permit the sale of wild fish as organic.

3. Not allocated.

## Watercress

4. A code for the production of organic watercress has been developed in conjunction with organic bodies. A copy may be obtained from the UKROFS Secretariat.

## Records

- 4.1. Approved Producers and those in the process of conversion to organic production must keep accurate records of their production activities and these must be made available for examination when inspections are carried out by the authorised Inspection Service. The records must be sufficiently comprehensive to demonstrate that UKROFS Standards have been observed and they must be retained for a period of not less than 3 years. The records must include:

### Input Records

- 4.2. Details of the origin, nature and quantities of all materials brought-in and the use of such materials.

### Output Records

- 4.3. Details of the nature, quantities and consignees of all agricultural products sold. Quantities sold directly to the final consumer must be accounted for on a daily basis.

### Stock Records

- 4.4. As appropriate stock records for raw materials and finished products.

### Crop Records

- 4.5. Records of:

### In-Conversion

- a) the planned rotations
- b) the cropping plan by field or area
- c) previous treatments over the last 2 crop years with agro-chemicals and artificial fertilisers by field or area.

### Organic Status

- a) the rotational plan
- b) the cropping plan by field or area
- c) the source, type and rate of usage of organic materials used for fertilisation and soil conditioning by field or area
- d) the source, type and rate of usage of mineral fertilisers by field or area
- e) the source, type and usage of products used for pest and disease control
- f) the source and type of seeds and/or transplants used.

## Livestock Records

4.6. The livestock movement book must be kept up-to-date and complete.

### Brought-In Stock

- a) species, source and numbers of brought-in stock
- b) veterinary history
- c) quarantine measures undertaken
- d) conversion time by animal or group prior to full organic status.

### Veterinary Treatments

- a) date of purchase of veterinary medicine
- b) name of veterinary medicine and quantity purchased
- c) supplier of veterinary medicine
- d) identity of animals treated
- e) number treated
- f) date treatment started
- g) date treatment finished
- h) total quantity of veterinary medicine used
- i) length of withdrawal period in number of days
- j) earliest date for sale of animal or produce
- k) name of person who administered veterinary medicine

### 4.7. Feedstuffs

- a) constituent ingredients of the feed
- b) proportion of the constituents to the total feed (on a dry matter basis)
- c) source of the constituent parts.

## PROCESSING RULES

### General Requirements

- 5.1. Production establishments that process organically produced agricultural products must be registered as Approved Producers and hold a valid Certificate of Registration.
- 5.2. Approved Producers must establish and maintain operational procedures and practices which ensure the organic integrity of the products. This requires:
- i) that wherever possible the processing of organically produced products should take place in a unit which is clearly separate from any other unit where non-organically produced products are processed;
  - ii) that the raw materials of agricultural origin from which the product is prepared must be produced to UKROFS Standards by Approved Producers holding a valid Certificate of Registration or come from other sources approved by the Certifying Authority;
  - iii) that effective precautions must be taken during transit to the production establishment to ensure that the organically produced raw materials are protected from contamination and are kept apart from conventionally produced raw materials;
  - iv) that effective precautions must be taken in pre-production storage or holding facilities, during processing, storage and in distribution to ensure that the organic integrity of the product is not impaired during production or in distribution.
- 5.3. The operational procedures and practices must be supported by effective documented control systems and records to provide an audit trail to enable the authorised Inspection Service to trace:
- i) the origin, nature and quantities of organically produced agricultural products which have been delivered to the unit;
  - ii) the nature, quantities and consignees of products produced in accordance with UKROFS Standards which have left the unit;
  - iii) any other information such as origin, nature and quantities of ingredients, additives and processing aids delivered to the unit and the composition of processed products that may be required for the purposes of proper inspection of the operations.

### Operational and Compositional Processing Requirements

- 6.1. Production establishments must conform to all relevant statutory requirements in regard to premises, equipment, the facilities that must be provided, general hygiene and the precautions that must be taken to protect food from contamination or deterioration.
- 6.2. Articles of equipment used in contact with food must be of such construction and materials as to enable them to be thoroughly cleaned, to prevent matter being absorbed by them and to avoid, as far as possible, the food becoming contaminated. Product contact surfaces should be smooth, free from cracks and crevices and made from non-porous food grade materials that are inert to the food under conditions of use.
- 6.3. All product contact surfaces should be readily accessible for manual cleaning or if not then readily disassembled for manual cleaning. If clean-in-place methods are used it

should be demonstrated that the results achieved are equivalent to those obtained by disassembly and manual cleaning.

- 6.4. Storage areas should be subjected to a regular cleaning programme to ensure that they are maintained in a generally clean state and they are free from visible residues or any material that may contaminate or impair the organic integrity of the products held therein. The areas should be regularly inspected for cleanliness, good housekeeping and to ensure proper stock control and rotation.
- 6.5. All processing operations must be carried out in accordance with good practice and with proper regard to the need for high standards of hygiene in the plant and on the part of the personnel.
- 6.6. Products coming within the scope of Statutory Regulations relating to grade, composition, quality, quantity or description must conform to the requirements specified by the relevant Regulations.
- 6.7. Products must be packed and transported to the point of retail sale in closed packaging. Each consignment must be accompanied by appropriate documentation enabling the origin of the product to be traced.
- 6.8. The training needs of the personnel engaged on organic production should be identified and training should be given to individuals as necessary to ensure that they are competent to carry out their assigned tasks and understand the importance of maintaining, throughout the production cycle, the organic integrity of the starting materials and finished products.
- 6.9. Where non-organically produced products are also processed, packaged or stored in the unit concerned:
  - i) Storage areas used for organic production, before, during and after processing must be designated for the purpose, clearly identified and must be separated from those used for non-organic production. Ideally, dedicated storage areas should be set aside for organic production;
  - ii) Operations must be separated by time from similar operations performed on non-organic products. Prior to use for organic production the plant and equipment used, particularly product contact surfaces, must be effectively cleaned. The plant and equipment must be inspected prior to use to ensure that it is clean and free from residues that may contaminate or impair the organic integrity of the products;
  - iii) Operations on organic products must be carried out continuously until the complete production run has been completed;
  - iv) Effective procedures and practices, supported by effective documented control systems and records, must be established and maintained to ensure that throughout the production cycle organically produced products are kept completely separate from non-organic products.
- 6.10. A processed product may only be sold as organic if it complies with the relevant labelling standards at Section 12 of this Chapter.
- 6.11. In certain cases, however, non-organically produced ingredients may be used providing:
  - i) they appear on the list given at Section 3 of these Standards; and
  - ii) they do not exceed 5% of the agricultural ingredients of the final product.
- 6.12. A list of permitted non-agricultural ingredients is given at Section 4 of these Standards.

- 6.13. The use of processing aids or treatments involving the use of substances not listed in Section 5 of these Standards is not permitted.
- 6.14. The use of treatments involving the use of ionising radiation is not permitted.
- 6.15. Products prepared partly from organically produced ingredients may be produced providing:
- i) at least 70% of the ingredients of agricultural origin satisfy the requirements of paragraph 10 above;
  - ii) the product contains only substances listed in Section 4 of these Standards as ingredients of non-agricultural origin;
  - iii) the product or its ingredients have not been subjected during preparation to treatments involving ionising radiation or substances not listed in Section 5 of these Standards;
  - iv) Labelling rules as set out in section 12 of this chapter are complied with.

### **Additional Requirements for Processing Meat**

- 7.1. The requirements for processing organically produced products must be observed in abattoirs and meat plants where organically produced animals are processed. The meat must be derived solely from animals which have been produced and transported in accordance with UKROFS Standards for livestock production.
- 7.2. Adequate facilities for unloading the animals must be provided at the abattoir lairage, the structure and general facilities of which must conform to statutory requirements. The lairage pens, gates and handling races must be properly designed and maintained in order to minimise stress and avoid damage to the animals.
- 7.3. On unloading, the animals should be penned in the same social groups as they were transported in. Horned cattle and fractious animals must be kept apart from other animals and if two or more are kept together they must be restrained so that they cannot injure one another.
- 7.4. Organically produced animals must be slaughtered and processed without delay following arrival at the abattoir.
- 7.5. The animals must be slaughtered humanely under conditions which reflect proper care and concern for the welfare of the animal, minimise stress and which comply with all relevant legislation.
- 7.6. The use of tenderising substances is prohibited.
- 7.7. The carcasses should be dressed in accordance with the appropriate dressing specification as detailed in the MLC Standard Conditions for Dead Weight Purchase of Cattle, Sheep and Pigs.
- 7.8. Edible offals permitted for human consumption must be identified as they leave the carcass and an effective control system (to provide an audit trail) must be established and maintained to ensure that the animals from which they were derived were produced in accordance with UKROFS Standards.
- 7.9. After removal from the carcass the offals should be chilled to a temperature not exceeding +4°C without delay. The offals should be clean and free from extraneous matter.

- 7.10. After dressing the carcasses or sides should be free from bruises, blemishes and bloodsplashes. The carcasses or sides should be clean and free from extraneous matter.
- 7.11. Each carcasses or side must be positively marked with an UKROFS approved identifying mark to provide a clear indication that the animal from which it was derived was produced in accordance with UKROFS Standards. This must be done immediately after slaughter and dressing and may be achieved by either:
- i) applying a strip mark running from hind leg through to fore leg on each side of the carcass; or
  - ii) applying a stamp mark of not less than 3.5cm in diameter, or the equivalent thereof, on each side of the carcass as follows:-
    - a) beef sides to be marked on the hind quarter and the fore quarter;
    - b) sheep carcasses to be marked on the hind leg on each side of the carcass;
    - c) pork carcasses/sides to be marked on the hind leg on each side of the carcass.

Where part carcasses are supplied, each cut must be stamp marked.

- 7.12. After dressing carcasses/sides should be transferred to a chilling environment subject to the following constraints:
- i) Beef and Lamb
 

The temperature in the muscle of beef sides and lamb carcasses should not fall below + 10°C within 10 hours of slaughter unless electrical stimulation has been correctly applied;
  - ii) Pork
 

Pork carcasses/sides should be transferred to chill as rapidly as possible and always within one hour of slaughter. The chilling process should not reduce muscle temperature below +10°C in less than 3 hours. The process should achieve a temperature in the range of 0°C to +4°C in the muscle within 16 hours of slaughter.
- 7.13. If the carcasses/sides are to be separated into quarters and/or cuts then when cutting operation begins the muscle temperature should not exceed
- i) +7°C in beef sides and lamb carcasses;
  - ii) +4°C in pork carcasses and sides.
- 7.14. The carcasses/sides should be separated into quarters/cuts with minimum muscle damage. The face of the quarter/cut, the outer surface, the fat and the muscle tissue should be free from unnecessary cuts and slash marks.
- 7.15. If cuts are deboned, the operation should be carried out with care, the bones should be removed cleanly and without making unnecessary cuts into the muscle tissue.
- 7.16. Cuts should be trimmed to remove all exposed blood vessels and blood staining.
- 7.17. Quarters and cuts should be clean and free from bruises, blemishes, bone dust, loose pieces and extraneous matter.
- 7.18. If cuts/offals are vacuum packed the operation should be carried out without undue delay after preparation. The cuts/offals should be inserted into a correct sized pouch (any bone edges should be covered with a suitable material to avoid pouch damage) and correctly

sealed. Effective steps should be taken to screen the sealed pouches and to identify and remove any with sub-standard seals.

- 7.19. After processing the quarter/cuts should be returned to a chilling environment and held at a temperature not exceeding +4°C but they should not be frozen.
- 7.20. Carcasses, quarters, cuts and offals must be wrapped or packaged, as appropriate, to ensure effective protection during handling and transit.
- 7.21. The meat must be labelled in accordance with all relevant legislation. Additionally, each carcass, side, quarter and cut must be labelled giving the slaughter number (to provide an audit trail) and the date of slaughter. If the product is boxed the following information should be marked legibly on each outer package:
- i) Name and address of supplier or supplier's mark.
  - ii) Contents of the package
  - iii) Slaughter number and slaughter date (not required in the case of offals).
- 7.22. If the product is to be frozen, the freezing must be done in equipment designed to reduce the core temperature of the meat to -18°C or below. After freezing, the meat must be transferred without delay to a store capable of maintaining the core temperature of the meat at -18°C or below throughout the period of storage. The outer packages must carry a production batch code and the date of freezing.
- 7.23. During storage and transit organically produced meat must be protected from contamination and kept apart from conventionally produced meat.
- 7.24. If returnable outer containers are used for despatch purposes they must be made from non-absorbent materials, kept in good repair and they must be clean.
- 7.25. Meat should be transported in vehicles that are suitable for the purpose, maintained in a clean and sanitary condition and which are capable of maintaining, throughout the period of transit, the temperature of the meat at:
- i) Chilled beef and lamb - not exceeding +7°C;
  - ii) Chilled pork and chilled offals - not exceeding +4°C;
  - iii) All frozen meat and offals - not exceeding -18°C.

## **Additional Requirements For Processing Poultry**

- 8.1. The requirements for processing organically produced products must be observed in slaughtering and processing plants where organically produced poultry are processed. The poultry meat must be derived solely from birds which have been produced and transported in accordance with UKROFS Standards for livestock production.
- 8.2. The processing of poultry must be carried out in plants licensed under the Poultry Meat (Hygiene) Regulations 1976 or the Poultry Meat (Hygiene) (Scotland) Regulations 1976 or the European Communities Poultry Meat (Hygiene) Regulations Northern Ireland 1977. Certain sales of poultry meat by those who keep live poultry are, however, excluded from the operation of the Regulations, but the vast majority of sales under this exemption will be subject to the more general controls of the Food Hygiene (General) Regulations 1970.

- 8.3. Local authorities administer and enforce the provisions of the Poultry Meat (Hygiene) Regulations and producers who grow, process and market their own poultry must seek guidance from their own local authority concerning the conditions under which exemption from the Regulations is granted. Local authorities also administer the provisions of the Food Hygiene (General) Regulations.

#### On-Farm Slaughter and Processing

- 8.4. The birds should be examined before slaughter. Only healthy birds should be slaughtered for human consumption. Those which are not should be slaughtered separately and disposed of safely.
- 8.5. The birds must be slaughtered humanely in conditions reflecting proper care and concern for their welfare, which minimise stress and which comply with all relevant legislation.
- 8.6. The birds should be dry plucked after which the birds should be examined. Only those which are considered fit for human consumption should be offered for sale. Those which are not should be disposed of safely.
- 8.7. If the birds are to be sold uneviscerated then immediately after slaughter and plucking they should be chilled to, and held at, a temperature in the range 0°C to +4°C until they are sold or despatched. The birds should be clean, free from bruises, blemishes, cuts and tears and they should not show any sign of ageing or dehydration at the time of sale or despatch.
- 8.8. If the birds are eviscerated this should be done immediately after slaughter and plucking or if the bird has been hung for a period of time the temperature of the bird prior to evisceration should be in the range of 0°C to +4°C.
- 8.9. Evisceration should be carried out hygienically. The equipment must be easily cleanable and housed in a hygienic environment. The benches, knives and all associated equipment must be washed and sterilised at frequent intervals during work periods and after work is completed.
- 8.10. The venting cut should be neat and the opening cut no longer than necessary. All internal organs with the exception of the kidneys must be removed. The neck should be removed cleanly and should not protrude beyond the shoulder. After evisceration the carcass must be clean both internally and externally.
- 8.11. The edible offals must be identified as they leave the carcass and an effective control system (to provide an audit trail) must be established and maintained to ensure that the birds from which they were derived were produced in accordance with UKROFS Standards.
- 8.12. The edible offals must be thoroughly washed in running potable water. The gall bladder must be removed from the liver, the liver and heart must be sound and of good colour, the gizzard lining should be removed and the neck should be free from skin. The offals must be chilled to a temperature of +4°C or below within 4 hours of being removed from the carcass.
- 8.13. The carcasses and edible offals should be examined and only those which are considered fit for human consumption should be offered for sale. Those which are not should be disposed of safely.
- 8.14. All viscera, inedible offals and waste materials must be placed in leak-proof containers which are easy to clean and disinfect and which are fitted with a close fitting cover. Immediately they are filled the containers must be closed. They must be removed from

the premises at the end of each working day for the safe disposal of contents. The containers must be carefully cleaned and disinfected after each time they are used.

- 8.15. The carcasses should be trussed as required and should be free from bruises, blemishes, cuts and tears. They must be clean and free from extraneous matter.
- 8.16. Giblets may or may not be included with the carcase as required. If giblets are included with the carcase they should be securely wrapped in separate packages. Each package should contain one gizzard, one heart, one liver and one neck. The neck may be packed separately for inclusion in larger carcasses.
- 8.17. After preparation carcasses should be chilled to, and held at a temperature in the range 0 °C to +4°C until they are sold or despatched. The carcasses should not show any sign of ageing or dehydration at the time of sale or despatch.
- 8.18. The birds/carcasses must be wrapped or packaged, as appropriate, to ensure effective protection during handling and transit.
- 8.19. All birds/carcasses must be labelled in accordance with relevant legislation and the label must include the following particulars:
  - i) the name and address of the producer;
  - ii) the address of the premises where the bird was slaughtered and prepared for sale.
- 8.20. During storage and transit organically produced poultry meat must be protected from contamination and kept apart from conventionally produced poultry meat.
- 8.21. If returnable outer containers are used for despatch purposes they must be made from non-absorbent materials, kept in good repair and they must be clean.
- 8.22. Poultry meat should be transported in vehicles that are suitable for the purpose, maintained in a clean and sanitary condition and which are capable of maintaining the temperature of the meat in the range 0°C to +4°C during transit.

#### Factory Processing

- 8.23. The processing plant must be licensed under, and conform to, the requirements of the Poultry Meat (Hygiene) Regulations.
- 8.24. The birds must be protected from the elements during unloading and during the period they remain in modules/crates while awaiting slaughter which should be carried out without delay following arrival at the slaughter premises.
- 8.25. If due to unavoidable circumstances there is a delay in unloading, the birds must be provided with shade, ventilation and adequate supervision.
- 8.26. The birds must be slaughtered humanely in conditions reflecting proper care and concern for their welfare, which minimise stress and which comply with all relevant legislation.
- 8.27. The carcasses must be completely plucked immediately after slaughter and eviscerated immediately thereafter.
- 8.28. After inspection all internal organs must be removed with the exception of the kidneys. The neck must be severed cleanly and should not protrude beyond the shoulders. The neck glands must be removed.

- 8.29. The edible offals must be identified as they leave the carcass and an effective control system (to provide an audit trail) must be established and maintained to ensure that the birds from which they were derived were produced in accordance with UKROFS Standards.
- 8.30. The offals must be thoroughly washed in running potable water which must be chlorinated.\* The gall bladder must be removed from the liver, the liver and heart must be sound and of good colour, the gizzard lining should be removed and the neck should be free from skin. The offals must be chilled to a temperature of +4°C or below within 4 hours of being removed from the carcass.
- 8.31. The carcass must be washed at appropriate stages during the production cycle using fresh running potable water which must be chlorinated.\* The amount of water used must be the minimum needed to ensure the complete cleaning of the carcass.
- 8.32. The carcass should be air chilled immediately after the final wash. The use of immersion chilling equipment is not permitted.
- 8.33. The carcasses should be of good conformation, well bled, of even colour and free from feathers, bruises, blemishes, cuts and tears. They must be clean and free from extraneous matter.
- 8.34. The carcasses should be trussed as required. Giblets may or may not be included with the carcasses as required. If giblets are included they should be wrapped in a separate package. Each package should contain one gizzard, one heart, one liver and one neck. The neck may be packed separately for inclusion with larger carcasses.
- 8.35. After preparation carcasses should be chilled to, and held at, a temperature in the range 0°C to +4°C until despatch. The carcass should show no sign of dehydration at the time of despatch.
- 8.36. The carcasses should be packaged in such a way as to ensure they are effectively protected during handling and transit.
- 8.37. The carcasses must be labelled in accordance with all relevant legislation.
- 8.38. If the carcasses are to be frozen the freezing must be done in equipment designed to reduce the core temperature of the carcasses to -18°C or below throughout the period of storage. The outer packages must carry a production batch code and the date of freezing. The carcasses should show no sign of freezer burn at the time of despatch.
- 8.39. During storage and transit organically produced poultry meat must be protected from contamination and kept apart from conventionally produced poultry meat.
- 8.40. If returnable outer containers are used for despatch purposes they must be made from non-absorbent materials, kept in good repair and they must be clean.
- 8.41. Poultry meat should be transported in vehicles that are suitable for the purpose, maintained in a clean and sanitary condition and which are capable of maintaining, throughout the period of transit, the temperature of the poultry meat at:
- i) Chilled poultry - 0°C to +4°C;
  - ii) Frozen poultry - not exceeding -18°C.

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\* The Meat Hygiene Service Operations Manual specifies a maximum limit of 0.5 mg/litre chlorine dioxide in water used for processing poultry meat.

## Additional Requirements for Processing Milk and Dairy Products

- 9.1. The requirements for processing organically produced products must be observed in dairies where organically produced milk and dairy products are processed. The milk must come solely from animals which are reared in accordance with UKROFS Standards for livestock production.
- 9.2. If milk is sold to the Milk Marque the producer must abide by the current terms and conditions of sale as agreed between the appropriate Board and its Producers.
- 9.3. If organically produced milk is transported the vessels used must be cleaned in accordance with statutory requirements. The milk must be transported in designated vehicles and it must be collected from farms and delivered to the nominated dairy without trans-shipment.
- 9.4. Cows milk must be processed in accordance with the Milk and Dairies Regulations. Goat and Sheep milk must be processed in accordance with the relevant sections of the DEFRA Code of Practice for Goat Milk or the DEFRA Code of Practice for Sheep Milk as appropriate.
- 9.5. Product contact surfaces made from aluminium are not permitted.
- 9.6. Not allocated
- 9.7. If transparent synthetic coatings are used on cheese the non-organic nature of the coating must be clearly stated on the label.

## Processing of Foods: Additional Substances Authorised In The UK

10. **Note:** These products are authorised either because there is a statutory requirement for their use or under the derogation which allows Member States, for the moment, to authorise products for use in the processing of Livestock products.

### **10.1. Enrichment Agents for Bread and Flour**

May be used for flour (other than wholemeal) within the limits specified in Schedule 1 of the Bread and Flour Regulations 1984 and they may be added in an inert carrier of calcium sulphate.

- Iron (as powdered iron)
- Thiamine chloride hydrochloride (Vitamin B)
- Nicotinic acid (Vitamin B3)

### **10.2. Enrichment Agents for Margarine**

May be used within the limits specified in the Margarine Regulations 1967

- Vitamin A (retinol)
- Vitamin D (calciferol)

**10.3. Coatings for Cheese**

- Synthetic cheese coating without fungicides
- Grease-proof and parchment wrappings for cheese.

**10.4. Colouring for cheese**

- Annatto (obtained by aqueous extraction): For traditional UK coloured chesses

**10.5. Additional Permitted Processing Aid for Meat Products**

- Saltpetre (Potassium Nitrate)      Curing Meat
- Sodium Nitrite                              Curing Meat

A full list of substances approved at EC level is given in Chapter VI to these Standards.

**Processing Records**

11.1. Approved Producers must keep accurate records of their processing activities and these must be made available for examination when inspections are carried out by the authorised Inspection Service. The records must be sufficiently comprehensive to allow the organic raw materials used in finished products to be traced back to the original source. The records must be retained for a period of not less than 3 years.

11.2. The records must include:

- i) The origin, nature and quantities of organically produced agricultural products which have been delivered to the unit;
- ii) The origin, nature and quantities of non-organically produced agricultural products, non-agricultural ingredients and processing aids which have been delivered to the unit;
- iii) The composition of the organically produced products;
- iv) The nature, quantities and consignees of the organically produced products which have left the unit;
- v) As appropriate stock records for raw materials and finished products;
- vi) Plant cleaning schedules including a list of all substances used;
- vii) Details of any fumigation treatment of premises or equipment including dates of treatment, method of application, substances used, person or organisation responsible for the treatment, clearance time between completion of the treatment and the commencement of processing operations on organic products;
- viii) Pest control records including a list of the substances used.

## Cleaning, Fumigation and Pest Control in Processing Units

- 12.1. An effective cleaning programme must be established and maintained. Product and other debris must not be allowed to accumulate in production areas or on the site as a whole. All product contact surfaces must be clean before work begins and cleaned as frequently as necessary throughout work periods to prevent the build-up of undesirable micro-organisms and contamination of the product.
- 12.2. Where practicable and providing product safety is not put at risk, dry cleaning methods may be used.
- 12.3. Potable water must be used for all wet cleaning routines.
- 12.4. Detergents, disinfectants and sanitisers may be used for cleaning purposes providing they are approved for use in food processing establishments and effective steps are taken to ensure that residues do not remain on product contact surfaces. Substances that may contaminate or taint the product must not be used on or near product contact surfaces.
- 12.5. Detergents, disinfectants and sanitisers must be properly labelled and stored safely to avoid the risk of contaminating the products.
- 12.6. In cases where fumigation of premises, plant or equipment is required the treatment must be carried out under the supervision of a suitably qualified person or organisation and in accordance with the Control of Substances Hazardous to Health Regulations 1989. Adequate clearance time must be allowed for the fumigant to disperse and effective steps must be taken to ensure that fumigant residues do not remain on product contact surfaces before the premises, plant or equipment is used again for organic production. Organically produced raw materials, semi-finished or finished products must not be present when fumigation treatments are carried out.
- 12.7. Pest control measure must be established and maintained to ensure that the premises are effectively protected against entry by wild birds and infestation by rodents and insects. This should be achieved by mechanical means using traps, barriers, sound or light. The physical treatments listed [in Section 5(1)] may be used for the control of insect infestation in grain. Static bait traps using licensed poisons are permitted for rodent control in locations where there is no risk of product contamination.
- 12.8. Substances used for rodent control must be properly labelled and stored under lock and key away from food.
- 12.9. Precise and up-to-date records must be kept of all cleaning routines, fumigation treatments and pest control measures.

## Packaging Materials

- 13.1. As far as is reasonably practicable, ecologically sound materials should be used for the packaging of organically produced products.
- 13.2. Materials used for product packaging must be of food grade quality, clean, unused and be strong enough to protect the product during handling, transit and as appropriate display. The packaging must not affect the organoleptic character of the product or transmit to it any substances in quantities that may be harmful to human health.
- 13.3. If returnable outer containers are used they must be made from non-absorbent materials, kept in good repair and they must be clean and free from contamination.

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

## Transport

- 14.1. Organically produced products must be transported in accordance with the requirements set out in Chapter III, 8.1 & 8.2.
- 14.2. Products intended for retail sale must be packed and transported to the point of sale in closed packaging. Each consignment must be accompanied by appropriate documentation enabling the origin of the product to be traced.
- 14.3. All vehicles used for transporting organically produced products should be subjected to a regular cleaning programme to ensure they are maintained in a generally clean state with no build-up of non-organic materials or residues. If they are used for the carriage of other goods or materials, they must be thoroughly cleaned and dry before being used to transport organically produced products.
- 14.4. Before loading, vehicles and all handling equipment must be inspected to ensure they are clean and free from visible residues or any material that may contaminate or impair the organic integrity of the organically produced products to be transported.
- 14.5. If containers are used they should be of food grade quality, in a state of good repair, clean and free from visible residues or any materials that may contaminate or impair the organic integrity of the products contained therein.

## Genetic Modification

- 15.1. This sub-section details the requirements for the exclusion of genetic modification from the production and processing of organic crops, foods and other products.

### **Definitions**

“genetically modified organism (GMO)” means any organism as defined in Article 2 and Annex 1 Part A and Part B of Council Directive 90/220/EEC of 23 April 1990 on the deliberate release into the environment of genetically modified organisms. That is:

Genetically modified organism means an organism in which the genetic material has been altered in a way that does not occur naturally by mating and/or natural recombination. Such genetic modification occurs at least through the use of:

- recombinant DNA techniques using vector systems;
- techniques involving the direct introduction into an organism of heritable material prepared outside the organism including micro-injection, macro-injection and micro-encapsulation;
- cell fusion (including protoplast fusion) or hybridisation techniques where live cells with new combinations of heritable genetic material are formed through the fusion of two or more cells by means of methods that do not occur naturally.

The following processes are NOT considered in Council Directive 90/220/EEC to result in genetic modification, on condition that they do not involve the use of recombinant DNA or GMOs:

- *in vitro* fertilization;

- conjugation, transduction, transformation or any other natural process;
- polyploidy induction.

“GMO derivative” means any substance which is either produced from or produced by GMOs, but does not contain them;

“use of GMOs and GMO derivatives” means use thereof as foodstuffs, food ingredients (including additives and flavorings), processing aids (including extraction solvents), feedingstuffs, compound feedingstuffs, feed materials, feed additives, processing aids for feedingstuffs, certain products used in animal nutrition (under Directive 82/471/EEC), plant protection products, veterinary medicinal products, fertilisers, soil conditioners, seeds, vegetative reproductive material and livestock;

## General Principles Regarding GMOs

- 15.2. Genetic modification is prohibited in organic farming and food production. Organic products must be produced/processed without the use of:
- i) Genetically modified organisms (GMOs);
  - ii) Derivatives of GMOs, including ingredients, additives and processing aids.
- 15.3. Operators and sector bodies must take all reasonable measures to prevent any such use in organic systems during production, processing, storage and transport.
- 15.4. It is recognized that some non-organic materials currently permitted for use in organic systems pose additional risks of GM contamination to organic production systems. Pending the removal of such materials from organic standards, operators must obtain verifiable evidence from their suppliers confirming that these products do not contain GMOs or their derivatives, backed up by analysis if required.
- 15.5. Organic certification may be withdrawn from specific land, crops or products where, following an evaluation and, where appropriate, analysis, the Approved Body considers that GMOs or their derivatives have been used.

## Farm Production

- 15.6. Organic production must not take place for at least five years on land that has been planted with genetically modified crops.
- 15.7. The production of genetically modified crops on any part of a holding under the same management that includes a registered organic unit is to be avoided. If this occurs the non-organic unit producing a genetically modified crop should be totally separated from the organic unit in terms of distance, management and use of machinery.
- 15.8. Seeds, seedlings, plant propagation materials, inoculants, other microbial inputs, products for plant protection and other crop production inputs produced by the use of GMOs or their derivatives are prohibited.
- 15.9. Materials for fertilisers and soil conditioners produced by the use of GMOs or their derivatives, such as those made from genetically modified crops, plant residues or by-products are prohibited.
- 15.10. Feed grains, forage, concentrates, supplements, vitamins, minerals, feed additives and carriers produced by the use of GMOs or their derivatives are prohibited.

15.11. The use of genetically modified livestock, semen, embryos and breeding stock is prohibited in organic farming systems.

15.12. Veterinary products that have been derived from GMOs should be avoided except where no effective alternative treatment is available and where the absence of treatment would compromise the health of the stock concerned.

## **Processing**

15.13. Raw materials, additives, and processing aids produced by the use of GMOs or their derivatives are prohibited in the processing of organic foods.

## **Record Keeping**

15.14. Adequate records must be kept, and be available for inspection to verify that GMOs or their derivatives have not been used in any stage of organic production and processing.

15.15. Verifiable evidence must be obtained from all relevant suppliers in order to confirm that the products, ingredients or other inputs identified in paragraphs 2.38 to 2.43 that are supplied to the operator are not produced from GMOs or their derivatives and are not themselves GMOs.

## **Genetic Testing**

15.16. In cases of concern, samples of organic products may be taken for analysis for genetically modified material.

15.17. The cost of analysis shall be borne by the operator where the analysis shows that deliberate use of GMOs or derivatives has occurred or that due diligence has not been observed.

## TABLE OF AMENDMENTS MADE TO THE STANDARDS

REF	DATE OF CHANGE	SUMMARY OF CHANGE
Amend 1	20/06/2001	Wording added to 6.1.9 concerning a list of slow poultry breeds.
Amend 2	20/06/2001	Amendments made to 8.4.6 concerning poultry for meat production
Amend 3	20/06/2001	Amendments made to 8.5.1 concerning poultry houses
Amend 4	20/06/2001	Amendment to the section on Composted household waste
Amend 5	20/06/2001	Amendment to the section on Composted mixture of vegetable matter
Amend 6	20/06/2001	Amendment to the section on Industrial lime from sugar production
Amend 7	20/06/2001	Amendment to the section on Pyrethrins extracted from <i>Chrysanthemum cinerariaefolium</i>
Amend 8	20/06/2001	Wording added to title. Part B wording amended. Footnote amended.
Amend 9	20/06/2001	Italics removed from end paragraph
Amend 10	20/06/2001	Peter Crofts email address amended
Amend 11	20/06/2001	Item 3 under Fish Products amended
Amend 12	20/06/2001	Amendments made to 8.30
Amend 13	20/06/2001	9.4 MAFF changed to DEFRA
Amend 14	20/06/2001	9.6 removed
Amend 15	20/06/2001	GMO statement – italics removed
Amend 16	20/06/2001	Section under GMO statement removed
Amend 17	04/10/2001	Table amended.
Amend 18	09/11/2001	Wording “(*) Limit of determination” moved from Seaweeds section to Products/By Products of Animal Origin Section
Amend 19	09/11/2001	UK10 CMi Certification added to Approved Body list
Amend 20	09/11/2001	Amendment to footnote re: chlorination
Amend 21	12/11/2001	Word (dosage) added in 5.6
Amend 22	12/11/2001	Capons deleted from 6.1.3
Amend 23	12/11/2001	Wording “150 day old Capons” removed from 6.1.9
Amend 24	26/11/2001	Wording “ or given as zero” added to 5.7
Amend 25	26/11/2001	Amendment to the wording of 13.1
Amend 26	29/08/2002	Correction: Elemental sulphur re-entered
Amend 27	28/04/03	Point 4.10 of Chapter IB amended
Amend 28	28/04/03	Additional text added at Chapter IIC 2.3 Section
Amend 28	28/04/03	Additional text added at Chapter IID, Section 1.2 and 2
Amend 29	28/04/03	Additional text at 4.4, Chapter IB
Amend 30	28/04/03	New title at Part C, Chapter III
Amend 31	28/04/03	Additional sections D and E, Chapter III
Amend 32	28/04/03	UK11 ICS added to Approved Body list
Amend 33	28/04/03	UK12 Organic Certification Ltd to Approved Body list

Amend 34	20/05/03	New Chapter I from Annex I to 2092/91 (Feb 2002)
Amend 35	20/05/03	New Chapter III from Annex III to 2092/91 (Feb 2002)
Amend 36	10/06/03	Incidences of "Annex" and "this Regulation" changed to show "Chapter", "these Standards" or "Regulation (EEC) 2092/91" as appropriate throughout document.
Amend 37	13/06/03	UK13 Quality Welsh Food Certification Ltd and UK 14 SGS United Kingdom Ltd added to Approved Bodies List.
Amend 38	30/07/03	Correction to include all points under 3.1 Origin of Animals.
Amend 39	30/07/03	UK15, Organic Certification UK15 Ltd. Added to Approved Bodies list.