

**JOINT FAO/WHO FOOD STANDARDS PROGRAMME**



**CODEX ALIMENTARIUS COMMISSION**

**GUIDELINES FOR THE PRODUCTION, PROCESSING,  
LABELLING AND MARKETING OF ORGANICALLY PRODUCED  
FOODS**

***CAC/GL 32-1999***

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**PREFACE*****THE CODEX ALIMENTARIUS COMMISSION AND THE  
FAO/WHO FOOD STANDARDS PROGRAMME***

The Codex Alimentarius Commission implements the Joint FAO/WHO Food Standards Programme, the purpose of which is to protect the health of consumers and to ensure fair practices in the food trade. The *Codex Alimentarius* (Latin, meaning Food Law or Code) is a collection of internationally adopted food standards presented in a uniform manner. It also includes provisions of an advisory nature in the form of codes of practice, guidelines and other recommended measures to assist in achieving the purposes of the Codex Alimentarius. The publication of the Codex Alimentarius is intended to guide and promote the elaboration and establishment of definitions and requirements for foods, to assist in their harmonization and, in doing so, to facilitate international trade.

***GUIDELINES FOR THE PRODUCTION, PROCESSING, LABELLING AND  
MARKETING OF ORGANICALLY PRODUCED FOODS***

Organic agriculture's increased momentum is due to consumer demand and to positive environmental impact. Many aspects of organic farming are important elements of a systems approach to sustainable food production, including in developing countries, both for domestic consumption and export. Nevertheless, there is a possibility that products falsely claimed to be "organic" may be presented to the consumer. These Guidelines define organic production and labelling in a manner that protects the consumer and the scrupulous producer of "organic" foods.

Further information on these Guidelines, or any other aspect of the Codex Alimentarius Commission, may be obtained from:

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**GUIDELINES FOR THE PRODUCTION, PROCESSING,  
LABELLING AND MARKETING OF ORGANICALLY PRODUCED  
FOODS**

*CAC/GL 32-1999*

**FOREWORD**

1. These guidelines have been prepared for the purpose of providing an agreed approach to the requirements which underpin production of, and the labelling and claims for, organically produced foods.
2. The aims of these guidelines are:
  - to protect consumers against deception and fraud in the market place and unsubstantiated product claims;
  - to protect producers of organic produce against misrepresentation of other agricultural produce as being organic;
  - to ensure that all stages of production, preparation, storage, transport and marketing are subject to inspection and comply with these guidelines;
  - to harmonize provisions for the production, certification, identification and labelling have organically grown produce;
  - to provide international guidelines for organic food control systems in order to facilitate recognition of national systems as equivalent for the purposes of imports; and
  - to maintain and enhance organic agricultural systems in each country so as to contribute to local and global preservation.
3. These guidelines are at this stage a first step into official international harmonization of the requirements for organic products in terms of production and marketing standards, inspection arrangements and labelling requirements. In this area the experience with the development of such requirements and their implementation is still very limited. Moreover, consumer perception on the organic production method may, in certain detailed but important provisions, differ from region to region in the world. Therefore, the following is recognized at this stage:

- the guidelines are a useful instrument in assisting countries to develop national regimes regulating production, marketing and labelling of organic foods;
- the guidelines need regular improvement and updating in order to take into account technical progress and the experience with their implementation;
- the guidelines do not prejudice the implementation of more restrictive arrangements by member countries in order to maintain consumer credibility and prevent fraudulent practices, and to apply such rules to products from other countries on the basis of equivalency to such more restrictive provisions.

4. These guidelines set out the principles of organic production at farm, preparation, storage, transport, labelling and marketing stages, and provides an indication of accepted permitted inputs for soil fertilizing and conditioning, plant pest and disease control and, food additives and processing aids. For labelling purposes, the use of terms inferring that organic production methods have been used are restricted to products derived from operators under the supervision of an certification body or authority.

5. Organic agriculture is one among the broad spectrum of methodologies which are supportive of the environment. Organic production systems are based on specific and precise standards of production which aim at achieving optimal agroecosystems which are socially, ecologically and economically sustainable. Terms such as “biological” and “ecological” are also used in an effort to describe the organic system more clearly. Requirements for organically produced foods differ from those for other agricultural products in that production procedures are an intrinsic part of the identification and labelling of, and claim for, such products.

6. “Organic” is a labelling term that denotes products that have been produced in accordance with organic production standards and certified by a duly constituted certification body or authority. Organic agriculture is based on minimizing the use of external inputs, avoiding the use of synthetic fertilizers and pesticides. Organic agriculture practices cannot ensure that products are completely free of residues, due to general environmental pollution. However, methods are used to minimize pollution of air, soil and water. Organic food handlers, processors and retailers adhere to standards

to maintain the integrity of organic agriculture products. The primary goal of organic agriculture is to optimize the health and productivity of interdependent communities of soil life, plants, animals and people.

7. Organic agriculture is holistic production management systems which promotes and enhances agroecosystem health, including biodiversity, biological cycles, and soil biological activity. It emphasizes the use of management practices in preference to the use of off-farm inputs, taking into account that regional conditions require locally adapted systems. This is accomplished by using, where possible, cultural, biological and mechanical methods, as opposed to using synthetic materials, to fulfil any specific function within the system. An organic production system is designed to:

- a) enhance biological diversity within the whole system;
- b) increase soil biological activity;
- c) maintain long-term soil fertility;
- d) recycle wastes of plant and animal origin in order to return nutrients to the land, thus minimizing the use of non-renewable resources;
- e) rely on renewable resources in locally organized agricultural systems;
- f) promote the healthy use of soil, water and air as well as minimize all forms of pollution thereto that may result from agricultural practices;
- g) handle agricultural products with emphasis on careful processing methods in order to maintain the organic integrity and vital qualities of the product at all stages;
- h) become established on any existing farm through a period of conversion, the appropriate length of which is determined by site-specific factors such as the history of the land, and type of crops and livestock to be produced.

8. The concept of close contact between the consumer and the producer is a long established practice. Greater market demand, the increasing economic interests in production, and the increasing distance between producer and consumer has stimulated the introduction of external control and certification procedures.

9. An integral component of certification is the inspection of the organic management system. Procedures for operator certification are based primarily on a yearly description of the agricultural enterprise as prepared by the operator in cooperation with the inspection body. Likewise, at the processing level, standards are also developed against which the processing operations and plant conditions can be inspected and verified. Where the inspection process is undertaken by the certification body or authority, there must be clear separation of the inspection and certification function. In order to maintain their integrity, certification bodies or authorities which certify the procedures of the operator should be independent of economic interests with regard to the certification of operators.

10. Apart from a small portion of agricultural commodities marketed directly from the farm to consumers, most products find their way to consumers via established trade channels. To minimize deceptive practices in the market place, specific measures are necessary to ensure that trade and processing enterprises can be audited effectively. Therefore, the regulation of a process, rather than a final product, demands responsible action by all involved parties.

11. Import requirements should be based on the principles of equivalency and transparency as set out in the Principles for Food Import and Export Inspection and Certification<sup>1</sup>. In accepting imports of organic products, countries would usually assess the inspection and certification procedures and the standards applied in the exporting country.

12. Recognizing that organic production systems continue to evolve and that organic principles and standards will continue to be developed under these guidelines, the Codex Committee on Food Labelling (CCFL) shall review these guidelines on a regular basis. The CCFL shall initiate this review process by inviting member governments and international organizations to make proposals to the CCFL regarding amendments to these guidelines prior to each CCFL meeting.

## SECTION 1. SCOPE

1.1 These guidelines apply to the following products which carry, or are intended to carry, descriptive labelling referring to organic production methods:

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<sup>1</sup> CAC/GL 20-1995

- (a) unprocessed plants and plant products, and
- (b) processed product for human consumption derived mainly from (a) above.

1.2 A product will be regarded as bearing indications referring to organic production methods where, in the labelling or claims, including advertising material or commercial documents, the product, or its ingredients, is described by:

the terms “organic”, “biodynamic”, “biological”, “ecological”, or words of similar intent including diminutives which, in the country where the product is placed on the market, suggests to the purchaser that the product or its ingredients were obtained according to organic production methods.

1.3 Paragraph 1.2 does not apply where these terms clearly have no connection with the method of production.

1.4 These guidelines apply without prejudice to other Codex Alimentarius Commission (CAC) provisions governing the production, preparation, marketing, labelling and inspection of the products specified in paragraph 1.1.

1.5 All materials and/or the products produced from genetically engineered/modified organisms (GEO/GMO) are not compatible with the principles of organic production (either the growing, manufacturing, or processing) and therefore are not accepted under these guidelines.

## **SECTION 2. DESCRIPTION AND DEFINITIONS**

### **2.1 DESCRIPTION**

Foods should only refer to organic production methods if they come from an organic farm system employing management practices which seek to nurture ecosystems which achieve sustainable productivity, and provide weed, pest and disease control through a diverse mix of mutually dependent life forms, recycling plant and animal residues, crop selection and rotation, water management, tillage and cultivation. Soil fertility is maintained and enhanced by a system which optimises soil biological activity and the physical and mineral nature of the soil as the means to provide a balanced nutrient supply for plant and animal life as well as to conserve soil resources. Production should be sustainable with the recycling of plant



nutrients as an essential part of the fertilizing strategy. Pest and disease management is attained by means of the encouragement of a balanced host/predator relationship, augmentation of beneficial insect populations, biological and cultural control and mechanical removal of pests and affected plant parts.

## 2.2 DEFINITIONS

For the purpose of these guidelines:

**agricultural product/product** of agricultural origin means any product or commodity, raw or processed, that is marketed for human consumption (excluding water, salt and additives) or animal feed.

**audit** is a systematic and functionally independent examination to determine whether activities and related results comply with planned objectives<sup>2</sup>.

**certification** is the procedure by which official certification bodies, or officially recognized certification bodies, provide written or equivalent assurance that foods or food control systems conform to requirements. Certification of food may be, as appropriate, based on a range of inspection activities which may include continuous on-line inspection, auditing of quality assurance systems and examination of finished products.<sup>3</sup>

**certification body** means a body which is responsible for verifying that a product sold or labelled as “organic” is produced, processed, prepared handled, and imported according to these guidelines.

**competent authority** means the official government agency having jurisdiction.

**genetically engineered/modified organisms**. The following provisional definition is provided for genetically/modified organisms<sup>4</sup>. Genetically engineered/modified organisms, and products thereof, are produced through

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<sup>2</sup> CAC/GL 20-1995

<sup>3</sup> CAC/GL 20-1995

<sup>4</sup> In the absence of a definition of genetically engineered/modified organisms agreed by the Codex Alimentarius Commission, this definition has been developed in order to provide initial guidance for governments in the application of these guidelines. This definition is therefore to remain under review in the light of other considerations by the Commission and its Committees. In the interim, member countries may also apply national definitions.

techniques in which the genetic material has been altered in a way that does not occur naturally by mating and/or natural recombination.

Techniques of genetic engineering/modification include, but are not limited to: recombinant DNA, cell fusion, micro and macro injection, encapsulation, gene deletion and doubling. Genetically engineered organisms will not include organisms resulting from techniques such as conjugation, transduction and hybridization.

**ingredient** means any substance, including a food additive, used in the manufacture or preparation of a food and present in the final product although possibly in a modified form<sup>5</sup>.

**inspection** is the examination of food or systems for control of food, raw materials, processing, and distribution including in-process and finished product testing, in order to verify that they conform to requirements<sup>6</sup>. For organic food, inspection includes the examination of the production and processing system.

**labelling** means any written, printed or graphic matter that is present on the label, accompanies the food, or is displayed near the food, including that for the purpose of promoting its sale or disposal<sup>7</sup>.

**marketing** means holding for sale or displaying for sale, offering for sale, selling, delivering or placing on the market in any other form.

**official accreditation** is the procedure by which a government agency having jurisdiction formally recognizes the competence of an inspection and/or certification body to provide inspection and certification services. For organic production the competent authority may delegate the accreditation function to a private body.

**officially recognized inspection systems/officially recognized certification systems** are systems which have been formally approved or recognized by a government agency having jurisdiction.<sup>8</sup>

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5 Codex Alimentarius Volume 1A - General Requirements, Section 4 - Labelling of Prepackaged Foods (Stan 1-1985 Rev 1-1991)

6 CAC/GL 20-1995

7 Codex Stan 1-1985 (Rev 1-1991)

8 CAC/GL 20-1995

**operator** means any person who produces, prepares or imports, with a view to the subsequent marketing thereof, products as referred to in Section 1.1, or who markets such products.

**plant protection product** means any substance intended for preventing, destroying, attracting, repelling, or controlling any pest or disease including unwanted species of plants or animals during the production, storage, transport, distribution and processing of food, agricultural commodities, or animal feeds.

**preparation** means the operations of slaughtering, processing, preserving and packaging of agricultural products and also alterations made to the labelling concerning the presentation of the organic production method.

**production** means the operations undertaken to supply agricultural products in the state in which they occur on the farm, including initial packaging and labelling of the product.

### SECTION 3. LABELLING AND CLAIMS

3.1 Organic products should be labelled in accordance with the Codex General Standard for the Labelling of Prepackaged Foods<sup>9</sup>.

3.2 The labelling and claims of a product specified in Section 1.1(a) 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 requirements of Section 4 or imported under the requirements laid down in Section 7;
- (c) the product was produced or imported by an operator who is subject to the inspection measures laid down in Section 6, and
- (d) the labelling refers to the name and/or code number of the officially recognized inspection or certification body to which the operator who has carried out the production or the most recent processing operation is subject.

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Codex Stan 1-1985 (Rev 1-1995)

3.3 The labelling and claims of a product specified in paragraph 1.1(b) may refer to organic production methods only where:

- (a) such indication show clearly that they relate to a method of agricultural production and are linked with the name of the agricultural product in question, unless such indication is clearly given in the list of ingredients;
- (b) all the ingredients of agricultural origin of the product are, or are derived from, products obtained in accordance with the requirements of Section 4, or imported under the arrangements laid down in Section 7;
- (c) the product should not contain any ingredient of non-agricultural origin not listed in Annex 2, Table 3;
- (d) the same ingredients shall not be derived from an organic and non-organic origin;
- (e) the product or its ingredients have not been subjected during preparation to treatments involving the use of ionizing radiation or substances not listed in Annex 2, Table 4;
- (f) the product was prepared or imported by an operator subject to the regular inspection system as set out in Section 6 of these guidelines; and
- (g) the labelling refers to the name and/or the code number of the official or officially recognized certification body or authority to which the operator who has carried out the most recent preparation operation is subject.

3.4 By way of derogation from paragraph 3.3(b), certain ingredients of agricultural origin not satisfying the requirement in that paragraph may be used, within the limit of maximum level of 5% m/m of the total ingredients excluding salt and water in the final product, in the preparation of products as referred to in paragraph 1.1(b);

- where such ingredients of agricultural origin are not available, or in sufficient quantity, in accordance with the requirements of Section 4 of these guidelines;

3.5 Pending further review of the guidelines in accordance with Section 8, Member Countries can consider the following with regard to products referred to in paragraph 1.1(b) marketed in their territory:

- the development of specific labelling provisions for products containing less than 95% ingredients of agricultural ingredients;
- the calculation of the percentages in 3.4 (5%) and in 3.5 (95%) on the basis of the ingredients of agricultural origin (instead of all ingredients excluding only salt and water);
- the marketing of product with in transition/conversion labelling containing more than one ingredient of agricultural origin.

3.6 In developing labelling provisions from products containing less than 95% of organic ingredients in accordance with the paragraph above, member countries may consider the following elements in particular for products containing 95% and 70% of organic ingredients:

- (a) the product satisfies the requirements of paragraphs 3.3(c), (d) (e), (f) and (g);
- (b) the indications referring to organic production methods should only appear on the front panel as a reference to the approximate percentage of the total ingredients including additives but excluding salt and water;
- (c) the ingredients, appear in descending order (mass/mass) in the list of ingredients;
- (d) indications in the list of ingredients appear in the same colour and with an identical style and size of lettering as other indications in the list of ingredient.

***Labelling of product in Transition/Conversion to Organic***

3.7 Products of farms in transition to organic production methods may only be labelled as “transition to organic” after 12 months of production using organic methods providing that:

- (a) the requirements referred to in paragraphs 3.2 and 3.3 are fully satisfied;

- (b) the indications referring to transition/conversion do not mislead the purchaser of the product regarding its difference from products obtained from farms and/or farm units which have fully completed the conversion period;
- (c) such indication take the form of words, such as “product under conversion to organic farming”, or similar words or phrase accepted by the competent authority of the country where the product is marketed, and must appear in a colour, size and style of lettering which is not more prominent than the sales description of the product;
- (d) foods composed of a single ingredient may be labelled as “transition to organic” on the principal display panel;
- (e) the labelling refers to the name and/or the code number of the official or officially approved certification body or authority to which the operator who has carried out the most recent preparation is subject.

***Labelling of non-retail containers***

3.8 The labelling of non-retail containers of product specified in paragraph 1.1 should meet the requirements set out in Annex 3, paragraph 10.

**SECTION 4. RULES OF PRODUCTION AND PREPARATION**

4.1 Organic production methods require that for the production of products referred to in paragraph 1.1(a):

- (a) at least the production requirements of Annex 1 should be satisfied;
- (b) in the case where (a) (above) is not effective, substances listed in Annex 2, Tables 1 and 2 or substances approved by individual countries that meet the criteria established in Section 5.1, may be used as plant protection products, fertilizers, soil conditioners, insofar as the corresponding use is not prohibited in general agriculture in the country concerned in accordance with the relevant national provisions.

4.2 Organic processing methods require that for the preparation of products referred to in paragraph 1.1(b):

- (a) at least the processing requirements of Annex 1 should be satisfied;
- (b) substances listed in Annex 2, Tables 3 and 4 or substances approved by individual countries that meet the criteria established in Section 5.1 may be used as ingredients of non-agricultural origin or processing aids insofar as the corresponding use is not prohibited in the relevant national requirements concerning the preparation of food products and according to good manufacturing practice.

4.3 Organic products should be stored and transported according to the requirements of Annex 1.

**SECTION 5. REQUIREMENTS FOR INCLUSION OF  
SUBSTANCES IN ANNEX 2 AND CRITERIA FOR THE  
DEVELOPMENT OF LISTS OF SUBSTANCES BY COUNTRIES<sup>10</sup>**

5.1 At least the following criteria should be used for the purposes of amending the permitted substance lists referred to in Section 4. In using this criteria to evaluate new substances for use in organic production, countries should take into account all applicable statutory and regulatory provisions. Any new substances must meet the following general criteria:

- i) they are consistent with principles of organic production (see Foreword, paragraph 7);
- ii) use of the substance is necessary/essential for its intended use;
- iii) use of the substance does not result in, or contribute to, harmful effects on the environment;
- iv) they have the lowest negative impact on human or animal health and quality of life; and
- v) approved alternatives are not available in sufficient quantity and/or quality.

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<sup>10</sup> These criteria are recommended to governments on a trial basis in order to achieve experience with organic production principles and rules at the national level. They will be reviewed within a period of four years. Until such review has taken place, Member Countries may implement these criteria or the criteria that they have developed on the basis of experience made at the national level.

The above criteria are intended to be evaluated as a whole in order to protect the integrity of organic production. In addition, the following criteria should be applied in the evaluation process:

- (a) if they are used for fertilization, soil conditioning purposes—
  - they are essential for obtaining or maintaining the fertility of the soil or to fulfil specific nutrition requirements of crops, or specific soil-conditioning and rotation purposes which cannot be satisfied by the practices included in Annex 1, or other products included in Table 2 of Annex 2; and
  - the ingredients will be of plant, animal, microbial, or mineral origin and may undergo the following processes: physical (e.g., mechanical, thermal), enzymatic, microbial; and
  - their use does not have harmful impact on soil organisms and/or the physical characteristics of the soil;
- (b) if they are used for the purpose of plant disease or pest and weed control
  - they should be essential for the control of a harmful organism or a particular disease for which other biological, physical, or plant breeding alternatives and/or effective management practices are not available, and
  - substances should be plant, animal, microbial, or mineral origin and may undergo the following processes: physical (e.g. mechanical, thermal), enzymatic, microbial (e.g. composting, digestion);
  - however, if they are products used, in exceptional circumstances, in traps and dispensers such as pheromones, which are chemically synthesized they will be considered for addition to lists if the products are not available in sufficient quantities in their natural form, provided that the conditions for their use do not directly or indirectly result in the presence of residues of the product in the edible parts;
- (c) if they are used as additives or processing aids in the preparation or preservation of the food :



- these substances are found in nature and may have undergone mechanical/physical processes (e.g. extraction, precipitation), biological/enzymatic processes and microbial processes (e.g. fermentation),
- or, if these substances mentioned above are not available from such methods and technologies in sufficient quantities, then those substances that have been chemically synthesized may be considered for inclusion in exceptional circumstances;
- they are essential to prepare such product because there are no other available technologies;
- the consumer will not be deceived concerning the nature, substance and quality of the food.

In the evaluation process of substances for inclusion on lists all stakeholders should have the opportunity to be involved.

5.2 Countries should develop a list of substances which satisfy the requirements of these guidelines. Substances included in the list developed by a country but not included in Annex 2 of these guidelines may be a part of the equivalence judgement and decision referred to in section 7.4 of these guidelines. In developing national lists, countries may reduce the list of substances indicated in the lists included in Annex 2. Countries may include in their own lists substances other than those listed in Annex 2 only if:

- the criteria in 5.1 are used as a basis for these additions;
- they are notified in accordance with 5.3 and 5.4 below.

5.3 When a country proposes inclusion of a substance in Annex 2 it should submit the following information:

- (a) a detailed description of the product and the conditions of its envisaged use;
- (b) any information to demonstrate that the requirements under Section 5.1 are satisfied.

***The open nature of the lists***

5.4 Because of the primary purpose of providing a list of substances, the lists in Annex 2 are open and subject to the inclusion of additional substances or the removal of existing ones on an ongoing basis. The

procedure for requesting amendments to the lists is set out under Section 8 of these Guidelines.

## SECTION 6. INSPECTION AND CERTIFICATION SYSTEMS<sup>11</sup>

6.1 Inspection and certification systems are used to verify the labelling of, and claims for, organically produced foods. Development of these systems should take into account the Principles for Food Import and Export Inspection and Certification<sup>13</sup>, the Guideline for the Design, Operation, Assessment and Accreditation of Food Import and Export Inspection and Certification Systems.<sup>14, 15</sup>

6.2 Competent authorities should establish an inspection system operated by one or more designated authorities and/or officially recognized inspection/certification<sup>16</sup> bodies to which the operators producing, preparing or importing products as referred to in paragraph 1.1 should be subject.

6.3 The officially recognized inspection and certification systems should comprise at least the application of the measures and other precautions set out in Annex 3.

6.4 For the application of the inspection system operated by the official or officially recognized certification body or authority, countries should identify a competent authority responsible for the approval and supervision of such bodies;

- the identified competent authority may delegate, while maintaining the responsibility for the decisions and actions taken, the assessment and supervision of private inspection and certification bodies to a private or public third party hereafter referred to as its “designate”. If delegated, the private or public

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<sup>11</sup> The systems conducted by certification bodies may in some countries be equivalent to those systems conducted by inspection bodies. Therefore, the term “inspection and certification” has been used wherever these systems may be synonymous.

<sup>13</sup> CAC/GL 20-1995

<sup>14</sup> ALINORM 97/30A, Appendix II

<sup>15</sup> See also other agreed international standards, eg ISO65.

<sup>16</sup> In organic approval processes reference is frequently made to certification performed by either a 'certification body' or an 'inspection body'. Where these functions are conducted by the same body there must be clear separation of the inspection and certification roles.

third party should not be engaged in inspection and/or certification;

- for this purpose an importing country may recognize a third party accrediting body when the exporting country lacks an identified competent authority and a national program.

6.5 In order to attain approval as an officially recognized certification body or authority, the competent authority, or its designate, when making its assessment should take into account the following:

- (a) the standard inspection/certification procedures to be followed, including detailed description of the inspection measures and precautions which the body undertakes to impose on operators subject to 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 body vis-à-vis the operators subject to inspection.

6.6 The competent authority or its designate should:

- (a) ensure that the inspections carried out on behalf of the inspection or certification body are objective;
- (b) verify the effectiveness of inspections;
- (c) take cognizance of any irregularities and/or infringements found and penalties applied;
- (d) withdraw approval of the certification body or authority where it fails to satisfy the requirements referred to in (a) and (b) or, no longer fulfils the criteria indicated in paragraph 6.5 or, fails to satisfy the requirements laid down in paragraphs 6.7 to 6.9.

6.7 Official and/or officially recognized certification bodies or authority referred to in paragraph 6.2 should:

- (a) ensure that at least the inspection measures and precautions specified in Annex 3 are applied to undertakings subject to inspection; and
- (b) not disclose confidential information and data obtained in their inspection or certification activities to persons other than the person responsible for the undertaking concerned and the competent authorities.

6.8 Official or officially recognized inspection and/or certification bodies or authority should:

- (a) give the competent authority or its designate, for audit purposes, access to their offices and facilities and, for random audit of its operators, access to the facilities of the operators, together with any information and assistance deemed necessary by the competent authority or its designate for the fulfillment of its obligations pursuant to these guidelines;
- (b) send to the competent authority or its designate each year a list of operators subject to inspection for the previous year and present to the said authority a concise annual report.

6.9 The designated authority and the official or officially recognized certification body or authority referred to in paragraph 6.2 should:

- (a) ensure that, where an irregularity is found in the implementation of Sections 3 and 4, or of the measures referred to in Annex 3, the indications provided for in paragraph 1.2 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 the competent authority or its designate.

6.10 The requirements of the Guidelines for the Exchange of Information between Countries on Rejections of Imported Food <sup>17</sup> should

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<sup>17</sup> ALINORM 97/30, Appendix 2

apply where the competent authority finds irregularities and/or infringements in the application of these guidelines.

## SECTION 7. IMPORTS

7.1 Products as specified in paragraph 1.1 which are imported may be marketed only where the competent authority or designated body in the exporting country has issued a certificate of inspection stating that the lot designated in the certificate was obtained within a system of production, preparation, marketing and inspection applying at least the rules provided for in all sections and annexes of these guidelines and satisfy the decision on equivalency referred to under 7.4.

7.2 The certificate referred to in paragraph 7.1 above should accompany the goods, in the original copy, to the premises of the first consignee; thereafter the importer should keep the transactional certificate for not less than two years for inspection/audit purposes.

7.3 The authenticity of the product should be maintained after import through to the consumer. If imports of organic products are not in conformity with the requirements of these guidelines due to treatment required by national regulations for quarantine purposes that is not in conformity with these guidelines they lose their organic status.

7.4 An importing country may:

- (a) require detailed information, including reports established by independent experts mutually agreed between competent authorities of the exporting and importing countries, on the measures applied in the exporting country to enable it to make judgements and decisions on equivalency with its own rules provided that these rules of the importing country meet the requirements of these guidelines, and/or
- (b) arrange together with the exporting country for site visits to examine the rules of production and preparation, and the inspection/certification measures including production and preparation itself as applied in the exporting country.
- (c) require, in order to avoid any confusion to the consumer, that the product is labelled in accordance with the labelling requirements applied, in accordance with the provisions of section 3, in the importing country for the products concerned.

## **SECTION 8. ONGOING REVIEW OF THE GUIDELINES**

8.1 In line with the purpose of the guidelines to provide advice to governments, member governments and international organizations are invited to make proposals to CCFL on an ongoing basis. Once a final document is agreed, the CCFL shall conduct a review each 4 years of these guidelines and review each two years (or as required) the lists included in Annex 2 in order to take into account the latest developments in this area.

8.2 Proposals should be directed in the first instance to the Chief, Joint FAO/WHO Food Standards Programme, FAO, 00100, Rome ITALY.

**ANNEX 1: PRINCIPLES OF ORGANIC PRODUCTION****A. PLANTS AND PLANT PRODUCTS**

1. The principles set out in this Annex should have been applied on the parcels, farm or farm units during a conversion period of at least two years before sowing, or in the case of perennial crops other than grassland, at least three (3) years before the first harvest of products as referred to in paragraph 1.1(a) of these guidelines. The competent authority, or where delegated, the official or officially recognized certification body or authority may decide in certain cases (such as idle use for two years or more) to extend or reduce that period in the light of previous parcel use but the period must equal or exceed 12 months.
2. Whatever the length of the conversion period it may only begin once a production unit has been placed under an inspection system as required by 6.2 and once the unit has started the implementation of the production rules referred to in Section 4 of these Guidelines.
3. In cases where a whole farm is not converted at one time, it may be done progressively whereby these guidelines are applied from the start of conversion on the relevant fields. Conversion from conventional to organic production should be effected using permitted techniques as defined in these guidelines. In cases where a whole farm is not converted at the same time, the holding must be split into units as referred to in Annex 3, part A, paragraphs 3 and 11.
4. Areas in conversion as well as areas converted to organic production must not be alternated (switched back and forth) between organic and conventional production methods.
5. The fertility and biological activity of the soil should be maintained or increased, where appropriate, by:
  - (a) cultivation of legumes, green manures or deep-rooting plants in an appropriate multi-annual rotation programme;
  - (b) incorporation in the soil of organic material, composted or not, from holdings producing in accordance with these guidelines. By-products from livestock farming, such as farmyard manure, may be used if they come from livestock holdings producing in accordance with these guidelines;

Substances, as specified in Annex 2, Table 1 may be applied only to the extent that adequate nutrition of the crop or soil conditioning are not possible by the methods set out in 5(a) and (b) above or, in the case of manures, they are not available from organic farming.

- (c) for compost activation, appropriate micro-organisms or plant-based preparations may be used;
  - (d) biodynamic preparations from stone meal, farmyard manure or plants may also be used for the purpose covered by paragraph 5.
6. Pests, diseases and weeds should be controlled by any one, or a combination, of the following measures:
- choice of appropriate species and varieties;
  - appropriate rotation programs;
  - mechanical cultivation;
  - protection of natural enemies of pests through provision of favourable habitat, such as hedges and nesting sites, ecological buffer zones which maintain the original vegetation to house pest predators;
  - diversified ecosystems. These will vary between geographical locations. For example, buffer zones to counteract erosion, agro-forestry, rotating crops, etc.
  - flame weeding;
  - natural enemies including release of predators and parasites;
  - biodynamic preparations from stone meal, farmyard manure or plants;
  - mulching and mowing;
  - grazing of animals;
  - mechanical controls such as traps, barriers, light and sound;
  - steam sterilization when proper rotation of soil renewal cannot take place.



7. Only in cases of imminent or serious threat to the crop and where the measures identified in 6. (above) are, or would not be effective, recourse may be had to products referred to in Annex 2.

8. Seeds and vegetative reproductive material should be from plants grown in accordance with the provisions of Section 4.1 of these guidelines for at least one generation or, in the case of perennial crops, two growing seasons. Where an operator can demonstrate to the official or officially recognized certification body or authority that material satisfying the above requirements is not available, the certification body or authority may support:

- (a) in the first instance, use of untreated seeds or vegetative reproductive material, or
- (b) if (a) is not available, use of seeds and vegetative reproductive material treated with substances other than those included in Annex 2.

The competent authority may establish criteria to limit the application of the derogation in 8 above.

9. 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:

- the products are from a clearly defined collection area that is subject to the inspection/certification measures set out in Section 6 of these guidelines;
- those areas have received no treatments with products other than those referred to in Annex 2 for a period of three years before the collection;
- the collection does not disturb the stability of the natural habitat or the maintenance of the species in the collection area;
- the products are from an operator managing the harvesting or gathering of the products, who is clearly identified and familiar with the collection area.

**B. HANDLING, STORAGE, TRANSPORTATION, PROCESSING AND PACKAGING**

1. The integrity of the organic product must be maintained throughout the processing phase. This is achieved by the use of techniques appropriate to the specifics of the ingredients with careful processing methods limiting refining and the use of additives and processing aids. Ionizing radiation should not be used on organic products for the purpose of pest control, food preservation, elimination of pathogens or sanitation.

***Pest management***

2. For pest management and control the following measures, in order of preference, should be used:

- (a) Preventative methods, such as disruption and elimination of habitat and access to facilities by pest organisms, should be the primary methodology of pest management;
- (b) If preventative methods are inadequate, the first choice for pest control should be mechanical/physical and biological methods;
- (c) If mechanical/physical and biological methods are inadequate for pest control, pesticidal substances appearing in Annex 2 table 2 (or other substances allowed for use by a competent authority in accordance with Section 5.2) may be used provided that they are accepted for use in handling, storage, transportation or processing facilities by the competent authority and so that contact with organic products is prevented.

3. Pests should be avoided by good manufacturing practice. Pest control measures within storage areas or transport containers may include physical barriers or other treatments such as sound, ultra-sound, light, ultra-violet light, traps (pheromone traps and static bait traps) controlled temperature, controlled atmosphere (carbon dioxide, oxygen, nitrogen), and diatomaceous earth.

4. Use of pesticides not listed in Annex 2 for post harvest or quarantine purposes should not be permitted on products prepared in accordance with these guidelines and would cause organically produced foods to lose their organic status.

***Processing and manufacturing***

5. Processing methods should be mechanical, physical or biological (such as fermentation and smoking) and minimize the use of non-agricultural ingredients and additives as listed in Annex 2, Tables 3 and 4.

***Packaging***

6. Packaging materials should preferably be chosen from biodegradable, recycled or recyclable sources.

***Storage and transport***

7. Product integrity should be maintained during any storage and transportation and handling by use of the following precautions:

- (a) Organic products must be protected at all times from co-mingling with non-organic products; and
- (b) Organic products must be protected at all times from contact with materials and substances not permitted for use in organic farming and handling.

8. Where only part of the unit is certified, other product not covered by these guidelines should be stored and handled separately and both types of products should be clearly identified.

9. Bulk stores for organic product should be separate from conventional product stores and clearly labelled to that effect.

10. Storage areas and transport containers for organic product should be cleaned using methods and materials permitted in organic production. Measures should be taken to prevent possible contamination from any pesticide or other treatment not listed in Annex 2 before using a storage area or container that is not dedicated solely to organic products.

**ANNEX 2: PERMITTED SUBSTANCES FOR THE PRODUCTION OF ORGANIC FOODS*****PRECAUTIONS***

1. Any substances used in an organic system for soil fertilization and conditioning, pest and disease control, for the health of livestock and quality of the animal products, or for preparation, preservation and storage of the food product should comply with the relevant national regulations.
2. Conditions for use of certain substances contained in the following lists may be specified by the certification body or authority, eg volume, frequency of application, specific purpose, etc.
3. Where substances are required for primary production they should be used with care and with the knowledge that even permitted substances may be subject to misuse and may alter the ecosystem of the soil or farm.
4. The following lists do not attempt to be all inclusive or exclusive, or a finite regulatory tool but rather provide advice to governments on internationally agreed inputs. A system of review criteria as detailed in Section 5 of these Guidelines for products to be considered by national governments should be the primary determinant for acceptability or rejection of substances.

**TABLE 1: SUBSTANCES FOR USE IN SOIL FERTILIZING AND  
CONDITIONING**

SUBSTANCE	DESCRIPTION; COMPOSITIONAL REQUIREMENTS; CONDITIONS OF USE
Farmyard and poultry manure	Need recognized by certification body or authority if not sourced from organic production systems. 'Factory' farming <sup>18</sup> sources not permitted.
Slurry or urine	If not from organic sources, need recognized by inspection body. Use preferably after controlled fermentation and/or appropriate dilution. "Factory" farming sources not permitted.
Composted animal excrements, including poultry	Need recognized by the certification body or authority.
Manure and composted farmyard manure	"Factory" farming sources not permitted.
Dried farmyard manure and dehydrated poultry manure	Need recognized by the certification body or authority. "Factory" farming sources not permitted.
Guano	Need recognized by the certification body or authority.
Straw	Need recognized by the certification body or authority.

<sup>18</sup> "Factory" farming refers to industrial management systems that are heavily reliant on veterinary and feed inputs not permitted in organic agriculture.

SUBSTANCE	DESCRIPTION; COMPOSITIONAL REQUIREMENTS; CONDITIONS OF USE
Composts from spent mushroom & Vermiculture substrates	Need recognized by the certification body or authority. The initial composition of the substrate must be limited to the products on this list.
Composts from organic household refuse	Need recognized by the certification body or authority..
Composts from plant residues	----
Processed animal products from slaughterhouses	Need recognized by the certification body & fish industries authority
By-products of food & textile industries	Not treated with synthetic additives. Need recognized by the certification body or authority
Seaweeds and seaweed products	Need recognized by certification body or authority.
Sawdust, bark and wood waste	Need recognized by the certification body or authority.
Wood ash	----
Natural phosphate rock	Need recognized by certification body or authority. Cadmium should not exceed 90mg/kg P <sub>2</sub> O <sub>5</sub> .
Basic slag	Need recognized by the certification body or authority.
Rock potash, mined potassium salts (eg kainite, sylvinite)	Less than 60% chlorine.

SUBSTANCE	DESCRIPTION; COMPOSITIONAL REQUIREMENTS; CONDITIONS OF USE
Sulphate of potash (eg patenkali) Obtained by physical procedures but not enriched by chemical processes to increase its solubility	Need recognized by the certification authority or body
Calcium carbonate of natural origin (eg chalk, marl, maerl, limestone, phosphate chalk)	----
Magnesium rock	----
Calcareous magnesium rock	----
Epsom salt (magnesium-sulphate)	----
Gypsum (calcium sulphate)	----
Stillage and stillage extract	Ammonium stillage excluded.
Sodium chloride	Only mined salt.
Aluminium calcium phosphate	Maximum 90 mg/kg P <sub>2</sub> O <sub>5</sub> .
Trace elements ( eg. boron, copper, iron, manganese, molybdenum, zinc)	Need recognized by certification body or authority.
Sulphur	Need recognized by certification body
Stone meal	----
Clay (eg. bentonite, perlite, zeolite)	----
Naturally occurring biological organisms (eg worms)	----
Vermiculite	----

SUBSTANCE	DESCRIPTION; COMPOSITIONAL REQUIREMENTS; CONDITIONS OF USE
Peat	Excluding synthetic additives; permitted for seed, potting module composts. Other use as recognized by certification body or authority.
Humus from earthworms and insects	----
Zeolites	----
Wood charcoal	----
Chloride of lime	Need recognized by the certification body or authority.
Human excrements	Need recognized by certification body or authority. If possible aerated or composted. Not applied to crops intended for human consumption.
By-products of the sugar industry (eg Vinasse)	Need recognized by certification body or authority
By-products of industries processing ingredients	Need recognized by certification body or from organic agriculture authority



**TABLE 2: SUBSTANCES FOR PLANT PEST AND DISEASE CONTROL**

SUBSTANCE	DESCRIPTION; COMPOSITIONAL REQUIREMENTS; CONDITIONS FOR USE
<b><i>I. Plant and Animal</i></b>	
Preparations on basis of pyrethrins extracted from <i>Chrysanthemum cinerariaefolium</i> , containing possibly a synergist	Need recognized by the certification body or authority.
Preparations of Rotenone from <i>Derris elliptica</i> , <i>Lonchocarpus</i> , <i>Thephrosia spp.</i>	Need recognized by the certification body or authority.
Preparations from <i>Quassia amara</i>	Need recognized by the certification body or authority.
Preparations from <i>Ryania speciosa</i>	Need recognized by the certification body or authority.
Preparations of Neem (Azadirachtin) from <i>Azadirachta indica</i>	Need recognized by the certification body or authority.
Propolis	Need recognized by the certification body or authority.
Plant and animal oils	---
Seaweed, seaweed meal, seaweed extracts, sea salts and salty water	Not chemically treated.
Gelatine	---
Lecithin	Need recognized by the certification body or authority.
Casein	---

SUBSTANCE	DESCRIPTION; COMPOSITIONAL REQUIREMENTS; CONDITIONS FOR USE
Natural acids (eg vinegar)	Need recognized by the certification body or authority.
Fermented product from <i>Aspergillus</i>	---
Extract from mushroom (Shiitake fungus)	---
Extract from <i>Chlorella</i>	---
Natural plants preparations, excluding tobacco	Need recognized by certification body or authority..
Tobacco tea (except pure nicotine)	Need recognized by certification body or authority.
<b>II. Mineral</b>	
Inorganic compounds (Bordeaux mixture, copper hydroxide, copper oxychloride)	Need recognized by certification body or authority.
Burgundy mixture	Need recognized by certification body or authority.
Copper salts	Need recognized by certification body or authority.
Sulphur	Need recognized by certification body or authority.
Mineral powders (stone meal, silicates)	---
Diatomaceous earth	Need recognized by certification body or authority.
Silicates, clay (Bentonite)	---
Sodium silicate	---
Sodium bicarbonate	---

SUBSTANCE	DESCRIPTION; COMPOSITIONAL REQUIREMENTS; CONDITIONS FOR USE
Potassium permanganate	Need recognized by certification body or authority.
Paraffin oil	Need recognized by certification body or authority.
<b>III. Micro organisms used for biological pest controls</b>	
Micro-organisms (bacteria, viruses, fungi) e.g. <i>Bacillus thuringiensis</i> , <i>Granulosis</i> virus, etc.	Need recognized by certification body or authority.
<b>IV. Other</b>	
Carbon dioxide and nitrogen gas	Need recognized by certification body or authority.
Potassium soap (soft soap)	---
Ethyl alcohol	Need recognized by certification body or authority.
Homoeopathic and Ayurvedic preparations	---
Herbal and biodynamic preparations	---
Sterilized insect males	Need recognized by certification body or authority.
<b>V. Traps</b>	
Pheromone preparations	---
Preparations on the basis of metaldehyde containing a repellent to higher animal species and as far as applied in traps.	Need recognized by certification body or authority

**TABLE 3: INGREDIENTS OF NON AGRICULTURAL ORIGIN  
REFERRED TO IN SECTION 3 OF THESE GUIDELINES**

**3.1 Food additives, including carriers**

INS	NAME	SPECIFIC CONDITIONS
170	Calcium carbonates	----
220	Sulfur dioxide	Wine products
270	Lactic acid	Fermented vegetable products
290	Carbon dioxide	----
296	Malic acid	----
300	Ascorbic acid	If not available in natural form
306	Tocopherols, mixed natural concentrates	----
322	Lecithin	Obtained without the use of bleaches and organic solvents
330	Citric acid	Fruit and vegetable products
335	Sodium tartrate	cakes/confectionary
336	Potassium tartrate	cereals/cakes/confectionary
341 i	Mono calcium phosphate	only for raising flour
400	Alginic acid	----
401	Sodium alginate	----
402	Potassium alginate	----
406	Agar	----
407	Carageenan	----
410	Locust bean gum	----

<b>INS</b>	<b>NAME</b>	<b>SPECIFIC CONDITIONS</b>
412	Guar gum	----
413	Tragacanth gum	----
414	Arabic gum	Milk, fat and confectionary products
415	Xanthan gum	Fat products, fruit and vegetables, cakes & biscuits, salads.
416	Karaya gum	----
440	Pectins (unmodified)	----
500	Sodium carbonates	Cakes & biscuits, confectionery
501	Potassium carbonates	Cereals/cakes & biscuits/confectionary
503	Ammonium carbonates	----
504	Magnesium carbonates	----
508	Potassium chloride	Vegetables/canned fruit frozen fruit and Vegetables, vegetable sauces/ketchup and mustard
509	Calcium chloride	Milk products/fat products/fruits and vegetables/soybean products
511	Magnesium chloride	Soy bean products
516	Calcium sulphate	Cakes & biscuits/soy bean products/bakers yeast. Carrier
524	Sodium hydroxide	Cereal products
938	Argon	----
941	Nitrogen	----
948	Oxygen	----

**3.2 Flavourings**

Substances and products labelled as natural flavouring substances or natural flavouring preparations as defined in Codex Alimentarius 1A - 1995, Section 5.7.

**3.3 Water and salts**

Drinking water.

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

**3.4 Preparations of Microorganisms and Enzymes**

Any preparations of microorganisms and enzymes normally used in food processing, with the exception of microorganisms genetically engineered/ modified or enzymes derived from genetic engineering.

**3.5 Minerals** (including trace elements), vitamins, essential fatty and amino acids, and other nitrogen compounds. Only approved in so far as their use is legally required in the food products in which they are incorporated.

**TABLE 4: PROCESSING AIDS WHICH MAY BE USED FOR THE PREPARATION OF PRODUCTS OF AGRICULTURAL ORIGIN REFERRED TO IN SECTION 3 OF THESE GUIDELINES**

SUBSTANCE	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 grape raisins

---

<b>SUBSTANCE</b>	<b>SPECIFIC CONDITIONS</b>
Carbon dioxide	----
Nitrogen	----
Ethanol	solvent
Tannic acid	filtration aid
Egg white albumin	----
Casein	----
Gelatin	----
Isinglass	----
Vegetable oils	greasing or releasing agent
Silicon dioxide	as gel or colloidal solution
Activated carbon	----
Talc	----
Bentonite	----
Kaolin	----
Diatomaceous earth	----
Perlite	----
Hazelnut shells	----
Beeswax	releasing agent
Carnauba wax	releasing agent
Sulfuric acid	pH adjustment of extraction water in sugar production
Sodium hydroxide	pH adjustment in sugar production

---

---

<b>SUBSTANCE</b>	<b>SPECIFIC CONDITIONS</b>
Tartaric acid and salts	----
Sodium carbonate	sugar production
Preparations of bark components	----
Potassium hydroxide	pH adjustment for sugar processing
Citric Acid	pH adjustment

---

---

Preparations of microorganisms and enzymes:

Any preparations of microorganisms and enzymes normally used as processing aids in food processing, with the exception of genetically engineered/modified organisms and enzymes derived from genetically engineered/modified organisms.



**ANNEX 3: MINIMUM INSPECTION REQUIREMENTS AND  
PRECAUTIONARY MEASURES UNDER THE INSPECTION OR  
CERTIFICATION SYSTEM**

1. Inspection measures are necessary across the whole of the food chain to verify product labelled according to Section 3 of these guidelines conforms to internationally agreed practices. The official or officially recognized certification body or authority and the competent authority should establish policies and procedures in accordance with these guidelines.
2. Access by the inspection body to all written and/or documentary records and to the establishment under the inspection scheme is essential. The operator under an inspection should also give access to the competent or designated authority and provide any necessary information for third party audit purposes.

**A. PRODUCTION UNITS**

3. Production should take place in a unit where the land parcels, production areas and storage facilities are clearly separate from those of any other unit which does not produce according to these guidelines; preparation and/or packaging workshops may form part of the unit, where its activity is limited to preparation and packaging of its own agricultural produce.
4. When the inspection arrangements are first implemented, the operator and the official or officially recognized certification body or authority should draw up and sign a document which includes:
  - a full description of the unit and/or collection areas, showing the storage and production premises and land parcels and, where applicable, premises where certain preparation and/or packaging operations take place;
  - and, in the case of collection of wild plants, the guarantees given by third parties, if appropriate, which the producer can provide to ensure that the provisions of Annex 1, para 10 are satisfied;
  - all the practical measures to be taken at the level of the unit to ensure compliance with these guidelines;

- the date of the last application on the land parcels and/or collection areas concerned of products the use of which is not compatible with Section 4 of these guidelines;
- an undertaking by the operator to carry out operations in accordance with Sections 3 and 4 and to accept, in event of infringements, implementation of the measures as referred to in Section 6, paragraph 9 of these guidelines.

5. Each year, before the date indicated by the certification body or authority, the operator should notify the official or officially recognized certification body or authority of its schedule of production of crop products, giving a breakdown by land parcel.

6. Written and/or documentary accounts should be kept which enable the official or officially recognized certification body or authority to trace the origin, nature and quantities of all raw materials bought, and the use of such materials; in addition, written and/or documentary accounts should be kept of the nature, quantities and consignees of all agricultural products sold. Quantities sold directly to the final consumer should preferably be accounted for on a daily basis. When the unit itself processes agricultural products, its accounts must contain the information required in B2, third bullet point of this Annex.

7. Storage, on the unit, of input substances, other than those whose use is with paragraph 4.1(b) of these guidelines is prohibited.

8. The official or officially recognized certification body or authority should ensure that a full physical inspection is undertaken, at least once a year, of the unit. Samples for testing of products not listed in these guidelines may be taken where their use is suspected. An inspection report should be drawn up after each visit. Additional occasional unannounced visits should also be undertaken according to need or at random.

9. The operator should give the certification body or authority, for inspection purposes, access to the storage and production premises and to the parcels of land, as well as to the accounts and relevant supporting documents. The operator should also provide the inspection body with any information deemed necessary for the purposes of the inspection.

10. Products referred to in Section 1 of these guidelines which are not in their packaging for the end consumer should be transported in a manner which should prevent contamination or substitution of the content with

substances or product not compatible with these guidelines and the following information, without prejudice to any other indications required by law:

- the name and address of the person responsible for the production or preparation of the product;
- the name of the product; and
- that the product is of organic status.

11. Where an operator runs several production units in the same area (parallel cropping), units in the area producing crop, crop products not covered by Section 1 should also be subject to the inspection arrangements as regards the bullet points of paragraph 4 and paragraphs 6 and 7 above. Plants of indistinguishable varieties as those produced at the unit referred to in paragraph 3 above should not be produced at these units.

If derogations are allowed by the competent authority, the authority must specify the types of production and circumstances for which derogations are granted and the supplementary inspection requirements, such as unannounced site visits; extra inspections during harvest; additional documentary requirements; assessment of an operation's ability to prevent co-mingling, etc., which are to be implemented.

Pending further review of these guidelines in accordance with Section 8, member countries can accept parallel cropping of the same variety, even if it is not distinguishable, subject to adequate inspection measures being applied.

#### ***B. PREPARATION AND PACKAGING UNITS***

1. The producer and/or operator should provide:
  - a full description of the unit, showing the facilities used for the, preparation, packaging and storage of agricultural products before and after the operations concerning them;
  - all the practical measures to be taken at the level of the unit to ensure compliance these guidelines.

This description and the measures concerned should be signed by the responsible person of the unit and the certification body.

The report should include an undertaking by the operator to perform the operations in such a way as to comply with Section 4 of these guidelines and to accept, in the event of infringements, the implementation of measures as referred to in paragraph 6.9 of these guidelines and be countersigned by both parties.

2. Written accounts should be kept enabling the certification body or authority to trace:
  - the origin, nature and quantities of agricultural products as referred to in Section 1 of these guidelines which have been delivered to the unit;
  - the nature, quantities and consignees of products as referred to in Section 1 of these guidelines which have left the unit;
  - any other information such as the origin, nature and quantities of ingredients, additives and manufacturing aids delivered to the unit and the composition of processed products, that is required by the certification body or authority for the purposes of proper inspection of the operations.
3. Where products not referred to in Section 1 of these guidelines are also processed, packaged or stored in the unit concerned:
  - the unit should have separate areas within the premises for the storage of products as referred to in Section 1 of these guidelines, before and after the operations;
  - operations should 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 Section 1 of these guidelines;
  - if such operations are not carried out frequently, they should be announced in advance, with a deadline agreed on with the certification body or authority;
  - every measure should be taken to ensure identification of lots and to avoid mixtures with products not obtained in accordance with the requirements of these guidelines.
4. The official or officially recognized certification body or authority should ensure that a full physical inspection, at least once a year, of the unit.

Samples for testing of products not listed in these guidelines may be taken where their use is suspected. An inspection report must be drawn up after each visit countersigned by the person responsible for the unit inspected. Additional occasional unannounced visits should also be undertaken according to need or at random.

5. The operator should give the official or officially recognized certification body or authority or authority, for inspection purposes, access to the unit and to written accounts and relevant supporting documents. The operator should also provide the inspection body with any information necessary for the purposes of inspection.

6. The requirements in respect to the transport as laid down in paragraph A.10 of this Annex are applicable.

7. On receipt of a product referred to in Section 1 of these Guidelines, the operator shall check:

- the closing of the packaging or contained where it is required;
- the presence of the indications referred to in A.10 of this Annex. The result of this verification shall be explicitly mentioned in the accounts referred to in point B.2. When there is any doubt that the product cannot be verified according to the production system provided for in Section 6 of this Guidelines, it must be placed on the market without indication referring to the organic production method.

### *C. IMPORTS*

Importing countries should establish appropriate inspection requirements for the inspection of importers and of imported organic products.

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