

Australian Certified Organic Standard (ACOS) 2021 Change Log



Clause	Prior / existing wording	Revised wording for ACOS 2021
Definitions	Organic management plan (OMP): Management plan that outlines production plans to achieve ongoing conformance with this Standard. This may include identification of key management personnel, fertility, pest and disease management plans, documented recording systems and future on-site plans (increasing stock numbers, new crop types, longer term reduction of inputs, etc.). Such a plan may include a section based upon HACCP principles (see above), where there are identified potential hazards to the production unit's organic certification. For primary production this is known as an organic farm plan (OFF). The OFF may outline buffer zone establishment in relation to containing neighbouring chemical overspray risk or potential contamination from GMO crops. Other identified risks may be brought-in manures or other materials that may require residue testing or composting, which would be outlined in such a plan. Such a plan forms the basis of certification and auditing. For processing, preparation or other handling operations, this is known as an organic handling plan (OHP). The OHP would outline management control, audit trail recording systems and related management systems to be implemented or currently practised to ensure maintenance of certified product authenticity and full conformance with this Standard.	Organic management plan (OMP): A documented management plan that is developed by the certified operator, and agreed upon by the CB, which outlines planned activities to be conducted to achieve ongoing compliance with this Standard, and to aid third party verification of compliance.
	Organochlorines (OCs): Class of conventional agricultural chemicals, typically DDT and Dieldrin, prohibited for use under this Standard and restricted as allowed historic residues on organic farms.	Organochlorines (OCs): Class of conventional agricultural chemicals, including DDT and Dieldrin, prohibited for use under this Standard.
	Organophosphates (OPs): Class of conventional agricultural chemicals, based upon phosphorus esters, prohibited under this Standard and prohibited as residues on certified organic products.	Organophosphates (OPs): Class of conventional agricultural chemicals, based upon phosphorus esters, prohibited under this Standard.
3.1.1	For all sectors of certification, the operator makes application to the certification office (CO), and completes a Statutory Declaration Questionnaire, supplying all relevant details of the production unit's history, current operations and production output, management details and production plans. Application may be made for certification for a given management unit or part of that unit – which may comprise single ownership and/or single management control.	For all certifications, the operator must make an application to the CB, supplying all relevant details of the production unit's history, current operations, management details and production plans, etc. Application may be made for certification for a given management unit or part of that unit – which may comprise single ownership and/or single management control.
3.1.6	For land-based primary production sectors within Australia, prior to certification being granted a 12-month period under the audit system, or similar recognised audit system, shall take place – known as precertification. During this period, there shall be an initial ("gap") audit and at a minimum one full on-farm audit, which will include the assessment of organic management and the taking of soil and/or tissue samples for the testing of contamination from veterinary and agricultural chemicals, heavy metals and/or GMOs, etc., where applicable. Such testing may assess products and processes throughout the production and preparation chain. During the precertification period, labelling of the product shall not make reference to the production method as organic, the certification agency or that the product is under an organic auditing and/or certification system.	For land-based primary production sectors within Australia, prior to certification being granted a 12-month period under the audit system, or similar recognised audit system, shall take place. During this period, there shall be an initial ("gap") audit and at a minimum one full on-farm audit, which will include the assessment of organic management and the taking of soil and/or tissue samples for the testing of contamination from veterinary and agricultural chemicals, heavy metals and/or GMOs, etc., where applicable. Such testing may assess products and processes throughout the production and preparation chain. During the first year of organic management, labelling of the product shall not make reference to the production method as organic, the details of the CB or that the product is under an organic auditing and/or certification system.
3.1.14	Livestock production systems may be certified where there is verified production conformance with all relevant sections of this Standard, including conversion periods, and where the animals have access only to areas of land or facilities that are verified to be in compliance with this Standard for the required time periods as outlined in 3.1.6–3.1.11. Livestock only with a verifiable history of conformance with the Standard throughout their entire lives and which were born on the production unit after it became subject to inspection and certification may be deemed certifiable for meat production. See section 5 for further details of livestock production.	Livestock production systems may be certified where there is verified production conformance with all relevant sections of this Standard, including conversion periods, and where the animals have access only to areas of land or facilities that are verified to be in compliance with this Standard for the required time periods.
3.1.18	Initial certification may be given to land units rather than the entire farming operation where such land units are physically isolated within the farm unit and where the criteria outlined in 3.6 are complied with. In such circumstances, the OMP shall outline plans for conversion of other areas and management strategies to ensure segregation of parallel products and production activities. The timeframe for full conversion shall be 10 years, except in circumstances granted by the CO. Note that certain market requirements require complete conversion of livestock and the whole farm prior to recognition of certification of products (e.g., Bio Suisse, Naturland).	Initial certification may be given to land units rather than the entire farming operation where it can be demonstrated that no mixing of organically produced and non organically produced produce can occur. In such circumstances, the OMP shall outline plans for conversion of other areas and management strategies to ensure segregation of parallel products and production activities. Such operators must develop a program of converting their whole farming operation within 10 years.
3.3.1	Operator failure to comply with directives from the CO regarding (for example) food quality or safety issues or requests for further information to enable the CO to conduct assessment of conformance to this Standard;	Operator failure to respond to, or comply with directives from the CB.
3.3.2	Whilst being audited, or following review by the CO, operators or operators may receive notice of performance which might include feedback relating to certification maintenance. CARs can be generally categorised as follows:	Following review, operators will receive correspondence from the CB which might include feedback relating to certification maintenance. CARs can be generally categorised as follows:
	A problem detected that in the opinion of the auditor or CO will not or is unlikely to result in a significant non-conformance with the Standard (including food safety issues), but which requires corrective action to ensure that the issue does not become a major non-conformity.	A problem detected that in the opinion of the CB will not or is unlikely to result in a significant non-conformance with the Standard, but which requires corrective action to ensure that the issue does not become a major non-conformity.
	A problem detected that in the opinion of the auditor or the CO is likely to result in, or has resulted in a breach of the Standard (including potential food safety problems or breakdown of effective organic management).	A problem detected that in the opinion of the CB is likely to result in, or has resulted in a breach of the Standard.
3.4.1.2d -> 3.4.1.6	In the case of partially certified farms , full farm unit certification, over a period of less than 10 years, shall also be outlined. Exceptions to this shall only be granted by the CO, following successful submission by the operator.	In the case of partially certified farms, a plan for full farm unit certification, over a period of less than 10 years, shall also be outlined.

3.4.3 -> 3.4.5	For imported organic products, a Transaction Certificate (a document for the sale and movement of certified products), issued or endorsed by a competent authority or government approved certification organisation, shall be available. This shall include clear statements regarding the certification status/level and certification number of the product/s, linking them to an identifiable batch or related code number. This shall also include the date of transaction and buyer and seller details. For export of organic products from Australia, an Organic Export Certificate must be completed. This is available from the CO and is a legal requirement for export of organic products. For domestic wholesale transactions of certified organic produce, where the purchasing party requires certified product (for resale or processing), a comprehensive invoice shall be supplied by the certified operator.	For imported organic products, a Transaction Certificate (a document for the sale and movement of certified products), issued or endorsed by a competent authority or government approved certification organisation, shall be available. This shall include clear statements regarding the certification status/level and certification number of the product/s, linking them to an identifiable batch or related code number. This shall also include the date of transaction and buyer and seller details. For export of organic products from Australia, an Organic Goods Certificate must be completed. This is available from the CB and is a legal requirement for export of organic products. For domestic wholesale transactions of certified organic produce, where the purchasing party requires certified product (for resale or processing), a comprehensive invoice shall be supplied by the certified operator.
	Exceptions to labelling requirements (e.g., domestic private label within Australia) shall require confirmation in writing by the CO as acceptable prior to market release. The CO maintains a file of existing formats for logo and name use. Variations beyond these formats shall require specific approval prior to use. *NB: Onus is on the operator to ensure compliance to importing country market requirements.	Exceptions to labelling requirements (e.g., domestic private label within Australia) shall require confirmation in writing by the CO as acceptable prior to market release. The CO maintains a file of existing formats for logo and name use. Variations beyond these formats shall require specific approval prior to use. *NB: Onus is on the operator to ensure compliance to importing country market requirements.
3.5.11.1		For processed food products, where a minimum of 100% of all ingredients (excluding water and salt) come from certified biodynamic sources, reference may be made to "100% biodynamic" on the label.
3.5.12.1		For processed food products, where a minimum of 95% weight/weight of all ingredients (excluding water and salt) come from certified biodynamic sources, and where all other materials are allowed under this Standard for use in certified processed product, reference may be made to "Certified Biodynamic" on the label. In the instance of the product and all ingredients being liquid, the calculation of percentages above shall be done by fluid volume.
3.5.14.1		Where less than 95% but not less than 70% weight/weight of all ingredients (excluding water and salt) are of certified biodynamic origin, and where all other materials are allowed under this Standard for use in certified processed product, the statement "Made with biodynamic ingredients" may be made on the label. The Bud logo cannot be used on products in this category.
3.6.2	In exceptional circumstances, such as buffer zone requirements, initial and partial certification or other circumstances allowed by the CO, parallel production may be allowed based upon acceptable physical segregation of certified and non-certified areas, acceptable harvest and handling schedules, records and management control being in place, which achieve and verify segregation and audit trail integrity of both certified and uncertified product. The OMP shall outline a plan of progression towards full certification of the operation over a five-year period.	In exceptional circumstances, such as buffer zone requirements, initial and partial certification or other circumstances allowed by the CB, parallel production may be allowed based upon acceptable physical segregation of certified and non-certified areas, acceptable harvest and handling schedules, records and management control being in place, which achieve and verify segregation and audit trail integrity of both certified and uncertified product.
3.7.1	Certified organic produce certified by a certification program and standard other than the ACOS shall be allowed for use within certified end product where such certified produce is certified by a certifier accredited to an equivalent system and standard (e.g., IFOAM family of standards) as outlined below.	Certified organic produce certified to an organic standard other than this Standard, shall be allowed for use within certified end product where such certified produce is certified by a certifier accredited to an equivalent system and standard, and will require approval by the CB.
4.1.8	Ongoing soil or tissue tests, or other effective means of assessing fertility, should be carried out by the operator to ascertain sustainability and to determine future needs for fertility management. Farming systems wishing to progress to full certification shall require soil testing of nutrients and organic matter (OM) to verify that the farming system is moving towards effective organic function and outcomes.	Ongoing soil or tissue tests, or other effective means of assessing fertility, should be carried out by the operator to verify sustainability and to determine future needs for fertility management.
4.2.4	For synthetic structure coverings, mulches, fleeces, insect netting and silage wrapping, only products based on polyethylene and polypropylene or other polycarbonates are permitted. These must be removed from the soil after use and must not be burned on certified areas of land. Note polyvinylchloride-based products are not permitted for use on certified land.	For synthetic structure coverings, mulches, fleeces, insect netting and silage wrapping, only products based on polyethylene and polypropylene or other polycarbonates are permitted, and only where use is formally approved by the CB. These must be removed from the soil after use and must not be burned on certified areas of land. Note polyvinylchloride-based products are not permitted for use on certified land.
4.2.5	Weed matting is allowed but must not be incorporated into the soil, unless fully natural and degradable. Where weed matting is used, soil biology must be protected and/or enhanced by such practice. Plastics shall be removed at the end of the production season or end of use. Sheet plastic mulching may be used for certain composting activities listed in section 4.3 and in cases of soil solarisation practices. Other uses require written confirmation from the CO for permission prior to use and shall be permitted in restricted instances only.	Weed matting is allowed where its use is formally approved by the CB, but must not be incorporated into the soil, unless fully natural and degradable. Where weed matting is used, soil biology must be protected and/or enhanced by such practice. Plastics shall be removed at the end of the production season or end of use. Sheet plastic mulching may be used for certain composting activities listed in section 4.3 and in cases of soil solarisation practices. Other uses require written confirmation from the CO for permission prior to use and shall be permitted in restricted instances only.
4.5.5	In relation to noxious weed or pest (including feral) control mandated by state authorities, application of prohibited substances to certified areas of land shall at a minimum disqualify such areas of land for 12 months from point of application. Refer to section 4.7.	In relation to noxious weed or pest (including feral) control mandated by state authorities, application of prohibited substances to certified areas of land shall will lead to loss of certification for the land areas in question. With formal approval from the CB, such areas of land may be re-eligible for certification after 12 months elapses.
4.6.2	Management shall aim to ensure provision for regionally appropriate tree, bush and/or native grassland areas so as to enhance on-farm flora and fauna protection and biodiversity. This area should comprise greater than 5% of total farm land area for farms greater than 4 ha, and its ongoing management/protection documented annually in the OMP. Derogations to this rule may be permitted where regional biodiversity protection is being achieved and verified in regionally appropriate ways not feasible on the farming operation itself, such as non-intensive grazing systems. Such biodiversity areas may include, but are not limited to non-fertilised, species-rich pastures, fallow land (fallow for greater than 15 months at a time), natural water features and wetlands, forested or heavily treed areas, and "non-productive" areas on farm that are not cultivated or intensively stocked. The aim is to enhance biodiversity on farm, enabling "ecosystem services" to enhance the productivity and sustainability of the organic farming operation and the surrounding environment.	Management shall aim to ensure provision for regionally appropriate tree, bush and/or native grassland areas so as to enhance on-farm flora and fauna protection and biodiversity. This area should comprise greater than 5% of total farm land area within 5 years of achieving certification. For farms smaller than 4 ha, exceptions can be formally issued by the CB. Ongoing management/protection plans shall be documented in the OMP. Such biodiversity areas may include, but are not limited to non-fertilised, species-rich pastures, natural water features and wetlands, forested or heavily treed areas, and "non-productive" areas on farm that are not cultivated or intensively stocked. The aim is to enhance biodiversity on farm, enabling "ecosystem services" to enhance the productivity and sustainability of the organic farming operation and the surrounding environment.

4.7.3	The guideline of 10% of MRL shall also be used as a guide for contaminants in soils – from historical practices. Soil chemical residue percentages may be exceeded in such industries where it can be verified by the operator that cross-contamination or translocation to saleable certified tissues or materials does not and cannot occur, and where soil ecological processes and soil life are not disrupted.	The guideline of 10% of MRL shall also be used as a guide for contaminants in soils – from historical practices. Soil chemical residue percentages may be exceeded in such industries where it can be verified by the operator that cross-contamination or translocation to saleable certified tissues or materials does not and cannot occur, and where soil ecological processes and soil life are not disrupted.
Table 5a	Eggs - 60 days after treatment	60 days after treatment
5.1.6	The use of anaesthetics will not result in the loss of certification status.	Where surgical procedures are undertaken, appropriate application of anaesthesia and/ or analgesia is allowed, provided three weeks, or three times the withholding period is observed (whichever is longer).
5.1.11	Stock other than poultry from uncertified sources, or raised on land not managed in accordance with this Standard, shall not attain organic status for meat production. Such stock's offspring may attain certification status for meat if managed in accord with this Standard and conceived on the certified unit or other certified lands (for UK market) or where breeding stock are managed in accord with this Standard from the last trimester of pregnancy onwards, including throughout the lactation period.	Stock other than poultry from uncertified sources, or raised on land not managed in accordance with this Standard, shall not attain organic status for meat production. Such stock's offspring may attain certification status for meat if managed in accordance with this Standard from the start of the last trimester of their gestation onwards, including throughout the lactation period.
Table 5b	Dairy calves - Calves up to four weeks old	Calves up to four weeks old
5.1.18	Mulesing - Restricted, with pain relief, to cases where verifiable animal welfare concerns exist and shall not occur in the absence of preventative management, including permitted substance use and strategic crutching. Note some market prohibitions apply (e.g., EU) and this practice is prohibited for IFOAM certification.	Restricted to case-by-case approvals by the CB, only where alternative measures to protect animal welfare are not available, and only where pain relief is administered.
5.1.28	For certified stock, up to 5% of the annual agricultural origin dry matter feed intake may be brought in as additional non-organic feed where unavailable in certified organic form and where products comply with other stipulations in the Standard (non-GM, non-contaminated, etc.).	Non-organic, agricultural origin feed supplements may be used up to a daily maximum of 5% of dry matter intake, by mass, and only where organic alternatives are unavailable. A specific Derogation approved by the CB for such use is required.
5.1.29	The following may be included to supplement the diet:	Non-agricultural origin feed supplements may be added to the diet to enhance health and productivity outcomes. This may include the following:
5.1.32	For ruminants, animal by-products, including meat, offal, manures and feathermeal are prohibited as feedstuffs. Note also that the use of fertilisers that contain animal by-products must be fully incorporated into the soil prior to grazing access by ruminants (depending on the volumes used and irrigation intensity, a minimum of three weeks shall be required). Note for the UK market no use of animal by-products is allowed as fertiliser where ruminants that are destined for certified organic markets may graze.	For ruminants, animal by-products, including meat, offal, manures and feathermeal are prohibited as feedstuffs. Note also that the use of fertilisers that contain animal by-products must be fully incorporated into the soil prior to grazing access by ruminants.
5.1.34	In exceptional circumstances (EC), particularly where animal welfare issues may be at stake, the CO may allow specific derogations to the above. Such derogations shall follow formal application to the CO and will be reviewed prior to possible acceptance. Such derogations may impact on the operator's ability to sell certified product to particular markets with the onus on the certified operator to ensure compliance with specific country standards.	In exceptional circumstances (EC), particularly where animal welfare issues may be at stake, or where confinement is mandated by relevant authorities, the CB may allow specific derogations to the above. Such derogations shall follow formal application to the CB and will be reviewed prior to possible acceptance. Such derogations may impact on the operator's ability to sell certified product to particular markets with the onus on the certified operator to ensure compliance with specific country standards.
5.1.35	In cases of extreme climatic or other extenuating circumstances, exemption to fodder requirements may be granted. Fodder may then be sourced from products other than those referred to above in section 5.1.25. Such feed shall be sourced in the first instance from (a) certified in conversion to organic fodder, or (b) conventionally produced fodder, verified to be free from agrichemical residues, where it can be verified that products from (a) are unavailable. Such exemptions shall require prior approval from the CO and may relate to instances of unforeseen severe natural or man-made events or extreme climatic or weather conditions. Certification status of stock shall be impacted on as noted below in the instance of feeding more than 5% feeds from non-organic sources. Operators may feed a limited percentage of non-organic feed under specific conditions for a limited time in the following cases: unforeseen severe natural or man-made events; extreme climatic or weather conditions.	In cases of extreme climatic or other extenuating circumstances (such as drought, fires or floods), where organic feed availability has unexpectedly dropped, the CB may approve a derogation allowing the use of non organic feeds. Such feeds shall be sourced in the first instance from (a) certified in conversion sources, or (b) conventionally produced sources, verified to be free from agrichemical residues, where it can be verified that products from (a) are unavailable.
5.4.4	When organic livestock are not available, the bringing in of conventional dairy calves is restricted to the following: dairy calves up to four weeks old that have received colostrum and are fed on a diet consisting mainly of full milk.	When organic livestock are not available, the bringing in of conventional dairy calves is restricted to the following: dairy calves up to four weeks old that have received colostrum and are fed on a diet consisting mainly of full milk.
TEMPORARY CERTIFICATION OF FACILITIES		TEMPORARY CERTIFICATION OF FACILITIES
6.1.36	Where warehousing, preparation or related facilities or equipment are required for use on a one- off basis by a certified operator, certification of produce may be maintained where an auditor, assigned by the CO, has inspected the facility and management, and has verified that all requirements for handling and preparation are complied with as laid out in this Standard. Such instances shall be assessed on a case-by-case basis, arranged and fully paid for in advance by the operator and be overseen by the certified operator or owner of such certified product, in addition to the CO auditor.	Where warehousing, preparation or related facilities or equipment are required for use on a one- off basis by a certified operator, certification of produce may be maintained where an auditor, assigned by the CO, has inspected the facility and management, and has verified that all requirements for handling and preparation are complied with as laid out in this Standard. Such instances shall be assessed on a case-by-case basis, arranged and fully paid for in advance by the operator and be overseen by the certified operator or owner of such certified product, in addition to the CO auditor.
6.1.37	The CO reserves the right at any point during such a processing run, based upon the assessment of the assigned auditor, to deem product being processed as decertified where this Standard is not complied with in regard to preparation of certified products.	The CO reserves the right at any point during such a processing run, based upon the assessment of the assigned auditor, to deem product being processed as decertified where this Standard is not complied with in regard to preparation of certified products.
COTTAGE INDUSTRIES		COTTAGE INDUSTRIES
6.1.38	In certain circumstances where primary producers have in-house processing facilities, exemption may be allowed for certification as a separate preparation facility. The following conditions are required for this to be acceptable:	In certain circumstances where primary producers have in-house processing facilities, exemption may be allowed for certification as a separate preparation facility. The following conditions are required for this to be acceptable.
6.1.38.1	Such an operation shall occur within the existing certified farm unit and shall not occur in a separate off-site facility;	Such an operation shall occur within the existing certified farm unit and shall not occur in a separate off-site facility.

6.1.38.2	Such an operation shall source primary agricultural produce only from the certified farm unit that it is based on. Exempt inputs may include preserving, marinating and related aids, including sugar, honey, vinegar, herbs and spices, which may be required in addition to fresh or other certified primary agricultural produce from the certified farm unit.	Such an operation shall source primary agricultural produce only from the certified farm unit that it is based on. Exempt inputs may include preserving, marinating and related aids, including sugar, honey, vinegar, herbs and spices, which may be required in addition to fresh or other certified primary agricultural produce from the certified farm unit.
6.3	Durable Foodstuffs	Durable Foodstuffs
	All requirements as outlined in section 6.1 shall be complied with for durable foodstuffs in addition to the specifications below where relevant.	All requirements as outlined in section 6.1 shall be complied with for durable foodstuffs in addition to the specifications below where relevant.
6.3.1	Grains and Grain Products, Oilseeds, Nuts	Grains and Grain Products, Oilseeds, Nuts
6.3.1.1	Augers and other grain-moving equipment shall be cleaned down prior to runs of certified materials where uncertified materials have been handled prior. Where cleaning access is restricted, a plug of certified material will be required to clear out the process line. Such a plug shall be deemed uncertified once it has been fed through the system, and shall be contained, recorded and treated as uncertified product. Verification of non-contamination shall be required by operator (swabs of equipment and/or finished product testing) to ensure validity of process in ensuring maintenance of integrity of certified product.	Augers and other grain-moving equipment shall be cleaned down prior to runs of certified materials where uncertified materials have been handled prior. Where cleaning access is restricted, a plug of certified material will be required to clear out the process line. Such a plug shall be deemed uncertified once it has been fed through the system, and shall be contained, recorded and treated as uncertified product. Verification of non-contamination shall be required by operator (swabs of equipment and/or finished product testing) to ensure validity of process in ensuring maintenance of integrity of certified product.
6.3.1.2	Mills and processing operations shall utilise physical methods only for milling, extrusion and modification of certified products, unless otherwise allowed by this Standard.	Mills and processing operations shall utilise physical methods only for milling, extrusion and modification of certified products, unless otherwise allowed by this Standard.
6.3.1.3	Temperature ranges shall be monitored, recorded and maintained to ensure that quality aspects of the organic product are not compromised by extreme heat.	Temperature ranges shall be monitored, recorded and maintained to ensure that quality aspects of the organic product are not compromised by extreme heat.
6.3.2	Bakeries and Baked Products	Bakeries and Baked Products
6.3.2.1	Ingredients from uncertified sources may include water, salt and yeasts (where unavailable in organic form).	Ingredients from uncertified sources may include water, salt and yeasts (where unavailable in organic form).
6.3.2.2	Yeasts shall not be sourced from GE processes or products and all sanitary and other steps shall be taken to reduce the risk of cross-contamination of yeasts from other production activities.	Yeasts shall not be sourced from GE processes or products and all sanitary and other steps shall be taken to reduce the risk of cross-contamination of yeasts from other production activities.
6.3.2.3	Non-GM enzymes are allowed unless otherwise prohibited in this Standard.	Non-GM enzymes are allowed unless otherwise prohibited in this Standard.
6.3.2.4	Emulsifiers and other processing aids are allowed where specified in Annex III.	Emulsifiers and other processing aids are allowed where specified in Annex III.
6.3.2.5	Emulsifiers such as lecithin shall not be sourced from GMO soy. Verification shall be required when using uncertified emulsifiers and other ingredients to ensure they are not products of GE.	Emulsifiers such as lecithin shall not be sourced from GMO soy. Verification shall be required when using uncertified emulsifiers and other ingredients to ensure they are not products of GE.
6.3.2.6	Organic products shall not be processed in the same production unit areas (such as preparation, mixing, raising and cooking units) at the same time as uncertified products.	Organic products shall not be processed in the same production unit areas (such as preparation, mixing, raising and cooking units) at the same time as uncertified products.
6.3.3	Oils and Margarines	Oils and Margarines
6.3.3.1	Extraction shall be of a physical nature (heating, pressing, hammering), except where otherwise ratified by the CO as being acceptable under this Standard.	Extraction shall be of a physical nature (heating, pressing, hammering), except where otherwise ratified by the CO as being acceptable under this Standard.
6.3.3.2	Processing aids, deodorising, bleaching, and related processes shall comply with this Standard – refer to Annex III and IV. Additional or new materials or processes to be used as processing aids by the operator shall first be ratified by the CO as being acceptable under this Standard.	Processing aids, deodorising, bleaching, and related processes shall comply with this Standard – refer to Annex III and IV. Additional or new materials or processes to be used as processing aids by the operator shall first be ratified by the CO as being acceptable under this Standard.
6.3.3.3	In the case of blends or mixtures, at least 95% of all ingredients shall come from certified organic sources with the remaining products listed as allowed under the standard. There shall be no parallel ingredients used in the end product from both certified and uncertified sources.	In the case of blends or mixtures, at least 95% of all ingredients shall come from certified organic sources with the remaining products listed as allowed under the standard. There shall be no parallel ingredients used in the end product from both certified and uncertified sources.
6.3.3.4	Enrichment agents may only be added if required by regulation and where in compliance with this Standard. Retinol (vitamin A) and Calciferol (vitamin D) are permitted.	Enrichment agents may only be added if required by regulation and where in compliance with this Standard. Retinol (vitamin A) and Calciferol (vitamin D) are permitted.
6.3.3.5	Where uncertified oils are also processed, thorough clean-down or a plug or similar practice shall be used to clean through all pipes and other equipment prior to an organic run. Such a plug shall not be certified once it is passed through the system but shall be sectioned off and treated and recorded as uncertified material. Verification of non-contamination shall be required by operator (swabs of equipment and/or finished product testing) to ensure validity of process in ensuring maintenance of integrity of certified product.	Where uncertified oils are also processed, thorough clean-down or a plug or similar practice shall be used to clean through all pipes and other equipment prior to an organic run. Such a plug shall not be certified once it is passed through the system but shall be sectioned off and treated and recorded as uncertified material. Verification of non-contamination shall be required by operator (swabs of equipment and/or finished product testing) to ensure validity of process in ensuring maintenance of integrity of certified product.
6.3.4	Spices, Tea, Coffee, Sugar and Herbs	Spices, Tea, Coffee, Sugar and Herbs
6.3.4.1	Spices, tea and coffee shall be harvested, dried, extracted, processed, etc. in a manner that ensures no contamination with products prohibited under this Standard. This includes prohibition of pest control chemicals in storage or at time of transport (including port containers).	Spices, tea and coffee shall be harvested, dried, extracted, processed, etc. in a manner that ensures no contamination with products prohibited under this Standard. This includes prohibition of pest control chemicals in storage or at time of transport (including port containers).
6.3.4.2	For roadside or household drying of products, biocontamination sources such as livestock, children and other agents shall be managed or excluded to ensure end product quality and safety.	For roadside or household drying of products, biocontamination sources such as livestock, children and other agents shall be managed or excluded to ensure end product quality and safety.
6.3.4.3	In the case of parallel production, management systems shall be such to ensure no inadvertent mixing can take place. This may include physical separation, signage, separate harvesting/drying times or related practices that clearly demarcate products.	In the case of parallel production, management systems shall be such to ensure no inadvertent mixing can take place. This may include physical separation, signage, separate harvesting/drying times or related practices that clearly demarcate products.
6.3.4.4	Extraction of spice oils shall entail the use of steam pressure or other non-chemical extraction practices in compliance with this Standard.	Extraction of spice oils shall entail the use of steam pressure or other non-chemical extraction practices in compliance with this Standard.
6.3.4.5	In the case of parallel production for stills, a plug or similar means shall be used to clean internal pipes and related equipment of uncertified materials.	In the case of parallel production for stills, a plug or similar means shall be used to clean internal pipes and related equipment of uncertified materials.
6.3.4.6	Stills, driers, withering troughs, ovens, rollers and roasters or other equipment utilising energy sources shall be managed in an efficient manner, with preference for renewable energy sources being used.	Stills, driers, withering troughs, ovens, rollers and roasters or other equipment utilising energy sources shall be managed in an efficient manner, with preference for renewable energy sources being used.

6.3.4.7	Where augers or other closed processing equipment is used, full clean-down procedures are required prior to the certified product run. In the case of inaccessible areas or processing lines, a plug of certified material may be required to clean through the system. Such a plug shall be recorded, sectioned off and treated as uncertified in such an event.	Where augers or other closed processing equipment is used, full clean-down procedures are required prior to the certified product run. In the case of inaccessible areas or processing lines, a plug of certified material may be required to clean through the system. Such a plug shall be recorded, sectioned off and treated as uncertified in such an event.
6.3.4.8	The use of fuels in the form of wood shall be linked with resource replenishment.	The use of fuels in the form of wood shall be linked with resource replenishment.
6.3.5	Sugar	Sugar
6.3.5.1	Flocculants and related processing agents shall be based upon natural or verified non-contaminating products. Such products shall require review by the CO prior to acceptance.	Flocculants and related processing agents shall be based upon natural or verified non-contaminating products. Such products shall require review by the CO prior to acceptance.
6.3.5.2	Processing runs of certified cane shall take place at the beginning of the processing day and/or shall be preceded by full clean-down and clearing operations that ensure no contact may be made between uncertified materials and certified materials. This shall include the processing of a plug as part of the initial run for certified product where full clean-down of the production unit is otherwise not possible. Trucks, carriages, hoppers and other contact surfaces shall be cleaned down prior to certified product movement.	Processing runs of certified cane shall take place at the beginning of the processing day and/or shall be preceded by full clean-down and clearing operations that ensure no contact may be made between uncertified materials and certified materials. This shall include the processing of a plug as part of the initial run for certified product where full clean-down of the production unit is otherwise not possible. Trucks, carriages, hoppers and other contact surfaces shall be cleaned down prior to certified product movement.
6.3.5.3	Spent or processed materials should be recycled or reused either as fuel or as a farm input where feasible.	Spent or processed materials should be recycled or reused either as fuel or as a farm input where feasible.
6.4	Perishables (Fruits, Vegetables) & Wet Processing	Perishables (Fruits, Vegetables) & Wet Processing
	The following sectors may achieve certification on condition of compliance with section 6.1 above.	The following sectors may achieve certification on condition of compliance with section 6.1 above.
6.4.1	Minimal Processing and Juicing	Minimal Processing and Juicing
6.4.2	Canning, Bottling, Preserving	Canning, Bottling, Preserving
6.4.3	Ripening – See Standard 8.4.11	Ripening – See Standard 8.4.11
6.4.4	Controlled Atmosphere (CA)	Controlled Atmosphere (CA)
6.5	Miscellaneous Processed Products	Miscellaneous Processed Products
6.5.1	Pet Foods	Pet Foods
6.5.1.1	For pet food to be certified, at least 95% of ingredients of agricultural origin shall be from sources produced in compliance with this Standard.	For pet food to be certified, at least 95% of ingredients of agricultural origin shall be from sources produced in compliance with this Standard.
6.5.1.2	Where parallel production occurs within the production plant, certified product shall not come in contact with uncertified products, and all other normal requirements listed under the general Standard for processing shall be adhered to.	Where parallel production occurs within the production plant, certified product shall not come in contact with uncertified products, and all other normal requirements listed under the general Standard for processing shall be adhered to.
6.5.1.3	Vitamins and minerals from natural sources may be added to boost nutritional status of end product as part of a balanced approach to natural nutrition. Only where natural sources are unavailable synthetic sources may be permitted.	Vitamins and minerals from natural sources may be added to boost nutritional status of end product as part of a balanced approach to natural nutrition. Only where natural sources are unavailable synthetic sources may be permitted.
6.5.1.4	End product shall not contain prohibited substances such as preservatives and colours other than those listed in Annex III.	End product shall not contain prohibited substances such as preservatives and colours other than those listed in Annex III.
6.5.1.5	End product shall be nutritionally adequate such as to maintain good animal health.	End product shall be nutritionally adequate such as to maintain good animal health.
6.4		Products intended for application to the skin or oral cavity of domestic animals may be certified to this Standard, noting the following allowances:
		Agricultural origin ingredients shall come from certified organic or certified wild harvest in accordance with this organic Standard, sources to a minimum of 95% of all ingredients (excluding salt and water) for the end product to be labelled as "Certified Organic".
		Mineral and other non-agricultural origin ingredients shall be from natural sources. Mined minerals such as montmorillonite and kaolin clays, chalks, sand, pumice and Epsom salts are permitted.
		Alcohols and tinctures shall be naturally produced using natural fermentation processes and shall be from certified organic sources where commercially available.
		Hydrolysis, hydrogenation, esterification or trans-esterification of the following materials is allowed: fats, oils, waxes, lecithin, lanolin, monosaccharides, oligosaccharides, polysaccharides, protein and lipoproteins.
		Petrochemical-based ingredients are prohibited. Using petrochemicals as catalysts during the process of producing ingredients is permitted.
		Non-organic ingredients shall be natural and naturally produced except for the synthetic ingredients as outlined in Table 6a, which are permitted.
		Ingredients listings shall use International Nomenclature of Cosmetic Ingredients (INCI) system of naming for all ingredients.
		Table 6a. Synthetic non-organic substances permitted for use in "organic" and "made with organic" products
		Substance - Purpose - Notes
		Alkyl glucoside - Emulsifier - e.g. Coco or cetearyl glucoside
		Ascorbic acid - Antioxidant
		Cetearyl alcohol - Emulsifier
		Cetearyl glucoside - Emulsifier
		Cetearyl olivate - Emulsifier
		Coco glucoside - Emulsifier
		Glyceryl monostearate - Emulsifier

	Iron oxide - Mineral-based product
	Natural tocopherol - Antioxidant
	Polyglucose - Surfactant
	Potassium hydroxide - Saponification - Saponification
	Potassium lactate - Moisturising agent, buffer antimicrobial agent, preservative
	Sodium hydroxide - Saponification - Only permitted for saponification
	Sodium lactate - Moisturising agent, buffer
	Sodium citrate - Antimicrobial agent []
	Sorbic acid and its salt - Preservative, antimicrobial agent - e.g. Potassium sorbate
	Sorbitan olivate - Emulsifier
	Sorbitan laurate - Emulsifier
	Sorbitan stearate - Emulsifier
	Stearoyl lactylate - Emulsifier - Combination of stearic and lactic acid
	Sucrose cocoate - Emulsifier
	Sucrose stearate - Emulsifier
	Zinc oxide - Mineral based product
	Certified products shall not be tested on animals.
	Floral waters (i.e., hydrolats or hydrosols) shall be recognised as an organic component of organic ingredient percentages. Floral waters not produced by distillation shall not be used as an organic ingredient or finished product.
	Synthetic colouring agents, synthetic fragrances/parfums, ethoxylated ingredients, silicones, paraffin and other petroleum or petroleum-derived products are all prohibited.
	Where a preservative is required for the safety and/or stability of a product, only preservatives derived from natural sources are to be used.
	Allowed processes:
	For both organic and non-organic ingredients, the following methods of production are allowed:
	Distillation
	Pressing and pressure
	Spray and freeze drying
	Vacuum
	Fermentation/microbial digestion
	Supercritical fluid extraction
	Saponification
	Electrolysis
	Prohibited processes:
	For both organic and non-organic ingredients, the following methods of producing ingredients are not permitted:
	Ethoxylation/propoxylation
	Sulfonation, sulfuration and sulfation
	Petroleum reagents
	Extraction
	Permitted solvents to produce organic ingredients:
	Organic alcohol
	Organic glycerin
	Organic vegetable oils
	Organic honey
	Organic sugar
	Organic vinegar
	CO ₂
	Water
	Permitted solvents to produce non-organic ingredients are:
	Ethanol
	CO ₂
	Glycerin
	Other natural solvents
	Prohibited solvents:
	Mineral oils and petroleum-derived products
	Benzene
	Hexane

		Propylene glycol
		Butylene glycol
	Wool	Wool
6.7.1	Cleaning and scouring substances manufactured from animal and/or vegetable fatty acids are approved for use. Low impact and biodegradable anionic, cationic and non-ionic surfactants are allowed where approved by the CO. Contaminating solvent-type scours are prohibited.	Cleaning and scouring substances manufactured from animal and/or vegetable fatty acids are approved for use. Low impact and biodegradable anionic, cationic and non-ionic surfactants are allowed where approved by the CO. Contaminating solvent-type scours are prohibited.
6.7.2	Any antistatic lubricant used in processing, e.g., top making, dressing, spinning, weaving, knitting, etc. shall have originally been derived from natural oils from animals or plants.	Any antistatic lubricant used in processing, e.g., top making, dressing, spinning, weaving, knitting, etc. shall have originally been derived from natural oils from animals or plants.
6.7.3	Where used, veterinary or food grade light mineral oil (paraffin) and emulsifiers shall be biodegradable and water soluble.	Where used, veterinary or food grade light mineral oil (paraffin) and emulsifiers shall be biodegradable and water soluble.
6.7.4	Wool products bearing certification status shall require treatment in conformance with this Standard throughout the entire production and treatment process.	Wool products bearing certification status shall require treatment in conformance with this Standard throughout the entire production and treatment process.
	Cotton	Cotton
6.7.5	All areas of production shall be certified for partial or full processing for organic cotton – this includes, but is not limited to, ginning, spinning, scouring and manufacturing.	All areas of production shall be certified for partial or full processing for organic cotton – this includes, but is not limited to, ginning, spinning, scouring and manufacturing.
6.7.6	All areas of production that also process uncertified cotton or other materials shall be fully cleaned down to remove all lint, trash and other matter that may harbour contaminants. Such clean-down shall enable prevention of contamination of certified materials and in most cases shall include a plug of certified cotton being passed through the gin, recorded and segregated as uncertified.	All areas of production that also process uncertified cotton or other materials shall be fully cleaned down to remove all lint, trash and other matter that may harbour contaminants. Such clean-down shall enable prevention of contamination of certified materials and in most cases shall include a plug of certified cotton being passed through the gin, recorded and segregated as uncertified.
6.7.7	Ginning shall ensure complete segregation of certified and uncertified materials to prevent mixing or contamination.	Ginning shall ensure complete segregation of certified and uncertified materials to prevent mixing or contamination.
6.7.8	Gin trash, burrs, motes and seeds that are segregated from certified cotton runs may be utilised as certified materials while they continue to conform to the requirements of this Standard.	Gin trash, burrs, motes and seeds that are segregated from certified cotton runs may be utilised as certified materials while they continue to conform to the requirements of this Standard.
6.7.9	Approved enzymes, natural vegetable or plant oils or waxes as topical treatments to enhance processing are allowed. Synthetic textile oils, synthetic waxes or silicone-based surfactants are prohibited.	Approved enzymes, natural vegetable or plant oils or waxes as topical treatments to enhance processing are allowed. Synthetic textile oils, synthetic waxes or silicone-based surfactants are prohibited.
	All Fibres – Scouring, bleaching, biopolishing, colour brightening and softening	All Fibres – Scouring, bleaching, biopolishing, colour brightening and softening
6.7.10	Scouring processes may employ hot water, biodegradable anionic, cationic and non-ionic surfactants, citric or acetic acid and protease, lipase, amylase and cellulase enzymes where approved by the CO. Hydrochloric or sulphuric acid are prohibited as processing aids.	Scouring processes may employ hot water, biodegradable anionic, cationic and non-ionic surfactants, citric or acetic acid and protease, lipase, amylase and cellulase enzymes where approved by the CO. Hydrochloric or sulphuric acid are prohibited as processing aids.
6.7.11	Bleaching soda ash, sodium silicate and caustic soda (to 3% of weight of goods) or hydrogen peroxide (to 3% of weight of goods) if removed by a final enzyme or hot water and citric or acetic acid scour, are allowed.	Bleaching soda ash, sodium silicate and caustic soda (to 3% of weight of goods) or hydrogen peroxide (to 3% of weight of goods) if removed by a final enzyme or hot water and citric or acetic acid scour, are allowed.
6.7.12	Chlorine, sodium hypochlorite, optical brighteners and/or bluing, or perborate bleaches including sodium perborate and sodium monopersulphate are prohibited.	Chlorine, sodium hypochlorite, optical brighteners and/or bluing, or perborate bleaches including sodium perborate and sodium monopersulphate are prohibited.
6.7.13	Beeswax or tallow wax is allowed as a process aid. Paraffin-based wax is allowed as a processing aid if removed with an allowed scouring material later in the manufacturing process.	Beeswax or tallow wax is allowed as a process aid. Paraffin-based wax is allowed as a processing aid if removed with an allowed scouring material later in the manufacturing process.
6.7.14	Glue bonding agents, chemical solvent bonding or synthetic polymer bonding are prohibited.	Glue bonding agents, chemical solvent bonding or synthetic polymer bonding are prohibited.
	Finishing	Finishing
6.7.15	Formaldehyde and formaldehyde urea resins, silicone or silicone-based finishes, synthetic gums, oils or waxes are prohibited.	Formaldehyde and formaldehyde urea resins, silicone or silicone-based finishes, synthetic gums, oils or waxes are prohibited.
6.7.16	Natural oils, fatty acids, tallow, corn or potato starch, where approved by the CO – including being GMO and chemically non-contaminated – are allowed. Cationic softeners as an aid in sanforisation or finishing, or polyvinyl alcohol in glazing or beetling finishing are allowed.	Natural oils, fatty acids, tallow, corn or potato starch, where approved by the CO – including being GMO and chemically non-contaminated – are allowed. Cationic softeners as an aid in sanforisation or finishing, or polyvinyl alcohol in glazing or beetling finishing are allowed.
	Environmental Management	Environmental Management
6.7.17	In regard to management of the surrounding environment, ongoing improvement shall be required in regard to limiting contaminant output and use of potentially contaminating substances arising from the processing of certified products. This shall be achieved through ongoing research and search for less-toxic substances.	In regard to management of the surrounding environment, ongoing improvement shall be required in regard to limiting contaminant output and use of potentially contaminating substances arising from the processing of certified products. This shall be achieved through ongoing research and search for less-toxic substances.
6.7.18	All production units shall have effectively functioning sewerage systems to deal with modifying output products to prevent environmental contamination.	All production units shall have effectively functioning sewerage systems to deal with modifying output products to prevent environmental contamination.
6.7.19	Products shall be assessed and utilised only where in conformance with the following criteria at a minimum. Where more natural alternatives are available and/or have less environmental impact, these shall be utilised.	Products shall be assessed and utilised only where in conformance with the following criteria at a minimum. Where more natural alternatives are available and/or have less environmental impact, these shall be utilised.
6.7.20	Biodegradability 28 days toxicity for aquatic organisms (OECD 302A)	Biodegradability 28 days toxicity for aquatic organisms (OECD 302A)
	Prohibited <70% <100mg/L	Prohibited <70% <100mg/L
	Prohibited <1mg/L	Prohibited <1mg/L
	Restricted <70% >100 mg/L	Restricted <70% >100 mg/L
	Restricted >70% 10-100 mg/L	Restricted >70% 10-100 mg/L
	Prohibited where toxic to mammals LD 50 <2000mg/kg	Prohibited where toxic to mammals LD 50 <2000mg/kg
6.7.21	All products and metabolites used shall have safety data sheets and related information available at the production unit	All products and metabolites used shall have safety data sheets and related information available at the production unit
7.1.12	Honey from a certified organic source is permitted.	Honey from a certified organic source is permitted, where tested free of American Foul Brood disease.

7.1.23 -> 7.1.22	Each individual hive shall have a numbered ID code that relates to the bottom board, brood chamber boxes, queen excluder (if needed), honey supers and cover(s). Certified hives shall be clearly labelled with the certification number or similar means of identification of the operator – e.g., state registration numbers. These shall be permanent markings where non-organic honey is also produced in the region. All identification numbers or marks shall be maintained as a register, kept on file by the certified operator and made available upon request by the CO.	Each individual hive shall have a numbered ID code, or similar means of identification, that relates to the bottom board, brood chamber boxes, queen excluder (if needed), honey supers and cover(s). Certified hives shall be clearly labelled with the certification number or similar means of identification of the operator – e.g., state registration numbers. These shall be permanent markings where non-organic honey is also produced in the region. All identification numbers or marks shall be maintained as a register, kept on file by the certified operator and made available upon request by the CB.
7.4.6 -> 7.4.5	Spawn shall come from certified sources, unless unavailable in sufficient quality and quantity.	Spawn shall come from certified sources, unless unavailable, in which case a specific derogation from the CB will be required for use of non organic spawn.
7.5	The production and harvesting of wild or naturally occurring foods and fibres is included under the Australian Organic Standard. This may include certain marine environments. Whilst wild harvest may not include the same proactive management measures seen in organic farming, the following Standards shall apply, in addition to other relevant requirements outlined in this Standard.	The production and harvesting of wild or naturally occurring foods and fibres may be certified to this Standard. This may include certain marine environments, although may not include livestock. Whilst wild harvest may not include the same proactive management measures seen in organic farming, the following shall apply, in addition to other relevant requirements outlined in this Standard.
7.5.11	Where substantial scientific knowledge is lacking, there must be a verified program in place aimed at establishing regionally specific ecologically attuned and scientifically verified sustainable management practices.	Where substantial scientific knowledge is lacking, there must be a verified program in place aimed at establishing regionally specific ecologically attuned and scientifically verified sustainable management practices.
SPECIFIC PRODUCTION REQUIREMENTS – ESTATES AND PLANTATIONS		SPECIFIC PRODUCTION REQUIREMENTS – ESTATES AND PLANTATIONS
7.8.18	Trees and/or shrubs shall be maintained in monoculture crop production areas to provide nitrogen and shade and to help with pest control while enhancing biodiversity.	Trees and/or shrubs shall be maintained in monoculture crop production areas to provide nitrogen and shade and to help with pest control while enhancing biodiversity.
7.8.19	Erosion shall be prevented using effective soil conservation methods such as:	Erosion shall be prevented using effective soil conservation methods such as:
7.8.19.a	Covering soil with mulches or crops when not in use;	Covering soil with mulches or crops when not in use;
7.8.19.b	Terracing and contouring;	Terracing and contouring;
7.8.19.c	Using silt traps and arresting gully erosion with structures if necessary.	Using silt traps and arresting gully erosion with structures if necessary.
7.8.20	Soil organic matter should be improved by available methods such as compost, legumes and/or mulch.	Soil organic matter should be improved by available methods such as compost, legumes and/or mulch.
7.8.21	Processing facilities shall comply with requirements outlined in section 6.	Processing facilities shall comply with requirements outlined in section 6.
7.9	Fair Trade Certification section to be removed in its entirety.	Remove entire Fair Trade section.
8.1.1	A HACCP-based plan is to be submitted to the certification office (CO) outlining plans for management structure, pest control practices, product handling, storage and sale, staff education and labelling systems.	A HACCP-based plan is to be submitted to the certification office (CO) outlining plans for management structure, pest control practices, product handling, storage and sale, staff education and labelling systems.
8.2.3	For handling and wholesaling operations, a HACCP-based plan is to be submitted to the CO outlining plans for management structure, pest control practices, product handling, storage and sale, staff education and audit trail control.	For handling and wholesaling operations, a HACCP-based plan is to be submitted to the CO outlining plans for management structure, pest control practices, product handling, storage and sale, staff education and audit trail control.
8.4.7	In the case of bulk carrying or storage of certified product, or in other instances where certified materials may come in contact with surfaces that may have been exposed to contaminating products prior to use, full clean-down protocols shall be documented, enacted and recorded prior to handling of certified materials. CO transport declarations are required. Contact the CO for copies.	In the case of bulk carrying or storage of certified product, or in other instances where certified materials may come in contact with surfaces that may have been exposed to contaminating products prior to use, full clean-down protocols shall be documented, enacted and recorded prior to handling of certified materials.
f	Ethylene gas is permitted for ripening of restricted products. Operators must contact the CO for advice before using ethylene gas for ripening. Note some country restrictions on the use of ethylene for ripening. For example EU and Japan allow for banana ripening only. Onus is on operators to ensure conformance with specific regulations for the country they are exporting to.	Ethylene gas is permitted for ripening of bananas and tropical fruits, and degreening of citrus.
9.4	Approved Services Section to be removed	Remove entire Approved Services section.
9.5	Allowed Inputs Labelling to be removed and replaced by separate Scheme.	Remove Allowed Inputs section.
Annex II		Amino acids - Natural
Annex II		Amino acids - Synthetic R - methionine only, for poultry general use is allowed. For pigs, a specific derogation is required from the CB prior to use.
Annex II	Fluorosilicate - R - Magnesium form	Fluorosilicate - R - Magnesium or monosodium forms
Annex III	Baker's yeast produced without bleaches and organic solvents.	Baker's yeast produced without bleaches or synthetic solvents.
	Natural flavouring and colour preparations where approval is based on the Aids & Additives Selection Criteria – see section 9.3.	Natural flavouring and colours are allowed.
INS 503	Ammonium carbonates - C/CO/CB	Ammonium carbonates - GA
INS 504	Magnesium carbonates - C/CO/CB	Magnesium carbonates - GA
INS 513	Potassium carbonate - FV/W/C/CO/CB	Potassium carbonate - FV
Annex V	Animals used for biodynamic production and certification should be born and raised on a certified biodynamic farm as part of an indigenous herd. The bringing in of breeding stock from outside sources, other than certified biodynamic or organic livestock, is allowed up to a maximum of 10% per year. Preference is to be given to animals from certified biodynamic farms. Animals brought onto the farm from certified organic farms can be sold as Certified Biodynamic after a minimum period of two years under certified biodynamic management. Animals can be converted to biodynamic in the same fashion as outlined for conversion of livestock under Table 5b, with the addition that all livestock that are sourced from certified organic sources may be converted to biodynamic in 6 months.	Animals used for biodynamic production and certification should be born and raised on a certified biodynamic farm as part of an indigenous herd. The bringing in of breeding stock from outside sources, other than certified biodynamic livestock, is allowed however such animals may never be sold as biodynamic.