



# Australian Certified Organic Standard 2023 Version 1

Australian Organic Limited





# Australian Certified Organic Standard 2023

## The Requirements for Organic Certification

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### Publisher

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## Table of Contents

1.	Scope.....	5
2.	Definitions.....	6
3.	Basic Certification Requirements.....	12
3.1	Certification Process.....	13
3.2	Maintaining Certification.....	15
3.3	Non-Compliance and Corrective Action Requests.....	16
3.4	Documents, Records and Audit Trails.....	18
3.5	Labelling, Packaging, Marketing Material and Ingredient Specifications.....	20
3.6	Parallel Production.....	23
3.7	Certification Transference/Recognition Arrangements.....	24
4.	General production standard – primary production.....	24
4.1	Soil Fertility and Health Management.....	24
4.2	Brought-in Materials, Stock and Equipment.....	25
4.3	Composts and Biological amendments.....	27
4.4	Water Management and Ecology.....	29
4.5	Pest, Disease and Weed Management.....	30
4.6	Environmental Management and Social Policy.....	31
4.7	Contamination: Soils, Produce, and Buffer Zones.....	32
5.	Livestock Production.....	35
5.1	Livestock Management – General.....	36
5.2	Poultry – Meat and Egg Production.....	44
5.3	Porcine (Pig) Production.....	46
5.4	Dairy Production.....	46
5.5	Caprine/Goat Production.....	47
5.6	Extensive Rangeland Production.....	47
6.	Processing/preparation.....	48
6.1	Production Facilities, Processes & Procedures.....	48
6.2	Animal Products.....	52
6.3	Products intended for application to the skin or oral cavity of domestic animals.....	53
7.	Miscellaneous production systems.....	55
7.1	Honey and Bee Keeping.....	55
7.2	Greenhouses, Nurseries and Seed Production.....	58
7.3	Sprouts including Wheatgrass.....	60
7.4	Mushrooms.....	60
7.5	Wild Harvest.....	61



7.6	Silviculture/Forest Management .....	62
7.7	Aquaculture .....	63
7.8	Special Projects and Growers Groups.....	66
7.9	Wine Production .....	68
8.	Marketing & Handling.....	69
8.1	Retail and Butcher .....	70
8.2	Wholesaler/Exporter/Importer.....	71
8.3	Restaurants and Prepared Food Suppliers.....	72
8.4	Transport and Storage Operations.....	72
8.5	Farmers Markets and Other Markets.....	74
9.	Manufactured Allowed Inputs .....	74
9.1	Scope .....	75
9.2	Client categories.....	76
9.3	Product categories .....	76
9.4	Application for Certification .....	76
9.5	Audit.....	76
9.6	Review .....	77
9.7	Non-compliances.....	77
9.8	Formulation.....	77
9.9	Necessity .....	77
9.10	Manufacturing process.....	77
9.11	Notification of changes to formulation.....	78
9.12	Marketing and labelling .....	78
9.13	Quality management system.....	78
10:	Textiles .....	79
Annex I	.....	81
Annex II	.....	89
Annex III	.....	92
Annex IV	.....	97
Annex V	.....	98
Annex VI	.....	99
Annex VII	.....	108



## 1. Scope

- 1.1 This Standard outlines the minimum requirements for certification of organic or biodynamic produce under the Australian Certified Organic Standard (ACOS).
- 1.2 This Standard can be applied to the following products that are intended to be marketed with trade descriptions of organic or biodynamic.
  - a) Unprocessed products from plants, animals, cultured organisms and approved naturally occurring materials (excluding water and salt); and
  - b) Processed products derived mainly from (a) above.
- 1.3 Products are not compatible with the principles of organic agriculture and are not permitted under this Standard where they are derived from genetic engineering (GE) practices or products, or are treated with ionising radiation for post-harvest purposes, or are from nanotechnology products and processes.
- 1.4 Requirements in this standard are complementary and additional to other health, agricultural, environmental, food and production related regulatory requirements at Commonwealth, State, Territory and other relevant levels. This includes adherence to the Agricultural and Veterinary Chemicals Code Amendment (Miscellaneous Measures) Regulations 2021 the Australian Pesticides and Veterinary Medicines Authority (APVMA), which prescribes registration and exemption requirements.
- 1.5 This standard should be read in conjunction with other relevant standards for those planning to export as additional auditing and certificates may be required for these markets. Note that for those planning to export, minimum requirements of the importing country also need to be met. Such requirements may be in addition, and sometimes contrary, to those outlined in this Standard. Onus is on the certified operator to ensure that these additional criteria are met for access to those markets.
- 1.6 This Standard is current from 22nd December, 2023 until such time as a new edition, or amendment, is released under the authority of Australian Organic Limited. All changes to this Standard which differ from the ACOS 2021 and subsequent amendments of the Standard shall be implemented no later than 30th September 2024 without prior request and acceptance from the certification body.
- 1.7 Disclaimer: Note should be taken at all times of amendments to this Standard which may be issued as formal Notifications, from time to time. Amendments will typically occur where there are changes to regulatory requirements, technologies, consumer or overseas market expectations. Amendments will be brought to the attention of stakeholders including certification bodies and certified operators, however responsibility for awareness of such updates ultimately lies with the certified operator. Such amendments will supersede existing respective clauses outlined in this Standard, in some cases with time frames for implementation outlined by Australian Organic Limited.



## 2. Definitions

Accessories:	Items added to supplement textile products for required functional or aesthetic reasons. This includes borders, buckles, buttons and press-studs, cords, edgings, elastic bands and yarns, embroidery yarns, fasteners and closing systems, adhesive tapes used for fusing, hatbands, laces, linings, inlays, interface, labels, interlinings, pockets, seam bindings, sewing threads, shoulder pads, padding for undergarments, trims, zippers.
Additional fibre:	Materials that may be mixed with the organic fibres in fabric or used in certain details of the product. See Annex 1 for the full list of permitted non-organic fibres to complement the functionality of organic textile products.
Additives:	Substances added to a product to affect its inherent quality.
Agricultural product:	Any product or commodity (excluding water, salt and additives), raw or processed, derived from primary production activities.
Allowed (A):	Input that may be used within a certified organic operation without affecting certification.
Animal testing:	Testing of chemicals to assess safety, efficacy or environmental effects in non-human animals including vertebrates and invertebrates. Animal testing excludes in vitro tests, use of animal organs from animals slaughtered for the meat industry, or tests conducted with human volunteers.
AS 4454 (2012)	The Australian Standard for Composts, Soil Conditioners and Mulches that specifies the physical, chemical and health requirements and documentation of farm inputs such as compost and vermicast.
Audit:	A systematic and functionally independent examination, and reporting to a designated review committee, to determine whether activities comply with planned objectives and requirements of relevant Standards. This may include unscheduled audits. This is also referred to within the organic industry internationally as an inspection.
Auditor:	A person deemed by the certification body to have the expertise and authority to inspect and audit operators regarding compliance to this Standard for certification purposes. An auditor must have some or all of the following qualifications: <ul style="list-style-type: none"><li>a) Academic degrees</li><li>b) Qualifications and experience in farming, food processing, forestry, livestock production, input manufacturing; or</li><li>c) Auditing experience to HACCP, ISO 9001, ISO 14000, or similar quality-based certification schemes.</li></ul>
Australian Organic Limited (AOL):	Not for profit, member-owned industry organisation which owns and manages this Australian Certified Organic Standard.



Australian Pesticides and Veterinary Medicines Authority (APVMA):	Federal organisation regulating the use of agricultural pesticides and livestock treatments for disease and pest control applications.
Biodynamic (BD):	Production system based upon principles and preparations established by Rudolf Steiner.
Bud logo:	The logo owned and registered with IP Australia as a Certification Trademark by AOL, which can be used for marketing purposes by certified operators, related to certified organic or biodynamic products.
Catalyst:	A substance used in small quantities to accelerate chemical reactions without itself being affected.
Certified:	To have been audited and subsequently licensed by an approved certification body in accordance with the Australian Certified Organic Standard.
Certification body (CB):	Official office of an approved certification organisation which maintains licence agreements, coordinates audits and assesses ongoing conformance with the Standard.
Certification review:	Assessment of client file, including audit reports and other supporting documentation, to make decisions regarding certification of operations and products.
Certification transference:	Arrangement between certification bodies regarding recognition of another certification system and certified products as equivalent for handling and marketing as certified organic.
Cleaner:	Substances designed to remove dirt and foreign matter from food-contact surfaces. They are designed to be rinsed from food contact-surfaces sufficiently to prevent contamination of organic products from prohibited cleaner residues.
Clinically invasive products:	Products that penetrate the body through the skin, typically in the context of wounds or surgical procedures. This includes surgical swabs and gauze swabs.
Competent authority:	A recognised government agency in a given country charged with managing an organic compliance program.
Compliance:	Actions or outcomes which relate to meeting requirements of this Standard or of the operator's organic management plan (OMP). Non-compliance is where such actions or outcomes do not meet specifications of this standard or the OMP.
Conventional:	Primary production or food preparation which does not conform to the Australian Certified Organic Standard.
Conversion:	See 'In conversion'.





- Corrective action request (CAR):** Action required by an operator following a potential or confirmed non-compliance to ensure ongoing compliance to the Australian Certified Organic Standard.
- COSMOS:** An international Standard and certification scheme for organic and natural cosmetics maintained by COSMOS-standard AISBL, an international non-profit association founded in June 2010 by five European certification bodies.
- DAFF:** Department of Agriculture, Fisheries and Forestry. DAFF has an organic program arm that administers Australia's National Standard for Organic and Bio-Dynamic Produce and accredits certification bodies to this program.
- Detergent:** Substances designed to remove dirt and foreign matter from food contact surfaces. They are designed to be rinsed from food contact surfaces sufficiently to prevent contamination of organic products from prohibited cleaner residues.
- Direct source organism:** The specific plant, animal or microbe that produces a given input or ingredient, or that gives rise to a secondary or indirect organism that produces an input or ingredient.
- Disinfectant:** Substances used on clean surfaces to prevent growth and survival of microorganisms identified as a significant risk to public health (e.g. *Salmonella*) and other unwanted microorganisms. To be allowed in organic production, persistent synthetic residues must be present within Annex IV, or else the use of an intervening event that removes the residue from the food contact surface is required.
- Environmental management system (EMS):** A system that aims to manage environmental aspects of the operation.
- Farm unit:** Sections of land fully under the management control of one party or person. There may be more than one farm unit owned and managed by a single party or operator.
- Food contact textiles:** Products that are intended to come into prolonged contact with, are already in contact with, or can be reasonably expected to come into contact with, food or water intended for human consumption under normal conditions of use.
- FSANZ (Food Standards Australia New Zealand):** Food authority that lists maximum residue limits (MRLs) for agrichemicals in or on food and fibre and sets food standards. The Australian Certified Organic Standard is in addition to these requirements.
- Gap audit:** An audit that assesses areas where the operator may require modification to plans or practices prior to certification, or prior to addition of areas or products for certification. Also referred to as a desk audit, such audits may occur either by document review and/or on-site assessment.
- Genetic engineering (GE):** A set of techniques from molecular biology by which the genetic material of plants, animals, microorganisms, cells and other biological units may be





altered in ways or with results that could not be obtained by methods of natural mating and reproduction or natural recombination. Techniques of genetic 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 hybridisation. GE may also be known as genetic modification, genome editing or new breeding techniques.

**Genetically modified organism (GMO):** Any plant, animal, fungus, protist, bacterium, or archaeon that is transformed by genetic engineering.

**Hazard analysis critical control point (HACCP):** Management system oriented towards minimising or eliminating hazards posed as part of the production process through means of monitoring and verification. For organic operators, HACCP management implies a system of identification of all significant hazards that may compromise an ability to conform to this Standard for organic production, identifying control points, putting in place management practices that help eliminate or reduce risks associated with those hazards, and then maintaining verification processes to ensure that management practices are effective. A hazard for some organic producers may be the potential for chemical overspray from neighbouring farming activities or cross-pollination potential from GMO crops. Other hazards may include old dip sites or other potentially contaminated areas which may require fencing off or management of stock to ensure restriction of access. All significant food safety risks shall also require HACCP-based management to be implemented in organic operations.

**IFOAM:** International Federation of Organic Agriculture Movements. IFOAM is the international representative organisation for organic agriculture, whilst also setting the IFOAM Basic Standard (IBS) or IFOAM Norms. In addition, IFOAM maintains an accreditation program via the International Organic Accreditation Service (IOAS), which accredits certifiers. IFOAM requirements may be driven by market or buyer demands or requirements (in addition to government regulations). Operators need to remain aware of what these requirements are and monitor their own marketing needs.

**In-conversion:** The period of time prior to full organic status being given to an operator and farm unit. Can also be used to describe produce which was sourced from an operation during this period.

**Ingredients:** All products and aids that constitute or are used in the production of a processed or prepared product.

**Inputs:** Materials that are brought onto a certified operation to assist with production.

**Inspection:** See Audit.

**Irradiation:** Treatment with ionising radiation, typically for the purpose of controlling microbiological growth, or sterilisation.

**JAS:** The regulatory system applied in Japan and regulated by the Ministry of Agriculture, Fisheries and Food (MAFF) called the Japanese Agriculture



System – Organic (JAS). Note that the regulatory requirements for that Standard and certification program are specified in a separate text, which the certified operator must obtain, maintain and ensure compliance with, in order to maintain certification to this regulation.

- Labelling:** Any words, particulars, trademarks, brand names, names of certifying organisations, pictorial matter or symbols appearing on any packaging, document, notice, label or collar accompanying or referring to a certified organic product.
- Land unit:** Section or portion of land as compared with entire farm unit, made up of all land units within the farm.
- Limit of reporting (LOR):** The minimum concentration of a substance in a sample that can be reliably detected by a particular laboratory, using a particular method.
- Licence agreement:** Legally binding contract between the certification office and operator pertaining to organic certification.
- Licensee:** Operator and/or owner of operations covered under the licence for organic certification.
- Marketing:** Holding or displaying for sale, offering for sale, selling or placing on the market.
- Maximum permissible concentration (MPC):** Maximum concentrations of given substances (heavy metals) allowed in foods as set out by the National Health and Medical Research Council (NHMRC) Australia.
- Maximum residue limit (MRL):** Maximum residues of given substances, such as agrichemicals, allowed on foods as set by Food Standards Australia New Zealand (FSANZ).
- Mineral/mined mineral:** A naturally occurring substance formed through geological processes that has a characteristic chemical composition.
- Nanotechnology:** Nanotechnology includes the intentional manufacture of material that has one or more dimensions of the order of 300 nm or less or that is composed of discrete functional parts, either internally or at the surface, many of which have one or more dimensions of the order of 300 nm or less, including structures, agglomerates, or aggregates, which may have a size above the order of 300 nm but retain properties that are characteristic of the nanoscale. This does not include the presence in certified organic products of naturally occurring nanoparticles, for example from nanoparticles in volcanic soils, or incidentally produced (non-manufactured) nanoparticles, for example occurring in flour as a by-product of the traditional milling process.
- Natural:** Any material, not otherwise expressly prohibited in this Standard, which has been harvested, mined, or collected, which may be processed without chemical reaction (allowing washing, distilling, grinding/milling, separation and/or concentration of the material by physical (including steam) or biological means) to yield a material that is identifiable in the original source material.
- Natural fibre:** Fibres from animal or plant origin that can be used in fabric production such as wool, linen (flax), cotton, silk, bamboo, jute, hemp and cashmere.



Operator:	Licensee of organic certification licence responsible for management or for delegation of management for the production unit or units and products listed in the licence agreement.
Organic:	Production practices that conform to this Standard or produce produced and prepared in accordance with this standard.
Organic in conversion:	See 'In conversion'.
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, 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.
Personal textile products:	Physically invasive products, clinically invasive products and topical products.
Physically invasive products:	Products that penetrate inside the body through a natural or artificial orifice. This may be the whole product or in part and includes tampons, ear buds and dental rolls.
Precautionary principle:	Principle that states that where there are threats of serious or irreversible environmental damage, lack of full scientific certainty should not be used as a reason for postponing measures to prevent environmental degradation. Decisions should be guided by; (i) careful evaluation to avoid, wherever practicable, serious or irreversible damage to the environment; and (ii) an assessment of the risk-weighted consequences of various options.
Preparation:	See 'Processing'.
Primary ecosystem:	Environments that are pristine and have not been disturbed by human activities.
Processing:	Operations that may consist of handling, altering, preserving, packaging and labelling of agricultural products.
Processing aids:	Substances intentionally used in the processing of products to fulfil an essential technological purpose, and which do not exist in the final product in their original form.
Production unit:	Farm, processing or other commercial entity operated or managed for the purposes of food, fibre or cosmetics production, preparation or handling.
Prohibited (P):	Substances or practices disallowed under this Standard. This Standard is a positive list, meaning only those substances listed are allowed for use on certified facilities or farm units.
Quarantine:	The isolation of livestock from the certified area of the farm for a given period.
Quarantine area:	A dedicated area of the farm that is used for the purposes of quarantine and/or withholding practices.



Reagent:	A substance used to start a chemical reaction.
Recognised organic textile standard:	Global Organic Textile Standard (GOTS) ( <a href="https://global-standard.org/">https://global-standard.org/</a> ).
Restricted (R):	An input that may be used for organic production only in specific circumstances or amounts outlined in this Standard or as directed by CB. If there is a restricted ingredient in a formulated allowed input, then the restriction is still to be applicable to the final product and should be clear to the user.
Sanitiser:	Substances used on clean surfaces to prevent growth and survival of microorganisms identified as a significant risk to public health (e.g. <i>Salmonella</i> ) and other unwanted microorganisms. To be allowed in organic production, persistent synthetic residues must be present within Annex IV, or else the use of an intervening event that removes the residue from the food contact surface is required.
Standard:	In this publication, Standard refers to this Australian Certified Organic Standard (ACOS) and subsequent amendments for organic production preparation and marketing. The Standard defines criteria for assessment for certification.
Synthetic:	Any material that has been transformed by a process that chemically changes a material extracted from naturally occurring plant, animal or mineral resources, excepting microbiological processes.
Topical products:	Products that don't penetrate body cavities or open wounds. This includes cotton wool, sanitary towels, bandages, nappies, gauze, cotton tissue, island dressings, wound strips, sticking plasters and gauze dressings.
Transaction certificate:	Document that accompanies certified goods outlining type of goods, batch number or identification, certification status, etc.
Transport declaration:	As for transaction certificate - applicable for bulk commodities (e.g., wheat) and livestock.
USDA NOP:	The regulatory system applying in the United States and regulated by the U.S. Department of Agriculture (USDA) called the National Organic Program (NOP). Note that the regulatory requirements for this Standard and certification program are specified in a separate text, which the certified operator must obtain, maintain and ensure compliance with, in order to maintain certification to this regulation. Certification to USDA NOP is available via USDA-accredited certification bodies.

### 3. Basic Certification Requirements

Reference to organic or biodynamic certification and use of the Bud logo requires audit, certification and licensing via a recognised and independently accredited CB, and conformance to this Standard. Legal or other means shall be pursued where incorrect or unauthorised use of the Bud logo is found to be occurring. Operators wishing to utilise the Bud logo for organic certified products are required to undertake the steps outlined below in



section 3, whilst conforming to criteria relevant to their sector (Cropping and Horticulture to section 4; Livestock to sections 4 and 5; Processing to section 6, etc).

Where certification for the EU or IFOAM markets are required, operators must also comply with the requirements detailed in Annex VI, or VII. The Annex VI or VII requirements override references in the main text or other annexes, on the same topic. For example, if a product is listed as allowed in the main text but is NOT listed in Annex VI for that specific use, then the additive is NOT allowed for use in EU certified products.

### 3.1 Certification Process

#### **Application Process**

- 3.1.1 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.
- 3.1.2 Onus is on the operator and their workforce to ensure at all times that they are fully aware of all relevant aspects of the Standard as they pertain to their operation, whilst remaining aware of extra requirements that may be stipulated by other regulators and/or markets, which may be in addition to or different from this Standard. Achievement and maintenance of certification is based upon active management steps by the certified operator.
- 3.1.3 An application for certification, including payment, shall be made to the CB, and complete documents submitted for desk review, before an initial audit shall be arranged. All documents shall be signed and/or witnessed as required prior to final approval.
- 3.1.4 Certification of a production unit applies to the operator who owns, leases or has legally recognised an enforceable management control of such production units or facilities. Certification therefore is not transferable but applies to both the operator and the production or preparation facilities, farm or area of land certified.
- 3.1.5 Certification of preparation/processing, manufacturing or related facilities may be given following CB review of the initial on-site inspection. The operator must be able to verify adherence to the requirements of this Standard and any other directives from the CB, while exhibiting effective management control for organic product handling, preparation and dispatch, as outlined in section 6.
- 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. 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.
- 3.1.7 Prior to auditing, an organic management plan (OMP) shall be established outlining plans to enable ongoing adherence to the Standard, with key reference, where relevant, to HACCP-based plans in the case of identified hazards to organic production or food safety. This plan may be incorporated as part of existing plans and management systems and shall highlight and assist in monitoring and verifying how, through time, the operator is continually improving the environmental and productivity outcomes of the operation. For primary production sectors, the organic farm plan (OFP) shall at a minimum address the following;



Fertility and soil management; Pest, disease and weed management; Biodiversity and environmental management; Water management; Contamination prevention management; Record-keeping system including monitoring practices (e.g. for soil fertility, salinity, etc.); and Livestock feed, health and welfare management (where relevant), use of restricted products and regular use of products listed in Annex I and II. For processors and handlers of certified products, the organic handling plan (OHP) shall outline the products processed/handled; a flow chart of processing or handling activities; all ingredients to be sourced with plans outlined to ensure valid certification status, GMO and irradiation-free status; outline of record-keeping system; outline of monitoring practices and procedures to ensure that the plan is effectively implemented (including regular reviews of non-organic ingredients and the non-GMO status of ingredients); other management practices and personnel responsible to ensure there will be no co-mingling with non-certified product and that organic integrity is maintained. See section 6 Processing/Preparation.

- 3.1.8 For primary producers, following a minimum of one full audit, the CB shall ascertain the degree to which the operator has complied with the relevant aspects of the Standard and to their OMP. Based upon the decision of the CB, and the signing of the licence agreement, the operator may be given a certification level by the CB.

#### **Conversion Periods and Qualification for Certification**

- 3.1.9 Certification of farm units as “in conversion to organic” may be given where the operator has a verified minimum of 12 months of conformance with the Standard. Only crops with a verified minimum of 12 months of conformance with the Standard at or before the point of harvest may be certified as “in conversion to organic”.
- 3.1.10 Certification of farm units as “Organic” may be given where it has been verified that the past three years of farm management have been in compliance with the relevant sections of this Standard at or before the point of harvest of the crop/s in question, that organic quality criteria have been achieved, and that management plans and ability are sufficient to achieve ongoing conformance with the Standard.
- 3.1.11 Where GMOs may have been (actively or inadvertently) used in the production system, a period of five years shall elapse prior to certification of the land and/or crops as certified Organic, or longer where there remains unmanageable risk from GMO contamination. Where there remains risk that contamination may occur to the end crop seeking certification as Organic, certification may not be granted by the CB.
- 3.1.12 The addition of (uncertified) production units or products to existing certified units/product list in subsequent years shall require audit and verification of conformance with the Standard for the additional units/products in question. Parcels of land within the existing (partially) certified farm unit or units under current certified management may achieve certification based upon verified conformance with this Standard for the time periods specified above.
- 3.1.13 In regard to prior or existing certified organic operators and operations, with prior verified management of organic production systems, and where prior certificates are validated, certification may be granted – where compliance is verified in regard to required time periods under organic management of land units for which certification is sought.
- 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.





### **Restrictions to Granting of Certification**

- 3.1.15 No certification shall be given where the CB is not supplied with sufficient verifiable information as to the history of the operation, where it is deemed that the Standard has not been fully complied with, or where management practices and organic or environmental aspects are not deemed to satisfy the production requirements for certified organic products.
- 3.1.16 Certification may terminate at such time that a production unit changes ownership or management hands. In such instances, the new operator shall apply for certification if they wish to continue certification on that production unit. New management shall require assessment by the CB for continuity and ability to manage in conformance with this Standard. New processes or products shall also require assessment by the CB for conformance with this Standard prior to certification.
- 3.1.17 Land units and/or livestock may not be brought in and out of certification over time but shall be maintained under organic management. In the case of requirement for mandatory application of prohibited products onto certified lands or stock (e.g., statutory control of noxious weeds), prior approval must be sought and achieved from the CB and lands and/or stock so treated shall be removed from certification. Additional inspection of lands and production by the CB may be required in such events at the expense of the operator.
- 3.1.18 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.

### **Denial of Certification**

- 3.1.19 When the CB has reviewed an application and has found that the applicant is not able to comply with the relevant Standard, written notification of denial/non-compliance of certification must be made, inclusive of the following points: description of each non-compliance; facts upon which the non-compliance is based; date by which the applicant must correct the non-compliances and submission of supporting documentation. Upon receipt of the notification of non-compliance the applicant may: correct non-compliances and submit supporting information within the time frame noted; appeal the decision in writing, which will instigate an appeals committee review (see Appeals). Upon receipt of this information the applicant's details will be resubmitted for review and/or to the Appeals Committee as relevant. If upon review the applicant still does not comply with the relevant standards, a denial of certification shall be issued.

### **Transfer between Certification Bodies**

- 3.1.20 An operator transferring from (due to decertification or withdrawal) one CB to another must include in the application the details of any sanctions imposed by the former certifier.
- 3.1.21 An operator who elects to transfer to another CB will be subject to an initial inspection by the second CB prior to being certified by that organisation.

## **3.2 Maintaining Certification**

- 3.2.1 The CB reserves the right to refuse certification to operators at any time, where such certification is deemed to detract from the aims or principles of organic production and this Standard. Such issues may include labelling or marketing of products by the operator in question that may potentially mislead the consumer.
- 3.2.2 To maintain certification, the operator shall at a minimum commit and allow all resources and personnel to achieve the following:





- i. Annual audit carried out by an auditor assigned by the CB upon all land units managed by the certified operator, including non-certified areas
- ii. Random or special (unscheduled) audits and tissue tests as required
- iii. Audits conducted in concert with auditors from accreditation organisations of the CB
- iv. All fees paid to CB within required payment periods, including fees incurred where additional audits or testing is required following assessment of non-conformances or corrective action requests
- v. Upkeep of full production records as required as well as annual updates of the OMP, maps and related information, to be made available at the time of auditing and to the CB as requested
- vi. Full compliance with this Standard, or immediate written notification to the CB of deviation from the Standard
- vii. Full compliance with special conditions or directives as specified in licence agreements or stemming from correspondence with the CB
- viii. Ongoing acquaintance with the Standard, especially pertaining to modifications or updates as they occur
- ix. Compliance with regulatory requirements, including but not limited to health requirements for food safety, animal welfare, and APVMA requirements for crops and livestock, export orders, etc.
- x. Effective management commitment and resource availability to ensure that the OMP and this Standard are maintained with progressive improvement to the production system and the farm ecosystem including environmental impacts

3.2.3 The only exceptions allowed to this Standard are clearly noted under the Derogation with reference to the specific citation. A temporary digression to the Standard may also be made where organic ingredients cannot be sourced as clarified in 3.5.22.

### 3.3 Non-Compliance and Corrective Action Requests

3.3.1 The raising of Corrective Action Requests (CARs) is a core component of the certification program, and enables a simple, transparent means of communicating, and closing out, non-complying aspects of the operation between the operator and the certification office. Non-compliances with this Standard may take the form of one or more of the following:

- i. Operator failure to conform to the Standard
- ii. Operator failure to conform to their licence agreement
- iii. Operator failure to respond to, or comply with directives from the CB
- iv. Operator failure to verify effective management control deemed essential by the CB for ongoing conformance to the Standard; Failure to comply with relevant industry sector Standards or Statutory Regulations

3.3.2 Following review, operators will receive correspondence from the CB which might include feedback relating to certification maintenance. CARs can be generally categorised as follows:

**Minor 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.

**Major Non-conformity:**

A problem detected that in the opinion of the CB is likely to result in or has resulted in a breach of the Standard.



**Critical Non-conformity:**

Where the system is clearly not operational and/or where the participant is clearly not committed to the maintenance of, or able to maintain, certification and the requirements as specified in this Standard.

Certain non-compliances or non-conformities may be able to be closed out if addressed within 30 days of issue or at the next annual audit; however, other non-compliance or non-conformity with the Standard or licence agreement may lead to one or more of the following:

**Suspension**

- 3.3.3 If a certified operator is found to have not complied with the Standard to an extent deemed sufficient by the CB to jeopardise the reputation or integrity of certified product, that operator's certification will be suspended. Suspended clients shall not use the Bud logo or make any reference to certification in labelling or marketing, until such time that suspension is lifted by the CB. In most instances this shall also entail a recall or freezing of sales of all existing certified product until suspension is repealed.

**Decertification**

- 3.3.4 Decertification includes the termination of current licence agreement/s with the CB and shall occur at such times where the operator cannot demonstrate compliance with the relevant sections of this Standard.
- 3.3.5 Decertification excludes the operator from using the Bud logo and making labelling or marketing reference to certified products and production on any platform or context. This shall also entail removal from the marketplace of all existing certified product that is not deemed to conform to this Standard within 30 days of decertification.
- 3.3.6 In circumstances where the operator is unable to verify ability to conform to the Standard, or where a serious and deliberate breach of the Standard has occurred, the CB shall not allow recertification. Also taken into consideration shall be the client's past and current conformance to the relevant sections of this Standard. In exceptional cases the CB may pursue legal means in order to protect the Bud logo and other certified operators from unauthorised use of the Bud logo.
- 3.3.7 In instances of low risk, or where non-compliance is deemed a minor non-conformity only, communication shall be requested from the operator to outline confirmation of management commitment to rectifying the non-conformance.
- 3.3.8 Lack of response by the operator to requests from the CB, or lack of commitment to management and resources to ensure ongoing compliance with the Standard, shall lead immediately to suspension, followed by decertification unless corrective actions are taken.

**Appeals**

- 3.3.9 The certified operator at all times has the right of appeal of decisions or directions from the CB. An appeal of a non-compliance decision must be filed by the operator within 30 days from the receipt of the notification.
- 3.3.10 Appeals are to be processed based on an application (in writing) from the applicant/certified operator concerned, or where the CB deems that an Appeals Committee needs to be enacted on behalf of a client.
- 3.3.11 The CB's Appeals Committee will consist of a panel of not less than three and not more than five members, selected from experts within the organic certification industry, inspectors and certification staff members. The panel is chosen when it is determined that an Appeals Committee needs to be enacted. An Appeals Committee for a particular client cannot include the auditor or reviewer who made the decision that is under appeal for that client.



- 3.3.12 The Appeals Committee is to meet and deliberate on the operator's appeal within a reasonable timeline of appeal.
- 3.3.13 All relevant documentation in written form, as well as any submissions made verbally and accurately recorded, relating to the decision made and the appeal are to be considered by the Appeals Committee. The matter will be determined "on the papers" without a hearing, within thirty days of receipt.
- 3.3.14 In the event that the appeals process sustains the client's appeal, the CB will enter into negotiations with the client to offer reinstatement of certification and endeavour to find agreement with the client on a mutually satisfactory management including communication with industry in relation to the matter.
- 3.3.15 If the CB denies an appeal, a formal administrative proceeding will be initiated to deny, suspend or revoke the certification in accord with procedures of the CB.
- 3.3.16 If the appeal is not resolved to the satisfaction of the operator, the operator has recourse through normal legal process.

### **Sanctions**

- 3.3.17 In instances where prior transgressions or persistent or significant non-conformances by a client have been sustained, the CB may deem that an ongoing sanction against a given client may be upheld, thereby refusing (re)certification to that client. This may also pertain to this client being prior certified by another certifier.
- 3.3.18 Sanctions shall be assessed on a case-by-case basis, shall allow for an appeal process by the client where requested, and shall be based, among other things, on aspects pertaining to consumer and industry perception of a given decision, the extent to which prior transgressions may have been advertent, and the extent to which prior transgressions or non-conformances pertained to significant loss of integrity of the production of organic foods.

## 3.4 Documents, Records and Audit Trails

- 3.4.1 At a minimum, to verify organic production practices, operators shall maintain and make available at any time to the CB and auditors for the CB, the following documents:
  - i. Updated production unit map or facilities layout, showing present production activities, all significant site features, all neighbouring activities, and all relevant environmental aspects, including contamination potentials.
  - ii. An organic management plan (OMP) outlining and projecting future production activities that pertain to the production unit and the operator's ongoing compliance with the Standard. The extent and nature of this plan shall be determined by the CB depending on the complexity and nature of the operation.
  - iii. Aspects of the OMP shall be based upon HACCP principles where relevant, should identify all significant hazards associated with maintaining certification, and outline procedures for reducing or eliminating such hazards, as well as monitoring procedures that ensure ongoing effective management and progressive management of the farming or organic handling management system. This shall include procedures for handling CARs, complaints and potential product recalls. Such recall procedures will include reference to notifying the CB of the circumstances and actions taken.
  - iv. In the case of livestock production, a livestock feed, health and welfare program shall be included in the OMP and outline plans for ongoing conformance with this Standard whilst maintaining optimum livestock health and welfare, animal identification, breeding, animal movements and all treatments, including quarantining.



- v. In regard to primary production systems, such an OMP (also referred to as the organic farm plan) shall also outline production-related aspects such as, but not limited to: soil and fertility management; pest, disease and weed management; water management and conservation; sustainability and biodiversity aspects of the production system; and contamination management.
  - vi. For processing and handling operations, the OMP (also referred to as the organic handling plan) may be incorporated into existing plans (such as food safety) or other handling manuals, but must clearly define how organic products are to be handled, stored and processed in a manner that ensures maintenance of integrity of the products and the prevention of co-mingling with non-certified product. This includes nominated individuals responsible for the program and Approved Supplier Program maintenance for control of sourcing of organic ingredients.
- 3.4.2 Records of production activities shall enable the identification and verification of the nature and quantity of all products arriving on, stored at, and leaving the operation and all significant processes of modification to products or stock. Records should be kept in a manner that allows tracing of all finished products back to inputs or ingredients, and also a reconciliation of output of organic products against inputs or ingredients used. Records of sales shall include details of the buyer or consignee (other than for final retail sales).
- 3.4.3 Records shall be maintained to enable prior season audit of the operation's sales and certified operators are required to retain all records relating to certification for five years after their creation. Such records shall form the basis for verification of compliance with this Standard.
- 3.4.4 The operator shall put in place procedures and operations that shall establish full control of certified products and stock on farm, in storage and during transport, and that shall enable the traceability of all batches or consignments of certified materials or stock to the point of sale. Such traceability shall enable the operator to enact a product recall from the marketplace at any time for a specified group of products or stock produced or sold on any day or production run. Prior to resale or dispatch of certified products, an operator shall ensure that the packaging integrity has been maintained, with no seals broken or other tampering evident. The operator shall also crosscheck and confirm that the labelling referring to organic status properly correlates with the transaction documents (invoice) relating to that product. Where an operator considers or suspects that a product that they have produced, prepared, imported or been delivered from another operator is not in compliance with this Standard, they shall initiate procedures either to remove from this product any reference to the organic production method, or to separate and identify the product. Operators may only process, pack or market such product after elimination of that doubt, unless it is placed on the market without reference to organic status. In case of such doubt, the operator shall immediately inform the CB. The CB may require that the product cannot be placed on the market with indications referring to the organic production method until it is satisfied, by the information received from the operator or from other sources, that the doubt has been eliminated.
- 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 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.

- 3.4.6 Traceability procedures shall include consideration of aspects such as packaging, labelling and transport as well as all relevant documentation that may accompany certified products/stock, so as to maintain the authenticity of the certified product through to the end consumer.
- 3.4.7 Livestock operations shall be able to trace the history of all stock which are certified, and to clearly differentiate and identify stock which do not conform with this Standard. Identification methods may include boluses, and tail or other tags. Records shall entail at a minimum full documentation for each movement of stock on and off the property.
- 3.4.8 Certified operators are required to take appropriate action on complaints related to their products' compliance with this Standard and to keep a record of corrective actions taken.

### 3.5 Labelling, Packaging, Marketing Material and Ingredient Specifications

- 3.5.1 All products, raw or processed, marketed as certified organic shall include all of the following details on all packaging bound for retail sale:
  - i. The name of the product (singular product, e.g. eggs) or a description of the compounded product with an ingredients list
  - ii. Appropriate reference to certification (e.g., Organic, Organic in conversion, etc.)
  - iii. Certification Body name, certification number, and relevant Bud logo
  - iv. Name and address and/or registered mark of the certified operator or owner of the product and/or label as required by law

The only exceptions to these labelling requirements are:

- a. Where space becomes an issue such as in raw products (eg. fruit) for individual sale where a single sticker with the Bud logo and certification number can be used as per ACOS Style Guide
  - b. At farmers markets and certified organic retailers where fresh products are unpackaged or sold separately
  - c. With products destined for export where the end market has different labelling requirements
  - d. Manufactured Allowed Inputs and Textiles, as separate labelling requirements will apply
- 3.5.2 Failure to maintain labelling compliant with this Standard and the ACOS Style Guide may result in the mandatory removal from the marketplace of all products that are deemed non-compliant. The CB must approve all major labelling changes prior to reprinting. A copy of all labels bearing market reference to organic products shall be kept on file by the CB and it is the responsibility of the operator to ensure that all current labels are sent to the CB.
  - 3.5.3 In the case of bulk carrying, a transport declaration shall accompany all consignments and wherever feasible shall include all other measures such as labelling, signage and supply of certificate, to ensure the authenticity and control of the certified product is maintained.
  - 3.5.4 The label for in-conversion products shall be clearly distinguishable from the label for organic products. The Bud logo for in-conversion products is clearly distinguishable from the Bud logo for certified organic products. Labelling reference to in-conversion status of the product must be the same size, font and colour as the words "Organic" or "Biodynamic" on the packaging. Single agricultural ingredient items may be sold as "In Conversion to Organic".



### **Packaging**

- 3.5.5 Packaging used shall be designed to maintain the authenticity of the certified product and shall not include used, disposable containers, except where allowed by law and where rendered as new through allowable sanitation and sterilisation processes. Packaging shall be selected by the operator with regard to the environmental impacts of the production, consumption, use and disposal of such packaging, and exclusion of ozone depleting substances.
- 3.5.6 Packaging chosen shall assist in the protection of certified product from contamination. Packaging shall not contain or be constituted of substances that may compromise the authenticity of the certified product including prevention from reacting with certified product. Use of tins shall be limited, and not used where leaching into certified product is possible. Plastics may be used only where leaching into the certified product is not possible. Lead and aluminium are prohibited in food packaging when in contact with certified materials. Vacuum packing is permitted, along with the use of food grade nitrogen or carbon dioxide where contamination risk is not posed to the end product.
- 3.5.7 Packaging materials, and storage containers or bins that contain a synthetic fungicide, preservative or fumigant are prohibited.

### **Marketing Claims and Labels**

- 3.5.8 Certified Operators must not display any marketing, advertising material, or products in a manner that is likely to be misleading or confusing to consumers. For online platforms, the Bud logo should only be displayed with the certified organic products it represents. Should the Bud logo be used with non-certified products (such as on a website homepage), operators must provide clear, differentiating context of organic and non-organic products to minimise any confusion.
- 3.5.9 Whilst certified organic products shall be GMO free, claims regarding the GE-, GM- or GMO-free status of organic products for sale shall conform to relevant regulatory requirements for labelling, and shall be verified by the operator.
- 3.5.10 No claims may be made as to the chemical-residue-free status of organic products for sale, except where this can be verified by the operator. No claim shall be made on the label or advertising material that suggests to the purchaser that the certified organic status of the product constitutes a guarantee of superior organoleptic, nutritional or salubrious quality.

### **Percentage Calculations**

- 3.5.11 To calculate the percentage of product that may be labelled or represented as organic or biodynamic in a composite product, the following calculations should be used:
- i. **For products and ingredients that are solid (by weight):**  
Dividing the total net weight (excluding water and salt) of the organic/biodynamic ingredients by the total weight (excluding water and salt) of the finished product.
  - ii. **For products and ingredients that are liquid (by volume):**  
Dividing the fluid volume of all organic/biodynamic ingredients (excluding salt and water) by the fluid volume of the finished product (excluding salt and water).
  - iii. **For products containing ingredients in both solid and liquid form:**  
Dividing the combined weight of the solid organic/biodynamic ingredients and the weight of the liquid organic/biodynamic ingredients (excluding salt and water) by the total weight (excluding salt and water) of the finished product.





For other than reconstituted products, where water is added in concentrations greater than 70% by volume of a product, the organic ingredient percentage shall be listed per total product volume.

*Guidance note: If any ingredient is a concentrate, or reconstituted from concentrates, the calculation should be made on the basis of single-strength concentrations of the ingredients and finished product. Processing aids that are not present in the final product are not required to be included in the above calculations.*

### **Category Rules**

*Guidance note: The below labelling category rules are overridden by requirements detailed in relevant Annexes to this standard, where specific market access is required, such as EU or IFOAM. Please note non-food products such as Allowed Inputs and Textiles have different labelling requirements.*

- 3.5.12 For processed food products, where a minimum of 100% of all ingredients (excluding water and salt) come from certified organic sources, reference may be made to "100% organic" on the label.
- 3.5.13 For processed food products, where a minimum of 95% weight/weight of all ingredients (excluding water and salt) come from certified organic sources, and where all other materials are allowed under this Standard for use in certified processed product, reference may be made to "Certified Organic" 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 For processed food products, ingredients of non-organic origin are only allowed where unavailable in the certified form, where specified under this Standard as allowed and with non- GMO and non-irradiated status. Ranking in order of concentration is required for all ingredients.
- 3.5.15 Where less than 95% but not less than 70% weight/weight of all ingredients (excluding water and salt) are of certified organic origin, and where all other materials are allowed under this Standard for use in certified processed product, the statement "Made with organic ingredients" may be displayed on the label. The Bud logo cannot be used on products in this category.
- 3.5.16 Where less than 70% of ingredients are of certified organic origin, the ingredients that comply with this Standard shall appear in the same colour and with an identical style and size of lettering as the other ingredients listed in the ingredients list. The Bud logo cannot be used on products in this category.
- 3.5.17 The requirements listed above also apply to any products to be sold, labelled or marketed as "In Conversion to Organic", with the exception that in-conversion ingredients are used in place of organic or biodynamic.
- 3.5.18 For products in which water constitutes greater than 70% of the product volume, the organic ingredient percentage shall be listed per total product volume. This does not apply for reconstituted products.
- 3.5.19 For livestock products, only the same "In Conversion", "Organic", or "Biodynamic" status as is currently held by the production unit is allowed to be displayed on labels and marketing material.
- 3.5.20 Onus is on the operator to ensure that all legal and other label requirements are met in regard to labelling and packaging.
- 3.5.21 Ingredients shall be listed in the order of concentration in the end product, clearly noting and differentiating certified ingredients from non-certified ingredients.





### **Ingredients and Source of Ingredients**

- 3.5.22 Certified ingredients shall be sourced, in preference to uncertified ingredients, wherever available in commercial quantities. The aim of the operator at all times shall be to source 100% of ingredients from certified organic sources. Onus is on the certified operator to regularly (documented at least annually) review the availability of supply of certified organic ingredients and inputs.
- 3.5.23 All non-certified organic ingredients shall be managed by the operator to ensure compliance to the ingredient requirements for non-certified products. This shall include management of the risk of GMO status, non-irradiated/fumigated status, no animal testing, etc. In such instances, ingredients and processing aids shall be traced back one step in the biological chain to the direct source organism (see Definitions) from which they are produced to verify that they are not derived from GMOs or other prohibited products or processes.
- 3.5.24 Multiple-ingredient products shall be constituted of a minimum of 95% certified organic ingredients, and not certified in conversion to organic ingredients, in order to be described as a "Certified Organic" product on the labelling. The remaining (uncertified) ingredients shall only be approved for inclusion where they are listed in this Standard as permitted for such use (see Annex III).
- 3.5.25 Ingredients shall not be mixed in parallel. This is defined as ingredients of the same material of both certified and uncertified origin.
- 3.5.26 Onus is on the certified operator, in sourcing certified products, that such products conform to the specifications of the market being aimed for. This includes the requirement for the certifier of the certified ingredient to be accredited for the market in question (e.g., Australian, US, Japanese, etc.) and in some instances for the operator supplying ingredients to an end product to specifically be certified for that market (e.g., USDA NOP, Japan).
- 3.5.27 Imported products and/or ingredients shall be verified to have not been treated with prohibited substances (e.g. fumigants) during the export/import process. This may include maintenance of documentation, and/or where risks exist, laboratory testing of produce. Heat and modified atmosphere (decreasing oxygen through increasing carbon dioxide or nitrogen with or without pressure) are viable treatment alternatives.

### **3.6 Parallel Production**

- 3.6.1 Parallel production is deemed to occur where similar certified and uncertified products, or products of both certified organic and certified in-conversion to organic status, are produced during the same season in the same production unit. Where these cannot be distinguished by visual appearance this shall not be allowed, except as outlined below.
- 3.6.2 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.
- 3.6.3 In such circumstances as outlined in 3.6.2, operators must inform the CB, and will in most instances require additional monitoring and auditing by the CB at the certified operator's expense, including CB assessment of non-certified areas or facilities at critical times such as harvest, packing or processing. Production estimates shall be clearly documented for both certified and non-certified products and declared annually to the CB, and an updated register of all operations and quantities processed must be kept.
- 3.6.4 The production of GM variety crops or stock shall not be allowed as a production activity on partially certified farm units.



- 3.6.5 In the case of livestock, uncertified stock may mingle with certified stock on condition of clear identification and documentation and, where relevant and required, segregation. Stock not certified may be fed non-certified organic feed, but not prohibited treatments (which include growth hormones), without affecting the certification status of the land that they have access to.
- 3.6.6 Processing/preparation and other marketing and handling operations may be certified for parallel production where effective procedures are in place to ensure product authenticity and segregation are maintained – including separation in time or space and suitable cleaning of equipment, the effectiveness of which has been checked, between certified and non-certified products.
- 3.6.7 Prohibited materials shall be stored in separate locations from those where organic products are handled.
- 3.6.8 In the case of partially certified primary production systems, a plan for full farm unit certification, over a period of less than 10 years, shall also be outlined.

### 3.7 Certification Transference/Recognition Arrangements

Certified operators are sometimes confronted with the need to utilise products certified by certifiers other than their own. In such instances, the following applies:

- 3.7.1 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. General production standard – primary production

The sections of the Standard outlined below should be read in conjunction with relevant industry sector sections of this Standard, including the Processing/Preparation section where appropriate. The sections below outline the basic minimum production management requirements for primary producers to attain and maintain certification.

### Organic production principles

Organic production systems are guided by the following principles and outcomes:

- Production of naturally safe, high quality, nutritionally vital foods
- Optimal production output, with rational and minimised use of inputs
- Use of recycling and biological cycles within the farming system
- Biodiversity protection and enhancement within the farm and surrounding areas
- Regeneration of lands and soils and best environmental practice of farming activities

### 4.1 Soil Fertility and Health Management

- 4.1.1 Conservation and recycling of nutrients is a major feature of any organic farming system. Sufficient organic material shall be returned to the soil by the recycling, regeneration and addition of organic materials and nutrients to increase, or at least maintain, the humus content. The use of materials listed in Annex I as A (Allowed) or R (Restricted) shall be regarded as supplements to recycling and not as replacements in considering the long-term fertility needs of the farming system.
- 4.1.2 The majority of nutrients shall be taken up by plants via humus colloids in the soil, rather than directly via water soluble salts. Plants shall therefore be supported by a viable and complex



soil ecosystem that has an observable and sustainable food web with minimal reliance upon external inputs on a longer-term basis.

- 4.1.3 The fertility, biological activity and organic matter of the soil must be maintained or increased by any combination of the following methods:
- i. Cultivation of legumes, green manures or perennial deep-rooting plants as part of an appropriate rotation program to ensure a healthy, diverse organic ecosystem on farm
  - ii. Sheet composting using animal manures, followed by two green manure crops before the area is used for certified crops intended for human consumption
  - iii. The application of fully composted organic matter from selected sources allowable under this Standard
  - iv. The application of biodynamic preparations and methods
  - v. Well-timed and minimal tillage techniques
  - vi. Maintenance and management of livestock
  - vii. Balancing of soil nutrients and micronutrients and encouragement of microbial life for production of humus
- 4.1.4 For perennial crops where a rotation is not possible, a diverse ecosystem should be created and maintained by such means as companion planting, under sowing and mixed cropping, and by creating wildlife refuges.
- 4.1.5 Other organic or mineral fertilisers, as listed in Annex I as Allowed (A) or Restricted (R), may be applied only when adequate nutrition of the crop or soil conditioning is not possible by the methods set out above. The OMP shall outline and the farm shall progress towards a state of less reliance on external inputs over time. Onus is on the operator to ensure compliance to other market requirements.
- 4.1.6 Naturally occurring mineral nitrogen fertiliser products are prohibited.
- 4.1.7 Foliar feeding is restricted as a practice in that it is permissible but shall not fully take the place of effective and proper soil conditioning and fertility maintenance.
- 4.1.8 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.
- 4.1.9 Optimal soil outcomes should include healthy and prolific soil micro- and meso-fauna (e.g., from bacteria to worms), high OM levels, optimal physical structure and tilth, and a chemical balance of nutrients to ensure that overall availability of key nutrients is assured and maintained.
- 4.1.10 Soil erosion abatement and reparation shall be a management priority of the operator. Where these are of noted concern, plans and actions shall be outlined in the OMP.
- 4.1.11 Soil salinity, acidity and sodicity levels, where relevant, shall be actively managed so as to prevent long-term soil degradation. Management priority shall be such as to include reparation and regeneration of lands so affected. Details of plans and actions shall be outlined in the OMP where such issues outlined are noted as of concern.
- 4.1.12 Soil cover should comprise residues, crops, etc. and shall for most of the season on the majority of the property (as a guide >70%) remain covered to prevent soil degradation and to enhance biological activity.
- 4.2 Brought-in Materials, Stock and Equipment
- 4.2.1 Onus is on the operator to ensure that all brought-in materials, machinery or contracted equipment are free from contamination and contaminating agents. This may include requirements from the CB to conduct residue testing on any input materials deemed to pose a risk of contamination. Equipment clean-down and selection of appropriate contractors who



are aware of certification requirements is essential to ensure certification of the operation is not jeopardised.

- 4.2.2 The CB reserves the right to refuse the sourcing of some materials based upon their risk status or non-conformance with this Standard.
- 4.2.3 The operator shall receive written acceptance from the CB for the initial use of brought-in materials that are not listed in relevant Annexes, as A or R, or not certified as Allowed Inputs for use in a given sector, prior to use on or in the production unit. Failure to do this may result in loss of certification or delay in certification, depending on the circumstances and impacts of such practices.
- 4.2.4 Only products based on polyethylene, polypropylene or other polycarbonates are permitted for synthetic structure coverings, mulches, weed matting, fleeces, insect netting and silage wrapping. 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 Sheet plastic mulching may be used for certain composting activities listed in section 4.3, and in cases of soil solarisation practices, without the need for CB approval.

*Derogation 4.2.5*

Solid, non-woven synthetic material sheets for weed matting and mulch may be used following written approval from the CB and shall only be permitted where necessity can be shown. Plastics must be removed at the end of the production season or end of use. Such material may also be used for other uses such as compost covers.

- 4.2.6 All manures, from both certified and uncertified sources, shall be composted according to AS 4454 (2012) and/or equivalent standard prior to use on the production unit. Exceptions to this are where manure arises from natural stocking practices, or where processes have been applied to achieve a similar outcome.
- 4.2.7 As a guide 20 t/ha per year is an acceptable composted manure input level. On a sustained basis over the longer term (10+ years), the volume of manure should be added based upon what would be expected to be supplied if the same farm area was stocked with animals. Note at all times that issues of end product food safety and farm ecological balance shall guide decision-making in relation to manure use and handling in line with AS 4454 (2012) standards.
- 4.2.8 Certified and uncertified natural mulching materials applied to the soil surface do not require composting prior to use. In crop production where mulches are allowed direct contact with the edible plant material, chemical residue testing of the mulching materials may be required.
- 4.2.9 Biosolids arising from multisource urban areas are prohibited from use on certified organic land. Exceptions to this rule may be in cases of non-food commodity production such as timber and fibre products. Such areas of land so treated may not be used for organic food production, nor shall there be potential for leaching of contaminating agents onto such food production areas. Ongoing monitoring shall verify that residue levels within the soils remain within acceptable limits and are proven not to accumulate in such a way as to pose environmental risk.
- 4.2.10 Sewerage sludge and related products are prohibited from use in certified operations.
- 4.2.11 Seeds and propagative material used on certified land shall be certified organic.



#### *Derogation 4.2.11*

Where certified organic seed and propagative material is not commercially available, and this can be demonstrated by records with at least three seed suppliers, a temporary digression from the standard is allowed if the following conditions are met:

- Permission in writing is obtained from the CB prior to use of all non-organic seeds and propagative materials;
- A verified supplier declaration is present, showing that the seeds and material are of non-GMO and non-treated seeds;
- There is documentation within the OMP as to how the operator will review availability and source organic seed and material in future.

*Guidance note: Where untreated seed or propagative material is verified and documented by the operator to be unavailable in restricted instances, allowances can be made when steps are taken to minimise risk of contaminations to soil.*

4.2.12 GMO products and GE and GM processes are prohibited in all aspects of organic production systems and products. This includes prohibition of GM seeds and propagative material. "Genetic pollution" may be a reality in some instances, and control of this contamination source shall require similar means of risk management as for other contaminants. Contamination detection in a given crop or product will lead to decertification of that given crop or product.

4.2.13 In the case of brought-in non-certified organic livestock from another property, disease-free status must be ascertained and verified prior to access to certified land areas. Consideration in relation to diseases includes but is not limited to OJD, FMD, BSE, etc. Brought-in stock shall also require assessment as to their origin and transit prior to arrival on certified properties. For stock crossing tick boundaries where mandatory chemical treatment is required, such stock shall not maintain organic certification. All non-compliant and/or uncertified stock shall require quarantining.

### 4.3 Composts and Biological amendments

4.3.1 Compost must be composted according to AS 4454 (2012). Composting may take the form of either aerobic or anaerobic techniques and is recommended within the organic production system as an effective means of cycling and binding nutrients within an organic system, while eliminating or reducing hazardous agents such as potentially lethal microbes and weed seeds.

4.3.2 Heaps shall be constructed or turned in a manner which allows heat transmission to all parts of the heap.

4.3.3 Where mechanical devices are not available to turn heaps for aerobic purposes, other effective composting means shall be employed, such as mulch or soil covers of a minimum of 10 cm under an anaerobic system.

4.3.4 Heaps should reach a minimum of 55 degrees Celsius for a minimum of three continuous days in a static aerated pile system, or 15 days using a windrow system, during which the materials should be turned a minimum of five times. Practices shall be such as to enable destruction of harmful microbes, disease pathogens and weed seeds, and to assist in the breakdown of potential residual chemicals. The process of composting shall be maintained for a sufficient interval to ensure effective and complete composting has occurred throughout the heap. This may take between three weeks and 6 months depending on technique and intended outcome but shall be such as to both satisfy nutrient binding outcomes within the compost medium whilst also ensuring food safety risks are managed



and do not pose a risk to end certified produce. Note that the minimum composting period for the Australian Standard for Composts (AS 4454-2012) is six weeks.

- 4.3.5 As a guide, the temperature should remain between 50 and 55 degrees Celsius for as long as the process requires. Ideally, heaps should be a minimum of 1 m<sup>3</sup> to maintain temperature, well aired, with high water content, but not saturated.
- 4.3.6 Application of manures, animal products and slurries shall be such as to prevent food safety risks arising for edible crops.
- 4.3.7 Compost heaps shall not be allowed to become waterlogged, nor to dry out to such an extent that biological activity is discouraged.
- 4.3.8 No leaching of nutrients from the heap that may pose environmental impacts to other areas on or off the farm unit shall be allowed to occur.
- 4.3.9 Feedstock shall be selected so as not to pose health contamination risk. At all times, food safety of end food products shall be a core consideration for all compost use.

#### **Compost Process Guidelines**

- 4.3.10 Physical turning combined with appropriate moisture application shall ensure over the period of time of composting that the process effectively completes its cycle.
- 4.3.11 Ingredients should be chosen based upon the aim of binding all nutrients within the finished compost media.
- 4.3.12 Finished compost composition should be chosen based upon requirements of farm soil type – e.g., bacterial or fungal predominance, compost fertility profile, etc.

#### **Restrictions on Compost Inputs**

- 4.3.13 Feedstock chosen shall ideally be from certified organic sources and/or on-farm sources. Where sources are sought from off farm, these shall be verified by the operator to be free of levels of contaminants such as heavy metals or GMOs which may pose a longer-term contamination risk to the farming operation and the production of clean foods.
- 4.3.14 For lands where ruminants are managed, restriction on feedstock for composts includes prohibition of by-products of the meat industry, which may contain bovine or ovine products.
- 4.3.15 All inputs shall comply with the allowances for and prohibitions of inputs noted in this Standard.

#### **Slurries, Liquid Teas, and Worm Castings**

- 4.3.16 Use of slurries on certified livestock operations, where the slurry arises specifically from such operations, shall comply with the specifications below.
- 4.3.17 Use of slurries on operations where such slurry does not arise from the certified operation shall require permission in writing from the CB prior to use and shall as a guide comply at a minimum with specifications below.
- 4.3.18 Digestion of slurries must occur prior to application to certified farmlands, unless followed by two green manure crops, as per sheet composting requirements.
- 4.3.19 Actions prior to application shall ensure that food safety and stock health risks are managed and eliminated.
- 4.3.20 Where feed stock and/or style of digestion is known not to eliminate pathogens, application of products, slurries, teas or castings, shall be limited to low-risk crops – e.g., not edible parts of plants.
- 4.3.21 Application of liquid composts, teas and other liquid-based nutrients shall take into consideration the impact on soil biota, on soil nutrient balance, and on maintaining a healthy biologically balanced soil profile as well as food safety issues.





- 4.3.22 Application of liquids shall not be aimed solely at adding soluble nutrients for immediate uptake of pastures and plants, but rather shall be aimed at longer term soil building and enhancement.
- 4.3.23 Application of liquid nutrients shall at all times take into consideration potential for on- or off-farm contamination and run-off. The operator shall take steps to ensure that minimal to no leaching of nutrients takes place from the farm unit. Such consideration shall include application method, weather conditions, timing and type of products applied.

#### 4.4 Water Management and Ecology

- 4.4.1 Measures shall be taken to enhance the efficiency of water use on farm and to enhance the ecological aspects of the farming operation in respect of water features. Such practices shall include one or more of the following:
- i. Enhancement of water holding capacity of the soil via progressive humus build-up
  - ii. Permanent sod and mulching practices for the containment of moisture
  - iii. Selection of appropriate irrigation equipment
  - iv. Water catchment systems designed to maximise on-farm water use efficiency
  - v. Monitoring using tensiometers, evaporation figures, etc
- 4.4.2 Water leaving the farm unit shall be at least the same quality as that being applied or used and shall not lead to the pollution or environmental degradation of surrounding areas.
- 4.4.3 Water and waterways shall be managed, and where relevant monitored, by the operator in light of the broader ecology of the farming system, with a management focus on ensuring the protection, development and enhancement of natural water features (such as wetlands, catchment areas, streams and rivers) and a focus on healthy water management of contained waters such as dams and ring tanks.

##### **Food Safety and Water**

- 4.4.4 Water used for irrigation shall not pose food safety risks arising from toxic substances. Where concern is noted in regard to safety or quality issues, a monitoring and testing program may be required by the operator that verifies ongoing safety of supply.
- 4.4.5 Onus is on the operator to ensure ongoing safety and quality of all irrigation waters used.
- 4.4.6 Water used in packing sheds or processing where in contact with certified product shall be verified to be potable and/or use allowable methods to ensure safety based on risk assessment.
- 4.4.7 Irrigation water used shall comply at a minimum with standard irrigation water quality criteria. Water arising from conventional production systems is restricted for use and shall not be permitted where such water contains contaminants that may affect the organic integrity of products or land.

##### **Recycling and Reclaiming of Waters**

- 4.4.8 Untreated greywater or waste waters are prohibited from use on food crop production areas, or in cases where leaching may occur onto food crop production areas. Conditions for use are the same as for biosolids.
- 4.4.9 High-grade (tertiary) treated reclaimed or recycled non-point-source water (from urban or industrial regions), known as reclaimed water, may only be used in restricted instances, where deemed suitable for unrestricted agricultural uses by relevant state/territory authorities. Such water shall not be in contact with edible portions of plants bound for human consumption during growth and harvest. Such water may be applied to green manure crops, seedlings prior to transplant and production systems not designated for human or animal





consumption. Such water may be used on grazing areas no less than eight days prior to grazing.

- 4.4.10 Reclaimed waters may only be utilised after entering a waterway system where there is natural flowing water, in such a way as to reintegrate these waters into the natural environment and to be filtered prior to use on the organic farming unit such that heavy metals, bacterial and viral agents and synthetic hormones, hormone mimicking compounds and their breakdown components, and related contaminants of concern are diluted so as not to pose a contamination problem or a risk of loss of integrity of the organic farming system.
- 4.4.11 Reclaimed waters shall be continuously monitored to verify that no contaminating residues are allowed to accumulate in the soil and surrounding environment. The CB reserves the right to refuse the use of any water sources, based upon independent technical assessment of the level of risk associated with such use and the degree of scientific knowledge available to enable precautionary principles of decision-making.
- 4.4.12 Reclaimed waters shall be verified by the operator on an ongoing basis to meet irrigation water quality standards and to be free of contaminants likely to affect the integrity of the organic farming system.

#### 4.5 Pest, Disease and Weed Management

- 4.5.1 Organic production requires proactive management of significant diseases, pests and weeds under normal circumstances. Pest and disease management should be fundamentally aimed at proactive management of soils, crops and livestock. Hence the production system shall exhibit resilient characteristics that minimise the impact of pest, disease and weed presence.
- 4.5.2 The use of substances shall not take the place of management practices that aim at prevention for the control of pests and diseases. Only in cases of imminent or serious threat to crops, recourse may be had to products with active ingredients referred to in Annex I listed as A or R. Any formulated products used that may contain more than just active ingredients listed in Annex I and II must first have been approved for use in writing to the operator by the CB prior to use.
- 4.5.3 Pests, diseases and weeds shall be proactively managed by any combination of the following:
  - i. Appropriate selection of genetic stock
  - ii. Biological control agents and the protection of predator habitats
  - iii. Rotational and livestock grazing programs, companion planting, trap cropping
  - iv. Biodynamic measures
  - v. Soil solarisation - where a proper rotation cannot take place
  - vi. Mechanical controls such as traps, barriers, light and sound
  - vii. Moderate mechanical cultivation
  - viii. Mulching and slashing
  - ix. Flame and steam weeding
  - x. Mineral and biological balance within the soil
  - xi. Other approved substances listed in Annex I or II as A or R in restricted instances where management practices are not effective
- 4.5.4 Naturally occurring products prohibited in organic systems include (but are not limited to) nicotine, and rotenone for cropping.
- 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 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.
- 4.5.6 Ionising radiation as a post-harvest practice is prohibited.



## 4.6 Environmental Management and Social Policy

### **Environmental and biodiversity management**

- 4.6.1 Management, protection and enhancement of biodiversity and environmental aspects on organic farming operations shall be a priority of certified operators. Management decisions shall take into account impact on native flora and fauna. Changes to the natural or existing state of the farming operation (such as clearing) shall take into consideration hydrological issues, as well as impacts to biodiversity on farm. Practices such as shelterbelts, corridors, wetlands and remnant vegetation protection are considered aspects of biodiversity management.
- 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 farmland area within 5 years of achieving certification. 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.

#### *Derogation 4.6.2*

Where the certified organic farm is smaller than four hectares in size, adherence to biodiversity area requirements is not required, though still encouraged.

- 4.6.3 Where production systems are deemed by the CB to be natural areas of significance or production systems inherently based upon ecological aspects, monitoring procedures shall be in place to assess and verify ongoing sustainable practices. For example, such monitoring may include satellite imagery or photopoint monitoring of pasture and floral species in rangeland management operations.
- 4.6.4 For perennial production systems such as orchards and plantations, permanent and/or a diversity of floor coverings shall be required to be documented in the OMP by the operator. Such coverings shall assist in soil protection as well as biodiversity enhancement on farm. Diversity management in the orchard may also entail consideration of refuge plantings, which assist as predator harbours and trap crops.
- 4.6.5 All operations, whether primary production or processing, shall ensure that production activities add positively to the environment of the region within which the production system is based, whilst minimising all forms of environmental pollution where possible.
- 4.6.6 Management practices shall conserve non-renewable resources. Crop production, processing and handling systems shall, where appropriate and possible, recycle nutrients, carbon and other waste products generated through harvesting, processing and packaging.
- 4.6.7 All certified operations shall ensure identification of critical environmental aspects that are relevant to their production system and outline management plans in the OMP to address these aspects, while showing through time how there is continual improvement to such aspects via monitoring or other means of verification. Where there are noted serious or critical environmental issues pertaining to the relevant sector or operation being certified, such operations shall have in place a management system that is documented and monitored in relation to its performance on these environmental issues. A continued improvement in management practices and environmental outcomes is required. Organic certification may



entail acknowledgment of existing environmental management systems where these conform to the above noted requirements.

- 4.6.8 Burning of stubble and residues is a restricted practice due to destruction of nutrients and organic matter. Stubble burning shall not be practised on a regular basis and shall only occur after written permission from the CB. The “cool fires” traditional technique in Australia for effective regrowth of natural pastures and/or control of diseases not possible by other means may be used in restricted instances and following review by the CB. Such practices would require monitoring to ensure that there is not reduction of carbon in the soil through time, whilst ensuring that biodiversity of species is only enhanced by such practices.
- 4.6.9 The clearing of primary forest and destruction of primary ecosystems on certified lands is not permitted. The clearing of primary forest and destruction of primary ecosystems on land intended for organic production prior to application for certification is also not permitted.

#### **Social Policy**

- 4.6.10 Operations that are deemed to contravene basic human rights or be involved in clear instances of social injustice shall not be certified.
- 4.6.11 Operators shall not use forced or involuntary labour.
- 4.6.12 Employees and contractors of organic operations have the freedom to associate, the right to organise, and the right to bargain collectively.
- 4.6.13 Operators shall provide their employees and contractors equal opportunity and treatment and shall not act in a discriminatory way.
- 4.6.14 Children employed by organic operators shall be provided with educational opportunities.

#### **4.7 Contamination: Soils, Produce, and Buffer Zones**

- 4.7.1 Residues of synthetic chemicals should not be present on certified products; however, it is understood that historic accumulation in the environment prevents complete exclusion of these contaminants on agricultural products. The CB may require ongoing monitoring in certain instances, including restriction of crop types, depending on historic residue levels in farm soils or risk from regional sources. The aim of organic certification is to minimise residues and to disallow residues to be present that are suspected to be used in the production and preparation chain. Decertification of products may occur where such residues have not otherwise arisen from historic, ambient or unintentional post-farm-gate practices. In case of reasonable suspicion of land and/or product contamination, the certified operator shall advise the CB and provide factual evidence on the matter, and a proposed plan for management and monitoring of the potential contamination.
- 4.7.2 The following residue limit guidelines are set, based upon a percentage of the maximum residue limit (MRL) as set out by FSANZ. Agrichemical residues should be in normal instances less than the level of reporting (i.e. nil) and no greater than 10% of MRL in food (for a given food type). Note that this guideline is in recognition of unavoidable ambient and historical contaminants only and shall not be related to direct application or advertent contamination throughout the certified production process.
- 4.7.3 Areas of contaminated land shall be either excluded from certification – including via fencing in the case of livestock – and/or a monitoring program shall be maintained by the operator that verifies conformance of all certified product leaving the farm unit. At the discretion of the CB, no certification for contaminated lands areas may be granted where there are no controls in place to prevent potential for contamination of certified products.
- 4.7.4 In the case of export of certified product to other countries, residue limits set by those countries must be complied with. Onus is on the operator to ensure that specific country regulations are complied with.



- 4.7.5 Non-conforming certified produce residue tests from random sampling by the CB shall require immediate corrective action to ascertain its source. Suspension of certification may occur where the operator cannot verify that such contamination did not arise from on-farm practices, processing or packaging throughout the production chain controlled by the certified operator.
- 4.7.6 Heavy metal residues in the tissue of certified products shall not exceed 10% of the maximum limit as set out by FSANZ for each specific food group or item where specified. Exceptions may be granted where up to 100% of the maximum limit (still within FSANZ guidelines) will be accepted where it can be verified that historical land use or naturally occurring background levels are high. Such exceptions would be accompanied by an ongoing monitoring program and require verification by the operator that through time such contaminants were not continuing to rise on the farm based upon farming practices and/or selection of inputs.
- 4.7.7 Heavy metals, also susceptible to bioaccumulation, are recognised as often unavoidable contaminants arising from historical farming practices or natural processes. At all times operators shall restrict their accumulation on certified farm units by judicious selection of inputs and by monitoring if appropriate. This includes careful assessment of manures sourced from off farm.
- 4.7.8 Exceptions to amendments and fertiliser heavy metal levels may be granted in instances where consideration of application rates is made, where such inputs otherwise comply with the Standard, are of a nature as to require limited volumes to be used on the farm unit, and where accumulation of residues can be verified to not pose contamination risk to soil, crops or stock.

#### **Machinery, plant and equipment**

- 4.7.9 No prohibited substances shall be stored on certified lands or on fully certified farming units without notification to the CB, and management protocols in place to control such substances. Such prohibited substances shall be contained within a safe, lockable area and a current inventory maintained and made available to the CB or its auditors at any time. Prohibited materials shall be stored in separate locations from those where organic products are handled.
- 4.7.10 Certified operations must implement a risk management plan and cleaning procedures for equipment, such as boom sprays and tanks, that are also used for the application of potentially contaminating and prohibited substances on other farming units.
- 4.7.11 Where equipment or machinery are used in conventional farming systems, such as spreading equipment, clean-down procedures shall be in place, and recorded, to ensure no contamination may occur to the certified farm unit.
- 4.7.12 Dip sites, old shed areas and other potentially contaminated areas that may pose risk to certified stock or product shall be excluded from certified areas.

#### **GMO guidelines**

- 4.7.13 Residues or cross-contamination of GMOs into certified crops or produce is prohibited. Such residues shall deem crops or produce un-certifiable. Where there is known ambient risk of contamination of certified crops, residue testing shall be required to ensure no cross-contamination has occurred, prior to sale of produce as certified. Crops or products found to be contaminated shall not be certifiable. In such instances, contamination, including inadvertent contamination, may alter the certification status of the property in question.
- 4.7.14 The time period following the production of any GMO crops on conventionally managed operations shall be five years prior to achieving organic certification for crops that may pose future contamination risk to certified areas. In such instances, a HACCP-based management approach shall be required, including monitoring and verification (for example, GMO seed



residues germinating and cross pollinating), to ensure that no contamination can occur to certified crops. Note should be made of the potential for seed banks to last in excess of five years in soil, and management and monitoring should be oriented accordingly.

- 4.7.15 Where cropping open-pollinated or pollination-contamination-prone crops, identification of all GMO crops that may pose a risk – within a minimum 10 km radius from the certified operation – is required in the OMP. This may require non-production of certain crops or similar risk management measures to ensure no GMO contamination.
- 4.7.16 GMOs and their derivatives are prohibited in all aspects of the organic production and consumption chain, including, but not limited to, vaccines used in livestock, bacterial strains, seeds and materials derived from GMO organisms. Inputs shall be traced back one step in the biological chain to the direct source organism (see Definitions) from which they are produced to verify that they are not derived from GMOs.
- 4.7.17 Operators shall outline in their OMP noted risks from GMOs and management strategies to contain such risk. This may include aspects such as seed propagation and stock sourcing, materials used within the organic operation that are noted as potential GMO sources, and other suppliers that may have GMO risks associated with their industry sector.

#### **Buffer zones**

- 4.7.18 The operator shall employ measures including barriers and buffer zones to avoid potential contamination and to limit contaminants in organic products. Where neighbouring or regional activities may pose risk of contamination or related risks to certified farm units, appropriate buffer zones shall be established and/or maintained. This may include roadways and fallow areas; tree and shrub zones along borders; and/or sections of crops or produce that shall be deemed uncertified along relevant boundaries. Effectiveness of such buffer zones shall be aimed at precluding contamination, and a timeline for development shall be established, with monitoring such as residue testing where risks to end-product integrity are noted as significant.
- 4.7.19 Buffer zone widths and lengths shall be determined on a case-by-case basis and shall be accompanied by on-farm risk management by the certified operator. As a guide, buffer zones should be no less than 15 metres in the case of intensive cropping or broadacre cropping activities.
- 4.7.20 Where water contamination, or waterborne agents, pose risks to certified farm units, appropriate management practices and technical means such as spillways, trenches, run-offs and/or wetland areas may be required to ensure no contamination may occur.
- 4.7.21 In certain instances, ambient or environmental contamination may be such as to preclude operators and operations from certification, where it cannot be demonstrably shown that contamination threats are able to be managed in a way as to avoid contamination of certified products and the farming system. Rigorous and ongoing monitoring and residue testing may be required where such concerns exist.

#### **Use of prohibited substances**

- 4.7.22 In instances of mandatory requirements for control of certified noxious weeds, or in other instances requiring the use of prohibited substances on existing certified lands, such lands shall be withdrawn from certification. Notification shall be made to the CB prior to the use of such substances, and the OMP shall outline plans for recertification and management strategies to ensure no contamination occurs to certified areas.



#### *Derogation 4.7.22*

Where a government authority implements a statutory action plan and prohibited substances and/or practices not consistent with this Standard are applied, the approved certifying organisation may give consideration to reducing, but not less than 12 months, the re-entry requirements for organic and biodynamic products. Alternative re-entry requirements and timeframes specific to statutory action plans may be indicated by the department on technical advice. Relevant testing of products by a laboratory is required prior to re-entry.

- 4.7.23 The switching of lands in and out of certification on an ongoing basis shall not be allowed except in cases of state or government mandated requirements.

#### **Water**

- 4.7.24 Water use when in contact with the end certified product ready for retail sale shall at a minimum comply with the potable water standards. See section 6 on water specifications and use.

#### **Sampling & testing**

- 4.7.25 Testing and test results are recognised as a limited means of verification and are not recognised as the basis for organic status of products.
- 4.7.26 The CB conducts random and targeted tests of products in the marketplace or directly from production units. Operators are required to assist the CB and enable resources to ensure such sampling may be taken.
- 4.7.27 Where contamination residues (such as agrichemicals) are found on or in certified products, further investigation and testing may be at the expense of the operator where it is shown that due diligence and conformance to the Standard has not been maintained by the operator or contracted parties to the operator.
- 4.7.28 Sampling may include, but is not limited to, Organochlorine Pesticides (OCPs), Organophosphates (OPs), pyrethroids, other modern agrichemicals, heavy metals, GMO genetic material, herbicides and microbiologicals.
- 4.7.29 In-house or ongoing monitoring may be required by the operator when risks are noted or prior residues have been detected in soils or produce.
- 4.7.30 Where reasonable suspicion of contamination of land or organic products exists, the certified operator should respond appropriately. This may include alerting the CB, conducting testing and implementing practices to effectively manage the contamination potential.

### SECTOR SPECIFIC REQUIREMENTS

## 5. Livestock Production

#### Principles and aims

Where appropriate, livestock are encouraged for use as part of a dynamic organic production system. Livestock may contribute to the organic farming system in the following ways:

- Improving and maintaining the fertility of the soil
- Controlling weeds through well-managed grazing
- Diversifying the biology and interactions of the farm

Organic production of livestock entails adherence to the following principles of livestock welfare:





- Livestock are enabled to perform all natural social and physical functions relevant to their species and breed
- Livestock are afforded a quality of life and access to healthy diet and conditions so as to produce quality animal products
- Livestock are grown, or their by-products produced, in a way that conforms with natural processes of growth and development, rather than being force fed or growth induced by unnatural methods
- Breed types are selected that are appropriate for the region and type of production system so as to achieve the principles listed above including maintaining optimal environmental conditions with minimal impact
- Breeding systems are based on breeds that can reproduce successfully under natural conditions without human involvement

For meat livestock to ultimately be sold as certified animals or meat products, they must be verified to have been treated in full conformance with this Standard throughout their entire lives, which includes having access only to lands managed and certified in conformance with this Standard, from the point of mating on the organic operation, unless otherwise specified. Treatment with prohibited products or products not listed in this Standard as allowed or restricted for livestock use shall deem such livestock permanently decertified for meat products.

Bovine and ovine livestock unable to be traceable via electronic or other reliable and independent means of identification may not be included in the organic certification program. Other stock (e.g., chickens) shall be identifiable and traceable to sheds (including numbers) and consignments.

Livestock and land areas that do not have a verified history of conformance with this Standard may not be included in the organic certification program.

Certified livestock shall have constant access to lands managed in conformance with this Standard.

## 5.1 Livestock Management – General

### **Stock treatments**

- 5.1.1 All practical measures shall be maintained to ensure livestock health and welfare remains a priority of the certified operation and such measures shall be outlined in the organic management plan (OMP) as part of a welfare and health management program. The use of substances listed in Annex II as A or R shall not take the place of management practices for the control of pests and diseases in livestock. Preventative animal husbandry management practices shall be the priority of the organic livestock producer, achieved through aiming for optimal production via best health and environmental management.
- 5.1.2 Vaccines shall be restricted to use only for a specific disease or diseases that is/are known to exist in the region or on the organic farm, and that threaten livestock health, where they are required by law or in proven cases where such a disease cannot be effectively controlled by other management practices.
- 5.1.3 The use of prohibited allopathic veterinary treatments (such as drugs and antibiotics) or other treatments not listed or allowed under this Standard shall require prior written veterinary advice and shall lead to decertification of stock. Re-certification for some types of stock may be allowed as listed in Table 5a. Use of such substances shall require a quarantine period for such identified stock of three times the legal withholding period of the substance in question, or three weeks, whichever is longer. Quarantine shall occur separate from certified stock and other certified areas as specified elsewhere in this Standard. Following the quarantining process, treated stock may mingle on certified areas of land with certified stock on strict





condition that treated stock are identifiable and traceable via documents as separate from certified stock.

- 5.1.4 Prohibited treatments shall only be acceptable in cases of emergency; however, such treatments (including medicines) shall not be withheld where animal welfare concerns exist. The storage of allopathic veterinary medicinal products and antibiotics is permitted on certified farm units provided that they have been prescribed by a veterinarian in connection with mandated or welfare-oriented treatment, that they are stored in a supervised location and that they are entered in the farm records/register.
- 5.1.5 Unjustified ongoing or regular use of allopathic treatments or other treatments listed as Prohibited may lead to decertification or deferral of certification for the livestock or the operation in question until such time that it can be shown by the operator to have reattained effective organic management control of pest or disease problems.

Table 5a: Prohibited Treatment (re)certification conditions

Product / sector	Conditions for organic (re)certification
Wool	18 months after treatment
Milk	180 days after treatment
Poultry and bird game	Permanent loss of organic status for treated stock
Ruminant and monogastric (meat)	Permanent loss of organic status for treated stock
Aquaculture	Permanent loss of organic status for treated stock

- 5.1.6 Where surgical procedures are undertaken, appropriate application of anaesthesia and/or analgesia will not result in the loss of organic or biodynamic status.

**Brought-in stock**

- 5.1.7 Any livestock introduced from outside sources, other than certified livestock – as organic or in conversion to organic – shall be segregated from certified stock in a designated holding area for a minimum period of three weeks prior to mingling with certified animals on other certified areas of the farm. Exceptions to this are for breeding purposes only.
- 5.1.8 Stock that have had or continue to have growth hormone treatments, or that may be infected with, or arise from operations known to contain OJD, BSE or other diseases, are prohibited from access to certified lands. Where such risks are possible from the source, certificates or confirmation that such stock are free from all such ailments is essential where such stock are to be utilised for breeding of certified organic stock, or where such stock shall have access to certified lands.
- 5.1.9 In conversion livestock – carrying valid certificates – shall be certified as organic following full integration into a farming system which carries certified organic status. The in-conversion livestock must be grown out or finished on such operations. Full integration is defined as the livestock in question having experienced a minimum of 3 months’ life on the certified organic property. Such certification is conditional upon existing livestock conforming fully to the requirements of this Standard.
- 5.1.10 On a long-term management basis, except in circumstances such as breed changing or start-up, new specialisation, agistment or finishing properties, or high mortality caused by health or catastrophic circumstances, and with the exception of breeding males, uncertified stock only may be introduced to certified farm units to a maximum of 10% per annum.



5.1.11 Carcases of livestock born before a farm is subject to inspection and certification must not be presented or sold as biodynamic, organic or in-conversion. Livestock used for organic or biodynamic products must be born or hatched on farms that comply with this Standard. Such livestock must remain on organic or biodynamic holdings to maintain their organic or biodynamic status.

***Derogation 5.1.11***

Where an operator can demonstrate that certified organic sources of livestock are not available, conventionally produced livestock may be introduced on to the production unit. Conversion requirements for such livestock product to be sold as organic, biodynamic or in-conversion are listed in Table 5b below.

Table 5b: Certification timelines for introduced non-organic livestock to be considered organic

Stock / product	Time periods or prior conditions for product certification
Wool	18 months after entering the system
Milk	180 days after entering the system
Eggs	Chicks up to two days old
Poultry and bird game meat	Chicks up to two days old
Ruminants and monogastrics (meat)	From start of last trimester of gestation
Aquaculture	In fingerling form

5.1.12 Quarantine areas shall be clearly identifiable on the farm and farm map. Such areas may be shifted to other areas of the property through time but must only be used for livestock production for a minimum period of 12 months following the last use of such dedicated area/s as a quarantine area. Quarantine stock must be on the quarantine areas for a period of three weeks, or three times the withholding period of the substance/s used on quarantined stock, whichever is greater. After such time, certified stock may have access to (prior) quarantine areas until such areas are required once again to be utilised for quarantine. Quarantine paddock for prohibited treatments needs to be large enough to accommodate all treated livestock. The quarantine area must be part of the certified farm unit (i.e., set on land otherwise managed in accordance with this Standard). There is no requirement to quarantine livestock after the administration of pain relief (alone).

5.1.13 Stocking practices for livestock shall be appropriate for the region in question, taking into consideration climatic conditions, fodder production capacity, stock health, nutrient requirements of both stock and pastures, and impact on the environment. Animal races and runs shall be managed so as to prevent excess build-up of manures, whilst avoiding pollution of the surrounding environment.

5.1.14 Genetics and breeding techniques shall be managed to ensure breeding systems are based on breeds that can reproduce successfully under natural conditions without human intervention. Embryo transfer techniques, breeding techniques employing genetic engineering and the use of reproductive hormones and cloning are prohibited within



certified operations or for use on certified stock. Breeding techniques that employ any of the activities listed below are not permitted:

- i. embryo transfer
- ii. genetic engineering
- iii. treatments with reproductive hormones
- iv. semen sexing (except for mechanical separation in livestock intended for milk production)
- v. artificial insemination using segregated, separated or otherwise modified sperm except sexed semen, separated by mechanical means, in livestock intended for milk production

### Weaning

5.1.15 Young stock from mammals must be provided maternal milk or organic milk from their own species. Operators may use non-organic milk when organic milk is not available. Operators may provide milk replacers or other substitutes only in emergencies provided that they do not contain antibiotics, synthetic additives or slaughter products.

5.1.16 With the exception of dairy stock, or where there are animal welfare concerns for the parent stock, weaning of livestock shall enable the natural process of animal rearing to occur, including progeny having access to colostrum or first milk where relevant. Weaning management procedures shall take into account the ethological needs of the livestock in question such as to avoid excessive stress during the process. As a guide, weaning times should conform to the following minimum time frames:

- i. Beef cattle calves - 3 months
- ii. Lambs and kids - 9 weeks
- iii. Piglets - 6 weeks

### Animal modification

5.1.17 Animal modification that involves surgical removal of animal organs or parts shall be kept to a minimum, with a preference for species that require little to no modification to perform naturally and healthily, and with preference for management strategies that aim to prevent need for intervention.

5.1.18 All animal modifications shall be carried out with minimisation of suffering to the animals with appropriate analgesia or anaesthetics where required.

Table 5c: Animal modification procedures and adjoining restrictions

Procedure	Requirements and restrictions
Castration	Allowed in lambs prior to ten weeks; pigs up to two weeks; cattle up to six months. Any castration after 12 months should be carried out under the scrutiny of a registered veterinarian.
Dehorning	Prior to six months or under anaesthetic. Shall be practised as close to birth as feasible.
Mulesing	Restricted to case-by-case approvals by the CB, only where alternative measures to protect animal welfare are not available, and only where appropriate pain relief is administered. Long term plans to introduce sheep genetics not requiring mulesing or alternative management strategies like increased crutching shall become part of OMP where commercially feasible.



Freeze Mulesing	Only where pain relief is administered. Long term plans to introduce sheep genetics or other preventative practices not requiring mulesing or alternative management strategies like increased crutching shall become part of OMP where commercially feasible.
Spaying	Only in cattle and only where appropriate pain relief is administered.
Tail removal	Allowed in lambs up to 10 weeks old.
Teeth	Teeth cutting, grinding, etc. is not allowed on a routine basis.

### **Agistment and finishing**

- 5.1.19 Feedlotting of livestock, battery production systems and other means of densely confined and intensive production systems without access to pasture (landless animal husbandry systems) are not permitted within organic production systems.
- 5.1.20 In certain cases, specifically approved by the CB, livestock may be moved to certified farming systems that are naturally ideal for finishing livestock. Such instances for approval would include livestock being sourced from native pastures that are naturally ephemeral in terms of seasonal fluctuations, or where the natural environment is not suited to fattening and finishing stock. Such operations would be approved based upon their sympathy with best ecological management of natural resources and best welfare management of stock.
- 5.1.21 Operations agisting or finishing stock shall conform to all requirements as outlined in this section, with the exception of restocking rates for stock.
- 5.1.22 In cases of need to finish livestock on high-value diets, livestock may be fed only on certified lands and on additional acceptable products outlined in this Standard.
- 5.1.23 Agistment or finishing areas and/or farm units shall be dedicated for certified organic stock only and shall be certified as such.
- 5.1.24 In the case of commons lands and/or stock routes that are required under law to allow passage of regional stock that may be uncertified, such instances shall not affect certification where careful management by the certified operator ensures, on an ongoing basis, that no contamination is posed to either certified stock and/or lands. This may include, in some instances, the requirement for additional monitoring to verify the above.

### **Livestock Feed**

- 5.1.25 Certified livestock shall be fed on feedstuffs produced in compliance with this Standard, including where relevant, feed produced by the certified operator from the certified (or converting to certification) operation during the conversion phase of the farming system to full organic certification.

#### *Derogation 5.1.25.1*

In situations of extreme climatic or other extenuating circumstances (such as fires, floods, etc.) an exemption for the feeding of organic/biodynamic feedstuff to certified livestock might be granted by the CB for periods of time. In such a situation:

- i. Where in-conversion feed is sourced, the organic or biodynamic status of the livestock is unaffected.
- ii. Livestock receiving feed that does not comply with this Standard must be fed on feed complying with this Standard for a consecutive six-month period before regaining organic or biodynamic status. Residue testing of certified livestock by-products may be required before any organic or biodynamic status is regained.



### *Derogation 5.1.25.2*

Where organic alternatives are unavailable, non-organic, agricultural origin feed supplements may be used if fulfilling all the below requirements:

- It constitutes a maximum of 5% of dry matter intake by mass
- It is free from prohibited substances or contaminants
- It meets a documented nutritional need

- 5.1.26 Livestock not fed on certified feeds, and not otherwise receiving prohibited treatments (which includes growth promoting hormones), may mingle on certified lands with certified livestock without affecting the status of the land or certified livestock on condition that all livestock are identifiable as to their diets and compliance with this Standard.
- 5.1.27 Livestock operations should aim for feed self-sufficiency within the region and the farming unit. At least 50% of feeds should be sourced from organic farming systems in the region of the certified farming unit. All production units should orient their management systems towards greater than 50% self-sufficiency in feeds and document this in their OMP. There may be some market restrictions and specifications in relation to this rule.
- 5.1.28 Within existing organic operations, certified organic livestock can graze operator's own in-conversion pasture, provided the area has been under inspection and is free from prohibited inputs for at least 12 months.
- 5.1.29 Prohibited feed products include, but are not limited to the following:
- i. Antibiotics, coccidiostats, hormonal growth promoters or any other substances intended to stimulate growth or production
  - ii. Synthetic Amino Acid isolates, with the exception of methionine for poultry
  - iii. Non-protein nitrogen compounds (e.g. urea)
  - iv. GMO products or their derivatives

### **Additional requirements**

- 5.1.30 Non-agricultural origin feed supplements may be added to the diet to enhance health and productivity outcomes. This may include the following:
- i. Minerals and natural vitamins
  - ii. Kelp and plant-based marine products
  - iii. Stonemeal, lime, zeolite
  - iv. Other products listed in Annex II as allowed for livestock feed use such as yeasts and yeast by-products (non-GM), natural herbs, homeopathic remedies
- 5.1.31 The use of solvent-extracted feeds are prohibited from use in certified feed rations.
- 5.1.32 All types of excrement including droppings, dung or other manures are prohibited in the diet for all species. The keeping of livestock in conditions, or on diets, that may encourage anaemia is prohibited.
- 5.1.33 For ruminants, animal by-products, including meat, offal, manures and feather meal are prohibited as feedstuffs. 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 Animals must have free daily access to pasture and roughage while at the same time being protected from predation by wild and feral animals. Choice feeding, whereby animals are provided with a wide variety of food natural to their diet, is to be encouraged at all times as the preferred method of providing the livestock diet.



**Derogation 5.1.34**

In exceptional circumstances, 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 are subject to their 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.

**Living conditions and stocking rates**

- 5.1.35 Livestock management, including transport, shall be guided by an attitude of responsibility and care for living creatures. Stress must be minimised. Living conditions must consider the natural needs of the animals for free movement, social behaviour, food, water, shelter, shade and direct unfiltered sunlight. Dams and/or watering points shall be established to allow rotational grazing. Cages are prohibited for all certified animals and animals within the organic production system and tethering for prolonged periods (greater than 24 hours) is not permitted. Equipment must be cleaned and disinfected to minimise the spread of infection.
- 5.1.36 Pens, stocking yards, housing and transporters shall be free of protrusions and other characteristics such that bruising and trauma is minimised. Housing and pens shall have bedding materials from non-contaminated sources, and where such materials may be consumed by livestock shall be produced in compliance with this Standard. Livestock housing must have smooth but not slippery floors. For mammalian species, at least half of the total floor area must be solid, that is, not of slatted or of grid construction. Social structures shall be maintained by ensuring that herd animals are not kept in isolation from other animals of the same species.
- 5.1.37 Stocking rates and rotational grazing management shall take into consideration preventative disease management, good pasture and ecological management, welfare of stock, while minimising potential for nutrient leaching, erosion, or overgrazing of watering points or other high traffic areas. Stocking rates and associated nutrient loads shall be managed in a way such that leaching into the surrounding environment is prevented through effective stock rotation and soil-building techniques. As a guide for bovine management, this should not exceed 0.27 ha/animal and similar industry recognised relative rates for other livestock.
- 5.1.38 For livestock housing areas, as a guide, large ruminants and monogastrics should have access on ground to not less than 3m<sup>2</sup> for each animal and 1.5 m<sup>2</sup> for small to medium ruminants and monogastrics.

Table 5d: Indoor Livestock Housing Areas

Animal	Minimal indoor (temporary) housing area per animal
Cattle	≥ 3m <sup>2</sup>
Calves	≥ 1.5 m <sup>2</sup>
Pigs	≥ 3m <sup>2</sup> (Farrowing areas allow 1 m <sup>2</sup> /100 kg)
Piglets (weaned)	≥ 1.5 m <sup>2</sup>
Sheep	≥ 1.5 m <sup>2</sup>
Goats	≥ 1.5 m <sup>2</sup>





Poultry (layers)	≤ 16 kg/m <sup>2</sup>
Poultry (all others)	≤ 25 kg/m <sup>2</sup>

*Note: See also 5.1.37 for bovine management and 5.2.3 for poultry for outdoor stocking rates.*

5.1.39 The construction of livestock housing areas must provide for insulation, heating, cooling and ventilation of the building, allowing air circulation, and keeping dust levels, temperature, humidity and gas concentrations within levels that are not harmful to the livestock. Waste must be removed as needed to minimise odours and prevent pest infestation.

5.1.40 Where manure is stored, capacity must be sufficient for immediate needs, as well as additional storage to allow for instances where regular removal may not be possible.

### **Commons and stock routes**

5.1.41 When certified operators have stock routes through their property (e.g., rangeland regions) or where common areas are required to be used on an emergency basis, the following applies:

- i. Cattle have a daily movement restriction of 16km.
- ii. Sheep have a daily movement restriction of 10km.

5.1.42 No mingling is permitted with uncertified stock at any time where identification of stock is not possible or where non-certified stock pose a contamination risk to certified stock.

5.1.43 Certified stock shall not have access to areas that uncertified stock are travelling through where it cannot be verified that uncertified stock have not been treated with prohibited treatments for more than three weeks prior to stock route or commons access.

5.1.44 Prior to use of common lands (in cases of emergency such as flooding) the certified operator shall make application to the CB for approval for certified stock to move through stock routes or commons.

5.1.45 Identification of potential contamination sources and preventative management is required of the certified operator to ensure maintenance of certification status of stock when on common lands and/or following movement of uncertified stock through stock routes.

### **Transport and handling**

5.1.46 Transport of animals between properties, or to abattoirs, shall take into consideration and comply with animal welfare requirements. Such consideration shall include:

- i. Minimisation of stress on animals through the assessment of the needs of each animal
- ii. The fitness of animals for travel
- iii. Prevention of mixing of different mobs, groups or sexes of animals where stress or social disharmony may arise
- iv. Needs of animals in regard to prevention of thirst and hunger, temperature, relative humidity and travelling conditions and potential impact on animals
- v. The quality and suitability of the mode of transport and all handling equipment to ensure best practice in animal welfare management

5.1.47 As a guide, transport times should not exceed eight hours from leaving the farm gate to end point arrival. It is recognised that in Australian conditions it may be more appropriate to prolong a transport time to greater than eight hours where animal welfare considerations are best served. A responsible person or persons shall be allocated by the certified operator to ensure the wellbeing of the animals throughout this process.

5.1.48 Certified organic feeds and quality potable water shall be made available between transport legs if spelling and feeding is required.

5.1.49 Spelling areas and other off-farm holding areas shall require certification or, at the direction of the CB, prior approval and/or on-site inspection, where used for certified stock holding.



- 5.1.50 All measures shall be taken to ensure no cross-contamination may occur in transit, and all measures shall be taken to ensure no mixing of certified with uncertified stock occurs. This shall entail clear identification and differentiation of all certified stock.
- 5.1.51 Transport operators shall be made aware of certification requirements, including washdown/sweep down requirements for all transport equipment and trailers prior to loading and unloading of certified stock. Such considerations shall include loading systems that minimise stress to livestock.
- 5.1.52 The use of electric prods on certified animals is prohibited.

## 5.2 Poultry – Meat and Egg Production

### **General**

The following requirements are in addition to other livestock and land management certification requirements in this Standard that shall require detailing in the OMP. All poultry production shall take place in a pastured range situation, defined as birds being produced under natural conditions, allowing for natural behaviour and social interaction and having access to open range or appropriately fenced and managed areas. No battery caged production is allowed under this Standard.

### **Housing and range management**

- 5.2.1 Chickens, pullets and laying hens shall have permanent access to weatherproof housing, with sufficient perches to enable normal roosting for roosting birds.
- 5.2.2 Housing units shall have sufficient distribution of feeders, drinkers and other facilities to allow for the development of natural social groups within the housing unit. Shed stocking density, including roosting areas, for laying chickens shall not exceed 16 kg/m<sup>2</sup> and for all other birds shall not exceed 25 kg/m<sup>2</sup> over the usable area of the shed. The useable area of the shed may include all flooring and other resting areas, including nest boxes. At least one-third of the useable area of the shed shall be covered by solid flooring materials that must include some bedding and litter materials.
- 5.2.3 Range area total stocking density at any given time for layers shall not exceed 2500 birds per ha where stock or forage rotations are practised and shall not exceed 1500 birds per ha for set stocking systems. Meat chickens shall have access to areas not exceeding 2500 birds per ha for set stocking systems, or 4800 for rotational systems. Rotations are defined whereby shedding systems are either moveable or whereby rotations and resting of range areas ensures recovery of forage areas between production cycles.
- 5.2.4 Range areas shall include provision of edible forage at all times, except in extreme circumstances of natural disasters or extended dry periods beyond the control of the operator. Vegetative cover or other means of shading shall be designed and positioned to ensure that birds have ease of access to harbour to avoid aerial predators as well as protection from extreme weather events.
- 5.2.5 Pop holes or similar types of exit areas shall enable ease of access for birds at ranging times and at a minimum, openings shall be 35 cm high and 40 cm wide and provide a minimum of 2 metres width per 1000 birds in any given shed. Construction of these areas shall ensure ease of exiting by birds and not contain obstacles or other barriers to exit. The number of birds per shed, and the location of sheds should be such as to enable balanced bird utilisation of acreage around sheds. Birds should be encouraged to spend time outdoors; this may be achieved by ensuring appropriate shade, water, feed, and habitat structures are available in the outdoor ranging areas.
- 5.2.6 Clean, dry nesting boxes or nesting colonies shall be provided that allow no less than 20% of laying hens nesting space at any one time.



- 5.2.7 Artificial lighting to supplement natural daylight shall not exceed 16 hours in any given day and allow at least eight hours of continuous dark per night.

#### **Feeds, supplements and treatments**

- 5.2.8 Clean suitable feed and quality, fresh drinking water shall be available at all times. At all times, animal welfare aspects shall guide provision of feeds and treatments.
- 5.2.9 There shall be provision of insoluble grit where required in the diet of the species in question.
- 5.2.10 The feeding of animal manures is prohibited.
- 5.2.11 The use of synthetic nitrogen supplements, growth promotants and hormones is prohibited.
- 5.2.12 The use of synthetic yolk colourant is prohibited.
- 5.2.13 Antibiotics are not permitted except under veterinary supervision and where it is required under state law, or where an outbreak is unmanageable by other means. Such poultry treated shall not be sold as certified and shall be separated and clearly distinguished from certified stock throughout their entire lives. Routine antibiotic use shall not occur and may lead to loss of certification for the entire production unit.
- 5.2.14 Routine vaccination is not permitted unless required by law or where it can be verified that organic management practices cannot control regional or on-farm diseases.

#### **Replacement stock and breed selection**

- 5.2.15 Laying hens shall only be replaced with stock that have been housed and reared in compliance with this Standard.
- 5.2.16 Battery brooding is prohibited.
- 5.2.17 Replacement birds older than two days old shall not be introduced unless being sourced from poultry systems in full compliance with this Standard.
- 5.2.18 Initially converting farm units may convert existing (laying) stock to organic where such stock have been managed in compliance with this Standard (with the exception of certified organic feeds) throughout their lives from two days old. Conversion of such stock shall take a minimum of two months of full compliance to this Standard (including certified feed).
- 5.2.19 Selection of genetics shall be such as to conform to the principles and aims of organic production. This shall include preference for slower growing species for meat production and species that are able to perform their natural social and physical functions. As a guide, meat chicken species should be grown to a minimum age of 70 days.

#### **Additional husbandry practices**

- 5.2.20 Artificial lighting for the purposes of supplying warmth for chick rearing is allowed.
- 5.2.21 Fully feathered birds shall have access to pastured areas during the majority of daylight hours. Stocking and rotational management systems should be such as to maintain vegetation levels and to minimise parasite and disease problems. Rotation of stocking areas should be such as to ensure resting of pastures after each batch of poultry.
- 5.2.22 Withholding feed and water to induce moulting is prohibited.
- 5.2.23 Practices such as systematic debeaking as well as the use of poly peeper are prohibited. Such practice will only be permitted where the following has been reviewed for appropriateness for each operation. The operator must ensure that there is:
- i. Provision of adequate stocking densities including around feeding areas
  - ii. Management of lighting, shed design and other environmental aspects to ensure optimal social and physical stimulation
  - iii. Provision of a diet that ensures an adequate and balanced nutrient intake
- 5.2.24 All husbandry practices shall be oriented towards an ethic of care towards all livestock, ensuring that management practices allow all livestock to perform their natural social functions and physical behaviours, whilst managing their environment to allow for a high standard of animal welfare.



5.2.25 Waterfowl must have access to a stream, pond or lake whenever the weather conditions permit in order to respect animal welfare requirements and hygienic conditions.

### 5.3 Porcine (Pig) Production

All other relevant sections of this Standard shall be complied with for this production system, in addition to the following, which shall require detailing in the organic management plan:

#### **Additional husbandry practices**

- 5.3.1 Free range management shall ensure that pigs have access to soil and pasture, enabling them to conduct natural social and physical behaviour, whilst preventing undue nitrogen leaching and soil erosion.
- 5.3.2 Exercise/play areas shall allow for dunging and rooting by animals, as well as general stimulation, also allowing access to pasture, roughage and living organisms as feed from the third week.
- 5.3.3 Stocking rates shall be such as to allow for normal social behaviour to occur - including adequate space for all pigs. Stocking rates shall ensure that excess nutrient leaching does not occur.
- 5.3.4 Design of the runs shall be such as to ensure adequate feed troughs and drinkers to avoid excessive bullying, whilst enabling natural social groups to be maintained.
- 5.3.5 Farrowing areas must have a minimum space of 1 m<sup>2</sup>/100 kg live weight. Crates are not allowed.
- 5.3.6 Sows shall not be tethered and shall not be dried off by the withholding of food or water.
- 5.3.7 Piglets shall be weaned by the age of eight weeks, providing they are taking adequate solid foods. Feeding of piglets shall be based on natural (certified organic) milk (greater than 50%), preferably maternal milk.
- 5.3.8 Additional heat is permitted in creep area.
- 5.3.9 Social groups shall be maintained where feasible throughout the life cycle. Sows must be kept in groups, except in the last stages of pregnancy and during the suckling period.
- 5.3.10 Tail docking, routine teeth clipping and grinding, and permanent nose ringing of sows, gilts and boars is prohibited.

#### **Housing**

- 5.3.11 Livestock housing shall have smooth but not slippery floors. The floor shall not be entirely of slatted or grid construction and shall ensure adequate bedding material. Access to housing shall be available at all times.
- 5.3.12 Pigs shall be provided with sufficient housing to ensure their physical and social needs are met. Housing areas shall be dry and clean, protect animals from rain, wind, heat and cold, and bedding areas shall contain sufficient litter material. Where edible bedding material is supplied this shall be from certified organic sources only.

### 5.4 Dairy Production

The farming of dairy cows, goats, sheep or other dairy livestock shall comply with all other relevant sections of this Standard, including the following which shall require detailing in the organic management plan where relevant:

#### **Production**

- 5.4.1 Disease/ailment issues such as mastitis, bloat, etc. shall be actively managed utilising cultural practices on-farm to prevent outbreaks. This may include genetic selection, pasture management to ensure balanced quality feed, and general sanitation practices.



- 5.4.2 Regular or routine use of antibiotics, vaccines and other veterinary treatments in place of cultural management techniques is prohibited. Use of such treatments shall comply with requirements laid out in regard to segregation and identification of treated stock and non-use of milk from such stock as organic for the specified periods (Table 5a).
- 5.4.3 Quarantine practices shall be put in place where there is use of prohibited substances, or where livestock are brought onto property. Clearly identifiable ear tags or other effective methods shall be employed to ensure all treated livestock are identifiable and segregated such that their milk shall not be mixed with certified product until after required withholding periods.
- 5.4.4 If bedding areas are used, housing areas shall be dry and clean, protecting animals from rain, wind, heat and cold, and bedding areas shall contain sufficient litter material. Where edible bedding material is supplied this shall be from certified organic sources only.
- 5.4.5 Slurry shall be ponded, treated in accordance with this Standard and handled in such a way as to utilise this resource and to prevent environmental contamination or degradation of land.

## 5.5 Caprine/Goat Production

Goat production shall be deemed organic where there is compliance with all relevant aspects of this Standard, plus compliance with the following:

### **Wild goat collection/production**

- 5.5.1 Wild or feral goats shall be deemed to be managed under an organic system where there is verified clear management control by the operator to ensure that all stock have been contained within a clearly defined and organically managed region for the entirety of their lives. This shall include effective maintenance of all fence lines to ensure no mixing of stock can occur with neighbouring properties.
- 5.5.2 Where goats have been harvested from the wild and cannot be verified to have been produced and stocked on certified land their entire lives, such stock shall not be deemed organic for the purposes of meat production.
- 5.5.3 For the sourcing of goats from wild/extensive range areas, environmental and stock management shall require the same conditions as for extensive rangeland production in section 5.6.

## 5.6 Extensive Rangeland Production

In addition to all relevant requirements of this Standard, the following shall be complied with on extensive pastoral holdings or similar environments where certification is sought.

### **Tactical grazing and environmental management**

- 5.6.1 Grazing management shall include judicious use of ecological aspects of the pastoral holding, fencing and mixed stock use where appropriate, which allows for rotational grazing or similar sustainable grazing management practices. Stocking rates shall be such as to maintain long- term sustainability of the region. Tactical grazing decisions shall be based upon seasonal and climatic fluctuations to ensure long-term resiliency of the operation.
- 5.6.2 Native flora and fauna shall be effectively managed and/or protected as required by relevant laws. Native biodiversity and ecological characteristics shall be a priority of the operator to ensure a regenerating and resilient pastoral environment.
- 5.6.3 Environmental indicator monitoring, optimally by third parties, shall take place, which maintains verification of sustainable grazing practices. This should include soil types and cover, pasture types and forage, animal products and total grazing pressure.
- 5.6.4 Traditional landowner rights on pastoral leases shall be respected.



- 5.6.5 Prohibited products under this Standard must not be stored on certified areas of the farm unit.

#### **Ferals**

- 5.6.6 Feral animals shall be actively contained and destroyed where declared a “pest animal” in a given state, in accord with state-mandated requirements.
- 5.6.7 Baiting for feral animals shall only take place where required by statutory authority. Baiting shall take place and be monitored by the operator in such a way as to maintain target species success and to eliminate non-target species deaths, while also ensuring no contamination of certified areas or stock.

#### **Stock management, feed and water**

- 5.6.8 The running of uncertified stock on certified land is allowed on strict condition that such stock have been quarantined after treatment with any prohibited inputs as outlined in this Standard, are managed in accord with the Standard during this time and are readily identifiable from certified stock, and do not pose contamination risks for certified stock.
- 5.6.9 Easily identifiable and resilient tags or other markings shall be used to distinguish certified stock, as well as to distinguish decertified stock (requiring prohibited treatments, etc.), quarantining stock and uncertified stock.
- 5.6.10 Fencing management shall be maintained to ensure that mixing with neighbouring stock is eliminated or significantly reduced so as not to pose problems of contamination or identification.
- 5.6.11 All potential contamination sources, such as old dip sites, dump sites, old orchards or holding yards, races and crushes, shall be fenced off or stock prevented from entering where contaminants pose risk of chemical or heavy metal residues in certified end products for sale.
- 5.6.12 Urea, uncertified cotton seed meal, blood and bone, meat meal and related products are prohibited as feed enhancers.
- 5.6.13 Mustering shall not include the use of lead shot.
- 5.6.14 Non-naturally occurring artesian bores shall be capped and their flow regulated, or the operator shall have a management plan in place to manage water use and conservation. Water evaporation and loss shall be minimised by appropriate means, and tanks or dams shall be situated in such a manner as to enhance grazing pressure management.

## **6. Processing/preparation**

### **6.1 Production Facilities, Processes & Procedures**

This section outlines generic requirements for those wishing to process or prepare certified organic products or materials – whether independently or under contract processing arrangements. See also section 3 for basic requirements, including requirements prior to certification, ingredient allowances and requirements for assessment, labelling and marketing claims, and packaging. Processors may include contract processors (CPs) whereby processing is conducted by a contracted party for a certified operator. Processors may also include packhouses where primary product is (re)packed for retail sale. In all instances, the following shall be complied with where modification occurs to the end primary product:

- 6.1.1 The five main requirements of processing/preparation of certified products are as follow:
- i. To ensure all relevant aspects of the Standard are maintained, such as adherence to allowed and prohibited inputs, cleaning and pest control aids and maintenance of production facilities in compliance with the Standard.





- ii. To ensure that in the process of receipt, preparation, packaging, and dispatch, the authenticity of the certified product is maintained – ensuring maintenance of nutritional and quality aspects of food products and non-contaminated fibres and cosmetics.
- iii. To ensure a clear and auditable trail is established and maintained for all certified product arriving, being prepared, stored and leaving the certified preparation facilities. This includes the ability for ready identification of all stored and in-process products.
- iv. To ensure that all relevant documentation is available verifying that all ingredients claimed as organic bear, or relate to, appropriate labelling, documentation and current certification.
- v. To ensure that management, skills and education of staff and resources are sufficient to maintain effective compliance with the operator's organic management plan (or standard operating procedure) and the Standard.

#### **Audit trail/records and documents**

- 6.1.2 All ingredients and processing aids and additives shall be listed and declared by the operator and made available to the CB for review as well as to auditors at the time of audit. All recipes and ingredients shall be assessed and approved by the CB prior to allowance for use of such formulations.
- 6.1.3 Organic processed products shall not use ingredients, additives or processing aids derived from GMOs. All non-certified ingredients and all GE-at-risk ingredients shall be regularly (at least annually) reviewed by the certified operator for availability of organic versions, or lower GE-at-risk alternatives. Such reviewing shall be documented and recorded by the operator. GE-at-risk ingredients, additives and processing aids must be traced back one step in the biological chain to the direct source of the organism from which they are produced to verify that they are not derived from GMOs.
- 6.1.4 All processors/preparation facilities that are certified shall have in place management procedures for organic products, out-sourced contractors, designated staff responsibilities, and established recording systems to ensure control of certified products at all points from receipt through preparation to dispatch of products – constituting aspects of the OMP referred to as the organic handling plan (OHP). The OHP may be incorporated as part of an existing Quality Assurance or Standard Operating Procedures manual.
- 6.1.5 Records and documentation shall include data enabling verification of all incoming certified products, including operator certification numbers, certification status/level and name/s of certification body/ies. All records shall be maintained for a minimum of five years. Such a system shall enable a full product recall at any point, either under direction of the operator or the CB in the case of non-conforming product.
- 6.1.6 Signage and labelling within the facilities that enables recognition of certified materials during preparation and storage processes shall be established.
- 6.1.7 Product leaving the certified preparation facility shall bear identification of the certification status, certification number of the operator and name and/or relevant logo of the certifier, along with clear reference to such products being organic.
- 6.1.8 Products leaving the certified preparation facility shall be linked to appropriate documentation that pertains to the naming of the products, the volume or number of products, certification status and name of certifier. Such documentation shall be made available to purchasers or downstream handlers where such products are being traded as certified.
- 6.1.9 Onus is on the operator to ensure all traded produce is sourced from currently certified suppliers. This shall be based upon the maintenance of an Approved Supplier Program (ASP),



which shall assess and list all approved suppliers. This shall include maintenance of updated organic certificates that detail certification number, certification level and accredited certification organisation.

### **Cleaning, Food Safety and Water Use**

- 6.1.10 A HACCP-based food safety program shall be maintained, which shall document and record cleaning procedures and related food safety management practices. The effectiveness of cleaning procedures shall be monitored, and cleaning activities recorded.
- 6.1.11 Cleaning practices and cleanliness management shall prevent contamination of organic products from residues of previously handled non-organic products (including GMOs). Such practices and management should be carried out in preference to substances being used to prevent pest and food safety problems.
- 6.1.12 Sanitisers and other cleaning agents shall require methods to ensure residues are removed after use, such as rinsing with potable water or a plug, or allowing time for cleaning products to volatilise, prior to certified products making contact with such surfaces. SDSs (Safety Data Sheets) for all products shall be maintained.
- 6.1.13 Water used in preparation facilities shall not exceed 5 ppm free available chlorine – arising from normal regulatory authority treatment – unless where mandatory under health or food safety regulations. Application to the CB is required prior to treatment of water. Residual chlorine levels must adhere to municipal water treatment guidelines.
- 6.1.14 Where water treatment is required, acceptable means including ultraviolet, ozone, mechanical filtration and vacuum distillation may be utilised.
- 6.1.15 Water use at all times shall be guided by the principle that pure and natural sources shall be utilised where available.
- 6.1.16 Water sources shall also require scrutiny where there are processing actions such as reduction whereby residues such as fluorine shall remain below accepted levels of safety.
- 6.1.17 As a guide, all contaminants shall comply with WHO (World Health Organization) and FSANZ guidelines for water used for contact with certified products.
- 6.1.18 Where additives in water are used in the processing or washing of products, non-contaminating agents that maintain the authenticity of the organic product shall be chosen for use. Substances and processes listed in Annex III are allowed, where use allowance is noted. Other substances may be considered and reviewed by the CB after submission by the operator.

### **Pest control**

- 6.1.19 Prevention of pest infestation shall be the management aim of the operator. Such prevention may take the form of physical exclusion, bug zappers at entry points, and sanitary and related practices that reduce pest attraction.
- 6.1.20 Rodent, insect, bird and other pest control shall in the first instance use non-chemical means or shall utilise methods and substances that will not compromise the authenticity of certified products.
- 6.1.21 Contractors shall be made aware of the requirements of this Standard and where prohibited substances are used, these shall be placed, contained and monitored in such a way as to manage risk from contamination.
- 6.1.22 Pest control records must clearly identify:
  - i. Rodent bait stations and active ingredients
  - ii. All chemical usage for site protection and disinfestations
  - iii. All fumigation of products on or off site
  - iv. Safety Data Sheets (SDSs) for all treatment chemicals



- 6.1.23 Fogging and misting shall not take place at a time during which certified ingredients, products, or packaging for certified products are present in the facility. A minimum of 48 hours shall elapse following such treatment with prohibited inputs prior to re-entry of certified products. Fogging and misting shall not indirectly contaminate certified ingredients, products or packaging by equipment or other contact surfaces.
- 6.1.24 Agents that are known to cause harm to the external environment shall be restricted or prohibited in areas where organic processing or storage occurs, in line with risk management protocols to prevent potential product contamination outlined in the OMP. Automatic gas dispensers delivering prohibited treatments are not permitted in processing, production or storage areas.

#### **Processing, storage and distribution**

- 6.1.25 Techniques used to process organic food shall be biological, physical and/or mechanical in nature, including but not limited to; applying pressure or heat; freezing; salting; dehydrating; and smoking (where source material will not cause contamination of end product). Any additives, processing aids or other substances that chemically react with or modify organic foods shall comply with the requirements of Annex III.
- 6.1.26 Processing, handling and storage of certified products shall take place separately in space or time. Certified products shall be fully segregated, and facilities ideally dedicated to certified product handling and/or verified to be clean and non-contaminating to certified products throughout the processing (including filtration and related refining processes), handling and storage procedures.
- 6.1.27 Filtration materials shall not be made of asbestos nor permeated with potentially contaminating substances. Filtration techniques that modify organic food at a molecular level shall be restricted and require approval from the CB prior to use.
- 6.1.28 The extraction of any product shall only take place with water, ethanol, plant and animal oils and naturally occurring products such as vinegar, carbon dioxide or nitrogen. These shall be of a quality appropriate for their purpose.
- 6.1.29 Storage of incoming and outgoing product shall be clearly and readily identifiable with signage and labelling. Where dedicated areas are not possible for certified products, moveable signage and due procedures that ensure segregation shall be maintained. Records shall be kept enabling a full audit and stocktake of stored materials at any one time.
- 6.1.30 Transporters shall have dedicated sections/transport units for outgoing certified products. Where this is not feasible, packaging and handling shall be such as to ensure segregation of certified materials.
- 6.1.31 Outgoing product shall be clearly labelled with accompanying documentation denoting the product's certification status, the certifier's name/logo and the client's certification number. Where transport operators are not familiar with the requirements of this Standard, the certified operator shall supply documented procedures and verbal instructions to ensure maintenance of product authenticity.

#### **Environmental Aspects**

- 6.1.32 All processing facilities shall comply at a minimum with state Environment Protection Authority (EPA) or equivalent authority requirements and in addition shall minimise environmental contamination or stress to the region in which it is situated. Operations that have specific environmental aspects requiring special management to protect the environment shall include in the OMP the program relating to managing such aspects to protect the environment. Such management systems may entail an ISO 14001 or similar approach where relevant.
- 6.1.33 Best management practice shall be maintained for efficiency in energy use.



- 6.1.34 By-products from processing shall be utilised or disposed of in an environmentally acceptable way, with reprocessing or recycling of materials encouraged.
- 6.1.35 The use of persistent or carcinogenic chemicals within certified areas of the processing plant is prohibited. At all times chemicals chosen for use shall take into consideration environmental impacts from production, use and disposal.

## 6.2 Animal Products

For abattoir facilities, on or off-farm, the following is required for the maintenance of certification of stock during processing/preparation.

### **Unloading**

- 6.2.1 Animal welfare requirements are to be maintained or exceeded at all times. In the case of poultry, handling and hanging shall be carried out in such a manner as to minimise stress to birds.
- 6.2.2 Prior to unloading, holding pens and ramps shall be clean from non-certified stock manures and other wastes.
- 6.2.3 Social groups shall be maintained and not mixed at the holding pens to point of slaughter.

### **Holding**

- 6.2.4 Pens shall bear signage denoting certified organic status of stock. Certified stock shall not be mixed with or be contained within the same pens or areas as uncertified stock at the same time.
- 6.2.5 The stockman on site or equivalent shall liaise with the transport operator to ensure that all documentation is correct and correlates with stock.
- 6.2.6 Where stock is to be held longer than 24 hours from time of beginning of transport to kill, certified organic feed and potable quality drinking water shall be made available to all stock. In such instances, clean and dry areas shall be made available for stock to lie down.
- 6.2.7 At no time shall certified stock have access to uncertified feeds or pasture.
- 6.2.8 Water washdowns/showers of stock or treatment with other materials shall not lead to contamination of stock.

### **Killing**

- 6.2.9 Processing runs of certified stock shall take place first run of the morning. Where this is not possible, full clean-down procedures shall take place from unloading ramps through the entire abattoir/processing operation to ensure no cross-contamination. This shall include steam pressure or equivalent wash down of internal facility contact surfaces where sanitisers, bleaches and other cleaning agents have been used.
- 6.2.10 Animals shall be separated from sight of beasts being slaughtered.
- 6.2.11 For bovines, animals shall be rendered unconscious prior to shackling and hoisting.
- 6.2.12 Slow, ritual or traditional torture is prohibited.
- 6.2.13 Stunning equipment shall be kept in good working order, and effective backup shall be available in the case of equipment failure.

### **Segregation management**

- 6.2.14 All relevant staff are required to be briefed as to the status and requirements of certified stock and the quality manual or related documented procedures shall outline staff responsibilities, procedures and requirements for handling of certified stock and produce.
- 6.2.15 Signage, labels, tags, stamps and documentation shall be maintained to enable tracing and immediate identification of all certified stock and their certification status along the processing chain from unloading to end carcasses and meat cuts where relevant. Handling and processing systems shall be such as to ensure no accidental or inadvertent mixing or cross-contamination can take place.



- 6.2.16 Certified and uncertified carcasses shall not come into contact. Procedures shall be put in place to ensure this, which may include empty rails between carcasses or quarters in storage and transport.
- 6.3 Products intended for application to the skin or oral cavity of domestic animals may be certified to this Standard, noting the following allowances:
- 6.3.1 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”.
- 6.3.2 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.
- 6.3.3 Alcohols and tinctures shall be naturally produced using natural fermentation processes and shall be from certified organic sources where commercially available.
- 6.3.4 Hydrolysis, hydrogenation, esterification or trans-esterification of the following materials is allowed: fats, oils, waxes, lecithin, lanolin, monosaccharides, oligosaccharides, polysaccharides, protein and lipoproteins.
- 6.3.5 Petrochemical-based ingredients are prohibited. Using petrochemicals as catalysts during the process of producing ingredients is permitted.
- 6.3.6 Non-organic ingredients shall be natural and naturally produced except for the synthetic ingredients as outlined in Table 6a, which are permitted.
- 6.3.7 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
Alkyl glucoside	Emulsifier
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
Potassium lactate	Moisturising agent, buffer antimicrobial agent, preservative
Sodium hydroxide	Saponification and pH adjuster
Sodium lactate	Moisturising agent, buffer
Sodium citrate	Antimicrobial agent



Sorbic acid and its salts	Preservative, antimicrobial agent
Sorbitan olivate	Emulsifier
Sorbitan laurate	Emulsifier
Sorbitan stearate	Emulsifier
Stearoyl lactylate	Emulsifier
Sucrose cocoate	Emulsifier
Sucrose stearate	Emulsifier
Zinc oxide	Mineral based product

6.3.7 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.

6.3.8 Synthetic colouring agents, synthetic fragrances/parfums, ethoxylated ingredients, silicones, paraffin and other petroleum or petroleum-derived products are all prohibited.

6.3.9 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.**

6.3.10 For both organic and non-organic ingredients, the following methods of production are allowed:

- i. Distillation
- ii. Pressing and pressure
- iii. Spray and freeze drying
- iv. Vacuum
- v. Fermentation/microbial digestion
- vi. Supercritical fluid extraction
- vii. Saponification
- viii. Electrolysis

**Prohibited processes.**

6.3.11 For both organic and non-organic ingredients, the following methods of producing ingredients are not permitted:

- i. Ethoxylation/propoxylation
- ii. Sulfonation, sulfuration and sulfation
- iii. Petroleum reagents

**Extraction.**

6.3.12 Permitted solvents to produce organic ingredients are:

- i. Organic alcohol
- ii. Organic glycerin
- iii. Organic vegetable oils
- iv. Organic honey
- v. Organic sugar
- vi. Organic vinegar
- vii. CO<sub>2</sub>
- viii. Water

6.3.13 Permitted solvents to produce non-organic ingredients are:

- i. Ethanol
- ii. CO<sub>2</sub>





- iii. Glycerin
  - iv. Other natural solvents
- 6.3.14 Prohibited solvents for extraction include (but are not limited to):
- i. Mineral oils and petroleum-derived products
  - ii. Benzene
  - iii. Hexane
  - iv. Propylene glycol
  - v. Butylene glycol

## 7. Miscellaneous production systems

### 7.1 Honey and Bee Keeping

Certification of bee products may occur following a 12-month period under an auditing system that verifies conformance to the requirements of the Standard outlined below.

#### **Sources and management of stock**

- 7.1.1 While pedigree of the bees is not crucial for certification, the operator shall use breeds suited to the region and to climatic conditions.
- 7.1.2 Existing bee colonies may be converted to organic production. Introduced bees must come from organic production units where available. Where bees from organic production units are not available, acceptable sources of bees include:
  - i. Colonies confined to brood chambers only covered by a queen excluder
  - ii. Divided colonies from conventional hives on brood combs only
  - iii. Package bee colonies
  - iv. Nucleus colonies (nucs)
  - v. Captured wild or migratory swarms on brood combs only
  - vi. Queen bees compliant with this Standard throughout the entire production season
- 7.1.3 Bee products may be sold as organic when the requirements of these Standards have been complied with for at least one year. During the conversion period the wax shall be replaced by organically produced wax. Where no prohibited products have previously been used in the hive and there is no risk of contamination of wax, replacement of wax is not necessary. In cases where all the wax cannot be replaced during a one-year period, the conversion period may be extended. The first extraction from a converting colony must not be labelled or marketed as organic.
- 7.1.4 The use of colonies that have combs containing existing honey produced from nectar collected from non-complying forage areas is prohibited.
- 7.1.5 Wing clipping is prohibited as is the destruction of the male brood during harvest.

#### **Foraging areas**

- 7.1.6 Apiary locations shall not be located within a 5km radius of pollution sources that may cause contamination of honey by returning and/or actively foraging bees. Such sources may include conventional orchards and crops, livestock dip sites, urban centres, sanitary landfills, garbage dumps, contaminated water, golf courses and GMO crops. This distance may be required to be larger where threats such as GMO crops exist, which pose potential risk to production and end product in regard to GMO pollen. Where threats to contamination may be present, additional verification and monitoring practices may be required to be in place to ensure conformance with this Standard.
- 7.1.7 All foraging areas where bees are actively foraging shall be verified to have been in compliance with this Standard for a minimum prior period of three years and consist of



organically managed crops and/or native vegetation and/or natural range land and pastures, which must provide sufficient forage to fulfil nutritional needs. Apiary locations for spring build-up shall be in or near wooded or naturally undisturbed areas. Hives must be provided with sufficient sources of honeydew.

- 7.1.8 In times of drought, fire or lack of floral availability, application must be made to the CB outlining alternative foraging areas during such times if required. Approval must be sought and obtained from the CB before moving hives to non-certified areas. After such an event, the first extraction shall be sold as non-organic.
- 7.1.9 The planting of organic bee forage crops in close proximity to bee yards is recommended. Hive or load sites shall be located near abundant forageable pollen, nectar crops and continuously available quality water supply. Management of hives shall take into consideration the ecological system upon which they rely.
- 7.1.10 Detailed and current maps of all forage areas shall be supplied to the CB and be made available at each audit. Maps shall display the 5 km radius and include details such as the predominant flowering species, location and number of hives and their movement, and the collection period. Hives shall be randomly audited by the CB annually, whilst internal management by the certified operator shall enable verification that all sites comply with the requirements of this Standard. Lack of clear audit trails back through loads to hives and/or lack of records of production and harvesting will preclude the operation and operator from certification.

***Derogation 7.1.10***

Should the operator need to relocate hives to an area not complying with 7.1.10, written permission is required from the CB with justification as to circumstantial need for this derogation. This will render the subsequent first extraction as non-organic.

- 7.1.11 A percentage of hives shall be chosen annually for inspection by the CB based upon the risks associated with such hives and the overall assessment of management ability of the certified operator. Over any five-year period, all hives in the system shall be inspected by CB auditors. Additional inspection of hives will be required in instances where conventional honey production also occurs.

**Internal feeding of bees**

- 7.1.12 Honey from a certified organic source is permitted where tested free of American Foul Brood disease.
- 7.1.13 Bee pollen from a certified organic source is permitted.
- 7.1.14 Supplementary feeding of bees shall only occur after the last harvest of the season with feed complying with this Standard as above.
- 7.1.15 At the end of the production season, hives shall be left with reserves of honey and pollen sufficient for the colony to survive the dormancy period. Feeding of hives is only allowed under extreme climatic or other extenuating circumstances. Any supplementary feeding shall be carried out only between the last honey harvest and the start of the next nectar or honeydew flow period.



#### *Derogation 7.1.15*

Should organic feed supplements not be available in sufficient quality or quantity, operators must seek CB approval to use non-organic feeds. This will render the subsequent first extraction as non-organic. Any use of supplementary feeds shall be recorded, including details such as:

- i. Type of product
- ii. Dates
- iii. Quantities

Hives where approved non-organic feeds have been used.

#### **Health care practices**

- 7.1.16 Hygiene and hive management shall be a critical focus of the operator to ensure the health and welfare of the hive, and disease and pest prevention. Bottom boards may be scraped routinely to remove accumulations of wax and other debris that serve as food and shelter for wax moths. Use of any disinfecting materials shall not pose risk of contamination to honey or comb and shall utilise the following only; caustic soda; lactic, oxalic or acetic acid; formic acid; sulphur; plant extracts; essential or etheric oils, and not within 30 days of honey flow. Any other products shall require prior approval by the CB. Practices may also include use of steam and direct flame.
- 7.1.17 Where preventative methods fail, veterinary medicinal products may be used under strict conditions outlined below. Preference should be given to phytotherapeutic and homeopathic treatments. Synthetically compounded materials for bee husbandry use (e.g., antibiotics, miticides and synthetic veterinary treatments) are prohibited. Such treatment shall decertify the treated hive and all honey subsequently flowing from such hives. Such treated hives shall be identifiable and isolated from the certified production system. Only in instances where the hive and honey are verified via residue testing to not contain contaminants arising from the treatment, shall treated hives potentially regain certification. The treated hive may re-enter the certification system only after 12 months from date of last treatment. Ongoing testing may be required by the CB. Additional market requirements may exclude the above allowance for re-entry of nonconforming hives to the certification program.
- 7.1.18 The practice of destroying the male brood is only permitted to contain infestation with *Varroa jacobsoni* (mites).
- 7.1.19 During transport, supers shall be covered to prevent contamination, such as airborne bacteria.

#### **Beehives and wax**

- 7.1.20 Natural materials should be used for construction of hives. Particleboard and/or toxic wood preservatives and coatings, or other materials that may be toxic or introduce the potential for contamination of the environment, or the bee products, shall not be used. Internal areas of beehives (boxes or supers) may be painted with naturally compounded lead-free paints or water-based non-contaminating acrylic paints. Vegetable oil and beeswax mixtures are recommended.
- 7.1.21 Comb foundations are to be made of pure beeswax ideally from certified origin or verified non-contaminated origin. Frames shall be made from wood, plastic or other non-contaminating products. Use of plastics for frames shall be verified by the operator to not pose a contamination risk to end product.
- 7.1.22 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.

- 7.1.23 The use of wet comb (extracted but wet with honey) from uncertified hives is prohibited.
- 7.1.24 Beeswax shall be obtained only from cappings removed from organic honeycomb, and not through the recycling of frames.
- 7.1.25 Wax processing shall utilise stainless steel wax melters only and wax moulds shall be of food grade plastic or equivalent material.

#### **Harvesting and extraction**

- 7.1.26 Chemically based bee repellents shall not be used for harvesting or extraction. Non-chemical repellent systems only shall be used. This may include smoke, escape boards and forced-air bee blowers. Use of smoke shall be kept to a minimum and rely on natural materials only, whilst ensuring no contamination to honey throughout the process.
- 7.1.27 The destruction of bees in the comb as a method of harvesting bee products is prohibited. The use of combs that contain broods is prohibited for honey extraction.
- 7.1.28 Extraction and processing temperatures shall not exceed 45 degrees Celsius and shall be limited in time to retain honey quality and integrity.

#### **Storage**

- 7.1.29 Honey shall be stored below 45 degrees Celsius and not be stored under conditions that pose risk of contamination from containers or surrounds. Galvanised drum storage shall be for minimal times only to prevent zinc absorption. All containers must comply with food grade Standards – e.g., polyethylene drums.
- 7.1.30 Storage containers shall be labelled with the operator’s name, address and signage denoting certified organic status, certification number, date of harvest and floral source where known.
- 7.1.31 In relation to export shipments, a sample from each consignment shall be held for potential testing of contaminants. Note should be made that additional tests may be required of some importing countries/buyers. The onus is on the operator to ensure conformance with these requirements.

## 7.2 Greenhouses, Nurseries and Seed Production

#### **Greenhouses, Soils and growing media**

- 7.2.1 All requirements set out by the basic production Standard in section 4 shall be adhered to for greenhouse production. The farm unit shall be fully certified except in instances outlined in section 3.6. All design shall be oriented towards environmentally positive outcomes and resource efficiency, including water reuse where applicable.
- 7.2.2 Hydroponic or aquaponic systems whereby plants are fed principally through soluble fertilisers in media that are devoid of a healthy and complex soil ecology are not certifiable under this Standard.
- 7.2.3 During non-crop-production periods, a cover crop or green manure phase, or similar methods, shall be practised to ensure ongoing soil life protection and enhancement.
- 7.2.4 Media used to produce plants may include coconut fibre and other sources listed in this Standard as allowable. Media used shall be from sources in compliance with this Standard.
- 7.2.5 Media shall have contact with soil or shall be incorporated or recycled during or at the end of the cropping cycle.
- 7.2.6 Where containers are used, containers shall consist of non-contaminating products. Optimally, such containers shall be reusable where phytosanitary considerations are satisfied. Where this is not possible, recycling of products and/or disposal in environmentally sensitive ways is required.



- 7.2.7 Sterilisation of growing containers for purposes of disease management shall either utilise steam, heat or other physical means or other practices or products listed as acceptable in this Standard.
- 7.2.8 The majority of nutrients shall be applied to, or be constituted within, the soil for plant uptake. Sole reliance on foliar feeding is prohibited. Assessment or determination of this shall include verification that the plant has a complex healthy root structure.

**Cropping and house management**

- 7.2.9 A diversity of crop species shall be chosen in any one season to ensure good rotations and general diversity.
- 7.2.10 Intercrops and harbouring floral species are encouraged for biocontrol agents.
- 7.2.11 Heating and lighting, where used, shall achieve best management practice in terms of efficiency and environmental impact, and wherever practicable shall rely upon renewable resources.

**Nursery production: seed and propagative material**

- 7.2.12 Section 4 of this Standard shall be conformed to during the entire production season and on the land units where the seeds/plant material to be certified are being produced.
- 7.2.13 Certification of an operation and crop produced in containers is possible following verification of one full production season complying with this Standard, or in the case of perennials either two growing periods or 12 months, whichever is longer.
- 7.2.14 Seeds produced shall have sufficient buffer zones from other crops such as to prevent cross-contamination. This shall include contamination from GMO sources. Refer to section 4.7. Crop separation may be either time or space-based to ensure no cross-contamination.
- 7.2.15 Organic seed production shall not occur on sites where GMO seeds or crops have been produced within the past five years.
- 7.2.16 Seeds produced from land units in accordance with section 4 of this Standard, where such land units have been managed in accordance with section 4 for a minimum of three years prior to harvest of the seeds, may be certified organic and be marketed as such.
- 7.2.17 Seeds produced from land that has been managed in accord with section 4 for less than three years prior to harvest of those seeds, but for a minimum of the entire production cycle of those seeds, may be marketed as “Certified In Conversion to Organic”. Such seeds may be utilised by either organic or in conversion producers without affecting their certification status, where such seeds are used as propagative material for future crops.

Table 7a: List of plant breeding methods and materials.

Type of technique	Combination breeding	Mass selection	Generative propagation
Practices permitted for organic plant breeding	Crossing varieties	Pedigree selection	Vegetative propagation including: Partitioned tubers; Scales, husks; Partitioned bulbs, brood bulbs, bulbils; Offset bulbs, etc; Layer, cut and graft shoots; Rhizomes
	Bridge crossing	Site-determined selection	
	Backcrossing	Change in surroundings	
	Hybrids with fertile F1	Change in sowing time	
	Temperature treating	Ear-bed method	
	Grafting style	Test crossing selections	
	Cutting style	Indirect selections	



	Untreated mentor pollen	DNA diagnostic methods	Meristem culture
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### 7.3 Sprouts including Wheatgrass

Production of sprouts shall comply with all relevant sections of this Standard (including Section 6), in addition to the following. Sprout production systems may achieve certification after two production cycles have been under an organic auditing and inspection system. Parallel production is not allowed for sprout production.

- 7.3.1 Seed origin for all sprouts shall be from certified organic sources. This seed shall not be treated with substances other than those listed in Annex I as A or R.
- 7.3.2 All water used in production shall meet, as a minimum, the World Health Organization Standards for drinking water. Levels of chlorine or fluoride shall comply with potable water standards, and if municipal water is used for final rinsing, measures to reduce chlorine levels must be employed.
- 7.3.3 Growth promotants, fungicides and all other substances prohibited under the Standard for Primary Production are prohibited from use in sprout production.
- 7.3.4 Pest and disease control shall be managed in a preventative framework to eliminate or reduce the need for non-allowed inputs.
- 7.3.5 In the case of prohibited inputs being used for sanitising, all food contact areas shall be washed thoroughly with hot water prior to introduction of seed material or finished product for packing areas.
- 7.3.6 Consideration shall be given to off-site environmental impacts, and these shall be eliminated or reduced wherever feasible.

### 7.4 Mushrooms

Production of mushrooms shall comply with all relevant sections of this Standard, including section 6 in addition to the following. Mushroom production systems may achieve certification after a precertification and auditing system under the CB that verifies greater than 12 months since last use of a prohibited substance in areas applied for certification and full compliance with the requirements of this Standard. Two or more production cycles must have been produced under organic conditions compliant with this Standard prior to products being sold as organic. Parallel production as defined in section 3.6 is not allowed for landless mushroom production. Conditions for mushroom production are similar to plant crop production requirements under this Standard in regard to inputs.

- 7.4.1 Any uncomposted materials used shall be from certified organic sources or from registered Allowed Input sources produced in compliance with this Standard.
- 7.4.2 For organic certification, materials for compost or logs/sawdust) must be from verified non-contaminating (post-harvest) or certified allowed input origin. Such compost must have reached pasteurisation temperatures (>65 degrees Celsius) prior to use, to ensure food safety risks are managed effectively. All composts and growing media used (from the commencement of the composting process) shall be audited and certified for compliance with this Standard.
- 7.4.3 A healthy growing environment must be maintained, through proactive management of sanitation, proper airflow, and removal of spent material. To assist this process, the following methods may be employed; controlled atmosphere (airtight vessels containing carbon dioxide or nitrogen, infrared radiation and forced air circulation); physical methods for fly and pest control; steam; heating; ethanol and hydrogen peroxide treatment of buildings and equipment, where appropriate.





- 7.4.4 Steam is allowed for final sterilisation of compost. Use of any sanitising products shall require rinsing of equipment prior to introduction of a new medium.
- 7.4.5 Spawn shall come from certified sources.

***Derogation 7.4.5***

Where an operator can demonstrate to the approved certifying organisation that material satisfying 7.4.5 is not available in sufficient quality and quantity, the operator must seek written approval from CB to use spawn not produced in accordance with this Standard.

- 7.4.6 No GMO products or processes shall be used in any part of the production phase.

**Log-grown production**

- 7.4.7 Logs to be inoculated shall be organically produced or shall be from sources that have not been treated with prohibited substances that may pose contamination risk to product.
- 7.4.8 Logs and/or sawdust during production phase must not be treated with prohibited substances.

7.5 Wild Harvest

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.

**Production management**

- 7.5.1 Harvest shall occur within a management system that is verified, on an ongoing basis, as not degenerating to the natural ecosystem within which the harvested products are grown. Such harvested areas are required to be verified on an ongoing basis by the operator to be naturally self-sustaining and regenerating.
- 7.5.2 Harvesting of produce shall not involve the clear-felling of flora or stripping of fruits of an area that may compromise the area's ongoing ability to function naturally as a complete ecosystem. The collection must not affect the stability of the natural habitat or the sustainable maintenance of the species in the collection area.
- 7.5.3 The production environment shall encourage co-mingling of species of wild-harvested products and native species so as to mimic as much as is feasibly possible the natural ecosystems within which these species have evolved. Such practices would lead to the encouragement and fostering of a wide range of flora and fauna that would naturally occur within such ecosystems.

**Regional management**

- 7.5.4 Areas to be certified under the Wild Harvest label need to be clearly defined and identifiable on a regional map. The area of production must be large and distinct enough to reduce the risk of co-mingling with non-certified production. Such areas need to be open and accessible for inspection by the CB.
- 7.5.5 Wild harvest areas are required to be a satisfactory distance from conventional farming or related practices that may pose contamination risk to the operation.
- 7.5.6 Wild harvest products shall only be obtained from areas where no prohibited substances have been applied.
- 7.5.7 The Wild Harvest area must not be grazed by stock not managed in accord with this Standard, and appropriate measures must be taken to ensure this cannot happen.



- 7.5.8 Where there are other (uncertified) operators or peoples in the region, a management program must be in place that considers their impact and input into the region. These operators must be taken into consideration by the licensee when assessing the entire region for sustainable and appropriate resource use.
- 7.5.9 Wild harvest operations must not violate indigenous landholder rights.
- 7.5.10 Operator and/or licensee must exhibit a proven working knowledge and management ability for the region and ecosystems in question.
- 7.5.11 The operator must issue instructions to the collectors and any local agents that at least defines the area of collection and informs them about the Standard and other requirements for certification. The collectors and relevant agents must sign statements to say that they have followed the instructions. The operator must keep a record of these instructions and statements.
- 7.5.12 The operator must keep a record of all collectors and the quantities bought from each collector.
- 7.5.13 Any local trading agents must be under contract to the operator. The operator must keep a record of these contracts.
- 7.5.14 All relevant licences shall be obtained from controlling authorities for the use or harvesting of resources in the region in question. All operators who have control and/or make modification to certified product throughout the production and supply chain shall formally be incorporated into the OMP and/or be certified in their own right for handling or processing certified products.
- 7.5.15 Products containing a total content of wild harvest products may be labelled "Wild Harvest". Products containing mixtures of wild harvest and organic may be labelled "Organic", but not "Wild Harvest".

## 7.6 Silviculture / Forest Management

Timber products produced as organic shall be produced under the basic production Standard, as well as wild harvest production requirements. Requirements as outlined by an industry (and CB) recognised government and/or sustainable forestry Standard for forestry management shall also be complied with prior to certification being achieved.

- 7.6.1 Soil health and fertility shall be maintained along organic principles and are not permitted to decline, whilst natural cycles affecting the productivity of the forest ecosystem shall be maintained or enhanced through ecosystem management techniques.
- 7.6.2 Diversity of planting shall include annual and/or perennial legumes and/or other species that add to the diversity of the overall production system. A minimum of 5% of other perennial species shall be maintained between the main commercial species, with replanting and regeneration aimed at conserving genetic resources and restoring displaced native ecosystem function.
- 7.6.3 Operators shall not introduce invasive exotic species into the forest ecosystem.
- 7.6.4 Sufficient records and documentation shall be available to verify production practices for the entire growing period of the timber, and outline in the OMP aspects such as soil management, protection of rivers and streams, local communities and remaining plant, animal and general genetic diversity.
- 7.6.5 Good stewardship of the region shall ensure ecological health, such as waterways and native animals, are maintained and protected. This shall include an updated inventory of soil and water resources, wildlife, threatened and endangered species, native peoples, and unique and fragile forest ecosystems and landscapes.
- 7.6.6 Operators shall protect rare, threatened and endangered species and their habitats (e.g., nesting and feeding areas) by establishing conservation zones and protected areas



appropriate to the scale and intensity of forest management and the uniqueness of the affected resources. Hunting, fishing, collecting and trapping that damages the ecosystem is prohibited.

- 7.6.7 Operators shall protect representative samples of existing ecosystems in their undisturbed natural state. Such protected areas shall be identifiable within the landscape and recorded on maps.
- 7.6.8 Harvesting shall be selective and shall take into consideration biodiversity maintenance and protection of wildlife buffer zones and protected areas.
- 7.6.9 Harvesting practices shall ensure that soil erosion is minimised.
- 7.6.10 Regeneration and planting shall occur after harvest in such a manner as to re-establish ecological forest processes as quickly as possible.
- 7.6.11 Organic production practices shall be maintained after harvest as part of overall farm/forestry management practice.
- 7.6.12 Timber forest products from managed areas can only be labelled as certified organic but may not bear certified organic in conversion labels.
- 7.6.13 Certification as organic shall be achieved after a minimum of 12 months under an auditing system, with documented evidence of compliance with this Standard for the duration of the production cycle of the products to be certified.

## 7.7 Aquaculture

Production requirements for fish, crustaceans and other marine life production for on-farm or controlled estuarine conditions shall ensure that the basic organic principles of health management to prevent disease and pest incidence, animal welfare, and good stewardship of the environment are cornerstones of the OMP and ongoing activities to maintain certification.

### Site selection and management

- 7.7.1 Sites for organic aquaculture production shall be chosen giving consideration to minimisation of potential contamination with non-allowed inputs or other pollutants. In addition, the establishment of an organic aquaculture operation shall not negatively impact upon the surrounding environment or ecosystems. This shall include consideration of the natural ecological function of the water body.
- 7.7.2 Maps or sites and production areas, and a full description of installations and infrastructure are to be submitted to the CB and maintained on file by the operator.
- 7.7.3 Where parallel production is conducted, consideration must be given to water distribution systems, tides and water flows, and how these may be managed to prevent contamination of organic products.
- 7.7.4 A Sustainable Aquaculture Management Plan (SAMP), or equivalent, is required to be prepared as part of the OMP. The plan shall be specific to the operation in question, and shall include such an environmental assessment, approach for monitoring of environmental effects, minimisation of impact on the environment of the area, maintenance of infrastructure etc.
- 7.7.5 Where practical, renewable energy sources shall be chosen, and waste minimised and/or recycled.
- 7.7.6 For conventional (non-organic) operations converting to organic, a conversion period of 12 months shall apply. During this time, two audits by the certification body must be conducted. Wherever possible, full draining, cleaning, flushing and disinfecting of ponds, containment units etc., should be conducted prior to converting to organic methods.
- 7.7.7 Water sources shall be verified to pose minimal risk from contaminants such as heavy metals, pesticides, biocontaminants and hormone-disrupting chemicals. Risk is to be assessed on a



case-by-case basis and tests will be required to verify the contaminant status of the aquaculture environment.

- 7.7.8 For open marine and freshwater environments, the prevailing natural ecological balance shall remain significantly undisturbed, ensuring that natural populations are not endangered.
- 7.7.9 Water leaving the operation shall be treated or managed in such a way as to prevent excessive nutrient build-up either on or off site.

#### **Aquaculture animals**

- 7.7.10 Species-specific management practices, including breeding activities, shall be detailed in the OMP.
- 7.7.11 Preference shall be given to production of endemic species, and strains that are adapted to local conditions, feed resources etc. Polyploid or genetically engineered species are not allowed.
- 7.7.12 For breeding purposes and when organic aquaculture animals are not available, wild-caught or non-organic aquaculture animals may be brought in. Such animals shall be kept under organic management for at least three months before they may be used for breeding.
- 7.7.13 For on-growing, when organic juveniles are not available, non-organic juveniles may be brought in. In such cases, at least the latter two-thirds of the production cycle shall be under organic management.
- 7.7.14 The collection of wild juveniles is restricted to the natural influx of fish or crustacean larvae when filling ponds, containment systems and enclosures.
- 7.7.15 Fish shall be raised under organic principles from fingerling stage and shall be traceable by batch at least from introduction to harvesting.
- 7.7.16 Certified fish shall not come in contact with uncertified stock during their lifecycle. Parallel production of organic and non-organic fish of the same species, where there is no visual differentiation between them, is not permitted.
- 7.7.17 Construction and maintenance of holding systems shall not pose contamination risks to water or stock and shall enable the species in question to satisfy its natural behavioural patterns, including consideration of stocking densities, water quality, oxygen levels, temperature and lighting as it relates to geographical location, and in the case of freshwater fish, the nature of the floor or bottom of the enclosure.
- 7.7.18 The specific needs and natural habits of the fish shall be taken into consideration – this may include habitat composition and structure, stocking density, water quality and physical characteristics along with fish feeding and shoaling factors.
- 7.7.19 Disease and pest control shall take the form of proactive management practices rather than substance use. Appropriate fallowing activities shall be documented, carried out and recorded. In the event of critical (non-routine) prohibited input use, treated sections and stock shall be decertified. It is not possible to recertify treated sections and stock. Treatment with prohibited substances shall not affect certification of entire operation only in instances where no transmission to other stock occurs.
- 7.7.20 Uneaten fish-feed, faeces and other waste shall be appropriately removed to minimise risk of environmental damage or disease, and to avoid attracting insects or rodents.
- 7.7.21 Aeration is permitted where required for animal welfare and health; practices are to be included in the SAMP or OMP and recorded.
- 7.7.22 The use of oxygen is restricted to exceptional cases, such as sorting, stress or where risks to animal welfare exist.
- 7.7.23 The use of UV light, ozone, artificial heating or cooling or water, or closed recirculation systems is only allowed in hatcheries and nurseries.
- 7.7.24 Artificial lighting, if used, should be appropriate to the species, and is limited to 16 hours per day. Abrupt changes to light intensity should be avoided.



- 7.7.25 Aquatic animals shall not be exposed to undue levels of stress during farming, harvesting, transport or slaughter, shall not be out of water for more than 30 seconds, and shall not be allowed to escape into the surrounding environment. Should escape occur, appropriate action should be taken.
- 7.7.26 Processing of stock shall take place through certified processors only, in accord with section 6.
- 7.7.27 Clove oil, ice slurry, or carbon dioxide are permitted for the sedation of fish for pre-slaughter or transportation periods. Synthetic chemical tranquilisers are not permitted.

#### **Bivalve molluscs**

- 7.7.28 Bivalve mollusc production areas shall be clearly marked, and stock restrained by nets or similar means. If predator nets are used, risks to non-target species must be minimised.
- 7.7.29 Collection of seed from wild areas should be from natural settlement on collectors, or where natural surplus occurs. Such seed from non-organic sources may be used where organic sources are not available.
- 7.7.30 Stocking densities and cultivation methods shall be such to ensure optimal animal welfare and environmental outcomes. Bottom cultivation is only allowed where it is verifiable that no significant environmental impact is caused.

#### **Feed Sources**

- 7.7.31 Feed sources shall be based on the natural diet of the species to be certified and shall enable browsing and variety to mimic as much as feasibly possible the natural diet of the organisms being certified. For carnivorous animals, no more than 60% of the diet may comprise of plant products. Minerals and vitamins used as feed supplements must be naturally sourced.
- 7.7.32 Feed of agricultural origin shall be from sources produced and certified in compliance with this Standard. Where such sources are not available, up to 5% of agricultural dry matter intake may be from non-organic sources.
- 7.7.33 The feed manufacturing premises and feed formulations shall be audited and assessed to be in compliance with this Standard.
- 7.7.34 Where marine food sources are used, a minimum of 50% of the total diet shall be composed of by-products of wild fish or marine organisms caught for human consumption. A by-product is understood to be a product derived from the target species from processing practices (not harvesting). The balance not derived from such sources shall be derived from wild marine sources independently certified as capable of sustainable harvesting by an approved international certifier.
- 7.7.35 There will be no acceptance of specifically harvested juvenile fish or "trash fish" for aquaculture feeds as this can damage inshore environments and reduce the natural breeding capacity of fish.
- 7.7.36 There is scope for growing and breeding fish feed stocks within the aquaculture system, but the basic organic Standards must be adhered to at all times.

#### **Wild seaweed, sea vegetables and algae**

- 7.7.37 An initial estimate of biomass must be provided with the application for certification. Up-to-date bed maps are to be supplied annually, along with verification of ongoing monitoring and documentation of populations.
- 7.7.38 In instances of direct harvesting, harvesting of sea vegetables shall be carried out in a manner that assists natural replenishment of vegetative populations.
- 7.7.39 Harvesting shall not impact negatively on other natural species that utilise the sea vegetables in question.



7.7.40 Distance of contamination sources, whether chemical, biological or radioactive, shall be assessed at time of inspection. Ongoing monitoring and verification shall be the responsibility of the operator to ensure end product does not accumulate excessive environmental contaminants.

#### **Cultivated seaweed, sea vegetables and algae**

7.7.41 Seaweed cultivation in marine environments shall only utilise nutrients naturally occurring in the environment, or those from organic aquaculture animal production nearby.

7.7.42 For land-based systems, where external nutrient sources are used, the water leaving the operation should not contain any higher nutrient load than the inflowing water.

#### **Harvesting, transport and processing**

7.7.43 No prohibited inputs shall be used at any period during the harvesting and processing period.

7.7.44 Contamination potential shall be managed and prevented or minimised during the entire period from harvesting to processing.

7.7.45 There shall be no contact with uncertified products at any period during harvest, transport and processing.

7.7.46 Live fish shall be transported in suitable clean tanks with clean water with suitable temperature and dissolved oxygen levels.

7.7.47 If the final product is fresh seaweed, flushing shall use seawater. If the final product is dehydrated seaweed, potable water may be used.

7.7.48 Drying of seaweed shall not include direct contact with flames.

7.7.49 Biofouling organisms shall be removed from equipment only by physical means or by hand and where appropriate returned to the sea at a distance from the farm.

#### **Other aquaculture vegetable production**

7.7.50 Production of other vegetables in waterways, including water chestnuts, water cress, etc., shall require that the water source and water environment is such as to be a natural waterway environment, and for the water to be sourced from not-at-risk sources.

7.7.51 Such production units shall be situated on currently certified land units or land units certification has been applied for.

7.7.52 Management of the production area shall be such as to ensure that the natural water ecology is maintained, that a diversity of species is encouraged to flourish, and that throughout the entire production season the area is managed in accord with other relevant sections of this Standard.

### **7.8 Special Projects and Growers Groups**

#### **Group certification**

7.8.1 Villages, special project areas and plantations such as tea, coffee, bananas, etc. are allowed as a grouping to be certified where there is an umbrella company or management group that undertakes to maintain certification by entering into a licence agreement with the CB outlining requirements to comply with this Standard. The group shall be formed around one main product (e.g., coffee, herbs) to be certified as a group and shall be constituted of small landholders only. Large farming units, processing units and traders require individual certification and shall not be certified as part of the group while group members shall be in geographic proximity.

7.8.2 Produce must be sold under the group name - as part of a coordinated marketing strategy (i.e., individual farmers in the scheme may not sell certified product independently) and there shall be an Internal Control System (ICS) in operation. The group shall be large enough to





support a viable ICS to ensure ongoing conformance to this Standard. The ICS shall be managed by a nominated individual of the group.

- 7.8.3 Such operations may be traditional agriculture/production systems, forest or wild-harvest systems or similar traditional low-input systems and be verified to have been compliant with this Standard for a minimum prior period of three (3) years prior to certification as Organic.
- 7.8.4 In addition to requirements laid out in the basic production Standard, section 4, and other relevant sections, the following shall be required:

#### **Management and extension**

- 7.8.5 In the case of village or regional projects, the operator/licensee to be certified shall be responsible for ongoing community support that shall include agricultural extension (training and demonstrations). The operator shall also provide sufficient field management staff who shall be responsible for a given area or grouping of farmers.
- 7.8.6 Field staff must ensure that all farmers are adhering to the Standard and are knowledgeable of all requirements. These field staff must maintain records of all producers, their names and location, farm area in hectares and year of entrance into the scheme. Field staff must upgrade farm maps annually, must ensure the recording of all harvests and sales, and shall be responsible for maintaining an updated register of certified farmers in the scheme via recorded annual farm inspections.
- 7.8.7 In the case of many producers being certified under one scheme, such as small-plot coffee growers, the company that is certified shall endeavour to expand trade with these producers into other commodities where relevant; shall return a price to the grower reflecting the premium prices attained for organic products; and shall endeavour to craft a long-term relationship with producers based upon loyalty and community support.
- 7.8.8 Full audit trails that enable trace-back to individual farmers and farm units of all produce shall be maintained by the operator.
- 7.8.9 Full responsibility for individual farmer compliance rests solely with the licensee. This shall be managed through, at a minimum, annual inspections of each farmer and farm in the scheme, in addition to ongoing farmer education and field officer extension work; in-house monitoring by field staff or other third parties employed by the licensee; and management systems that list all current farmers in the scheme, their details and their individual verification of conformity with and commitment to this Standard through signed documents. Such documents may require translation into relevant local languages and shall be updated annually.
- 7.8.10 Training shall include the upgrading of skills of all extension or field staff in both organic principles of production and updates on changes to organic certification requirements.
- 7.8.11 The licensee shall ensure that all members have access to a copy of the Standard (or relevant sections) presented in a way adapted to their language and knowledge. This may include charts, diagrams and other appropriate educational tools outlining organic certification requirements. These shall help illiterate farmers understand the requirements of the Standard and shall clearly outline what is and what is not acceptable under the Standard.

#### **Internal control system and auditing**

- 7.8.12 The operator shall be responsible for maintaining the ICS, which shall include in-house education/extension (regarding Standards and organic production methods), internal auditing and corrective actions relating to the group. This shall include the allocation of resources and personnel to enact and maintain this. The operator shall train internal auditors to conduct periodic (at a minimum annually) internal audits on all the members of the group. Such audit results and auditing records shall be made available to auditors at the time of the audit.



- 7.8.13 Annual audits by the CB will assess individual farmer performance, as well as working knowledge and technical capability of field staff, and shall include witness audits of internal auditing activity. Such audits will also include assessment of the effectiveness and suitability of training materials. The number of farms or plots audited by the CB auditor, for a normal risk situation, must be at a minimum 10, and not less than the square root of the number of farms or plots in the group. For medium or high-risk operations, the number of farms audited must be at least 1.2 times, or 1.4 times these numbers, respectively. Selection of the farms or plots to be audited by the CB will be on the basis of risk, and include consideration of group size, homogeneity, years of experience etc. Farms or plots audited by the CB must be predominantly different from one year to the next. Such audits shall be recorded by the licensee's field staff and maintained along with records that document internal annual audits of all producers within the scheme by field staff employed by the operator/licensee.
- 7.8.14 Transgressions of the Standard or the certification contract by individual farmers in the scheme shall reflect on the licensee where these are not adequately addressed by the licensee immediately on being discovered. Serious repetitive or avoidable transgressions will result in decertification of the group as a whole. Due diligence by the licensee is required to be verified at each internal inspection to ensure all efforts are made to minimise contamination risks, while maintaining the authenticity of the certified organic product and ensuring full adherence to the Standard. This shall include a 'sanctions' record of producers, maintained by the licensee, that outlines action taken following observed non-conformance with the Standard by individual producers. Failure of the ICS to adequately address internal issues and to eliminate them from the system, and to prevent them occurring, where they pose a risk to organic integrity may result in loss of certification of the overall group.
- Socioeconomic benefits
- 7.8.15 For ongoing certification, emphasis shall be placed on both social and cultural benefits accruing from the organic scheme, as well as physical aspects such as enhanced biodiversity and the protection of native flora and fauna, watersheds, and other ecological aspects of significance.
- 7.8.16 For plantations and estates, living standards and working conditions for workers and small holders, in the absence of their ownership or partnership in the enterprise, must conform to legal requirements, while being exemplary of best practice for this sector, and conforming to the UN Human Rights Charter.
- 7.8.17 For plantations and estates, opportunity for access to housing, food, education, transport and health must be maintained for all workers, field staff and managers under the organic scheme. This may include plots of land being made available to workers to enable self-sufficiency in food.

## 7.9 Wine Production

Operators must comply with the following requirements in addition to the other relevant sections of this Standard to be able to label wine as 'Organic'. Organic wine shall be produced entirely from organic raw material, and only certain products and substances authorised in accordance with this Standard shall be allowed to be added.

- 7.9.1 Oenological practices permitted include:
- i. Crushing in material that is appropriate (food grade plastic or stainless steel)
  - ii. Clarification, stabilisation and fining with approved products in Annex III
  - iii. Fermentation with naturally occurring yeasts on fruit and non-genetically modified yeasts or bacteria
  - iv. Maturation and storage in food grade inert materials, including new barrels, dedicated organic barrels or barrels that have been cleaned to remove interior residues



- v. Sulphur dioxide for preserving wine to a maximum level as defined in Table 7a
- vi. Processing methods that include settling, centrifugation, chilling, heating (temperature shall not exceed 70 degrees Celsius), filtration with approved media (the size of the pores shall be not smaller than 0.2 micrometres), and treatment with inert gas
- vii. Bottling or packaging in new containers sealed with non-contaminated cork or other inert materials

7.9.2 Oenological practices not permitted:

- i. Partial concentration by cooling
- ii. Partial dealcoholisation of wine
- iii. Elimination or reduction of sulphur dioxide through physical processes.
- iv. Tartaric stabilisation of wine through electro dialysis, or treatment through cation exchangers.
- v. Heat treatments that exceed 70 degrees Celsius.
- vi. Centrifuging and filtration filters shall not have pores smaller than 0.2 micrometres (with or without permitted inert filtration aids)

**Table 7b: Maximum Permitted Sulphur Dioxide contents in Organic Wine**

Wine Type	Residual Sugar	Maximum Level of Sulphur Dioxide contents
Red	<2g/L	100mg/L
Red	>2g/L, ≤5g/L	120mg/L
Red	>5g/L	170mg/L
White/Rose	<2g/L	150mg/L
White/Rose	>2g/L, ≤5g/L	170mg/L
White/Rose	>5g/L	220mg/L
Liqueur Wine	<5g/L	120mg/L
Liqueur Wine	≥5g/L	170mg/L
Quality Sparkling Wines	N/A	155mg/L
Other Sparkling Wines	N/A	205mg/L

7.9.3 Only the additives and processing aids listed in Annex III, where specified, may be used for organic wine.

7.9.4 Operators shall maintain records and documentation, for a period of at least five years, commencing from the year of release of each wine label. Records must include the quantities of wine released and held in litres for each wine label, and for each year.

## 8. Marketing & handling

The key objectives of certification of market outlets, which may include online and home delivery services, are to provide the following assurances to customers:

- i. A clear audit trail of all certified produce handled and marketed from point of production to end point of sale
- ii. Clear identification and demarcation in-store and at point of sale of certified and non-certified products



- iii. Management and staff control of certified produce at all times to achieve the objective of maintaining the integrity of the certified product
- iv. Where preparation of any kind takes place to certified materials, that it takes place in accordance with the principles laid out in section 6 on processing/preparation

## 8.1 Retail and Butcher

- 8.1.1 Retail and butcher stores shall be subject to unannounced audits where they are deemed high risk. These inspections may include product sampling, where deemed necessary by the CB. Packaging occurring instore shall conform to requirements for preparation of organic products.
- 8.1.2 Certified produce shall be sold in block sections, and/or shall not be mixed in with conventional or uncertified products where cross-contamination risks may be posed. There shall be barriers or other physical means of separation of uncertified and certified products, with designated areas for storage for organic products.
- 8.1.3 Where non-certified products are also traded in the fresh produce section(s), signage shall be such as to clearly demarcate such produce from certified produce. This may include such produce being labelled as "Conventional" and/or clear signage demarcating certified organic foods only from all other areas.
- 8.1.4 Products marketed as organic shall refer only to certified organic products. Products not traceable and verifiable as certified shall not be labelled as organic instore.
- 8.1.5 Labels shall clearly differentiate "Certified Organic", from certified, "In Conversion to Organic". This shall be accompanied by colour coding or other visibly obvious means of differentiation, including information for consumers regarding labelling systems used.
- 8.1.6 A clearly traceable audit trail shall be maintained by the retailer for all certified products handled and traded, to be made available to the CB at any time on request. Where non-certified products are also traded, the audit trail shall clearly enable tracing of both organic and non-certified traded products.
- 8.1.7 Onus is on the retailer to ensure all traded produce is sourced from currently certified producers. This shall include maintenance of updated certificates or similar documentation that outlines producer certification number, certification status and expiry date.
- 8.1.8 Pest control and cleaning practices shall conform to organic certification requirements for processing and handling. This includes wash-down procedures for food surfaces where prohibited products may be used for sanitising. Pest control shall not include substances which may pose contamination risk to stored or marketed products.

### **Retail chains**

- 8.1.9 Whole retail chains, multistore outlets or selected retail outlets within a retail chain or group may be certified under this Standard where there is single ownership and full management control exercised by one single commercial entity.
- 8.1.10 Retail chains or multistore retail outlets require an umbrella management structure that are to be included in annual audits arranged by the CB. Annual audits will include a review of all internal audits conducted on retail outlets to verify the effectiveness of the umbrella management structure.
- 8.1.11 Annual audits by the CB shall include inspection of at least 20% of all participating retail outlets connected to the chain with all outlets being inspected over a five-year period. Umbrella management control shall include regular internal audits of each outlet, which are documented, recorded and made available to the CB on request. Such internal audits should occur within each twelve-month period and all internal audits shall be assessed by the CB via third-party audits for conformance to this Standard.



8.1.12 Documented procedures shall be maintained by the umbrella management group for monitoring of stores and certified products via internal audits, procedures for individual store non-compliance, and sanctions imposed on non-complying stores and/or products.

## 8.2 Wholesaler/Exporter/Importer

- 8.2.1 A wholesaler, packer, exporter or importer – herein referred to as the operator – may be the first or a subsequent trading stage after the primary producer. Primary producers shall be deemed to be wholesalers where they buy-in certified produce, other than their own, for resale. Aspects of cleaning, audit trail, packaging and other requirements laid out in section 6 shall require conformance by the operator. Where modification in the form of repacking or the like occurs to certified product, conformance and certification to section 6 is also required.
- 8.2.2 Exporters shall comply with all normal regulatory requirements for the handling and export of products. This shall include the signing and dispatch of relevant organic produce certificates for export in addition to all other regulatory requirements and documents.
- 8.2.3 Where uncertified products are also handled by the operator, clearly designated areas, ideally dedicated, shall be maintained for certified and uncertified products. Designation shall take the form of physical dividers or clear markings, and clear signage.
- 8.2.4 All staff directly responsible for, or directly in contact with, certified products shall be comprehensively briefed as to all requirements for handling and storage of certified products.
- 8.2.5 Bulk commodities arriving shall have documentation and signage defining the product, the certification level and the certification number or numbers of the primary producers or suppliers.
- 8.2.6 A clearly traceable audit trail shall be maintained by the operator, enabling traceback to all suppliers.
- 8.2.7 Onus is on the operator to ensure all traded produce is sourced from currently certified producers. This shall include maintenance of updated certificates and/or transaction certificates.
- 8.2.8 Labelling of, and documentation for, all incoming products shall be the responsibility of the operator. Where products are not appropriately labelled with relevant documentation, corrective action shall be taken that may include rejection of products with notification to the supplier.
- 8.2.9 All produce leaving the premises shall be accompanied by labelling systems and/or documentation that shall include the relevant certification number, level and certifying organisation, and which shall be made available to the next purchaser on request.
- 8.2.10 Pest control and cleaning practices shall conform with organic certification requirements for processing and handling. This includes washdown of food surfaces where prohibited products may be used for sanitising.
- 8.2.11 Pest control shall not include substances that may pose contamination risk to stored products. This includes fogging, which shall not take place in areas where this would pose risk to contamination of organic products.
- 8.2.12 Imported products shall comply with this Standard, shall have been under an inspection system deemed acceptable to the CB, and shall be labelled in accordance with this Standard.
- 8.2.13 Importers intending to market certified organic products shall be certified by the CB to this Standard or an equivalent certification organisation approved by the CB to an equivalent standard.
- 8.2.14 Importers and others utilising certified produce other than produce certified to this Standard shall maintain a register of all accredited certification agencies certifying produce used as inputs or ingredients. Such a register shall be annually updated and shall conform exactly



with the register maintained and monitored by the CB. Such “certification transference” arrangements are assessed on a case-by-case basis – with the exclusion of certification systems known to deviate unacceptably from this Standard.

- 8.2.15 Importers shall also remain aware of requirements and regulations for the importation of goods and ensure that all such requirements do not affect the certified status of the imported products.

### 8.3 Restaurants and Prepared Food Suppliers

- 8.3.1 Allowance for licensing of food outlets for the purpose of use of the logo and claims as to certified organic foodstuffs enabling marketing (including labels and signboards) by a certified operation shall be given where the following are adhered to.
- 8.3.2 Claims as to “Organic” shall be made only in instances of verified use of ingredients or products fully in conformance with this Standard and able to be traced via effective documents and records.
- 8.3.3 The Bud logo may be used on the menu.
- 8.3.4 Certified organic meals may be specified as such on the menu.
- 8.3.5 Use of “In Conversion to Organic” products or ingredients shall be labelled as such.
- 8.3.6 Preparation of ingredients and all ingredients used in meals claiming organic status shall conform to the principles outlined in section 6 on preparation and other relevant sections of this Standard.
- 8.3.7 At a minimum the operator shall ensure that at any one time:
- 8.3.8 Three or more dishes, with one full course meal (where applicable – this may be entrée + main, or main + dessert depending on menu offering) from the entire menu, arise from certified organic sources and/or ingredients. A minimum of 95% of agricultural ingredients of such meals shall come from certified organic sources.
- 8.3.9 Beverages shall incorporate certified organic ingredients or shall be certified organic where available in commercial quantities.
- 8.3.10 Certified organic ingredients shall be sourced in preference to non-certified ingredients wherever available in commercial quantities.
- 8.3.11 Management control shall be maintained, including effective staff knowledge of certification systems, organic production principles and handling of certified products.
- 8.3.12 Segregation and prevention of contamination of certified products shall be maintained at all times.
- 8.3.13 An auditable traceback of all ingredients used in meals and beverages shall be made possible via the use of documents and recording systems. Purchased produce shall be accompanied by relevant labelling and documentation noting certification status, certification number and name of certification organisation. Documents required for audit by the CB shall include all non-certified ingredients used within the operation.
- 8.3.14 Best Management Practice in environmental management shall be maintained in the use of energy, cleaning agents, and wastage as well as workplace health and safety.

### 8.4 Transport and Storage Operations

- 8.4.1 Transport and storage operators may be certified under the provisions of wholesaler in this Standard as well as the criteria outlined below.
- 8.4.2 Prior to initial use, an inspection of facilities shall be undertaken by an assigned auditor of the CB with the exception of facilities that only house products in final packaging, which may be assessed at CB discretion. Facilities that house products not in final packaging must be reassessed at time of annual audit.





- 8.4.3 Documentation outlining certified status of product/s shall be maintained by the transport or storage operator. This shall include ensuring that effective signage and/or labelling is present with certified materials to ensure prevention of mixing of certified products with non-certified products.
- 8.4.4 Storage of certified products with conventional products shall be restricted as a practice and only occur where no contamination potential is posed to certified products.
- 8.4.5 In cases of storage and treatment of products (e.g., ethylene gassing of bananas) treatment shall not take place in conditions that may pose contamination risk to other certified products.
- 8.4.6 Barriers and/or packaging shall be utilised to ensure that no cross-contamination may occur to certified product in transit or storage.
- 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.
- 8.4.8 In instances of potential contamination, monitoring shall be in place to verify that no contamination has occurred to certified product.
- 8.4.9 Prohibited fumigants and other treatments utilised by the operator shall not be used when certified materials are present, nor used in a way that may in the future pose risk of contamination to certified materials.
- 8.4.11 Pest control measures within storage areas or transport containers will include physical barriers and the permitted storage treatment techniques and substances listed within Table 8.

**Table 8a: Techniques and substances permitted as post-harvest storage treatment**

Treatments	Allowed substances/conditions
Cooling	
Freezing	
Drying	
Humidity regulation	
Controlled atmospheres	Carbon dioxide
	Oxygen
	Nitrogen
	Argon
	Ozone (for treatment of water only)
Hydrogen	
Ethylene gas	Only permitted for ripening of bananas and tropical fruits, and de-greening of citrus.
Waxing of citrus fruit	Only where the importing country requires such an operation.
Pest Control	Physical barriers
	Temperature control (hot or cold)
	Diatomaceous earth
	Rodenticides are allowed (only in semi - enclosed containers) and in line with requirements of 6.1.22 of this standard.
	Sticky boards



Biological controls (as permitted under this standard by CB)
Electric barriers or grids
Sound
Light
Air curtains

## 8.5 Farmers Markets and Other Markets

- 8.5.1 All vendors claiming to sell organic products shall be certified according to a recognised standard and by an approved CB.
- 8.5.2 Clear display of the stall holder's organic certificate is required on the stall or registered stall number or marking system that enables a consumer (and auditor) to check certification status of each stall holder during market hours.
- 8.5.3 The display of the Bud logo at market stalls must not mislead customers or imply that any non-organic produce being sold is organic.
- 8.5.4 Market operators shall have a documented and stallholder-signed and agreed policy in relation to the sale of organic product, confirming compliance to certification requirements as above.
- 8.5.5 Market operators shall ensure that prior to entry of a new stallholder, that the stallholder has current organic certificate for their farming operation(s) and/or additional certificates (retail/wholesale) if also active in these areas.
- 8.5.6 Market operators shall have an internal checking/auditing system to ensure ongoing currency of stallholders of certificates – this is to be a basic checklist that an external auditor can confirm – to be conducted every year and/or on the date of expiry of existing certificate to ensure ongoing currency of certificate.
- 8.5.7 Market operators shall have internal mechanisms and personnel with responsibility and authority to follow up on any consumer or other complaints or allegations of non-compliance with this Standard.
- 8.5.8 Any other activities such as processing or further modification of food then on-sold as organic shall be accompanied by appropriate additional certification – e.g., organic processor certification.
- 8.5.9 Annual as well as random audits shall be conducted by the CB on the markets and each stallholder to confirm compliance with this Standard and these market requirements.
- 8.5.10 Stallholders shall ensure they make available resources (documents, certificates and personnel) at times of audits, including random audits that may occur without notice during market hours.

## 9. Manufactured Allowed Inputs

One of the foundational principles of organic agriculture is the minimisation of inputs. Certified organic producers, processors, and handlers are required to minimise the use of inputs (this includes at the farming level as well as processing aids and additives in organic products), and only use them where expressly necessary.

However, whilst minimised, certified organic farmers and manufacturers often utilise inputs such as natural fertilisers, pest or disease management products, or additives and processing aids in food processing. In these cases, only a limited range of inputs are allowable.

Agricultural inputs and food processing inputs fall outside the scope of organic certification, as they are not always of agricultural origin, nor produced under organic certification as the end product is



not intended for food contact or consumption separating it from organic food and fibre. Accordingly, such products are not directly regulated by the Department of Agriculture, Fisheries and Forestry (DAFF). These standards also apply to products not sought for certification that are risk managed as part of an organic production system.

There remains a difference between a certified Allowed Input and a prospective non-organic food ingredient allowed for use e.g. natural flavours. Additionally, this Allowed Inputs certification system does not encompass processing aids or additives.

The provision of a certification scheme for Allowed Inputs for Organic Production provides a simpler way for certified organic operators to know what is and isn't allowed to be used in their operation. It permits non-organic farmers, commercial farmers and home gardeners to use inputs that are certified as such, as a matter of choice.

Finished product and raw material manufacturers wishing to market materials as Australian Organic Certified Allowed Inputs for Organic Production must be duly certified by an AOL approved, and DAFF approved Organic Certification Body, and be subject to a current and binding license agreement with AOL.

## 9.1 Scope

9.1.1 Stallholders shall ensure they make available resources (documents, certificates and personnel) at times of audits, including random audits that may occur without notice during market hours.

Allowed Input Certification encompasses the following requirements;

- i. Presence of a current and binding legal agreement with AOL, which stipulates an agreement to only market products as Allowed Inputs that are compliant to the National Standard, and the Australian Certified Organic Standard
- ii. Submission and upkeep of current formulations, including all relevant details of raw materials, manufacturing and packing processes
- iii. Initial audit followed by subsequent audits every second year for relevant product handling facilities
- iv. Annual review of relevant formulations, labels, updates or changes including how any non-compliances identified by the Certification Body (CB) have been addressed
- v. Random or targeted unannounced, or additional onsite inspections of manufacturing facilities, warehouses, or administration offices belonging to the certified entity
- vi. Random, or targeted market sampling and subsequent laboratory analyses intended to verify absence of prohibited inputs, and congruence of products with submitted and approved formulations
- vii. Timely payment of Certification Fees to the CB, and Industry Development License Fees to AOL

9.1.2 The Allowed Inputs Certification Scheme applies to products that carry, or are intended to carry, descriptive labelling referring to Allowed Inputs for Organic Farming; Allowed Inputs for Organic Gardens; Allowed Inputs for Organic Processing; or Allowed Inputs for Organic Handling, along with reference to Australian Organic Limited, and the AOL Bud logo. Such products include and are not limited to: fertilisers, pest or disease management products or cleaning products.



## 9.2 Client categories

As supply chains for input materials vary, the classification of applicant's operations into the following client categories is required to ensure appropriate, effective, and efficient auditing and compliance assessment.

### i. **Brand Owner**

The applicant owns the intellectual property (IP), such as brand name, product name, APVMA or other registrations and permits pertaining to the products.

Brand Owners can be further classified into the following categories, to assist appropriate audit methods and locations:

- a) Brand owner **with** manufacturing; packing; repacking, or; labelling of final product. (Audit at manufacturing facility(ies) required.)
- b) Brand owner **without** manufacturing; packing; repacking, or; labelling. All product manufacturing, packing, labelling is outsourced to a Contract Manufacturer (see below). (Audit at office or meeting room acceptable.)

### ii. **Contract Manufacturer**

The applicant manufactures/prepares/blends a product for a Brand Owner according to the Brand Owner's specification.

Contract Manufacturers can be further classified into the following categories:

- a) Contract manufacturer **in charge** of (any or all) ingredient sourcing. (Audit at manufacturing facility required)
- b) Contract manufacturer **NOT in charge** of any ingredient sourcing, only manufacturing to Brand Owner specification, using ingredients ordered by Brand Owner. (Audit at manufacture facility still required)

## 9.3 Product categories

Eligible products can belong to the following categories:

- i. **Crop**
  - Soil Fertilising and Conditioning
  - Pest, Weed, and Disease control
  - Management Tools
- ii. **Livestock**
  - Feed Ingredients
  - Pest and Disease control
  - Health care and Management Tools
- iii. **Processing**
  - Cleaning and Sanitation
  - Post-harvest Treatments

## 9.4 Application for Certification

Operators seeking Australian Organic Allowed Input Certification for a product or products are required to apply to a duly approved CB, in the format requested by that CB. Once a complete application and relevant fees have been paid, the CB assesses the product against the National Standard for Organic and Bio-Dynamic Produce and the Australian Certified Organic Standard, for the intended use. Once a minimum of one genuine product intended for production has been found to be compliant, based on an evaluation of the submitted information, an onsite audit will be scheduled.

## 9.5 Audit

Onsite audits are required to be completed at the final manufacturing facility. Where no actual product handling is conducted by the applicant, the audit may be completed at an administration office, or suitable meeting room that is mutually suitable for the applicant and auditor assigned by the CB. Where insufficient information is available related to the constituents or manufacturing process used for raw materials to provide certainty of compliance, the CB may request auditing of the facility where such materials are manufactured, which may include overseas operations, at the operator's cost. Additional random or targeted audits may be conducted by the CB periodically.



## 9.6 Review

Following audits, a review of the complete application, the audit report and any supporting information is conducted by the CB, and a certification decision is made.

## 9.7 Non-compliances

Following review, or at any time where non-compliances are found, the CB may issue a notice of non-compliance, and corresponding request for corrective action. Operators are required to respond to notices issued by the CB in writing. Failure to respond to such CB requests may lead to suspension or decertification of products, or operations. The CB allows appeals against any certification decisions to be made in accordance with their appeals policy, which is available from the CB at any time.

## 9.8 Formulation

9.8.1 Details of formulations must be submitted to the CB for approval, using templates provided by the CB (where applicable). Details will include:

- i. An exhaustive list of all ingredients, processing aids and additives in the product. Such a list must include potential alternate suppliers of ingredients that may be used, as well as alternative finished product names, product variations, or dilutions etc.; Specification sheets or equivalents
- ii. Safety Data Sheets where available
- iii. Non-GMO and non-irradiation declarations for any at-risk ingredients and additives

9.8.2 Ingredients must comply with the CB's reasonable interpretation of the following, where relevant for the intended and marketed use of the Input:

- i. National Standard Appendices A - L
- ii. ACOS Annexes I - IV
- iii. Where relevant, and if applicable, other chapters of the above Standards.

Only where the CB holds the required accreditations to issue attestations of compliance to other standards which may be of interest to the operator, including:

- iv. European Organic Regulations (EU2018/848)
- v. USDA National Organic Program (7CFR Part 205)

## 9.9 Necessity

9.9.1 All ingredients and additives in certified Allowed Inputs must be necessary. Onus is on the operator to ensure non-active ingredients within the formulation are:

- i. Of low environmental toxicity
- ii. Non-mutagenic
- iii. Non-teratogenic
- iv. Non-neurotoxic
- v. Non-carcinogenic

9.91 Necessity may also include where the hygiene of the product cannot be guaranteed by any other natural means.

## 9.10 Manufacturing process

9.10.1 A description, or flow chart of the manufacturing process for each product, including any extraction processes or intermediate processing, shall be provided to the CB.

9.10.2 Extraction processes, production and processing shall take place with consideration to sustainable management practices, protection of the environment, socio-economic aspects and workplace health and safety conditions.



### 9.11 Notification of changes to formulation

If the formulation ingredients, additives, sources of ingredients, or manufacturing process is to be changed, the CB is to be informed, and details submitted to allow assessment of the changes *prior* to production, to ensure ongoing compliance.

### 9.12 Marketing and labelling

9.12.1 Certified Allowed Input manufacturers should be aware that the use of inputs should not take the place of proactive management practices on certified organic operations. Marketing claims that imply the contrary are not allowed.

9.12.2 Certified Allowed Inputs must include the following details on labels (or corresponding documentation for bulk products) bound for retail sale:

- i. the name of the product or a description of the material
- ii. appropriate reference to certification category
- iii. relevant certification logo
- iv. clear reference to any state or federal restrictions and/or warning regarding the use of the product.

9.12.3 The display of the word "organic" is allowed in brand names and product names of certified Allowed Inputs where a clear and legible asterisk (or similar symbol) is adjacent, with a corresponding and clearly legible footnote somewhere on the pack stating, "This product is allowable for use on farms (or in facilities) certified to the Australian Certified Organic Standard" or similar wording. Additionally, the product must not be described as "organic" in other marketing material without clear explanation, by footnote or similar, that the product itself is not "organic" but is "allowed for use on organic farms (or facilities)", or similar wording.

9.12.4 Labels and marketing materials must be prepared in a manner that prevents confusion or misunderstanding in the marketplace. It must be clear that these products are not certified organic food, fibre, or cosmetics, but rather are allowable for use on organic farms or in organic handling or processing facilities. In instances where individual ingredients constituting Allowed Inputs are certified organic, they may be described as such on the label, so long as claims are not misleading. Labels must be approved by the CB prior to market release.

9.12.5 A copy of all labels must be provided to, and approved by the CB, prior to market release. Evidence of label approval must be kept on file.

9.12.6 Products that are assessed as Restricted shall clearly specify in labelling and sales information, the areas, sectors and specific conditions under which they may be utilised. Some restricted products may be expressly prohibited for use in certain sectors or under particular conditions and this must be clearly communicated in labels and marketing material.

### 9.13 Quality management system

9.13.1 A quality management system must be in place that ensures a well-managed manufacturing process, and quality finished products. The system must as a minimum include:

- i. Facilities layout
- ii. Manufacturing flowchart
- iii. Documented manufacturing procedures
- iv. Thorough record keeping
- v. Risk management procedures
- vi. Ongoing quality checks

The system may also include relevant aspects of quality management such as: staff training, continuous improvement and annual management reviews.





- 9.13.2 A system of record keeping must be in place, and kept current, that allows the tracing of all batches of ingredients, intermediate and final products, packaging and labelling arriving, leaving, and in-process at all stages of production. Such a system shall be sufficient to allow a market withdrawal or product recall of a specific batch of product, should the need arise.
- 9.13.3 A suitable, fit-for-purpose sampling and testing regime must be implemented by the operator to provide a high degree of certainty around issues such as: consistency of product batches, health and environmental safety, accuracy of marketing claims (including claims related to nutrient concentrations, efficacy, etc.), and compliance with relevant regulations such as APVMA.

## 10: Textiles

### Scope

AOL wishes to provide an organic certification category for non-food products where environmentally and socially responsible manufacturing practices are used in all facets of the operation.

This Standard allows:

- a. The recognition of fully finished textiles and sanitary/hygiene products certified under a recognised organic textile standard.
- b. The recognition of certified organic natural fibres and/or approved inputs (including colourants, textile auxiliaries and accessories) from a recognised organic textile standard that may be assembled to create a finished product within an ACOS certified facility using approved processing methods.

### 10.1 Natural fibres and textiles

The requirements below are additional to the other requirements laid out in the Australian Certified Organic Standard (this standard) with reference to the agricultural production for the natural fibre components of textiles. It is recognised that for certain products like nappies and sanitary pads, more than 5% non-natural organic fibres or accessories are required to be sufficiently practical, safe and functional. The processing and certification of textile components and finished products is in accordance with a recognised organic textile standard.

#### Product composition

- 10.1.1 All natural fibre components used must be certified organic or organic in-conversion.
- 10.1.2 All additional fibre components used to prepare finished textile products must be listed within Annex 1 of this standard.
- 10.1.3 All colourants and textile auxiliaries used to prepare finished textile products must be approved under a recognised organic textile standard.
- 10.1.4 All accessories used to prepare finished textile products must be approved under a recognised organic textile standard.
- 10.1.5 Processing methods used in the preparation of finished textile products shall be biological, physical and/or mechanical in nature.
- 10.1.6 Onus is on the certified operator to ensure their products consist of the highest percentage organic natural fibre possible.



#### *Derogation 10.1.1*

Operators shall only use non-organic natural fibre where evidence is provided to the certification body (CB) clearly demonstrating all the below requirements:

- Organic alternatives are not commercially available from at least three regular suppliers,
- The justified need of this specific non-organic natural fibre in the product,
- A non-GMO statement.

#### **Additional requirements for specific product categories**

- 10.1.7 Textiles that come into direct contact with food must be 100% certified organic natural fibre. No printing is allowed on the food side to prevent risk of chemical transfer through material into food.
- 10.1.8 Food contact textiles and personal care textiles must be totally chlorine free.
- 10.1.9 Physically invasive products and clinically invasive products must be composed of a minimum of 95% certified organic natural fibre.
- 10.1.10 Topical products may contain additional fibre components (up to a total of 30%) when required for commercial reasons. In such cases, applications supported by relevant technical documentation will be considered by the CB.

#### *Derogation 10.1.9*

For physically and clinically invasive products, additional fibre components are not allowed without evidence to CB it is required to meet certain legal medical requirements.

#### **Labelling requirements**

- 10.1.11 Except where otherwise specified in this standard, textile products must contain at least 70% certified organic natural fibre (mass excluding accessories) in order to use the Bud logo.
- 10.1.12 Where 100% of the components are of certified organic natural fibre (including accessories), reference may be made to "100% Organic" on the label.
- 10.1.13 Where a minimum of 95% of the components (mass excluding accessories) are of certified organic natural fibre, reference may be made to "Organic" on the label. Up to 5% of the fibre content of the product may be composed of allowed additional fibre materials in Annex 1.
- 10.1.14 Where a minimum of 70% of the components (mass excluding accessories) are of certified organic natural fibre, reference may be made to "Made with (X%) Organic" on the label. Up to 30% of the fibre content of the product may be composed of allowed additional fibre in Annex 1.
- 10.1.15 Where less than 70% of components are certified organic natural fibre, no reference to organic may be made on the label. Labelling or marketing material references to organic components shall appear in the same colour and with an identical style and size of lettering as the other components in the product ingredients list.
- 10.1.16 Components shall be listed on-label and shall be listed in the order of concentration, clearly noting and differentiating certified organic natural fibres and non-certified components.
- 10.1.17 For products composed of between 70% and less than 100% organic natural fibre, the total percentage (%) (mass excluding accessories) of organic natural fibre components must be clearly defined on the packaging.
- 10.1.18 The requirements listed above also apply to any products sold, labelled or marketed as "In Conversion to Organic", with the exception that in-conversion ingredients are used in the place of "Organic".
- 10.1.19 Onus is on the operator to ensure that all legal regulatory and other label requirements are



met in regard to labelling and packaging.

Table 10a: Additional fibre materials allowed for the non-organic component of textiles.

Requirements	Allowed Additional Fibre
Only under derogation	Non-GMO, non-organic natural plant or animal fibres
Individually or in combination as a total mass of up to 30%	Lyocell or protein-based fibres derived from: <ul style="list-style-type: none"> <li>• non-GMO sources</li> <li>• certified organic raw materials</li> <li>• pre- or post-consumer waste</li> <li>• raw materials certified according to a program that verifies compliance with sustainable management principles.</li> </ul>
Individually or in combination as a total mass of up to 30%	Recycled synthetic (polymer) fibres from pre- or post-consumer waste: <ul style="list-style-type: none"> <li>• polyester</li> <li>• polyamide</li> <li>• polypropylene</li> <li>• elastomultiester (elasterell-p)</li> <li>• polyurethane (elastane)</li> </ul>
Individually or in combination as a total mass of up to 30%	PLA (polylactic acid) fibre produced from non-GMO biomass sources.
Individually or in combination as a total mass of up to 10%	Non-GMO regenerated fibres: <ul style="list-style-type: none"> <li>• lyocell</li> <li>• viscose</li> <li>• modal</li> </ul> Virgin synthetic (polymer) fibres: <ul style="list-style-type: none"> <li>• polyamide</li> <li>• polypropylene</li> <li>• elastomultiester (elasterell-p)</li> <li>• polyurethane (elastane)</li> <li>• Stainless steel fibres and mineral fibres</li> </ul>

## Annex I

### Crop production inputs

#### General Agricultural Input Requirements for Plant Inputs

1. Inputs shall satisfy the principles of organic production as specified in this Standard.
2. Inputs shall be allowed generally where they are sourced from naturally occurring mined substances, or from organic materials from animal, vegetable or microbiological sources.
3. Ingredients may be subjected to mechanical, physical, microbiological, enzymatic and/or restricted chemical processes only.
4. Synthetically compounded active ingredients are generally prohibited, unless expressly allowed by Annex I.
5. Synthetically compounded non-active ingredients such as adjuvants, synergists, excipients and formulants not specifically allowed by Annex I, are only permitted where no other



allowed ingredients can fulfil their role, and they are essential for application of the active ingredient.

6. Onus is on the operator to verify adherence of allowable synthetic non-active ingredients to organic principles. These are assessed according to the following protocols:
  - i. Being of low environmental toxicity
  - ii. Non-mutagenic
  - iii. Non-teratogenic
  - iv. Non-neurotoxic
  - v. Non-carcinogenic
7. Extraction processes, production and processing shall take place with consideration to sustainable management practices, protection of the environment, and workplace health and safety.
8. Assessment of production processes and end products shall also take into consideration consumer perception of such products, and may not be allowed where there is general perception of such products not conforming to what is appropriate for organic production.
9. Inputs shall not contain levels of heavy metals or other contaminants that pose an ongoing environmental, human health, or product integrity risk to the farming operation and shall not contaminate the soil. Assessment of such risk should take into consideration application rates and frequency, degradation periods, and breakdown of products.
10. Inputs shall not be harmful to human health where utilised in the fashion specified on instructions or labelling for the product.
11. Inputs shall not be harmful to flora and fauna on, or adjacent to the farming operation, except where these are the targeted pest for the input treatment.
12. Inputs shall not have a negative effect on the natural behaviour or physical functioning of animals kept on the organic farming operation.
13. Pesticide residues in manures and other ingredients shall be managed and eliminated from the production system so as not to pose on-farm contamination risk.
14. No GE or GMOs shall be allowed in the production process. Inputs must be traced back one step in the biological chain to the direct source organism from which they were produced to verify that they are not derived from GMOs.
15. No human wastes such as urban or multisource water or sewerage shall be used within organic inputs.
16. It should be noted that some materials listed for use in crop production may not be registered for relevant crop use under state, federal or international regulation or under other organic certification programs or standards. Onus is on the user to ascertain the legal status of a given input for specific uses.
17. Annex I is for crop inputs only (i.e., not for post-harvest use).
18. The materials list included in Annex 1 are by no means comprehensive but is a MOSTLY positive, rather than a negative, list. It does not include notification of all materials that are obviously prohibited, such as synthetically derived chemical fertilisers.

ALLOWED (A) materials may be used on crops and land in the certification program. Many allowed materials contain advisory information on their use. Allowed materials must still be used only under the guidelines set by appropriate authorities.

RESTRICTED (R) materials are allowed by certifier only with certain restrictions and only if no alternatives are feasible. The use of these materials is discouraged. Efforts to reduce or eliminate the use of restricted materials are required in the organic management plan (OMP).



PROHIBITED (P) materials may not be used on crops or land within the certification program. The use of prohibited materials and or practices may lead to decertification and suspension of land under organic management and downgrading of livestock.

Material	Status	Notes / restrictions
Animal by-products and materials	R	Includes meatmeal, bone meal and urine, ideally fully composted prior to use. For restrictions on manure use, see "Manures". Leather by-products are prohibited. Application of abattoir by-products is only allowed in restricted instances for use as fertiliser on areas where ruminants or herbivore livestock are not to be grazed unless fully incorporated into the soil. Where risks exist, residue testing is required for inputs that are not-certified or registered as Allowed Inputs.
Aquatic plant products including algae	R	Natural (non-synthetic) extracts are allowed. Extraction and stabilisation with most synthetic solvents is prohibited. Potassium hydroxide and sodium hydroxide are permitted. Aquatic plant products are prohibited if they contain other synthetic preservatives, such as formaldehyde, or are fortified with prohibited nutrients.
Arsenate treated timber	R	Includes copper-chromium arsenate. Arsenate treated timber cannot be in contact with soil used to grow vegetables (e.g., boxed beds). If fence posts are treated, an appropriate distance shall be maintained between posts and crops or vines to prevent contamination. This may require verification by operator. New additions of such treated timbers into orchards, vineyards, etc. shall only be allowed in restricted instances if no sustainable alternatives are available.
Ash	R	Ash from untreated plant sources and waste products from livestock processing (bones) only. Operators who use ash obtained from off-farm sources may be required to obtain an analysis of contaminants, including arsenic, cadmium, chromium and lead.
Ayurvedic preparations	A	For plant pest and disease management.
<i>Azadirachta indica</i>	R	See "Neem".
<i>Bacillus thuringiensis</i>	A	
Basalt	A	
Beneficial organisms	A	Including but not limited to; viruses, bacteria, protozoa, fungi, insects, nematodes, plants and animals.
Biodynamic preparations	A	
Biological controls such as microbes or insects	A	
Biosolids	R	Timber producing woodlots only.
Blood and bone meal	R	See animal by-products and material.
Borates	R	See "Boron products".
Bordeaux mixes	R	See "Copper products".
Boric acid	R	See "Boron products".



Boron products	R	May be used as a micronutrient with a documented deficiency or observed need with a plan to avoid nutrient imbalances. See "Micronutrients".
Botanical pesticides	R	Botanical pesticides must be part of a wider pest management program and cannot be the primary method of pest control in the OMP. The least toxic botanicals must be used in the least ecologically disruptive way possible. For further guidance on this, review the following link: <a href="https://xerces.org/publications/guidelines/organic-pesticides">https://xerces.org/publications/guidelines/organic-pesticides</a> . Restrictions and directions must be followed, including crops, livestock, target pests, safety precautions, pre-harvest intervals and worker re-entry. Pure nicotine and tobacco products are prohibited.
Burgundy mixes	R	See "Copper products".
Calcium carbonate	A	
Calcium	A	Natural sources or naturally derived sources, e.g., limestone.
Calcium sulphate	R	See "Gypsum".
Carbon dioxide gas	R	Permitted for post-harvest only.
Chelates (natural)	R	Including chelates produced utilising chelates such as amino acids, citric acid, humic acid, fulvic acid, tartaric acid and other di and tri-acid chelates, and lignin sulphonate derived from natural materials.
Clay	A	Bentonites, Kaolin.
Compost	A	Aerobic or anaerobic. Composting not in adherence to AS 4454 would require compliance to the risks management of the uncomposted material classification.  Compost must be made from material allowed by this Standard and with a composting process that is compliant with AS 4454 compost requirements that does not pose end biological or other contamination risks to crops or stock. Where risks exist, residue testing is required for inputs that are not certified or registered as Allowed Inputs.
Compost tea	A	Compost tea not in adherence to AS 4454 would require compliance to the risks management of the uncomposted material classification.  Compost tea must be made from material allowed by this Standard and with a composting process that is compliant with AS 4454 compost requirements that does not pose end biological or other contamination risks to crops or stock. Where risks exist, residue testing is required for inputs that are not certified or registered as Allowed Inputs.
Copper products	R	Bordeaux mixes, copper hydroxide and copper sulphates are permitted. Copper cannot be used as a herbicide and shall be used in a manner that prevents excessive copper accumulation in the soil. On an average rolling basis, copper application up to 6 kg/Ha/annum is permissible as a restricted input.





Coprimeal	A	
Cottonseed meal	R	Use only if certified organic, documented to be residue-free or thoroughly composted prior to use. Note: no use of GMO cotton source allowed.
Diatomaceous earth	A	
Dolomite, mined	A	Magnesium carbonate and calcium carbonate.
Enzymes	R	Derived from natural sources only (non-GM).
Equipment cleaners	R	Allowed equipment cleaners include acetic acid, carbonic acid, citric acid, hydrogen peroxide, soap and water.
Feldspar	R	See "Mined minerals".
Fertilisers, blended	R	Operators using blended fertilisers containing restricted ingredients must adhere to the regulations for all of the restricted ingredients.
Fish products	R	Including fish emulsions and fish meal. Fish products are prohibited if they contain synthetic preservatives or are fortified with otherwise prohibited plant nutrients (e.g., urea). Fish meal cannot be used where uptake of the product by livestock does not form part of the normal diet unless the product is fully incorporated into the soil.
Foliar sprays	R	Prohibited if product contains any prohibited materials. Shall be supplementary to soil amendments and conditioners and holistic soil building and management program.
Frass	R	Where risks exist, residue and microbial testing is required for inputs that are not certified or registered as Allowed Inputs.
Fruit wax	R	Carnauba, beeswax or wood-extracted waxes are allowed for citrus for export only. Citrus coated with wax must be indicated as such on the shipping container or packaging and comply with importing country requirements. When not commercially available in organic form, non-organic wax may be used.
Garlic	A	
Granite dust	A	See "Mined minerals".
Greensand	R	See "Mined minerals" and "potassium silicate".
Guano (bat or bird)	R	See "Manures, raw" for restrictions on bat or bird manure.
Gypsum	R	Mined forms that have not been further chemically treated synthesised or modified only. Use of recycled plasterboard is prohibited.
Homeopathic preparations	A	
Hoof and horn meal	R	Note restrictions for "Animal by-products and materials" above.
Humates	R	Humates are usually natural deposits that are mined and may have high trace mineral content.
Hydrogen peroxide	A	
Inoculants	R	See "Microbial products".
Insect extracts	A	
Iron (III) phosphate	R	As molluscicide only.
Kelp extracts	R	See "Aquatic plant products".



Kelp meal	A	
Langbeinite	A	Also known as "Sulphate of potash - magnesia". See "Mined minerals".
Lime sources	A	Including oyster-shell flour, dolomite, aragonite, sugar lime and mined CaCO <sub>3</sub> .
Lime sulphur	R	Foliar application as a fungicide or as an insecticide is restricted. If there is potential negative impact on beneficial insects, consider use of other products. Includes calcium polysulphide.
Magnesium carbonate	A	Naturally occurring in dolomite and magnesite.
Magnesium sulphate	R	Kieserite or Epsom salts. Magnesium sulphate from natural sources is allowed. Synthetic forms only permitted to correct a documented deficiency.
Manures, composted	R	See "Compost".
Manures, raw	R	Composting of manures not in adherence to AS 4454 would require compliance to the risks management of the uncomposted material classification.  Where risks exist, residue testing is required for inputs that are not-certified or registered as Allowed Inputs. Areas that have been sheet composted with raw animal manure are required to grow two green manure crops before the area is planted to crops intended for human consumption.
Microbial inoculants	R	See "Microbial products".
Microbial products	R	Allowed materials include <i>Rhizobium</i> bacteria, mycorrhizal fungi, yeast and other microorganisms (verified non-GM). Microbial products are prohibited if the final product contains synthetic preservatives such as sodium sulphite, or if they are fortified with otherwise prohibited plant nutrients.
Micronutrients	R	Use is allowed only for a documented or observed need with a plan to avoid nutrient imbalances. Trace elements made from nitrates or chlorides are not allowed. Micronutrients include; boron, cobalt, copper, iodine, iron, manganese, molybdenum, selenium, zinc.
Milk and milk by-products	A	Includes whey and whey products.
Mined minerals	R	Natural sources only, and not chemically treated to increase solubility, or for any other purpose.
Molasses	A	
Mulches	R	Where contact with certified end product occurs, product must be certified organic, registered as an Allowed Input or verified non-contaminating.
Mushroom compost	R	See "Compost" for guidelines.
Neem extract	R	Powder and seeds. See "Botanical pesticides" for restrictions.
Neem cake/meal	A	Used as a soil amendment or fertiliser.
Nicotine	P	Prohibited.
Oils	R	See "Petroleum distillates" or "Plant extracts".



Peat moss	R	Allowed for plant propagation only.
Perlite	R	For potting/seedling mixes only.
Petroleum distillates	R	Narrow-range (light) petroleum derivatives allowed for use in organic production as suffocating oils on foliage, as dormant or summer oils, and as inert ingredients. Direct application to harvested crop is prohibited. Some market restrictions may apply.
Pheromones	A	
Phosphate rock	R	See "Mined minerals".
Plant extracts	R	Natural sources only. Synthetic non-active ingredients only permitted when adhering to the requirements of clause 6. From chemically untreated sources only or tested for residue. See "Botanical pesticides" for use as pest control.
Plant products	R	Includes plant preparations, extracts and teas. From chemically untreated sources only or tested for residue. See "Botanical pesticides" for use as pest control.
Plastics for mulch and solarisation	R	Must not be incorporated into soil or left in field to decompose. Must be removed at the end of the growing season and/or managed to ensure protection of soil microbiological life, while being disposed of in environmentally sound ways. Weed mat is allowed where it allows free movement of air into the soil.
Pomace	A	
Potassium bicarbonate	A	
Potassium glauconite	A	
Potassium permanganate	A	
Potassium Silicate (water glass)	R	Pest and disease management only. Natural forms, e.g. greensand, are allowed in accordance with restrictions for "mined minerals".
Potassium soap	R	Pest and disease management only. See "insecticidal soap" for more information on restrictions.
Potassium sulphate	R	Mined natural sources only.
Propolis	A	
Pyrethrins	R	Only naturally occurring and naturally derived forms are allowed. Synthetic pyrethroids are prohibited. Any Pyrethrins containing piperonyl butoxide (PB) as a synergist cannot be used.
Quassia	R	Extracted from <i>Quassia armara</i> only. See "Plant products" for other restrictions.
Rock dusts	A	See "Mined minerals".
Rodent traps	R	Mechanical traps are acceptable. Traps must be inspected regularly, and dead rodents removed with methods in place to ensure health and safety regulations are managed.
Rodenticide	R	Rodenticide is only allowed in semi-enclosed containers. These containers must be located outside the processing and production area and only used where other methods have proved ineffective. Containers must be inspected regularly, and dead rodents removed. Containers must be positioned so that there is no potential for contamination



		with produce complying with this Standard. The operator must maintain records on volume, locations and use of rodenticides.
Rotenone	P	Prohibited.
Ryania	R	See "Botanical pesticides" for restrictions.
Sawdust, bark & wood waste	R	From chemically untreated sources only or tested for residue.
Sea salts, salty water	R	For plant pest and disease management only.
Seaweed	A	See "Aquatic plant products".
Slurry	R	Composting of slurry not in adherence to AS 4454 would require compliance to the risks management of the uncomposted material classification.  Where risks exist, residue testing is required for inputs that are not certified or registered as Allowed Inputs. Areas where raw slurry is applied are required to grow two green manure crops before the area is planted to crops intended for human consumption.
Soap, insecticidal	R	Insecticidal soaps consisting of fatty acids naturally derived from animal or vegetable oils are permitted for use. May also be used as adjuvants/wetters (spreader-stickers, surfactants and carriers).
Sodium bicarbonate	R	Pest and disease management only.
Sodium molybdate	R	See "Micronutrients".
Sodium silicate (water glass)	R	For plant protection purposes only.
Sticky barriers and traps	A	Traps may include fruit fly bait stations only if mandated, and if fully enclosed in a manner which prevents contact with land or produce.
Stonemeal	A	
Straw	R	Where contact with certified end product occurs, product must be certified organic, registered as an Allowed Input or verified non-contaminating.
Sugar	R	See "plant extracts".
Sulphate of potash	R	See "Potassium sulphate".
Sulphates of zinc or iron	R	See "Micronutrients".
Sulphur	A	
Trace minerals	R	See "Micronutrients". See also "Chelates".
Treated seed - natural forms	R	Seeds treated with naturally occurring biological control agents or pelletised with non-synthetic coatings such as clay are allowed. Prohibited seed treatments include synthetic fungicides and pesticides.
Vegetable oils	A	See "Plant extracts".
Vermiculite	R	For use in potting/seedling mixes only.
Vinegars	R	Natural sources only (non-GM).
Virus sprays	R	Non-GM only. All other ingredients must adhere to organic Allowed Inputs standards.



Vitamins	R	Natural sources of all vitamins and synthetic sources of Vitamins B1, C and E only may be used in certified organic crop production.
Wetting agents	R	Natural wetting agents, including saponins and microbial wetting agents are allowed. Polyacrylamides and other synthetic wetting agents are prohibited.
Wood ash	R	See "Ash".
Worm castings and worm liquid	R	Feed source shall comply with the compost input requirements of this Standard.
Yeast	A	See "Microbial products".
Zeolites	A	
Zinc sulphate	R	See "Micronutrients".

## Annex II

### General agricultural requirements for Livestock treatments and inputs

1. Inputs shall satisfy the principles of organic production as specified in this Standard.
2. Inputs shall be allowed generally where they are sourced from naturally occurring mined substances, or from organic materials from animal, vegetable or microbiological sources.
3. Ingredients may be subjected to mechanical, physical, microbiological, enzymatic and/or restricted chemical processes only.
4. Synthetically compounded active ingredients are generally prohibited, unless expressly allowed by Annex I.
5. Synthetically compounded non-active ingredients such as adjuvants, synergists, excipients, and formulants not specifically allowed by Annex II, are only permitted where no other allowed ingredients can fulfil their role, and they are essential for application of the active ingredient.
6. Onus is on the operator to verify adherence of allowable synthetic non-active ingredients to organic principles. These are assessed according to the following protocols:
  - i. Being of low environmental toxicity
  - ii. Non-mutagenic
  - iii. Non-teratogenic
  - iv. Non-neurotoxic
  - v. Non-carcinogenic
7. Extraction processes, production and processing shall take place with consideration to sustainable management practices, protection of the environment, and workplace health and safety.
8. Assessment of production processes and end products shall also take into consideration consumer perception of such products and may not be allowed where there is general perception of such products not conforming to what is appropriate for organic production.
9. Inputs shall not contain levels of undesired heavy metals or other contaminants that pose an ongoing environmental, human health, or product integrity risk to the farming operation and shall not contaminate the soil. Assessment of such risk should take into consideration application rates and frequency, degradation periods and breakdown of products.
10. Inputs shall not be harmful to human health where utilised in the fashion specified on instructions or labelling for the product.
11. Inputs shall not be harmful to flora and fauna on, or adjacent to the farming operation, except where these are the targeted pest for the input treatment.
12. Inputs shall not have a negative effect on the natural behaviour or physical functioning of animals kept on the organic farming operation.



13. Pesticide residues in manures and other ingredients shall be managed and eliminated from the production system so as not to pose on-farm contamination risk.

14. No GE or GMOs shall be allowed in the production process. Inputs must be traced back one step in the biological chain to the direct source organism from which they were produced to verify that they are not derived from GMOs.

15. It should be noted that some materials listed for use in crop production may not be registered for relevant crop use under state, federal or international regulation or under other organic certification programs or standards. Onus is on the user to ascertain the legal status of a given input for specific uses.

16. The materials list included in Annex II are by no means exhaustive. It is a mostly positive rather than negative list. It does not include notification of all materials that are obviously prohibited, such as synthetically derived chemical fertilisers.

Materials used in livestock production have one of the following designations:

**ALLOWED (A)** materials may be used on animals in the certification program. Many allowed materials contain advisory information on their use. Allowed materials must still be used only under the guidelines set by appropriate authorities.

**RESTRICTED (R)** materials are allowed by certifier only with certain restrictions and only if no alternatives are feasible. The use of these materials is discouraged. Efforts to reduce or eliminate the use of restricted materials are required in the organic management plan.

**PROHIBITED (P)** materials may not be used on livestock in the certification program. In the case of slaughter animals, the use of a prohibited material requires separation of these animals from certified organic stock. In the case of breeding, dairy, laying or fibre-producing animals, an adequate withdrawal or transition time must occur. These withdrawal periods are contained in Table 5a or are contained in the following materials list.

Material	Status	Notes / restrictions
Acetic acid	R	Natural sources only (non-GM).
Alcohol	R	Ethyl, methyl (methylated spirits) and isopropyl alcohol are allowed in medications and topically as disinfectants only.
Amino acids – Natural	R	Non-GM.
Amino acids - Synthetic	R	Restricted to Methionine for Poultry and Porcine only. Prohibited for other use. Restricted to domestic only use for porcine.
Analgesics	R	The appropriate use of analgesics will not result in loss of organic or biodynamic status. Required for certain surgical treatments. Withholding periods apply.
Anaesthetics	R	The appropriate use of anaesthetics will not result in loss of organic or biodynamic status. Required for certain surgical treatments. Withholding periods apply.
Antibiotics	P	Treated meat animals shall require permanent withdrawal from certification. See Table 5a for medication treatments policy.
Aquatic plant products	R	From natural sources or allowed aquaculture only.
Ayurvedic preparations	R	For pest and disease management only. All other organic requirements still apply.
Bentonite	A	
Biological controls	A	
Boric acid	R	For pest and disease management only.
Brewer's yeast	R	Non-GM only.





Botanical products, plant extracts	R	Including but not limited to pyrethrum, quassia, neem. Tobacco extract and strychnine prohibited. See "Herbal preparations".
Charcoal	A	
Clay	A	
Cleaning agents	R	For external treatment only. Limited to alcohol (ethanol and isopropanol) natural soaps, hydrogen peroxide, iodine. Iodophor and sodium chlorite are permitted for teat treatments only.
Cobalt	R	See "Mined minerals".
Copper sulphate	A	
Diatomaceous earth	A	
Dolomite	A	
Electrolytes	R	May not contain antibiotics or other prohibited substances. For non-natural sources of electrolytes see "Minerals, Synthetic".
Epsom salts	A	See "Magnesium sulphate".
Fluorosilicate	R	Magnesium or monosodium forms only.
Folic acid	R	See "Vitamins".
Garlic, extract or crushed	R	See "Herbal preparations". For pest and disease management only.
Herbal preparations	R	Herbs and herbal preparations taken internally by livestock must be certified organically grown and prepared where available. Residue testing of non-certified product required.
Homeopathic preparations	R	Ingredients must comply with this Standard with the restriction on product depending on restriction on individual ingredients.
Hydrogen peroxide	A	
Iodine	R	Iodine as a feed supplement is limited to Anhydrous calcium iodate, hexahydrate calcium iodate and sodium iodide. These products as well as potassium iodide, Iodophor and elemental iodine are permitted as a topical disinfectant.
Lime sulphur	A	
Magnesium fluorosilicate	R	See "Electrolytes".
Magnesium sulphate	R	See "Minerals, Synthetic".
Meat meal	R	For monogastrics only. Feeding like species meal is prohibited. International market restrictions apply.
Mined minerals	R	Natural sources only, and not chemically treated to increase solubility, or for any other purpose.
Mineral oil	A	
Minerals, non-synthetic	R	See mined minerals.
Minerals, synthetic	R	Limited to those approved for animal use in cases of documented deficiency. Shall not contain contaminants or prohibited substances.
Molasses	A	Non-organic molasses is allowed as a feed supplement where no organic molasses is available. See feed rations section of Standard.
Nicotine	P	Prohibited.
Oils, vegetable	R	May be used for external treatments or in combination with external treatments. Internal use requires certified product as part of feed ration.
Potassium permanganate	A	
Probiotics	R	Verified non-GM.



Pyrethrins	R	Only naturally occurring and naturally derived forms are allowed. Synthetic pyrethroids are prohibited. Please note that any pyrethrins containing piperonyl butoxide (PB) as a synergist are not permitted.
Salt licks	R	Not containing urea or other prohibited substances.
Sea salts, salty water	R	Natural sources only.
Seaweed	R	Natural sources only.
Selenium	R	May be fed or injected to livestock to treat for documented deficiencies only.
Shell grit	A	
Soap	R	See "Cleaning agent".
Sodium bicarbonate	R	For pest and disease management only.
Sodium chloride	A	Salt.
Sulphur	A	Internally and externally for parasites.
Tallow	R	Not as an internal treatment for ruminants or herbivores.
Vitamins	R	Natural vitamins allowed, synthetic vitamins allowed with CB approval in cases of documented deficiency.
Vaccines	R	Restricted to non-GMO, and only where diseases are known to exist in the area, or region, or where there is a mandate from relevant authorities.
Zinc sulphate	R	See "Minerals, Synthetic".

## Annex III

### Processing aids & food additives

Materials allowed in organic processing include organic ingredients, allowed non-organic ingredients, allowed additives and allowed processing aids. Where used, additives and processing aids must not compromise the authenticity or quality of the organic product. See section 6 for the processing Standard.

The following list contains materials that are explicitly allowed, restricted or prohibited for use as ingredients, additives or processing aids. Any material allowed as a food ingredient is also allowed as an additive, processing aid, cleanser or pest control. The following annex is a non-exhaustive list. Processing aids and food additives intended for use in certified organic food products (not currently listed in the ACOS) are permitted for use following written permission from the CB.

#### **General Requirements for processing aids and food additives to conform to this Standard:**

1. In all instances the first preference is for sourcing of certified organic products in whole form or used in processing in a natural way – eg. organic flour as a thickening agent. However, in some instances, additional food additives and processing aids may be required.
2. Additives and aids must not compromise the authenticity or overall quality of the certified organic finished product in which they are being used.
3. Processing aids must be traced back one step in the biological chain to the direct source organism from which they were produced to verify that they are not derived from GMOs.
4. Isolated food substances produced physically or by enzymes (e.g. starches, tartrates, pectin) or purified products of non-agricultural origin (e.g. microorganism starter cultures, natural extracts or enzymes) can be approved for use if they adhere to the additional requirements of this Standard.
5. Aids and ingredients shall be assessed upon the basis of necessity for organic production and shall only be used in the absence of other acceptable technologies to preserve or process the product.



6. Non-agricultural natural products shall be prepared only with physical or mechanical processes, e.g. salt.
7. All flavours must be derived from organic or non-synthetic sources only. They may not be produced using synthetic solvents and carrier systems or contain any artificial preservatives.
8. Flavours may not be re-categorised as flavour enhancers or substances that have an exclusively sweet, sour, or salty taste (e.g. sugar, nutritive sweeteners, vinegar, and table salt) for the purpose of ingredient certification and formulation calculations.
9. Permitted conventional (non-certified) ingredients in processing aids and food additives intended for use in certified organic food products are restricted to:
  - i. Naturally occurring substances of agricultural origin that cannot be sourced from commercially viable certified sources (in such instances the organic management plan must outline how attempts will be made to source certified organic as this becomes available). Such products must not have arisen from GMO sources and must not have been irradiated.
  - ii. Other products as listed in this Standard as Allowed:
    - a. Total non-organic ingredients adding up to less than 5% mass/mass of end certified product (not including water and salt). NB the 5% does NOT permit any or all non-organic ingredients. This rule is extremely restrictive, and onus is on the operator to ensure that such products still comply with the allowances of this Standard
  - iii. Minerals (including trace elements), vitamins and similar isolated ingredients shall not be used unless they are listed in these Annexes and/or their use is legally required or where severe dietary or nutritional deficiency can be demonstrated
  - iv. Drinking (potable) water
  - v. Salt (sodium chloride and potassium chloride as the basic components)
10. Permitted preparations of microorganisms are grown on substrates that consist entirely of organic ingredients and substances listed in Annex III, if available. This includes cultures that are prepared or multiplied in-house. Genetically modified organisms are prohibited.
11. Non-permitted additives and aids include the following:
  - i. "Nature identical" substances
  - ii. Synthetic substances judged as unnatural – such as acetylated cross-linked starches
  - iii. Synthetic colouring and synthetic preservatives
  - iv. GE or GMOs
12. Filter materials for all processing must be free from asbestos. Post-harvest ionising radiation on ingredients is prohibited.
13. The assessment of products such as aids and additives shall require consideration of all other regulatory requirements including international organic regulations. Regulations such as food safety override all the above in regard to assessment.

How to use this Annex: Dependent upon certification status sought, the list below notes whether or not you are permitted to use such products listed in your certified processing operation.

Abbreviations used in the tables:

C – cereal products  
CB – cakes and biscuits  
CO – confectionery  
F – fat products  
FV – fruit/vegetable products  
GA – generally unrestricted  
M – milk products  
ME – meat products



S – sugar

SA – saponification

SO – soybean products

W – wine

## Additives

Int'l no. System	Material	Status	Notes / restrictions
	Acetic acid	GA	Vinegar used as an ingredient shall be from an organic source or verified to be non-contaminating and from non-GM fermentation.
INS 406	Agar	GA	
INS 400	Alginic acid	GA	For use in wine fining.
INS 503	Ammonium carbonates	GA	
INS 938	Argon	GA	
	Arabic Gum	M/ME/W	Milk, fat and confectionery products and wine. Derived from organic material if available. For use in wine fining.
INS 300	Ascorbic acid	GA	Non-GM. Natural form unrestricted. If not available in natural form.
INS 170	Calcium carbonate	GA	
INS 509	Calcium chloride	M/F/FV/SO	
INS 333	Calcium citrates	M/ME	Also allowed in egg whites.
INS 516	Calcium sulphate	CB/SO/C	For "C" in baker's yeast.
INS 290	Carbon dioxide	GA	
INS 407a	Carrageenan	M	Natural sources only.
INS 330	Citric acid	FV/W	For wine, restricted to 1 g/L.
INS 412	Guar gum	GA	Milk, meat and egg products only.
INS 414	Gum arabic	M/F/CO	
INS 416	Kataga gum	GA	
INS 270	Lactic acid	FV	Fermented vegetable products only.
INS 322	Lecithin	GA	Obtained without use of bleaches and organic solvents. Milk products, milk based infant food, fat products, mayonnaise.
INS 410	Locust bean gum	GA	Milk and meat products only.
INS 504	Magnesium carbonates	GA	
INS 511	Magnesium chloride	SO	
INS 296	Malic acid	GA	
INS 341	Monocalcium phosphate	C	For raising flour.
INS 941	Nitrogen	GA	
	Natural smoke flavour	GA	
	Natural flavouring and colours	GA	
INS 948	Oxygen	GA	
INS 440	Pectin	GA	Unmodified.
INS 402	Potassium alginate	GA	
INS 501	Potassium carbonates	C/CO/CB	
INS 508	Potassium chloride	FV	Only frozen and canned fruit/vegetables, vegetable sauces, ketchup, mustard.
INS 332	Potassium citrates	M/ME	Also allowed in egg whites.
INS 224	Potassium metabisulphite	W	Refer to table 7a for permissible amounts.
INS 336	Potassium tartrate	C/CO/CB	
	Salt	GA	Sodium chloride and potassium chloride only.



INS 401	Sodium alginate	GA	
	Sodium bicarbonate	GA	
INS500	Sodium carbonates	CO/CB	
INS 331	Sodium citrates	M/ME	Also allowed in egg whites.
	Sodium hydroxide	C	
INS 335	Sodium tartrate	CO/CB	
INS220	Sulphur dioxide	W	Refer to table 7a for permissible amounts.
	Tannic acid	W	Derived from plant origin only.
	Tannins	W	Derived from plant origin only.
INS 334	Tartaric acid	GA	
INS 306	Tocopherols, mixed natural concentrates	GA	Antioxidant only.
INS 413	Tragacanth gum	GA	
	Volatile (essential) oils	GA	Produced means of solvents such as oil, water, ethanol, carbon dioxide and mechanical and physical processes are permitted only.
INS 153	Wood ash	M	For traditional cheeses.
	Yeast	GA	Produced without bleaches or synthetic solvents.
INS 415	Xanthan gum	F/FV/CB/M	

## Processing Aids

Int'l no. System	Material	Status	Notes / restrictions
	Activated carbon	GA	For processing plant products. From vegetative sources only for wine.
INS 901	Beeswax	GA	Waxing of citrus fruit only allowed where required by importing country.
INS 558	Bentonite	C/CB/CO/ FV/S/SO/ W	See "Mined materials". For use in wine fining.
INS 170	Calcium carbonate	GA	
INS 509	Calcium chloride	M/F/FV/S O/S/C/CB/ CO	As a coagulation or firming agent.
INS 526	Calcium hydroxide	GA	
INS 516	Calcium sulphate	GA	As a coagulation or firming agent.
INS 290	Carbon dioxide	GA	Food grade
INS 903	Carnauba wax	GA	Waxing of citrus fruit only allowed where importing country requirements.
	Casein	C/CB/CO/ FV/S/SO/ W	Derived from organic material if available. For use in wine fining.
	Cellulose	W	Food grade only.
	Chitosan	W	Derived from <i>Aspegillus niger</i> . For use in wine fining.
INS 330	Citric acid	C/CB/CO/ FV/S/SO/ W	
INS 342	Di-ammonium phosphate	W	Permitted only if Yeast Assimilable Nitrogen (YAN) is <150mg/L, with maximum dose 100g/hL. For use in wine fermentation.
	Diatomaceous earth	C/CB/CO/ FV/S/SO/ W	Food grade only. See "Mined materials".
	Egg white albumen	GA	Organic if available.
	Ethanol	GA	Verified non-GM. For use as a solvent only.
	Gelatin	GA	Derived from organic material only if available. For use in wine fining.
	Grape Juice Concentrate	GA	Organic only. For wine chapitilisation/enrichment.



	Hazelnut Shells	GA	For use in wine fining.
	Isinglass	W	
	Kaolin	GA	Extraction of propolis only. For use in wine fining.
INS 270	Lactic acid	M/ME	
	Lactic Bacteria	GA	Non-synthetic and non-GM only. For use in wine fermentation.
INS 511	Magnesium chloride	SO	
INS 941	Nitrogen	GA	Packing gas. Food grade only.
	Oak chips/staves/beans	W	Untreated with prohibited materials only. Wood of <i>Quercus</i> species.
	Oxygen	GA	Food grade only.
	Pea or Wheat protein	W	Derived from organic material if available. For use in wine fining only.
	Pectolytic Enzymes	W	For assistance in juice extraction during crushing and settling the juice (fining).
	Perlite	GA	Food grade only.
	Phosphoric acid	s	Food grade only. For initial sugar cane processing only.
INS 501	Potassium carbonate	FV	Drying agent for raisins, use must be indicated on labelling.
	Potassium Bicarbonate	W	Acidity regulator.
INS 525	Potassium hydroxide	S	Traditional saponification. pH adjustment for sugar processing.
INS 551	Silicon dioxide	C/CB/CO/ FV/S/SO/ W	For use in wine fining.
INS 500	Sodium carbonate	M/S	Neutralising agent for milk products.
INS 524	Sodium hydroxide	S/C	Traditional saponification. pH adjustment for sugar processing.
INS 220	Sulphur dioxide	W	Refer to Table 7a for permissible amounts.
INS 513	Sulphuric acid	S	
INS 553b	Talc	C/CB/CO/ FV/S/SO/ W	
INS 184	Tannic acid	W	Filtration aid. Derived from plant origin only.
INS 181	Tannin	W	Derived from plant origin only.
INS 334-7	Tartaric acid & salts	GA	Stabiliser and sequestrant.
	Thiamine Hydrochloride (vitamin B1)	W	For use in wine fermentation.
	Vegetable oil	GA	Organic if commercially available.
	Yeast	GA	Non-GM and non-synthetic only. For use in fermentation.
	Yeast autolysates (Autolysates of yeast)	W	Derived from organic material if available.
	Yeast Hulls	W	Derived from organic material if available.
	Yeast inactivated (Inactivated yeast)	W	Derived from organic material if available.
	Yeast Manno proteins	W	Derived from organic material if available. For use in wine fining.
	Yeast Protein Extracts	W	Derived from organic material if available. For use in wine fining.





## Annex IV

### Cleaners, disinfectants, and sanitisers

1. Note that the following sanitisers may be used (where followed by rinse, volatilisation or other effective procedures) prior to certified products coming in contact with treated surfaces containing residues that are not listed within Appendix III. Storage of such chemicals must not allow contamination of certified products.
2. Cleaners, disinfectants and sanitisers should be selected with consideration to avoidance of residual contamination, rapid biodegradability, low toxicity, worker safety, and low environmental impact of their manufacture, use, and disposal.
3. Endocrine-disrupting, ozone-depleting, and trihalomethane-forming compounds are prohibited.
4. Cleaning and sanitising chemicals will be used and stored in such a manner so as to avoid cross-contamination to organic and biodynamic produce.
5. Materials are listed as Allowed or Restricted:
  - a. ALLOWED (A) materials may be used in organic cleaners, sanitisers and disinfection under the certification program.
  - b. RESTRICTED (R) materials may be used in organic cleaners, sanitisers and disinfection under the certification program only in restricted instances or forms.
6. This is a positive list and does not include prohibited ingredients within cleaners, sanitisers and disinfection.

Material	Status	Notes / restrictions
Acetic acid	A	
Alcohol, ethyl	A	
Alcohol, isopropyl	A	
Alkali carbonates	A	
Ammonium sanitiser products	R	Prohibited for use on food contact surfaces, except for specific equipment where alternative sanitisers significantly increase equipment corrosion. Where quat is used by this exception, the quat application must be followed by rinsing procedures, volatilisation or similar means. Includes quaternary ammonium sanitisers. Quaternary ammonium (quat) may be used on non-food contact surfaces.
Bleach	R	Includes calcium hypochlorite, sodium hypochlorite and chlorine dioxide, up to 10% solution
Calcium hypochlorite	R	
Chlorine dioxide	R	
Detergents	R	Allowed as equipment cleaners. Also includes emulsifiers, surfactants and wetting agents used as inert ingredients. Must be biodegradable, low phosphate, and may be evaluated on a case-by-case basis. Followed by rinse/volatilisation or removal by similar means only.
Hydrogen peroxide	A	Allowed as a sanitiser on food contact surfaces, followed by a rinse/volatilisation.
Iodine	R	Non elemental only, up to 5% solution.
Lactic acid	R	Natural sources only.
Lime	A	
Lye	A	
Ozone	A	



Peracetic acid	A	
Phosphoric acid	R	Natural sources if available. Must be followed by a thorough rinse of area and equipment using potable water.
Potassium hydroxide	A	
Potassium permanganate	R	Up to 1% solution only.
Quat	R	See "Ammonium sanitiser products".
Soap	R	Washdown with potable water required after use.
Sodium bicarbonate	A	
Sodium borate	A	
Sodium hypochlorite	R	See "Bleach".
Sodium hydroxide	A	
Vinegar	A	

## Annex V

### Biodynamic standard

Note: References to the Agriculture Course refer to the lectures given by Rudolf Steiner to farmers at Koberwitz, Silesia (now Poland), 7-16 June 1924.

Farm, garden and horticultural management need to reflect an understanding of the principles presented in the Agriculture Course to enhance the continued development of soil and in-turn the total farm and ecological system.

- 1 The requirements laid out below are in addition to requirements specified for production systems in this Standard, most particularly sections 3 to 5.
- 2 Preparation 500 (horn manure) must be used as part of the biodynamic management program and applied, at a minimum, annually to areas seeking certification or currently certified. Exemption needed from the CB if not able to be carried out, with an outline of rationale.
- 3 Preparation 501 (horn silica) must be used as required (as a guide, in low light intensity situations to each crop and once per year to permanent and semi-permanent plants such as pastures) as part of a farm rotational plan. Exemption needed from CB if not able to be carried out.
- 4 Compost preparations 502-507 must be used as required to direct fermentation processes in liquid manures and composts. These preparations are Yarrow 502; Chamomile 503; Stinging nettle 504; Oak bark 505; Dandelion 506; Valerian 507.
- 5 Fertility programs to aim for development of natural soil fertility in accordance with the underlying principles of the Agriculture Course. Manure, liquid manures from farm animals - in particular cattle - plus composts of crop wastes and green manuring form the basis of fertilising together with management and the selective and directed use of biodynamic compost preparations.
- 6 Off-farm manures shall go through a composting process.
- 7 Quality and storage of the preparations: The preparations are to be in a suitable storage container away from toxic fumes, electricity, contamination, heat and sunlight (except 501, which is stored in glass in sunlight).
- 8 Stirring of Biodynamic Preparations shall be organised to achieve an energetic vortex, followed by an immediate reverse action, causing a "bubbling" chaos and reverse vortex - then subsequent reverse chaos, and vortex, and so on for the full hour. As a guiding principle the temperature should be circa 35 degrees Celsius through this time.
- 9 Preparations to be applied using uncontaminated, clean and dedicated equipment.



- 10 Detailed record keeping of biodynamic practices to be kept and be available for inspection.
- 11 Processing and/or packaging of biodynamic product: Where the main component in a processed product is of certified Biodynamic origin and all other ingredients conform to this Standard, the product may be labelled as Biodynamic as long as all other marketing and labelling requirements comply with this Standard.

## Further Guidelines for Biodynamic Certification

### **Soil and Soil Management**

In market gardening and horticulture, the use of compost made using biodynamic compost preparations is essential for soil and plant health. It is anticipated that use of brought-in composted materials would cease by the time full certification is achieved.

The aim through time is to limit external inputs into the farming system, most particularly fertilisers and manures, such that the farming system becomes a “closed” and self-sustaining ecological system, whilst ensuring sustainability and nutrient maintenance of the overall farming system. For broadacre farming where compost making is not practised, the use of compost preparations on pastures, waste stubble and turned in green manures will help increase soil fertility and structure of grazing land and land under a grazing/cropping rotation.

### **Plants and Plant Products**

Wild Harvest cannot be certified biodynamic unless the biodynamic preparations, as per this Standard, have been applied to the areas used for harvest.

### **Animal Care**

It is encouraged not to dehorn cattle that belong to breeds that are naturally horned. Keeping horned cattle may require different strategies in animal handling, so as not to cause stress or inflict injury to the animal.

### **Brought-in Stock**

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.

### **Brought-in Feedstuffs**

As a rule, fodder produced on the certified farm forms the basis of animal nutrition. Feed shall arise from certified biodynamic sources where sourced from off-farm. Complete self-sufficiency in fodder is the principal aim. If this is not feasible, additional feed may be brought in.

## Annex VI

### Additional requirements for exporting to the EU

Operators who wish to have access to EU markets are required to comply within the below clauses, EU amendments and their subsequent amendments. These additional requirements are applicable for all certified operators that have applied for certification under the EU Program. Organic products may only be exported to the EU if certified under this program.



### **To be eligible for a Certificate of Inspection (COI)**

For Import of Products from Organic Production into the EU, in addition to the main text of this Standard, the following additional requirements must be adhered to. The following additional requirements override references in the main text or other annexes, on the same topic. For example, if a product is listed as allowed in the main text but is NOT listed in this EU Annex for that specific use, then the additive is NOT allowed for use in EU-certified products.

### **Definitions**

Catastrophic circumstances: natural disasters such as destructive flooding, fire and prolonged and extreme drought or similar events listed in Regulation (EU) No. 1305/2013.

### **Part property certification**

- 1 A producer may have organic and non-organic production in the same area only under the following cases:
  - a. Perennial crops with a cultivation period of at least three years:
    - i. A conversion plan for the entire farm area and all production activities where the producer provides a firm undertaking to convert such areas to organic as quickly as is reasonably possible, and within 5 years. This must be approved and confirmed by the CB annually.
    - ii. Suitable measures are implemented to ensure separation of organic and non-organic produce. Such measures must be approved and confirmed by the CB annually.
    - iii. The CB must be informed at least 48 hours prior to harvest of organic and/or non-organic parallel products.
  - b. To facilitate agricultural research or formal education (where points ii and iii above are met).
  - c. In the case of production of seed, vegetative propagating material and transplants (where points ii and iii above are met).
  - d. Pastures are exclusively used for grazing.

### **Processed products**

- 2 For processed products, where the organic ingredient percentage is between 70% and 95%, reference to the organic status of the product may only be made in the ingredients panel, with clear reference to only the organic ingredients.
- 3 Labelling claims such as "100% organic" are not allowed.
- 4 Multi-agricultural ingredient items may not be sold as "In Conversion to Organic", and the EU logo shall not be used in the case of in-conversion products.
- 5 Operators using the EU logo on wine shall keep recorded evidence, for a period of at least five years after they placed on the market that wine obtained from organic grapes, of the quantities of wine produced and marketed, per wine category and per year.
- 6 The certification body code numbers as assigned by EC 1235/2008 must be included on labels; in an easily visible, clearly legible and indelible manner; along with a lot identification mark, which allows linking the lot with corresponding certification, production and sales records.
- 7 Where the EU logo is used, an indication of the place where the agricultural raw materials of which the product is composed have been farmed, shall also appear in the same visual field as the logo and shall take one of the following forms, as appropriate: - "EU Agriculture", where the agricultural raw material has been farmed in the EU, - "non-EU Agriculture", where the agricultural raw material has been farmed in third countries, - "EU/non-EU Agriculture", where part of the agricultural raw materials has been farmed in the EU and a part of it has been farmed in a third country. The above-mentioned indication "EU" or "non-EU" may be replaced or supplemented by a country in the case where all agricultural raw materials of



which the product is composed have been farmed in that country. The “EU” or “non-EU” indication shall not appear in a colour, size and style of lettering more prominent than the sales description of the product.

- 8 If herbs and/or spices constitute less than 2% of the total weight of the product, they may be listed as “spices” or “herbs” without stating the percentage.
- 9 Any non-certified organic ingredients of agricultural origin shall be those only included in Annex IX to Commission Regulation (EC) No 889/2008.
- 10 Any food additives used in organic products shall be those only included in Annex VIII to Commission Regulation (EC) No 2019/2164, and where such additives are marked with an asterisk in the column of the additive code number, shall be calculated as ingredients of agricultural origin (where not marked with an asterisk, such are calculated as non-agricultural origin). Where yeasts are used, these shall be considered as ingredients of agricultural origin.
- 11 If processing of certified products is not carried out at regular times or on a fixed day, such events must be announced to the CB in advance, with a deadline for the event occurring agreed on with the CB. Where relevant this shall be noted in the OHP.
- 12 Substances and techniques that reconstitute properties that are lost in the processing and storage of organic food, that correct the results of negligence in the processing of these products or that otherwise may be misleading as to the true nature of these products shall not be used.

#### **Farm conversion**

- 13 The conversion period shall start at the earliest when the operator has notified their activity to the CB. In order to determine the conversion period referred to above, a period immediately preceding the date of the start of the conversion period may be taken into account. An operator may apply in writing to the certification body for retroactive recognition. The conversion period for primary production may be reduced where one of the following conditions is met:
- 13.1 The land parcels were subject of measures defined in a programme implemented pursuant to Regulations (EC) No1257/99, (EC) No 1698/2005, or in another official programme, provided that the measures concerned ensure that products not authorised for organic production have not been used on those parcels, or;
- 13.2 The parcels were natural or agricultural areas which were not treated with products not authorised for organic production. Note sufficient proof and records will need to be provided to demonstrate and ensure compliance for a minimum period of the last three years.

#### **Livestock conversion**

- 14 No more than 40% of the herd in any one year may arise from non-organic sources, and only following approval from the CB. The percentages laid down in this clause shall not apply to production units with less than 10 equine or bovine animals, or with less than five porcine, ovine or caprine animals. For these units, any renewal, as mentioned above shall be limited to a maximum of one animal per year. Males for breeding may be brought in from non-certified production units provided that the animals are subsequently reared and fed, while on the certified unit, in accordance with this Standard.
- 15 Incoming (uncertified) stock should be nulliparous (having never given birth) prior to entry to the farming operation and confirmed to be disease-free. 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.



- 16 Production of organic and non-organic livestock and livestock products by a certified operator may only be conducted on clearly separated units, and with different species of organic and non-organic animals.
- 17 Parallel production, as defined by section 3.6 of the main text, is not allowed for livestock production.
- 18 In cases of catastrophic circumstances, the CB may authorise the renewal or reconstitution of groups of livestock, including bees, from non-organic sources, where organic is not available. Documentary evidence of such approvals must be kept. During such circumstances, formal application to the CB for a derogation to adapt the stocking density can be made.
- 19 Non-organic young animals being brought into an organic operation shall be managed organically from weaning and shall be less than six months old for bovine species, 60 days for ovine and caprine, and less than 35 kg for porcine. Brought-in non-organic animals will never be certified organic for slaughter, but progeny may be certified.
- 20 Replacement poultry are required to be from organic sources where available. Where unavailable, non-organic chicks up to 2 days old may be brought in with written approval from the CB. Where such poultry are for meat production, the meat may only be considered organic after 10 weeks of life under organic management.

#### **Livestock feed**

- 21 For the EU market for In-Conversion livestock, In-Conversion feed stuffs may be fed up to a maximum of 60% of total diet based on the percentage of dry matter in the feed ration, where such feed is produced on the same farm unit or otherwise a maximum of 30% of the total diet based on the percentage of dry matter in the feed ration.
- 22 For ruminants, at least 60% of the feed ration for must come from roughage, fresh or dried fodder or silage. This may be reduced, following approval from the CB, to 50% for dairy cattle for a maximum period of three months during early lactation. A formal application to the CB for a derogation to further reduce this ration for ruminants is allowed in catastrophic circumstances. Following derogation approval, producers must ensure nutritional requirements at various stages of ruminant development are still met.
- 23 In catastrophic circumstances, where animal welfare issues may be at stake, the CB may allow specific derogations to feed and grazing requirements. Such derogations shall follow formal application to the CB and will be assessed on a case-by-case basis.
- 24 The addition of meat meal to livestock feed is prohibited.
- 25 Synthetic amino acid isolates are prohibited.
- 26 Roughage, fresh or dried fodder, or silage shall be added to the daily ration for pigs and poultry.
- 27 Where non-organic molasses, herbs or spices are added to rations, this shall be only where organic forms are unavailable, and such products shall be produced and prepared without chemical solvents and limited to 1% of the feed ration on a dry matter, annualised basis.
- 28 Feed materials and additives must be limited to those listed in Annex V and VI of Regulation (EC) 889/2008, and Annex III of Regulation (EC) 2019/2164.

#### **Livestock welfare**

- 29 Personnel keeping animals shall possess the necessary basic knowledge and skills with regard to the health and welfare needs of the animals.
- 30 Animal modifications such as attaching elastic bands to the tails of sheep, tail docking, cutting of teeth, trimming of beaks and dehorning shall not be carried out routinely. Approval must be sought from the CO for such activities, and approval will only be granted if the activity is for reasons of safety; health and welfare; or hygiene of the livestock.





- 31 Physical castration is allowed in order to maintain the quality of products and traditional production practices. Where such activities are conducted, adequate anaesthesia and/or analgesia shall be applied.
- 32 All veterinary medicine treatments applied to stock shall be declared to the CB prior to the marketing of the livestock as organic. Details of the treatment, date, reason for treatment etc. are to be declared, and records of the treatment kept in a manner that allows identification of the treated stock.
- 33 The use of electrical stimulation, or allopathic tranquilisers prior to, or during transport of livestock is prohibited.
- 34 For poultry, minimum age at slaughter shall be 81 days; 150 days for capons; 49 days for Peking ducks; 70 days for female Muscovy ducks; 84 days for male Muscovy ducks; 92 days for Mallard ducks; 94 days for guineafowl; 140 days for turkeys and roasting geese.
- 35 Phytotherapeutic and homeopathic products, trace elements and products listed in section 1 of Annex V, section 3 of Annex VI of Regulation (EC) 889/2008 or in section 3 of Annex III of Regulation (EC) 2019/2164 shall be used in preference to chemically synthesised allopathic veterinary treatment or antibiotics, provided that their therapeutic effect is effective for the species of animal, and the condition for which the treatment is intended.

#### **Livestock grazing/ranging areas**

- 36 Stocking rates for all livestock shall be such that no more than 170kg of nitrogen per year and hectare of agricultural area is generated.
- 37 Stocking rates for ducks shall not exceed 2000 birds per hectare; turkeys 800 birds per hectare; geese 600 birds per hectare; and guinea fowl 2500 birds per hectare.

#### **Livestock housing**

- 38 The size of the livestock group must depend on their stage of development, and the behavioural needs of the species concerned to ensure high levels of both animal welfare and best environmental management outcomes are achieved and maintained.
- 39 Housing, pens, equipment and utensils shall be properly cleaned and disinfected to prevent cross-infection and the build-up of disease carrying organisms. Wastes shall be removed to minimise smell and to avoid attracting insects or rodents. Poultry housing shall be emptied of livestock between each batch of poultry reared, for a minimum period of one week. The buildings shall be cleaned and disinfected during this time. The operator shall keep documentary evidence of these activities, and the rest period. These requirements shall not apply where poultry is not reared in batches, is not kept in runs, and is free to roam, throughout the day. Storage facilities for livestock manure must be of a capacity to preclude the pollution of water by direct discharge or by run-off and infiltration into the soil. Storage capacity shall exceed the requirements for storage of volumes where there may be extended periods that preclude application of such fertiliser onto lands, where this is prohibited in accordance with good agricultural practices, or where the production facility is within a designated nitrate vulnerable zone.
- 40 Poultry must have exit/entry pop-holes of a size adequate for the birds, and these pop-holes must have a combined length of at least 4 m per 100 m<sup>2</sup> area of the house available to the birds. Each poultry house or group must not contain more than: 4800 chickens; 3000 laying hens; 5200 guinea fowl; 4000 female Muscovy or Peking ducks or 3200 male Muscovy or Peking ducks or other ducks; 2500 capons, geese or turkeys. The total usable area of poultry houses for meat production on any single production unit must not exceed 1600 m<sup>2</sup>.



Annex Table 1: Minimum surface areas, indoor and outdoor, and other characteristics of housing for different species and classes of animals.

Species / class	Weight / age	Indoor area (m <sup>2</sup> /head)	Outdoor area (m <sup>2</sup> /head)
Breeding and fattening cattle	< 100 kg	1.5	1.1
	< 200 kg	2.5	1.9
	< 350 kg	4	3
	> 350 kg	5 with a minimum of 1 m <sup>2</sup> /100kg	3.7 with a minimum of 0.75m <sup>2</sup> /100kg
Dairy cows	All	6	4.5
Bulls (breeding)		10	30
Sheep and goats		1.5	2.5
Lambs / kids		0.35	0.5
Farrowing sows with piglets up to 40 days		7.5 / sow	2.5
Fattening pigs	< 50 kg	0.8	0.6
	< 85 kg	1.1	0.8
	< 110 kg	1.3	1
	> 110 kg	1.5	1.2
Piglets	> 40 days, < 30 kg	0.6	0.4
Pigs - female		2.5	1.9
Pigs - male		6, or if pens are used for joining: 10	8

Annex Table 2: Minimum surface areas, indoor and outdoor, for poultry.

Class	Indoor area			Outdoor area (m <sup>2</sup> of area available in rotation/head)
	Animals / m <sup>2</sup>	Perch/animal (cm)	Nest	
Laying hens	6	18	7 laying hens / nest or in case of common nest, 120cm <sup>2</sup> /bird	4, provided that the limit of 170 kg of N/Ha/year is not exceeded
Fattening poultry in fixed housing	10 with a maximum of 21 kg/m <sup>2</sup>	20 (for guinea fowl only)		4 broilers and guinea fowl, 4.5 ducks, 10 turkey, 15 geese, provided that the limit of 170kg of N/Ha/year is not exceeded
Fattening poultry in mobile housing	16 <sup>(1)</sup> in mobile poultry houses with a maximum of 30 kg/m <sup>2</sup>			2.5, provided that the limit of 170 kg of N/Ha/year is not exceeded

(1) Only in the case of mobile houses not exceeding 150 m<sup>2</sup> floor space.



### Beekeeping

- 41 All measures taken to maintain organic integrity of organic honey and bee products shall be recorded, including but not limited to: removal of supers; extraction; storage; and packing.
- 42 Whenever veterinary medicinal products are to be used, full details of the product, together with full details of the diagnosis, the treatment approach, and the legal withdrawal period shall be recorded and declared to the CB prior to the sale of resulting products as organic.
- 43 Beeswax for new comb foundations shall come from organic production units.
- 44 For the renovation of apiaries, 10% per year of the queen bees and swarms may be replaced by non-organic queen bees and swarms in the organic production unit provided that the queen bees and swarms are placed in hives with combs or comb foundations coming from organic production units.
- 45 For the purposes of protecting frames, hives and combs, in particular from pests, only rodenticides (to be used only in traps) and appropriate products listed in Annex II of Regulation (EC) 2019/2164 are permitted.
- 46 For the purpose of cleaning and disinfection of frames, hives and combs, sodium hydroxide may be used. During catastrophic circumstances, bees can be fed with organic honey or organic sugar, where the survival of the colony is endangered.

### Wine

- 47 Winemaking additives must comply with Part D of Annex V to Regulation (EU) 1165/2021 for the production and conservation of organic grapevine products. Wine making practices must comply with Regulations outlined in 2018/848.
- 48 Sulphur dioxide shall not exceed the provisions in Table 6c, except in instances of exceptional climatic conditions that deteriorate the sanitary status of organic grapes in a specific geographical area because of severe bacterial or fungal attacks. In this case, the winemaker may use more sulphur dioxide in order to obtain a comparable final product. In such exceptional instances, prior approval from the CB is required, and the level of sulphur dioxide shall not exceed the EU conventional allowances for the relevant wine outlined in Part B of Annex I to Delegated Regulation (EU) 2019/934.

Annex Table 3: Allowable treatments for winemaking

Product	Method of treatment	Specific conditions or restrictions
Air; Gaseous oxygen	Aeration or oxygenation	
Perlite; Cellulose; Diatomaceous earth	Centrifuging and filtration	Use only as an inert filtering agent
Nitrogen; Carbon dioxide; Argon	Use in order to create an inert atmosphere and to handle the product shielded from the air	
Yeasts	Use	Derived from organic sources, if available
Di-ammonium phosphate; Thiamine hydrochloride	Use	



Sulphur dioxide; Potassium bisulphite; Potassium metabisulphite	Use	(a) The maximum sulphur dioxide content shall not exceed 100mg/L for red wines and with a residual sugar level lower than 2 g/L; (b) The maximum sulphur dioxide content shall not exceed 150 mg/L for white and rose wines and with a residual sugar level lower than 2 g/L; (c) For all otherwise, the maximum sulphur dioxide content shall be reduced by 30 mg/L.
Charcoal	Use	
Edible gelatin; Plant proteins from wheat or peas; Isinglass; Egg white albumin; Tannins	Clarification	Organic if available
Casein; Potassium caseinate; Silicon dioxide; Bentonite; Pectolytic enzymes	Clarification	
Lactic acid; L(+) Tartaric acid	Use for acidification purposes	
L(+)Tartaric acid; Calcium carbonate; Neutral potassium tartrate; Potassium bicarbonate	Use for de-acidification purposes	
Aleppo pine resin	Addition	
Lactic bacteria	Use	
L-Ascorbic acid	Addition	
Nitrogen	Use for bubbling	
Carbon Dioxide	Addition	
Citric acid	Addition for wine stabilisation purposes	
Tannins	Addition	Organic if available
Meta-tartaric acid	Addition	
Acacia gum / gum arabic	Use	Organic if available
Potassium bitartrate	Use	
Cupric citrate	Use	
Oak chips	Use	
Potassium alginate	Use	
Calcium sulphate	Use	Only for "vino generoso" or "vino generoso de licor"

### Transport

- 49 The operator shall ensure that where certified products may be transported to other operations, including wholesalers and retailers, appropriate packaging, containers or vehicles shall be managed and/or enclosed in such a manner that substitution of the content cannot be achieved without manipulation or damage of a seal or other equivalent means. The closing of packaging, containers or vehicles is not required where transportation is direct between a producer and another operator who are both subject to an equivalent certification system and the products are accompanied by a document giving the information outlined in 3.5.1, and the CBs of both the expediting and the receiving operators have been informed of such transport operations and have agreed thereto. Such agreement might be provided for one or more transport operation(s).



### **Equipment/contamination**

- 50 Storage on the certified operation, of input products other than those permitted by Article 6(1)(b) and (c) and Article 6(3)(a) of the EU Regulation, is prohibited.

### **Mushroom production**

- 51 Substrates used for the production of mushrooms shall consist of composted manure, and/or products of organic agriculture, or other non-chemically treated natural products such as peat, wood, mineral products listed in Annex I or Regulation (EC) 2019/2164, water and soil.
- 52 At least 75% of the source manure must come from certified organic sources, with no more than 25% of all inputs coming from non-certified organic sources.

### **Crop inputs, processing aids and additives**

- 53 When organic seed and planting materials are not available in sufficient quantity or quality for the required variety or equivalent varieties, in-conversion materials may be used. When none of these are available, conventional materials may be used provided they have not been treated with post-harvest pesticides not otherwise permitted by this Standard. Authorisation for use of non-organic seeds must be sought prior to planting but once granted is permitted for a year. In cases of seed fodder organic varieties being unavailable, non-organic mixtures percentages (up to 30%) can be used. Approval from CB prior to use of all non-organic seeds or planting material is required.
- 54 CB approval for non-organic propagation materials as per 4.2.11 must be obtained prior to use of the propagation material, and be obtained by individual operators, for each growing season. Requests for approval must include details of the quantities of seed to be used.
- 55 In the case of perennials, seeds and vegetative plant material used for propagation must be from a parent plant that has been under organic management for two growing seasons.
- 56 Trace elements only as listed in Regulation EC 2003/2003 Annex I Part E are allowed.
- 57 Timbers treated with prohibited materials must not be used on organic land for fencing, trellises or similar structures.
- 58 Ammonium sanitiser products are prohibited for use on equipment used for processing or handling organic produce or products.
- 59 The use of ethylene is only allowed for de-greening bananas, kiwis and kakis; de-greening of citrus fruit only as part of a strategy for the prevention of fruit fly damage in citrus; flower induction of pineapple; sprouting inhibition in potatoes and onions.
- 60 Fruit wax, carnauba or wood-extracted wax not allowed for product treatment.
- 61 Petroleum distillates other than paraffins specifically listed in EU regulation 540/2011 are prohibited for crop application.
- 62 Inputs for crop use must be limited to those listed in Annex I and II of Regulation (EC) 2019/2164, including subsequent amendments.
- 63 Inputs and additives for processed products must be limited to those listed in Annex VIII of Regulation (EC) 2019/2164, including subsequent amendments.
- 64 Minerals (trace elements included), vitamins, amino acids, and micronutrients may be added to food products, provided that:
- (i) Their use in food for normal consumption is directly legally required for legal sale of the food type in the EU.
  - (ii) For baby food or infant and follow-on formulae, where such inputs are legally required by EU regulations 609/2013, commission directive 2006/125EC, and/or 2006/141/EC.
- 65 Where pest control products are used in traps or dispensers, (other than pheromone dispensers), the traps and/or dispensers shall prevent the substances from being released



into the environment and prevent contact between the substances and the crops being cultivated. The traps shall be collected after use and disposed of safely.

#### **Wild harvest**

- 66 The collection of wild plants and parts thereof, growing naturally in natural areas, forests and agricultural areas, can be considered organic production provided that such areas have not, for a period of at least three years before the collection, received any non-allowed treatments or inputs.

## **Annex VII**

### **Additional requirements for IFOAM certification**

These additional requirements are applicable for all certified operators that have applied for certification under the IFOAM Program. Organic products may only be sold with reference to IFOAM if certified under this program. To be eligible for an IFOAM certificate, in addition to the main text of this Standard, the following requirements must be adhered to:

#### **Conversion**

- 1 The start of the conversion period shall be the date that an application has been accepted by the CB. Only with written approval from the CB, the conversion period may be calculated retroactive to the application date only where there is evidence of full compliance with this Standard for the required timeframes.
- 2 The length of the conversion period shall be at least: 12 months before sowing or planting in the case of annual production, 12 months before grazing or harvest for pastures and meadows. For perennial systems (other than pastures and meadows), certification of farm units as "In Conversion to Organic" may be given where the operator has a verified minimum of 18 months of conformance with the Standard.
- 3 The removal of soil from the farm is prohibited, other than incidental removal when harvesting crops.
- 4 The production of terrestrial plants must be in the soil, other than herbs, flowers or ornamental plants in pots sold to the final consumer.
- 5 Wherever possible, the entire property shall be managed organically; however, the property may be split into clearly separated units, which may not all be managed organically, in instances referred to in 3.6 of this Standard. In these instances, production and record-keeping must be undertaken in a way that allows clear and continuous and verifiable separation of all operations and products claimed as organic. Organic and non-organic units in parallel production must be physically, financially and operationally separated.
- 6 Clearing or destruction of areas designated as being of high conservation value is prohibited. Clearing such land prior to application for certification is also not allowed. Such cleared land may not be granted certification if clearing occurred less than five years prior to application for certification.

#### **Livestock**

- 7 Incoming (uncertified) stock should be nulliparous (having never given birth) prior to entry to the farming operation and confirmed to be disease-free.
- 8 Breeding stock may be brought in from conventional farms to a yearly maximum of 10% of the adult animals of the same species on the farm.
- 9 In cases of extreme climatic conditions, operators may only feed a limited percentage of non-organic feed under specific conditions for a limited time in the following cases; organic feed





- is of inadequate quantity or quality; or areas where organic agriculture is in early stages of development. In no case may the percentage of non-organic feed exceed 10% dry matter per ruminant and 15% dry matter per non-ruminant calculated on an annual basis.
- 10 Offspring may be considered organic only if their mother has been organically managed throughout the pregnancy.
  - 11 Milk may be considered organic only if the dairy animal has been organically managed throughout the pregnancy preceding lactation.
  - 12 Where approval is granted by the CB for the treatment of organic livestock with synthetic allopathic veterinary products (where natural alternatives are unlikely to be effective, under veterinary advice, and with twice the standard withholding periods or 14 days, whichever is longer), this exception is granted for a maximum of three courses of remedial treatments with chemically synthesised allopathic veterinary medicinal products or antibiotics within 12 months, or one course of treatment if the productive life cycle of the animal is less than one year.
  - 13 The use of electric prods or similar instruments is prohibited.
  - 14 The use of allopathic tranquilisers or stimulants prior to, or during transport is prohibited.
  - 15 Synthetic amino acid isolates are prohibited.
  - 16 Animals may be fed vitamins, trace elements and supplements from natural sources. Where these are not available in sufficient quantity or quality, and only with written approval from the CB, synthetic vitamins, minerals and supplements may be used.
  - 17 Fodder preservatives such as the following may be used; a) bacteria, fungi and enzymes; b) natural products of food industry; c) plant-based products; d) vitamins and minerals (subject to above).
  - 18 Operators shall manage pests and diseases in livestock housing using non-chemical means in the first instance and shall use the following methods according to these priorities; a) preventative methods such as disruption, elimination of habitat and access to facilities; b) mechanical, physical and biological methods; c) substances (other than pesticides) used in traps; d) substances listed in The IFOAM Standard, Appendix 5.
  - 19 Operators shall give preference to natural medicines and treatments over chemically synthesised treatments.
  - 20 Those responsible for transportation and slaughtering of livestock shall avoid contact (sight, sound or smell) of each live animal with dead animals or animals in the killing process. Organic animal management avoids animal stress and suffering during the movement, handling and slaughter of animals. The use of any injurious devices such as electric prods, tranquilisers and stimulants is not allowed.
- Processed products**
- 21 Labelling claims such as “100% organic” are not allowed.
  - 22 The addition of up to 20% of the total ingredients may arise from non-IFOAM accredited certified sources, with no individual (non-IFOAM) ingredient making up more than 10% of total ingredients.
  - 23 For the production of organic microorganisms for processed food and feed, only organically produced substrate shall be used.
  - 24 If herb and spices constitute less than 2% of the total weight of the product, they may be listed as “spices” or “herbs” without stating the percentage.
  - 25 All additives shall be listed with their full name.
  - 26 When non-organic products are prepared or stored in the preparation unit, the operator shall inform the control body.



- 27 The handler or processor shall take all necessary measures to prevent organic products from being contaminated by pollutants and contaminants, including the cleaning, decontamination, or, if necessary, disinfection of facilities and equipment.
- 28 Equipment surfaces and utensils that might come into contact with organic products shall be free of nanomaterials, unless there is verified absence of contamination risk. This includes packaging material such as reused bags or containers that have been in contact with any substance likely to compromise the organic integrity.
- 29 Substances and techniques shall not be used that; a) reconstitute properties lost by the processing and storage of organic products; b) conceal negligent processing; c) may otherwise be misleading as to the true nature of these products.

### **Social policy**

*Guidance note: The below requirements are to be met, regardless of the employment arrangement.*

- 30 Those involved in organic agriculture should conduct human relationships in a manner that ensures fairness at all levels and to all parties involved.
- 31 Production that violates human rights and social justice requirements in this chapter cannot be declared organic.
- 32 Indigenous land rights, and basic human rights for employees must be upheld at all times.
- 33 Use of forced labour or pressure such as retaining part of the workers' wages, property or documents is prohibited.
- 34 Operators shall not interfere with the right of their employees, suppliers, farmers and contractors to organise and to bargain collectively, free from interference, intimidation and retaliation.
- 35 Operators shall provide their employees and contractors equal opportunity and treatment and shall not act in a discriminatory way.
- 36 Operators shall have a disciplinary procedure with a system of warning before any suspension or dismissal. Workers dismissed shall be given full details of reasons for dismissal.
- 37 Employees shall be granted the right to take at least one day off after six consecutive days of work. Operators shall not require workers to work more than the contracted hours and the national or regional sectorial legislation. Overtime shall be remunerated in the form of supplementary payments or time off in lieu.
- 38 Operators shall never require an employee to work who is ill or requiring medical attention and shall not sanction an employee for the sole fact of missing work due to illness.
- 39 Operators shall not use child labour, unless this work is on their family's farm or business or a neighbouring farm provided that; a) such work is not dangerous or hazardous to their health and safety; b) it does not jeopardise the child's educational, moral, social, mental, spiritual and physical development; c) children are supervised by adults or have authorisation from a legal guardian.
- 40 Employees must be paid a fair and legal level of pay.
- 41 Operators shall provide written terms and conditions of employment to both permanent and temporary employees, in a language and presentation understandable to the worker. The terms and conditions must specify at least: wages; frequency and method of payment; location, type and hours of work; recognition of workers' freedom of association; disciplinary procedure; health and safety procedure; eligibility and terms of overtime, holiday pay, sickness benefit and other benefits such as maternity and paternity leave; and worker's right to terminate employment. Exceptions to point 41 above may be granted by the certification office only in cases where; the operator is unable to write; or workers are hired for periods of less than 6 days; or emergency labour is needed to address unpredictable problems; oral mutual agreements on the terms and conditions of employment are sufficient.



- 42 Operators shall ensure that the workers understand the terms of their employment contract.
- 43 Operators shall respect the terms of the contract in good faith, including timely payment of wages.
- 44 Operators shall ensure adequate access to potable water.
- 45 Operators shall provide appropriate safety training and equipment to protect workers from noise, dust, sunlight and exposure to chemicals or other hazards in all production and processing operations.
- 46 Operators shall provide residential employees with habitable housing and access to potable water, to sanitary and cooking facilities and to basic medical care. If families reside on the operation, the operator shall also enable access to basic medical care for family members and to school for children.
- 47 Operators shall comply with minimum national social requirements in the country/ies of operation.
- 48 Operators with more than 10 employees must have a written employment policy and maintain records to demonstrate full compliance with the requirements of this section. Workers will have access to their own files.

#### **General**

- 49 Ethylene use is only allowed for de-greening of citrus.
- 50 Where lighting is used in protected cropping areas such as greenhouses or poly-tunnels, it must only be used for plant propagation, and as a complement to natural light, and plants should not receive any more than 16 hours of light per day.
- 51 All multiplication practices on the farm, except meristem culture, shall be under organic management.
- 52 Organic plant breeders shall disclose the applied breeding techniques. Organic plant breeders shall make the information about the methods that were used to develop an organic variety available for the public (at the) latest from the beginning of marketing of the seeds.
- 53 Stocking densities and grazing shall not degrade land or pollute water resources. This applies also to all manure management and applications.
- 54 Thermal sterilisation of soils is prohibited. Land preparation by burning vegetation, crop residues or thermal sterilisation of soils is only allowed in exceptional cases, for reasons such as disease control or to stimulate seed germination, and only with approval from the CB.
- 55 Multicomponent products, live or unprocessed (such as vegetable boxes), may be sold or marketed as organic only if all the components are organic.

#### **Yeast production**

- 56 For the production of organic yeast, only organically produced substrates shall be used.
- 57 Cultures that are prepared or multiplied in house shall comply with the requirements for organic production.

#### **Mushroom production**

- 58 Substrates used for the production of mushrooms shall consist of products of organic agriculture, or other non-chemically treated natural products such as peat, wood, mineral products or soil.

#### **Crop inputs, post-harvest inputs**

- 59 Inputs for crop use must be limited to those listed in The IFOAM Standard, Appendix 2: Fertilizers and Soil Conditioners; and Appendix 3: Crop Protectants and Growth Regulators.
- 60 When organic seed and planting materials are not available in sufficient quantity or quality for the required variety or equivalent varieties, in-conversion materials may be used. When



none of these are available, conventional materials may be used provided that they have not been treated with post-harvest pesticides not otherwise permitted by this Standard. CB Approval for such use of nonorganic seeds or planting materials is required.

- 61 In the case of perennials, seeds and vegetative plant material used for propagation must be from a parent plant that has been under organic management for two growing seasons, or 18 months, whichever is longer.

#### **Aquaculture**

- 62 Synthetic hormones and growth promoters are prohibited for use to artificially stimulate growth or reproduction.

#### **Wild Harvest**

- 63 Operators shall take measures to ensure that wild, sedentary aquatic species are collected only from areas where the water is not contaminated by substances prohibited in these standards.

#### **Apiculture**

- 64 Following conversion, comb foundations require certified organic (and organically handled) beeswax.



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