The IFOAM NORMS for Organic Production and Processing
Version 2014

Includes:

- Comon Objectives and Requirements of Organic Standards (COROS) – IFOAM Standards Requirements
- The IFOAM Standard for Organic Production and Processing
- IFOAM Accreditation Requirements for Bodies Certifying Organic Production and Processing
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I. INTRODUCTION TO THE IFOAM NORMS
1. THE IFOAM NORMS AND ORGANIC GUARANTEE SYSTEM

The IFOAM Norms

The IFOAM Norms are composed of three documents:
- The Common Objectives and Requirements of Organic Standards (COROS) - IFOAM Standards Requirements,
- The IFOAM Standard for Organic Production and Processing, and
- The IFOAM Accreditation Requirements for Bodies Certifying Organic Production and Processing.

This publication provides these IFOAM Norms and related information in an electronic book form. Electronic copies are available for free download on IFOAM website, www.ifoam.org. The Norms are the basis for IFOAM’s Organic Guarantee System, which is described below. The COROS fulfills additional purposes, including serving as a template for equivalence assessments carried out by governments, and as a guideline for private and governmental agencies that set their own regional or other specialized standards for direct use in certification. Additional information about each of the three norms is presented in their introductory sections.

IFOAM’s Organic Guarantee System

Supporting the worldwide adoption of environmentally, socially, and economically sound systems based on the principles of organic agriculture.

The IFOAM Organic Guarantee System Facilitates Trade, Upholds Organic Integrity and Assures Consumers Internationally

In the rapidly growing environment of marketing and trade of products claiming to be “organic,” IFOAM supports a market guarantee of the integrity of organic claims. The Organic Guarantee System (OGS) unites the organic world of organic assurance by providing tools for the recognition of standards and verification systems and for market identity. It fosters equivalence of participating certifiers and thereby facilitates the trade of organic products between operators certified by different participating certification bodies. It also provides a unique tool to facilitate equivalence recognitions amongst government organic regulations and the equivalence recognition of private systems by governments. Hence the IFOAM organic guarantee system not only upholds organic integrity but helps to remove technical barriers to organic trade and to facilitate market access for all, especially small producers.

The IFOAM Family of Standards is the centerpiece of the IFOAM OGS. It contains all standards and technical regulations that have been approved by IFOAM as equivalent to the Common Objectives and Requirements of Organic Standards (COROS) – IFOAM Standards Requirements. The Family of Standards is hence the tool that draws the line between organic and non-organic standards. All standards and government regulations approved in the IFOAM Family of Standards are recognized by IFOAM as true organic standards, and hence can be used for certification connected to other OGS components.
The IFOAM Organic Guarantee System enables organic certifiers to become “IFOAM Accredited” or “IFOAM Global Organic System Accredited”. These accreditation are the only organic international accreditations existing to date, and hence represent the ultimate mark of competence for organic certifiers. Operators certified by such accredited certifiers in the scope of their accredited programs can label their products with the corresponding IFOAM Seal (“IFOAM Accredited” or “IFOAM System Accredited”), next to the logo of their accredited certifier.

The OGS Offers Conformity Assessment to Accepted International Norms

IFOAM Accreditation and the IFOAM Global Organic System Accreditation (IGOSA) guarantee to buyers, government authorities, other control agencies, and the public, that a product has been produced within a system that conforms to internationally recognized standards for organic production, processing, and certification.

In both accreditation programs, compliance of certifiers with the IFOAM Accreditation Requirements is required. In the IFOAM Accreditation, the certifier must use a certification standard compliant with the IFOAM Standard. In the IGOSA, the certifier must use a certification standard approved in the IFOAM Family of Standards, hence equivalent to the COROS.

Aside from accreditation of certifiers, the IFOAM Organic Guarantee System also provides additional services based on the use of, or compliance with, the IFOAM norms. Certifiers, associations or Participatory Guarantee System (PGS) initiatives wishing to use the IFOAM Standard directly for certification in their programs can do so after signing a contract with IFOAM. Standard owners wishing to have their standard internationally recognized can apply for inclusion of their standard in the IFOAM Family of Standards. If approved, they will feature in the IFOAM Family Frame, can claim equivalence to the COROS and will be able to use the IFOAM Family of Standards logo.

The Common Objectives and Requirements of Organic Standards (COROS) and the IFOAM Standard are rooted in IFOAM’s Principles of Organic Agriculture. The Principles of Organic Agriculture are the basis for all of IFOAM’s work, particularly as it relates to organic standards. For this reason, the Principles are presented in this Introduction to the IFOAM Norms. The IFOAM Accreditation Requirements are based on the International ISO norms for the operation of certifying bodies, and they are additionally developed to reflect the particular circumstances of certifying organic production and processing.

The IFOAM Norms are generally respected as the international guideline from which national standards and control systems may be built; and they have been used as a reference by standard-setters and legislators in national and international arenas. IFOAM Basic Standards (a previous component of the IFOAM Norms, now replaced by the IFOAM Standard) have had a strong influence on the development of Codex Alimentarius Guidelines for the Production, Labeling, and Marketing of Organically Produced Foods. The development of the IFOAM Standard conforms to ISO/IEC Guide 59 Code of good practice for standardization, to the ISEAL Code of Good
Practice for Setting Social and Environmental Standards, and the WTO Technical Barriers to Trade (TBT) Agreement Annex 3 Code of good practice for the preparation, adoption and application of standards. The COROS has been developed through a joint effort of IFOAM, FAO (the Food and Agriculture Organization of the United Nations) and UNCTAD (the UN Conference on Trade and Development). The document has been approved by the three organizations in 2011.

The development and approval processes of the three documents composing the IFOAM Norms is now regulated by IFOAM’s Policy 20 on the Revision of the IFOAM Norms. Any changes in any of the three documents are decided by the IFOAM membership through vote.

**The Implementation of the OGS is a Collaboration Among IFOAM and the IOAS**

IFOAM Accreditation and the IFOAM Global Organic System Accreditation are administered by an independent organization, the IOAS. The IOAS evaluates the compliance of certification systems with the requirements of those accreditation programs through a system of document review and site evaluation, and execution of accreditation decisions by a committee with global representation and expertise.

**The OGS is Governed by Policies and Procedures**

The policies and procedures provide the framework for revisions and interpretations of the Norms. They prescribe under which circumstances revisions of the various documents constituting the IFOAM norms can be initiated and how decisions on changes are taken. The policies and procedures also regulate the responsibilities of the committees that are engaged in the continuous development of the Norms. Finally, OGS policies and procedures regulate the use of OGS services, including the process for approval of standards in the IFOAM Family of Standards, the use of the IFOAM seals, and the use of the IFOAM Standard. The policies related to the OGS can be found in the OGS section of the IFOAM website at www.ifoam.org.
2. THE PRINCIPLES OF ORGANIC AGRICULTURE

Preamble

These Principles are the roots from which organic agriculture grows and develops. They express the contribution that organic agriculture can make to the world, and a vision to improve all agriculture in a global context.

Agriculture is one of humankind’s most basic activities because all people need to nourish themselves daily. History, culture and community values are embedded in agriculture. The Principles apply to agriculture in the broadest sense, including the way people tend soils, water, plants and animals in order to produce, prepare and distribute food and other goods. They concern the way people interact with living landscapes, relate to one another and shape the legacy of future generations.

The Principles of Organic Agriculture serve to inspire the organic movement in its full diversity. They guide IFOAM’s development of positions, programs and standards. Furthermore, they are presented with a vision of their world-wide adoption.

Organic agriculture is based on:

The principle of health
The principle of ecology
The principle of fairness
The principle of care

Each principle is articulated through a statement followed by an explanation. The principles are to be used as a whole. They are composed as ethical principles to inspire action.

Principle of health

Organic Agriculture should sustain and enhance the health of soil, plant, animal, human and planet as one and indivisible.

This principle points out that the health of individuals and communities cannot be separated from the health of ecosystems - healthy soils produce healthy crops that foster the health of animals and people.

Health is the wholeness and integrity of living systems. It is not simply the absence of illness, but the maintenance of physical, mental, social and ecological well-being. Immunity, resilience and regeneration are key characteristics of health.

The role of organic agriculture, whether in farming, processing, distribution, or consumption, is to sustain and enhance the health of ecosystems and organisms from the smallest in the soil to human beings. In particular, organic agriculture is
intended to produce high quality, nutritious food that contributes to preventive health care and well-being. In view of this it should avoid the use of fertilizers, pesticides, animal drugs and food additives that may have adverse health effects.

**Principle of ecology**

Organic Agriculture should be based on living ecological systems and cycles, work with them, emulate them and help sustain them.

This principle roots organic agriculture within living ecological systems. It states that production is to be based on ecological processes, and recycling. Nourishment and well-being are achieved through the ecology of the specific production environment. For example, in the case of crops this is the living soil; for animals it is the farm ecosystem; for fish and marine organisms, the aquatic environment.

Organic farming, pastoral and wild harvest systems should fit the cycles and ecological balances in nature. These cycles are universal but their operation is site-specific. Organic management must be adapted to local conditions, ecology, culture and scale. Inputs should be reduced by reuse, recycling and efficient management of materials and energy in order to maintain and improve environmental quality and conserve resources.

Organic agriculture should attain ecological balance through the design of farming systems, establishment of habitats and maintenance of genetic and agricultural diversity. Those who produce, process, trade, or consume organic products should protect and benefit the common environment including landscapes, climate, habitats, biodiversity, air and water.

**Principle of fairness**

Organic Agriculture should build on relationships that ensure fairness with regard to the common environment and life opportunities.

Fairness is characterized by equity, respect, justice and stewardship of the shared world, both among people and in their relations to other living beings.

This principle emphasizes that those involved in organic agriculture should conduct human relationships in a manner that ensures fairness at all levels and to all parties - farmers, workers, processors, distributors, traders and consumers. Organic agriculture should provide everyone involved with a good quality of life, and contribute to food sovereignty and reduction of poverty. It aims to produce a sufficient supply of good quality food and other products.

This principle insists that animals should be provided with the conditions and opportunities of life that accord with their physiology, natural behavior and well-
being.

Natural and environmental resources that are used for production and consumption should be managed in a way that is socially and ecologically just and should be held in trust for future generations. Fairness requires systems of production, distribution and trade that are open and equitable and account for real environmental and social costs.

**Principle of care**

Organic Agriculture should be managed in a precautionary and responsible manner to protect the health and well-being of current and future generations and the environment.

Organic agriculture is a living and dynamic system that responds to internal and external demands and conditions. Practitioners of organic agriculture can enhance efficiency and increase productivity, but this should not be at the risk of jeopardizing health and well-being. Consequently, new technologies need to be assessed and existing methods reviewed. Given the incomplete understanding of ecosystems and agriculture, care must be taken.

This principle states that precaution and responsibility are the key concerns in management, development and technology choices in organic agriculture. Science is necessary to ensure that organic agriculture is healthy, safe and ecologically sound. However, scientific knowledge alone is not sufficient. Practical experience, accumulated wisdom and traditional and indigenous knowledge offer valid solutions, tested by time. Organic agriculture should prevent significant risks by adopting appropriate technologies and rejecting unpredictable ones, such as genetic engineering. Decisions should reflect the values and needs of all who might be affected, through transparent and participatory processes.
II. Common Objectives and Requirements of Organic Standards (COROS) – IFOAM Standards Requirements

Version 2011

Ratified by the IFOAM General Assembly through electronic vote in July 2011
Introduction

Organic agriculture is a production system that sustains the health of soils, ecosystems and people. It relies on ecological processes, biodiversity and cycles adapted to local conditions, rather than the use of inputs with adverse effects. Organic agriculture combines tradition, innovation and science to benefit the shared environment and promote fair relationships and a good quality of life for all involved. The system is often further described by standards, which govern labeling and claims for organic products. A large number of standards have proliferated all over the world as a result of private and public initiatives to provide labeling and consumer assurance in both private and government contexts. There is now a need to support trade of organic products by finding ways and means of assessing the equivalence of organic standards.

Development

The Common Objectives and Requirements of Organic Standards (COROS) was developed as a joint venture of the IFOAM Organic Guarantee System (OGS) and the GOMA (Global Organic Market Access) project undertaken by FAO, IFOAM and UNCTAD. The concept of COROS was first developed by the International Task Force on Harmonization and Equivalence (ITF) through the Annex of the Guide for assessing Equivalence of Organic Standards and Technical regulations (EquiTool) in 2008 (www.goma-organic.org). The document was compiled on the basis of the IFOAM Basic Standards and Codex Alimentarius as the two pre-existing international reference organic standards, and through the review of a significant number of existing standards and regulations across the world.

Scope and content

The COROS articulates the broad objectives which the production rules in organic standards and regulations commonly seek to achieve, and presents the common detailed requirements that relate to these various objectives. The COROS contains only requirements that were commonly found in organic standards and regulations globally. The COROS includes production requirements related to general organic management, crop and animal production, beekeeping, processing and handling and social justice. Organic aquaculture, textile processing and cosmetics are not included in the scope of the COROS, primarily due to the fact that these are emerging scopes that are currently not yet covered by the majority of organic standards and regulations.
Purpose

The COROS is intended for use in international equivalence assessments of organic standards and regulations. As an annex to the Equitool developed by the International Task Force on Harmonization and Equivalence (ITF), it is proposed as a template to guide governments and other stakeholders in conducting objective-based equivalence assessments of two or more organic standards or regulations. In the context of the IFOAM Organic Guarantee System, it serves as the IFOAM Standards Requirements: the international reference against which all organic standards and regulations will be assessed against, for the purpose of inclusion in the IFOAM Family of Standards. Equivalence assessment of all standards against the COROS will be conducted by IFOAM following its policies and procedures available on www.ifoam.org, and the results will be made available to the public within the frame of the IFOAM Family of Standards. Governments are encouraged to use the Family of Standards as a basis for granting equivalence to other organic standards and regulations for the purpose of regulating imports. Hence the IFOAM Family of Standards is intended to become a voluntary tool for international multi-lateral equivalence agreements between governments or between private standard owners. Governments may also use the equivalence assessments done by IFOAM against the COROS as a basis to facilitate their own unilateral or bilateral decisions on equivalence.

Structure and functioning of the COROS

The highest degree of functionality of the COROS is provided in the form of an electronic spreadsheet containing three sheets:

- The first sheet is proposed as a data entry sheet: requirements of the COROS are laid out following the most classical structure of organic standards. For each requirement, the person or group performing the assessment can enter the corresponding requirement in the assessed standard, and a judgment on whether the requirement is equivalent, additional (positive variation) or absent/incomplete (negative variation). The evaluation matrix also contains space for the owner of the assessed standard to provide justification for the observed variations to the COROS if appropriate, and for the assessors to place comments and to agree (or not) with the justification provided.
- All this data is automatically fed into the second sheet that reorganizes this analysis according to the broader objectives that the requirements help to achieve. Hence the second sheet enables the assessor to look at the equivalence assessment results from an Objective-based angle and to judge how well the assessed standard is addressing the various Common Objectives of Organic Standards and Regulations.
- Finally, a third sheet is provided to help the assessors summarize the results of the equivalence assessment for the purpose of making the final decision and communicating with other parties or the public. The summary should provide a quick view of the strength and weaknesses of the assessed
standard as compared to the COROS.

Approval and maintenance of the COROS

The draft COROS underwent one round of public consultation in the late 2010, and another early in 2011. All comments were reviewed and taken into account prior to approval by the GOMA Steering Committee on one hand and by the IFOAM General Assembly on the other.

The first edition of the COROS will be published by IFOAM, FAO and UNCTAD under a revised edition of the Equitool (www.goma-organic.org) and by IFOAM under the 2011 edition of the IFOAM Norms (www.ifoam.org/ogs). The document is available for public use, free of charge. Although IFOAM will use the tool in the version in which it has been approved, governments and other stakeholders may use and adapt the tool to their own needs.

The COROS reflects the status of organic standards and regulations at the time it was developed (2010-2011). Organic standards and regulations are however not static, and issues that were not commonly included in standards in 2010-11 might become common requirements after a few years. The COROS will therefore be maintained and updated as necessary by IFOAM within the frame of its Organic Guarantee System. Revision of the COROS will be done following the IFOAM Policies and Procedures related to the revision of the IFOAM Norms (see www.ifoam.org/ogs).

Main objectives and detailed requirements of the COROS

<table>
<thead>
<tr>
<th>Main objectives and detailed requirements in the COROS:</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>1. Organic Management is long-term, ecological and systems-based.</strong></td>
</tr>
<tr>
<td><strong>1.1 All Farming Management Systems:</strong></td>
</tr>
<tr>
<td>Organic management does not rely upon switching back and forth between organic and conventional management.</td>
</tr>
<tr>
<td><strong>1.2 Crop Production Management Systems:</strong></td>
</tr>
<tr>
<td>Organic crop production systems conserve or improve the soil’s structure, organic matter, fertility and biodiversity.</td>
</tr>
<tr>
<td>Organic crop production management includes a diverse planting scheme as an integral part of the system of the holding. For perennial crops, this includes plant-based ground cover. For annual crops, this includes diverse crop rotation practices, cover crops (green manures), intercropping or other diverse plant production with comparable achievements.</td>
</tr>
<tr>
<td>Organic crop production management employs interrelated positive processes and mechanisms for the management of pests, diseases, and weeds. These include but are not limited to site and crop adapted fertility management and soil cultivation, choice of appropriate varieties, enhancement of functional biodiversity, and in case additional measures are required, restricted use of crop protectants and growth regulators.</td>
</tr>
<tr>
<td>Organic crop production systems produce terrestrial crops in soil-based systems.</td>
</tr>
<tr>
<td><strong>1.3 Livestock systems</strong></td>
</tr>
<tr>
<td>Organic operations producing livestock integrate crop and animal production at the farm or regional scale.</td>
</tr>
</tbody>
</table>
### 1.4 Wild Collection Management Systems:

Organic collection management ensures that collection does not exceed sustainable yield of the collected species or otherwise threaten the local ecosystem.

Organic operators collect products only from within the boundaries of the clearly defined wild collection area.

### 1.5 Transition/Conversion Requirements for Systems of Organic Production:

Organic guarantee systems clearly identify when organic practices begin and how long they are applied before the operation and products can be considered organic. This may include specific conditions for simultaneous transition/conversion of land and animals.

Organic guarantee systems require a period of time that is suitable for allowing the establishment of healthy soils and sustainable ecosystems before deeming a crop organic.

- Common minimum time periods:
  a) organic management for least 12 months for annuals and 18 months for perennials.
  b) the absence of any inputs that do not accord with organic principles and applicable standards for at least 36 months.

Organic guarantee systems require that animal production systems raise animals organically from birth or hatching, or when this is not possible from early ages subject to a minimum transition/conversion requirement.

- Common minimum transition/conversion requirements: dairy – 90 days; eggs and poultry meat – 42 days; other meat – 12 months; bee colonies – time needed for wax replacement with minimum twelve months.

Organic beekeeping introduces bees coming from organic production units when available.

### 2. Soil fertility is long-term and biologically-based.

#### 2.1 Soil Fertility Management:

Organic soil fertility management uses only naturally occurring mineral fertilizers and only as a supplement to biologically-based fertility methods.

Organic crop production does not use sodium (chilean) nitrate.

Organic guarantee systems restrict land preparation by burning vegetation.

### 3. Synthetic inputs at all stages of the organic product chain and exposure of people and the environment to persistent, potentially harmful chemicals are avoided/minimized.

#### 3.1 Crop Production:

Organic soil fertility management uses only crop fertility substances that are on (a) list(s) referenced by the standard. Such lists are based on lists and/or criteria in international organic standards.

Organic soil fertility management does not use synthetic fertilizers or fertilizers made soluble by chemical methods, e.g. superphosphates.

Organic crop production uses only active substances for pest/disease/growth management that are on (a) list(s) referenced by the standard. Such lists are based on lists and/or criteria in international organic standards.

Organic crop production ensures that co-formulants (e.g. inerts and synergists) in formulated farm input products are not carcinogens, mutagens, teratogens or neurotoxins.

Organic soil fertility management does not use human excrement on crops for human consumption without measures to protect humans from pathogens.

#### 3.2 Animal Production:

Organic animal management does not use any of the following synthetic feed rations: amino acids (including isolates), nitrogen compounds (e.g. urea), growth promoters, stimulants, appetizers, preservatives, coloring agents, or any solvent-extracted substance.

Organic animal management provides animals with vitamins, trace elements and supplements only from natural sources unless they are not available in sufficient quantity and/or quality.

Organic animal management does not practice any prophylactic use of synthetic allopathic veterinary drugs.
Organic animal management strictly limits use of antibiotic and other allopathic chemical veterinary drugs for animals to the treatment of illness and injuries under the supervision of qualified personnel, and subject to defined withdrawal periods.

- Common withdrawal period: at least twice the legislated withdrawal period or 48 hours, whichever is longer.

When veterinary medical products are administered to bees, conversion requirements apply.

Organic beekeeping disinfects hive and honeycomb only through methods and substances that are on (a) list(s) referenced by the standard. Such lists are based on lists and/or criteria in international organic standards.

Organic beekeeping does not use synthetic chemical bee repellents.

Organic beekeeping minimizes use of smoke and uses only natural smoking materials.

### 3.3 Processing:

For food and feed production, organic processing uses only processing methods that are biological and physical in nature.

Organic processing uses only additives, processing aids, other substances that modify organic products and solvents used for extraction if they that are on (a) list(s) referenced by the standard. Such lists are based on lists and/or criteria in international organic standards.

### 3.4 Contamination: all systems:

Organic management takes precautionary measures to avoid contamination (commonly this includes barriers/buffers in production, cleaning of farm equipment, separation and cleaning in processing).

Organic processing management identifies and minimizes risks of product contamination.

Organic collection management ensures that wild collection areas are not compromised by improper treatment or environmental pollution.

Organic beekeeping management places hives on organically managed fields or wild/natural areas with sufficient separation from conventional fields and other pollution sources, and in a way that minimizes the risk of contamination.

### 4. Pollution and degradation of the production/processing unit and surrounding environment from production/processing activities are minimized.

#### 4.1 Farm Production and Beekeeping:

Organic management maintains or enhances biodiversity in crop and non-crop habitats on the farm holding.

Organic crop production systems employ measures to prevent land degradation, such as erosion and salinization.

Organic soil fertility management prevents pollution of the environment, including land and water, by inputs and practices.

Organic management ensures that water resources are used sustainably.

Organic management does not undertake any actions that negatively impact high conservation value areas.

Organic guarantee systems restrict use of synthetic coverings and mulches in organic production systems.

Organic animal management systems manage stocking density to ensure sustainable land and water use.

### 5. Certain unproven, unnatural and harmful technologies are excluded from the system.

#### 5.1 Genetically Modified Organisms

Organic management systems do not use genetically modified organisms (GMO) or their derivatives, except vaccines, in all stages of organic production and processing.

#### 5.2 Irradiation

Organic processing does not use irradiation (ionizing radiation) technologies.

#### 5.3 Breeding Techniques:

Organic animal management uses only breeding techniques consistent with organic production methods. This includes artificial insemination but excludes embryo transfer techniques and cloning.

Organic animal management does not use hormones to induce ovulation or birth, unless for medical reasons.

#### 5.4 Nanotechnology (this aspect is increasingly being covered by organic standards but is still new and mostly non-covered by regulations)

Organic production and processing systems do not intentionally manufacture or use nanomaterials. (see note worksheet 2 line 76)
6. Animals are treated responsibly.

6.1 Living conditions

Organic animal management systems ensure that living conditions (including housing) provided to animals:
• afford them comfort and safety
• allow them to exhibit natural behavior
• give them freedom of movement
• allow access, whenever weather allows, to pasture, open air and/or exercise areas, including shade.

6.2 Physical alterations:

Organic animal management does not generally perform physical alterations on animals.
• Standards may allow specific exemptions when good management practices are insufficient to ensure the health and welfare of the animal and/or operator or when it is specifically required for meat quality. Physical alternations performed under exceptions employ measures to minimize suffering.

Organic beekeeping does not clip the wings of queen bees.

6.3 Breeding:

Organic animal management uses breeds that reproduce successfully under natural conditions and without routine human involvement.

6.4 Transport and Slaughter:

Organic animal management avoids animal stress and suffering during the movement, handling and slaughter of animals.
• Does not use any injurious devices such as electric prods, and tranquilizers and stimulants.

Organic beekeeping does not deliberately kill bees during honey harvesting.

7. The natural health of animals is promoted and maintained.

7.1 Nutrition

Livestock production:
Organic animal management systems provide a weaning period for young mammals, which is based on the natural behavior of the species.

Organic animal management includes feed rations that meet the nutritional and dietary requirements of the species, for example access to roughage for ruminants.

Organic animal management does not feed animals slaughter products of the same species or any type of excrements, and does not feed slaughter waste to ruminants.

Beekeeping:
Organic beekeeping management ensures that harvesting methods provide sufficient food reserves left behind for the survival of the colony during the dormancy period.

In cases of temporary feed shortages, organic beekeeping provides supplementary feed that is organic.

7.2 Health Care

Livestock production:
Organic animal management systems follow the principle of positive health, which consist of a graduated approach of prevention (including vaccinations and anti-parasite treatments only when essential), then natural medicines and treatment, and finally if unavoidable, treatment with allopathic chemical drugs.

Organic animal management never withholds medical treatment considered necessary for the welfare of an animal in order to maintain the organic status of the animal.

Beekeeping:
Organic beekeeping management achieves health and welfare of bee colonies primarily through good management and hygienic practices, followed if necessary by phytotherapeutic and/or homeopathic treatments, and then by substances that are on (a) list(s) referenced by the standard. Such lists are based on lists and/or criteria in international organic standards.

8. Organic integrity is maintained throughout the supply chain.
### 8.1 Crop Production

**Seeds and Planting Material**

Organic crop production uses organic seed and planting materials unless such seed and materials are unavailable.

Organic crop production systems non-chemically treated seeds and planting materials whenever available.

**Parallel and Split Production**

Organic management completely and clearly separates the non-organic and organic parts and products of holdings with split or parallel production, e.g. physical barriers, management practices, storage of inputs and products.

### 8.2 Animal Production:

Organic animal management takes measures to ensure the organic integrity of animals during movement, handling and slaughter.

Organic animal management limits the use of non-organic feed to non-accessibility of organic feed and organic guarantee systems apply time limits or review periods to its use.

### 8.3 Processing and Handling

Organic processing management takes measures to prevent co-mingling of organic products with non-organic products in processing, packaging, storage and transport.

Organic processing uses only organic ingredients except for when they are not available.

Organic processing never uses the same ingredient in both organic and non-organic form in a single product.

Organic processing only uses minerals (including trace elements), vitamins, essential fatty acids, amino acids, and other isolated nutrients when their use is legally required or strongly recommended in the food products in which they are incorporated.

Organic management employs only those systems for cleaning and disinfecting surfaces, machinery and processing facilities that prevent contamination of organic product.

Organic processing management systems control pests according to a hierarchy of practices starting with prevention, and then physical, mechanical, biological methods and substances that are on (a) list(s) referenced by the standard. Such lists are based on lists and/or criteria in international organic standards. Where these practices are not effective, and other substances are used, they do not come in contact with the organic product.

Organic processing restricts disinfecting and sanitizing substances that may come in contact with organic products to water and substances that are on (a) list(s) referenced by the standard. Such lists are based on lists and/or criteria in international organic standards. In cases where these substances are ineffective and others must be used, organic processing ensures that these other substances do not come in contact with any organic products.

Organic processing ensures that packaging and storage/transportation containers do not contaminate the organic product they contain.

### 9. Organic identity is provided in the supply chain.

Labeling fully discloses ingredients, including whether or not they are organic.

Labeling identifies the person or company legally responsible for the product and the body that assures conformity to the applicable organic standard.

Claims that processed products are "organic" are made only if the product contains at least 95% organic ingredients (by weight excluding water and salt).

Claims that processed products are "made with organic ingredients" or similar terms are made only if the product contains at least 70% organic ingredients (by weight excluding water and salt).

Labeling does not make "organic" or "made-with organic ingredients" or similar terms, or make any organic certification claims on products with less than 70% organic ingredients (by weight excluding water and salt), although "organic" may be used to characterize ingredients on the list of ingredients.

Labeling clearly distinguishes in-conversion products or similar terms from organic products.

### 10. Fairness, respect and justice, equal opportunities and non-discrimination is afforded to employees and workers

***this objective is commonly addressed in private standards although not usually in the scope of government organic standards***

Organic operations in countries where social legislation is not in place or not enforced have social policies in place. Such policies should be in accordance with the International Labor Organization’s Declaration on Fundamental Principles and Rights at Work.
Organic operations ensure that employees and contracted workers have the freedom to associate, the right to organize and the right to bargain collectively.

Organic operations provide all employees and contractors with equal opportunities and do not subject them to discrimination.

Organic operations do not violate human rights and they provide fair working conditions for employees and contracted workers.

Organic operations do not use any type of forced or involuntary labor.

Organic operations guarantee the integral well-being of any children who work in the operation.

Additional assessment (related to Objective 3 mainly):

Lists of substances:

Compare list of approved substances in the standard with lists in a reference international standard. Is it overall equivalent? (Also look for allowed/prohibited substances in the body of the standards)

Criteria for lists of substances:

Compare criteria for the inclusion of substances used by the standard setter with criteria in the COROS (these may be criteria of the standard setter or international criteria). Is it equivalent?

Definitions

Additive: A substance that is added to a processed product for a technological purpose and becomes a component of the final product and/or affects its characteristics.

Biodiversity: The variety of life forms and ecosystem types on Earth. Includes genetic diversity (i.e. diversity within species), species diversity (i.e. the number and variety of species) and ecosystem diversity (total number of ecosystem types).

Breeding: Selection of plants or animals to reproduce and/or to further develop desired characteristics in succeeding generations.

Certification: The procedure by which an operator or a group of operators received written and reliably endorsed assurance that a clearly identified process has been methodically applied in order to assess that the operator is producing specified products according to specific requirements or standards.

Contamination: Contact of organic crops, animals, land or products with any substance that would compromise the organic integrity.

Conventional: Any production or processing practice or system that does not conform to organic production practices and standards.

Conversion: The time of transition from non-organic to organic farming.
**Crop Rotation:** The practice of alternating the species or families of annual and/or biennial crops grown on a specific field in a planned pattern or sequence so as to break weed, pest and disease cycles and to maintain or improve soil fertility and organic matter content.

**GMO Derivative:** A substance that is produced by or from a GMO. This is traced one step back from the substance to its source. ‘Produced from GMO’ means that it consists in whole or in part of a GMO. ‘Produced by GMO’ means that it is a GMO metabolite.

**Disinfect:** To reduce, by physical or chemical means, the number of potentially harmful microorganisms in the environment to a level that does not compromise food safety or suitability.

**Holding:** The total area of land under control of one farmer or collective of farmers, and including all the farming activities or enterprises. The farm holding may consist of one or more farm units.

**Genetic Engineering:** Genetic engineering is a set of techniques from molecular biology (such as recombinant DNA) by which the genetic material of plants, animals, microorganisms, cells and other biological units are altered in ways or with results that could not be obtained by methods of natural mating and reproduction or natural recombination. Techniques of genetic engineering include, but are not limited to: recombinant DNA, cell fusion, micro and macro injection, encapsulation. Genetically engineered organisms do not include organisms resulting from techniques such as conjugation, transduction and natural hybridization.

**Genetically Modified Organism (GMO):** A plant, animal, or microbe that is transformed by genetic engineering.

**Green Manure:** A crop that is grown and then incorporated into the soil for the purpose of soil improvement, prevention of erosion, prevention of nutrient loss, mobilization and accumulation of plant nutrients, and balancing soil organic matter. Green manure may include spontaneous crops, plants or weeds.

**Habitat:** The area over which a plant or animal species naturally exists. Also used to indicate types of habitat, e.g. ocean, seashore, riverbank, woodland, grassland.

**High Conservation Value Areas:** Areas that have been recognized as having outstanding and critical importance due to their environmental, socioeconomic, biodiversity or landscape values.

**Homeopathic Treatment:** Treatment of disease based on administration of remedies prepared through successive dilutions of a substance that in higher concentration produces symptoms in healthy subjects similar to those of the disease itself.

**Ingredient:** Any substance, including an additive, used in the manufacture or preparation of a product and present in the final product although possibly in a modified form.

**Irradiation:** Technology using high-energy emissions from radio-nucleotides, capable of altering a product’s molecular structure for the purpose of controlling microbial contaminants, pathogens, parasites and pests in products (generally food), preserving products or inhibiting physiological processes such as sprouting or ripening. (Also referred
to as ionizing radiation although definitions of this term in technical and legal texts vary.) Irradiation does not include low-level radiation sources such as the use of X rays for foreign body detection.

**Nanomaterials:** substances deliberately designed, engineered and produced by human activity to be in the nanoscale range (approx 1-300 nm) because of very specific properties or compositions (e.g. shape, surface properties, or chemistry) that result only in that nanoscale. Incidental particles in the nanoscale range created during traditional processing methods such as homogenization, milling, churning, and freezing, and naturally occurring particles in the nanoscale range are not intended to be included in this definition.

**Operation:** For the purposes of this document an operation is an individual or business enterprise producing, processing or handling agricultural products.

**Organic Product:** A product that has been produced, processed, or handled in compliance with organic standards.

**Parallel Production:** A situation where the same operation is producing visually indistinguishable products in both an organic system and a non-organic system. A situation with “organic” and “in conversion” production of the same product may also be parallel production.

**Processing:** The handling, treatment, transformation or packaging of agricultural or wild collected products.

**Processing Aid:** Any substance used in the processing of a product to fulfill a technical purpose and which is not normally a constituent of the product. This includes filtration auxiliaries.

**Restrict:** Limit a practice, generally to conditions under which it may be used.

**Sanitizing:** Any treatment that is effective in destroying or substantially reducing the numbers of vegetative cells of microorganisms of public health concern, and other undesirable microorganisms.

**Split Production:** Conventional, in conversion and/or organic production, breeding, handling or processing in the same operation.

**Synthetic:** A substance that is formulated or manufactured by a chemical process or by a process that chemically changes a substance extracted from naturally occurring plant, animal, or mineral sources. Substances created by naturally occurring biological processes are not considered synthetic.

**Standards:** Norms that specify how a product should be produced and processed. For the purposes of this document standards are used to define organic production practices.

**Sustainable:** Use of a resource in such a way that the resource is not depleted or permanently damaged, hence is not used faster than it can be regenerated.
CRITERIA For Substances Used in Organic Production and Processing

These basic criteria will facilitate the equivalence assessment of lists of substances, which, although they may differ, should be able to be justified against set criteria. These criteria summarize criteria that are presented in two international standards, the IFOAM Standards and the Codex Alimentarius Organic Guidelines.

Standard setting bodies should at minimum use the following criteria when evaluating substances for inclusion in their standards.

**General Criteria**

All substances used in organic production and processing should meet the following criteria:

i) use of the substance is consistent with the principles and objectives of organic agriculture

ii) the substance is necessary/essential for its intended use.

iii) approved alternatives are not available in sufficient quantity and/or quality

iv) manufacture, use and disposal of the substance does not result in, or contribute to harmful effects on the environment

v) The substance has the lowest negative impact on human or animal health or the environment when compared to alternative substances.

vi) * the consumer is not deceived concerning the nature and quality of the substance

vii) * consideration is given to social and economic impacts of sourcing and manufacturing the substance.

*commonly and primarily used in the private sector for evaluating substances*

In addition, the following criteria should be applied in the evaluation process:

a) if the substance is used for fertilization and/or soil conditioning purposes:
   - it is essential for obtaining or maintaining the fertility of the soil or to fulfill specific nutritional requirements of crops, or specific soil-conditioning and rotation purposes which cannot be satisfied by other organic fertility practices.
   - the ingredients are of biological or mineral origin and may have undergone the following processes: physical (e.g., mechanical, thermal), enzymatic, microbial (e.g., composting, fermentation);

   • Synthetic nature identical products that are not available in
sufficient quantity and quality in their natural form may be allowed provided all other criteria are satisfied.

- use does not have a harmful impact on the balance of the soil ecosystem or the physical characteristics of the soil, or water and air quality.
- use may be restricted to specific conditions, specific regions or specific commodities.

b) if the substance is used for plant protection, growth regulation or weed control:
- it must be essential for the control of a harmful organism or a particular disease for which other biological, physical, or plant breeding alternatives and/or other management practices consistent with the standard are not effective.
- it has the least harmful impact (compared to alternatives) on the environment, the ecological balance (in particular non-target organisms) and the health of consumers human, livestock, aquatic animals and bees.
- substances must be of biological or mineral origin and may undergo the following processes: physical (e.g. mechanical, thermal), enzymatic, microbial (e.g. composting, digestion);
  - Synthetic substances may be used by exception such as the use in traps or dispensers, or substances that do not come into direct contact with produce, or those for which no natural or nature identical alternative is available provided that all other criteria are met.
- use may be restricted to specific target organisms, conditions, specific regions or specific commodities;

c) if the substance is used as an additive and/or processing aid in the preparation or preservation of the product:
- it must otherwise be impossible to produce or preserve the product
  - The substance is found in nature, and may have undergone mechanical/physical processes (e.g. extraction, precipitation), biological/enzymatic processes and microbial processes (e.g. fermentation).
  - Synthetic nature identical products that are not available in sufficient quantity and quality in their natural form may be allowed provided all other criteria are satisfied.
III. The IFOAM STANDARD for ORGANIC PRODUCTION and PROCESSING

Version 2.0

Approved by the IFOAM General Assembly through electronic vote in July 2014
SECTION A - GENERAL

Scope of the IFOAM Standard

Organic agriculture [also known as “Biological” or “Ecological” agriculture or protected equivalent terms (in other languages)] is a whole system approach based upon a set of processes resulting in a sustainable ecosystem, safe food, good nutrition, animal welfare and social justice. Therefore organic production is more than a system of production that includes or excludes certain inputs. IFOAM defines organic agriculture as “a production system that sustains the health of soils, ecosystems and people. It relies on ecological processes, biodiversity and cycles adapted to local conditions, rather than the use of inputs with adverse effects. Organic agriculture combines tradition, innovation and science to benefit the shared environment and promote fair relationships and a good quality of life for all involved”.

The IFOAM Standard (IS) is an internationally applicable organic standard developed by IFOAM. It is a good, practical interpretation of the IFOAM Standards Requirements (Common Objectives and Requirements of Organic Standards), hence belongs to the IFOAM Family of Standards. IFOAM recognizes the need to harmonize organic standards worldwide whenever possible, but also the need to have organic standards that are regionally adapted. The IFOAM Standard is ready to use directly by those who want to be certified to an internationally recognized and respected standard. The IFOAM Standard is written in such a way that it may be used in the context of third party certification, Participatory Guarantee Systems (PGS), Community Supported Agriculture (CSA), or simply self-commitment by producers wishing to follow the standard. Hence, record keeping requirements or other requirements related to certification are not within the scope of this standard.

The IFOAM standard contains provisions for regional variations, in the form of regional or other exceptions. They can be permission(s) granted to an operator to be excluded from the need to comply with normal requirements of the standard. These exceptions (or derogations) are to be understood as typically requiring approval from the control body (see definition of control body). Exceptions must be granted on the basis of clear criteria, with clear justification and for a limited time period only. In the context of third party certification, and especially under the IFOAM Accreditation Program, these exceptions are left to the decision of the certification body and require certification body approval before being implemented. Under a PGS scheme, they would also require a decision by the relevant decision making level within the scheme, usually the same level as makes/validates the certification decisions. Under a CSA or other consumer-driven schemes, it is proposed that the producer submits exception requests to the decision of their consumer base.

The IFOAM Standard covers the areas of general organic management, crop production (including plant breeding), animal production (including beekeeping), aquaculture, wild collection, processing and handling, labeling, and social justice.

The IFOAM Standard is complementary and additional to all other relevant statutory requirements.
Relevance to the IFOAM Accreditation and to International Reference

The IFOAM Standards and the IFOAM Accreditation Requirements (IAR) are used by the International Organic Accreditation Service (IOAS) in the IFOAM accreditation process for organic certification bodies. The IOAS evaluates the standards (used by the certifier) against the IFOAM Standard, as well as the certification body’s performance against the IFOAM Accreditation Requirements.

Certification bodies must implement all the requirements of the IFOAM Standard relevant to the certified farming or processing operations in order to become IFOAM Accredited Certification Bodies (ACBs). In other words, certification bodies wishing to be IFOAM accredited must use either the IFOAM Standard itself, or a standard compliant with the IFOAM Standard.

The IFOAM Standard may also be used (against payment) by non-accredited certification and standard-setting organizations as a way to outsource their standard-setting activity to IFOAM. In addition, governments and other standard setters may (and are recommended to) use freely the IFOAM Standard as a reference to develop their own regulation or standard.

Structure

Requirements in the IFOAM Standard are organized according to the following structure:

1. Definitions
2. Organic Ecosystems
3. General Requirements for Crop Production and Animal Husbandry
4. Crop Production
5. Animal Husbandry
6. Aquaculture Production Standards
7. Processing and Handling
8. Labeling
9. Social Justice

Each section contains subsections that are organized according to a similar structure, namely a statement of the general principle applicable to that section, followed by the requirements that have to be followed by the operators. The requirements are the minimum requirements that an operation, such as a farm or enterprise, must meet to be certified as organic.

Chapters 1, 2 and 3 are applicable to all crop and animal production systems, including aquaculture. Chapter 9 is applicable to all systems, including processing.

Technical terms are explained in the section on definitions below.
SECTION B – DEFINITIONS, PRINCIPLES, RECOMMENDATIONS AND STANDARDS

1. DEFINITIONS

**Additive**: An enrichment, supplement or other substance which can be added to a foodstuff or other product to affect its keeping quality, consistency, color, taste, smell or other technical property (For full definition, see Codex Alimentarius).

**Amino acid isolate**: amino acid substance (e.g. methionine, lysine, threonine) that has been isolated or extracted to a more pure form than occurs in the parent material (e.g. soy, corn, etc).

**Aquaculture**: The managed production of aquatic plants and/or animals in fresh, brackish or salt water in a circumscribed (demarcated) environment.

**Ayurvedic**: Traditional Indian system of medicine.

**Biodiversity**: The variety of life forms and ecosystem types on Earth. Includes genetic diversity (i.e. diversity within species), species diversity (i.e. the number and variety of species) and ecosystem diversity (total number of ecosystem types), as well as the dynamic effects they engender.

**Breeding**: Selection of plants or animals to reproduce and/or to further develop desired characteristics in succeeding generations.

**Buffer Zone**: A clearly defined and identifiable boundary area bordering an organic production site that is established to limit application of, or contact with, prohibited substances from an adjacent area.

**Certification Body**: The body that conducts (grants) certification, as distinct from standard setting and inspection.

**Compost**: Decayed organic material used as a fertility amendment in agricultural production, produced by a combination of actions over time by microbes, invertebrates, temperature, and other elemental factors (e.g., moisture content, aeration). Composted material shows practically no substantive indication as to the original substrate(s) from which it was made.

**Contamination**: Contact of organic product or land with a substance prohibited for organic production or handling.

**Control Body**: A third-party organization that has independent oversight of the organic status of an operation. A Control Body may be a certification body, a governmental competent authority, a participatory guarantee system, a cooperative, or a community supported agriculture program.
**Conventional:** Conventional means any material, production or processing practice that is not organic or organic “in conversion”.

**Conversion Period:** The time between the start of the organic management and the acceptance of crops and animal husbandry as organic.

**Crop Rotation:** The practice of alternating the species or families of annual and/or biennial crops grown on a specific field in a planned pattern or sequence to break weed, pest and disease cycles and to maintain or improve soil fertility and organic matter content.

**Culture:** Microorganisms, tissue, or organ, growing on or in a medium and substrate.

**Direct Source Organism:** The specific plant, animal, or microbe that produces a given input or ingredient.

**Disinfect:** To reduce, by physical or chemical means, the number of potentially harmful microorganisms in the environment, to a level that does not compromise product safety or suitability.

**Farm Unit:** The total area of land under control of one farmer or a collective of farmers, including all the farming activities or enterprises.

**Genetic Diversity:** The variability among living organisms from agricultural, forest and aquatic ecosystems; this includes diversity within species and between species.

**Genetic Engineering:** A set of techniques from molecular biology (such as recombinant DNA) by which the genetic material of plants, animals, microorganisms, cells and other biological units are altered in ways or with results that could not be obtained by methods of natural mating and reproduction or natural recombination. Techniques of genetic engineering include, but are not limited to: recombinant DNA, cell fusion, micro- and macro-injection, and encapsulation. Genetically engineered organisms do not include organisms resulting from techniques such as conjugation, transduction and natural hybridization.

**Genetically Modified Organism (GMO):** A plant, animal, or microbe that is transformed by genetic engineering.

**Genetic Resources:** Genetic material of actual or potential value.

**Green Manure:** A crop that is incorporated into the soil for the purpose of soil improvement. This may include spontaneous crops, plants or weeds.

**Habitat:** The area over which a plant or animal species naturally exists; the area where a species occurs. Also used to indicate types of habitat, e.g. seashore, riverbank, woodland, grassland.
**High Conservation Value Area:** An area that has been identified as having outstanding and critical importance due to its environmental, socioeconomic, biodiversity or landscape values.

**Homeopathic Treatment:** Treatment of disease based on administration of remedies prepared through successive dilutions of a substance that in larger amounts produces symptoms in healthy subjects similar to those of the disease itself.

**Hydroponic Systems:** Crop production systems in inert media and/or water solutions using dissociated nutrients (in suspension or solution) as prime source of nutrient supply. Growing crops in water only is not considered a hydroponic system.

**Ingredient:** Any substance, including additives, used in the manufacture or preparation of a product or present in the final product although possibly in a modified form.

**Irradiation (ionizing radiation):** High energy emissions from radio-nucleotides, capable of altering a product’s molecular structure for the purpose of controlling microbial contaminants, pathogens, parasites and pests in food, preserving food or inhibiting physiological processes such as sprouting or ripening, or for the purpose of inducing mutations for selection and breeding.

**Label:** Any written, printed or graphic representation that is present on a product, accompanies the product, or is displayed near the product.

**Landless animal husbandry systems:** Systems by which the operator of the livestock does not manage agricultural land and/or has not established a long-term cooperation agreement with another operator organically managing agricultural land, whether it be for pasture, supply of feed or disposal of manure & effluent.

**Manure:** All livestock excrement that may be mixed with litter material.

**Media (plural) or Medium (singular):** The substance in which an organism, tissue, or organ exists, which includes the substrate.

**Multiplication:** The growing on of seed stock or plant material to increase supply for future planting.

**Nanomaterials:** Substances deliberately designed, engineered and produced by human activity to be in the nanoscale range (approx 1-300 nm) because of very specific properties or compositions (e.g. shape, surface properties, or chemistry) that result only in that nanoscale. Incidental particles in the nanoscale range created during traditional food processing such as homogenization, milling, churning, and freezing, and naturally occurring particles in the nanoscale range are not intended to be included in this definition.
**Operator:** An individual or business enterprise responsible for ensuring that products meet the requirements of an organic standard.

**Organic agriculture:** Organic agriculture is a production system that sustains the health of soils, ecosystems and people. It relies on ecological processes, biodiversity and cycles adapted to local conditions, rather than the use of inputs with adverse effects. Organic agriculture combines tradition, innovation and science to benefit the shared environment and promote fair relationships and a good quality of life for all involved.

**Organic Product:** A product that has been produced, processed, and/or handled in compliance with organic standards.

**Organic Seed and Plant Material:** Seed and planting material that is produced under certified organic management.

**Parallel Production:** Any production where the same unit is growing, breeding, handling or processing the same products in an organic system and in a non-organic system. A situation with “organic” and “in conversion” production of the same product is also parallel production. Parallel production is a special instance of split production.

**Processing Aid:** Any substance or material, not including apparatus or utensils, and not consumed as a product ingredient by itself, intentionally used in the processing of raw materials, the product or its ingredients, to fulfill a certain technical purpose during treatment or processing and which may result in the non-intentional but unavoidable presence of residues or derivatives in the final product. This includes filtration auxiliaries and solvents used for extraction.

**Propagation:** The reproduction of plants by sexual (i.e. seed) or asexual (i.e. cuttings, root division) means.

**Protected cropping:** The growing of crops under forms of constructed or man-made protection such as greenhouses, polytunnels, plastic roofs, nets, fleece, or cloches.

**Ruderal:** (of a plant) growing in waste places, along roadsides or in rubbish.

**Sanitize:** To adequately treat produce or product-contact surfaces by a process that is effective in destroying or substantially reducing the numbers of vegetative cells of microorganisms of public health concern, and other undesirable microorganisms, but without adversely affecting the product or its safety for the consumer.

**Soil:** Soil is the natural living ecosystem that develops on the surface of the earth as a result of the influence of climate, topography, biological activity, time, and sometimes cultivation, on the mineral parent material. Soil is composed of air, water, minerals, organisms and organic matter and is connected to the outermost layer of the earth.
Soil fertility: The potential capacity of the soil to supply nutrients required for plant growth.

Soil health: Soil health is the continued capacity of the soil to function as a vital living system, within ecosystem and land use boundaries, to sustain biological productivity, maintain the quality of air and water environments, and promote plant, animal and human health. Soil health is the ability of soil to perform according to its potential and changes over time due to human use and management or to natural events.

Soil quality: Soil quality is the functional capacity of the soil, within ecosystem and land-use boundaries, to sustain biological productivity, maintain environmental quality and promote plant, animal, microbial and human health. Soil quality is a function of its biological, physical and chemical properties, many of which are a function of soil organic matter content, which influence the capacity of soil to perform crop production and environmental functions, including the absence of contaminants.

Source separated: Human excrement collected separately from waste streams that contain prohibited substances.

Split Production: Where only part of the farm or processing unit is organic. The remainder of the property can be (a) non-organic, and/or (b) in conversion. Also see parallel production.

Substrate: The substance that an organism grows in and lives upon.

Synthetic: A substance that is formulated or manufactured by a chemical process or by a process that chemically changes a substance extracted from a naturally occurring plant, animal or mineral source, except that such a term shall not apply to substances created by naturally occurring biological processes.
2. ORGANIC ECOSYSTEMS

2.1 Ecosystem Management

General Principle
Organic farming benefits the quality of ecosystems.

Requirements

2.1.1 Operators shall design and implement measures to maintain and improve landscape and enhance biodiversity quality, by maintaining on-farm wildlife refuge habitats or establishing them where none exist. Such habitats may include, but are not limited to:
   a. extensive grassland such as moorlands, reed land or dry land;
   b. in general all areas which are not under rotation and are not heavily manured: extensive pastures, meadows, extensive grassland, extensive orchards, hedges, hedgerows, edges between agriculture and forest land, groups of trees and/or bushes, and forest and woodland;
   c. ecologically rich fallow land or arable land;
   d. ecologically diversified (extensive) field margins;
   e. waterways, pools, springs, ditches, floodplains, wetlands, swamps and other water-rich areas which are not used for intensive agriculture or aquaculture production;
   f. areas with ruderal flora;
   g. wildlife corridors that provide linkages and connectivity to native habitat.

2.1.2 Clearing or destruction of High Conservation Value Areas is prohibited. Farming areas installed on land that has been obtained by clearing of High Conservation Value Areas in the preceding 5 years shall not be considered compliant with this standard.

2.2 Soil and Water Conservation

General Principle
Organic farming methods conserve and improve the soil, maintain water quality and use water efficiently and responsibly.

Requirements

2.2.1 Operators shall take defined and appropriate measures to prevent erosion and minimize loss of topsoil. Such measures may include, but are not limited
to: minimal tillage, contour plowing, crop selection, maintenance of soil plant cover and other management practices that conserve soil.

2.2.2 Land preparation by burning vegetation or crop residues is prohibited.

**Regional or other exception**

*Exceptions may be granted in cases where burning is used to suppress the spread of disease, to stimulate seed germination, to remove intractable residues, or other such exceptional cases.*

2.2.3 Operators shall return nutrients, organic matter and other resources removed from the soil through harvesting by the recycling, regeneration and addition of organic materials and nutrients.

2.2.4 Stocking densities and grazing shall not degrade land or pollute water resources. This applies also to all manure management and applications.

2.2.5 Operators shall prevent or remedy soil and water salinization where these pose a problem.

2.2.6 Operators shall not deplete nor excessively exploit water resources, and shall seek to preserve water quality. They shall where possible recycle rainwater and monitor water extraction.

2.3 *Inappropriate technologies*

**General Principle**

Organic agriculture and aquaculture are based on the precautionary principle and should prevent significant risks by adopting appropriate technologies and rejecting unpredictable ones.

**Requirements**

2.3.1 The deliberate use or negligent introduction of genetically engineered organisms or their derivatives is prohibited. This shall include animals, seed, propagation material, feed, and farm inputs such as fertilizers, soil conditioners, or crop protection materials, but shall exclude vaccines.

2.3.2 Organic operators shall not use ingredients, additives or processing aids derived from GMOs.

2.3.3 Inputs, processing aids and ingredients shall be traced back one step in the biological chain to the direct source organism from which they are produced to verify that they are not derived from GMOs.
2.3.4 On farms with split (including parallel) production, the use of genetically engineered organisms is not permitted in any production activity on the farm.

2.3.5 The use of nanomaterials is prohibited in organic production and processing, including in packaging and product contact surfaces. No substance allowed under this standard shall be allowed in nano form.

2.4 *Wild Harvested Products and Common/Public Land Management*

General Principle
Organic management sustains and prevents degradation of common biotic and abiotic resources, including areas used for rangeland, fisheries, forests, and forage for bees, as well as neighboring land, air and water.

Requirements:

2.4.1 Wild harvested products shall only be derived from a sustainable growing environment. Products shall not be harvested at a rate that exceeds the sustainable yield of the ecosystem, or threatens the existence of plant, fungal or animal species, including those not directly exploited.

2.4.2 Operators shall harvest products only from a clearly defined area where prohibited substances have not been applied.

2.4.3 The collection or harvest area shall be at an appropriate distance from conventional farming or other pollution sources in order to avoid contamination.

2.4.4 The operator who manages the harvesting or gathering of common resource products shall be familiar with the defined collecting or harvesting area, including the impacts of collectors not involved in the organic scheme.

2.4.5 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.

3. GENERAL REQUIREMENTS FOR CROP PRODUCTION AND ANIMAL HUSBANDRY

3.1 *Split Production and Parallel Production*
General Principle

The whole farm, including livestock, is converted to organic management practices according to the standards over a period of time.

Requirements:

3.1.1 If the whole farm is not converted (split production) the organic and conventional parts of the farm shall be clearly and continuously separated.

3.1.2 Simultaneous production of the same products (parallel production) is only permitted where such production is 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.

3.1.3 Prohibited materials shall not be stored where organic products are grown and handled.

3.2 Maintenance of Organic Management

General Principle

Organic production systems require an ongoing commitment to organic production practices.

Recommendations:

In case of split or parallel production, the operator should demonstrate continuous efforts towards bringing the entire farm under organic management, such as increasing the size of the organic operation relative to the conventional or adopting organic practices in the conventional operation.

Requirements:

3.2.1 The production system shall not rely upon continuous switching between organic and conventional management.

4. CROP PRODUCTION

4.1 Choice of Crops and Varieties and propagation of planting materials

General Principle
Species and varieties cultivated in organic agriculture systems are selected for adaptability to the local soil and climatic conditions and tolerance to pests and diseases. All seeds and plant material are organic.

Recommendation:

Operators should give preference to organically bred varieties (varieties from organic breeding programs, see 4.7) when available.

Requirements:

4.1.1 Operators shall use organically produced seed and planting material whenever available in appropriate varieties and quality. 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.

Regional or other exception

Where post-harvest chemical treatment is prescribed by law for phytosanitary purposes, treated seed and plant material may be used.

4.1.2 Seeds and plant materials shall be propagated under organic management for one generation, in the case of annuals, and for perennials, two growing periods, or 18 months, whichever is the longer, before being certified as organic seed and plant material.

4.1.3 Propagation may be based on generative propagation (seeds) as well as vegetative propagation derived from various plant organs e.g.
   a. partitioned tubers, scales, husks;
   b. partitioned bulbs, brood, bulbs, bulbils, offset bulbs etc.;
   c. layer, cut and graft shoots;
   d. rhizomes;
   e. meristem culture.

4.1.4 All multiplication practices on the farm, except meristem culture, shall be under organic management.

4.1.5 Vegetal propagation materials, bedding materials and substrates shall only consist of substances listed in appendices 2 and 3.

4.2 Conversion Period (Plant Production)

General Principle
A conversion period enables the establishment of an organic management system and builds soil health and fertility.

Requirements:

4.2.1 All the requirements of this standard shall be met for the duration of the conversion period.

4.2.2 The start of the conversion period shall be calculated from the date that an application has been received and agreed to by the control body.

Regional or other exception

| The conversion period may be calculated retroactive to the application only on the basis of sound and incontrovertible evidence of full application of the standard for a period at least as long as 4.2.3. |

4.2.3 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
- 18 months before harvest for other perennials.

4.2.4 Crops harvested less than 36 months after the application of a prohibited input to crop or soil shall not be used or sold as organic.

4.2.5 Plant products may be used or sold as “in-conversion” provided that they have undergone a 12-month conversion period.

4.3 Diversity in Crop Production

General Principle

The development of living soils is the foundation of organic production. Soil health and quality are the basis of soil management practices and are critical to successful pest, disease and weed management. Organic growing systems are soil based, care for the soil and surrounding ecosystems, provide support for a diversity of species, are based on nutrient recycling and mitigate soil and nutrient losses.

Requirements:

4.3.1 Crop rotations for annual crops shall be established to manage pressure from pests, weeds and diseases and to maintain soil fertility, unless the operator ensures diversity in plant production by other means. Crop rotations shall be diverse and include soil-improving plants such as green manure, legumes or deep rooting plants.
4.3.2 For orchards and plantations, there shall be managed floor cover and diversity or refuge plantings.

4.4 **Soil Fertility and Fertilization**

**General Principle**

Organic farming returns microbial, plant or animal material to the soil to increase or at least maintain its fertility and biological activity.

**Recommendation:**

The fertility program should be based on material of microbial, plant or animal origin, such as green manure, compost or mulch, obtained through the following sources in this order of priority:

a. organically produced on the farm;

b. of organic quality, obtained from the surrounding farms or natural environment;

c. other inputs allowed under Appendix 2.

Nutrients and fertility products should be applied in a way that does not harm soil, water, and biodiversity (requirement 4.4.3). This should be evaluated through the use of appropriate indicators, such as:

a. no significant accumulation of heavy metals or phosphorus in the soil.

b. no significant contribution to the eutrophication of water bodies.

c. balanced nutrient supply as compared to the nutrient needs.

d. maintenance or increase in soil carbon content over time.

**Requirements:**

4.4.1 Soil organic matter, microbial activity and general soil health and fertility shall be improved if low and maintained or improved if satisfactory. The operator shall prevent over-accumulation of heavy metals and other pollutants in the soils.

4.4.2 Material of microbial, plant or animal origin shall form the basis of the fertility program. Maintenance of fertility may not rely solely on off-farm inputs.

4.4.3 Nutrients and fertility products shall be applied in a way that does not harm soil, water, and biodiversity.

4.4.4 Material applied to the land or crop shall be in accordance with Appendix 2.

4.4.5 Fertility amendments in Appendix 2 that are rapidly available to the plants are exceptionally allowed only as a necessary complement when other fertility building techniques have been applied and are insufficient.
4.4.6 Human excrement shall be handled in a way that reduces risk of pathogens and parasites and shall not be applied within six months of the harvest of annual crops for human consumption with edible portions in contact with the soil.

4.4.7 Mineral fertilizers shall only be used in a program addressing long-term fertility needs together with other techniques such as organic matter additions, green manures, crop rotations and nitrogen fixation by plants. Their use shall be justified by appropriate soil and leaf analysis or diagnosed by an independent expert.

4.4.8 Mineral fertilizers shall be applied in the form in which they are naturally composed and extracted and shall not be rendered more soluble by chemical treatment.

4.4.9 Chilean nitrate and all synthetic fertilizers, including urea, are prohibited.

4.4.10 The production of terrestrial plants shall be soil-based. The production of such crops in hydroponic systems is prohibited. “Soil-based” means that apart from the propagation or seedling stages, a plant must spend its life in the soil. For herbs, flowers and ornamentals in pots that are sold directly to the final consumer, the CB can allow production on permitted growing media.

4.4.11 The removal of soil from the farm is prohibited. Incidental removal of soil when harvesting crops is permitted.

4.4.12 For mushroom production, substrates shall be made of products of organic agriculture, or other non-chemically treated natural products such as peat, wood, mineral products or soil.

4.5 Pest, Disease and Weed Management

General Principles

Organic farming systems apply biological and cultural means to prevent unacceptable losses from pests, diseases and weeds. They use crops and varieties that are well-adapted to the environment and a balanced fertility program to maintain fertile soils with high biological activity, locally adapted rotations, companion planting, green manures, functional biodiversity, habitat management, beneficial organisms and other recognized organic practices as described in this standard.
Recommendation:

In case operators need to use commercial formulated inputs, preference should be given to formulations approved for use in organic agriculture by a specialized organic material review organization/program.

Requirements:

4.5.1 The organic production system shall include biological, cultural and mechanical mechanisms to manage pests, weeds and diseases. These include:
   a. choice of appropriate species and varieties;
   b. appropriate rotation programs, intercropping and companion planting;
   c. mechanical cultivation;
   d. protection of natural enemies of pests through provision of favorable habitat, such as hedges, nesting sites and ecological buffer zones that maintain the original vegetation to house pest predators;
   e. natural enemies including release of predators and parasites;
   f. mulching and mowing;
   g. grazing by animals;
   h. mechanical controls such as traps, barriers, light and sound.
   i. on-farm preparations from local plants, animals and micro-organisms.

4.5.2 When the measures in 4.5.1 are not sufficient, pest, disease and weed management substances permitted under Appendix 3 may be used.

4.5.3 Substances that do not appear on Appendix 3 are prohibited for use in organic production.

4.5.4 Physical methods for pest, disease and weed management are permitted, including the application of heat.

4.5.5 Thermal sterilization of soils is prohibited.

Regional or other exception

Exceptions may be granted to protected cropping structures in instances of severe disease or pest infestation that cannot be otherwise remedied through measures in 4.5.1, 4.5.2 and 4.5.4.

4.5.6 Any formulated input shall have only active ingredients listed in Appendix 3. All other ingredients shall not be carcinogens, teratogens, mutagens, or neurotoxins.
4.6  Avoiding Contamination

General Principle
All relevant measures are taken to ensure that organic soil and organic products are protected from contamination.

Requirements:

4.6.1 The operator shall monitor crops, soil, water, and inputs for risks of contamination by prohibited substances and environmental contaminants.

4.6.2 The operator shall employ measures including barriers and buffer zones to avoid potential contamination and limit contaminants in organic products.

4.6.3 All equipment from conventional farming systems shall be thoroughly cleaned of potentially contaminating materials before being used on organically managed areas.

4.6.4 For synthetic structure coverings, mulches, fleeces, insect netting and silage wrapping, only products based on polyethylene and polypropylene or other polycarbonates, and biodegradable materials (e.g. starch based), are permitted. These shall be removed from the soil after use and shall not be burned on the farmland.

4.7  Protected cropping

General principle
All the rules on crop production apply to protected cropping, including those concerning conversion period (4.2), diversity of crop production (4.3), and soil fertility and fertilization (4.4). Natural light, air and water are essential components of organic plant production.

Recommendations:

Energy used for light and climate control should be from renewable resources. Technologies that reduce energy consumption should be used.

Requirements:

4.7.1 Artificial light is only allowed for plant propagation and as a complement to sunlight to extend the day length to a maximum of 16 hours.
4.7.2 Operators shall monitor, record and optimize any energy used for artificial light, heating, cooling, ventilation, humidity and other climate control.

4.8 Breeding of organic varieties

Explanatory Note: This section refers to breeding of organic varieties, not simply use or production of organic seeds from regular (conventional) varieties.

General Principles

Organic plant breeding and variety development is sustainable, enhances genetic diversity and relies on natural reproductive ability. It aims for new varieties particularly suited for organic production systems. Organic breeding is always creative, cooperative and open for science, intuition, and new findings. Organic plant breeding is a holistic approach that respects natural crossing barriers. Organic plant breeding is based on fertile plants that can establish a viable relationship with the living soil. Organic varieties are obtained by an organic plant breeding program.

Requirements:

4.8.1 To produce organic varieties, plant breeders shall select their varieties under organic conditions that comply with the requirements of this standard. All multiplication practices except meristem culture shall be under certified organic management.

4.8.2 Organic plant breeders shall develop organic varieties only on the basis of genetic material that has not been contaminated by products of genetic engineering.

4.8.3 Organic plant breeders shall disclose the applied breeding techniques. Organic plant breeders shall make the information about the methods, which were used to develop an organic variety, available for the public latest from the beginning of marketing of the seeds.

4.8.4 The genome is respected as an impartible entity. Technical interventions into the genome of plants are not allowed (e.g. ionizing radiation; transfer of isolated DNA, RNA, or proteins).

4.8.5 The cell is respected as an impartible entity. Technical interventions into an isolated cell on an artificial medium are not allowed (e.g. genetic engineering techniques; destruction of cell walls and disintegration of cell nuclei through cytoplast fusion).

4.8.6 The natural reproductive ability of a plant variety is respected and maintained. This excludes techniques that reduce or inhibit the germination capacities (e.g. terminator technologies).
5. ANIMAL HUSBANDRY

5.1 Animal Management

General Principle

Organic livestock husbandry is based on the harmonious relationship between land, plants and livestock, respect for the physiological and behavioral needs of livestock and the feeding of good-quality organically grown feedstuffs. Stocking rates for livestock should be appropriate for the region in question taking into consideration the body size/weight of the breeds maintained, feed production capacity, stock health, nutrient balance, and environmental impact.

Requirements:

5.1.1 Landless animal husbandry systems are prohibited.

5.1.2 The operator shall ensure that the environment, the facilities, stocking density and flock/ herd size provides for the behavioral needs of the animals.

5.1.3 In particular, the operator shall ensure the following animal welfare conditions:

a. sufficient free movement and opportunity to express normal patterns of behavior, such as space to stand naturally, lie down easily, move around freely, groom themselves, sleep and nest comfortably, as well as assume all natural postures and movements such as stretching etc.;

b. sufficient fresh air, water, feed, thermal comfort and natural daylight, to satisfy the needs of the animals;

c. access to resting areas, shelter and protection from sunlight, temperature, rain, mud and wind adequate to reduce animal stress;

d. provision of suitable materials and areas for exploratory and foraging behaviors;

e. in addition to these general welfare conditions for all animal categories, provisions for specific animal groups also have to be taken into account, e.g. for cattle: social grooming and grazing; for pigs: rooting, separate lying-, activity/dunging- and feeding-areas, free farrowing, group housing; for poultry: nesting, wing stretching/flapping, foraging, dust-bathing, perching and preening.

Note: animals whose management system requires outdoor tethering to make use of grazing can still be managed in compliance with these requirements.
Regional or other exception

On holdings where, due to their geographical location and structural constraints, it is not possible to allow free movement of animals, indoor tethering (stanchioning) of animals may be allowed for a limited period of the year or of the day. In such cases, animals may not be able to turn around freely but the tethering conditions should permit the other requirements of 5.1.3 (especially 5.1.3.a) must be fulfilled.

5.1.4 Herd animals shall not be kept in isolation from other animals of the same species. This provision does not apply to small herds for mostly self-sufficient production. Operators may isolate male animals, sick animals and those about to give birth.

5.1.5 Construction materials and methods and production equipment that might significantly harm human or animal health shall not be used.

5.1.6 Operators shall manage pests and diseases in livestock housing 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 Appendix 5 of this standard;

Regional or other exception

Other products may be used if required by law for the control of notifiable diseases.

5.1.7 When animals are housed, the operator shall ensure that:
   a. where animals require bedding, adequate natural materials are provided. Bedding materials that are normally consumed by the animals shall be organic.
   b. building construction provides for insulation, heating, cooling and ventilation of the building, ensuring that air circulation, dust levels, temperature, relative air humidity, and gas concentrations are within levels that are not harmful to the livestock.
   c. no animals shall be kept in closed cages.
   d. animals are protected from predation by wild and feral animals.
   e. the above animal welfare requirements are fulfilled.
   f. animals are regularly visited and monitored.
   g. when welfare and health problems occur, appropriate management adjustments are implemented (e.g. reducing stocking density).

5.1.8 All animals shall have unrestricted and daily access to pasture or a soil-based open-air exercise area or run, with vegetation, whenever the physiological condition of the animal, the weather and the state of the ground permit. Such areas may be partially covered. Animals may temporarily be kept indoors because of inclement weather, health condition, reproduction,
specific handling requirements or at night. Lactation shall not be considered a valid condition for keeping animals indoors.

5.1.9 The maximum hours of artificial light used to prolong natural day length shall not exceed a maximum that respects the natural behavior, geographical conditions and general health of the animals. For laying hens, a minimum daily rest period of 8 continuous hours without artificial light shall be respected.

5.2  Animal Origin and Conversion Period

General Principle
Organic animals are born and raised on organic holdings. Animal husbandry systems that change from conventional to organic production require a conversion period.

Requirements:
5.2.1 All the requirements of this standard for land and animals must be met for the duration of the conversion period before the resulting product may be considered as organic. Land and animals may be converted simultaneously.

5.2.2 Offspring may be considered organic only if their mother has been organically managed throughout the pregnancy.

Milk may be considered organic only if the dairy animal has been organically managed throughout the pregnancy preceding lactation.

Eggs may be considered organic only if the poultry has been organically managed from 2 days old.

5.2.3 Animals for meat shall be raised organically from birth.

Regional or other exception

| When organic poultry is not available 2 day old conventional poultry may be brought in. |

5.2.4 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. Non-organic female breeding replacements must be nulliparous.
5.3 Breeds and Breeding

General Principle

Breeds are adapted to local conditions.

Requirements:

5.3.1 Breeding systems shall be based on breeds that can reproduce successfully under natural conditions without human involvement.

5.3.2 Artificial insemination is permitted.

5.3.3 Embryo transfer techniques and cloning are prohibited.

5.3.4 Hormones are prohibited to induce ovulation and birth unless applied to individual animals for medical reasons and under veterinary supervision.

5.4 Mutilations

General Principle

Organic farming respects the animal’s distinctive characteristics.

Requirements:

5.4.1 Mutilations are prohibited.

Regional or other exception

| Exceptions of more than 10% may be granted, limited to the following circumstances: |
| a. unforeseen severe natural or man-made events; |
| b. considerable enlargement of the farm; |
| c. establishment of a new type of animal production on the farm; |
| d. holdings with less than 10 animals. |

The following exceptions may be used only if animal suffering is minimized and anesthetics are used where appropriate:

| a. castrations; |
| b. tail docking of lambs; |
| c. dehorning; |
| d. ringing, except for pigs; |
| e. mulesing is permitted until December 31, 2015. |
5.5 Animal Nutrition

General Principle

Organic animals receive their nutritional needs from organic forage and feed of good quality.

Requirements:

5.5.1 Animals shall be fed organic feed.

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<th>Regional or other exception</th>
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<tr>
<td><em>Operators may feed a limited percentage of non-organic feed under specific conditions in the following cases:</em></td>
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<tr>
<td>a. organic feed is of inadequate quantity or quality;</td>
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<tr>
<td>b. areas where organic agriculture is in early stages of development;</td>
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<tr>
<td>c. grazing of non-organic grass or vegetation during seasonal migration.</td>
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In no such 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.

| Operators may feed a higher percentage of non-organic feed for a limited time under specific conditions, following extreme and exceptional weather conditions or manmade or natural disasters beyond the control of the operator. |

5.5.2 Animals shall be offered a balanced diet that provides all of the nutritional needs of the animals in a form allowing them to exhibit their natural feeding and digestive behavior.

5.5.3 More than 50% of the feed shall come from the farm unit itself, surrounding natural grazing areas, or be produced in co-operation with other organic farms in the region.

<table>
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<tr>
<td><em>Exceptions may be permitted in regions where organic feed production is in an early stage of development or temporarily deficient, or in cases of unpredictably low crop production on the farm or in the region.</em></td>
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5.5.4 For the calculation of feeding allowances only, feed produced on the farm unit during the first year of organic management may be classed as organic. This refers only to feed for animals that are being produced within the farm unit. Such feed may not be sold or otherwise marketed as organic.

5.5.5 The following substances are prohibited in the diet:

a. farm animal byproducts (e.g. abattoir waste) to ruminants;
b. slaughter products of the same species;
c. all types of excrements including droppings, dung or other manure;
d. feed subjected to solvent extraction (e.g. hexane) or the addition of other chemical agents;
e. synthetic amino-acids and amino-acid isolates;
5.5.6 Animals may be fed vitamins, trace elements and supplements from natural sources.

Regional or other exception

*Synthetic vitamins, minerals and supplements may be used when natural sources are not available in sufficient quantity and quality.*

5.5.7 All ruminants shall have daily access to roughage. Ruminants must be grazed throughout the entire grazing season(s).

Regional or other exception

*Ruminants may be fed with organic carried fresh fodder during the grazing season where weather and soil conditions do not permit grazing. The organic carried fresh fodder shall not exceed 20% of the amount of forage grazed during the grazing season. Animal welfare shall not be compromised.*

5.5.8 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 the order of preference in 5.5.6.

Regional or other exception

*Synthetic chemical fodder preservatives such as acetic, formic and propionic acid are permitted in severe weather conditions.*

5.5.9 Young stock from mammals shall be provided maternal milk or organic milk from their own species and shall be weaned only after a minimum period as specified below:
   a. Calves and foals: 3 months
   b. Piglets: 6 weeks
   c. Lambs and kids: 7 weeks

5.6 **Veterinary Medicine**

General Principle
Organic management practices promote and maintain the health and well-being of animals through balanced organic nutrition, stress-free living conditions and breed selection for resistance to diseases, parasites and infections.

Requirements:

5.6.1 The operator shall take all practical measures to ensure the health and well-being of the animals through preventative animal husbandry practices such as:
   a. selection of appropriate breeds or strains of animals;
   b. adoption of animal husbandry practices appropriate to the requirements of each species, such as regular exercise and access to pasture and/or open-air runs, to encourage the natural immunological defense of animal to stimulate natural immunity and tolerance to diseases;
   c. provision of good quality organic feed;
   d. appropriate stocking densities;
   e. grazing rotation and management.

5.6.2 If an animal becomes sick or injured despite preventative measures, that animal shall be treated promptly and adequately, if necessary in isolation and in suitable housing. Operators shall give preference to natural medicines and treatments, including homeopathy, Ayurvedic medicine and acupuncture.

5.6.3 Use of synthetic allopathic veterinary drugs or antibiotics will cause the animal to lose its organic status. Producers shall not withhold such medication where doing so will result in unnecessary suffering of the livestock.

Regional or other exception

*The animal may retain its organic status if:*
   a. the operator can demonstrate compliance with 5.6.1, and
   b. natural and alternative medicines and treatments are unlikely to be effective to cure sickness or injury, or are not available to the operator, and
   c. the chemically synthetized allopathic veterinary medical products or antibiotics are used under the supervision of a veterinarian, and
   d. withdrawal periods shall be not less than double of that required by legislation, or a minimum of 14 days, whichever is longer.
   e. this exception is granted for a maximum of three courses of remedial treatments with chemically synthesized allopathic veterinary medicinal products or antibiotics within 12 months, or one course of treatment if the productive lifecycle of the animal is less than one year.

5.6.4 Prophylactic use of any synthetic allopathic veterinary drug is prohibited.

5.6.5 Substances of synthetic origin used to stimulate production or suppress natural growth are prohibited.
5.6.6 Vaccinations are allowed only in the following cases:
   a. when an endemic disease is known or expected to be a problem in
      the region of the farm and where this disease cannot be controlled by
      other management techniques, or
   b. when a vaccination is legally required.

5.7 Transport and Slaughter

General Principle
Organic animals are subjected to minimum stress during transport and slaughter.

Requirements:
5.7.1 Animals shall be handled calmly and gently during transport and slaughter.
5.7.2 The use of electric prods and other such instruments is prohibited.
5.7.3 Organic animals shall be provided with conditions during transportation and
      slaughter that reduce and minimize the adverse effects of: stress, loading and
      unloading, mixing different groups of animals, extreme temperatures and
      relative humidity. The type of transport shall meet the specific needs of the
      species being transported.
5.7.4 The operator shall ensure an adequate food and water supply during
      transport and at the slaughterhouse.
5.7.5 Animals shall not be treated with synthetic tranquilizers or stimulants prior to
      or during transport.
5.7.6 Each animal or group of animals shall be identifiable at each step in the
      transport and slaughter process.
5.7.7 Slaughterhouse journey times shall not exceed eight hours.

Regional or other exception

When there is no certified organic slaughterhouse within eight hours travel time, an
animal may be transported for a longer period if the animals are given a rest period
and access to water.

5.7.8 Those responsible for transportation and slaughtering shall avoid contact
      (sight, sound or smell) of each live animal with dead animals or animals in the
      killing process.
5.7.9 Each animal shall be effectively stunned before being bled to death. The equipment used for stunning shall be in good working order.

Regional or other exception

Exceptions can be made according to religious practice. Where animals are bled without prior stunning this should take place in a calm environment. Slaughter techniques must prioritize animal welfare and aim to eliminate any stress, pain, or suffering endured by the animal.

5.8 Bee Keeping

General Principle

Bee keeping is an important activity that contributes to enhancement of the agriculture and forestry production through the pollinating action of bees.

Requirements:

5.8.1 The areas within a 3 km radius of the hives shall consist of organically managed fields, uncultivated land and/or wild natural areas in a way that ensures access to sources of honeydew, nectar and pollen that meets organic crop production requirements sufficient to supply all of the bees’ nutritional needs.

5.8.2 The operator shall not place hives within a foraging distance (5 kms) of fields or other areas with a high contamination risk (e.g. conventional fields, industrial zones and highways).

5.8.3 The hives shall consist primarily of natural materials and present no risk of contamination to the environment or the bee products. Use of construction materials with potentially toxic effects is prohibited.

5.8.4 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. Any supplementary feeding in response to unexpected need shall be carried out only between the last honey harvest and the start of the next nectar or honeydew flow period. In such cases, organic honey or organic sugar shall be used.

5.8.5 Bee colonies may be converted to organic production. Introduced bees shall come from organic production units when available. Bee products may be sold as organically produced when the requirements of this standard have been complied with for at least one year.

5.8.6 During the conversion period, the wax shall be replaced by organically produced wax, except where no prohibited products have been previously used in the hive and where is no risk of contamination of wax. In cases where
all the wax cannot be replaced during a one-year period, the conversion period shall be extended to cover the full replacement of the wax.

5.8.7 For pest and disease control the following are permitted:
   a. lactic acid, formic acid;
   b. oxalic acid, acetic acid;
   c. sulfur;
   d. natural essential oils (e.g. menthol, eucalyptol, camphor);
   e. *Bacillus thuringiensis*;
   f. steam, direct flame and caustic soda for hive disinfection.

5.8.8 Where preventative measures fail, veterinary medicinal products may be used provided the following are adhered to:
   a. preference is given to phyto-therapeutic and homeopathic treatment;
   b. if allopathic chemically synthesized medicinal products are used, the bee products shall not be sold as organic;
   c. treated hives shall be placed in isolation and undergo a conversion period of one year.

5.8.9 The practice of destroying the male brood is permitted only to contain infestation with *Varroa* (mites).

5.8.10 The health and welfare of the hive shall be primarily achieved by hygiene and hive management.

5.8.11 The destruction of bees in the combs as a method of harvesting of bee products is prohibited.

5.8.12 Mutilations, such as clipping of the wings of queen bees, are prohibited.

5.8.13 Artificial insemination of queen bees is permitted.

5.8.14 The use of chemical synthetic bee repellents is prohibited. The use of smoke should be kept to a minimum. Acceptable smoking materials should be natural or from materials that meet the requirements of these standards.

5.8.15 Honey temperatures shall be maintained as low as possible, and not exceed 45°C, during the extraction and processing of products derived from bee keeping.

6. AQUACULTURE PRODUCTION STANDARDS

6.1 *Conversion to Organic Aquaculture*

General Principle
Conversion in organic aquaculture production reflects the diversity of species and production methods.

Requirements:

6.1.1 Operators shall comply with all the relevant general requirements of chapters 3 and 5.

6.1.2 The conversion period of the production unit shall be at least one life cycle of the organism or one year, whichever is shorter.

6.1.3 Operators shall ensure that conversion to organic aquaculture addresses environmental factors, and past use of the site with respect to waste, sediments and water quality.

6.1.4 Production units must be located at an appropriate minimum distance from contamination sources and conventional aquaculture.

6.2 Aquatic Ecosystems

General Principle
Organic aquaculture management maintains the biodiversity of natural aquatic ecosystems, the health of the aquatic environment, and the quality of surrounding aquatic and terrestrial ecosystem.

Requirements:

6.2.1 Aquatic ecosystems shall be managed to comply with relevant requirements of chapter 2.

6.2.2 Operators shall take adequate measures to prevent escapes of introduced or cultivated species and document any that are known to occur.

6.2.3 Operators shall take verifiable and effective measures to minimize the release of nutrients and waste into the aquatic ecosystem.

6.2.4 Fertilizers and pesticides are prohibited unless they appear in Appendices 2 and 3.

6.3 Aquatic Plants

General Principle
Organic aquatic plants are grown and harvested sustainably without adverse impacts on natural areas.
Requirements:

6.3.1 Aquatic plant production shall comply with the relevant requirements of chapters 2 and 4.

6.3.2 Harvest of aquatic plants shall not disrupt the ecosystem or degrade the collection area or the surrounding aquatic and terrestrial environment.

6.4 Breeds and Breeding

General Principle
Organic aquatic animals begin life on organic units.

Requirements:

6.4.1 Aquatic animals shall be raised organically from birth.

Regional or other exception

When organic aquatic animals are not available, brought-in conventional animals shall spend not less than two thirds of their life span in the organic system.

When organic stock is not available, conventional sources may be used. To promote and establish the use of organic stock, the control body shall set time limits for the selected use of non-organic sources.

6.4.2 Operators shall not utilize artificially polyploided organisms or artificially produced monosex stock.

6.4.3 Aquatic animal production systems shall use breeds and breeding techniques suited to the region and the production method.

6.5 Aquatic Animal Nutrition

General Principle
Organic aquatic animals receive their nutritional needs from good quality, organic sources.

Requirements:

6.5.1 Aquatic animals shall be fed organic feed.
Regional or other exception

Operators may feed a limited percentage of non-organic feed under specific conditions for a limited time in the following cases:

a. organic feed is of inadequate quantity or quality;
b. areas where organic aquaculture is in early stages of development.

Non-organic aquatic animal protein and oil sources must be from independently verified sustainable sources.

6.5.2 The dietary requirements for aquatic animals shall comply with the requirements of 5.6.4 and 5.6.5.

6.5.3 Use of water containing human excrement is prohibited.

6.6 *Aquatic Animal Health and Welfare*

**General Principles**

Organic management practices promote and maintain the health and well-being of animals through balanced organic nutrition, stress-free living conditions appropriate to the species and breed selection for resistance to diseases, parasites and infections.

**Requirements:**

6.6.1 Operators shall comply with relevant requirements of section 5.7.

6.6.2 Prophylactic use of veterinary drugs is prohibited.

6.6.3 Operators must use natural methods and medicines, as the first choice, when treatment is necessary. Use of chemical allopathic veterinary drugs and antibiotics is prohibited for invertebrates.

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

6.6.5 Stocking densities do not compromise animal welfare.

6.6.6 Operators shall routinely monitor water quality, stocking densities, health, and behavior of each cohort (school) and manage the operation to maintain water quality, health, and natural behavior.
6.7 Aquatic Animal Transport and Slaughter

General Principle
Organic aquatic animals are subjected to minimum stress during transport and slaughter.

Requirements:

6.7.1 Operators shall comply with relevant requirements of section 5.8.

6.7.2 The operator shall handle live organisms in ways that are compatible with their physiological requirements.

6.7.3 Operators shall implement defined measures to ensure that organic aquatic animals are provided with conditions during transportation and slaughter that meet animal specific needs and minimize the adverse effects of:
   a. diminishing water quality;
   b. time spent in transport;
   c. stocking density;
   d. toxic substances;
   e. escape.

6.7.4 Aquatic vertebrates shall be stunned before killing. Operators shall ensure that equipment used to stun animals is sufficient to remove sensate ability and/or kill the organism and is maintained and monitored.

6.7.5 Aquatic animals shall be handled, transported and slaughtered in a way that minimizes stress and suffering, and respects species-specific needs.

7. PROCESSING AND HANDLING

7.1 General

General Principle
Organic processing and handling provides consumers with nutritious, high quality supplies of organic products, and organic farmers with a market without compromise to the organic integrity of their products.

Requirements:

7.1.1 Handlers and processors shall not co-mingle organic products with non-organic products.
7.1.2 Handlers and processors shall ensure traceability in the organic processing and handling chain.

7.1.3 All organic products shall be clearly identified as such and processed, stored and transported in a way that prevents substitution by or contact with conventional products through the entire process.

7.1.4 When non-organic products are prepared or stored in the preparation unit, the operator shall inform the control body.

7.1.5 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.

7.1.6 The handler or processor shall identify and minimize risks of environmental pollution resulting from their activity.

7.1.7 Processors shall respect the principles of good manufacturing practices. This shall include maintaining appropriate procedures based on identification of critical processing steps.

7.2 Ingredients

General Principle
Organic processed products are made from organic ingredients.

Requirements:
7.2.1 All ingredients used in an organic processed product shall be organically produced except for those additives and processing aids that appear in Appendix 4.

Regional or other exception

In cases where an ingredient of organic origin is commercially unavailable in sufficient quality or quantity, operators may use non-organic raw materials, provided that:
a. they are not genetically engineered or contain nanomaterials, and
b. the current lack of availability in that region is officially recognized or prior permission from the control body is obtained.
c. the requirements in section 8.1.3 shall be met.

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1 This may be by inclusion on a government or certification body list of permitted non-organic agricultural ingredients.
7.2.2 Using organic and non-organic forms of the same ingredient in a single product is prohibited.

7.2.3 Water and salt may be used as ingredients in the production of organic products and are not included in the percentage calculations of organic ingredients.

7.2.4 Minerals (including trace elements), vitamins and similar isolated ingredients shall not be used unless their use is legally required or where severe dietary or nutritional deficiency can be demonstrated in the market to which the particular batch of product is destined.

7.2.5 Preparations of micro-organisms and enzymes commonly used in food processing may be used, with the exception of genetically engineered micro-organisms and their products. Cultures that are prepared or multiplied in-house shall comply with the requirements for the organic production of microorganisms.

7.2.6 For the production of organic micro-organisms for processed food and feed, only organically produced substrate shall be used.

7.3 Processing Methods

General Principle

Organic processing and handling provides the consumer with high quality supplies of organic products without compromise to the integrity of the products and protects the environment.

Requirements:

7.3.1 Techniques used to process organic products shall be biological, physical, and mechanical in nature. Any additives, processing aids, or other material that reacts chemically with organic products or modifies it must be organically produced or appear in Appendix 4 Table 1 and shall be used in accordance with noted restrictions.

7.3.2 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. or may otherwise be misleading as to the true nature of these products. Water may be used for re-hydration or reconstitution.
7.3.3 Solvents used to extract organic products shall be either organically produced or food grade substances that appear on Appendix 4, Table 1 consistent with the annotation.

7.3.4 Irradiation is not permitted for any ingredient or the final product.

7.3.5 Filtration equipment shall not contain asbestos, or utilize techniques or substances that may contaminate the product. Filtration agents and adjuvants are considered processing aids and therefore must appear in Appendix 4.

7.3.6 The following conditions of storage are permitted (for allowed substances in these conditions, see Appendix 4):
   a. controlled atmosphere;
   b. temperature control;
   c. drying;
   d. humidity regulation.

7.3.7 Intentional manufacture or use of nanomaterials in organic products is prohibited.

7.3.8 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.

7.4 **Pest and Disease Control**

General Principle

Organic products are protected from pests and diseases by the use of good manufacturing practices that include proper cleaning, sanitation and hygiene, without the use of chemical pest control treatments or irradiation.

Requirements:

7.4.1 Handlers and processors shall manage pests 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, including visual detection, sound, ultra-sound, light and UV-light, temperature control, controlled atmosphere and diatomaceous earth;
   c. substances according to the Appendices of this standard;
   d. substances (other than pesticides) used in traps.
7.4.2 Prohibited pest control practices include, but are not limited to, the following substances and methods:
   a. pesticides not contained in Appendix 3;
   b. fumigation with ethylene oxide, methyl bromide, aluminum phosphide or other substance not contained in Appendix 4;
   c. ionizing radiation.

7.4.3 The direct use or application of a prohibited method or material renders that product no longer organic. The operator shall take necessary precautions to prevent contamination, including the removal of organic products and related packaging materials from the storage or processing facility, and measures to decontaminate the equipment or facilities. Application of prohibited substances to equipment or facilities shall not contaminate organic product handled or processed therein. Application of prohibited substances to equipment or facilities shall not compromise the organic integrity of product handled or processed therein and shall be documented to attest this.

7.5 Packaging

General Principle

Organic product packaging has minimal adverse impacts on the product and on the environment.

Recommendation:

Polyvinyl chloride (PVC) and aluminum should be avoided.

Requirements:

7.5.1 Operators shall not use packaging material that may contaminate organic products. This includes reused bags or containers that have been in contact with any substance likely to compromise the organic integrity. Packaging materials, and storage containers, or bins that contain a synthetic fungicide, preservative, fumigant, or nanomaterials are prohibited.

7.5.2 Operators shall demonstrate efforts to minimize packaging and/or choose packaging materials with minimum environmental impact. The total environmental impact of production, use and disposal of packaging must be considered.

7.6 Cleaning, Disinfecting, and Sanitizing of Processing Facilities

General Principle
Organic products are safe, of high quality, and free of substances used to clean, disinfect, and sanitize the processing facilities.

Requirements:

7.6.1 Operators shall take all necessary precautions to protect organic products against contamination by substances prohibited in organic farming and handling, pests, disease-causing organisms, and foreign substances.

7.6.2 Water and substances that appear in Appendix 4, Table 2, may be used as equipment cleansers and equipment disinfectants that may come into direct contact with the product.\(^1\)

7.6.3 Operations that use other cleaners, sanitizers, and disinfectants on product contact surfaces shall use them in a way that does not contaminate the product. The operator shall perform an intervening event between the use of any cleaner, sanitizer, or disinfectant and the contact of organic product with that surface sufficient to prevent residual contamination of that organic product.

8. LABELING

8.1 General

General Principle

Organic products are clearly and accurately labeled as organic.

Requirements

8.1.1. Products produced in accordance with this standard may be labeled as organic.

8.1.2 Labels must identify the following:

a. the person or company legally responsible for the product
b. the body that assures conformity to the applicable organic standard.

8.1.3 Processed products shall be labeled according to the following minimum requirements:

a. Where 95 to 100% of the ingredients (by weight) are organic, the product may be labeled as “organic”.

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\(^1\) Note: this clause does not preclude other terminal sanitizers to be used, as the list is simply indicative.
b. Where less than 95% but not less than 70% of the ingredients (by weight) are organic, these products cannot be labeled as “organic”, but phrases such as “made with organic ingredients” can be used, provided the proportion of organic ingredients is clearly stated.

c. Where less than 70% of the ingredients (by weight) are organic, the product cannot be labeled as “organic”, nor bear phrases such as “made with organic ingredients” on the package front, nor bear any certification body seal, national logo, or other identifying mark which represents organic certification of a product or product ingredients, but individual ingredients may be called “organic” in the ingredients list.

Notes on calculating percentages:
Water and salt are not included in the percentage calculations of organic ingredients.

8.1.4 All ingredients of a multi-ingredient product shall be listed on the product label in order of their weight percentage. It shall be apparent which ingredients are of organic certified origin and which are not. All additives shall be listed with their full name. 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.

8.1.5 “In-conversion” ingredients may be used in multi-ingredient feed. However, the ingredient list must identify their status and the total percentages of “in-conversion”, organic and non-organic ingredients on a dry matter basis.

8.1.6 Multi-component products, live or unprocessed (such as vegetable boxes) may be sold or marketed as organic only if all the components are organic.

8.1.7 The label for in-conversion products shall be clearly distinguishable from the label for organic products. Only single ingredient plant products may be labeled as “in-conversion”.

9. SOCIAL JUSTICE

General Principle

Social justice and social rights are an integral part of organic agriculture and processing. The fairness principle of organic agriculture emphasizes that those involved in organic agriculture should conduct human relationships in a manner that ensures fairness at all levels and to all parties involved.
Recommendation:
Operators should positively and actively encourage the collective organization of their employees or contracted smallholders.

Permanent employees and their families should have access to education, transportation and health services.

Operators should respect the rights of indigenous peoples, and should not use or exploit land whose inhabitants or farmers have been or are being impoverished, dispossessed, colonized, expelled, exiled or killed, or which is currently in dispute regarding legal or customary local rights to its use or ownership.

Organic operations should make a positive social and cultural contribution over and above legal obligations. This could be in one or several of the following areas:
- Education and training
- Research and innovation
- Supporting the local and wider community
- Enhancing rural development.

Requirements:

9.1. Production that violates human rights and social justice requirements in this chapter cannot be declared organic.

9.2 Operators shall not violate indigenous land rights.

9.3 Operators shall not use forced or involuntary labor or apply any pressure such as retaining part of the workers' wages, property or documents.

9.4 Operators shall not interfere with the right of their employees, suppliers, farmers and contractors to organize and to bargain collectively, free from interference, intimidation and retaliation.

9.5 Operators shall provide their employees and contractors equal opportunity and treatment, and shall not act in a discriminatory way.

9.6 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.

9.7 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.
9.8 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.

9.9 Operators shall not use child labor¹.

Regional or other exception

Children are allowed to experience work on their family’s farm or business or a neighboring farm provided that:

a. such work is not dangerous or hazardous to their health and safety;
b. it does not jeopardize the child’s educational, moral, social, mental, spiritual and physical development;
c. children are supervised by adults or have authorization from a legal guardian.

9.10 Operators shall pay employees wages and benefits that meet legal minimum requirements of the operation’s jurisdiction or, in the absence of this minimum, the sectorial benchmark.

9.11 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.

Operators shall ensure that the workers understand the terms of their employment contract. Operators shall respect the terms of the contract in good faith, including timely payment of wages.

Regional or other exception

In cases where:
- the operator is unable to write, or
- workers are hired for periods of less than 6 days, or
- emergency labor is needed to address unpredictable problems
oral mutual agreements on the terms and conditions of employment are sufficient.

9.12 Operators shall ensure adequate access to potable water.

¹ For the purpose of this standard, all people under 13 are considered children.
9.13 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.

9.14 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.

9.15 Operators shall comply with minimum national social requirements in the countries of operation.

9.16 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.

9.17 Requirements in this section apply equally to all workers on the operation regardless of how they are employed, except for subcontractors performing non-production core business functions such as plumbing, machine repair, or electrical work.

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1 For example, direct employment, employment agencies, labor contractors and employment brokers.
SECTION C – APPENDICES
APPENDIX 1: CRITERIA FOR THE EVALUATION OF INPUTS, ADDITIVES AND PROCESSING AIDS FOR ORGANIC PRODUCTION AND PROCESSING

General Principles

Organic production and processing systems are based on the use of natural, biological, renewable, and regenerative resources. Organic agriculture maintains soil fertility primarily through the recycling of organic matter. Nutrient availability is primarily dependent on the activity of soil organisms. Pests, diseases, and weeds are managed primarily through cultural practices. Organic livestock are nourished primarily through organically produced feed and forage, and are kept in living conditions that allow for natural behavior and avoidance of stress. Organic foods and other products are made from organically produced ingredients that are processed primarily by biological, mechanical, and physical means.

Input Lists

The following Appendices contain lists of the inputs, additives, processing aids, and other substances that are allowed for use in organic production, handling, and processing under this standard. These lists will be amended based on a review by the IFOAM Standard Committee, taking into account the below criteria for evaluation of inputs. The process for members or other stakeholders to request adding, deleting or otherwise changing the status of an input is located in IFOAM Policy 20 on the revision of the IFOAM Norms, which is accessible on the IFOAM website, www.ifoam.org, or can be ordered from the IFOAM Head Office (ogs@ifoam.org).

Production Input Criteria

Inputs used in organic production are consistent with the principles of organic farming outlined in the relevant chapters of the IFOAM Standard and are evaluated against criteria based upon the Precautionary Principle:

‘When an activity raises threats of harm to human health or the environment, precautionary measures should be taken even if some cause and effect relationships are not fully established scientifically. In this context the proponent of an activity, rather than the public, should bear the burden of proof.’

‘The process of applying the Precautionary Principle must be open, informed and democratic and must include potentially affected parties. It must also involve an examination of the full range of alternatives, including no action.’

The criteria used to evaluate organic production inputs are based on the following principles:

Necessity and alternatives: Any input used is necessary for sustainable production, is essential to maintain the quantity and quality of the product, and is the best available technology.
Source and manufacturing process: Organic production is based on the use of natural, biological, and renewable resources.

Environment: Organic production and processing is sustainable for the environment.


Social, Economic, and Ethical: Inputs used in organic production meet consumer perceptions and expectations without resistance or opposition. Organic production is socially just and economically sustainable, and organic methods respect cultural diversity and protect animal welfare.

Dossiers for a given substance must address these criteria based on the data requirements and decision rules stated in the criteria below, and meet the criteria to be added to the Appendices.

A) Crop and Livestock Criteria

The following criteria are applied to inputs that are used to evaluate dossiers submitted for crop production. The current IFOAM Standard does not have a separate appendix for livestock inputs. Development of a procedure and application of the criteria to inputs used in livestock production is a work in progress. See chapter 5 for livestock standards and inputs that may be used in organic livestock production.

1. Necessity and Alternatives
All dossiers shall document the necessity of the substance, its essential nature in organic production systems, and the availability of alternative methods, practices, and inputs.
1.1 The input is necessary to produce crops or livestock in sufficient quantity and of suitable quality; to cycle nutrients; to enhance biological activity; to provide a balanced animal diet; to protect crops and livestock from pests, parasites, and diseases; to regulate growth; and to maintain and improve soil quality.
1.2 A given substance shall be evaluated with reference to other available inputs or practices that may be used as alternatives to the substance.
1.3 Every input shall be evaluated in the context in which the product will be used (e.g. crop, volume, frequency of application, specific purpose).

2. Source and Manufacturing Process
All dossiers shall document sources and manufacturing processes.
2.1 Biological substances require a description of the source organism(s), a verifiable statement that they are not genetically engineered as defined by IFOAM, and the processes required to breed, culture, produce, multiply, extract, or otherwise prepare the substance for use. Naturally occurring plants, animals, fungi, bacteria and other organisms are generally allowed. Substances that undergo physical transformations, such as by mechanical processing, or biological methods, like composting, fermentation, and enzymatic digestion are also generally allowed. Limitations and prohibitions may be set based on
consideration of the other criteria. Substances that are modified by chemical reaction are considered synthetic and therefore subject to protocol 2.3 below.

2.2 Natural non-renewable resources—such as mined minerals—require a description of the deposit or occurrence in nature. Non-renewable resources are generally restricted or limited in their use. They may be used as a supplement to renewable biological resources, provided they are extracted by physical and mechanical means, and are not rendered synthetic by chemical reaction. Inputs with high levels of natural environmental contaminants, such as heavy metals, radioactive isotopes, and salinity, may be prohibited or further restricted.

2.3 Synthetic substances from non-renewable resources are generally prohibited. Synthetic, nature-identical products that are not available in sufficient quantities and qualities in their natural form may be allowed, provided that all other criteria are satisfied.

2.4 Inputs that are extracted, recovered, or manufactured by means that are environmentally destructive may be restricted or prohibited.

3. Environment
All dossiers shall document the substance’s environmental impact.

3.1 The environmental impact of a substance includes, but is not limited to, the following parameters: Acute toxicity, persistence, degradability, areas of concentration; biological, chemical, and physical interactions with the environment, including known synergistic effects with other inputs used in organic production.

3.2 Effect of substance on the agro-ecosystem, including soil health; the effects of the substance on soil organisms; soil fertility and structure; crops and livestock.

3.3 Substances with high salt indexes, measured toxicity to non-target organisms, and persistent adverse effects may be prohibited or restricted in their use.

3.4 Inputs used for crop production shall be considered for their impact on livestock and wildlife.

4. Human Health
All dossiers shall document the impacts of the substance on human health.

4.1 Documentation about human health includes, but is not limited to: acute and chronic toxicity, half-lives, degradants, and metabolites. Substances reported to have adverse effects may be prohibited or restricted in their use to reduce potential risks to human health.

4.2 Dossiers shall document any human who might be exposed by all possible pathways, at every stage: workers and farmers who extract, manufacture, apply, or otherwise use the substance; neighbors who may be exposed through its release into the environment; and consumers exposed by ingestion of food-borne residues.

5. Quality
All dossiers shall document the substance’s effect on product quality. Quality includes, but is not limited to, nutrition, flavor, taste, storage, and appearance of the raw product.
6. Social, Economic, and Ethical Considerations

All dossiers shall document the substance’s social, economic, and cultural implications.

6.1 Social and economic implications include, but are not limited to, the impact of the substance on the communities where they are made and used, whether the use of the substance favors any economic structure and scale, and the historical use of the substance in traditional foods.

6.2 Consumer perceptions of the compatibility of inputs shall be taken into account. Inputs should not meet resistance or opposition of consumers of organic products. An input might be reasonably considered by consumers to be incompatible with organic production in situations where there is scientific uncertainty about the impact of the substance on the environment or human health. Inputs should respect the general opinion of consumers about what is natural and organic.

6.3 Inputs used for animal feed and livestock production shall be evaluated for their impact on animal health, welfare, and behavior. Medications must either alleviate or prevent animal suffering. Animal inputs that cause suffering or have a negative influence on the natural behavior or physical functioning of animals kept at the farm may be prohibited or restricted.

B) Processing and Handling Criteria

Introduction

These criteria apply to the evaluation of additives and processing aids. Substances used for technical, sensory, and dietary purposes are subject to these criteria. The criteria may also apply to substances in contact with the product. For processing, an input, non-organic ingredient, additive, or processing aid shall be essential to maintain or improve human health, environmental safety, animal welfare, product quality, production efficiency, consumer acceptance, ecological protection, biodiversity, or landscape. Carriers and preservatives used in the preparation of additives and processing aids must also be taken into consideration. The following aspects and criteria should be used to evaluate additives and processing aids in organic products. All of the criteria below shall be fully and positively documented in a dossier and review for an input to be allowed in organic processing.

1. Necessity and Alternatives

All dossiers shall document the necessity of the additive, processing aid, or carrier, its essential nature in organic processing and for the proposed application, and the availability of alternative methods, practices, and inputs. Each substance shall be evaluated with respect to its specific uses and applications, and shall be added when it is demonstrated to be absolutely essential and necessary for the production of a specific product that is consistent with organic principles stated in the IFOAM Standard.

1.1. All dossiers shall take into consideration the technical feasibility of the following alternatives:
a) Whole products that are organically produced according to the standard.
b) Products that are organically produced and processed according to the standard.
c) Purified products of raw materials of non-agricultural origin, e.g. salt.
d) Purified products of raw materials of an agricultural origin that have not been organically produced and processed according to the standard but appear on Appendix 4.

1.2 If an ingredient is required to manufacture a processed product to independently established minimum technical specifications recognized by consumers, and no organic substitute is available, then a non-organic ingredient may be deemed essential.

1.3 A given additive, processing aid, or carrier shall be evaluated with reference to other available ingredients or techniques that may be used as alternatives to the substance.

1.4 A substance is considered essential if a processed product requires that substance in order to meet established standards of identity, governmental regulations, or widely accepted consumer expectations.

2. Source and Manufacturing Process
All dossiers shall document the substance’s sources and manufacturing processes.

2.1 Additives and processing aids from biological sources, such as fermentation cultures, enzymes, flavors, and gums must be derived from naturally occurring organisms by the use of biological, mechanical, and physical methods. Non-organic forms are allowed in organic products only if there are no organic sources.

2.2 Natural non-renewable resources — such as salt and mined minerals — must be obtained by physical and mechanical means, and are not rendered synthetic by chemical reaction. Dossiers must document and meet Food Chemical Codex specifications for natural contaminants, such as heavy metals, radioactive isotopes, and salinity, and may be prohibited or restricted based on unacceptable levels of contamination.

2.3 Synthetic nature-identical products that are not available in sufficient quantities and qualities in their natural form may be allowed provided all other criteria are satisfied.

2.4 Synthetic substances from non-renewable resources are generally prohibited as additives and processing aids.

3. Environment
All dossiers shall document the substance’s environmental impact.
Documentation for environmental impact: the release of any harmful waste stream or by-products from both manufacturing and use in processing. Additives and processing aids that result in toxic by-products or polluting waste may be restricted or prohibited. This includes persistence, degradation, and areas of concentration.

4. Human Health
All dossiers shall document the impacts of the substance on human health.

4.1 Documentation about human health includes, but is not limited to: acute and chronic toxicity, allergenicity, half-lives, degradants, and metabolites. Substances reported to have adverse effects may be prohibited or restricted in their use to reduce potential risks to human health.

4.2 Dossiers shall document any human who might be exposed by all possible pathways: workers and farmers who manufacture, apply, or otherwise use the substance; neighbors who may be exposed through release into the environment; and consumers exposed by ingestion of food-borne residues.

4.3 IFOAM will consider only processing aids and additives evaluated by the Joint FAO/WHO Expert Committee on Food Additives (JECFA) of the Codex Alimentarius.

   a) A food additive shall have an Acceptable Daily Intake (ADI) level that is either 'not specified' or 'not limited' to qualify for use without limitation.
   b) A food additive with any other status shall either be prohibited or have specific use restrictions to limit dietary exposure.
   c) Evaluation of food additives shall also take into account known allergenicity and immunological responses.

4.4 Information about the practical daily intake of the substance by several groups of humans should be taken into account. It should be demonstrated that no group has a normal intake that is higher than the accepted ADI.

5. Quality (in processed products)

5.1 All dossiers shall document the substance’s effect on overall product quality, including, but not limited to, nutrition, flavor, taste, storage, and appearance.

5.2 Additives and processing aids shall not detract from the nutritional quality of the product.

5.3 A substance shall not be used solely or primarily as a preservative, to create, recreate or improve characteristics such as flavors, colors, or textures, or to restore or improve nutritive value lost during processing, except where the replacement of nutrients is required by law.

5.4 Non-organic ingredients, additives, or processing aids used to process organic products shall not compromise the authenticity or overall quality of the product or deceive the consumer of the product’s value.

5.5 Each additive shall be evaluated with respect to its specific uses and applications without preference for any specific techniques or equipment, and shall be added to the list only when it is demonstrated to be absolutely essential and necessary for the formulation and production of a specific product that is consistent with organic principles stated in the IFOAM Standard.

6. Social, Economic, and Ethical Considerations

6.1 All dossiers shall document the substance’s social, economic, and cultural, implications.

6.2 Social, economic, implications include, but are not limited to, adverse impacts on communities caused by the manufacture and use of the substance, whether
certain economic structures or scales are favored by the use of the processing aid; and the historical use of the additive or processing aid in traditional products.

6.3 Consumer perceptions of the compatibility of additives and processing aids shall be taken into account. An input might be reasonably considered to be incompatible with organic production in situations where there is scientific uncertainty about the impact of the substance on the environment or human health. Inputs should respect the general opinion of consumers about what is natural and organic.
# APPENDIX 2: FERTILIZERS AND SOIL CONDITIONERS

<table>
<thead>
<tr>
<th>SUBSTANCES DESCRIPTION, COMPOSITIONAL REQUIREMENTS</th>
<th>CONDITIONS FOR USE</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>I. PLANT AND ANIMAL ORIGIN</strong></td>
<td></td>
</tr>
<tr>
<td>Farmyard manure, slurry and urine</td>
<td>Shall not constitute the main source of nitrogen in the absence of complimentary and additional nitrogen generating practices on farm and shall not be from conventional intensive livestock production systems without prior permission from the control body</td>
</tr>
<tr>
<td>Guano</td>
<td></td>
</tr>
<tr>
<td>Source separated human excrement</td>
<td>Only in compliance with requirement 4.4.5.</td>
</tr>
<tr>
<td>Vermicastings</td>
<td></td>
</tr>
<tr>
<td>Blood meal, meat meal, bone, bone meal</td>
<td></td>
</tr>
<tr>
<td>Hoof and horn meal, feather meal, fish and shell products, wool, hide, fur, hair, dairy products</td>
<td>Free of significant contaminants; or composted before bringing onto organic land and confirmed free of significant contaminants</td>
</tr>
<tr>
<td>Biodegradable processing by-products, plant or animal origin, e.g. by-products of food, feed, oilseed, brewery, distillery or textile processing</td>
<td></td>
</tr>
<tr>
<td>Crop residues and plant materials, mulch, green manure, straw</td>
<td>Only if not chemically treated</td>
</tr>
<tr>
<td>Wood, bark, sawdust, wood shavings, wood ash, wood charcoal</td>
<td></td>
</tr>
<tr>
<td>Seaweed and seaweed products</td>
<td>As far as obtained by: (i) physical processes including dehydration, freezing and grinding; (ii) extraction with water or potassium hydroxide solutions, provided that the minimum amount of solvent necessary is used for extraction; (iii) fermentation.</td>
</tr>
<tr>
<td>Peat (prohibited for soil conditioning)</td>
<td>Excluding synthetic additives; permitted only in horticulture (floriculture, nursery plants, potting mixes).</td>
</tr>
<tr>
<td>Plant preparations and extracts</td>
<td></td>
</tr>
<tr>
<td>Compost made from ingredients listed in this appendix, spent mushroom waste, humus from worms and insects, urban composts and household wastes from separated sources which are monitored for contamination</td>
<td></td>
</tr>
<tr>
<td><strong>II. MINERAL ORIGIN</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Calcereous and magnesium amendments:</strong></td>
<td></td>
</tr>
<tr>
<td>----------------------------------------------------------</td>
<td>------------------------------------</td>
</tr>
<tr>
<td>Limestone, gypsum, marl, maerl, chalk, sugar beet lime,</td>
<td>calcium chloride,</td>
</tr>
<tr>
<td>Magnesium rock, kieserite and Epsom salt (magnesium</td>
<td>Magnesium rock, kieserite and</td>
</tr>
<tr>
<td>sulfate)</td>
<td>Epsom salt)</td>
</tr>
<tr>
<td>Other non-synthetic calcereous and magnesium amendments</td>
<td></td>
</tr>
<tr>
<td>Clay (e.g. bentonite, perlite, vermiculite, zeolite)</td>
<td></td>
</tr>
<tr>
<td>Mineral potassium (e.g. sulfate of potash, muriate of</td>
<td>Shall be obtained by physical</td>
</tr>
<tr>
<td>potash, kainite, sylvanite, patenkali)</td>
<td>procedures but not enriched by</td>
</tr>
<tr>
<td></td>
<td>chemical processes</td>
</tr>
<tr>
<td>Phosphates in non-synthetic form (e.g. rock phosphate,</td>
<td>Cadmium content less than or equal</td>
</tr>
<tr>
<td>colloidal phosphate, apatite)</td>
<td>to 90 mg/kg of $P_2O_5$</td>
</tr>
<tr>
<td>Pulverized rock, stone meal, crushed stone.</td>
<td></td>
</tr>
<tr>
<td>Sodium chloride</td>
<td></td>
</tr>
<tr>
<td>Sulfur</td>
<td></td>
</tr>
<tr>
<td>Trace elements, e.g.: boric acid, sodiumborate,</td>
<td>Use restricted to cases where soil/</td>
</tr>
<tr>
<td>calciumborate, cobalt-urate, cobalt-acetate,</td>
<td>plant nutrient deficiency is</td>
</tr>
<tr>
<td>cobalt-sulphate, copper oxide, copper sulfate, copper</td>
<td>documented by soil or tissue</td>
</tr>
<tr>
<td>hydroxide, copper silicate, copper carbonate, copper</td>
<td>testing or diagnosed by an</td>
</tr>
<tr>
<td>citrate</td>
<td>independent expert.</td>
</tr>
<tr>
<td>ferric oxide, ferric sulfate, ferrous sulfate, iron</td>
<td>Micronutrients in either chloride</td>
</tr>
<tr>
<td>citrate, iron sulfate, or iron tartrate</td>
<td>or nitrate forms are prohibited.</td>
</tr>
<tr>
<td>manganous oxide, manganese sulfate and manganese</td>
<td>Micronutrients may not be used as</td>
</tr>
<tr>
<td>carbonate</td>
<td>a defoliant, herbicide, or</td>
</tr>
<tr>
<td>selenic acid, selenious acid, sodiummolybdate, molybdic</td>
<td>desiccant.</td>
</tr>
<tr>
<td>oxide</td>
<td></td>
</tr>
<tr>
<td>zinc carbonate, zinc oxide, zinc silicate, and zinc</td>
<td></td>
</tr>
<tr>
<td>sulfate</td>
<td></td>
</tr>
</tbody>
</table>

**III. MICROBIOLOGICAL**

Biodegradable processing by-products of microbial origin,

* e.g. by-products of brewery or distillery processing

Microbiological preparations based on naturally occurring organisms

**IV. OTHERS**

Biodynamic preparations

Calcium lignosulfonate
## APPENDIX 3: CROP PROTECTANTS AND GROWTH REGULATORS

<table>
<thead>
<tr>
<th>SUBSTANCES DESCRIPTION, COMPOSITIONAL REQUIREMENTS</th>
<th>CONDITIONS FOR USE</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>I. PLANT AND ANIMAL ORIGIN</strong></td>
<td></td>
</tr>
<tr>
<td>Algal preparations</td>
<td>As far as obtained by: (i) physical processes including dehydration, freezing and grinding; (ii) extraction with water or potassium hydroxide solutions, provided that the minimum amount of solvent necessary is used for extraction; (iii) fermentation.</td>
</tr>
<tr>
<td>Animal preparations and oils</td>
<td></td>
</tr>
<tr>
<td>Beeswax</td>
<td></td>
</tr>
<tr>
<td>Chitin nematicides (natural origin)</td>
<td>Not processed by acid hydrolysis</td>
</tr>
<tr>
<td>Coffee grounds</td>
<td></td>
</tr>
<tr>
<td>Corn gluten meal</td>
<td></td>
</tr>
<tr>
<td>Dairy products (e.g. milk, casein)</td>
<td></td>
</tr>
<tr>
<td>Gelatin</td>
<td></td>
</tr>
<tr>
<td>Lecithin</td>
<td></td>
</tr>
<tr>
<td>Natural acids (e.g. vinegar)</td>
<td></td>
</tr>
<tr>
<td>Neem (Azadirachta indica)</td>
<td></td>
</tr>
<tr>
<td>Plant oils</td>
<td></td>
</tr>
<tr>
<td>Plant preparations</td>
<td></td>
</tr>
<tr>
<td>Plant based repellents</td>
<td></td>
</tr>
<tr>
<td>Propolis</td>
<td></td>
</tr>
<tr>
<td>Pyrethrum (Chrysanthemum cinerariaefolium)</td>
<td>The synergist Piperonyl butoxide is prohibited.</td>
</tr>
<tr>
<td>Quassia (Quassa amara)</td>
<td></td>
</tr>
<tr>
<td>Rotenone (Derris elliptica, Lonchocarpus spp. Tephrosia spp.)</td>
<td>Not near waterways. Subject to approval by the CB</td>
</tr>
<tr>
<td>Ryania (Ryania speciosa)</td>
<td></td>
</tr>
<tr>
<td>Sabadilla</td>
<td></td>
</tr>
<tr>
<td><strong>II. MINERAL ORIGIN</strong></td>
<td></td>
</tr>
<tr>
<td>Chloride of lime (calcium chloride)</td>
<td></td>
</tr>
<tr>
<td>Clay (e.g. bentonite, perlite, vermiculite, zeolite)</td>
<td></td>
</tr>
<tr>
<td>Copper salts (e.g. sulfate, hydroxide, oxychloride, octanoate)</td>
<td>Max 6 kg Cu/ha per year (on a rolling average basis)</td>
</tr>
<tr>
<td>Diatomaceous earth</td>
<td></td>
</tr>
<tr>
<td>Light mineral oils (paraffin)</td>
<td></td>
</tr>
<tr>
<td>Lime sulfur (Calcium polysulfide)</td>
<td></td>
</tr>
<tr>
<td>Potassium bicarbonate</td>
<td></td>
</tr>
</tbody>
</table>
Calcium hydroxide (hydrated lime) | For application on aerial plant parts only
---|---
Silicates (e.g. sodium silicates, quartz)
Sodium bicarbonate
Sulfur

### III. MICROORGANISMS
- Fungal preparations (e.g. spinosad)
- Bacterial preparations (e.g. Bacillus thuringiensis)
- Release of parasites, predators and sterilized insects
- Viral preparations (e.g. granulosis virus)

### IV. OTHERS
- Biodynamic preparations
  - Carbon dioxide | Shall not be the result of burning fuel solely to produce carbon dioxide; allowed only as a by-product of other processes.
  - Ethyl alcohol
  - Homeopathic and Ayurvedic preparations
  - Iron phosphates (for use as molluscicide)
  - Seasalt and salty water
  - Soft soap

### V. TRAPS, BARRIERS, REPELLENTS
- Physical methods (e.g. chromatic traps, mechanical traps)
- Mulches, nets
- Pheromones – in traps and dispensers only
APPENDIX 4 – TABLE 1: LIST OF APPROVED ADDITIVES1 AND PROCESSING / POST-HARVEST HANDLING AIDS

Substances of certified organic origin must be used if commercially available. If organic sources are not available, natural sources must be used if commercially available. Only if organic and natural sources are not available, synthetic forms of the substances below may be used.

<table>
<thead>
<tr>
<th>INT’L NUMERING SYSTEM</th>
<th>PRODUCT</th>
<th>ADDITIVE</th>
<th>PROC. &amp; Post Har. Han. AID</th>
<th>LIMITATION/NOTE</th>
</tr>
</thead>
<tbody>
<tr>
<td>INS 170</td>
<td>Calcium carbonate</td>
<td>X</td>
<td>X</td>
<td>Not for coloring</td>
</tr>
<tr>
<td>INS 184</td>
<td>Tannic acid</td>
<td></td>
<td>X</td>
<td>Filtration aid for wine</td>
</tr>
<tr>
<td>INS 220</td>
<td>Sulfur dioxide</td>
<td>X</td>
<td></td>
<td>Only for wine</td>
</tr>
<tr>
<td>INS 224</td>
<td>Potassium metabisulphite</td>
<td>X</td>
<td></td>
<td>Only for wine</td>
</tr>
<tr>
<td>INS 270</td>
<td>Lactic acid</td>
<td>X</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>INS 290</td>
<td>Carbon dioxide</td>
<td>X</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>INS 296</td>
<td>L-malic acid</td>
<td>X</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>INS 300</td>
<td>Ascorbic acid</td>
<td>X</td>
<td></td>
<td></td>
</tr>
<tr>
<td>INS 306</td>
<td>Tocopherols, mixed natural concentrates</td>
<td>X</td>
<td></td>
<td></td>
</tr>
<tr>
<td>INS 322</td>
<td>Lecithin</td>
<td>X</td>
<td>X</td>
<td>Obtained without bleaches</td>
</tr>
<tr>
<td>INS 330</td>
<td>Citric acid</td>
<td>X</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>INS 331</td>
<td>Sodium citrates</td>
<td>X</td>
<td></td>
<td></td>
</tr>
<tr>
<td>INS 332</td>
<td>Potassium citrates</td>
<td>X</td>
<td></td>
<td></td>
</tr>
<tr>
<td>INS 333</td>
<td>Calcium citrates</td>
<td>X</td>
<td></td>
<td></td>
</tr>
<tr>
<td>INS 334</td>
<td>Tartaric acid</td>
<td>X</td>
<td>X</td>
<td>Only for wine</td>
</tr>
<tr>
<td>INS 335</td>
<td>Sodium tartrate</td>
<td>X</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>INS 336</td>
<td>Potassium tartrate</td>
<td>X</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>INS 341</td>
<td>Mono calcium phosphate</td>
<td>X</td>
<td></td>
<td>Only for “raising flour”</td>
</tr>
<tr>
<td>INS 342</td>
<td>Ammonium phosphate</td>
<td>X</td>
<td></td>
<td>Restricted to 0.3 gm/l in wine</td>
</tr>
<tr>
<td>INS 400</td>
<td>Alginic acid</td>
<td>X</td>
<td></td>
<td></td>
</tr>
<tr>
<td>INS 401</td>
<td>Sodium alginate</td>
<td>X</td>
<td></td>
<td></td>
</tr>
<tr>
<td>INS 402</td>
<td>Potassium alginate</td>
<td>X</td>
<td></td>
<td></td>
</tr>
<tr>
<td>INS 406</td>
<td>Agar</td>
<td>X</td>
<td></td>
<td></td>
</tr>
<tr>
<td>INS 407</td>
<td>Carrageenan</td>
<td>X</td>
<td></td>
<td></td>
</tr>
<tr>
<td>INS 410</td>
<td>Locust bean gum</td>
<td>X</td>
<td></td>
<td></td>
</tr>
<tr>
<td>INS 412</td>
<td>Guar gum</td>
<td>X</td>
<td></td>
<td></td>
</tr>
<tr>
<td>INS 413</td>
<td>Tragacanth gum</td>
<td>X</td>
<td></td>
<td></td>
</tr>
<tr>
<td>INS 414</td>
<td>Arabic gum</td>
<td>X</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

1 Additives may contain carriers, which shall be evaluated.
<table>
<thead>
<tr>
<th>INT'L NUMBERING SYSTEM</th>
<th>PRODUCT</th>
<th>ADDITIVE</th>
<th>PROC. &amp; Post Har. Han. AID</th>
<th>LIMITATION/ NOTE</th>
</tr>
</thead>
<tbody>
<tr>
<td>INS 415</td>
<td>Xanthan gum</td>
<td>X</td>
<td></td>
<td></td>
</tr>
<tr>
<td>INS 428</td>
<td>Gelatin</td>
<td>X</td>
<td></td>
<td></td>
</tr>
<tr>
<td>INS 440</td>
<td>Pectin</td>
<td>X</td>
<td>Unmodified</td>
<td></td>
</tr>
<tr>
<td>INS 500</td>
<td>Sodium carbonates</td>
<td>X</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>INS 501</td>
<td>Potassium carbonates</td>
<td>X</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>INS 503</td>
<td>Ammonium carbonates</td>
<td>X</td>
<td>Only for cereal products, confectionery, cakes and biscuits</td>
<td></td>
</tr>
<tr>
<td>INS 504</td>
<td>Magnesium carbonates</td>
<td>X</td>
<td></td>
<td></td>
</tr>
<tr>
<td>INS 508</td>
<td>Potassium chloride</td>
<td>X</td>
<td></td>
<td></td>
</tr>
<tr>
<td>INS 509</td>
<td>Calcium chloride</td>
<td>X</td>
<td>X</td>
<td>Only for soybean products</td>
</tr>
<tr>
<td>INS 511</td>
<td>Magnesium chloride</td>
<td>X</td>
<td>X</td>
<td>Only for soybean products</td>
</tr>
<tr>
<td>INS 513</td>
<td>Sulfuric acid</td>
<td>X</td>
<td>X</td>
<td>As processing aid for pH adjustment of water during sugar processing. As additive for wine and apple cider production</td>
</tr>
<tr>
<td>INS 516</td>
<td>Calcium sulfate</td>
<td>X</td>
<td>For soybean products, confectionery and in bakers’ yeast</td>
<td></td>
</tr>
<tr>
<td>INS 517</td>
<td>Ammonium sulfate</td>
<td>X</td>
<td>Only for wine, restricted to 0.3 mg/l</td>
<td></td>
</tr>
<tr>
<td>INS 524</td>
<td>Sodium hydroxide</td>
<td>X</td>
<td>X</td>
<td>For sugar processing and for the surface treatment of traditional bakery products</td>
</tr>
<tr>
<td>INS 526</td>
<td>Calcium hydroxide</td>
<td>X</td>
<td>X</td>
<td>Food additive for maize tortilla flour Processing aid for sugar</td>
</tr>
<tr>
<td>INS 551</td>
<td>Silicon dioxide (amorphous)</td>
<td>X</td>
<td></td>
<td></td>
</tr>
<tr>
<td>INS 553</td>
<td>Talc</td>
<td>X</td>
<td></td>
<td></td>
</tr>
<tr>
<td>INS 558</td>
<td>Bentonite</td>
<td>X</td>
<td>Only for fruit and vegetable products</td>
<td></td>
</tr>
<tr>
<td>INS 901</td>
<td>Beeswax</td>
<td>X</td>
<td></td>
<td></td>
</tr>
<tr>
<td>INS 903</td>
<td>Carnauba wax</td>
<td>X</td>
<td></td>
<td></td>
</tr>
<tr>
<td>INT'L NUMBERING SYSTEM</td>
<td>PRODUCT</td>
<td>ADDITIVE</td>
<td>PROC. &amp; Post Har. Han. AID</td>
<td>LIMITATION/ NOTE</td>
</tr>
<tr>
<td>------------------------</td>
<td>---------------</td>
<td>----------</td>
<td>----------------------------</td>
<td>------------------------------</td>
</tr>
<tr>
<td>INS 938</td>
<td>Argon</td>
<td>X</td>
<td></td>
<td></td>
</tr>
<tr>
<td>INS 941</td>
<td>Nitrogen</td>
<td>X</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>INS 948</td>
<td>Oxygen</td>
<td>X</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Ethylene</td>
<td>X</td>
<td>X</td>
<td>De-greening of citrus and ripening</td>
</tr>
<tr>
<td></td>
<td>Activated carbon</td>
<td></td>
<td>X</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Casein</td>
<td>X</td>
<td></td>
<td>Only for wine</td>
</tr>
<tr>
<td></td>
<td>Cellulose</td>
<td>X</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Diatomaceous earth</td>
<td></td>
<td>X</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Ethanol</td>
<td>X</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Isinglass</td>
<td>X</td>
<td></td>
<td>Only for wine</td>
</tr>
<tr>
<td></td>
<td>Kaolin</td>
<td>X</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Perlite</td>
<td>X</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Plant and animal oils</td>
<td>X</td>
<td></td>
<td>For extraction only</td>
</tr>
<tr>
<td></td>
<td>Preparations of bark</td>
<td>X</td>
<td></td>
<td>Only for sugar</td>
</tr>
</tbody>
</table>

**Flavoring Agents**

**Operators may use:**

- organic flavoring extracts (including volatile oils), and, if not available,
- natural flavoring preparations approved by the control body. Such approval shall include assessment that natural flavors shall meet the following criteria:
  - the sources are plant, animal or mineral;
  - the process of production is in accordance with a recognized organic standard;
  - they are produced by means of solvents such as vegetal oils, water, ethanol, carbon dioxide and mechanical and physical processes.

**Preparations of Micro-organisms and Enzymes for use in food processing (see 7.2.5)**

These may be used as ingredient or processing aids with approval from the control body:

- Organic certified micro-organisms
- Preparations of micro-organisms
- Enzymes and enzyme preparations
## APPENDIX 4 – TABLE 2: INDICATIVE LIST OF EQUIPMENT CLEANSERS AND EQUIPMENT DISINFECTANTS

<table>
<thead>
<tr>
<th>PRODUCT</th>
<th>LIMITATION/NOTE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Acetic acid</td>
<td></td>
</tr>
<tr>
<td>Alcohol, ethyl (ethanol)</td>
<td></td>
</tr>
<tr>
<td>Alcohol, isopropyl (isopropanol)</td>
<td></td>
</tr>
<tr>
<td>Calcium hydroxide (slaked lime)</td>
<td></td>
</tr>
<tr>
<td>Calcium hypochlorite</td>
<td>An intervening event or action must occur to eliminate risks of contamination</td>
</tr>
<tr>
<td>Calcium oxide (quicklime)</td>
<td></td>
</tr>
<tr>
<td>Chloride of lime (calcium oxychloride, calcium chloride, and calcium hydroxide)</td>
<td>An intervening event or action must occur to eliminate risks of contamination</td>
</tr>
<tr>
<td>Chlorine dioxide</td>
<td>An intervening event or action must occur to eliminate risks of contamination</td>
</tr>
<tr>
<td>Citric acid</td>
<td></td>
</tr>
<tr>
<td>Formic acid</td>
<td></td>
</tr>
<tr>
<td>Hydrogen peroxide</td>
<td></td>
</tr>
<tr>
<td>Lactic acid</td>
<td></td>
</tr>
<tr>
<td>Natural essences of plants</td>
<td></td>
</tr>
<tr>
<td>Oxalic acid</td>
<td></td>
</tr>
<tr>
<td>Ozone</td>
<td></td>
</tr>
<tr>
<td>Peracetic acid</td>
<td></td>
</tr>
<tr>
<td>Phosphoric acid</td>
<td>Only for dairy equipment</td>
</tr>
<tr>
<td>Plant extracts</td>
<td></td>
</tr>
<tr>
<td>Potassium soap</td>
<td>An intervening event or action must occur to eliminate risks of contamination</td>
</tr>
<tr>
<td>Sodium carbonate</td>
<td></td>
</tr>
<tr>
<td>Sodium hydroxide (caustic soda)</td>
<td>An intervening event or action must occur to eliminate risks of contamination</td>
</tr>
<tr>
<td>Sodium hypochlorite</td>
<td>An intervening event or action must occur to eliminate risks of contamination</td>
</tr>
<tr>
<td>Sodium soap</td>
<td>An intervening event or action must occur to eliminate risks of contamination</td>
</tr>
</tbody>
</table>
## APPENDIX 5: SUBSTANCES FOR PEST AND DISEASE CONTROL AND DISINFECTION IN LIVESTOCK HOUSING AND EQUIPMENT

<table>
<thead>
<tr>
<th>PRODUCT</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Alkali carbonates</td>
<td></td>
</tr>
<tr>
<td>Calcium oxide (lime, quicklime)</td>
<td></td>
</tr>
<tr>
<td>Caustic potash (potassium hydroxide)</td>
<td></td>
</tr>
<tr>
<td>Caustic soda (sodium hydroxide)</td>
<td></td>
</tr>
<tr>
<td>Citric, peracetic acid, formic, lactic, oxalic and acetic acid</td>
<td></td>
</tr>
<tr>
<td>Cleaning and disinfection products for teats and milking facilities</td>
<td></td>
</tr>
<tr>
<td>Ethanol and isopropanol</td>
<td></td>
</tr>
<tr>
<td>Hydrogen peroxide</td>
<td></td>
</tr>
<tr>
<td>Iodine</td>
<td></td>
</tr>
<tr>
<td>Milk of lime (=slack lime, cal, pickinglime, hydrated lime, slaked lime) = calcium hydroxide</td>
<td></td>
</tr>
<tr>
<td>Natural essences of plants</td>
<td></td>
</tr>
<tr>
<td>Nitric acid (dairy equipment)</td>
<td></td>
</tr>
<tr>
<td>Phosphoric acid (dairy equipment)</td>
<td></td>
</tr>
<tr>
<td>Potassium and sodium soap</td>
<td></td>
</tr>
<tr>
<td>Sodium carbonate</td>
<td></td>
</tr>
<tr>
<td>Sodium hypochlorite (e.g. as liquid bleach)</td>
<td></td>
</tr>
<tr>
<td>Water and steam</td>
<td></td>
</tr>
</tbody>
</table>
IV. IFOAM ACCREDITATION REQUIREMENTS for BODIES CERTIFYING ORGANIC PRODUCTION and PROCESSING

Version 2.0

Approved by the IFOAM General Assembly through electronic vote in July 2014
INTRODUCTION

The IFOAM Accreditation Requirements (IAR) were first approved by the General Assembly in 1992. IFOAM seeks to continually improve those requirements. Revision occurs periodically and includes opportunity for input by interested parties. The revision process for those requirements is described in IFOAM Policies.

Generally speaking, the IAR establishes requirements for the conduct of organic certification by the certification body, including procedures and practices of the operator that the certification body must verify. The IAR consider organic certification to be a process certification.

In addition to those requirements, IFOAM has established Standards for Organic Production and Processing. First published in 1980 and subsequently subject to continual review, the IFOAM Basic Standards were adopted as the basis for national, regional and international organic standards throughout the world. In 2012, the IFOAM Standard for Organic Production and Processing” replaced the IFOAM Basic Standards, and the Common Objectives and Requirements of Organic Standards (COROS) - IFOAM Standards Requirements were added to the book of norms.

IFOAM has set-up two accreditation programs based on the IFOAM norms. The IFOAM Accreditation Requirements together with the IFOAM Standard establish the requirements for certification bodies seeking IFOAM Accreditation. The standards used by the certification body in its IFOAM accredited certification program shall at least meet the IFOAM Standard. The IFOAM Accreditation Requirements together with the COROS – IFOAM Standards Requirements establish the requirements for certification bodies seeking the IFOAM Global Organic System Accreditation (IGOSA). The standards used by the certification body in its IFOAM System accredited certification program(s) shall be at least equivalent to the COROS, as demonstrated by their approval in the IFOAM Family of Standards.

IFOAM Accreditation and the IGOSA are carried out under contract by the International Organic Accreditation Service Inc. (IOAS), a US based company. The structure of the IOAS and procedures for IFOAM Accreditation are laid down in the IFOAM Accreditation Program Operating Manual published by the IOAS, as well as in their accreditation procedure. More detailed policies and procedures are set down in the IOAS Quality Manual.

The IAR require that the certification body has an effective quality system in accordance with the relevant elements of the requirements and which is appropriate for the type, culture, range and volume of work performed. It is recognized that new programs, and programs operating in economically less favored areas may have less developed quality systems.

Some examples of situations where varying solutions could be applied are:

- Where the requirements have clearly been developed for organizations with large numbers of staff or several offices.
• Where the requirements have clearly been developed for certification bodies with large numbers of operators or more complex operations.
• Where the requirements become particularly onerous due to cultural or developmental reasons, such as poor communication systems or low levels of literacy.

Regulations or other official demands may also make it difficult, or even illegal, to fulfill a certain requirement. In such cases it is the prerogative of the accreditation body to determine the acceptability of the certification body’s alternative solution, based on whether the integrity of organic production and certification is maintained, and whether the purpose of the specific requirement is met.

Some requirements are accompanied by flexible requirements, called Guidance, and/or Explanatory Notes. The Guidance is named as such and directly follows the requirement it is referring to. The Explanatory Notes are incorporated as footnotes to the requirement.

Certification bodies are required to implement the requirements in line with the Guidance unless they can show that the same effect has been achieved by alternative methods. Guidance does not constitute a binding interpretation or remove an accreditation body’s rights and responsibilities to exercise its judgment in applying the requirement.

The Explanatory Notes explain the meaning and purpose of the requirements, and provide background information to explain the context of a particular section of the requirements or a particular requirement.
DEFINITIONS

The following definitions apply within the context of these requirements:

**Acceptance of other product certification**: The procedure by which a certification body accepts the certification of a product by another certification body, thereby enabling the use of, or further processing by, the certification body’s own operators.

**Accreditation**: Procedure by which an authoritative body gives a formal recognition that a body is competent to carry out specific tasks.

**Appeal**: Request by an operator for reconsideration of any adverse decisions made by the certification body related to its desired certification status.

**Certificate of Conformity**: Document issued by a certification body, declaring that an operation is in conformity with the organic production or processing standards.

**Certification**: The procedure by which an operator or a group of operators receives written and reliably endorsed assurance that a clearly identified process has been methodically applied in order to assess that the operator is producing specified products according to specific requirements or standards. In the context of the IFOAM Accreditation Requirements, “certification” is to be understood as “third party certification”.

**Certification Body**: The body that conducts certification.

**Certification Mark**: A certification body’s sign, symbol or logo which identifies product(s) as being certified to the requirements of a program operated by that certification body.

**Certification Program**: A system with defined requirements, procedures and management operated by a certification body for carrying out certification of conformity to a particular standard.

**Certification Scope**: The parameters defining the certification granted including the process, product or product types certified, the applicable standards, and certification program.

**Chain of Custody**: The channel through which products are distributed from their origin to their end use, including primary production, processing, handling, storing, trading, and transportation stages.
**Complaint:** An objection to the policies, procedures or performance of the certification body. A complaint may also be an objection concerning the compliance of a certified party lodged with the certification body by a third party.

**Conflict of Interest:** A set of circumstances that creates a risk that professional judgment or action regarding certification will be unduly influenced by a secondary interest.

**Consultancy:** Services or advice customized to a particular operator’s request in order to achieve compliance with certification requirements.

**Conversion Period:** The time between the start of the organic management and the certification of crops and/or animal husbandry as organic.

**Corrective actions:** Improvements to an organization’s processes taken to eliminate causes of non-conformities or other undesirable situations.

**Evaluation:** Systematic assessment based on all relevant information obtained in order to make the certification decision.

**Exception:** Permission granted to an operator by a certification body to be excluded from the need to comply with requirements.

**Genetic Engineering:** A set of techniques from molecular biology (such as recombinant DNA) by which the genetic material of plants, animals, microorganisms, cells and other biological units are altered in ways or with results that could not be obtained by methods of natural mating and reproduction or natural recombination. Techniques of genetic engineering include, but are not limited to: recombinant DNA, cell fusion, micro and macro injection, encapsulation. Genetically engineered organisms do not include organisms resulting from techniques such as conjugation, transduction and natural hybridization.

**Genetically Modified Organism (GMO):** A plant, animal, or microbe that is transformed by genetic engineering.

**Input/Output Reconciliation:** An audit that assesses the output of organic product against the supply of ingredients or in the case of trading operations, the volume of sales against the volume of purchases.

**Inspection:** An on-site visit to verify that the performance of an operation is in accordance with the requirements.

**Inspection Body:** An organization that performs inspection services.
**Inspector**: A person qualified to perform the inspection of an operation.

**Internal Audit**: A systematic periodic review and assessment of the objectives and performance of a program that is undertaken by the certification body itself.

**Internal Control System**: Part of a documented quality assurance system that allows the external certification body to delegate the annual inspection of individual group members to an identified body/unit within the certified operation.

**License**: An agreement or contract that grants a certified operator the right to use certificates or certification marks in accordance with the requirements of that program.

**Multiple Certification**: Certification of an operation by more than one certification body.

**Non-Conformity**: An instance where a particular standard or requirement is not being met.

**Operator**: An individual, organization, or business enterprise, responsible for ensuring that production meets, and continues to meet, the requirements on which the certification is based.

**Parallel Production**: Any production where the same unit is growing, breeding, handling or processing the same products in an organic system and in a non-organic system. A situation with “organic” and “in conversion” production of the same product is also parallel production. Parallel production is a special instance of split production.

**Precedent**: A certification decision concerning a new situation or set of circumstances that may serve to guide future decisions.

**Preventive actions**: Proactive improvements to an organization’s processes taken to eliminate causes of potential non-conformities or other undesirable situations.

**Production/Sales Reconciliation**: An audit that assesses the sales of organic product against the production volume.

**Quality System**: Documented procedures that are established, implemented, and periodically audited to assure that production, handling, management, certification, accreditation and other systems meet specified requirements and outcomes by following standardized protocols.

**Re-inspection**: external inspection of individual group members carried out by the
certification body inspector in the context of group certification.

**Sanctions**: Measures taken against operators who have failed to comply with the standards or other requirements of the certification body.

**Split Production**: Where only part of the farm or processing unit is organic. The remainder of the property can be (a) non-organic; or (b) in conversion. Also see parallel production.

**Standard**: Norm that specifies how a product should be produced and processed. For the purposes of this document a standard is used to define organic production practices.

**Subcontracted Production or Processing**: The utilization by the certified operator of third parties for performing specific production or processing tasks on behalf of that operator.

**Surveillance**: Ongoing monitoring of an operator’s compliance with standards and certification requirements.

**Trace Back Audit**: Verification that a product or its ingredients can be tracked to the original suppliers.

**Transaction Certificate**: Document issued by a certification body or by the operator, declaring that a specified lot or consignment of goods is certified.
1 STRUCTURE

1.1 General Requirements

1.1.1 The certification body shall have a documented and effective structure and organization that fosters confidence in its certification.

1.1.2 The certification body shall have documents that demonstrate that it is a legal entity.

1.1.3 The certification body shall identify the management (committee, group or person) that is responsible for each of the following:\(^1\)
   a. Development of policy matters relating to the operation of the certification body;
   b. Development of certification requirements;
   c. Inspection, evaluation and certification as defined in these requirements;
   d. Technical basis for granting certification;
   e. Decisions on certification;
   f. Supervision of the implementation of its policies;
   g. Supervision of the finances of the body;
   h. Delegation of authority to committees or individuals to undertake defined activities on its behalf;
   i. Response to appeals;
   j. Quality system for certification (Section 3).

1.2 Responsibility

1.2.1 The certification body shall take full responsibility for all activities operated or outsourced and maintain its responsibility for granting, maintaining, extending, suspending or withdrawing certification.

1.2.2 The certification body shall not delegate authority for granting, maintaining, extending, suspending or withdrawing certification to an outside person or body.\(^2\)

1.2.3 The certification body shall document clear lines of authority, responsibility and the accountability of personnel, officers and committees.

\(^1\) Explanatory Note 1.1.3: This refers to the actual day to day management.

\(^2\) Explanatory Note 1.2.2: An outside body or person refers to a separate legal entity even if linked in some way. This would not mean that assessment and evaluation cannot be undertaken by a contracted party, but that the formal certification decisions mentioned may not. This includes appeals.
1.2.4 Where decisions are delegated to individual certification officers, the certification body shall ensure that the decisions are objective and consistent. For this purpose, there shall be reporting and review procedures that enable the body overseeing certification decisions to exercise control. \(^3\)

1.2.5 Committees shall have clear responsibilities and rules of procedures.

1.2.6 An appeals committee shall be established. \(^4\)

1.3 **Impartiality and Objectivity**

1.3.1 The certification body shall be impartial. Inspection and certification shall be based on an objective assessment of relevant factors, following documented procedures.

1.3.2 The certification body shall have structures and procedures to enable it to be free to operate without undue influence from vested interests.

1.3.3 In order to achieve 1.3.2, the certification body shall have an organizational structure that enables significantly affected parties to participate in the development of its principles and policies. The structure shall ensure that no single interest predominates and shall provide for a balanced stakeholder representation. \(^5\) This balanced representation shall be observed in terms of meeting participation. The structure shall have access to all the information necessary to enable it to fulfill its functions.

1.3.4 The Terms of Reference for the structure referred to in 1.3.3 must include a mechanism through which the members can discuss their concerns about the performance of the certification body with the accreditation body.

1.3.5 The certification body shall not provide any product or service that could compromise the confidentiality, objectivity or impartiality of its certification

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\(^3\) **Explanatory Note 1.2.4:** Where decisions are taken by individual staff, oversight by the certification committee or body referred to in 1.3.8 is required. Oversight does not mean receiving a summary report of the decisions taken every quarter. The oversight shall be defined and documented, involving file checks to verify that decisions are being made in line with certification body procedures and standards and that there is consistency in decision-making.

\(^4\) **Explanatory Note 1.2.6:** An appeals committee can be ad hoc, or the task can be performed by a Board.

\(^5\) **Explanatory Note 1.3.3:** This can be provided, for example, by a system of participatory democracy where the Board is elected by a broad based constituency of stakeholders. Stakeholders would generally be understood to mean more than only the certified operators- in the case of organic certification consumers, environmentalists, researchers and the like would also be considered stakeholders. In the absence of a Board elected by stakeholders the certification body would need to institute some other method of ensuring sufficient influence of the stakeholders over the certification system. An Advisory Board with sufficient powers to achieve the purpose would be one such method.
process, unless the product/service and certification programs are clearly separated in a manner that ensures that such compromise cannot occur.

1.3.6 The certification body shall not engage in the marketing of certified products or promotion of individual products and shall have a policy and an appropriate procedure for responding to product inquiries from the trade or consumers. This shall ensure an equal treatment for all certified operators. The certification body shall not solicit individual applications based on the needs of individual buyers.

**Guidance:** The procedure shall specify the nature of the information that may be supplied, limiting this to information related to the certification of the product as opposed to the marketing of the product.  

1.3.7 Certification bodies shall ensure that activities of related bodies do not affect the confidentiality, objectivity and impartiality of its certifications.

1.3.8 The body making or ratifying certification decisions shall be free from any commercial, financial and other pressures that might influence decisions.

**Guidance:** A structure where members are chosen to provide a balance of diverse stakeholder interests and where no single interest predominates shall be deemed to satisfy this provision. Such diversity shall include that at least one general interest is represented such as consumers, scientists or environmentalists.

1.3.9 Fee structures and other issues related to payment shall not compromise objectivity.

**Guidance:** Certification bodies shall avoid at least the following: direct payment of fees to inspectors, subjecting payment of inspectors to receipt of operator fees, incurring significant costs such as inspections that are not readily reimbursed, and a fee structure/function that results in high leverage of certification body finances by only one or a few clients.

1.3.10 The certification body or its personnel shall not accept a substantial gift or favor. The certification body shall establish a policy on what are/are not substantial gifts.

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6 Explanatory Note 1.3.6 Guidance: If the policy is that no information will be supplied then no procedure is necessary.

7 Explanatory Note 1.3.7: Related bodies would mean any separate entity that is structurally linked to the certification body by, for example, common ownership, shared directors etc. In the case of organic certification bodies this could be a producer association or other association responsible for establishing the certification body. The requirement does not prohibit the relationship but requires analysis of whether the other body may exert influence in a manner that compromises the impartiality and objectivity of the certification decisions. If so, measures must be taken to ensure this does not occur.

8 Explanatory Note 1.3.8: This does not mean that individuals on the Board or committee (the decision making body) cannot have commercial, financial or other interests. It means that the committee as a whole may not. To ensure this a balance of interests is necessary.

9 Explanatory Note 1.3.10: Substantial gifts are those that have a value that could potentially affect opinion, attitude, or decision of the certification body, including any of its inspectors, employees or officers.
1.3.11 The certification body shall have clear division of the functions of inspection, certification and appeals.

1.3.12 Those involved in conducting an inspection may not have any decision making power in the respective certification decision.

1.3.13 Persons responsible for a decision that is being appealed may not be involved in the decision on that appeal.\textsuperscript{10}

1.4 \textit{Consulting and Advising}

1.4.1 Certification bodies shall not provide consultancy services to operators.

1.4.2 Pre-assessment of production performed by a certification body to identify areas of non-conformity shall not include advice on how to overcome these non-conformities.

1.4.3 Specific advice given to operators shall be limited to explanations of the standards or certification requirements. This information shall not be offered for additional fees and shall not prescribe solutions.

1.4.4 Certification bodies may provide general information for additional fees, provided that this service shall be offered to all certified operators in a non-discriminatory manner.\textsuperscript{11}

1.5 \textit{Conflicts of Interest of Individuals}

1.5.1 The certification body shall ensure that a declaration of interest is updated annually by all persons involved in certification, inspection and appeals as well as by the board. Such declarations shall be on file and take into account both direct and indirect interests. The certification body shall review the declarations and identify what constitutes a conflict.\textsuperscript{12}

1.5.2 All persons with a conflict of interest shall be excluded from work, discussion and decisions in all stages of the certification process related to the potential

\textsuperscript{10} \textit{Explanatory Note 1.3.13}: This means that the certification committee or personnel that made the decision being appealed may be heard at the appeal, but may not sit on the appeals committee.

\textsuperscript{11} \textit{Explanatory Note 1.4.4}: General information might refer to training, newsletters, seminars, advice concerning regulatory requirements etc.

\textsuperscript{12} \textit{Explanatory Note 1.5.1}: The declaration should be of all interests that relate to the organic sector. The certification body should decide which, if any, of these interests are of sufficient concern to question the individual’s ability to be impartial and therefore to warrant the precautionary measure of declaring them to result in a conflict of interest.
conflict. The exclusion of such persons shall be recorded in minutes or other records.\textsuperscript{13}

1.5.3 The certification body shall require persons engaged in inspection, certification and appeals to agree in writing to abstain from participating in work regarding operators with whom they have personal relations or those with whom they have had business relationships (either trade or advisory) in the past two years. The certification body shall require persons engaged in inspection to report on any new interests regarding the operation for a period of one year after the inspection. The certification body shall determine whether the new relations may have affected the impartiality of any work submitted by inspectors or certification personnel.\textsuperscript{14}

1.6 \textbf{Financial and Personnel Resources}

1.6.1 The certification body shall have the financial stability and personnel resources necessary for the effective operation of a certification system.

1.6.2 The certification body personnel shall have the necessary education, training, technical knowledge and experience for performing functions relating to the type, range and volume of work performed.

1.6.3 Personnel, including contracted inspectors, shall only be assigned to inspection and certification work that is appropriate to their skills.

1.6.4 Personnel shall have job descriptions describing their duties and responsibilities.

1.6.5 Personnel shall have documented work instructions for complex or critical certification and inspection functions.\textsuperscript{15}

1.6.6 The body responsible for certification decisions shall ensure that all certification decisions are based on its competence in all areas for which certification is granted.\textsuperscript{16}

1.6.7 The certification body shall require all persons involved in the certification process, including any committee or board member to sign a contract or

\textsuperscript{13} \textbf{Explanatory Note 1.5.2}: The certification body’s responsibility is not only to determine conflict of interest, but to then use this list in its operation to ensure exclusion of the individual in cases where conflict exists.

\textsuperscript{14} \textbf{Explanatory Note 1.5.3}: In requirements 1.5.1 and 1.5.2 the certification body takes responsibility for managing any conflict of interest. In 1.5.3 the individual is also required to be responsible. The purpose of the second sentence in 1.5.3 is to prevent an individual from contracting to do future work while engaged in the inspection or certification process (a clear conflict of interest) without this immediately being known to the certification body, so that others may be assigned to the case. This is most likely to occur in the case of contracted inspectors.

\textsuperscript{15} \textbf{Explanatory Note 1.6.5}: Procedures can serve as work instructions if detailed enough.

\textsuperscript{16} \textbf{Explanatory Note 1.6.6}: This may be on the certification committee itself or at staff level.
other document by which they commit themselves to the rules and procedures of the certification body.

1.6.8 The certification body shall have a documented training policy, including initial and ongoing training, for all personnel, including contracted inspectors, and committee members, that is sufficient to ensure continued competence and consistency.

1.6.9 The certification body shall ensure that before undertaking inspection, new inspectors have successfully completed a training course in inspection of organic operations and undergone a defined on-site apprenticeship period.

1.6.10 Personnel records shall be up to date and shall include: position held, qualification, experience, training, and address.

1.7 Outsourcing

1.7.1 The integrity, competence and transparency of any outsourced components of the certification system remain the responsibility of the certification body.

1.7.2 Analyses shall be done by competent laboratories. The certification body must define the minimum competence requirements for the contracted laboratories, such as accreditation and participation in ring tests for the required parameters.

1.7.3 When a certification body outsources work related to certification to a contracted third party, an agreement covering the arrangements shall be drawn up. This shall include the obligation to comply with all relevant aspects of these requirements.

1.7.4 The certification body shall demonstrate how it verifies that any contracted inspection work is done competently and complies with these requirements.

1.7.5 The certification body shall maintain a list of contracted third parties.

1.7.6 The certification decision shall not be outsourced.
2 ACCESSIBILITY AND SCOPE

2.1 Accessibility

2.1.1 The policies and procedures that govern the operation of the certification body shall be non-discriminatory.

2.1.2 The certification body shall make its services accessible for all applicants whose activities fall within its declared field of application. Certification requirements, inspections and decisions shall be confined to the scope of the certification being granted.

Guidance: In exceptional cases, the certification body can decline an application or extension of certification on the basis of substantiated reasons. The decision shall be recorded and the applicant shall be informed of the reasons for denial and of his right to appeal.

2.1.3 Access to certification shall not be conditional upon the size of the operation or membership of any association or group, nor shall certification be conditional upon the number of certificates already issued by the certification body.

2.1.4 The fee structure shall be standardized and available to anyone on request.

2.2 Certification Scope and the Chain of Custody

2.2.1 Organic certification shall be granted solely on the basis of a determination of an operation’s conformity with specified published standards. These standards shall cover all production systems or product categories certified.

2.2.2 The certification body shall not issue any license to use its certification mark or issue any certificate for any product unless it is assured of the chain of custody leading up to and including the product in question. Where steps in the production chain have been certified by other certification bodies, the requirements in section 9 shall be applied.

2.2.3 Any entity in the chain of custody that has produced, processed, packaged, or labeled an organic product shall have been certified. Contracted production (see section 2.3) shall have been inspected.

17 Explanatory Note 2.2: This section of the requirements regulates the requirements for certification bodies with regard to the whole production chain. The production chain includes the farmers, storage units, processing units, packers, brokers, wholesalers, transport companies and retailers. These requirements establish when either certification or inspection is required. These functions shall either have been carried out by the certification body itself or their certification should be approved in accordance with the requirements in section 9.
**Guidance:** The certification body is not obliged to have a system for inspection of products that are further handled after being packed in the final consumer package. For certified product not in its final packaging the certification body’s responsibility shall extend to the point where the product is sold to an operator certified by a different entity. The certification body shall take action where there is reason to believe that the certification body’s own standards have been or may be violated in later handling stages.

2.2.4 Certification bodies shall conduct a risk assessment to determine the necessity for, or frequency of, inspection of all storage facilities including port facilities. Where this reveals a need for inspection to protect organic integrity, inspection shall be done.\(^{18}\)

2.2.5 The certification body shall require that the party owning the product at the point of transport shall be responsible for maintaining the organic integrity in the transport process, unless transport operations are certified in their own capacity.

2.3 **Certification Scope and Subcontracted Production or Processing**\(^{19}\)

2.3.1 The certification body shall have policies and procedures for regulating subcontracted production or processing, where the subcontracted party is not required to be certified in their own right. A certification body may not issue a certificate of any type to the subcontracted operator.

2.3.2 The policy shall prescribe the circumstances where the subcontracted party is not required to be certified. This shall preclude the subcontracted party from marketing certified products and require the raw materials supply, and the sales to be under the control of the certified licensee. This shall normally mean that the subcontracted party does not take title of the product.\(^{20}\)

2.3.3 The subcontracted party shall be inspected by the certification body before the use of the subcontracted product or service. Subsequent inspections shall be made annually or at a frequency determined on a case-by-case basis providing that the certification body documents the reasons for the reduced frequency. Certification granted by another certification body can be accepted provided that it falls under the scope of an IFOAM accreditation.

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\(^{18}\) **Explanatory Note 2.2.4:** Exceptions to the requirement for inspections may be made if a risk assessment based on the kind of storage, the product, the packaging, the prevailing storage practices (e.g. fumigation) and the period of storage has determined that further inspections are not necessary. Exceptions may also be made in the case of storage by common carriers and storage in customs houses.

\(^{19}\) **Explanatory Note: 2.3:** This section establishes requirements applicable when a certified entity (or applicant) has subcontracted production to an operation that is not certified. (For example, a certified processor subcontracts with a storage, handling, or processing facility which is not certified in its own right.) It also applies to situations where a processor or trader has subcontracted producers.

\(^{20}\) **Explanatory Note 2.3.2:** These provisions do not prohibit the subcontracted party from applying for certification in their own right.
program with the same standard. In other cases, the certification body must inspect the subcontracted party either directly or through subcontracting an inspection body, following the outsourcing requirements.

2.3.4 The certification body shall require that the certified operator shall be held fully responsible for the subcontracted production or processing and be subject to sanctions in the event of non-compliance of the subcontracted parties.

Guidance: The contract between the certification body and the operator shall specify the liability with respect to sanctions, unless this is already stated in the general sanctions policies.

2.3.5 The certification body shall require that the subcontracted party have a contractual relationship with the certification body that includes clauses regarding compliance to the standards, obligation to provide information, and access to the certification and/or accreditation body. This may either be achieved through a direct contract between the parties or by an agreement between the operator and the subcontracted party in which the subcontracted party binds itself directly to the certification body.

Guidance: Where the certification body chooses not to have a direct contract with the subcontracted party it shall ensure that the contract between the operator and subcontracted party legally binds the subcontracted party to the certification body and the specified requirements. This shall mean that the certification body shall obtain the contracts between the operator and the subcontractor in order to verify these points.

2.3.6 The certification body shall require that each subcontracted party owns and understands the current version of the applicable standards and a general description of the certification program.

3 QUALITY SYSTEM FOR CERTIFICATION

3.1 Quality Policy

3.1.1 The Certification Body shall document its objectives for, and commitment to, quality in a quality policy. The management shall ensure that this policy is understood, implemented and maintained.  

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21 Explanatory Note 3.1.1: A quality policy can consist of a simple statement to adhere to the IFOAM Accreditation System.
3.2 Quality System

3.2.1 The certification body shall operate an effective quality system in accordance with the relevant elements of these requirements and appropriate for the type, range and volume of work performed. This quality system shall be documented and the documentation shall be available to, and understood by, the certification body personnel.\footnote{Explanatory Note 3.2.1: An effective quality system is one which enables the certification body to demonstrate continuous quality improvement.}

3.3 Quality Documentation

3.3.1 The quality documentation shall include at least the following:
   a. a brief description of the legal status of the certification body;
      \textit{Guidance:} The description shall include the names of its owners and, if different, names of the persons who control it.
   b. the names, qualifications, experience and terms of reference of the Governing Board, senior executive and other certification personnel, both internal and external;
   c. an organization chart showing lines of authority, responsibility and allocation of functions stemming from the senior executive;
   d. a description of the organization of the certification body, including the management (committee, group or person) identified in 1.1.3;
   e. the policy and procedures for conducting management reviews;
   f. administrative procedures including document control;
   g. the operational and functional duties and services, so that the extent and limits of each person’s responsibility are known to all concerned;
   h. the procedure for the recruitment and training of certification body personnel and monitoring of their performance;
   i. a list of its approved subcontractors and the procedures for assessing, recording and monitoring their competence;
   j. the procedures for evaluating products and implementing the certification process, including the conditions for issue, retention and withdrawal of certification documents, and the controls over the use and application of documents employed in the certification of products;
   k. the policy and procedure for dealing with appeals and complaints.
3.4  Internal audit

3.4.1  The certification body shall conduct periodic internal audits such that all procedures are covered in a planned and systematic manner over time\(^\text{23}\), to verify that the certification system is implemented and is effective.

The certification body shall ensure that:
   a. the internal audit shall verify fulfillment of these requirements;
   b. there is an audit plan taking into account results of previous audits;
   c. the internal audit is conducted by personnel knowledgeable in certification auditing and these requirements;
   d. auditors do not audit their own work;
   e. personnel responsible for the audited functions are informed of the outcome of the audit;
   f. corrective actions are taken in a timely and appropriate manner;
   g. the results of the audit are documented.

3.5  Management review

3.5.1  The management review shall evaluate whether the management system is effective in achieving the overall goals of the organization. It shall decide on actions for:
   a. improvement of the effectiveness of the management system,
   b. improvement of the fulfillment of these requirements and,
   c. the resources needed.

3.5.2  The input to the management review shall include at least the following:
   a. results of internal and external audits;
   b. feedback from the impartiality structure referred to in 1.3.3.;
   c. follow-up actions and objectives from previous management reviews;
   d. appeals and complaints.

3.5.3  The management review shall take place at least annually. Records of such reviews shall be maintained.

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\(^\text{23}\) Explanatory note 3.4.1: Internal audits do not necessarily have to cover all procedures of the certification body within one year provided that there is a plan to cover all areas in a systematic manner over several years and that an internal audit of at some areas does take place every year.
3.6  **Performance review**

3.6.1 The certification body shall conduct performance reviews of inspection and certification personnel including employed inspectors at least annually. Records of the outcome shall be maintained.\(^{24}\)

3.6.2 In the case of frequently used contracted inspectors, the inspector shall be given periodic feedback on performance.

3.7  **Complaints**

3.7.1 The certification body shall have procedures for consideration of complaints brought by operators or third parties concerning its own performance or concerning the compliance of certified operators with the standards.

3.7.2 Complaints shall be dealt with in a timely and efficient manner.

3.7.3 When a complaint is resolved, the resolution shall be documented. The complainant shall be informed of the general outcome of the complaint in a way that does not prejudice the confidentiality of the party concerned.

3.7.4 The certification body shall:
   a. investigate and take appropriate action regarding complaints related to certification;
   b. review and take any necessary corrective action to the certification system;\(^{25}\)
   c. keep a record of all complaints and resulting actions.

3.8.  **Corrective and preventive actions**

3.8.1 The certification body shall document procedures for identifying and handling certification body (potential) non-conformities and for assuring the effectiveness of any corrective and preventive actions taken.

3.8.2 Corrective and preventive actions taken shall be documented.

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\(^{24}\) **Explanatory Note 3.6.1:** This includes certification committee members. Where work is organized in teams this may be team review.

\(^{25}\) **Explanatory Note 3.7.4b:** This requires that complaints should not merely be resolved but that the certification body should review the complaint to determine whether the complaint indicates a structural or procedure fault and, if so, to remedy it.
4 CONFIDENTIALITY PROVISIONS

4.1 General

4.1.1 The certification body shall have adequate arrangements to ensure confidentiality of the information regarding specific operators obtained in the course of its certification activities at all levels of its organization, including committees, contracted bodies and individuals.\(^\text{26}\)

4.1.2 These arrangements shall include the requirement for all personnel to sign a confidentiality agreement and the establishment of a confidentiality policy.

4.1.3 This policy shall:
   a. specify the type of information that is not covered by confidentiality, such as name and address of operators, and
   b. identify the parties that may have access to confidential information such as accreditation bodies;
   c. require the certification body to inform operators of who the parties are;
   d. state potential requirements for disclosure of information under the law;
   e. require written consent in other cases.

4.1.4 Where the law requires information to be disclosed to a third-party, the supplier shall be informed of the information provided as permitted by the law.

5 DOCUMENTATION AND DOCUMENT CONTROL

5.1 General

5.1.1 The certification body shall document its certification system, make relevant documents available to the public on request and demonstrate control over all documents issued.

\(^{26}\)Explanatory Note 4.1.1: The system shall be transparent while records pertaining to operators remain confidential.
5.2  **Public Access to Information**

5.2.1  The certification body shall make publicly available, through print and or electronic media, current information on the following:27

- a. information, describing the authority under which the certification body provides its certification service;28
- b. the requirements and procedures, (or a description of the procedures) for evaluation of the inspection report and approval, continuation or extension of certification;
- c. the requirements and procedures for suspension and withdrawal of certification;
- d. the standards to which certification is granted;
- e. a description of the certification body’s sources of income and clear indications of the fees charged to applicants and current licensed operators;
- f. a description of the rights and duties of applicants and suppliers of certified products, including requirements, restrictions or limitations on the use of the certification body’s logo and on the ways of referring to the certification granted;
- g. procedures for handling complaints and appeals;
- h. a current list of certified operators, including name, location and the scope of the certification; if an operator is certified as a group it shall be identified as such;

5.3  **Document Control**

5.3.1  The certification body shall maintain a documented system for the control of all documentation relating to the certification system and shall ensure that:

- a. the current issues of the appropriate documentation are available at relevant locations;
- b. all changes of documents are covered by the correct authorization;
- c. all changes are processed in a manner which will ensure direct, speedy and consistent implementation;
- d. superseded documents are removed from use throughout the organization;
- e. all affected parties are notified of changes;
- f. there is a register of all appropriate documents with the respective issue identified;

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27 Explanatory Note 5.2.1: Make available does not mean these have to be distributed, only that they should be supplied if requested. It also means that a reasonable charge may be levied. Point b, e, f and g refer to descriptions or summaries and not necessarily the formal policies or procedures themselves.

28 Explanatory Note 5.2.1a: This authority may be regulatory where a certification body has been approved under a government regulation. Authority may also be derived from the voluntary nature of the program or from linked producer or trader associations.
g. there is a determination of which documents are available to the public and which are not;

h. documentation clearly indicates its date of implementation.

Guidance: The certification body shall have a documented procedure to ensure that above requirements are met.

5.4 Records

5.4.1 The certification body shall maintain a records system and have policies and procedures governing their management. The records shall be identified, managed and disposed of in such a way as to ensure the integrity of the process and the confidentiality of the information.

5.4.2 Operator files shall be up to date and contain all relevant information, including inspection reports, history, and product specifications.

Guidance: The certification body shall have available relevant data for all certified production units, including any subcontracted parties and members of grower groups.

5.4.3 The records shall be sufficiently comprehensive so as to demonstrate that the procedures for certification decisions are properly applied.

5.4.4 Separate records shall be kept for major non-conformities and resulting sanctions, precedents, exceptions, appeals, and complaints, in a way that enables easy retrieval of data.

5.4.5 All records shall be safely stored and held secure and in confidence to the operator, for a period not less than five years. Computerized records shall be backed-up regularly.

5.4.6 Inspection reports, certification decisions, certificates and other relevant records shall be signed by the authorized person.

5.4.7 The record keeping system shall be transparent and enable easy retrieval of information, including dates of records.

5.4.8 Operators shall have the right to have copies of inspection findings and other documentation related to the certification of their production, unless the...
documents are confidential (i.e. filed complaints, confidential section of inspection reports). This right shall be communicated to operators.

6 APPLICATION AND INSPECTION PROCEDURES

6.1 Application Procedures

6.1.1 The certification body shall ensure that each applicant has:
   a. access to a current version of the applicable standards;
   b. an adequate description of the inspection, certification and appeals procedures;
   c. a sample copy of the contract or a description of the contractual conditions;
   d. a copy of the fee schedule.

6.1.2 The certification body shall require completion of an official application form, signed by the applicant. This shall determine at least the following information:
   a. general operator information, such as name, address, and physical location.
   b. the scope of the desired certification, including the product(s) and the standards against which the product is to be certified.
   c. sufficient information about the production system, including area, facilities, and subcontracted production, to enable appropriate assignment of the inspector and proper preparation by the inspector.
   d. disclosure of previous or current certification and of denial of organic certification by another certification body. Such a disclosure shall include the reasons for denial.

6.1.3 There shall be an agreement between the certification body and the operator, with mutual obligations.

6.1.4 The certification body shall require operators to sign an agreement before inspection, obliging them to:
   a. comply with the requirements for certification including a commitment to comply with the standards and to supply any information needed for evaluation of the production to be certified;
   b. provide access to all appropriate facilities including any non-organic production in the unit, or related (by ownership or management)
units in proximity, to both certification and accreditation personnel;\textsuperscript{33}

c. agree to unannounced inspections;
d. provide access to all relevant documentation including financial
records to both certification and accreditation personnel;
e. only make claims regarding certification which are consistent with
the scope of the certification that has been granted;
f. not make certification claims that are misleading or unauthorized by
the certification body;
g. take any action as required by the certification body in case of
suspension or termination;
h. give notification of significant changes as referred to in 7.7.1.

6.1.5 The certification body shall specify the documentation to be maintained by
the operator to enable verification of compliance, and shall specify which
records shall be available and held in a form that enables verification to take
place.\textsuperscript{34}

6.1.6 The certification body shall require documented procedures defining the
manner of production or processing where the absence of such procedures
could adversely affect the organic quality.\textsuperscript{35}

6.2 Review and acceptance of application

6.2.1 Before accepting an application, the certification body shall review whether it
has the capability to perform the certification service with respect to the
scope of the certification sought (e.g. complex operations or operations
located in regions not usually covered by the certification body).

6.2.2 The certification body shall conduct a review of the application for
certification to ensure that:
a. there is sufficient information to proceed with the certification
process,
b. the scope of certification sought is appropriate to the applicant.\textsuperscript{36}

6.2.3 The certification body shall be able to provide evidence of this review.

\textsuperscript{33} Explanatory Note 6.1.4b: The requirement requires the right of access, but does not require that this right be
exercised in all cases. Certification bodies should be able to inspect any part of an operation whether organic or
not if they have reason to do so. The requirement requires that the right be fully exercised in cases of parallel
production.

\textsuperscript{34} Explanatory Note 6.1.5: These requirements refer not only to the required documentation but also to the way
in which it is kept. This must allow for the specified audits to be carried out within the timeframe of an inspection.

\textsuperscript{35} Explanatory Note 6.1.6: Although this is more likely to apply in processing operations it may also apply to
farming operations. An example would be a procedure to ensure cleaning out of equipment in a split production
situation. Conversion plans, farm plans and management plans to reduce dependence on restricted products
would constitute such procedural documents.

\textsuperscript{36} Explanatory Note 6.2.2: An example of assessment of the scope of certification sought is that an application
for group certification meets the requirements in 8.3.2.
6.3 Preparation for Inspection

6.3.1 The certification body shall provide the inspector with sufficient information to prepare for the inspection. **Guidance:** This includes at least an application form, and/or previous inspection findings, a description of activities/processes, maps/plans, product specifications and used inputs, previous conditions and sanctions.

6.3.2 The assignment of the inspector shall take into account the competence of the inspector for the required scope and any possible conflict of interest.

6.3.3 The assignment of the inspector shall ensure that the same inspector shall as a rule not be assigned to an operator for more than 4 consecutive years. For high-risk operators that are inspected more than once a year, the certification body shall have a policy to further limit the number of consecutive inspections.

6.3.4 Operators shall have neither the right to choose nor to recommend inspectors. Except for cases of unannounced visits, operators shall be informed about the identity of the inspector and, if applicable, of the contracted inspection body, before the inspection visit. Operators shall in any case have the right to raise objections based on conflict of interest or other reasons. The certification body shall rule whether the reasons are accepted. This shall be documented.

6.4 Visit Procedures

6.4.1 The organic management systems of the operator shall be evaluated against the standards and certification requirements.

6.4.2 Inspection procedure shall follow a specific protocol to facilitate a non-discriminatory and objective inspection procedure.

6.4.3 The routine inspection procedure shall be documented and shall at least include: 37
   a. assessment of production or processing system of operator by means of visits to facilities, fields, and storage units;

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37 **Explanatory Note 6.4.3:** An exception to this may be made in the case of unannounced visits that are made in addition to the scheduled visit or in cases where more than one announced visit is conducted in the year. Such supplementary visits may be targeted to specific concerns or to check compliance with conditions of the certification.
b. verification of the most recent information provided to the certification body by the operator;
c. identification and investigation of areas of risk;
d. review of records and accounts;
e. production/sales reconciliation on farms;
f. an input/output reconciliation and trace back audit in processing and handling;
g. interviews with responsible persons including an exit interview;
   Guidance: The exit interview shall include findings of the inspection, countersigned by the operator.  
38
h. verification that changes that have taken place in the standards and requirements of the certification body have been effectively implemented by the operator;
i. residue sampling in accordance with the certification body’s sampling policy;
j. verification that previously imposed conditions have been fulfilled.

6.4.4 The inspection, including document review, shall include non-organic units where there is reason for doing so.  
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6.5 Sampling and Testing  
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6.5.1 The certification body shall have documented policies and procedures on sampling and residue and GMO testing, and other analyses that shall at least include:
   a. indication of the cases in which samples shall be taken, considering risk assessment;
   b. the requirement that where use of a substance prohibited by the standard is suspected and samples may provide supporting evidence, then samples shall be taken for analysis;
   c. the requirement that where standards set limits on residues or contamination in products, inputs or soil, analysis shall be done as appropriate,  
41
d. instructions to inspectors on sampling requirements and methods;
e. indication of responsibility for payment of sampling and testing.

38 Explanatory Note 6.4.3g Guidance: This is not the final decision on non-conformities, but the observations of the inspector. As such it may be overturned by the certification decision.
39 Explanatory Note 6.4.4: Examples are: Parallel production and systems that are so similar that there might be undeclared parallel production, and any situation revealing high risk of cross-contamination.
40 Explanatory Note Section 6.5: Testing is not the basis of organic certification as it is certification of process not products. However, testing is of value and the certification body shall have documented policies and procedures on residue testing, genetic testing and other analyses that meet these requirements.
41 Explanatory Note 6.5.1c: This refers to claims made in standards used by the certifying body regarding limits on contamination. For example, claims on limits on heavy metals in soil. In such cases certification bodies must verify the standard by means of residue testing.
6.6 **Inspection Report**

6.6.1 Inspection reports shall cover relevant aspects of the standards, adequately validate the information provided by the operator and indicate any non-conformities.

6.6.2 Inspection reports and written documentation shall indicate the applicable standard(s) and provide sufficiently comprehensive information for the certification body to make competent and objective decisions.

6.6.3 Inspection reports shall follow a decided format to facilitate a non-discriminatory, objective and comprehensive analysis of the production system.

6.6.4 Inspection reports shall be designed to allow for elaboration and analysis by the inspector.\(^{42}\)

6.6.5 Inspection reports shall contain an assessment of risk with regard to loss of organic integrity as well as the inspector’s observations regarding conformity with standards. Inspectors shall be able to make recommendations regarding non-conformities but shall not be required to make an overall judgment of whether the operator should be certified.\(^{43}\)

6.6.6 Inspection reports shall also include:
   a. date and duration of inspection;
   b. persons interviewed;
   c. fields and facilities visited;
   d. document audits conducted (input/output, yield/sales, trace back, etc.). This shall include details on what has been audited, identification of documents, calculation summary and conclusion;
   e. the name and affiliation of the translator, if any;
   f. verification of previously imposed conditions.
   g. rationale for inspection choice or recommendation of product sample if any.

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\(^{42}\) **Explanatory Note 6.6.4:** An example would be: In cases of partial compliance or lack of clarity in the standards the inspector being required to elaborate.

\(^{43}\) **Explanatory Note 6.6.5:** The requirement prohibits requiring an inspector to make an overall judgment of whether the unit should be certified or not. The overall judgment is a function of certification and not of inspection and would contravene requirement 1.3.11 if it was required of the inspector. The requirement does not prohibit the inspectors from providing an overall recommendation but does prohibit the certification body from requiring this of them. The actions in 7.9.4 are an exception based on the emergency nature of the case and the overriding need to prevent fraud.
6.7  Specific Inspection Requirements for the Conversion Period

6.7.1  The certification body shall verify full application of the standards for a period of no less than that stated in the applicable standard. This shall take place following the application for certification except in the case of 6.7.3.\textsuperscript{44}

6.7.2  Inspection shall occur during the conversion period to verify compliance with standards.

6.7.3  Exceptions to 6.7.1 above shall be on the basis of indisputable documented evidence that full application of the standards has occurred. This shall be verified by inspection.

\textbf{Guidance:} If exceptions to the requirement 6.7.1 are granted it shall be on the basis of sound and incontrovertible evidence that full application of the standards has occurred for a period at least as long as the minimum conversion period specified in the applicable standard. Sound evidence shall, in addition to documentation, include an inspection visit prior to certification in which the existing and prior management system is evaluated. Affidavits and other documentary evidence shall not on their own be considered sufficient evidence.

6.8  Specific Inspection Requirements for Split and Parallel Production\textsuperscript{45}

6.8.1  When split production occurs, the certification program shall have additional requirements and inspection regimes to safeguard that the products are not mixed or contaminated.

6.8.2  In cases of split production the certification body shall require and verify by inspection:

\begin{itemize}
  \item[a.] that the documentation regarding the production or processing, storage and sales is well managed and makes clear distinctions between certified and non-certified products;
  \item[b.] that the measures taken to safeguard against the risk to the organic integrity is understood at all levels of the operation.
\end{itemize}

\textsuperscript{44}  \textbf{Explanatory Note 6.7.1:} Full application of standards should normally mean active organic management not just absence of use of prohibited materials. In order to verify this the certification body should normally not grant retrospective conversion prior to the application for certification and should require the conversion period stated in the standards to monitor the system.

\textsuperscript{45}  \textbf{Explanatory Note 6.8 - Split Production and Parallel Production:} Parallel production is a particular form of split production. As parallel production is a higher risk situation when a product is sold as organic, specific requirements in addition to those for split production have been specified. The requirements for parallel production are in addition to those for split operations. These requirements apply to situations where product is being sold as organic. In all parallel production on farms 6.8.3 b and c shall be required. In addition 6.8.3a must be enforced or - if an exception is granted to this provision - then the operator must be subject to the requirements in 6.8.4.
6.8.3 If a farm is engaged in parallel production, the certification body shall require that in addition to the requirements for split production above:
- a. non-organic (or conversion) crops, livestock and produce and organic crops, livestock and produce are of different varieties and are visually distinguishable. Exceptions shall only be granted on a case-by-case basis in accordance with the requirements in 6.8.4;
- b. production data are recorded and shall be checked against sales records for both organic and conventional productions;
- c. the inspection includes visits to the non-organic fields and/or processing units.

6.8.4 In cases where an exception has been granted to the requirements in 6.8.3a inspections shall occur more frequently than once a year and at critical times. This shall normally include inspections at the time of harvest or during processing.

7 CERTIFICATION PROCEDURES

7.1 General Requirements

7.1.1 The certification body shall execute its certification in compliance with all its stated policies, procedures and standards.

7.1.2 The certification body shall have procedures to:
- a. grant, maintain, withdraw and, if practiced, suspend certification;\(^{46}\)
- b. extend or reduce the scope of certification;
- c. re-evaluate the operation.\(^{47}\)

7.1.3 The documented certification policies and procedures shall include all procedural steps in processing the application, until final certification.

7.1.4 The certification body shall ensure that each certified operator be notified of changes in the standard and certification requirements in a timely manner.

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\(^{46}\) **Explanatory Note 7.1.2a:** The text refers to “if practiced” because certification bodies may choose to not have a suspension policy and instead simply withdraw certification for serious infringements. The exception is found in 7.9.4 where suspension is the only possibility.

\(^{47}\) **Explanatory Note 7.1.2c:** Re-evaluation is indicated in the event of changes significantly affecting the product’s specification, or changes in the standards to which compliance of the product is certified, or changes in the ownership, structure or management of the supplier, if relevant, or in the case of any other information indicating that the product may no longer comply with the requirements of the certification system.
7.2 **Certification Decisions**

7.2.1 All certification decisions including the scope shall be objective and transparent and shall be recorded.

7.2.2 The certification body shall have the right to impose conditions. Where conditions require corrective actions subsequent to certification, timelines shall be imposed. Mechanisms for monitoring compliance with conditions shall be in place.

7.2.3 Certification decisions and any conditions set shall be communicated to the operator. Major non-compliances shall be notified through a specific written communication issued by the certification body.

7.2.4 If exceptions are granted there shall be criteria and procedures for granting exceptions. Exceptions shall be clearly limited in time and the rationale for any exception shall be properly recorded.

7.2.5 When certification is denied, withdrawn or suspended, the reasons shall be clearly stated.

7.3 **The Certification Process**

7.3.1 The procedures shall ensure that:
   a. the certification status of all operators and their production and, where relevant, the scope of existing certification, is indicated throughout the certification process\(^{48}\);
   b. processing of inspection reports and certification decisions shall be done in a timely manner;
   c. processing of any issue related to non-conformities with standards shall be done with highest priority.

**Guidance:** Where the certification body operates more than one certification program, the applicable scope shall also be stated.

7.4 **Certificates of Conformity and Transaction Certificates**

7.4.1 The certification body shall issue certificates confirming compliance of a certified operation. These shall include at least:
   a. the name and address of the operator;
   b. the name and address of the certification body;

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\(^{48}\) **Explanatory Note 7.3.1.a:** This requires that the current certification status (certified, conversion, non-organic) of all product or production is stated on all forms and documents used through the certification process.
c. the program under which the operator is certified;
d. the scope of the certification including reference to the applicable standards, the products or product categories, and the certification status (conversion or organic) of each;\footnote{Explanatory Note 7.4.1d: Product categories noted on the certificate should be as specific as the circumstances permit.}
e. the date of issuance;
f. the period of validity;
g. an authorized signature of the certification body.

7.4.2 Where the certification body issues transaction certificates or provides forms for operators to issue self-issued transaction certificates, the certification body shall ensure that certificates contain sufficient information to prevent fraudulent usage. This shall at least include:
   a. the seller;
   b. the buyer;
   c. the date of delivery and/or date of transaction;
   d. the date of issuing the certificate;
   e. a clear indication of the product, the quantity and its certification status;
   f. lot numbers and other identification (marks) of the products;
   g. reference to an invoice or bill of lading;
   h. the certification body and the applicable standard;
   i. a statement that the product is produced according to the applicable standards.

7.4.3 The certification body shall take reasonable measures to verify that the information provided is correct, including verifying accumulative totals of transaction certificates issued against production estimates.

7.4.4 The certification body shall require that copies of self-issued transaction certificates be retained by the operator for a period not less than five years. These shall be audited at the annual inspection.

7.4.5 Copies of all issued transaction certificates shall be stored in a manner that enables easy retrieval and audit of information on each operator.

7.5 \textit{Frequency of Scheduled Inspections}

7.5.1 New applicants shall be inspected before certification.

7.5.2 The certification body shall have a written policy on inspection frequency of already certified operators. The policy shall require that certified operators
are inspected at least annually.\textsuperscript{50} Alternatively, (except in the cases of new applicants, operators wholly in conversion or group certification) the policy shall fulfill the following requirements:

a. the frequency and type of inspections are based on the risks with respect to the individual operator;
b. the risk analysis take into account any relevant threat to the organic integrity of the production and products;
c. the total number of inspections per calendar year at least equals the total number of already certified operators;\textsuperscript{51}
d. that no operator is inspected less than once in three calendar years;
e. the certification body installs mechanisms to monitor operators to assess their risk level between very spread out inspections.\textsuperscript{52}

7.5.3 Timing of inspections shall not be so regular as to become predictable.

7.5.4 The certification body shall have a policy for deciding the frequency of additional inspections that takes into account risk assessment. The risk assessment methodology shall be documented and include factors such as type, size and complexity of production, and risk of non-compliance.

7.6 \textit{Unannounced Inspections}

7.6.1 The certification body shall have a documented policy requiring that at least annually 5\% of the operators are subject to unannounced inspection.

7.6.2 The basis for selection of operators to be subject to unannounced inspections shall be defined and include both random and targeted selection.

7.6.3 Unannounced inspections shall be without forewarning. However, certification bodies may define exceptions where short notice can be justified as long as the possible forewarning period shall not be so extensive as to allow for the operator to correct non-conformities. All exceptions shall be documented.

7.6.4 A record of unannounced inspections shall be maintained.

\textsuperscript{50} \textbf{Explanatory Note 7.5.2:} Annual means the calendar year, which is not every 365 days.
\textsuperscript{51} \textbf{Explanatory Note 7.5.2c:} If a certification body has 5000 operators, the certification body has to perform at least 5000 inspections per calendar year plus new applications.
\textsuperscript{52} \textbf{Explanatory note 7.5.2e:} An example would be an annual form that requires sufficient information to determine whether there have been changes in risk situation.
7.7 **Notification of Changes in Licensee’s Operation and Extension of Scope**

7.7.1 The certification body shall require the operator to give notification, in a timely manner, of significant changes such as modification to the products, the manufacturing process, extension of acreage or changes to management, or ownership. The certification body shall require of the operator that he shall not release certified products resulting from such changes until the certification body has granted permission.

7.7.2 The certification body shall assess the scope changes and have criteria for inspection or alternative action.

7.8 **Use of Licenses, Certificates and Certification Marks**

7.8.1 The certification body shall exercise control over the use of its licenses, certificates and certification marks.

7.8.2 A certification body may permit its mark to be applied by a non-licensee on behalf of a licensee provided:
   a. the non-licensee is certified under a certification body program that is accepted under 9.2;
   b. the licensee applies a system for control of the mark use that is regulated by contract and that this system is verified by the licensee’s certification body;
   c. the certification body of the non-licensee agrees to control and verify mark usage.

7.8.3 The certification body shall have documents that demonstrate its ownership or control of the certification mark, when such a mark exists.

7.8.4 The certification body shall establish requirements concerning the use of its certification mark or other reference to the certification.

7.8.5 Certification bodies shall actively investigate suspected cases of fraud.

7.8.6 Incorrect references to the certification system or misleading or unauthorized use of licenses, certificates or certification marks shall be dealt with by suitable remedial actions.

7.8.7 The certification body shall have documented procedures for responding to use of its name or certification mark or certificates by uncertified parties.

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Explanatory Note 7.8.2: This would apply to cases where the non-licensee owns the product at the point where the mark/logo is being applied on behalf of the licensee. It would not apply to cases of contracted production as per requirement 2.3.
Such procedures shall include all steps and include the possibility of legal action.

7.8.8 The certification body shall have documented procedures for withdrawal and cancellation of contracts, certificates and certification marks. These procedures shall require the operator to discontinue use of certificates and certification marks.

7.8.9 Certification bodies shall ensure and document that corrective actions related to misuse of licenses, certificates and certification marks have been effective.

7.9 **Non-conformities and sanctions**

7.9.1 The certification body shall have a documented range of non-conformities and corresponding sanctions including measures to deal with minor non-conformities with the standards.  

*Guidance:* The certification body will make the determination of whether a non-conformity of the regulations is minor. Minor non-conformities do not, by themselves, preclude the certification or continued certification of an otherwise qualified organic operator. The certification body would be free to modify the time period for correction should it believe it to be appropriate.

Typically, minor non-conformities result from shortcomings in record keeping. A minor non-conformity may be considered to be a major non-conformity if it is not addressed within a year of being identified.

7.9.2 Documented procedures for imposing sanctions shall be in place. This procedure shall include the identification of when a major non-conformity may lead to a suspension for a specified period or withdrawal of certification, either of a certain product or the operator.

7.9.3 Where a non-conformity that affects organic integrity is found, the certification body shall require that the certification mark or any other indication of certification is removed from the entire production run or product affected by the non-conformity concerned.

7.9.4 The certification body shall have procedures for immediate suspension of certification in cases where the inspector detects manifest non-conformities or fraudulent activity.  

*Guidance:* This may include immediate withdrawal by the inspector as an emergency measure especially where fraud is suspected or where this is required by law, provided this is ratified by the certification body at the earliest possibility.
7.9.5 The reasons for sanctions shall be provided to the operator.

7.10 **Appeals**

7.10.1 The certification body shall have procedures for the consideration of appeals against its certification decisions.\(^{54}\)

7.10.2 Appeals shall be dealt with in a timely and efficient manner.

7.10.3 When an appeal is decided, a documented resolution shall be made and forwarded to the appellant.

7.10.4 The certification body shall:
   a. keep a record of all appeals;
   b. take appropriate subsequent action;
   c. document the action taken and its effectiveness.

7.11 **Risk Reduction Between Certification Bodies**

7.11.1 The certification body shall require operators to notify it of all previous and current certifications within the scope. The certification body shall communicate with the other certification body to ascertain if there were any major issues. Alternatively, the certification body shall require the operator to submit the most recent certification decision issued by the other certification body.

7.11.2 In cases of multiple certification with the same certification scope, the certification body shall supply the other certification body (or bodies) with copies of transaction certificates or information regarding sales and inform them in event of de-certification or major non-conformities. The certification body shall request the same information from the other certification body (or bodies).

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\(^{54}\) **Explanatory Note 7.10.1:** Appeals may be lodged by the operator subject to a decision or by a third party. However, in the context of these requirements, appeals refer to decisions regarding certification status. Third party statements concerning compliance of operators with the requirements may be considered complaints and dealt with under the complaints procedures.
8 INSPECTION AND CERTIFICATION FOR SPECIFIC CIRCUMSTANCES OR SCOPE

8.1 Certification of Wild Products

8.1.1 If the certification body includes wild product within its certification scope, it shall have documented requirements and an inspection regime that at least requires that:
   a. the operator instructs collectors and any local agents (middlemen), the area of collection, the standards and other requirements for certification;
      Guidance: The collectors shall sign statements that they have followed the instructions.
   b. the operator has records of all collectors, and the quantities bought from each collector;
   c. any middlemen shall be under contract to the operator;
   d. the area of production shall be properly identified on appropriate maps, and shall be large and distinct enough to reduce the risk of commingling with non-certified production.

The certification body shall ensure that operators are aware of these requirements.

8.1.2 The inspection regime shall at least include:
   a. document check;
   b. interviews with the collectors, or a representative sample;
   c. visit to an appropriate proportion of the certified area;
   d. visits to and interviews with an appropriate proportion of middlemen;
   e. gathering of relevant information about the area of collection from interviews of landowners and other parties (environment agencies, NGOs, etc.).

55 Explanatory Note 8.1.1c: Middlemen in this context refers to agents or tribal authorities who may act as initial collection or storage points.
8.2 Approval or Certification of Inputs\textsuperscript{56}

8.2.1 Where a certification body issues lists or in any other way approves brand name products without formal certification, the approval systems shall not allow for any indication of the approval on the product itself. The certification body may receive payment for its work in assessment but shall not receive any non-work related payments such as advertising endorsement payments. The certification body shall document at least the following measures:

a. the application procedure, including the necessary documents to be submitted by the applicant;

b. the procedure to be followed in evaluating the products compliance with the certification body’s standards;

c. the decision making authority;

d. the length of time for which approval is granted and the requirements for the manufacturer to report changes in composition or other relevant factors;

e. a clear statement of the nature and guarantee of the approval which shall appear in the listing.

Guidance: The statement shall include the limitations of the approval - for example, that it does not imply effectiveness of the product.

8.2.2 Where a certification body issues certificates or allows the use of its certification mark on input products, in addition to the measures in 8.2.1 a) to d) above, the certification body shall document the inspection and certification procedures. This shall clearly indicate:

a. after the initial inspection, the inspection frequency which may be less than annual but no less than once every 3 years;

b. the requirements other than the composition of the product that will be checked during inspection and evaluated in making the certification decision.

Guidance: The inspection shall verify compliance with relevant standards such as those related to separation of product and pollution resulting from the process and contamination.

In cases where the product is not a certified agricultural organic product, the certification mark may only be used when it is accompanied by explanatory language that clarifies the nature of the certification.

\textsuperscript{56} Explanatory Note Section 8.2: The requirement 8.2.1 relates to the approval of inputs and applies to certification bodies who have produced lists of branded (proprietary) products to assist their operators in determining whether they meet the generic list. The requirement 8.2.2 relates to the certification of inputs and is applicable when the certification body certifies the product, allowing the operator to indicate the certification status on product, and thereby making a claim to the general public.
8.3 Group Certification

8.3.1 General

8.3.1.1 Certification bodies that certify groups that use internal control systems shall have and implement policies and procedures to verify compliance of the group and the individual group members with these requirements and the applicable standard(s). The policy and procedures shall at least comply with the following requirements.

8.3.1.2 The certification body shall have a written contract with the management of the group specifying the responsibilities of the group and of the internal control system. The certification body shall ensure that the group is provided with the requirements specified in this section.

8.3.1.3 Certification bodies shall have a standardized form to be completed and updated by the group management.

Guidance: The form shall include identification, name, location (at least on an area map), year of entrance into the certification system, date of last internal and external inspection, number of hectares, cash crops, and yield estimates; in the case of processor type of processing.

8.3.2 Scope

8.3.2.1 The certification body shall limit the scope of such systems to groups that fulfill the following requirements:

a. the group shall be constituted of operations with similar production systems;\(^{58}\)

b. large farming units, processing units and traders shall not be included in the inspection arrangements for such groups and shall be inspected by the certification body in accordance with the requirements of 7.5.2. Simple on-farm processing and storage units may be included;

c. group members shall be in geographic proximity;

d. the group shall be large enough and have sufficient resources to support a viable internal control system that assures compliance of individual members with production standards in an objective and transparent manner;\(^{59}\)

e. the group shall have coordinated marketing.

\(^{57}\) Explanatory Note Section 8.3: This system of certification is evolving from the need to devise a system of control and certification of small farmer groups towards a system of combined internal and external control which in situations specified in 8.3.2.1 appear to be more appropriate than external control alone.

\(^{58}\) Explanatory Note 8.3.2.1.a: This requirement does not limit the arrangement to farmers. Other operations organized collectively may also be included provided the other requirements in 8.3.2.1 are met.

\(^{59}\) Explanatory Note 8.3.2.1.d: The requirement refers to the three factors that the size of the group should ensure sufficient resources, transparency and impartiality. The certification body must determine whether the group is large enough to satisfy these factors.
8.3.3 Requirements for Groups

8.3.3.1 The certified entity shall be the group as a whole. This means that individual group members may not use the certification independently (by marketing as individual producers outside of the group).

8.3.3.2 An effective and documented internal control system shall be in place. **Guidance:** The system shall include a documented management structure of the internal control system.

8.3.3.3 Documented inspections of all group members with the specific purpose of checking compliance with production standards shall be carried out by the internal control system at least annually.

8.3.3.4 The group management shall obtain signed membership agreement, specifying rights and obligations from all group members to comply with the standards and to permit inspections. The group shall ensure that the members are aware of their involvement in the group and rights and obligations.

8.3.3.5 The group shall ensure that all members have access to a copy of the standards or the relevant sections of standards presented in a way adapted to their language and knowledge.

8.3.3.6 The group shall ensure that all members are aware of consequences of non-compliances and sanctions.

8.3.3.7 The group shall at least comply with the following requirements:
   a. there are competent personnel implementing the internal control system;
   b. the personnel is provided with regular training;
   c. the group has a mechanism to address potential and actual conflicts of interests.
   d. the core documentation is complete, which includes:
      · appropriate maps.sketches,
      · a complete list of group members,
      · farm/field or processing records,
      · signed member agreements,
      · yield estimates;
   e. the internal inspection protocol is described and implemented;
   f. a monitored and documented conversion period is in place;
   g. a mechanism to enforce corrective actions by group members, and remove non-compliant group members from the list as well as non-
conforming product from the supply stream, is in place and executed;
h. Group management shall have a description of the product flow and
full records at each step, including any non-compliant products;
i. there are procedures to accept new members, ensuring that
acceptance happens only after internal inspections;
j. decision making is separate from internal inspections;
k. risk assessment is conducted and acted upon accordingly.

8.3.4 Requirements for the Certification Body and the External
Inspection

8.3.4.1 Annual (or more frequent) external inspections of the group shall be
carried out by the certification body.

8.3.4.2 The certification body shall assign inspectors who have had specific
training on inspection of internal control systems or who can otherwise
document competency in such inspection.

8.3.4.3 The inspection visit shall include an assessment of the internal control
system, of its effective application and of compliance with the standards.

8.3.4.4 In evaluating the internal control system the certification body shall
determine whether:
   a. all internal control documentation is in place;
   b. internal inspections of all group members have been carried out at
      least annually;
   c. new group members are only included after internal inspections,
      according to procedures agreed with the certification body;
   d. instances of non-compliance have been dealt with appropriately by
      the internal control and according to a documented system of
      sanctions;
   e. adequate records of inspections have been maintained by the internal
      control system;
   f. the group members understand the standards and that any
      excerpted, translated, or otherwise interpreted versions of the official
      standard adequately cover all relevant aspects of production.

8.3.4.5 The inspection shall include an assessment of the risks to organic integrity
within the group itself and the environment in which it functions.\textsuperscript{60}

\textsuperscript{60} Explanatory Note 8.3.4.5: The risk assessment identifies the critical aspects to the functioning of the group,
from farm level through processing, transporting, etc. that is under responsibility of the group. The critical
aspects must be addressed by the internal standards and internal control system. Risk assessment within the
internal standards and internal control system must be regularly updated in relation to each other. For further
information reference is made to the IFOAM Guidance Manuals for Group Certification.
8.3.4.6 Re-inspection of a sample of group members shall be undertaken to evaluate the effectiveness of the internal control system. The sample shall be selected based on a combination of risk-based and random selection.

8.3.4.7 The percentage of group members subject to re-inspection shall take into account the results of the risk assessment. The certification body shall specify how it determines the number of group members to be re-inspected.

**Guidance:** The IFOAM Accreditation Program accepts the Square root approach, which is based on a simple formula \( x = \sqrt{y} \). The following table is derived from this approach. Note that these are minimum number of re-inspections. Additional re-inspections may be added and shall be added when necessary.

<table>
<thead>
<tr>
<th>Number of group members</th>
<th>Normal risk factor 1</th>
<th>Medium risk factor 1,2</th>
<th>High risk factor 1,4</th>
</tr>
</thead>
<tbody>
<tr>
<td>Minimum</td>
<td>10</td>
<td>12</td>
<td>14</td>
</tr>
<tr>
<td>50</td>
<td>10</td>
<td>12</td>
<td>14</td>
</tr>
<tr>
<td>100</td>
<td>10</td>
<td>12</td>
<td>14</td>
</tr>
<tr>
<td>200</td>
<td>14</td>
<td>17</td>
<td>20</td>
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<tr>
<td>500</td>
<td>22</td>
<td>27</td>
<td>31</td>
</tr>
<tr>
<td>1000</td>
<td>32</td>
<td>38</td>
<td>44</td>
</tr>
<tr>
<td>2000</td>
<td>45</td>
<td>54</td>
<td>63</td>
</tr>
<tr>
<td>5000</td>
<td>71</td>
<td>85</td>
<td>99</td>
</tr>
</tbody>
</table>

Certification bodies shall have written rationale for other approaches to calculating re-inspection rate.

8.3.4.8 Re-inspections (see 8.3.4.6) shall be carried out with the relevant documents from the internal control at hand, and the methods and results of the internal control shall be compared with the results of the inspection to determine whether the inspections of the internal control system have adequately addressed the compliance of operators. The certification body shall maintain records of re-inspections so as to ensure that over time the inspections are representative of the group as a whole and take into account any previously identified risk.

8.3.4.9 The evaluation shall include (a) witness audit(s) of internal control inspections.\(^{61}\)

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\(^{61}\) **Explanatory Note 8.3.4.9:** (A) witness audit(s) will depend on the size of the group and the number of internal inspectors.
8.3.5 Responsibility and Sanctions

8.3.5.1 The certification body shall hold the group as a whole (the certified entity) responsible for compliance of all operators.

8.3.5.2 The certification body shall have a clear sanctions policy in event of non-compliance by the group and/or its members. Failure of the internal control system to detect and act on non-compliances shall invoke sanctions on the group as a whole.

8.3.5.3 Certification should not be granted or should be revoked in case of ineffectiveness / systematic failure of the internal control system.

9 ACCEPTANCE OF OTHER PRODUCT CERTIFICATION

9.1 General Requirements

Guidance: This section establishes the criteria for the acceptance of products certified under other programs to be used as ingredients for products certified under the scope of an IFOAM accredited program or IFOAM Global Organic System Accreditation Program. Requirements in this chapter apply to any products certified including food and feed. These requirements may also be applicable where a certification body operates more than one organic certification program according to different standards. In such cases, the acceptance of products certified under one program for use by operators under the IFOAM accredited program or under the IFOAM Global Organic System Accreditation Program shall be subject to the requirements below.

9.1.1 The certification body shall be responsible for recognizing the certification as equivalent to its own.

9.1.2 Acceptance of other product certification on the basis of the requirements in 9.2 and 9.3 shall only be for acceptance of product for use by the certification body’s own operators and shall not confer certification status to the operator supplying the product.
9.1.3 The certification body shall have and implement procedures to ensure that acceptance of other product certification meets at least the requirements in 9.2 or 9.3. Such procedures must describe the decision making process and the related record keeping.

9.1.4 The certification body shall inform operators about its criteria for acceptance of products certified under other programs.

9.2 Acceptance of Products Based on the Recognition of a Certification Body’s Program

9.2.1 The criteria, procedures, and responsibility for the recognition of a certification body’s program shall be clearly documented.

9.2.2 The criteria for recognition of a certification body’s program shall at the minimum include one of the following:
   a. the certification body has obtained and maintained IFOAM Accreditation or the IFOAM Global Organic System Accreditation for that specific program.
   b. the certification body’s program is based on a standard approved in the IFOAM Family of Standards. In addition, the certification body has obtained an accreditation (for the scope of that specific standard) which is recognized as an equivalent accreditation program by IFOAM62.

9.2.3 The certification body shall have a procedure to regularly check any change or loss in the recognition of programs and communicate those to concerned clients in a timely manner.

9.3 Acceptance of Products on a case by case basis

9.3.1 Products not certified under a certification body’s program recognized according to the criteria referred to in 9.2 could be accepted on a case-by-case basis, in accordance to the requirements in this section 9.3.

9.3.2 Products could be accepted as ingredients, up to a limit of 40 % of the total weight of the final product, provided that the products are certified:
   - according to a standard approved in the IFOAM Family of Standards, and

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62 Explanatory Note 9.2.2: IFOAM has a specific procedure to assess and approve accreditation programs as equivalent. The procedure can be initiated upon an application from an accredited certification body. For more information about the application process, see www.ifoam.org/ogs.
by a certifier that has been approved by its government or has been accredited by a national accreditation body or the IOAS for the scope of that standard.

**9.3.3** Acceptance of products shall be valid for the period of validity of the certificate.
THE IFOAM ACCREDITATION PROGRAMS

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What are the Accreditation Programs developed by IFOAM?

As part of its Organic Guarantee System, IFOAM has developed two alternative accreditation programs: the IFOAM Accreditation Program (IAP) and the IFOAM Global Organic System Accreditation (IGOSA). These accreditation programs are primarily a means of ensuring fair and orderly trade in organic products throughout the world. Accreditation is an assessment of the competence of certification bodies worldwide by confirming whether they satisfy IFOAM Norms. But it is more than this, much more.

Why should my organization become accredited under one of the IFOAM accreditation programs?

There are many reasons but the main ones are:

IFOAM Norms are set by the IFOAM membership. It is a fully democratic structure open to all who work in the field of organic agriculture and production. This means that standards and operating requirements for certification bodies are set by the people who live them day to day and whose livelihood depends upon them. The mechanism is accessible, transparent and global; an elegant example of industry self-regulation.

IOAS is an international accreditation body. In fact, the IOAS is one of a small number of sector specific, international accreditation bodies that have developed a novel solution to international equivalence problems. Equivalence is not an issue when the same accreditation body oversees all certification bodies. If all certification bodies around the world became IFOAM Accredited, or if governments more fully used the services of IOAS, equivalence problems that farmers and processors worldwide experience day to day would become a thing of the past.

IOAS is made up of experts. IOAS is committed to organic agriculture. Its entire professional staff as well as its Board and Accreditation Committee members are experts in this field and are drawn from across the world. This means that you will be subject to a rigorous but empathetic evaluation, both technically and culturally.
Isn’t government approval of certification bodies enough?

It is true that governments are increasingly interested in regulating the organic sector and that is a good thing as they provide a backdrop of enforcement. Unfortunately, the trend is towards individual countries developing their own standards and approval procedures which are then imposed on imported products rather than using equivalence approaches and the international accreditation system. Over 70 countries have implemented legislation on organic agriculture and many more are in the process of drafting such rules. The subsequent requirement that other countries must demonstrate equivalence to the rules of the importing country is complex, slow and lacks accessibility and transparency. It adds unnecessary bureaucracy to the system and consequent higher costs for organic products. As a result, most certification bodies now run multiple programs in order to demonstrate that products comply with the many regulations that have been developed. In addition, many certification bodies are being evaluated by several authorities or accreditation bodies further duplicating and increasing the cost of an already complicated system. Ultimately the expansion of organic agriculture and the spread of its benefits are diminished. There is another way.

A partnership with government

IFOAM and the IOAS actively invite government involvement in these accreditation programs and encourage them to use our expertise and services. Two or more duplicating accreditation systems across the world that do not relate to each other does not make sense. Together however, we can make a powerful team.

Currently several country regulations require IFOAM Accreditation or the IFOAM Global Organic System Accreditation as their measure of equivalence for import approval. Other regulatory systems make use of assessment reports prepared by the IOAS on behalf of accredited certification bodies IOAS is also an approved Conformity Verification Body for the Canada Organic Regime. IOAS is in discussion with several governments concerning certification body oversight. We believe it is just a matter of time before common sense prevails and governments realize the potential for increasing the effectiveness of their control system by integrating the services of the IOAS. In a world of internationalized trade in organic products and internationalized certification services, international accreditation is the future.

From where does IOAS get its authority?

The IOAS has not been given its authority; it has earned it.

Over a number of years IFOAM and the IOAS have worked hard to gain the respect of governments, certification bodies and the trade. This culminated in August 2004 when the US Dept. of Commerce, National Institute of Standards and Technology (NIST) announced their recognition of IOAS as compliant to ISO17011 with scopes
IFOAM Norms and ISO65. Hereafter, IOAS is subject to ongoing surveillance by NIST. The Canada Food Inspection Agency also audits the IOAS against ISO 17011.

What’s involved in the accreditation process?

Documentation from certification bodies is submitted for screening against the relevant IFOAM norms. Normally the screening will indicate required improvements which need to be rectified by the applicant. An evaluation visit is carried out by an IOAS evaluator, who then compiles a report. This report is assessed by the IOAS Accreditation Committee which makes the final accreditation decision. Accredited bodies are subject to continuous review through annual reporting and surveillance visits with complete re-evaluation every four years. Surveillance includes office and operator visits and where relevant, visits to foreign offices and operators. The IOAS also has the authority to investigate any complaints about an accredited certifier, wherever in the world the issue arises.

How can we demonstrate our accreditation?

An accreditation list is published on the IOAS website and in publications and is available from the IOAS office. This indicates details of accreditation scopes and countries of activity. As IFOAM Accreditation and the IFOAM Global Organic System Accreditation (IGOSA) are primarily a business-to-business guarantee, accredited certifiers are required to indicate on certificates the products to which IFOAM or IGOSA accreditation apply.

Accredited certification bodies may make their status known on their letterheads, and their own publicity material such as web sites and business cards. Since 1999 IFOAM Accredited Certification Bodies have also been able to sublicense the use of the IFOAM Seal to operators. The Seal is the mark of organic integrity around the world and allows consumers to see the global organic guarantee on product packaging. Two slightly different seals are now available for the IFOAM Accredited and the IGOSA Accredited certification programs.

For a complete list of IFOAM and IGOSA accredited certification bodies and applicants, please check www.ioas.org.

For contact information please also refer to the IOAS website at www.ioas.org. There you will find up to date information about the IOAS Board, the IOAS Accreditation Committee and IOAS personnel.
ABOUT IFOAM

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What is IFOAM?

Founded in 1972, IFOAM is the (only) worldwide umbrella organization of the organic agriculture movement, uniting 870 member organizations in 120 countries. Among IFOAM’s affiliates are, for example, organic farmers’ associations, organizations from the organic food industry, NGOs, government institutions, organic networks, research institutions, as well as certifiers.

IFOAM’s mission is leading, uniting and assisting the organic movement in its full diversity. The organization’s goal is the worldwide adoption of ecologically, socially and economically sounds systems. Democratically organized, it represents the common interest of the organic movement based on the four principles of Organic Agriculture (Health, Ecology, Fairness and Care).

With its dual identity of umbrella organization and global action network, IFOAM unites positions, implements projects and offers services to its clients that are relevant to the organic movement and for achieving its goals. It has identified five pillars of actions on which it rests its long term strategy:

• Organic Umbrella – Uniting the Organic Movement;
• Organic Advocacy – Promoting Sustainability in Agriculture;
• Organic Value Chain – Facilitating Production and Trade;
• Organic Programs – Assisting Organic Development;
• IFOAM Academy – Building Organic Leaders’ Capacity.

More information about IFOAM, see www.ifoam.org.

What services does IFOAM provide under its Organic Guarantee System?

The IFOAM Family of Standards: ‘That’s Organic - Worldwide’ is the slogan of the Family of Standards, expressing its function of drawing the line between organic and
not organic. The Family contains all standards and regulations that have passed an equivalence assessment against a normative reference approved by IFOAM’s membership. Admission into the Family grants standard owners the use of the Family logo and the possibility to promote their standard through IFOAM to the international organic community. IFOAM encourages governments and standard users to recognize other standards in the Family as equivalent.

The IFOAM Standard: The IFOAM Standard is a convenient good practice off-the-shelf organic certification standard maintained by IFOAM and is part of the IFOAM Family of Standards. The clients of this service, certification bodies, outsource the constant development of their standard and obtain a widely accepted product, that is endorsed by the Organic Movement. They can participate in the standard development decisions.

The IFOAM Accreditation and the IFOAM Global Organic System Accreditation (IGOSA): The IOAS (International Organic Accreditation Service) implements these accreditation programs for IFOAM. The IGOSA can be obtained based on compliance with the IFOAM Accreditation Requirements and on using a standard approved in the IFOAM Family of Standards. The IFOAM Accreditation, is also based on compliance with the IFOAM Accreditation Requirements but requires the standard to comply with the IFOAM Standard.

The 10 reasons to apply for the IFOAM Family of Standards

Upon application to the Family of Standards, you will be able to access the following benefits:

2. Make your standard – and organization – more visible at the international level.
3. Be part of the global community of organic standard setters.
4. Contribute to IFOAM’s work to help harmonize and improve organic standards worldwide.
5. Get to know the COROS and participate in its future development.

Once your standard has been approved in the Family of Standards, you will be able to access the following additional benefits:
6. Gain credibility through official IFOAM endorsement of your standard.
7. Efficiently communicate the strengths of your standard.
8. Access other OGS services that are contingent upon Family approval.
9. Set a basis for possible (not compulsory) entrance into bi- or multi- lateral equivalence agreements.
10. Add value to your standard by achieving increased market access for your clients.