

# ASUREQUALITY ORGANIC STANDARD PROCESSING

JANUARY 2018  
VERSION 7



**GLOBAL EXPERTS  
IN FOOD ASSURANCE.**

# CONTENTS

## ORGANIC CERTIFICATION WITH ASUREQUALITY

### 1. INTRODUCTION AND SCOPE

---

- 1.1 Scope
- 1.2 Description
- 1.3 General Requirements
- 1.4 Monitoring for Contamination
- 1.5 Recertification of Production or a Product
- 1.6 Recognition of a Certification Body
- 1.7 Dual Certification and Transference to Another Certification Body
- 1.8 Certification Flow Diagram
- 1.9 Overview of Standard

### 2. GLOSSARY OF TERMS

---

### 3. LABELLING AND CLAIMS

---

- 3.1-3.4 Labelling as Organic
- 3.5 Less than 95% Organic
- 3.6 Fibre, Textiles and Apparel
- 3.7 Labelling Claims
- 3.8 Conversion to Organic
- 3.9 Identifying the Certifier and Legal Responsibility
- 3.10 IFOAM Products
- 3.11 Approval of Artwork
- 3.12 Non-retail Containers
- 3.13 Irregularities and Infringements
- 3.14 Labelling Additives

### 4. CROP AND PASTURE MANAGEMENT (refer to AsureQuality Organic Standard for Primary Producers)

---

- 4.1 Conversion
- 4.2 Seeds and Reproductive Material
- 4.3 Pest, Disease and Weeds
- 4.4 Soils and Soil Management
- 4.5 Soil And Water Conservation
- 4.6 Contamination Control
- 4.7 Harvesting Crops
- 4.8 Storage and Transport
- 4.9 Cleaning, Disinfecting and Sanitising
- 4.10 Genetic Engineering
- 4.11 Additional Certification Requirements
- 4.12 Parallel Production
- 4.13 Collection from the Wild
- 4.14 Landless Production Systems

## **5. LIVESTOCK (refer to AsureQuality Organic Standard for Primary Producers)**

---

- 5.1 General Requirements
- 5.2 Genetic Engineering
- 5.3 Conversion
- 5.4 Origin of the animals
- 5.5 Access to Pasture
- 5.6 Feed
- 5.7 Quarantine of Stock
- 5.8 Animal Health
- 5.9 Veterinary Treatments
- 5.10 Specific Veterinary Treatments & Specific Health Issues
- 5.11 Husbandry
- 5.12 Slaughter and Transport of Livestock or Organic Products
- 5.13 Milking Operations
- 5.14 Manure
- 5.15 Housing and Facility Pest Management
- 5.16 Additional Certification Measures
- 5.17 Poultry Products
- 5.18 Beekeeping and Beekeeping Products
- 5.19 Aquaculture Production

## **6. PROCESSING AND HANDLING**

---

- 6.1 General
- 6.2 Ingredients
- 6.3 Processing Methods
- 6.4 Pest Management
- 6.5 Packaging
- 6.6 Cleaning and Sanitation
- 6.7 Certification Requirements
- 6.8 Handling During Transport and Storage
- 6.9 Processing Standards for Livestock Feed
- 6.10 Processing Standards for Textiles (non-IFOAM)
- 6.11 Wine Processing Standard

## **7. IMPORTED PRODUCT AND/OR INGREDIENT**

---

## **8. SOCIAL JUSTICE**

---

## **9. RETAIL AND WHOLESALE**

---

## **10. RESTRICTED PERMITTED SUBSTANCES FOR THE PRODUCTION OF ORGANIC FOODS**

---

- 10.1 Inclusion Requirements

Table 1 - Substances for use in Crop and Pasture Production Table 2 - Substances for use in Livestock Production Table 3 - Substances for use in Processing

Part A – Table Part B - Lists

Table 4 - Maximum Number of Animals per Hectare Table 5 - Minimum Surface Areas

## **REFERENCES**

---

## ORGANIC CERTIFICATION WITH ASUREQUALITY

Organic certification status assures customers of much more than food that is just free of synthetic pesticides and fertilisers. It is a “whole system” approach to farming and food production that promotes and enhances biodiversity, fosters sustainable growing practices and ensures the ethical treatment of livestock.

### THE ASUREQUALITY ORGANIC STANDARD

---

AsureQuality provides expert audit, inspection, verification, and certification services to organic producers, processors and retailers in the dairy, meat, seafood, horticulture, wine and arable sectors.

Accredited by the world’s leading organic organisations, IFOAM (International Federation Organic Agricultural Movement), AsureQuality can enable market access to the USA, European Union, Australia, South East Asia, the UK and Japan.

References may be made throughout this Standard to other organic standards that AsureQuality certifies to.

### THE ASUREQUALITY ORGANIC MARK

---

Producers, processors and products that have been certified to AsureQuality’s Organic Standard can display the AsureQuality Organic Mark and will be given a unique customer number that guarantees traceability and accountability throughout the food supply chain.

The AsureQuality logo is available in a range of formats, both in colour and black and white. All the information regarding the use of the logo is in the license agreement that is requested and signed completed following a successful organic audit.

The AsureQuality Mark is a clear indication that the product has been organically certified. It does, however, not say anything about quality which is your responsibility.



## THE ORGANIC CERTIFICATION PROCESS

---

The time taken to become fully organic depends on the nature of your business. A rough guideline would be up to two years for livestock, two years for annual horticulture crops and three years for perennials (subject to variables such as the nature of your property). Farms in a transitional stage and that have been using some organic practices for a period of 12 months or more may label their products as “conversion to organic” provided all requirements are met.

To begin the process you will need to:

1. Complete and return a registration form from the AsureQuality “Going Organic” registration pack.
2. Complete and return the organic management plan applicable to your business. This requires detailed information on how you operate and documents the audit trail of your business including both inputs and outputs.
3. Comply with the AsureQuality Organic Standard.

Complete an on-site assessment /audit to ensure that every aspect of your operation complies with the AsureQuality Organic Standard. If you are a livestock or horticulture operator intending to export, a multi-residue soil test is usually required.

Following the on-site audit, the auditor will submit a formal report on the findings. This will include (but may not be confined to) any non-conformance against the AsureQuality Organic Standard that needs to be addressed.

The organic auditor will agree with you on how to resolve any non-conformances and set the closing due date.

4. When all non-conformances are closed out, an organic certification status certificate will be issued covering the scope of your operation. Once a signed license agreement has been completed, the AsureQuality organic logo can be used in approved marketing materials.

## MAINTAINING YOUR ORGANIC STATUS

---

An annual audit is required to renew and maintain your organic certification status.

## SIGNS AND STICKERS

---

We have both “full organic” and “In-Conversion” status signs available to help you market your organic status. The signs are ideal for putting on your gates and boundaries, for taking to trade shows or putting in your organic store. Your first full, or in-conversion organic sign from AsureQuality is free.

## MULTI-RESIDUE TESTING

---

AsureQuality carries out a wide range of residue analyses for the food and beverage, environmental and agricultural industries. We carry out physio-chemical, inorganic and organic testing to characterise soil, air, water and product samples, to determine properties, contaminant levels and compliance with regulatory and certification requirements. We provide full matrix services for pesticides, poisons and veterinary drugs.



Section 1

# Introduction and Scope

# I. INTRODUCTION AND SCOPE

## CONTENTS

---

### Introduction

- 1.1 Scope
- 1.2 Description
- 1.3 General Requirements
- 1.4 Monitoring for Contamination
- 1.5 Recertification of Production or a Product
- 1.6 Recognition of a Certification Body
- 1.7 Dual Certification and Transference to Another Certification Body
- 1.8 Certification Flow Diagram
- 1.9 Overview of Standard

## INTRODUCTION

---

This Standard has been prepared for the purpose of providing minimum requirements to be complied with to gain certification for the production of, and the labelling and claims for, organically produced foods.

The aims of this Standard are:

- To protect consumers against deception and fraud in the market place and against unsubstantiated product claims.
- To protect producers of organic produce against misrepresentation of other agricultural produce as being organic.
- To ensure that all stages of production, preparation, storage, transport and marketing are subject to inspection and comply with this Standard.

This Standard sets out the principles of organic production at farm, preparation, storage, transport, labelling and marketing stages, and provides an indication of accepted permitted inputs for soil fertilising and conditioning, plant pest and disease control, food additives and processing aids.

Organic agriculture is accomplished by using, where possible, cultural, biological and mechanical materials and methods, as opposed to using synthetic materials, to fulfil any specific function within the system.

An organic production system is designed to:

- Enhance biological diversity within the whole system
- Increase soil biological activity
- Maintain long-term soil fertility
- Recycle wastes of plant and animal origin in order to return nutrients to the land, thus minimising the use of non-renewable resource
- Rely on renewable resources in locally organised agricultural systems
- Promote the healthy use of soil, water and air as well as minimise all forms of pollution thereto that may result from agricultural practices
- Handle agricultural products with emphasis on careful processing methods in order to maintain the organic integrity and vital qualities of the product at all stages
- Become established on any existing farm through a period of conversion, the appropriate length of which is determined by site-specific factors such as the history of the land and type of crops and livestock to be produced

## Section 1. Introduction and Scope

Organic agricultural practices and this Standard cannot ensure that products are completely free of residues, due to general environmental pollution. However, the practices permitted within this Standard ensure the lowest possible risk of residues at the lowest possible levels.

Continued certification of all producers and operators, whether they are at the production, processing, handling, transport, storage or sale points of the chain, is contingent on accurate records of the enterprises concerned.

Recognising that organic production systems continue to evolve and that organic principles and Standards will continue to be developed, these Standards will be reviewed on a two-yearly basis by AsureQuality Limited, all stakeholders and/or interested parties will be included in any review. Control of this Standard will be in accordance with AsureQuality procedures. Implementation date will be the date of issue.

### I.1 SCOPE

---

- I.1.1 This Standard applies to the following products, which carry, or are intended to carry, descriptive labelling referring to organic production methods:
- a) Unprocessed plant, animal or aquaculture products
  - b) Processed product derived mainly from (a) above
- I.1.2 A product will be regarded as bearing indications referring to organic production methods where, in the labelling or claims, including advertising material or commercial documents, the product or its ingredients is described by the terms:
- “organic”, “biodynamic”, “biological”, “ecological” or words of similar intent.
- I.1.3 Paragraph I.1.2 does not apply where these terms clearly have no connection with the method of production.
- I.1.4 All materials and/or the products produced from genetically engineered/modified organisms (GEO/ GMO) are not compatible with the principles of organic production (either the growing, manufacturing or processing and the use of ingredients, additives and processing aids) and therefore are not accepted under this Standard. 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.
- I.1.5 Requirements outlined in the AsureQuality Standard are complementary and additional to other health, social, agricultural or food regulatory requirements within New Zealand.
- I.1.6 Social justice and social rights are an integral part of organic agriculture and processing. Refer to Section 8 for standards regarding Social Justice.
- Where production is based on violation of basic human rights and clear cases of social injustice, that product cannot be declared as organic
  - Operators are not allowed to use forced or involuntary labour
  - Employees and contractors of organic operations should have the freedom to associate, the right to organise and the right to bargain collectively
  - Operators shall provide their employees and contractors equal opportunity and treatments and shall not act in a discriminatory way
  - Children employed by organic operators shall be provided with educational opportunities

## 1.2 DESCRIPTION

---

Foods should only refer to Organic Production Methods if they come from an organic production system that employs management practices which seek to nurture those ecosystems that achieve sustainable productivity. These ecosystems will provide weed, pest and disease control through a diverse mix of mutually dependent life forms, recycling plant and animal residues, crop selection and rotation, water management, tillage and cultivation. Soil fertility is maintained and enhanced by a system which optimises soil biological activity and the physical and mineral nature of the soil as the means to provide a balanced nutrient supply for plant and animal life as well as to conserve soil resources. Production should be sustainable, with the recycling of plant nutrients an essential part of the fertilizing strategy. Pest and disease management is attained by means of encouraging a balanced host/predator relationship, the augmentation of beneficial insect populations, biological and cultural control and mechanical removal of pests and affected plant parts.

## 1.3 GENERAL REQUIREMENTS

---

- 1.3.1 The operator must prepare and maintain an Organic Management Plan (OMP) outlining the conversion, production, preparation, handling and management practices employed to meet this Standard, and any inputs used.
- 1.3.2 The OMP must be reviewed at least annually, and if there are changes these are to be sent to AsureQuality for approval prior to implementing. Requests for inputs and dispensations should be sent to AsureQuality for approval prior to use.
- 1.3.3 The OMP must include a description of the record keeping systems used to ensure the organic integrity of the product through traceability throughout the production cycle from raw material through to sale of the end product.
- 1.3.4 The OMP must include contingency plans that would be invoked in the event of extraordinary circumstances such as:
- Shortage of feed due to extreme weather conditions or a natural disaster
- 1.3.5 Operators must have access to a current version of the AsureQuality Organic Standard.
- 1.3.6 Operators must demonstrate that workers have had adequate training in the relevant organic requirements relative to the tasks they carry out within the organisation.
- 1.3.7 If you subcontract work to low risk operators you must have contracts with them to meet all the requirements of this Standard. A list of subcontractors along with their activities is to be included as part of the OMP. If the subcontractor is a sublicensee under the supervision of another certification body, then the written agreement must include provision for the sharing of information between certification bodies.

**Interpretative Note:**

Under USDA NOP, the growing of organic crops, rearing of organic livestock, slaughtering of organic animals, or processing of organic products, may not be contracted out to a party that is not certified to the USDA NOP, unless the activity occurs on the certified property itself and hence under the supervision of the certified operator (e.g. mobile bottling plant).

- 1.3.8 Records relating to organic certification must be kept for two years and be retrievable. NB. Retentive periods for other organic standards may be longer.
- 1.3.9 For any organic products, or ingredients used in organic production or processing, the operator must have documents to verify the organic status of such products. Details must enable verification of:

## Section 1. Introduction and Scope

- Standard(s) the product is certified to
- Organic or in-conversion status
- Organic category (i.e. "organic" versus "made with organic ingredients")
- Recipes and labels

Requests for changes to ingredients supplier, recipes or labels should be sent to AsureQuality for approval prior to implementing.

- I.3.10 The operator should give AsureQuality, for inspection purposes, access to the unit and to written accounts and relevant supporting documents. The operator should also provide the inspection body with any information necessary for the purposes of inspection including financial records.

### I.4 MONITORING FOR CONTAMINATION

---

Testing is not recognised as a means of determining the organic status of an end product; however, it has a role in verifying that the production process has appropriate measures in place. Organic certification is based on full implementation of the organic production process. AsureQuality conducts random and targeted test of products both at retail and through the production process.

- I.4.1 Where operators do their own testing, any adverse residue results are to be reported to AsureQuality at the point of discovery.
- I.4.2 Where residues are found on or in certified products, reasons for the contamination will need to be investigated along with further testing.
- I.4.3 AsureQuality may require ongoing monitoring by the operator where residues have been detected in the soil or end product.

### I.5 RECERTIFICATION OF PRODUCTION OR A PRODUCT

---

For a production or a product to be re-certified, it must be certified according to:

- An IFOAM accredited programme and there are no additional requirements needed to be recognised under the AsureQuality Programme, or
- Certified against EU Regulations (or equivalent) plus additional evaluation requirements depending on whether it is a plant based product or a livestock product.

If you wish to use certified ingredients for products intended for the USDA NOP market, then you must source USDA NOP specific organic certificates from each of the suppliers.

### I.6 RECOGNITION OF A CERTIFICATION BODY

---

For recognition the certification body will be:

- IFOAM accredited and there are no additional requirements needed to be recognised under the AsureQuality Programme, or
- Accredited to ISO 17065 plus additional evaluation requirements.

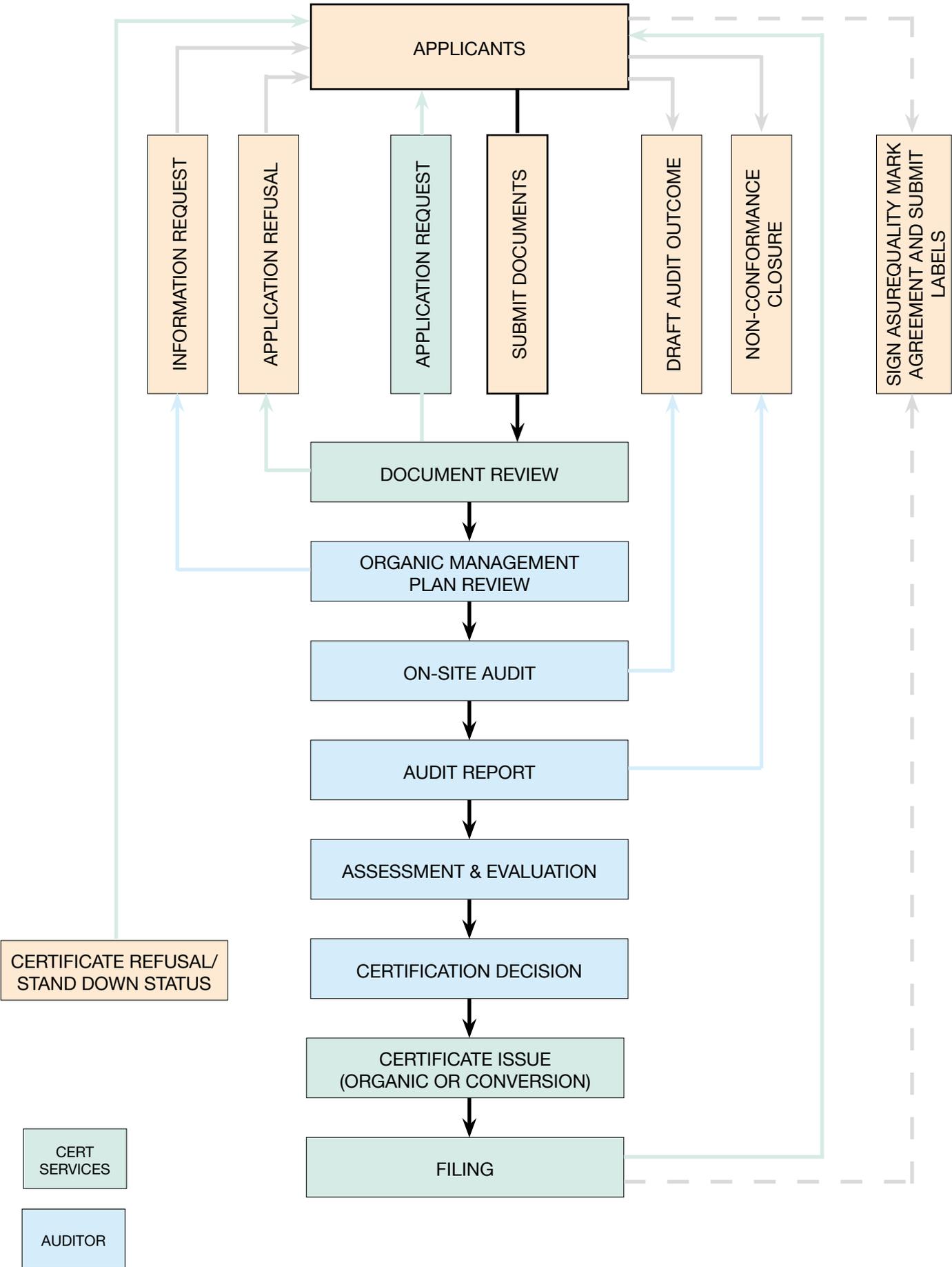
### I.7 DUAL CERTIFICATION AND TRANSFERENCE TO ANOTHER CERTIFICATION BODY

---

In cases where the operator (or subcontractor) has dual certification, or transfers certification to another certification body / control body (CB), AND the operator is certified to a programme for the purposes of exporting organic product to the European Union, AsureQuality requires written permission from the operator to:

- Provide an exchange of information with the other CB (dual certification)
- Provide copies of the appropriate control files to the new CB (transference)
- Written permission would normally be granted via an application form or OMP update form

I.8 CERTIFICATION FLOW DIAGRAM



1.9 OVERVIEW OF STANDARD

This table gives an overview of the sections which apply to the different listed activities.

Scope	Sections										Tables				
	1	2	3	4	5	6	7	8	9	10	1	2	3	4	5
Crops and Pasture	✓	✓	(✓)	✓				✓		✓	✓	✓			
Wild harvesting	✓	✓	(✓)	✓				✓		✓					
Livestock	✓	✓	✓	✓	✓			✓		✓	✓	✓		✓	✓
Apiculture	✓	✓	✓		✓			✓		✓	(✓)	✓			
Aquaculture	✓	✓	✓		✓			✓		✓		✓			
Repacking	✓	✓	✓			✓		✓		✓		✓	✓		
Processing	✓	✓	✓			✓		✓		✓		✓	✓		
Slaughter	✓	✓	✓			✓		✓		✓	✓	✓	✓		✓
Textiles	✓	✓	✓			✓		✓		✓			✓		
Importing	✓	✓					✓	✓							
Exporting	✓	✓	✓					✓							
Retail/Wholesaling			(✓)					✓	✓	✓			✓		
Input Certification			✓					✓		✓	✓	✓	✓		

\* (✓) = in rare cases these sections may also apply)

Table showing the relationship between the Primary Producers and Processors Standards.

Scope	Sections										Tables				
	1	2	3	4	5	6	7	8	9	10	1	2	3	4	5
Standard for Primary Producers															
Standard for Processors															



Section 2

# Glossary of Terms

## 2. GLOSSARY OF TERMS

### FOR THE PURPOSE OF THESE STANDARDS

#### A

---

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

**Allopathic treatment:** Also called conventional medicine, and are treatments which produce effects different from those exhibited by the disease. This is the opposite of homeopathy.

**Anthelmintic** is a substance used to kill or expel internal parasites (subgroup of parasiticide)

**Antibiotics** are a class of drug which are usually synthesised by a living micro-organism and used at appropriate concentration inhibit the growth of other micro-organisms.

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

**Audit** is a systematic and functionally independent examination to determine whether activities and related results comply with planned objectives.

#### B

---

**Background contamination:** Also known as unavoidable residual environmental contamination (UREC). Background levels of naturally occurring or synthetic chemicals that are present in the soil, or present in organically produced products, that are below established tolerances.

**Botanical pesticide** means a pesticide derived from plants.

#### C

---

**Canada Organic Regime (COR):** Name of the National Standard of Canada covering organic food products sold in Canada, which is published by the Canadian General Standards Board.

**Certification** is the procedure by which written or equivalent assurance is given that foods or food control systems conform to requirements.

**Certification body** means a body which is responsible for verifying that a product sold or labelled as "organic" is produced, prepared, handled and imported according to this Standard.

**Chain of Custody:** The concept that all relevant steps in the production chain including the growing, handling, processing and other processes, have been inspected or certified as appropriate.

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

**Commercially available:** The ability to obtain a production input in an appropriate form, quality, or quantity to fulfill an essential function in a system of organic production or handling, as determined by the certifying agent in the course of reviewing the organic plan (USDA NOP definition). The cost of the organic ingredient(s) is not to be used as a criterion for commercially available.

---

**D**


---

**Direct source organisms:** The specific plant, animal, or microbe that produces a given input or ingredient, or that gives rise to a secondary or indirect organism that produces an input or ingredient.

---

**E**


---

**Energy from renewable sources** means renewable non-fossil energy sources: wind, solar, geothermal, wave, tidal, hydropower, landfill gas, sewage treatment plant gas and biogases.

**Exception:** Permission granted to an operator by a certification body to be excluded from the need to comply with normal requirements of the standards. Exceptions are granted on the basis of clear criteria, with clear justification and for a limited time period only.

---

**F**


---

**Feed** can have two different meanings depending on context. 1) Feed refers to the edible materials consumed by livestock for their nutritional value and may comprise; concentrates (such as grains, beans, and oilseed meals) or roughages (such as hay, silage, and fodder). 2) Feed can be a mix of agricultural supplements, commodities, and/ or additives. See section 6.9 for more detail.

---

**G**


---

**Genetically engineered/modified organisms:** The following provisional definition is provided for genetically/ modified organisms: Genetically engineered/modified organisms, and products thereof, are produced through techniques in which the genetic material has been altered in a way that does not occur naturally by mating and/ or natural recombination.

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

---

**H**


---

**Hatchery** means a place of breeding, hatching and rearing through the early life stages of aquaculture animals, finfish and shellfish in particular.

**High Conservation Area** means an area of high value relative to the following conservation priorities: biodiversity, landscapes, ecosystems, livelihoods or cultural identity. The concept was developed by the Forest Stewardship Council in 1999.

**Homeopathic veterinary medicinal products** means a veterinary medicinal product prepared by a process of solution, extraction or titration of an active ingredient followed by strict regimented serial dilution (Must be in compliance with the Agricultural Compounds and Veterinary Medicines Act 1997.)

**Humates** are stable decomposed organic matter.

**Humic acid derivatives** are acids extracted from humates.

---

I

---

**IFOAM** International Federation of Organic Agriculture Movements. IFOAM maintains an accreditation program, via the International Organic Accreditation Service (IOAS), which accredits certification bodies such as AsureQuality.

**Ingredient** means any substance, including a food additive, used in the manufacture or preparation of a food and present in the final product although possibly in a modified form.

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

---

J

---

**JAS** Japanese Agriculture System – Organic: The regulatory system for organics applied and regulated by the Japanese Ministry for Agriculture, Fisheries and Food (MAFF). (There are three different options for certification under this system).

---

L

---

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

---

M

---

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

**Middlemen** in the context of wild collection refers to agents or tribal authorities who may act as initial collection or storage points.

**Mineral** means the mineral salts and raw materials extracted from minerals except those obtained from fossil fuel.

---

N

---

**Nanotechnology:** Products intentionally manufactured, and processes involving the intentional manipulation of particles, at the size typically in the nanoscale area that create new properties and functions that are different from the properties and functions of the particles at the macro scale. This definition does not include nanoscale particles naturally occurring or incidentally created through normal processing such as flour grinding or homogenation.

**Natural substance:** A defined chemical substance which is obtained by appropriate physical processes (including distillation and solvent extraction using solvents listed in table 3) or enzymatic or microbiological processes from material of vegetable or animal origin either in the raw state or after processing for human consumption by traditional food-preparation processes (including drying, and fermentation). Reference in the sales description must only use the term 'natural' if it meets the above definition.

**Nulliparous:** A female mammal who has never given birth.

**Nursery** means a place where an intermediate farming system, between hatchery and grow-out stages is applied. The nursery stage is completed within the first third of the production cycle with the exception of species undergoing a smoltification process.

## O

**OOAP** Official Organic Assurance Programme: The regulatory system for organics applied and regulated by Ministry for Primary Industries (MPI), which provides official assurances of organic production to importing countries. The applicable MPI Standards are OPI, OP2 & OP3. This programme incorporates the relevant EU Regulations. It is also able to include the JAS requirements for horticultural products. Certification to the United States National Organic Standard (USDA NOP) is also covered under this programme using the USDA NOP Std itself.

**Organic** is a labelling term that denotes products that have been produced in accordance with organic production Standards.

**OMP** Organic Management Plan: A document maintained by the operator which details the conversion, production, preparation, handling and management practices employed to meet this standard.

**Organochlorines:** Class of conventional pesticides, typically DDT and Dieldrin, prohibited for use under this Standard. MRLs are set to allow for environmental contamination from historic residues on organic farms, due to the persistent nature of these chemicals. Under the OOAP a soil test is required to determine background contamination. (In some cases on-going monitoring of soil &/or product may be required.)

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

**Officially recognised inspection systems/officially recognised certification systems** are systems, which have been formally approved or recognised by a government agency having jurisdiction.

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

## P

**Parallel production:** Any production where the same unit is growing, breeding, handling or processing the same products in both a certified organic system and a non-certified or 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.

**Parasiticide** means a substance used to kill parasitic organisms that live in or on livestock.

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

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

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

**Production cycle** in the framework of aquaculture and seaweed production, means the lifespan of an aquaculture animal or seaweed from the earliest lifestage to harvesting.

## Section 2. Glossary of Terms

**Production unit** means all assets to be used for a production sector such as production premises, land parcels, pasturages, open air areas, livestock buildings, fish ponds, containment systems for seaweed or aquaculture animals, shore or seabed concessions, the premises for the storage of crops, crop products, seaweed products, animal products, raw materials and any other input relevant for this specific production sector

**Prohibited:** Means any substance that may not be used in organic production, processing, or handling. If used on animals as emergency treatment then these animals will lose their organic status. This will be permanent for meat animals, but in some cases the animals can be reconverted to supply milk.

**Processing aid:** Substance added during processing for its technical or functional effect that is either: removed, used up or converted to constituents normally present in food. This may end up in the finished food at insignificant levels. An example would be oil used to grease tins for baking.

### Q

---

**Quarantine area:** A dedicated area of the farm used for the purposes of quarantine and/or withholding practices.

**Quarantine period:** Period of isolation of livestock from other animals (also see with-holding period).

### S

---

**Split production:** Where only part of the farm or processing unit is certified as organic. The remainder of the property can be (a) non-organic, (b) in conversion or (c) organic but not certified. Also see parallel production.

**Stillage:** The grains and liquid effluent remaining after distillation.

**Stocking density** in the framework of aquaculture, means the liveweight of animals per cubic metre of water at any time during the grow-out phase and in the case of flatfish and shrimp the weight per square metre of surface.

**Subcontracted Operator** (also called a sub-licensee): A natural or legal person or business entity that performs services on behalf of an operator.

### T

---

**Trader:** Entity trading with (i.e. buying and selling) certified organic goods in the supply chain between the producer of the organic goods and the retail merchant of the final product, regardless of whether the goods are physically received or not (e.g. an importer; exporter; or wholesaler). Agents that do not take ownership of the goods and retailers only selling to the end consumer are not considered as traders.

### W

---

**With-holding period:** The interval between the last administration of a veterinary medicinal product to animals under normal conditions of use and the production of foodstuff from such animals. NB normally double the legal with-holding period applies under organics see 5.8.3 & 5.9.1 for more detail.



## Section 3

# Labelling and Claims

Labelling as Organic

Less than 95% Organic

Fibre, Textiles and Apparel

GMO Labelling

Conversion to Organic

Identifying the Certifier and Legal Responsibility

IFOAM Products

Approval of Artwork

Non-retail Containers

Irregularities and Infringements

Labelling Additives

## 3. LABELLING AND CLAIMS

### CONTENTS

---

- 3.1-3.5 Labelling as Organic
- 3.5 Less than 95% Organic
- 3.6 Fibre, Textiles and Apparel
- 3.7 Labelling Claims
- 3.8 Conversion to Organic
- 3.9 Identifying the Certifier and Legal Responsibility
- 3.10 IFOAM Products
- 3.11 Approval of Artwork
- 3.12 Non-retail Containers
- 3.13 Irregularities and Infringements
- 3.14 Labelling Additives

### LABELLING AS ORGANIC

---

- 3.1 The labelling and advertising of a product specified in Section 1.1.1(a) may refer to organic production methods only where:
- Such labelling and advertising shows clearly that it relates to a method of agricultural production, or is imported under the arrangements laid down in Section 7
  - The product was produced in accordance with the requirements of Sections 4, 5 and 6 or imported under arrangements laid down in Section 7
  - The product was produced, imported or exported by an operator who was subject to an inspection system as set out in Section 7 as appropriate
- 3.2 The labelling and advertising of a product specified in Section 1.1.1(b) may refer to organic production methods only where all of the following are met:
- Such indications show clearly that they relate to a method of agricultural production and are linked with the name of the agricultural produce in question as obtained on the farm
  - All ingredients of agricultural origin of the product are, or are derived from, products obtained in accordance with the requirements of Sections 4, and 5 or imported under the arrangements laid down in Section 7
  - The same ingredient in a single product was not derived from an organic source and from a source not complying with this Standard
  - Only those substances listed in Section 10, Tables 2 (feed or feed additives) and/or 3 (ingredients or additives) may be used as ingredients of non-agricultural origin
  - The ingredients and their relative levels appear in descending order (mass/mass) in the list of ingredients
    - 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
  - All ingredients of agricultural origin of the product are, or are derived from, products obtained in accordance with the requirements of Sections 4, and 5 or imported under the arrangements laid down in Section 7
  - Only substances listed in Section 10 were used during the production phase
  - The same ingredient in a single product was not derived from an organic source and from a source not complying with this Standard

- Only those substances listed in Section 10, Tables 2 (feed or feed additives) and/or 3 (ingredients or additives) may be used as ingredients of non-agricultural origin
- The ingredients and their relative levels appear in descending order (mass/mass) in the list of ingredients

3.3 Organically derived ingredients must be used if available. However, notwithstanding Section 3.2, ingredients not satisfying the requirements may be used with authorisation from AsureQuality after a review in the preparation of certain products referred to in Section 1.1.1 (b) where such ingredients:

- Are of agricultural origin and cannot be sourced as certified organic (in sufficient quantities or quality (subject to periodic review and re-evaluation) and meet the requirements of sections 6.2 & 6.3, and
- Do not exceed 5% m/m of the content of the total ingredients of agricultural origin, additives and processing aids in the final product; and (water and salt is not included in the percentage calculation), and
- 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, and
- Water is excluded from the percentage calculation. This relates to added water and water content in a multi-ingredient product. To be specific this excludes from the calculation water added to reconstitute a dehydrate, but does not relate to ingredients that when found in nature include water such as milk or juice

USDA NOP: You must not claim or infer that a product is "100% organic", if there are any non-organic ingredients (however small), or if any processing aids have been used.

#### **LESS THAN 95% ORGANIC (70 - 95%)**

---

3.4 Where there is no organic source of ingredients available, the labelling and advertising of a product (as referred to in Section 1.1.1 (b)), which has been prepared partly from, (greater than 5% m/m) non-organic ingredients, may not be called organic. However, the word "organic" may be used on the principal display in statements like "made with organic ingredients" provided there is a clear statement of the proportion of the organic ingredients. An indication that the product is covered by the certification body may be used, close to the indication of proportion of organic ingredients.

3.5 The above is allowed provided that all of the following are met:

- At least 70% m/m of the total ingredients of agricultural origin, additives and processing aids in the final product ; and (water and salt is not included in the percentage calculation) must be certified organic
- Only those substances listed in Section 10, Tables 2 (feed or feed additives) and/or 3 (ingredients or additives) may be used as ingredients of non-agricultural origin
- All ingredients including non-organic ingredients and additives must meet the requirements of sections 6.2 & 6.3
- The reference to organic production methods is included only in conjunction with the name of the ingredient or ingredients, which are certified organic (i.e. not on the front panel)
- Any ingredients that are not certified organic must be clearly indicated as such
- All ingredients and their relative levels appear in descending order (m/m) in the list of ingredients. It shall be apparent which ingredients are of organic certified origin and which are not. All additives shall be listed with their full name
- All ingredients appear in the same colour and with an identical style and size of lettering
- The label must show the percentage of organic ingredients in the product title
  - "In the product title" is interpreted as within or right under the product name and in the same style and size

### Section 3. Labelling and Claims

- NB There may be restrictions on the size of such a declaration for some regulatory standards such as the USDA NOP which restricts such a declaration to half the size of the largest font. In such cases a dispensation may be granted
  - The product was produced by an operator who is subject to the regular inspection system as set out in Sections 4.1.1, 5.1.6 or 6.7
  - Gel coatings for capsules would be calculated as non-organic components unless a certified source was used
- NB there are market restrictions to this category on both the use of the term “organic” and use of organic logos. Check market requirements. NB. The EU has phased out this category.

Note: there are market restrictions to this category on both the use of the term “organic” and use of organic logos. Check market requirements. The EU has phased out this category. Wine sent to the EU may not be labeled as “made with organic grapes”.

### 3.6 FIBRE, TEXTILES AND APPAREL

---

3.6.1 Labelling of textiles follows all above standards regarding labelling of organic food with the exceptions in this section:

- Only substances allowed by the certification body based upon the criteria for textile processing in section 6.10.1.1 shall be used to process fibre products labelled as “organic”
- Apparel and other textile products labelled as organic consist of at least 95% by weight organic fibre as described in section 6.10 \*
- Textiles may be labelled “made with (...%) organically produced fibres” only if at least 70% of the fibres are organic as described in section 6.10 \*

\*(Percentages in the 2nd and 3rd points above refer to the total weight of the fibres, and do not include the weight of the non-textile accessories such as buttons and zippers.)

3.6.2 Wool bales are labelled as per 5.1.2.1.1: Farm name and address, organic status and name of Certification Body.

### 3.7 LABELLING CLAIMS

---

3.7.1 It is not recommended to make absentee claims such as “antibiotic-free” or “no pesticides”, or “GMO-Free”, or make health claims. AsureQuality will assess the organic aspects of a label, however it is the operators responsibility to ensure that labeling meets importing country requirements, and in the case of OOAP, labelling must also meet New Zealand requirements.

Note: MPI has published guidance on the labeling of manuka honey

### 3.8 CONVERSION TO ORGANIC

---

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

- The requirements referred to in paragraphs 3.1 and 3.2 are fully satisfied.
- The indications referring to conversion do not mislead the purchaser of the product regarding its difference from products obtained from farms and/or farm units, which have fully, completed the conversion period.
- Such an indication takes the form of words, such as “product under conversion to organic farming”, or similar words or phrase accepted by the competent authority of the country where the product is marketed, and

must appear in a colour, size and style of lettering which is not more prominent than the sales description of the product.

- The product contains only one crop ingredient of agricultural origin.
- Products labeled as “inconversion” may not be exported to Europe.
- Your labelling must comply to AsureQuality and/or the registration issued by AsureQuality as the most recent certification body that has certified the product. If you use the AsureQuality Mark in such cases it would be the “in-conversion” type used (see below).



3.8.2 Crops harvested less than 36 months after the application of a prohibited input to the crop, or soil, must not be labeled or sold as organic.

3.8.3 Labelling of Feed - Where the formulation includes in-conversion feed this must be clearly shown in the ingredients list. NB. Under some standards there may not be an option to sell formulations which include in-conversion feed.

### 3.9 IDENTIFYING THE CERTIFIER AND LEGAL RESPONSIBILITY

---

3.9.1 Your label must identify the organic certification body. This can be achieved through the use of the AsureQuality Mark which incorporates your organic registration number. Alternatively it may be in words in the form: “Certified organic by AsureQuality Limited” plus your organic registration number as “Registration number XXXX” or “Reg. # XXXX”. NB. For certain markets it is compulsory to use the wording irrespective of whether the logo is used. AsureQuality will issue your personalised AsureQuality Mark after you sign the applicable License Agreement.

3.9.2 If using the EU Logo, then you must use the appropriate description for where the product was farmed and AsureQuality Code Number in the same visual field as the EU Logo (e.g. both on back panel). The code number is in the format NZ-BIO-XX.

The indication of the place where the agricultural raw materials were farmed is to be one of the following forms:

- “New Zealand Agriculture”, where the agricultural raw material has been farmed in New Zealand
- “Non-EU Agriculture”, where the agricultural raw material has been farmed in third countries
- “EU Agriculture”, where the agricultural raw material has been farmed in the EU
- “EU/non-EU Agriculture”, where part of the agricultural raw material has been farmed in the EU and part in a third country

For the above farming origin statement, the origin of small quantities may be disregarded provided the total quantity of the disregarded ingredients does not exceed 2% of the total quantity by weight of raw ingredients of agricultural origin. The farming origin indication must not appear in a colour, size and style of lettering more prominent than the sales description of the product.

The logo, code number and requirements for the use of the logo are available on request from AsureQuality. Approval is subject to the operator signing an agreement on the use of the logo, code number and farming origin.

3.9.3 The label must identify the person or company legally responsible for the product.

### 3.10 IFOAM PRODUCTS

---

- 3.10.1 The IFOAM logo may only be used on IFOAM certified products. The IFOAM accredited certification programme does not include all organic categories. For example it does not include marine products or health & beauty products.
- 3.10.2 For a particular product to be within the IFOAM accredited programme it must be of the appropriate category, and percentage of organic ingredients:
- An individual non-IFOAM ingredient must not exceed 10% of the total organic ingredients in a product.
  - The cumulated non-IFOAM ingredients must not exceed 20% of the total organic ingredients in a product.

### 3.11 APPROVAL OF ARTWORK

---

- 3.11 To avoid misuse of the AsureQuality Mark, IFOAM logo, EU logo, Canadian logo, or the USDA NOP logo, artwork must be approved by AsureQuality before printing. In the case of the AsureQuality Mark, or IFOAM logo, use is subject to signing a license agreement. Approval will also check whether any claims made are clear and not misleading. If you do not get written approval from AsureQuality before printing, and the artwork does not comply with these Standards, you may be asked to reprint it.

### 3.12 NON-RETAIL CONTAINERS

---

- 3.12.1 The labelling of non-retail containers of product should meet the following requirements:
- The name and address of the person responsible for the production or preparation of the product AND where different the name and address of the owner or seller of the product
  - The name of the product, or in the case of feed, a description of the compound feeding stuff
  - That the product is of organic status
  - The name of the certification body
  - The consignment reference number (lot or batch number), if accompanied by an export/ transaction certificate
- 3.12.2 Multi- component products – live or unprocessed agricultural products (e.g. vege boxes) may be sold or marketed as organic only if all components are organic.

### 3.13 IRREGULARITIES AND INFRINGEMENTS

---

- 3.13 AsureQuality will take the following action when irregularities and infringements are found:
- Where the irregularity is found in the implementation of Sections 3, 4 or 5, the indications provided for in paragraph 1.2 referring to the organic production method are removed from the entire lot of production run affected by the irregularity concerned.
  - Where a manifest infringement or an infringement with prolonged effects is found, prohibit the operator concerned from marketing products with indications referring to the organic production method for a period agreed with AsureQuality.

### 3.14 LABELLING ADDITIVES

---

- 3.14.1 If you fortify your product with minerals or vitamins, you must provide evidence that the mineral or vitamin is legally required in the product, in the country in which it is intended for sale.
- 3.14.2 If fortification is legally required, then the additive may be labeled as a fortified additive e.g. "vitamin C".
- 3.14.3 If you use ascorbic acid as an antioxidant (or other use as an additive) you must label it as ascorbic acid rather than vitamin C.
- 3.14.4 If you use tocopherol as an antioxidant (or other use as an additive) you must label it as tocopherol rather than vitamin E.



## Section 6

# Processing and Handling

General Ingredients  
Processing Methods  
Pest Management  
Packaging  
Cleaning and Sanitation  
Certification Requirements

## 6. PROCESSING AND HANDLING

The objective is that 100% of ingredients in processed products will come from an AsureQuality approved origin. Where this is not possible exceptions are included in section 6.2.

### CONTENTS

6.1	General
6.2	Ingredients
6.3	Processing Methods
6.4	Pest Management
6.5	Packaging
6.6	Cleaning and Sanitation
6.7	Certification Requirements
6.8	Handling during Transportation and Storage

### 6.1 GENERAL

- 6.1.1 Handlers and processors shall not co-mingle organic products with non-organic products.
- 6.1.2 You must ensure that all organic products are clearly identified as such, and stored, handled and transported in a way that prevents contact with conventional product throughout the entire process. This includes separation of organic and non-organic products in storage using identification, separation by distance or time, or inventory control.
- 6.1.3 The handler and 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.
- 6.1.4 You must identify and minimise risks of environmental pollution resulting from your processing (and/ or handling) activity.
- 6.1.5 Processors must respect the principles of good manufacturing practices. You must maintain appropriate procedures based on identification of critical processing steps.

For additional rules specific to the USA market please refer to: USDA NOP 205.201 (5).

### 6.2 INGREDIENTS

- 6.2.1 All ingredients used in an organic processed product shall be organically produced except for those additives and processing aids that are listed in Section 10 Table 3 and are in compliance with the specific conditions.

#### Regional or other exception

AsureQuality may authorise the use of non-organic ingredients subject to periodic review and re- evaluation where such ingredients:

- Are of agricultural origin and cannot be sourced as organic in sufficient quality or quantity, and
- Are not in both organic and non-organic forms of the same ingredient in the same product and
- Do not exceed 5% m/m of the content of the total ingredients of agricultural origin, additives and processing aids in the final product. 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, and
- Meet the requirements of section 6.2 and 6.3, and
- Meet the labelling requirements specified in 3.1 and 3.2

## Section 6. Processing and Handling Standard (includes textiles)

- 6.2.2 Minerals (including trace elements), vitamins and similar isolated ingredients shall not be used unless their use is legally required in the food products in which they are incorporated, or where severe dietary or nutritional deficiency can be demonstrated. This applies to both the country of manufacture and the country where the product is sold.
- 6.2.3 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. Processors shall use micro-organisms grown on substrates that consist entirely of organic ingredients and substances in Table 3, if available. This includes cultures that are prepared or multiplied in-house.
- 6.2.4 You must not use ingredients, additives or processing aids derived from GMOs in organic processed products.
- 6.2.5 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.
- 6.2.6 You must not use ingredients produced using nanotechnology.
- 6.2.7 Water must be potable.
- 6.2.8 You must not use substances and techniques that:
- Reconstitute properties lost by the processing and storage of organic products
  - Conceal negligent processing
  - Or may otherwise be misleading as to the true nature of these products. Water may be used for re-hydration or reconstitution

### 6.3 PROCESSING METHODS

---

- 6.3.1 Processing methods shall be mechanical, physical or biological in nature and minimise the use of non-agricultural ingredients, processing aids and additives. Any additives, processing aids, or other material that chemically react with or modify organic food shall be restricted and must appear in Table 3.
- 6.3.2 Solvents used to extract organic products shall either be organically produced or food grade substances that appear in Table 3 and used in compliance to the stated restriction (if any).
- 6.3.3 You must not use irradiation or ingredients or additives that have been irradiated. This includes irradiation for the purposes of pest control, food preservation, the elimination of pathogens or sanitation.
- 6.3.4 Filtration equipment shall not contain asbestos, or utilise techniques or substances that may negatively affect the product.
- 6.3.5 The following conditions of storage are permitted (for allowed substances in these conditions, see Table 3).
- Controlled atmosphere
  - Temperature control
  - Drying
  - Humidity regulation
- 6.3.6 Ethylene gas is permitted for ripening.

- 6.3.7 Steam traps and filters should be used to remove non-volatile boiler water additives.
- 6.3.8 Honey temperatures should be maintained as low as possible during extraction and processing and must not exceed 45°C.
- 6.3.9 For the production of organic micro-organisms for processed food and feed (e.g. yeast), only organic produced substrate may be used.

#### 6.4 PEST MANAGEMENT

---

- 6.4.1 A handler or processor is required to 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
  - c. Substances appearing in Table I (or other substances allowed for use by AsureQuality in accordance with Section 10) may be used provided that they are accepted for use in handling, storage, transportation or processing facilities by the competent authority and so that contact with organic products is prevented
  - d. Substances (other than pesticides) used in traps
- 6.4.2 Pests should be avoided by good manufacturing practice. Pest control measures within storage areas or transport containers may include:
- Physical barriers or other treatments such as sound, ultra-sound, light, ultra-violet light
  - Traps (pheromone and static bait traps for monitoring)
  - Controlled temperature (freezing or heating)
  - Controlled atmosphere (carbon dioxide, oxygen, nitrogen)
  - Desiccant dusts (diatomaceous earth or amorphous silica)
- If you use desiccant dusts on organic products you must remove them by vacuuming or sieving.
- 6.4.3 You must not use prohibited pest control practices, which include, but are not limited to, the following substances and methods:
- Pesticides not contained in Table I
  - Fumigation or fogging with ethylene oxide, methyl bromide, aluminum phosphide or other substance not contained in Table I
  - Ionizing radiation
- 6.4.4 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 product 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.

#### 6.5 PACKAGING

---

- 6.5.1 Packaging material shall not contaminate organic food.
- 6.5.2 Packaging materials, and storage containers, or bins that contain a synthetic fungicide, preservative, or fumigant are prohibited.

## Section 6. Processing and Handling Standard (includes textiles)

- 6.5.3 Organic produce shall not be packaged in reused bags or containers that have been in contact with any substance likely to compromise the organic integrity of product or ingredient placed in those containers.
- 6.5.4 Processors of organic food should avoid unnecessary packaging materials.
- 6.5.5 Organic food should be packaged in reusable, recycled, recyclable, and biodegradable packaging whenever possible.
- 6.5.6 The following packing material should not be used:
- PVC
  - Polystyrene (expanded foam), unless for the transportation of fish products
- 6.5.7 The following packing material must not be used:
- Bio-plastics derived from GM ingredients or nanotechnology

## 6.6 CLEANING AND SANITATION

---

- 6.6.1 Operators shall take all necessary precautions to protect organic food against contamination by substances prohibited in organic farming and handling, pests, disease-causing organisms, and foreign substances.
- 6.6.2 Only water and substances that appear in Table 3, as processing aids may be used after harvest as cleaners or disinfectants in direct contact with organic food. Substances other than those appearing in Table 3 are only allowed if they are legally required.
- 6.6.3 Operations that use cleaners, sanitisers, and disinfectants on food contact surfaces shall use them in a way that maintains the food's organic integrity.  
NB. For operators certified under COR, only sanitisers comprised of the generic ingredients listed in that Standard may be used.
- 6.6.4 The operator shall perform an intervening event between the use of any cleaner, sanitiser, or disinfectant and the contact of organic food with that surface sufficient to prevent residual contamination of that organic food. Acceptable intervening events include a hot water rinse, a sufficient flush of organic product that is not sold as organic, or adequate time for the substance to volatilise.
- 6.6.5 Sanitisers and cleaners included in Table 3 shall be evaluated by the criteria for processing and handling substances that appear in Section 10.
- 6.6.6 Operators should design facilities, plant layout, install equipment, and devise a cleaning, disinfecting and sanitising system that prevents the contamination of food and food contact surfaces by prohibited substances, non-organic ingredients, pests, disease-causing organisms, and foreign material.
- 6.6.7 Handlers and processors should use physical and mechanical means such as dry heat, moist heat, exclusion, and other non-chemical methods to prevent microbiological contamination.
- 6.6.8 Operators should not use persistent cleansers and/or sanitisers that are not easily removed by an intervening event (e.g. quaternary ammonia) or have an adverse impact on the environment (e.g. halogenated compounds). These may be approved if there is testing to verify the sanitiser can be effectively removed before food contact.

Interpretative note: MPI Approved Maintenance compounds have been approved for use based on being able to be effectively removed if label directions are followed.

## 6.7 CERTIFICATION REQUIREMENTS

---

6.7.1 The producer and/or operator should provide:

- A full description of the unit, showing the facilities used for the preparation, packaging and storage of agricultural products before and after the operations concerning them
- You should also include a process flow diagram
- All the practical measures to be taken at the level of the unit to ensure compliance of this Standard
- Details on which markets are intended to be supplied

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

The Organic Management Plan should include an undertaking by the operator to perform the operations in such a way as to comply with Section 6 of this Standard and to accept, in the event of infringements, the implementation of measures as referred to in paragraph 3.14 of this Standard and be countersigned by both parties.

6.7.2 Written accounts should be kept enabling the certification body or authority to trace:

- The origin, nature and quantities of agricultural products as referred to in Section 1 of this Standard, which have been delivered to the unit
- The nature, quantities and consignees of products as referred to in Section 1 of this Standard, which have left the unit
- Any other information such as the origin, nature and quantities of ingredients, additives and manufacturing aids delivered to the unit and the composition of processed products that is required by AsureQuality for the purposes of proper inspection of the operations

6.7.3 Where products not referred to in Section 1 of this Standard are also processed, packaged or stored in the unit concerned:

- The unit must have separate areas within the premises for the storage of products as referred to in Section 1 of this Standard, before and after the operations
- Operations should be carried out continuously until the complete run has been dealt with, separated by place or time from similar operations performed on products not covered by Section 1 of this Standard
- If such operations are not carried out frequently, they should be announced in advance, with a deadline agreed on with AsureQuality
- Every measure should be taken to ensure identification of lots and to avoid mixtures with products not obtained in accordance with the requirements of this Standard

6.7.4 AsureQuality should ensure a full physical inspection, at least once a year of the unit. Samples for testing of products not listed in this Standard may be taken where their use is suspected. An inspection report must be drawn up after each visit and countersigned by the person responsible for the unit inspected. Additional occasional unannounced visits may also be undertaken according to need or at random.

6.7.5 The operator should give AsureQuality, for inspection purposes, access to the unit and to written accounts and relevant supporting documents. The operator should also provide the inspection body with any information necessary for the purposes of inspection.

6.7.6 The requirements in respect to the transport as laid down in Section 6.8 are applicable.

## Section 6. Processing and Handling Standard (includes textiles)

- 6.7.7 On receipt of a product referred to in Section 1 of this Standard, the operator shall check:
- The closing of the packaging or container where it is required
  - The presence of the indications referred to in this Section. The result of this verification shall be explicitly mentioned in the accounts. When there is any doubt that the product cannot be verified according to the production system provided for in Section 4 and/or 5 of this Standard, it must be placed on the market without indication referring to the organic production method
- 6.7.8 If you are producing processed food or feed you must establish and update procedures based on a systematic identification of critical processing steps (i.e. HACCP).

### 6.8 HANDLING DURING TRANSPORTATION AND STORAGE

---

- 6.8.1 Product integrity should be maintained during any storage and transportation and handling by use of the following precautions:
- Organic products must be protected at all times from co-mingling with non-organic products
  - Organic products must be protected at all times from contact with materials and substances not permitted for use in organic farming and handling
  - Separation between organic and non-organic products must be in time and/or space in a way that prevents substitution by or contact with conventional products through the entire process, including transportation.
- 6.8.2 Where only part of the unit is certified, other product not covered by this Standard should be stored and handled separately and both types of products should be clearly identified.
- 6.8.3 Bulk stores for unpackaged organic product should be separate from conventional product stores and clearly labelled to that effect, with physical signage for the designated area for organic product storage.
- Examples of organic product in bulk stores include, but is not limited to, grain in a bulk silo, raw milk in bulk tanks, or honey in bulk drums.
- 6.8.4 Storage areas and transport containers for organic product should be cleaned using methods and materials permitted in organic production. Measures should be taken to prevent possible contamination from any pesticide or other treatment not listed in Section 10 before using a storage area or container that is not dedicated solely to products.
- 6.8.5 The certified operator owning the product at the point of transport is responsible for maintaining the organic integrity during the transport process, unless transport operator is certified in their own right.
- 6.8.6 Products referred to in Section 1 of this Standard which are not in their final packaging (i.e. point of sale packaging) should be transported in a closed manner which should prevent contamination or substitution of the content with substances or products not compatible with the Standard and be labelled as per 3.12.

## 6.9 PROCESSING STANDARDS FOR LIVESTOCK FEED

This section covers the additional requirements specific to livestock feed. These products include: compound fodder, supplementary fodder, complete fodder and feed materials. This section does not relate to the processing of pet food. AsureQuality does not certify organic feed for exporting to Europe.

### CONTENTS

---

Feed Specific Definitions

- 6.9.1 Agricultural Ingredients
- 6.9.2 Non-agricultural Ingredients
- 6.9.3 Labelling

### FEED SPECIFIC DEFINITIONS

---

**Feed materials:** The edible materials consumed by livestock for their nutritional value and may comprise concentrates (such as grains, beans, and oilseed meals) or roughages (such as hay, silage, and fodder).

**Compound feeding stuffs:** Mixtures of feed materials, which are intended for animal nutrition by feeding as either a complete feed or as a supplementary feed.

**Complete feed:** Mixtures of animal feeding stuffs which can be used as stand-alone daily rations due to its composition.

**Supplementary feed:** Mixture of animal feeding stuffs containing a high content of specific substances which can be used in daily ration only together with other feeding stuffs due to its composition.

#### 6.9.1 AGRICULTURAL INGREDIENTS

---

6.9.1.1 Acceptable ingredients of agricultural origin include:

- Organic feed ingredients listed in Section 10, Table 2
- Non-organic feed ingredients subject to maximum percentages and unavailability of organic ingredients

6.9.1.2 You may not have organic and non-organic forms of the same ingredient.

6.9.1.3 You must not artificially add back in nutritional properties lost during processing.

#### 6.9.2 NON-AGRICULTURAL INGREDIENTS

---

6.9.2.1 Acceptable Ingredients of non-agricultural origin include:

- Potable water
- Supplements and feed additives as listed in Section 10, Table 2

#### 6.9.3 LABELLING

---

6.9.3.1 The following parts of Section 3 apply to feed:

- 3.1 General labelling requirements

## Section 6. Processing and Handling Standard (includes textiles)

- 3.2 Ingredient requirements
- 3.7 GMO labelling
- 3.9 Identifying the certifier
- 3.10 Use of IFOAM logo
- 3.11 IFOAM ingredients
- 3.12 Approval of artwork
- 3.13 Non-retail containers
- 5.17.3.6 Prohibited ingredients in feed

Please note that unlike processed food there are not varying organic categories of organic feed.

## 6.10 PROCESSING STANDARDS FOR TEXTILES (NON-IFOAM)

The scope of this section is the processing products of all natural fibres e.g. scoured wool, fabric. These products are normally outside the scope of organic regulations, so this section represents private label certification. NB. Textiles are no longer covered by IFOAM due to recognition that this scope is covered by the Global Organic Textile Standard (GOTS).

### CONTENTS

---

General Requirements  
 Processing Methods  
 Inputs  
 Wool

### GENERAL REQUIREMENTS

---

- 6.10.1 Fibre processing shall comply with the requirements of Sections 6.1 and 6.4.
- 6.10.2 Labelling of textiles shall comply with the requirements of Section 3 “Labelling and claims”.
- 6.10.3 Operators shall have a management system in place, which ensures that any effluents released into the environment resulting from wet processing are properly treated.

### PROCESSING METHODS

---

- 6.10.4 Organic fibre processing should use appropriate techniques that are least damaging to the environment.
- 6.10.5 Whenever possible, organic fibre products should be processed using only mechanical and/or physical methods.
- 6.10.6 Organic textiles should be used to the maximum extent possible and not blended with non-organic fibres.
- 6.10.7 Equipment should be constructed, maintained, and operated in a way that avoids contamination of fibres and fibre products.

### INPUTS

---

- 6.10.8 Non-organic, natural or synthetic fibres blended with organic fibres should not contain toxic substances or fibres produced in a way that is hazardous to consumers, workers or the environment.
- 6.10.9 The amounts of chemical substances used in organic fibre processing should be limited to the minimum quantity needed to achieve the desired product.
- 6.10.10 Operators should avoid the use of non-biodegradable, bio-accumulating input products and heavy metals.
- 6.10.11 In addition to the requirements outlined in Section 10, the following additional considerations apply to substances used to process and handle fibre:
  - Substances may be allowed in organic textile processing only if they are biodegradable, generally recognised as safe (GRAS) and hypoallergenic
  - Substances shall be prohibited in organic textile processing if they are carcinogenic, mutagenic, teratogenic, toxic, or produced by genetically modified organisms or ionizing radiation

## WOOL SCOURING

---

- 6.10.12 Chemical products used for scouring and de-greasing of wool must be readily degradable and there shall be an appropriate wastewater treatment.

## 6.11 WINE PROCESSING STANDARD

These specific requirements are in addition to the requirements in Section 6 - Processing. These requirements are not in lieu of any food safety legislation.

### CONTENTS

---

Ingredients  
Additives and Processing Aids  
Processing Methods  
Packaging  
Labelling

### INGREDIENTS

---

6.11.1 You must use organically grown grapes to make organic wine.

6.11.2 For enrichment (increased natural alcohol content) you may use the following ingredients:

- Sucrose - organic
- Organic grape must concentrate

#### Exception

AsureQuality may grant an exception to use non-organic sugar for pre-fermentation chaptalisation, where organic sugar is either unavailable or available but has unacceptable characteristics or is otherwise not suitable for technical reasons. This clause will be reviewed before 31 July 2019.

6.11.3 To ferment wine you may use the following processing aid:

- Natural yeast

Yeast must not be from sources grown on petrochemical substrate, or sulfite waste liquor or using GMO technologies. You should use organic yeast where available. NB: Yeast is calculated as a non-organic ingredient unless certified.

### ADDITIVES AND PROCESSING AIDS

---

NB. The following market restrictions apply:

- Entries marked with an asterisk \* may not be used in product intended for sale in the EU
- Entries marked with # are prohibited for use in wine certified under USDA NOP or COR
- Entries marked with ^ are prohibited for use in wine certified under the IFOAM accredited programme. You may use the following additives and processing aids:

6.11.4 You may use the following gases:

To create an inert atmosphere and to handle the product shielded from the air

- Argon  $\psi$
- Carbon Dioxide

## Section 6. Processing and Handling Standard (includes textiles)

- Nitrogen

For aeration or oxygenation:

- Air
- Oxygen For bubbling:
- Nitrogen

To preserve wine you may use:

- INS220 sulphur dioxide
- INS224 potassium metabisulphite  $\text{U}$

The maximum sulphur dioxide content shall not exceed:

- 100 milligrams per litre for red wines with a residual sugar level lower than 2 grams per litre
- 150 milligrams per litre for white and rosé wines with a residual sugar level lower than 2 grams per litre
- 155 milligrams per litre for quality sparkling wine
- For all other wines, the maximum sulphur content applied in accordance with Annex I B to Regulation (EC) No 606/2009 on 1 August 2010, shall be reduced by 30 milligrams per litre

NB. INS221, INS222, INS223, INS225 or INS228 may not be used under the IFOAM programme NB. Some regulated standards exclude the use of SO<sub>2</sub>, or else restrict to use in wine “made with organic ingredients”

### Exception

AsureQuality may grant an exception to increase the maximum sulphur dioxide content when extreme weather conditions provoke difficulties in certain wine-growing areas, which make it necessary to use supplementary amounts of sulphites in the preparation of wine to achieve stability of the final product of that year.

6.11.5 To encourage yeast development you may use the following processing aids:

- Diammonium phosphate (DAP)  $\text{U}$   $\text{Z}$  - No more than 0.3 gm/l
- Thiamine hydrochloride (Vitamin B1)
- Yeast autolysate\*<sup>^</sup>

6.11.6 For clarification / fining you may use:

- Silicon dioxide (INS551) as a gel or colloidal solution
- Potassium casinate<sup>^</sup>  $\text{U}$   $\text{Z}$
- Bentonite<sup>#</sup>
- Diatomaceous earth
- Pectolytic enzymes
- Lysozyme (egg white lysozyme) <sup>o\*</sup><sup>^</sup>  $\text{Z}$
- Egg white albumen<sup>o</sup> – derived from organic raw material unless commercially unavailable
- Isinglass<sup>o</sup> – derived from organic raw material unless commercially unavailable
- Tannins<sup>o</sup> – derived from organic raw material unless commercially unavailable
- Casein<sup>o</sup> – organic unless commercially unavailable
- Gelatine - Food grade. derived from organic raw material unless commercially unavailable
- Plant proteins from wheat or peas<sup>o</sup> – derived from organic raw material unless commercially unavailable
- Skim milk\* – must be organic

6.11.7 For filtering you may use:

- Cellulose
- Tannic acid#° (INS184)
- Diatomaceous earth
- Perlite

6.11.8 For deacidification you may use the following approved products:

- Potassium tartrate (INS336)
- Potassium carbonate & potassium bicarbonate  $\text{U}$  (INS501)
- Lactic acid bacteria
- L(+) Tartaric acid
- Calcium carbonate (INS 170)

6.11.9 For acidification you may use:

- Lactic Acid
- L(+) Tartaric acid

6.11.10 For wine stabilisation you may use:

- Citric acid (INS330)

6.11.11 To eliminate defects of taste or smell in the wine:

- Cupric citrate  $\text{U} \text{ } \text{E} \text{ } ^{\wedge}$
- Copper sulphate  $\text{U} \text{ } \text{E} \text{ } ^{\wedge}$  - Treated product must not exceed 1 mg/l
- Only until 31 July 2015

6.11.12 Other permitted additives used in wine production:

- Ascorbic acid (INS300)
- L-Malic acid\* (INS296)

6.11.13 Other permitted processing aids used in wine production:

- Activated carbon/charcoal
- Agar\* #
- Alginic acid\* #
- Sodium alginate\*
- Potassium alginate
- Calcium alginate\* $^{\wedge}$   $\text{E}$
- Kaolin (aluminium silicate) # \*
- Calcium citrates\*
- Ethyl alcohol\* #
- Guar gum\* #
- Gum Arabic (Acaia gum) #
- Lactic acid bacteria # / malolactic bacteria #
- Oak chips

## Section 6. Processing and Handling Standard (includes textiles)

6.11.14 You must not use processing aids and additives that are:

- In both organic and non-organic forms
- GMO derived

### PROCESSING METHODS

---

6.11.15 You may use acceptable processing methods which include:

- Crushing
- Settling
- Centrifugation
- Chilling
- Short term heating
- Hot bottling of wine
- Filtration with approved media
- Treatment with inert gas (see 6.11.4) You must not use:
- Partial concentration through cooling
- Electrodialysis treatment to ensure the tartaric stabilisation of wine
- Partial dealcoholisation
- Treatment with cation exchangers to ensure the tartaric stabilisation of wine
- Heat treatment > 70°C

6.11.16 You must process and treat organic wastes from wine production in such a way that they do not damage the environment. You should recycle such material as organic fertiliser.

6.11.17 You must not blend organic wines with non-organic wines at any percentage.

6.11.18 If you also handle non-organic products in the wine making facility:

- You must carry out operations on organic products continuously until the complete run has been dealt with, separated by place or time from similar operations performed on non-organic products
  - You must store organic products, before and after the operations, separated by place or time from non-organic products
  - You must maintain an up to date register of all operations and quantities processed
-

## PACKAGING

---

6.1.1.19 You may use:

- Non-contaminated cork

6.1.1.20 You should accept back:

- Empty bottles

6.1.1.21 You must not use:

- Corks treated with chlorine
- Lead caps
- Polystyrene
- PVC based glues

## LABELLING

---

For general labelling requirements refer to Section 3 – Labelling.

6.1.1.22 Wine labelled as “wine made from organic grapes” cannot bear the EU logo.

## ADDITIONAL CERTIFICATION REQUIREMENTS

---

6.1.1.23 You must retain records relating to organic production for a period of at least five years including the corresponding quantities of wine in litres, per wine category and per year.



Section 7

# Imported Product and/or Ingredient

## 7. IMPORTED PRODUCT AND/OR INGREDIENT

Product legally imported from other countries, and not eligible for inclusion under the MPI Official Organic Assurances Programme, may be incorporated in AsureQuality certified product provided that:

- 7.1 It is accompanied by equivalent assurances specifying that:
  - The product was obtained within a system of rules equivalent to the EU Regulations
- 7.2 It carries adequate identification, and complies with labelling requirements in Section 3.
- 7.3 The operator importing the product is participating in the programme.
- 7.4 Proper separation is maintained from non-complying product, and from New Zealand product awaiting assessment.
- 7.5 The source country's assurance or certificate accompanies the product to the first consignee. The importer must keep the assurance available to AsureQuality for at least three years.
- 7.6 Imported organic products trans-shipped through New Zealand (and not requiring further processing or incorporation into New Zealand product) will not be MPI Official Organic Assurance as it will be deemed to be product of the originating country.
- 7.7 Product legally imported from other countries may be incorporated in New Zealand product complying with the provisions of the MPI Official Organic Assurances Programme provided that the requirements of OOAP Technical Rules section 12 – Imported Product and/or Ingredient, are met.



Section 8

# Social Justice

## 8. SOCIAL JUSTICE

8.1 You should have a policy on social justice.

### **Regional or other exception – Non-IFOAM**

If you hire fewer than 10 persons for labour and you operate under a government system that enforces social laws you may not be required to have such a policy in writing.

For example an operation in New Zealand operating to the minimum employment rights covered by the Employment Relations Act 2000, Holidays Act 2003, Minimum Wage Act 1983 and the Equal Pay Act 1972.

### **A policy on social justice should include the following criteria:**

The policy must comply with the minimum national requirements and with all International Labour Organisation conventions relating to labour welfare and the United Nations Charter of Rights for Children. The rights covered by this fall within the following types: individual rights at work, collective labour rights, right to equal treatment, and rights which promote job security. This policy shall ensure that all permanent employees and their families shall have access to potable water, food and housing.

8.2 You may not represent your product as organic if your production is based on violation of basic human rights and clear cases of social injustice including a recent violation of indigenous land rights.

8.3 You must not use forced or involuntary labour, or apply any pressure such as retaining part of workers' wages, property of documents.

8.4 You must not interfere with your employees', suppliers' and contractors' rights to have the freedom to associate, the right to organise and the right to bargain collectively, free from interference, intimidation and retaliation.

8.5 You must provide your employees and contractors with equal opportunity and treatment, and you must not act in a discriminatory way. You must 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.

8.6 You must not use child labour. Children are allowed to experience work on their family's farm business, or a neighbouring farm provided that:

- Such work is not dangerous or hazardous to their health and safety
- It does not jeopardise the children's educational, moral, social, and physical development
- Children are supervised by adults or have authorisation from a legal guardian

8.7 Workers shall be provided with adequate protection from noise, dust, sunlight and exposure to chemicals in all production and processing operations, and access to potable water.

8.8 You must provide written terms and condition of employment to both permanent and temporary employees. The terms and conditions must specify at least: wages, frequency and method of payment, location and type of work, hours of work and overtime, holiday pay, sick pay or 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 certified operator is unable to write
- Workers are hired for periods of less than 6 days
- Emergency labor is needed to address unpredictable problems

Where written agreements are not legally required, oral mutual agreements on terms and conditions of employment are sufficient.

- 8.9 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 workers shall be remunerated in the form of supplementary payments or time off in lieu.
- 8.10 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.



Section 9

# Retail and Wholesale

## 9. RETAIL AND WHOLESALE

9.1 Single items sales of AsureQuality certified product may occur if there is no obvious danger of mixing with conventional product.

When there is parallel handling of AsureQuality approved and conventional products single items, and such products cannot be distinguished by their outer appearance, the following applies:

- AsureQuality approved products must be clearly labelled while in storage
- The handling must occur in a manner that ensures there is no danger of mixing or contamination

9.2 A certified retailer or wholesaler has the right to pack and repack AsureQuality approved product. All handling shall occur in a manner that ensures there is no danger of mixing or contamination.

9.3 In regards to packaging see Section 6.5.

9.4 In regards to cleaning, disinfection and pest management see Sections 6.6 and 6.4.

9.5 With regards to labelling see Section 3. With this type of labelling the name and address of the retailer/ wholesaler must be on the product. If the retailer/wholesaler has a written agreement with the supplier (producer or distributor), the retailer/wholesaler, may label goods with the name of the AsureQuality approved supplier. Where goods are repacked, for example following trimming of vegetables, the retailer/wholesaler may label the product as it was originally labelled.

9.6 AsureQuality approved products shall be easily accessible and highly visible for the customer.

9.7 Certified retail shops may market the business as AsureQuality certified.

9.8 The certificate indicating that the retailer is AsureQuality certified must be placed in a highly visible location for the customer.

9.9 Evidence is required that the staff have had training on organic production, organic procedures, and the AsureQuality Organic Standard.



## Section 10

# Restricted Permitted Substances for the Production of Organic Foods

### Precautions

#### 10.1 Inclusion Requirements

Table 1 - Substances for Use in Crop Production

Table 2 - Substances for Use in Livestock Production

Table 3 - Substances for Use in Processing

Table 4 - Maximum Number of Animals Per Hectare

Table 5 - Minimum Surface Areas

## 10. RESTRICTED PERMITTED SUBSTANCES FOR THE PRODUCTION OF ORGANIC FOODS

### CONTENTS

---

Precautions

10.1 Inclusion Requirements

Table 1 - Substances for Use in Crop Production

Table 2 - Substances for Use in Livestock Production

Table 3 - Substances for Use in Processing

Table 4 - Maximum Number of Animals Per Hectare

Table 5 - Minimum Surface Areas

### PRECAUTIONS

---

Any substances used in an organic system for soil fertilisation and conditioning, pest and disease control, for the health of livestock and quality of the animal products, or for preparation, transport, preservation and storage of the food product, should comply with the relevant New Zealand law.

Conditions for use, in organic production, processing, cleaning, packaging and other processes, of certain inputs contained in the lists in Tables 1 to 3 may be specified by AsureQuality, e.g. its use only in case of absolute necessity, volume, frequency of application, specific purpose etc.

Where substances are required for primary production they should be used with care and with the knowledge that even permitted substances may be subject to misuse and may alter the ecosystem of the soil or farm.

### 10.1 INCLUSION REQUIREMENTS

---

Requirements for the inclusion of substances into Section 10.

10.1.1 The following criteria will be used for amending Section 10:

- (a) They are consistent with principles of organic production (see Section 1)
- (b) Use of the substance is necessary/essential for its intended use
- (c) Use of the substance does not result in, or contribute to harmful effects on the environment.
- (d) They have the lowest negative impact on human or animal health and quality of life
- (e) Approved alternatives are not available in sufficient quantity and /or quality
- (f) With regard to minerals and trace elements used in animal nutrition, additional sources for these products may be included in Table 2 provided that they are of natural origin or failing that, synthetic in the same form as natural products

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

- (a) If they are used for fertilisation, soil conditioning purposes:
  - They are essential for obtaining or maintaining the fertility of the soil or to fulfil specific nutrition requirements of crops, or specific soil-conditioning and rotation purposes, which cannot be satisfied by the practices, included in Section 4, or other products included in Section 10, Table 1

- The ingredients will be plant, animal, microbial, or mineral origin and may undergo the following processes: physical (e.g., mechanical, thermal), enzymatic, microbial
- Their use does not have harmful impact on soil organisms and/or physical characteristics of the soil

(b) If they are used for the purpose of plant disease, pest control or weed control:

- They should be essential for the control of a harmful organism or a particular disease for which other biological, physical, or plant breeding alternatives and/or effective management practices are not available
- Substances should be plant, animal, microbial, or mineral origin and may undergo the following processes: physical (e.g. mechanical, thermal), enzymatic, microbial (e.g. composting, digestion)

However:

- If they are used, in exceptional circumstances, in traps and dispensers such as pheromones, which are chemically synthesised, they will be considered for addition to the lists if the products are not available in sufficient quantities in their natural form, provided that the conditions for their use do not directly or indirectly result in the presence of residues of the product in the edible product

(c) If they are used as additives or processing aids in the preparation or preservation of the food:

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

10.1.2 Proposal for inclusion of products to Section 10.

The following should be submitted with any proposal to include substances in Section 10:

- (a) A detailed description of the product and the conditions of its envisaged use
- (b) Any information to demonstrate that the requirements under Section 10.1.1 are satisfied

## TABLE I - SUBSTANCES FOR USE IN CROP PRODUCTION

### COMBINED TABLE WHICH INCLUDES FERTILISERS AND CROP PROTECTANTS

**ALLOWED (A)** Organic certified products/inputs are allowed. These do not require permission before use and this is sometimes referred to as “permitted”. Evidence of current certification when purchased, or used, must be retained for the audit. Uncertified products/inputs require approval in writing from AsureQuality before use, as some forms may not be acceptable.

**RESTRICTED (R)** Inputs which are allowed with restrictions. All restricted inputs require approval in writing by AsureQuality before use. Approval may be granted if no alternatives are available, and approval will be subject to certain conditions. The use of these materials is discouraged.

**PROHIBITED (P)** These materials may not be used on certified land.

#### INPUT CLASS KEY:

CF: Crop Fertilisers and Soil Amendments

CP: Crop Pest, Weed and Disease Control

CT: Crop Management Tools and Production Aids

NL: Not Listed

**Factory Farming** refers to livestock management systems that rely heavily on veterinary inputs, and the confinement of animals such that normal animal behaviour is restricted. Typically this includes the use of cages.

AsureQuality Standard (AQS) listing covers all non-regulated markets (including domestic), but does not include regulated markets such as those covered by: USA, & Canada (COR). Reference to these standards is indicative only and are not in lieu of those standards.

## Section 10. Restricted Permitted Substances for the Production of Organic Foods

INPUT CLASS	SUBSTANCE	AQ/EU	COR	USDA NOP	DESCRIPTON, COMPOSITIONAL REQUIREMENTS, CONDITIONS OF USE
<b>CF, CT</b>	Acetic acid – non- synthetic	A	A	A	Also see vinegar. Used as a drip irrigation cleaner, an equipment cleaner and adjuvant to adjust pH. <b>COR</b> – weed management.
<b>CF</b>	Aluminium calcium phosphate	R	P	P	Cadmium content less than or equal to 90mg/kg of P2O5. Use limited to basic soils (pH > 7.5). <b>USDA/COR:</b> Prohibited.
<b>CF</b>	Animal by-products <i>blood meal, hoof meal, horn meal, meat meal, feather, hair and “chiquette” meal, wool, fur, hair, dairy products</i>	R	R/P	R	Derived without chemical treatment other than oil extraction using organic solvent Maximum concentration in mg/kg of dry matter of Chromium (VI): 0 (limit of determination). <b>COR</b> the specific input must be listed. (e.g. meat/ hoof/horn/hair meal are all prohibited. Restrictions are tighter than EU Regulations.
<b>CP</b>	Antibiotics - Synthetic	P	P	P	<b>USDA:</b> prohibited unless specifically listed.
<b>CP</b>	Antibiotics - Streptomycin or Tetracycline	AQ R EU P	P	R	<b>USDA:</b> Permitted for use as fireblight control in apple and pears only until October 21, 2014. <b>MPI/COR:</b> PROHIBITED.
<b>CP</b>	Avermectin	P	P	P	Synthetic antibiotic PROHIBITED.
<b>CP</b>	<i>Bacillus thuringensis</i>	A	A	A	Biological - Use certified forms.
<b>CT</b>	Baits for rodent traps	R	R	R	Must not be synthetic if in certified crop area.
<b>CP</b>	Beneficial organisms	A	A	A	Including: bacteria, protozoa, viruses, fungi, insects, nematodes, plants & animals. Must be GM-free.
<b>CF CT</b>	Bentonite	A	A	R	From natural sources and untreated. <b>USDA:</b> must meet 205.206 (e) if used as pesticide. Justify why alternatives not used and OMP updated to state conditions for using this substance.
<b>CT</b>	Biodynamic preparations	A	A	R	<b>USDA:</b> may only be used to control disease problems.
<b>CP</b>	Biological controls	A	A	A	Predators and parasites.
<b>CP</b>	Biological organisms	R	R	R	Must be non-GMO. <b>USDA:</b> 205.206(e) must be met.
<b>CP</b>	Bordeaux mixture	R	R	R	Inorganic copper compounds. Maximum of 3kg/ha/ year: Must be used in a manner that minimises copper accumulation in soil.
<b>CF</b>	Calcium carbonate of natural origin	A	A	A	(e.g. chalk, marl, maerl, limestone, phosphate chalk.)
<b>CF, CT</b>	Calcium chloride solution – non- synthetic	R	R	R	Restricted to use as a foliar spray to treat calcium disorders of apple trees, after identification of deficit of calcium.
<b>CF</b>	Calcium nitrate	P	P	P	PROHIBITED.
<b>CF</b>	Chilean nitrate	P	P	P	PROHIBITED.
<b>CT</b>	Citric acid	A	A	A	Non-synthetic forms <b>COR:</b> chelating agent & pH Adjuster.
<b>CF</b>	Clay	A	A	A	(e.g. bentonite, perlite, zeolite). Not chemically treated.
<b>CF</b>	Cobalt sulphate <i>synthetic</i>	R	P	R	May be used to correct documented soil deficiency. <b>COR:</b> PROHIBITED. Cobalt sulphate produced using sulphuric acid.

Section 10. Restricted Permitted Substances for the Production of Organic Foods

INPUT CLASS	SUBSTANCE	AQ/EU	COR	USDA NOP	DESCRIPTON, COMPOSITIONAL REQUIREMENTS, CONDITIONS OF USE
CF	Composts from spent mushroom	A	A	A	The initial composition of the substrate must be limited to products of the present list.USDA. Must meet composting requirements of USDA NOP 205.203 (c).
CF	Composts from organic household refuse	R	R	R	Compost of source separated household waste. Only vegetable and animal waste. Produced in a closed and monitored collection system. Maximum concentrations in mg/kg of dry matter: <b>USDA:</b> Must meet composting requirements if applied to crop for human consumption.
CF	Composted animal excrements, <i>including poultry manure and composted farmyard manure included</i>	R	R	R	Indication of animal species. Factory farming sources not permitted. <b>USDA/COR:</b> Must meet composting requirements if applied to crop for human consumption.
CF	Composts from plant residues	A	R	R	<b>USDA:</b> Must meet composting requirements if applied to crop for human consumption.
CP	Copper hydroxide	R	R	R	Inorganic copper compounds. Maximum of 3kg/ha/year: Fungicide.
CP	Copper oxychloride	R	R	R	Inorganic copper compounds. Maximum of 3kg/ha/year: Fungicide.
CF CP	Copper sulphate	R	R	R	May be used to correct documented soil deficiency. For plant pest control, must be used in manner that prevents Cu build-up in soil.Prohibited for use as defoliant, herbicide or desiccant.
CF	Epsom salt (magnesium-sulphate)	A	A	A	Obtained by physical procedures but not enriched by chemical processes to increase its solubility.
CP	Ethylene	R	P	R	See table 3 for post harvest use. <b>USDA/AQ/EU:</b> For floral induction of pineapples only. <b>COR:</b> PROHIBITED.
CP	Ferric phosphate	R	R	R	Use as molluscicide only. Also known as Iron phosphate. <b>USDA:</b> may be used as a slug and snail bait if requirements of 205.206(e) are met. Justify why alternatives not used and OMP updated to state conditions for using this substance. <b>COR:</b> To be used in a way as to prevent run-off into water bodies. Shall not be used in contact with crops. <b>JAS:</b> granular formulation.
CF	Fish meal	R	R	R	From sustainable sources. Due for phase out by EU As per animal by-products. <b>COR:</b> More restrictive than EU. May be pH adjusted with organic vinegar.
CP	Gelatine	A	P	P	Insecticide <b>USDA/COR:</b> PROHIBITED.
CT	Grafting Wax	R	R	R	Plants must be maintained under organic product for at least 12 months following use and before harvesting as organic <b>USDA NOP:</b> Only substances listed in the National List. <b>COR:</b> Only substances listed in COR.
CP	Granulosis virus	A	A	A	See Biological organisms.USDA – 205.206(e) must be met. Allowed for codling moth control.
CF	Guano	R	R	R	Certified or from sources with low heavy metal content.
CF	Gypsum (calcium sulphate)	R	R	R	From natural sources only. For correcting documented efficiencies.
CP	Herbicides – non- synthetic	R	R	R	<b>USDA:</b> OMP must explain justification for not using alternatives: cultural, preventative, mechanical and physical methods.

Section 10. Restricted Permitted Substances for the Production of Organic Foods

INPUT CLASS	SUBSTANCE	AQ/EU	COR	USDA NOP	DESCRIPTON, COMPOSITIONAL REQUIREMENTS, CONDITIONS OF USE
<b>CF CT</b>	Homeopathic preparations	A	?	A	<b>JAS: PROHIBITED.</b>
<b>CF</b>	Humates	R	R	R	Acceptable if from lignite, leonardite, or coal. Must not be fortified.
<b>CP</b>	Hydrated lime	R	R	R	As plant disease control only.
<b>CT</b>	Hydrolysed proteins	A	P	?	Attractant (used in traps and dispensers) "Derived without chemical treatment other than oil extraction using organic solvent". <b>COR: PROHIBITED.</b>
<b>CP</b>	Iron phosphate				See Ferric Sulphate.
<b>CF CP</b>	Iron products - salts	R	R	R	To correct documented deficiency: ferric sulphate, ferrous sulphate, iron citrate, or iron titrate.
<b>CF CP</b>	Iron products	P	P	P	<b>USDA: PROHIBITED.</b> Ferrous ammonium sulphate, ferric chloride, & iron nitrate.
<b>CF</b>	Iron sulphate	R	P	R	To correct documented deficiency <b>COR/JAS: PROHIBITED</b> if produced using sulphuric acid.
<b>CF</b>	Kainite	R	R	R	Same restrictions as Potassium chloride.
<b>CF</b>	Kieserite	A	A	A	See mined minerals.
<b>CF CT</b>	Lecithin	A	?	A	Fungicide. <b>USDA:</b> natural or synthetic lecithins may be used as both adjuvants or inert ingredients in combination with active pesticidal ingredients.
<b>CP CF</b>	Lime sulphur (Calcium polysulphide)	R	R	R	Fungicide, insecticide, acaricide. <b>USDA:</b> restricted to use as a miticide and for disease control.
<b>CF CF</b>	Magnesium carbonate	A	A	A	From natural sources (e.g. dolomite & magnesite).
<b>CF CT</b>	Magnesium chloride	A	A	A	<b>USDA/COR:</b> Non-synthetic sources only.
<b>CF</b>	Magnesium rock	A	A	A	<b>USDA:</b> Non-synthetic sources only.
<b>CF</b>	Magnesium oxide	P	P	P	Synthetic - prohibited as soil amendment.
<b>CF</b>	Magnesium sulphate	A	A	A	From natural sources. Kieserite or Epsom salts.
<b>CF</b>	Manganese products	P	P	P	<b>PROHIBITED.</b> Manganese chloride, manganese nitrate and potassium permanganate.
<b>CF</b>	Manganous oxide	R	R	R	To correct deficiencies.
<b>CF</b>	Manganese sulphate	R	R	R	To correct deficiencies.
<b>CF</b>	Manure - farmyard	R	R	R	"Factory" farming sources and human excrement (including urine) is prohibited. Product comprising a mixture of animal excrements and vegetable matter (animal bedding). Indication of animal species. Shall not constitute the main source of nitrogen in the absence of complementary & additional nitrogen generating practices on farm. <b>USDA:</b> See USDA NOP 205.203 (c)
<b>CP</b>	Micro-organisms	A	R	R	Bacteria, viruses, fungi - e.g. <i>Bacillus thuringiensis</i> , Granulosis virus etc. Not genetically modified.
<b>CF CF</b>	Milk products	A	R	R	<b>USDA/COR:</b> shall not contain prohibited substances.

Section 10. Restricted Permitted Substances for the Production of Organic Foods

INPUT CLASS	SUBSTANCE	AQ/EU	COR	USDA NOP	DESCRIPTON, COMPOSITIONAL REQUIREMENTS, CONDITIONS OF USE
<b>CF CT</b>	Mined minerals - unprocessed	A	A	A	Acceptable if unprocessed or unfortified. Considered as supplements to soil building programme.
<b>CP</b>	Mineral oils – Light(paraffin)	R P	R	R	Insecticide, fungicide. Only in fruit trees, olive trees, other subtropical fruit crops, (e.g. Kiwifruit, tamarillos, feijoas) and tropical crops (e.g. Bananas). <b>OOAP:</b> Restricted Use only certified inputs. <b>EU Recognition:</b> PROHIBITED <b>USDA:</b> Use certified inputs approved for NOP
<b>CF</b>	Molasses	R	R	R	May be from non-organic sources. Must be from non- GMO sources May require residue testing. <b>COR:</b> plant by-product. Must use organic product if available.
<b>CF CP</b>	Mulches	R	R	R	Chemical free only.
<b>CF</b>	Natural phosphate rock	R	R	R	(e.g.Rock phosphate, colloidal phosphate, apatite). Cadmium must not exceed 90mg/kg P205.
<b>CP</b>	Natural plants preparations, excluding tobacco	R	R	R	<b>COR/USDA NOP:</b> Shall not be the primary method of pest control.
<b>CP</b>	Neem	R	P	R	Insecticide. Preparations of Neem from <i>Azadirachta indica</i> <b>COR:</b> PROHIBITED.
<b>CP</b>	Nicotine	P	P	P	PROHIBITED.
<b>CF CT</b>	Peat	R	R	R	Permitted for inclusion in potting mixes provided no synthetic additives or chemical treatments. Use limited to horticulture (market gardening, floriculture, arboriculture, nursery). Prohibited for soil conditioning.
<b>CP</b>	Peracetic acid	R	R	R	<b>USDA:</b> For use to control fireblight if requirements of 205.206(e) are met. Justify why alternatives not used and OMP updated to state conditions for using this substance. <b>COR:</b> fireblight control.
<b>CF</b>	Perlite	A	A	A	From natural sources and untreated.
<b>CT</b>	pH buffers	A	A	A	From natural source such as citric acid or vinegar: Sulphuric acid prohibited.
<b>CT</b>	Pheromone preparations	R	R	R	Attractant: sexual behavior disrupter. Only in traps and dispensers. General conditions:- The traps and/or dispensers must prevent the penetration of the substances in the environment and prevent contact of the substances with the crops under cultivation.- The traps must be collected after use and disposed of safely. <b>USDA:</b> must meet 205.206 (e) Justify why alternatives not used and OMP updated to state conditions.
<b>CP</b>	Plant oils (e.g. mint oil, pine oil, caraway oil)	R	R	R	Insecticide, acaricide, fungicide and sprout inhibitor (targeted application only for foliage suppressant). Note: targeted application is considered as spot spraying only (e.g. spraying the structure posts of kiwifruit frames where physically/mechanically suppressing the foliage is not possible) and is to be used on established plants only. It does not include band or strip spraying of boundaries, walk ways etc. <b>USDA:</b> must meet 205.206 (e) if used as pesticide.
<b>CF</b>	Plant by-products	A	A	A	(For instance, oilseed cake meal, cocoa husks, malt culms, etc.) Derived without chemical treatment other than oil extraction using organic solvent. Non-GMO. Free of significant contaminants, or composted before bringing onto organic land, & confirmed free of significant contaminants.
<b>CF</b>	Potassium chloride	R	R	R	From mined sources (e.g. sylvinit & kainite). Must be used in manner that prevents build-up of chloride in soil. <b>COR:</b> Must be less than 60% chlorine.

Section 10. Restricted Permitted Substances for the Production of Organic Foods

INPUT CLASS	SUBSTANCE	AQ/EU	COR	USDA NOP	DESCRIPTON, COMPOSITIONAL REQUIREMENTS, CONDITIONS OF USE
<b>CF</b>	Potassium rock powders	A	A	A	Includes basalt, biotite, mica, feldspars, granite and greensand.
<b>CF</b>	Potassium sulphate	R	R	R	Langbeinite or other natural sources.
<b>CP</b> <b>CF</b>	Potassium permanganate – <i>Non-synthetic</i>	R P	P	R	<b>AQ:</b> CP: Fungicide, bactericide. Only in fruit trees, olive trees and vines. <b>USDA:</b> CF: synthetic forms are prohibited. <b>EU/COR:</b> PROHIBITED.
<b>CT</b>	Potting Soil – non- synthetic	A	A	A	Must not contain synthetic wetting agents or synthetic fertilisers.
<b>CF</b> <b>CF</b>	Pumice	A	A	A	
<b>CP</b>	Pyrethrins (Pyrethrum) <i>Non-synthetic</i>	R	R	R	Preparations on basis of pyrethrins extracted from <i>Chrysanthemum cinerariaefolium</i> Insecticide. The synergist Piperonyl butoxide is PROHIBITED. Synthetic forms are PROHIBITED.
<b>CP</b>	Quassia	R	R	R	Preparations from <i>Quassia amara</i> . Insecticide, repellent.
<b>CF</b> <b>CT</b>	Rhizobium bacteria	A	A	A	Symbiotic bacteria found in nodules on legumes. Must be GM – free.
<b>CP</b>	Ryania	R	R	R	Preparations from <i>Ryania speciosa</i> . Precautions must be taken to safeguard consumers and workers.
<b>CF</b> <b>CP</b>	Sand	A	A	A	Quartz sand - repellent. Must not contain prohibited substances.
<b>CF</b>	Sawdust, bark and wood waste	R	R	R	From wood not chemically treated after felling.
<b>CF</b> <b>CT</b>	Seaweed, seaweed meal, seaweed extracts, sea salts and salty water	A	A	A	As far as directly obtained by: - physical processes including dehydration, freezing and grinding. - extraction with water or aqueous acid and /or alkaline solution fermentation, provided that the min amount of solvent necessary is used for extraction. - fermentation. Must not contain preservatives.
<b>CT</b>	Seed treatments –non-synthetic	A	A	A	Must be non-synthetic. Includes such things as gypsum, kelp, microbial products and various clays.
<b>CP</b>	Sodium chloride - salt	A	P	R	Mined salt or solar salt obtained from seawater by non-synthetic process. <b>USDA NOP:</b> Salt may be used where mechanical or physical methods have proved to be inadequate, provided the OMP has been updated with the conditions under which salt will be used. <b>COR:</b> PROHIBITED.
<b>CF</b>	Sodium molybdate	R	?	R	To correct documented deficiencies only.
<b>CF</b>	Sodium nitrate	P	P	R	Chilean nitrate PROHIBITED.
<b>CF</b> <b>CT</b>	Silicates, clay (Bentonite)	A	A	R	<b>USDA:</b> must meet 205.206 (e) if used as pesticide. Justify why alternatives not used and OMP updated to state conditions for using this substance.
<b>CP</b>	Spinosad	R	R	R	Use certified forms. There may be market restrictions, check with exporter before use.
<b>CT</b>	Spreader <i>non-synthetic</i>	R	R	R	<b>JAS:</b> Limited to compounds containing casein and paraffin as active ingredient.
<b>CT</b>	Spreader <i>synthetic</i>	P	P	P	PROHIBITED - If treatments or inert ingredients are not approved inputs.
<b>CF</b>	Stillage and stillage extract	A	A	A	Ammonium stillage excluded.

Section 10. Restricted Permitted Substances for the Production of Organic Foods

INPUT CLASS	SUBSTANCE	AQ/EU	COR	USDA NOP	DESCRIPTION, COMPOSITIONAL REQUIREMENTS, CONDITIONS OF USE
<b>CF</b>	Stone meal	A	A	A	
<b>CF</b> <b>CP</b>	Straw	A	A	A	Mulch – must be free of pesticides or other contaminants if from non-organic sources.
<b>CF</b>	Sulphate of potash	R	R	R	(e.g. patenkali). Obtained by physical procedures but not enriched by chemical processes to increase its solubility.
<b>CF</b>	Sulphur - elemental	R	R	R	Fungicide, insecticide, acaricide. From natural sources. <b>COR:</b> Foliar only.
<b>CF</b>	Trace elements	R	R	R	To correct documented deficiencies (e.g. boron, copper; iron, manganese, molybdenum, zinc) see table. 1.2. Use restricted to cases where soil/plant nutrient deficiency is documented by soil or tissue testing or diagnosed by an independent expert. Micronutrients in either chloride or nitrate forms are prohibited. Micronutrients may not be used as a defoliant, herbicide, or desiccant.
<b>CP</b>	Trichoderma spp.	R	R	R	<b>USDA:</b> must meet 205.206 (e) is used as pesticide. Justify why alternatives not used and OMP updated to state conditions for using this substance.
<b>CT</b>	Vegetable oils <i>non-synthetic</i>	A	A	A	Spreader stickers, surfactants and carriers. Plant oils must not contain pesticides or be from GMO sources.
<b>CF</b>	Vermicompost	R	R	R	Humus from earthworms and insects.
<b>CF</b>	Vermiculture	R	R	R	Dejecta of worms. Worm rum. <b>COR:</b> allowed if made from organic manure. Compost made from non-organic manure by shall be demonstrated to be free of antibiotics.
<b>CF</b> <b>CT</b>	Vinegars <i>non-synthetic</i>	A	R	A	From natural sources. <b>COR:</b> weed management or adjuvant & pH regulator.
<b>CP</b>	Viruses	A	R	R	E.g. Granulosis virus. Must be non-GMO.
<b>CT</b>	Wetting agents <i>Non-synthetic</i>	A	A	A	Natural wetting agents only: including soaps, saponins and microbial wetting agents. <b>JAS:</b> Limited to compounds containing casein and paraffin as active ingredient.
<b>CF</b>	Urea (and other nitrogenous fertilisers)	P	P	P	<b>PROHIBITED.</b>
<b>CF</b>	Wood ash	R	R	R	Must be made from untreated, unpainted wood.
<b>CF</b>	Wood charcoal	R	R	R	Must be made from untreated, unpainted wood.
<b>CF</b> <b>CT</b>	Zeolites	A	A	A	Mined mineral.
<b>CF</b>	Zinc oxide	R	R	R	To correct documented deficiency.
<b>CF</b>	Zinc sulphate	R	P	R	To correct documented deficiency. <b>COR:</b> <b>PROHIBITED</b> Zinc sulphate produced using sulphuric acid.

## 1.2 TRACE ELEMENTS

ONLY THE FOLLOWING FORMS INCLUDED IN THIS TABLE MAY BE USED

<p><b>BORON:</b></p> <p>Boric acid</p> <p>Sodium borate</p> <p>Calcium borate</p> <p>Boron ethanol amine</p> <p>Borated fertiliser in solution</p> <p>Borated fertiliser in suspension</p>
<p><b>COBALT:</b></p> <p>Cobalt salt</p> <p>Cobalt chelate</p> <p>Cobalt fertiliser solution</p>
<p><b>COPPER:</b></p> <p>Copper salt</p> <p>Copper oxide</p> <p>Copper hydroxide</p> <p>Copper chelate</p> <p>Copper oxychloride</p> <p>Copper oxychloride suspension</p>
<p><b>IRON:</b></p> <p>Iron salt</p> <p>Iron chelate</p> <p>Iron fertiliser solution</p>
<p><b>MANGANESE:</b></p> <p>Manganese salt</p> <p>Manganese chelate</p> <p>Manganese oxide</p> <p>Manganese-based fertiliser</p> <p>Manganese-based fertiliser solution</p>
<p><b>MOLYBDENUM:</b></p> <p>Sodium molybdate</p> <p>Ammonium molybdate</p> <p>Molybdenum-based fertiliser</p> <p>Molybdenum-based fertiliser solution</p>
<p><b>ZINC:</b></p> <p>Zinc salt</p> <p>Zinc chelate</p> <p>Zinc oxide</p> <p>Zinc-based fertiliser</p> <p>Zinc-based fertiliser solution</p>

Use restricted to cases where soil/plant nutrient deficiency is documented by soil or tissue testing or diagnosed by an independent expert. Micronutrients in either chloride or nitrate forms are prohibited. Micronutrients may not be used as a defoliant, herbicide, or desiccant.

## TABLE 2 - SUBSTANCES FOR USE IN LIVESTOCK PRODUCTION

### 2.1 GENERIC SUBSTANCES

---

<b>ALLOWED (A)</b>	Approval required from AsureQuality prior to first use. Complete and submit an <b>INPUT APPROVAL FORM</b> . The Input then needs to be listed in OMP update prior to next audit. Refer <b>LIVESTOCK INPUT DECISION TREE</b> . Record amounts used.
<b>RESTRICTED (R)</b>	Approval required from AsureQuality prior to first use. Complete and submit an <b>INPUT APPROVAL FORM</b> . The Input then needs to be listed in <b>OMP</b> update prior to next audit with applicable conditions of use specified if it is a restricted product. Save on file evidence that conditions have been met if a restricted product. Record amounts used. Refer <b>LIVESTOCK INPUT DECISION TREE</b> .
<b>PROHIBITED (P)</b>	These materials may not be used on certified organic animals or land. Animals or land would be removed from certification should these products be used.
<b>JAS</b>	At the time of writing there is no list of inputs for livestock under the JAS Standard apart from feed ingredients. Therefore in the interim JAS inputs will default to the AsureQuality Standard (AQS). References below relate to AQS unless otherwise stated. AQS covers EU requirements. JAS certification does not cover bee products, so the list of apiary inputs does not refer to JAS.
<b>ALL VETERINARIAN DRUGS (VM)</b>	Products noted with a <b>VM</b> show the products that fall under this category and must be used by, or on order of, a vet.

- INPUT CLASS KEY:**
- LF: Livestock Feed Ingredients
  - LH: Livestock Health
  - LP: Livestock External Parasiticides and Pesticides
  - LT: Livestock Management Tools and Production Aides

Section 10. Restricted Permitted Substances for the Production of Organic Foods

INPUT CLASS	SUBSTANCE	AQ/EU	COR	USDA NOP	DESCRIPTION, COMPOSITIONAL REQUIREMENTS, CONDITIONS OF USE
LF	Acetic acid	A	A	A	Feed additive <b>AQ/EU:</b> E260 Acetic acid. For silage only when weather conditions do not allow for adequate fermentation. <b>COR:</b> Anti-oxidant. Non-synthetic sources only. <b>USDA NOP:</b> must be USDA NOP certified .
LF	Alcohol (ethanol)	P	P	P	<b>PROHIBITED</b> for use as an appetiser, feed additive or feeding stimulant.
LF	Aluminium calcium silicate	P	P	P	<b>PROHIBITED.</b> Feed additive/synthetic anti-caking agent.
LF	Amino acids	R	R	R	Pure forms are not allowed. <b>AQ/EU:</b> Plant protein extracts – solely for young animals. <b>USDA NOP/COR:</b> Non-synthetic forms only. (exception see methionine).
LF	Animal or poultry by-products	AQ-R EU-P	P	P	<b>PROHIBITED</b> <b>AQ:</b> Approval for appropriate inputs for poultry (& other non-herbivores) may be granted on a case by case basis.
LF	Antioxidants	R	R	R	Feed additive. Non-synthetic form. See tocopherol. <b>EU:</b> E306 only.
LH (VM)	Antibiotics	R	P	P	<b>AQS/EU:</b> May be used to treat specific disease in emergency situations, but must not be used routinely. Not allowed as a preventative treatment such as dry cow therapy on whole herd or flock. With AQ approval individual animals may be treated if no other treatment is suitable. Double withholding periods required (see 5.9.1). <b>USDA NOP:</b> Full status and C2 organic animals for meat and milk treated with antibiotics will permanently lose organic status. Refer NOP rules 205.238(c)(1) & (7) for specific criteria. Dairy animals in C0 & C1 require double with-holding periods (see 5.9.1). <b>COR:</b> Refer section 6.7 of Canadian Std for specific conditions. <b>Taiwan OMAR:</b> <b>PROHIBITED.</b>
LH (VM)	Anaesthetics	R	R	R	<b>AQS:</b> Requires twice the legal withholding period of the substance in question, or a minimum of 48 hours, whichever is longer, prior to sale or killing. <b>COR:</b> 90 days with-holding slaughter stock, 7 days dairy stock. <b>USDA NOP:</b> 205.603 (B, 3 & 6) for the restricted use of an approved form of Lidocaine only and their withholding periods.
LH (VM)	Anthelmintics <i>synthetic parasiticides, wormers for internal parasites</i>	R	R	R MILK P MEAT	<b>AQS/EU:</b> Only if preventative measures fail. Restrictions on the number of applications an animal may receive. Subject to 5.6.6 (records), 5.6.7 (double withholding periods), & 5.6.8 (max number of applications). Based on faecal counts. <b>COR:</b> Requires written instructions from Vet. Max 1 treatment under 1yr and max 2/yr for older stock <b>USDA NOP:</b> Emergency treatment only, with 90 day with-holding period required for milk & milk products. See USDA 205.603 (A, 18) for restricted use detail. Must use approved form only. Prohibited for use on slaughter stock Fenbendole - (CAS#43210-67-9). Ivermectin – (CAS #70288-86-7). Moxidectin – CAS#113507-06-5).
LF	Artificial colouring agents	P	P	P	<b>PROHIBITED</b> <b>IFOAM:</b> Artificial colouring agents must not be used. Natural colouring agents should not be used.
LT	Artificial insemination	A	A	A	If certified antibiotic free is unsuitable due to limited gene pool then conventional can be used. Since this is a routine input needs to be detailed in OMP.
LF	Ascorbic acid	R	R	R	Feed additive. Vitamin C. Non-synthetic form & feed grade.
LH (VM)	Atropine CAS # 51-55-8	R	R	R	<b>USDA NOP/COR:</b> Emergency treatment only. Must use approved form only. Use by vet, or under written vet order. Meat min. withdrawal period of 56 days. Milk min. discard period of 12 days for dairy animals.
LF	Biotin	R	R	R	Feed additive. Vitamin B7. Non-synthetic & feed grade.

Section 10. Restricted Permitted Substances for the Production of Organic Foods

INPUT CLASS	SUBSTANCE	AQ/EU	COR	USDA NOP	DESCRIPTION, COMPOSITIONAL REQUIREMENTS, CONDITIONS OF USE
<b>LF</b>	Blood meal and bone meal	AQ-R EU-P	P	P	<b>AQ:</b> Poultry only for domestic supply. Organic if available. Not from same species and must be untreated, uncontaminated. Other Stds: <b>PROHIBITED</b> .
<b>LH</b>	Botanical insecticides	A	A	A	Plant based natural phytotherapeutic products garlic, neem, pyrethrum & homeopathics. NB: Pure nicotine and strychnine prohibited & neem is due to be phased out for EU.
<b>LF</b>	Brewers yeast	A	P	R	<b>USDA NOP:</b> Non- synthetic only. <b>COR:</b> <b>PROHIBITED</b> .
<b>LH (VM)</b>	Butorphanol CAS # 42408-82-2	R	R	R	<b>USDA NOP/COR:</b> Emergency treatment only. Must use approved form only. Use by Vet, or under written Vet order. Meat min. withdrawal period of 42 days. Milk min. discard period of 8 days for dairy animals.
<b>LH (VM)</b>	Calcium borogluconate	R	R	R	<b>AQS/EU/COR:</b> injection for milk fever: No withdrawal period required <b>USDA NOP:</b> Only use products which have been assessed and approved by AsureQuality.
<b>LF</b>	Calciferol	R	R	R	Feed additive. Vitamin D2 & D3. Non-synthetic & feed grade. Must not be from slaughter by-products. Synthetic forms may be approved if non-synthetic form are not commercially available.
<b>LF</b>	Cholecalciferol	R	R	R	Feed additive. Vitamin D3. Non-synthetic & feed grade. Must not be from slaughter by-products. Synthetic forms may be approved if non-synthetic form are not commercially available.
<b>LF</b>	Choline	R	R	R	Feed additive. Vitamin. Non-synthetic & feed grade.
<b>LF</b>	Cobalt	R	R	R	Feed additive. <b>EU:</b> Cobaltous sulphate or cobaltous carbonate <b>USDA NOP &amp; COR:</b> in addition to above - cobalt acetate, cobalt chloride, or cobalt oxide.
<b>LF</b> <b>LH</b>	Copper	R	R	R	<b>EU:</b> Copper oxide, copper carbonate, or copper sulphate. <b>USDA &amp; COR:</b> in addition to above – copper chloride, copper gluconate, copper hydroxide, copper orthophosphate, copper pyrophosphate and cuprous iodide.
<b>LH</b>	Copper sulphate	A	A	A	As a topical treatment only (E.g. hoof treatment).
<b>LT</b>	Dehorning chemical <i>caustic substances</i>	P	P	P	<b>PROHIBITED.</b> E.g. Homex paste.
<b>LF</b>	Diatomaceous earth	R	R	R	Feed additive - anti-caking agent in feed. Max 2% of total diet. <b>AQ:</b> Must be ACVM compliant e.g. Kieselgur 55 I.c.
<b>LF</b>	DL-methionine				See methionine.
<b>LF</b>	Egg & egg products	R	R	R	<b>AQ/EU:</b> For feeding poultry only. Prohibited for herbivores. <b>COR/USDA NOP:</b> See amino acids.
<b>LH (VM)</b>	Electrolytes <i>Synthetic</i>	R	R	R	Oral and intravenous electrolytes are considered as veterinary emergency treatments. <b>COR &amp; USDA NOP:</b> as above plus may not contain antibiotics and must use an approved form only.
<b>LF</b> <b>LH</b> <b>LP</b> <b>LT</b>	Essential oils	A	A	A	To control external parasites. Must be 100% natural ingredients and not extracted using a chemical process. If used for feed additives must be certified organic.
<b>LF</b>	Ethylenediamine dihydriodide E.D.D.I.	P	P	R	<b>PROHIBITED:</b> Synthetic feed additive. <b>USDA NOP:</b> max 50mg/head/day.
<b>LH</b>	Extinosad <i>External parasiticide</i>	R	P	P	<b>AQS:</b> For treatment of flystrike and lice control when you have identified a disease risk which prevents you from keeping your animals healthy through management alone. Not to be used as a preventative treatment, use alternative methods such as herbal repellants for this purpose. Three month withholding period before fleece can be sold as organic. 48 hour meat withholding period. GMO Free Manufacturer Declaration Required. <b>COR &amp; USA:</b> <b>PROHIBITED</b> .

Section 10. Restricted Permitted Substances for the Production of Organic Foods

INPUT CLASS	SUBSTANCE	AQ/EU	COR	USDA NOP	DESCRIPTION, COMPOSITIONAL REQUIREMENTS, CONDITIONS OF USE
<b>LF</b>	Feed – Herbivores	A	A	A	100% Organic Certified Feed to the nominated std. For additional options for Dairy Conversion see Dairy Feed Rules Document.
<b>LF</b>	Feed – Non-herbivores	A	A	A	<b>AQS:</b> If organic feed unavailable 5% may be conventional until 31 Dec 11 from CI onwards. <b>USDA NOP:</b> 100% organic.
<b>LF</b>	Feed <i>Suckling animals</i>	A	A	A	Maternal milk, or from females of same species. Milk replacers (powder or liquid) must be 100% organic. <b>COR:</b> as above and for emergency use only and free of animal fats.
<b>LF</b>	Fish meal	AQ-R EU-P			Non-synthetic. <b>EU:</b> For feeding poultry only. Prohibited for herbivores.
<b>LH LT</b>	Glycerine	A	A	A	Livestock teat dip - must be produced through the hydrolysis of fats or oils.
<b>LH LP</b>	Herbal preparations	A		A	Must be 100% natural ingredients. Feed additives must be certified organically grown and prepared.
<b>LH</b>	Homeopathic preparations	A	A	A	Livestock health care. <b>COR:</b> must be registered for use.
<b>LH</b>	Honey	A	A	A	Certified organic for internal oral use to applicable standards. Non-synthetic if for external use.
<b>LH (VM)</b>	Hormones	R	P or R	P or R	<b>AQS:</b> PROHIBITED for growth promotion purposes, or to control reproduction. However individual animals may be treated as a therapeutic veterinary treatment. <b>USDA NOP &amp; COR:</b> PROHIBITED unless explicitly listed as allowed by USDA or Canada. (see oxytocin)
<b>LH LT</b>	Hydrogen peroxide	A	A	A	Disinfectant, sanitiser and medical treatments - Food grade only: for external use as a disinfectant. May be added to livestock drinking water.
<b>LH LF LP LT</b>	Iodine <i>Feed ingredient</i>	R	R	R	Feed additive. Is currently available certified. <b>AQS:</b> calcium iodate, potassium iodide & sodium iodide. <b>USDA NOP:</b> Allowed as a medical treatment.
<b>LH</b>	Iodine <i>Topical treatment</i>	A	A	A	As a topical treatment only. Potassium Iodide or Elemental Iodine. <b>USDA NOP &amp; COR:</b> Use approved form only.
<b>LF LH</b>	Iron products	R	R	R	Feed additive. <b>EU:</b> Ferrous carbonate, ferrous sulphate & ferric oxide only. <b>COR &amp; USDA NOP:</b> in addition to above ferric phosphate, ferric pyrophosphate, ferrous lactate, iron carbonate, iron chloride, iron gluconate, iron oxide, iron phosphate, iron pyrophosphate, iron sulphate or reduced iron.
<b>LH LP LT</b>	Lime hydrated	R	R	R	For topical disinfectant and external pest control. Not permitted to cauterise physical alterations or deodorise wastes.
<b>LH</b>	Limeflour <i>Finely ground CaCO3</i>	R	R	R	Restricted as a livestock healthcare product subject to a herbage or blood test showing low levels. Must be supported by a vet recommendation. Not to be given in amounts above those needed for adequate nutrition and health maintenance.
<b>LH LF</b>	Manganese	R	R	R	Feed additive. All stds: manganese sulphate, & manganous oxide <b>EU:</b> above plus manganese carbonate, and manganic oxide. <b>USDA &amp; COR:</b> top two plus manganese acetate, manganese chloride, manganese citrate, manganese gluconate, manganese glycerophosphate, manganese hypophosphate, manganese orthophosphate, manganese phosphate.
<b>LH LF</b>	Magnesium oxide <i>Causemag</i>	R	R	R	Feed additive. Restricted as a livestock healthcare product subject to a herbage or blood test showing low levels. See minerals for conditions of approval. PROHIBITED as a soil fertiliser therefore if intended for dusting, must be directly onto a supplement i.e., hay or silage.

Section 10. Restricted Permitted Substances for the Production of Organic Foods

INPUT CLASS	SUBSTANCE	AQ/EU	COR	USDA NOP	DESCRIPTION, COMPOSITIONAL REQUIREMENTS, CONDITIONS OF USE
LF	Magnesium sulphate	R	P	R	Epsom salts. Use a certified source if available. See minerals for conditions of approval. <b>COR:</b> Mag sulphate prohibited as feed ingredient <b>USDANOP:</b> Use an approved form only.
LF	Methionine	AQ-R EU-P	P	R	Feed additive for poultry only. <b>AQ (non-IFOAM)/USDA NOP:</b> From 2 Oct 2012 – 1 Oct 2015 the maximum level per ton is as follows. Laying chickens - 1kg/1000kg. Broiler chickens - 1kg/1000kg. Methionine used must be of the correct form and from non-GMO sources. Acceptable forms DL-Methionine (CAS 59-51-8). DL- Methionine-hydroxy analog(CAS 583-91-5). DL- Methionine-hydroxy analog calcium (CAS 63-68-3). Prohibited forms D- Methionine (CAS 348-67-4). L- Methionine (CAS 63-68-3). <b>EU/COR/AQ (IFOAM): PROHIBITED:</b> Synthetic feed additive.
LF	Micro-organisms	R	A	R	Feed additive Non-synthetic forms. Non GMO. <b>USDA NOP:</b> All carriers must be organic, or have allowed status. Feed ingredients and supplements must not be used in amounts above those needed for nutrition and health.
LH	Micro-organisms	R	A	R	Non-synthetic forms. Non GMO. <b>USDA NOP:</b> Carriers may be from non-organic sources if is used for healthcare only.
LF	Milk products	R	R	R	<b>EU:</b> Limited to specific products listed in EU Regulations(see 2. 3. 1 below). <b>JAS/COR/USDA:</b> Must be organic.
LH LF	Mineral licks	R	R	R	Feed additive. Must not contain prohibited products such as urea, GMOs, or non-organic molasses. Not to be given in amounts above those needed for adequate nutrition and health maintenance.
LH (VM)	Minerals <i>Synthetic</i> (e.g. selenium)	R	R	R	Synthetic forms can only be used where there is a documented deficiency and natural forms are unavailable. Specific form of mineral must be specified in input request (E.g. selenium selenate). <b>CONDITIONS:</b> Restricted as a livestock healthcare product subject to a herbage or blood test showing low levels. Must be supported by a vet recommendation. Not to be given in amounts above those needed for adequate nutrition and health maintenance. <b>USDA NOP:</b> must meet excipient rule.
LF	Molasses	A	A	A	Feed supplement. Must be GMO-free. Use certified molasses only. This includes use of molasses as a binding agent in compound feeding stuffs. <b>NB For non-herbivores refer to feed.</b>
LP	Neem	A	A	A	<b>Botanical insecticide with no additives. NB. Due to be phased out under EU Regulations.</b> <b>COR:</b> must be registered for this use.
LH	Oxytocin	R	R	R	Hormone. Use by Vet, or under written Vet order. <b>USDA NOP:</b> only for after-birth treatment of cows (post- parturition therapeutic applications only). No routine or long-term use. 48 hour withholding period. Only use approved products.
LH LP	Parasiticides <i>Non-synthetic external</i>	A	A	A	E.g. Plant based oils, or herbal extract.
LH LP	Parasiticides <i>Non-synthetic internal</i>	A	R	A	E.g. Garlic, plant based oils <b>COR:</b> excludes plant oils.

## Section 10. Restricted Permitted Substances for the Production of Organic Foods

INPUT CLASS	SUBSTANCE	AQ/EU	COR	USDA NOP	DESCRIPTION, COMPOSITIONAL REQUIREMENTS, CONDITIONS OF USE
<b>LH</b> <b>LP</b>	Parasiticides <i>Synthetic external</i>	R	R or P meat	P	<b>AQS:</b> Each treatment counts as a veterinary application. Subject to compliance sections 5.9 (records & identification of treated stock), (double with-holding periods), and (max. number of applications). <b>COR:</b> Requires written instructions from Vet. Max 1 treatment under 1 yr and max 2/yr for older stock. <b>USDA:</b> must be explicitly listed for USDA NOP.
<b>LH</b> <b>LP (VM)</b>	Parasiticides <i>Synthetic internal</i>	R	R	P	See also anthelmintics. <b>AQS:</b> Each treatment counts as a veterinary application. Restrictions on the number of applications an animal may receive. Subject to compliance sections 5.9 (records & identification of treated stock), (double with-holding periods), and (max. number of applications). <b>COR:</b> Requires written instructions from Vet. Max 1 treatment under 1 yr and max 2/ yr for older stock. Comprehensive written plan for prevention required. <b>USDA NOP:</b> must be explicitly listed for USDA NOP (E.g. ivermectin approved form only).
<b>LF</b>	Palm kernel extract	P	P	P	<b>PROHIBITED:</b> All imported product is fumigated PKE must not be fed to animals that have been born or converted to organics.
<b>LH (VM)</b>	Poloxalene CAS # 9003-11-6	R	R	R	Only for the emergency treatment of bloat. <b>USDA NOP:</b> Only an approved form can be used.
<b>LF</b>	Preservatives – Synthetic	P	P	P	Feed additive. <b>PROHIBITED</b> unless expressly listed.
<b>LF</b>	Probiotics - Non-synthetic	A	A	A	Feed additive. Must be from non-GMO sources. <b>COR/USDA NOP:</b> must be free of additives.
<b>LP</b>	Pyrethrins	P	R	R	Botanical compound – fat absorbed. Prohibited from use on livestock under ACVM.
<b>LP</b>	Rodenticides	R	R	R	Must be used in a manner that prevents contamination of organic animals or feed. Not to be used in organic food processing areas or food storage areas. <b>USDA NOP:</b> Only substances listed in the National List may be used in production areas. <b>COR:</b> Only substances listed in COR may be used in production areas
<b>LF</b> <b>LH</b>	Salt	A	A	A	Feed additive. Contains not less than 95% salt and the other 5% of natural inert minerals. Need to check for additives.
<b>LF</b>	Seaweed, seaweed meal, & seaweed extracts	A	A	A	Natural or organic sources only. Not chemically treated. If used as a feed must be from certified sources or from wild collection areas. Further detail in Table 2.2.7. <b>USDA NOP:</b> Must be certified USDA NOP for addition to tonics.
<b>LH</b> <b>LF</b>	Selenium <i>non-synthetic</i>	A	A	A	Feed additive. Where documented deficiency exists. See minerals. May be derived from sodium selenate or sodium selenite. See minerals for conditions.
<b>LH (VM)</b>	Selenium synthetic	R	R	R	Where documented deficiency exists. See minerals for conditions. <b>COR:</b> Minerals from any source are allowed for medical use.
<b>LF</b> <b>LH</b> <b>LT</b>	Sodium chloride - Salt	A	A	A	Feed supplement. See salt.
<b>LH</b> <b>LP</b>	Spinosad	R	P	P	External parasiticide (see <i>Extinosad</i> ). <b>COR &amp; USDA:</b> <b>PROHIBITED.</b>
<b>LH</b>	Sulfa Drugs <i>synthetic</i>	P	P	P	<b>PROHIBITED.</b> <i>Example - dry cow therapy.</i>
<b>LF</b> <b>LH</b>	Sulphur	R		R	Feed ingredient, or health care. Acceptable forms derived from: calcium sulphate, cobalt sulphate, copper sulphate, ferrous sulphate, iron sulphate, magnesium sulphate, potassium sulphate, sodium sulphate, or zinc sulphate. Also see Minerals.
<b>LT</b>	TB testing	A	A	A	Compulsory under National Legislation.
<b>LF</b>	Tocopherol	R	R	P	Feed additive. E306 Anti-oxidant. Non-synthetic source only. <b>COR:</b> <b>PROHIBITED.</b>

Section 10. Restricted Permitted Substances for the Production of Organic Foods

INPUT CLASS	SUBSTANCE	AQ/EU	COR	USDA NOP	DESCRIPTION, COMPOSITIONAL REQUIREMENTS, CONDITIONS OF USE
<b>LH (VM)</b>	Tolazoline CAS # 59-98-3	R	R	R	Use by Vet, or under written Vet order. Only use is to reverse the effects of sedation and analgesia caused by Xylazine & meat min. withdrawal period of 8 days. Milk min. discard period of 4 days for dairy animals. <b>USDA NOP:</b> emergency treatment only approved form may be used.
<b>LF</b>	Trace elements	R	R	R	Feed additive. Refer to table 5. 2. Require justification for need and must not be given in excess of needs. <b>USDA NOP:</b> additional elements are listed in OMRI.
<b>LF LH LP LT</b>	Urea	P	P	P	PROHIBITED
<b>LH</b>	Vaccines <b>vm</b>	A	A	R	May be used for problems known to exist on the farm. Use simplest forms available. GMO-free declaration required. <b>USDA NOP:</b> must meet excipient rule.
<b>LH</b>	Vegetable oils	A	A	A	For external treatments. Internal use as part of feed ration requires certified product.
<b>LT LF</b>	Vinegar	A	A	A	Feed additive /supplement it must be from organic sources if administered internally.
<b>LH LF</b>	Vitamins	R	R	R	Feed additive. Vitamins can only be used where there is a documented deficiency as recommended by a vet. Form and source of the vitamin to be administered will be reviewed on a case by case basis. <b>COR:</b> vitamins from any source may be used for medical use.
<b>LH LF</b>	Vitamins A, D & E	R	R	R	Feed additive. Used for enrichment or fortification of feed. Approval may be granted for synthetic forms if non-synthetic forms are not available. <b>EU:</b> The condition above applies to monogastric and aquaculture animals.
<b>LF LH (VM)</b>	Vitamin B12	R	R	R	Feed additive. Use cyanocobalamin, or derivative of. <b>USDA NOP:</b> Approved form must be used.
<b>LH (VM)</b>	Xylazine CAS # 7361-61-7	R	R	R	Use by Vet, or under written Vet order. Only use is in emergency situation & meat min. withdrawal period of 8 days. Milk min. discard period of 4 days for dairy animals. <b>USDA NOP:</b> approved form must be used.
<b>LF</b>	Yeast - natural	A	A	R	Non-agricultural non-synthetic feed supplement. Use organic forms if available. <b>AQ/EU:</b> Calculate as organic ingredient (provision expires 31 Dec 2013). <b>USDA NOP/COR:</b> calculate as non-organic ingredient unless certified. Must not be from GMO sources.
<b>LH</b>	Yeast - natural	A	A	R	Non-agricultural non-synthetic ingredient. Use organic forms if available. Must not be from GMO sources.
<b>LF</b>	Zeolite	A	R	R	Max 2% of total diet. <b>COR/USDA NOP:</b> restricted to use as anti-caking agent in feed.
<b>LH LF</b>	Zinc	R	R	R	Feed additive. Zinc carbonate, zinc oxide or zinc sulphate for feed. Any form for medical use. <b>USDA NOP:</b> above forms plus zinc acetate, zinc chloride, zinc gluconate, or zinc stearate.
<b>LH</b>	Zinc sulphate	R	R	R	External use. Footbath ingredient for prevention of foot diseases.

## 2.2 FEED MATERIALS FROM PLANT ORIGIN

### 2.2.1 CEREALS, GRAINS, THEIR PRODUCTS AND BY-PRODUCTS. ONLY THE FOLLOWING SUBSTANCES ARE INCLUDED IN THIS CATEGORY:

Oats as grains, flakes, middlings, hulls and bran
Barley as grains, protein and middlings
Rice germ expeller
Millet as grains
Rye as grains and middlings
Sorghum as grains
Wheat as grains, middlings, bran, gluten feed, gluten and germ
Spelt as grains
Triticale as grains
Maize as grains, bran, middlings, germ expeller and gluten
Malt culms
Brewers' grains

### 2.2.2 OIL SEEDS, OIL FRUITS, THEIR PRODUCTS AND BY-PRODUCTS. THE FOLLOWING SUBSTANCES ARE INCLUDED IN THIS CATEGORY:

Rape seed, expeller; and hulls
Soya bean as bean, toasted, expeller and hulls
Sunflower seed as seed and expeller
Cotton as seed and seed expeller
Linseed as seed and expeller
Sesame seed as expeller
Palm kernels as expeller
Pumpkin seed as expeller
Olives, olive pulp
Vegetable oils (from physical extraction)

### 2.2.3 LEGUME SEEDS, THEIR PRODUCT AND BY-PRODUCTS. ONLY THE FOLLOWING SUBSTANCES ARE INCLUDED IN THIS CATEGORY:

Chick peas as seeds, middlings and bran
Ervil as seeds, middlings and bran
Chickling vetch as seeds submitted to heat treatment, middlings and bran
Peas as seeds, middlings, and bran
Broad beans as seeds, middlings and bran
Horse beans as seeds middlings and bran
Vetches as seeds, middlings and bran
Lupin as seeds, middlings and bran

**Section 10. Restricted Permitted Substances for the Production of Organic Foods**

**2.2.4 TUBER ROOTS, THEIR PRODUCTS AND BY-PRODUCTS. ONLY THE FOLLOWING SUBSTANCES ARE INCLUDED IN THIS CATEGORY:**

Sugar beet pulp
Potato
Sweet potato as tuber
Potato pulp (by-product of the extraction of potato starch)
Potato starch
Potato protein
Manioc

**2.2.5 OTHER SEEDS AND FRUITS, THEIR PRODUCTS AND BY-PRODUCTS. ONLY THE FOLLOWING SUBSTANCES ARE INCLUDED IN THIS CATEGORY**

Carob
Carob pods and meals thereof
Pumpkins
Citrus pulp
Apples, quinces, pears, peaches, figs, grapes and pulps thereof
Hazelnut expeller
Cocoa husks and expeller
Acorns
Walnut expeller
Chestnuts

**2.2.6 FORAGES AND ROUGHAGES. ONLY THE FOLLOWING SUBSTANCES ARE INCLUDED IN THIS CATEGORY:**

Lucerne
Lucerne meal
Clover
Clover meal
Grass (obtained from forage plants)
Grass meal
Hay silage
Straw of cereals
Root vegetables for foraging

**2.2.7 OTHER PLANTS, THEIR PRODUCTS AND BY-PRODUCTS. ONLY THE FOLLOWING SUBSTANCES ARE INCLUDED IN THIS CATEGORY:**

Molasses
Seaweed meal (obtained by drying and crushing seaweed and washed to reduce iodine content)
Powders and extracts of plants
Plant protein extracts (solely provided to young animals)
Spices
Herbs

**2.3 FEED MATERIALS FROM ANIMAL ORIGIN**

---

**2.3.1 MILK AND MILK PRODUCTS. ONLY THE FOLLOWING SUBSTANCES ARE INCLUDED IN THE CATEGORY:**

Raw milk
Milk powder
Skim milk, skim-milk powder
Buttermilk, buttermilk powder
Whey, whey powder, whey powder low in sugar, whey protein powder (extracted by physical treatment)
Casein powder
Lactose powder
Curd and sour milk

**2.3.2 FISH, OTHER MARINE ANIMALS, THEIR PRODUCTS AND BY-PRODUCTS. NON- HERBIVORES ONLY:**

Only the following substances are included in the category under the following restrictions: Products originate only from sustainable fisheries and to be used only for species other than herbivores:

Fish
Fish oil and cod-liver oil not refined
Fish molluscan or crustacean autolysates
Crustacean meal
Fish meal
Hydrolysate and proteolysates obtained by an enzyme action, whether or not in soluble form, solely provided to young aquaculture animals and young livestock

**2.3.3 EGGS AND EGG PRODUCTS FOR USE AS POULTRY FEED, PRIMARILY FROM THE SAME HOUSING.**

## 2.4 FEED MATERIALS FROM MINERAL ORIGIN

---

Only the following substances are included in this category:

<p><b>PHOSPHORUS:</b></p> <p>Defluorinated dicalcium phosphate            Defluorinated monocalcium phosphate            Monosodium phosphate            Calcium-magnesium phosphate            Calcium-sodium phosphate</p>
<p><b>MAGNESIUM:</b></p> <p>Magnesium sulphate            Magnesium chloride            Magnesium carbonate            Magnesium oxide (anhydrous magnesia)            Magnesium phosphate</p>
<p><b>POTASSIUM:</b></p> <p>Potassium chloride            Potassium iodate*</p>
<p><b>SULPHUR:</b></p> <p>Sodium sulphate</p>
<p><b>SODIUM:</b></p> <p>Unrefined            Sea salt coarse rock            Salt sodium sulphate            Sodium carbonate            Sodium bicarbonate            Sodium chloride</p>
<p><b>CALCIUM:</b></p> <p>Lithotamnion and maerl            Shells of aquatic animals (including cuttlefish bones)            Calcium carbonate            Calcium lactate            Calcium gluconate</p>

\* Note poultry only (non-EU non-Taiwan)

## 2.5 TRACE ELEMENTS

Only the following substances included in this table may be used:

E1	<b>IRON:</b> Ferrous (ii) carbonate Ferrous (ii) sulphate <i>monohydrate</i> and/or <i>heptahydrate</i> Ferric (iii) oxide
E2	<b>IODINE:</b> Calcium iodate, <i>anhydrous</i> Calcium iodate, <i>hexahydrate</i> Sodium iodide
E3	<b>COBALT:</b> Cobaltous (ii) sulphate <i>monohydrate</i> and/or <i>heptahydrate</i> Basic cobaltous (ii) carbonate, <i>monohydrate</i>
E4	<b>COPPER:</b> Copper (ii) oxide Basic copper (ii) carbonate, <i>monohydrate</i> Copper (ii) sulphate, <i>pentahydrate</i>
E5	<b>MANGANESE:</b> Manganous (ii) carbonate* manganous oxide manganic oxide* Manganous (ii) sulphate, <i>mono</i> and/or <i>tetrahydrate</i>
E6	<b>ZINC:</b> Zinc carbonate zinc oxide Zinc sulphate <i>mono</i> and/or <i>heptahydrate</i>
E7	<b>MOLYBDENUM*:</b> Ammonium molybdate sodium molybdate
E8	<b>SELENIUM:</b> Sodium selenate sodium selenite

2.6 APIARY INPUTS

SUBSTANCE	AQ/ EU	COR	DESCRIPTION, COMPOSITIONAL REQUIREMENTS, CONDITIONS OF USE
Acetic acid	<b>A</b>	<b>P</b>	Varroa control in apiaries. <b>COR: PROHIBITED.</b>
Antibiotics, oxytetracycline	<b>P</b>	<b>P</b>	For emergency use only. Hive must be taken out of organic production before treatment.
Botanical compounds	<b>A</b>	<b>R</b>	Used as per label specifications. <b>COR:</b> must not be used within 30 days of honey flow or when supers on hive.
Formic acid	<b>R</b>	<b>R</b>	<b>AQS &amp; CAN:</b> Varroa control in apiaries. May be used after the last honey harvest and 30 days before addition of supers.
Homeopathic preparations	<b>A</b>	<b>A</b>	Varroa control in apiaries. Non-synthetic forms.
Icing sugar	<b>R</b>	<b>R</b>	<b>AQS &amp; EU:</b> if icing sugar is used as a Varroa control then the sugar must be organic, the timing and approval process is the same as for sugar used for feed.
Lactic acid	<b>A</b>	<b>P</b>	Must not be from GM sources. <b>COR: PROHIBITED.</b>
Oxalic acid	<b>A</b>	<b>A</b>	<b>AQS &amp; CAN:</b> Varroa control in apiaries.
Plant oils	<b>A</b>	<b>A</b>	Varroa control in apiaries. Menthol, thymol, eucalyptol or camphor oil. Must be 100% natural ingredients and not extracted using a chemical process. Examples in this category: Thymovar (thymol). Proprietary products in this category must be used as per label claim. Evidence of suitability for use in organic production required. If certified, retain a copy of the input certification for audit purposes.
Synthetic miticides	<b>P</b>	<b>P</b>	<b>PROHIBITED.</b> Emergency varroa control. Hive must be taken out of organic production before treatment and would require 12 month re-conversion and replacement of wax with organic wax. This would also cause a parallel production situation resulting in a loss of IFOAM status. Examples in this category: Apistan (fluvalinate), Apitol (cymiazole), Apivar (amitraz), Bayvarol (flumethrin), Checkmite+ (coumaphos), and Folbex (bromopropylate).
Supplementary feeding - sugar or honey	<b>R</b>	<b>R</b>	Must be organic. <b>AQ &amp; CAN:</b> exceptional conditions only and requires sugar dispensation. Conditions apply to timing.

## 2.7 AQUACULTURE INPUTS

Substances for cleaning and disinfection of equipment and facilities, in the absence of aquaculture animals.

SUBSTANCE	AQ/ EU	DESCRIPTION, COMPOSITIONAL REQUIREMENTS, CONDITIONS OF USE
Alcohol	<b>A</b>	
Calcium hypochlorite	<b>A</b>	
Caustic soda	<b>A</b>	
Copper sulphate	<b>A</b>	Only until 31 December 2015
Hydrogen peroxide	<b>A</b>	
Humic acid	<b>A</b>	
Iodophores	<b>A</b>	
Lime	<b>A</b>	Calcium oxide CaO
Organic acids	<b>A</b>	Acetic acid, lactic acid, citric acid
Ozone	<b>A</b>	
Peroxyacetic acids	<b>A</b>	
Peracetic & peroctanoic acids	<b>A</b>	
Potassium permanganate	<b>A</b>	
Sodium chloride	<b>A</b>	
Sodium hypochlorite	<b>A</b>	
Tea seed cake	<b>R</b>	Made of natural camellia seed. Shrimp production only.

Substances **allowed** for use in the presence of aquaculture animals.

SUBSTANCE	AQ/ EU	DESCRIPTION, COMPOSITIONAL REQUIREMENTS, CONDITIONS OF USE
Limestone CaCO <sub>3</sub>	<b>R</b>	For pH control
Dolomite	<b>R</b>	For pH correction in shrimp production only

## 2.8 CLEANING AIDS AND DISINFECTANTS FOR LIVESTOCK PRODUCTION

SUBSTANCE
Acetic Acid
Alcohol
Caustic Potash
Caustic soda
Citric Acid
Cleaning and disinfection products for teats and milking
Formic Acid
Hydrogen peroxide
Lime – hydrated (milk of lime, calcium hydroxide)
Natural essences of plants
Nitric acid (dairy equipment)
Peracetic acid
Phosphoric acid (dairy equipment)
Potassium and sodium soap
Sodium carbonate
Sodium hypochlorite (e.g. as liquid bleach)

## TABLE 3 - SUBSTANCES FOR USE IN PROCESSING

### PART A - COMBINED TABLE OF INGREDIENTS, ADDITIVES AND SANITISERS

Where the substances listed in Tables 3 can be found in nature, natural sources are preferred. Substances of certified organic origin are preferred.

This section covers the ingredients, processing aids and sanitisers, which may be used in the preparation of food for human consumption, composed essentially of one or more ingredients of plant and/or animal origin.

Notwithstanding reference to any ingredient or processing aid in this section, any processing practice such as smoking, shall be carried out, and any ingredient or such processing aid shall be used only in accordance with relevant New Zealand legislation and, in the absence thereof, in accordance with good manufacturing practice for foodstuffs.

Some inputs are restricted to use for the preparation of either/or plant products and/or livestock products. Acceptable use is indicated by (Y). These restrictions aren't applicable to sanitisers (PS).

**Non-IFOAM:** Any product containing non-IFOAM ingredients cannot be certified under the IFOAM accredited programme. Food additives marked with an asterisk in the additive code column shall be calculated as ingredients of agricultural origin, for the purposes of calculating whether 95% of its ingredients of agricultural origin. Other non-agricultural additives are excluded from the organic calculation for non-IFOAM products.

**GM Risk:** Materials marked with have a high GM risk are identified as high GM risk or may have been standardised using GM materials and are identified as GM risk (standardised).

**ALLOWED (A)** **Organic certified** products/inputs are allowed. These do not require permission before use and this is sometimes referred to as "permitted". Evidence of current certification when purchased, or used, must be retained for the audit.

**Uncertified** products/inputs require approval in writing from AsureQuality before use, as some forms may not be acceptable.

**RESTRICTED (R)** Inputs which are allowed with restrictions. All restricted inputs require approval in writing by AsureQuality before use. Approval may be granted if no alternatives are available, and approval will be subject to certain conditions.

**PROHIBITED (P)** These materials may not be used on certified land.

#### INPUT CLASS KEY:

PA: Processing Agricultural Ingredients and Processing Aids

PN: Processing Non-agricultural Ingredients and Processing Aids

PS: Processing Sanitisers and Cleaners

AsureQuality Standard (AQS) listing covers all non-regulated markets (including domestic), but does not include regulated markets such as those covered by: USA, & Canada (COR). Reference to these standards is indicative only and is not in lieu of those standards.

Section 10. Restricted Permitted Substances for the Production of Organic Foods

INPUT CLASS	INS	SUBSTANCE	PLANT PRODUCTS	LIVESTOCK	PRODUCTS AQ/EU	CANADA COR	USDA NOP	SPECIFIC CONDITIONS / RESTRICTIONS
<b>PS</b>		Acetic acid			A	R	R	As a cleaner or sanitiser.
<b>PN</b>		Activated carbon (charcoal)	Y		R	R	R	<b>USDA NOP:</b> restricted to use as a filtering aid and must be from vegetative sources only. Only for use in products labelled "Made with Organic Ingredients".
<b>PN</b>	406	Agar	Y	Y	A	R	A	Generally unrestricted NB. GM Risk(if standardied).
<b>PS</b>		Alcohol			A	R	R	Ethanol/ Isopropanol. See ethanol. <b>COR:</b> restricted to ethanol.
<b>PA</b> <b>PN</b>		Alcohol						See ethanol.
<b>PN</b>	400	Alginic acid	Y		R	R	R	Limited to processed food of plant origin.
<b>PN</b>	503	Ammonium carbonates	Y		R	R	R	Only for cereal products, confectionery, cakes and biscuits. <b>USDA NOP:</b> For use only as a leavening agent.
<b>PA</b>		Ammonium hydroxide		Y	R	P	P	Use restricted to gelatine production only <b>USDA NOP: PROHIBITED.</b>
<b>PA</b>	160b*	Annatto, Bixin and Norbixin		Y	R	P	P	For the colouring of Cheddar cheese only. NON-IFOAM. <b>USDA NOP/COR: PROHIBITED.</b>
<b>PN</b>	414*	Arabic gum	Y	Y	R	R	R	Only for milk products, fat products, confectionery, sweets, Eggs. NB. GM Risk(if standardised). <b>USDA NOP:</b> Non-organic gums may be used in processed products labelled as "Made with Organic Ingredients".
<b>PA</b>	938	Argon	Y	Y	R	A	P	<b>AQ/EU:</b> permitted as food additives not food processing aids. <b>USDA NOP: PROHIBITED.</b>
<b>PN</b> <b>PS</b>	300	Ascorbic acid	Y	Y	R	A	A	Ascorbic acid (L-) if not available in natural form. NB. High GM Risk.
<b>PA</b>	901	Beeswax	Y		R	R	R	Releasing agent. <b>USDA NOP:</b> Non organic forms may only be used in processed products labelled as "Made with Organic Ingredients".
<b>PA</b>	558	Bentonite	Y	Y	R	A	A	Processing Aid for fruit and vegetable products only. <b>AQ/EU:</b> For plant products limited to use as sticking agent for mead. Must meet specific EU purity Stds for E558.
<b>PA</b>	170	Calcium carbonate	Y	Y	R	A	A	All authorised functions except colouring.
<b>PA</b>	509	Calcium chloride	Y	Y	R	R	A	Coagulation agent. <b>AQ/EU. USDA NOP</b> Must be non-synthetic.
<b>PN</b>	333	Calcium citrates		Y	A	A	A	Generally unrestricted. NB. High GM risk.
<b>PN</b>	526	Calcium hydroxide (Slaked lime)	Y		R	A	A	Milk of lime/slaked lime. Food additive for maize tortilla flour. Processing aid for sugar.
<b>PS</b>		Calcium oxide (Quicklime)			A	P	P	Used as a sanitiser and cleaner. <b>USDA NOP/COR: PROHIBITED.</b>
<b>PA</b>	516	Calcium sulphate	Y		R	R	A	Coagulation agent. For soybean products, confectionery and in bakers' yeast. <b>USDA NOP:</b> must be from natural sources.
<b>PA</b>	290	Carbon dioxide	Y		A	A	A	Generally unrestricted.
<b>PN</b>	407	Carageenan		Y	A	R	A	<b>AQ/EU:</b> Limited to dairy products. NB. GM Risk (if standardised).

Section 10. Restricted Permitted Substances for the Production of Organic Foods

INPUT CLASS	INS	SUBSTANCE	PLANT PRODUCTS	LIVESTOCK	PRODUCTS AQ/EU	CANADA COR	USDA NOP	SPECIFIC CONDITIONS / RESTRICTIONS
<b>PA</b>	903	Carnauba wax	Y		R	R	A	Releasing agent. NB. GM Risk (if standardised).
<b>PA</b>		Casein	Y		R	R	R	Only for wine. NB. High GM risk. <b>USDA NOP:</b> Non organic casein may only be used in processed products labelled as Made with Organic Ingredients.
<b>PS</b>		Caustic potash			A	R	R	As for Potassium hydroxide. Must not come in direct contact with organic products.
<b>PA</b>		Cellulose	Y	Y	R	R	R	For livestock products limited to gelatine production. <b>USDA NOP:</b> May be used only in regenerative casings, as anti-caking agent.
<b>PS</b>		Chlorine dioxide			A EU P	R	R	<b>AQ/COR/USDA NOP:</b> Only used as a disinfectant and sanitiser. Must not come in direct contact with organic products. <b>EU: PROHIBITED.</b>
<b>PA PS</b>	330	Citric acid	Y	Y	A	R	A	<b>AQ/EU:</b> Oil production and hydrolysis of starch. For plant products generally unrestricted. For livestock products restricted to the processing of crustaceans and mollusks. NB. High GM risk . <b>USDA NOP:</b> Must be produced by microbial fermentation of carbohydrate substrates. <b>COR:</b> for processing plant products only.
<b>PA</b>		Diatomaceous earth	Y	Y	R	R	R	Only for sweeteners and wine. For livestock products use limited to gelatine production. <b>USDA NOP:</b> For Food filtering only.
<b>PA</b>		Egg white albumen	Y		R	R	R	Only for wine. <b>USDA NOP:</b> Non organic egg white may only be used in processed products labeled as 'Made with Organic Ingredients'.
<b>PA PN</b>		Ethanol	Y		R	A	R	Solvent. Synthetic ethanol must not be used to extract agricultural ingredients in products labelled "organic". NB. High GM risk. <b>USDA NOP:</b> Organic ethanol is required for organic products. Non-organic ethanol is permitted as a non organic ingredient in products labelled 'Made with Organic Ingredients'.
<b>PN</b>		Ethylene	Y		R	R	R	<b>AQ/EU:</b> Post harvest ripening of bananas, kiwifruit, kakis & degreening of citrus only as part of a strategy for the prevention of fruit fly damage. Sprouting inhibition of potatoes and onions. <b>USDA NOP/COR:</b> Post harvest ripening of tropical fruit & degreening of citrus. <b>JAPAN OMAR:</b> Limited to post-harvest ripening of bananas and kiwifruit.
<b>PS</b>		Formic acid			A	P	P	<b>USDA NOP/COR/JAPAN OMAR: PROHIBITED.</b>
<b>PA</b>	428	Gelatine	Y		R	R	R	Only for wine, fruit and vegetable. <b>USDA NOP:</b> must be organic if the product is labelled as organic NB. Gelatine from non- organic sources is currently being phased out by EU.

Section 10. Restricted Permitted Substances for the Production of Organic Foods

INPUT CLASS	INS	SUBSTANCE	PLANT PRODUCTS	LIVESTOCK	PRODUCTS AQ/EU	CANADA COR	USDA NOP	SPECIFIC CONDITIONS / RESTRICTIONS
PA	422	Glycerine	Y	Y	R	R	R	Must be from vegetable or animal fats and/or oils. Must be produced using fermentation or by hydrolysis. <b>USDA NOP:</b> Must be NOP certified
PA		Guar gum	Y	Y	A	R	R	Generally unrestricted. NB. GM risk (if standardised) <b>USDA NOP:</b> Non organic guar gum may be used in processed products labelled as 'Made with Organic Ingredients'.
422		Hydrochloric acid		Y	R	P	P	For the regulation of pH in the manufacture of certain hard cheeses. <b>USDA NOP/COR/JAPAN OMAR:</b> PROHIBITED.
	Y	Y	R	R	R	A	A	<b>EU:</b> Gelatine production only.
PN	464	Hydroxy-propyl-methylcellulose (HPMC)	Y		R	P	P	For film coating tablets and vegetarian capsules. <b>USDA NOP/COR/JAS:</b> PROHIBITED. Non-IFOAM. NB. High GM risk.
PA		Isinglass	Y		R	R	P	Only for wine. <b>USDA NOP/COR:</b> PROHIBITED.
PA		Kaolin	Y	Y	A	R	A	Must meet EU purity Stds for E559.
PN	416	Karaya gum	Y	Y	AQ A EU P	P	P	<b>EU/USDA NOP/COR:</b> PROHIBITED. <b>AQ/OOAP</b> Tech Rules: Unrestricted. Non-IFOAM.
PA	322*	Lecithin	Y	Y	A	R	R	Must be obtained without any bleaching or organic solvent treatment. Generally unrestricted. NB. High GM risk . <b>USDA NOP:</b> Fluid lecithin must be organic. Non-organic or organic de-oiled forms may be used. However the non-organic form may only be used if organic de-oiled forms are not commercially available. De-oiled forms may be either bleached or unbleached.
PA PS	270	Lactic acid		Y	R	R	A	Milk product: coagulation agent, pH regulation of salt bath for cheeses. NB. High GM risk.
PN	296	L-malic acid	Y		A	A	A	Generally unrestricted. NB. High GM risk.
PS		Lime			A	A	P	Must not come in direct contact with organic products. <b>USDA NOP:</b> PROHIBITED.
PA	410*	Locust bean gum	Y	Y	A	R	R	Generally unrestricted. NB. GM risk (if standardised) <b>USDA NOP:</b> Non-organic locust bean gum may be used in processed products labelled as 'Made with Organic Ingredients'.
PA	511	Magnesium chloride (nigari)	Y		R	R	A	Only for soybean products. Coagulation agent. <b>USDA NOP:</b> If derived from seawater.
PN	504	Magnesium carbonates	Y		A	R	R	<b>COR:</b> Only used as anti-caking agent. <b>USDA NOP:</b> Allowed in products labelled 'Made with Organic Ingredients'.

Section 10. Restricted Permitted Substances for the Production of Organic Foods

INPUT CLASS	INS	SUBSTANCE	PLANT PRODUCTS	LIVESTOCK	PRODUCTS AQ/EU	CANADA COR	USDA NOP	SPECIFIC CONDITIONS / RESTRICTIONS
<b>PN</b>		Magnesium stearate	Y		R AQ P EU	P	R	<b>USDA NOP &amp; AQ:</b> Must be non-GMO Only for nutritional supplements, binding agents and anti-caking agent. Allowed in products labelled "made with organic ingredients", but PROHIBITED in products labelled "organic". <b>EU &amp; COR:</b> PROHIBITED. Non-IFOAM.
<b>PN</b>	341	Mono calcium phosphate	Y		R	A	A	Only for raising flour.
<b>PS</b>		Natural essences of plants			A	A	A	Used as sanitisers and cleaners.
<b>PS</b>		Nitric acid			A	P	P	Only for dairy equipment. Non-IFOAM. <b>USDA NOP/COR:</b> PROHIBITED.
<b>PA</b>	941	Nitrogen	Y		A	R	A	<b>USDA NOP:</b> oil free grades only. If used end product may not be declared 100% organic.
<b>PS</b>		Oxalic acid			A	P	P	Used as sanitiser/cleaner. <b>USDA NOP/COR:</b> PROHIBITED.
<b>PA</b>	948	Oxygen			A	A	A	<b>USDA NOP:</b> oil free grades only.
<b>PA</b>	440*	Pectins (unmodified)	Y	Y	R	A	R	Unmodified. NB. GM Risk (if standardised). <b>USDA NOP:</b> Non-amidated forms only.
<b>PS</b>		Peracetic acid			A	R	R	Used as sanitisers and cleaners.
<b>PA</b>		Perlite	Y	Y	A	R	R	For livestock products use limited to gelatine production. <b>USDA NOP:</b> restricted to use as a filtering aid.
<b>PS</b>		Phosphoric acid			A	R	R	Used as sanitiser/ cleaner. Only for dairy equipment.
<b>PN</b>	402	Potassium alginate	Y		A	A	A	Generally unrestricted.
<b>PA</b>	501	Potassium carbonates	Y		A	A	A	Plant products only.
<b>PA</b>	332	Potassium citrate			AQ A EU P	A	A	Buffering Agent.
<b>PN</b>	508	Potassium chloride	Y		R EU P	A	A	Frozen fruit, vegetables/canned fruit and vegetables, vegetable sauces/ketchup and mustard. <b>EU:</b> PROHIBITED.
<b>PN</b>	224	Potassium metabisulphite	Y		R	R	P	Wine only - same conditions as sulphur dioxide. <b>USDA NOP:</b> PROHIBITED.
<b>PA</b>	252	Potassium nitrate		Y	R	P	P	<b>AQ/EU:</b> For meat products only. <b>IFOAM/USDA NOP/COR:</b> PROHIBITED.
<b>PS</b>		Potassium and sodium soap			A	NL	NL	Used as sanitisers and cleaners. Must not come in direct contact with organic products.
<b>PN</b>	336	Potassium tartrate	Y		A	A	A	Generally unrestricted. NB. High GM risk.
<b>PS</b>		Sanitisers for milking facilities		Y	R	R	R	Must be fit for purpose (i.e. dairy maintenance products). Must not come in direct contact with organic products. <b>COR:</b> restricted to those listed in tables 7.3 or 7.4 of 32.311 & conditions met.

Section 10. Restricted Permitted Substances for the Production of Organic Foods

INPUT CLASS	INS	SUBSTANCE	PLANT PRODUCTS	LIVESTOCK	PRODUCTS AQ/EU	CANADA COR	USDA NOP	SPECIFIC CONDITIONS / RESTRICTIONS
<b>PS</b>		Sanitisers, disinfectants and cleaners	Y	Y	R	R	R	Must be fit for purpose & require an intervening step to ensure they do not come in direct contact with organic products. <b>COR:</b> restricted to those listed in tables 7.3 or 7.4 of 32.311 & conditions met.
<b>PA</b>	551	Silicon dioxide (amorphous)	Y		R	A	A	For wine, fruit and vegetable processing. As a gel or colloidal solution.
<b>PN</b>	401	Sodium alginate	Y		A	A	A	Generally unrestricted. Used for processed foods of plant origin.
<b>PN</b>	331	Sodium citrate		Y	R	R	A	Sausages/pasteurisation of egg whites/milk products. NB. High GM risk.
<b>PA PS</b>	500	Sodium carbonates	Y	Y	R	R	R	Sugar production, anti-caking agent, milk products: neutralising substance. For livestock products restricted to sour milk cheese production. <b>USDA NOP:</b> Restricted to products labelled 'Made with Organic Ingredients'.
<b>PA PS</b>	524	Sodium hydroxide (Caustic soda)	Y		R	R	R	- sugar production. - oil production from rape seed ( <i>Brassica</i> spp). For sugar processing and for the surface treatment of traditional bakery products (Laugengebäck). <b>USDA NOP:</b> Not allowed for lye peeling of fruit and vegetables.
<b>PS</b>		Sodium hypochlorite			A	R	R	(e. g. as liquid bleach). Must not come in direct contact with organic products. <b>JAS:</b> disinfecting intestines and washing eggs.
<b>PA</b>	223	Sodium metabisulphite		Y	R	P	P	<b>AQ/EU:</b> For the processing of crustaceans only. <b>IFOAM/USDA NOP/COR:</b> PROHIBITED.
<b>PA</b>	250	Sodium nitrate		Y	R	P	P	<b>AQ/EU:</b> For meat products only. <b>IFOAM/USDA NOP/COR:</b> PROHIBITED.
<b>PN</b>	335	Sodium tartrate	Y		R	P	P	NB. High GM risk <b>USDA NOP:</b> PROHIBITED.
<b>PN</b>	220	Sulphur dioxide	Y	Y	R	R	R	<b>AQ:</b> see 6. 12. 3USDA NOP/COR/EU: Allowed in products labelled "Made with Organic Ingredients", but PROHIBITED in products labelled "Organic". <b>USDA NOP:</b> Wine only. <b>EU:</b> Should be below 150 mg in grape wine In fruit wines (including cider and perry) or in mead: - without added sugar: 50mg* - with sugar or juice conc added after fermentation: 100mg* *Max levels available from all sources, expressed as SO in mg/l. 2.
<b>PA</b>	513	Sulphuric acid	Y	Y	R	R	P	pH adjustment of water during sugar processing or gelatine production. As an additive for wine and cider production. <b>USDA NOP:</b> PROHIBITED.
<b>PA</b>	553b	Talc	Y		R	R	P	Must meet specific EU purity Stds for E553b. <b>USDA NOP:</b> PROHIBITED.
<b>PA</b>	184	Tannic acid	Y		R	P	P	Filtration aid for wine. <b>USDA NOP:</b> PROHIBITED.

Section 10. Restricted Permitted Substances for the Production of Organic Foods

INPUT CLASS	INS	SUBSTANCE	PLANT PRODUCTS	LIVESTOCK	PRODUCTS AQ/EU	CANADA COR	USDA NOP	SPECIFIC CONDITIONS / RESTRICTIONS
<b>PN</b>	306	Tocopherols, mixed natural concentrates	Y		R	R	A	Anti-oxidant in fats and oils. Must meet Codex purity Stds for E306NB. High GM risk.
<b>PN</b>	413	Tragacanth gum	Y	Y	R	R	R	<b>USDA NOP:</b> Non organic tragacanth gum may only be used in processed products labelled as 'Made with Organic Ingredients'. Labelling refer NOP: 205. 105.
<b>PN</b>	334	Tartaric acid (L (+) -)	Y		R	R	R	Only for wine. <b>USDA NOP:</b> must be derived from grape wine <b>COR:</b> also for cider and several dairy products.
<b>PA</b>		Vegetable oils	Y		A	R	R	Greasing or releasing agent. NB. High GM risk. Not made using synthetic solvents.
		Vitamins						See part 4 of following section. NB. High GM risk.
<b>PA PS</b>		Water and steam	Y		A	A	A	Potable water only.
<b>PN</b>	153	Wood ash (vegetable carbon)		Y	R	P	P	Traditional cheeses. Non IFOAM. <b>USDA NOP/COR: PROHIBITED.</b>
<b>PN</b>	415	Xanthan gum	Y		R	R	R	Only fat, fruit and vegetable products and cakes and biscuits. NB. High GM risk. <b>USDA NOP:</b> Must not be products of recombinant DNA technology.
<b>PN</b>		Yeast natural*	Y	Y	A	A	R	Use organic forms if available. <b>AQ/EU:</b> from 1 Jan 2014, calculate as non-organic ingredient unless certified as with advent of Organic Standards for yeast it becomes an agricultural ingredient. <b>USDA NOP/COR:</b> When used as food or a fermentation agent in products labelled as organic, yeast must be organic if its end use is for human consumption. Non-organic yeast may be used when organic yeast is not commercially available. Must not be grown on petrochemical substrate or sulfite waste liquor or using GMO technology.

## **PART B - THE FOLLOWING INFORMATION RELATES TO THE ASUREQUALITY STANDARD ONLY**

---

For other standards refer directly to the respective Standard

### **1. FLAVOURING AGENTS**

Substances and products labelled as natural flavouring substances or natural flavouring preparations.

- Sources must either plant, animal or mineral
- Production process is in accordance with a recognised organic standard
- Produced by means of solvents such as oil, water, ethanol, carbon dioxide and mechanical and physical processes as per section 6.3
  - Organic flavouring extracts (including volatile oils)
  - Volatile (essential) oils
  - Natural smoke flavour
  - Natural flavouring preparations are only to be approved based on the criteria in Section 10

### **2. WATER AND SALT**

Potable drinking water:

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

NB: Salt not being of agricultural origin may not be “certified organic” however, it may be registered as an approved product for use in organic processing. Such approved products are recommended for use in certified processed organic products.

To be registered as an approved product the salt must be produced without:

- Any contact with prohibited through the supply chain
- The use of anti-caking agents (e.g. aluminium silicate or magnesium silicate)

### **3. PREPARATIONS OF MICRO-ORGANISMS AND ENZYMES FOR USE IN FOOD PROCESSING**

These may be used as ingredient or processing aids with approval based on the criteria in Section 10

- Organic certified micro-organisms
- Any preparations of micro-organisms normally used in food processing, with the exception of genetically modified organisms
- Enzymes and enzyme preparations NB. High GM Risk

### **4. MINERALS (TRACE ELEMENTS INCLUDED), VITAMINS, AMINO ACIDS AND OTHER NITROGEN COMPOUNDS**

Minerals (trace elements included), vitamins (high GM risk), amino acids and other nitrogen compounds, only authorised as far as their use is legally required in the foodstuffs in which they are incorporated.

### **5. COLOURS FOR STAMPING MEAT AND EGG SHELLS**

These must meet the requirements of article 2 (point 8. meat) & (point 9. Eggs) of European Parliament and Council Directive 94/36/EC. The colours used must meet local legislation. (For example in New Zealand, meat marking inks are listed in the Approved Maintenance Compounds (Non-Dairy) Manual and mirror those listed in EC94/36).

## 6. OTHER ADDITIVES FOR NON-FOOD PRODUCTS

Substances and products used in non-food products (unregulated commodities), but prohibited in IFOAM products. Only those produced using processes and solvents acceptable under this Standard including section 6.2 and 6.3. They are included in the percentage calculation as non-organic components.

Approval of substances is based on the following order of preference with regard to availability:

1. "Organic"
  2. "Made with organic ingredients", otherwise
  3. "Made using only processes and solvents acceptable to this Standard"
- Natural preparations are only to be approved based on the criteria in Section 10 and includes sodium tetraborate
  - Animal derivatives must be certified organic and this includes beeswax
  - Natural fragrances (NB. synthetic fragrances are prohibited)

The following general substances and anti-microbial agents derived from agricultural products are allowed:

- Caprylic triglyceride (e.g. from coconut oil)
- Cetearyl glycoside (e.g. wheat straw or wheat bran)
- Cetearyl olivate & sorbitan olivate (e.g. from olive oil)
- Flavonoids – flavanone glycoside (e.g. hesperidin & naringin from grapefruit)
- Glyceryl stearate (e.g. from vegetable oil)
- Potassium cocoate & potassium olivate – certified forms only
- Sclerotium gum (permission required based on justifications why this ingredient is needed rather than other gums listed in Table 3)

You may use the following anti-microbial agents:

- Alcohols: benzl alcohol, cetearyl alcohol (from natural sources)
- Benzoic acid (may be used with gluconic acid derivatives: glucono-delta-lactone & or calcium gluconate)
- Dehydroacetic acid
- Sorbic acid and its salts
- Agricultural raw materials or extracts which may be modified by simple physical or chemical processes that do not change the active ingredients

**TABLE 4 - MAXIMUM NUMBER OF ANIMALS PER HECTARE**

Maximum number of animals per ha Class or species	Maximum number of animals per ha equivalent to 170kg N/ha/year *
Equines over six months old	2
Calves for fattening	5
Other bovine animals less than one year old	5
Male bovine animals from 1 to less than 2 years old	3.3
Female bovine animals from 1 to less than 2 years	3.3
Male bovine animals two years old or over	2
Breeding heifers	2.5
Heifers for fattening	2.5
Dairy cows	2
Cull dairy cows	2
Other cows	2.5
Female breeding rabbits	100
Ewes	13.3
Goats	13.3
Piglets	74
Breeding sows	6.5
Pigs for fattening	14
Other pigs	14
Table chickens	580
Laying hens	230

\* More animals per hectare can be carried if the producer can show that less than 170 Kg N/ha/year is being produced.

**TABLE 5 - MINIMUM SURFACE AREAS**

	Indoors area (net area available to animals)		Outdoor area (Exercise area, excluding pasturage)
	Live weight minimum (kg)	M2/head	M2/head
Breeding and fattening bovine and equidae	up to 100	1.5	1.1
	up to 200	2.5	1.9
	up to 350	4.0	3
	over 350	5 with minimum of 1 m2/100kg	3.7 with minimum of 0.75m2/100kg
Dairy cows		6	4.5
Bulls for breeding		10	30
Sheep and goats		1.5 sheep/goat	2.5
		0.35 lamb/kid	2.5 with 0.5 per lamb/kid
Farrowing sows with piglets up to 40 days		7.5 sow	2.5
Fattening pigs	up to 50	0.8	0.6
	up to 85	1.1	0.8
	up to 110	1.3	1
Piglets	over 40 days and up to 30kg	0.6	0.4
Brood pigs		2.5 female	1.9
		6.0 male	8.0



# References

## REFERENCES

Below are references to International Standards that have an impact on the AsureQuality Organic Standard:

<p>The current AsureQuality Organic Certification Standards (AQ Std) are available on our website:  <a href="http://www.organiccertification.co.nz">www.organiccertification.co.nz</a></p>
<p>The IFOAM Norms for Organic Production and Processing – Version 2014</p>
<p>The OOAP Technical Rules for the Official Organics Assurance Programme for exported product is available from:  <a href="http://www.foodsafety.govt.nz/industry/sectors/organics/documents/">http://www.foodsafety.govt.nz/industry/sectors/organics/documents/</a></p>
<p>United States Department of Agriculture National Organic Standard (USDA NOP) (Part 205- National Organic program) this is available from a link on the AsureQuality website. Go to:  <a href="http://www.organiccertification.co.nz">www.organiccertification.co.nz</a>          and click on the USDA NOP link on the home page.</p>
<p>The Canadian Std (COR) this is available from:          CAN/CGSB-32.310 <a href="http://www.tpsgc-pwgsc.gc.ca/ongc-cgsb/programme-program/normes-standards/internet/bio-org/documents/pgng-gpms-eng.pdf">http://www.tpsgc-pwgsc.gc.ca/ongc-cgsb/programme-program/normes-standards/internet/bio-org/documents/pgng-gpms-eng.pdf</a>          and:          CAN/CGSB-32.311 <a href="http://www.tpsgc-pwgsc.gc.ca/ongc-cgsb/programme-program/normes-standards/internet/bio-org/documents/lsp-psl-eng.pdf">http://www.tpsgc-pwgsc.gc.ca/ongc-cgsb/programme-program/normes-standards/internet/bio-org/documents/lsp-psl-eng.pdf</a></p>
<p>The EU Regulations are currently covered by several main documents plus amendments</p> <ul style="list-style-type: none"> <li>• 85/37/EEC - Annex IV (Guidelines for preparing an environmental report)</li> <li>• 834/2007 Repeal of 2092/91</li> <li>• 889/2008 Detailed Rules</li> <li>• 1235/2008 Third Country Rules (plus amendments 590/2011, 1267/2011, 126/2012, 125/2013 &amp; 586/2013)</li> <li>• 967/2008 Labeling with EU Logo</li> <li>• 1254/2008 Yeast &amp; labelling eggs</li> <li>• 710/2009 Aquaculture &amp; seaweed</li> <li>• 271/2010 EU Logo</li> <li>• 505/2012 Feed</li> <li>• 392/2013 Control Systems</li> </ul>

