

Standards changes in Soil Association Standards version 17.0 October 2013

(Key to formatting wording: ~~strikethrough~~ = delete; underlined = new wording; normal text = no change)

Labelling

2.2.8 Revised 2013 (applies from February 2014)

You may use the symbol on company stationery, promotional literature and websites if we certify your entire a range of your products range, providing it is not misleading to the consumer as to which products the symbol applies. ~~Otherwise you must only use the symbol if you state clearly which products, lines or ranges it applies to. All uses of the symbol must be approved by your certification officer prior to marketing (see standard 40.10.3).~~

2.2.21 Revised 2013 (applies from October 2013)

The EU organic logo must:

- appear at least 9mm high and 13.5mm wide, or
- appear 6mm high for very small packages, and
- have a proportional height to width ratio of 1:1.5 ~~±:±5~~

EU Regulatory changes – Producer

3.4.13 Crop production records Revised 2013 (applies from October 2013)

You must record:

- the date of the last input of any agrochemicals, artificial fertilisers and other materials we do not allow (this must be recorded for each field or area)
- your crop rotation plan or plans
- your cropping plan for each field or area for the next two years
- the cropping history of each field or area for the last three years, including harvest date, what was harvested, its status (e.g. organic or in-conversion) and yield
- manures and other inputs you use as a fertiliser or soil conditioner on each field or area, including source, type, composting treatment and application rate and date
- pest and disease control products you use, including source, type, application rate and date and crops treated, and
- seeds and transplants you use, including the source, quantity, type and sowing or planting date.

3.4.17 New 2013 (applies from October 2013)

You must keep details of livestock mortalities including:

- species and number of animals lost
- reason for mortality.

3.4.18 was 3.4.17

3.4.19 was 3.4.18

3.4.20 was 3.4.19

3.4.21 was 3.4.20

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3.4.26 was 3.4.25

4.4.4 Revised 2013 (applies from October 2013)

You must **not** grow the same variety of crops, or varieties that cannot be easily differentiated, on your non-organic land as on your in-conversion or organic land (we call this 'parallel production' and only allow it for the crops listed below).

4.4.5 Revised 2013 (applies from October 2013)

With our approval, you may 'parallel produce' only the following:

- perennial crops which are grown for at least three years
- seeds, vegetative propagating materials or transplants
- grassland used only for grazing
- crops grown for agricultural research
- crops and livestock on farms used for formal education, only with agreement from Defra.

4.4.6 Revised 2013 (applies from October 2013)

In addition, (except for grass used for grazing), you may 'parallel produce' only if you:

- permanently separate the products from each unit
- tell us at least 48 hours before you harvest each crop
- tell us the exact quantities harvested and any distinguishing features, such as quality, colour and size
- confirm you have kept the products separate
- get our approval each year, and
- (for perennial crops only) agree with us, through your conversion plan, to convert the whole area concerned within five years.

4.7.18 Revised 2013 (applies from October 2013)

You ~~should~~must produce a farm waste management plan which details a full description of the manure storage and handling facilities and how you will manage manure and crop residues to:

- recycle nutrients, and
- minimise nutrient losses.

Note - you can get a guide that will help you produce a farm waste management plan from Defra (Farm Waste Management Plan - The Defra step by step guide for farmers).

4.11 Controlling pests and disease

4.11.1 Revised 2013 (applies from October 2013)

~~The best way to~~ You must control pests and disease ~~is~~ by carefully designing and managing your whole farm system to achieve health, diversity and vitality in your soils and crops. You will then encourage natural growth and a balanced farm ecosystem.

4.11.2 Revised 2013 (applies from October 2013)

You ~~should~~must use these methods for controlling pests and disease:

- creating fertile soils of high biological activity to provide crops with a balanced supply of nutrients
- encouraging natural predators within and around crops by:
 - i. companion planting, under-sowing and mixed cropping, and
 - ii. leaving hedges, windbreaks, wildlife corridors and field margins uncultivated
- choosing resistant crops and varieties that are suited to your farm conditions

- grafting onto resistant rootstock
- carefully planning planting dates, and
- using good husbandry and hygiene practices to limit the spread of any pests or disease.

5.3.2 Revised 2013 (applies from October 2013)

When buying seed and plant material (including potato tubers, onion sets, strawberry runners, fruit tree root stock and bud material), you must, in order of preference:

- use organic seed and plant material when a suitable variety is available. ~~This includes~~
- use in-conversion seed and plant material when a suitable variety is available
- obtain our permission to use non-organic seed and plant material. You must send us a completed seed derogation form before we can give you permission. You must apply for permission every season.

Note - seed derogation forms are available from us on request. You can also submit them on-line, and find details of available organic varieties, at www.organicxseeds.co.uk and you can find details of variety performance on www.cosi.org.uk

5.3.3 New 2013 (applies from October 2013)

You may use non-organic seed or seed potatoes if:

- Defra advise so for plant health (phytosanitary) reasons. It must not be treated with anything that is not allowed under section 4.11 unless Defra prescribe chemical treatment for all varieties of a species in a defined geographical area.
- Defra approve its use for research, for small-scale field trials or for variety conservation purposes.

10.4 Managing your herd or flock through conversion

10.4.1 New 2013 (applies from October 2013)

When you start the conversion of your livestock enterprise you must provide us with a plan detailing:

- the livestock buildings
- grazing areas and open air runs
- premises for storage, packaging or processing of raw materials and inputs
- facilities for storing manure.

10.4.2 was 10.4.1

10.4.3 was 10.4.2

10.4.4 was 10.4.3

10.4.5 was 10.4.4

10.4.6 was 10.4.5

10.13 Feeding livestock

10.13.10 Revised 2013 (applies from October 2013)

You must feed all your organic and converting cattle, sheep, goats and deer 100% organic feed when it is available. When there is insufficient organic feed available to feed 100% organic rations to your animals, you may feed them up to 100% in-conversion feed from your own holding and no more than 30% bought-in in-conversion feed.

Note – these percentages must be based on the annual dry matter intake of your livestock of feeds of plant origin. In-conversion feeds are those that come from land that is in the second

year of conversion. You must have some land registered as fully organic in order to sell products as organic.

10.13.11 Revised 2013 (applies from October 2013)

You may feed or graze your organic or converting cattle, sheep, goats and deer up to 20% first year conversion perennial forage crops and protein crops, only if produced from your own holding. Any other forage or crops harvested or grazed from first year conversion land are non-organic.

Note – these percentages must be based on the annual dry matter intake of your livestock of feeds of plant origin. Land you wish to use in this way must **not** have been part of your organic holding in the last five years.

10.13.12 Revised 2013 (applies from October 2013)

You must ensure for your cattle, sheep, goats and deer that:

- 60% of their daily diet on a dry matter basis consists of fresh or dried fodder, roughage or silage, and
- at least 60% of their total diet comes from your own holding or linked farms.

Note - these percentages must be based on the annual dry matter intake of your livestock of feeds of plant origin.

10.13.15 New 2013 (applies from October 2013)

You may feed or graze your organic or converting pigs and poultry up to 20% first year conversion perennial forage crops and protein crops, only if produced from your own holding. Any other forage or crops grazed or harvested from first year conversion land are non-organic.

Note – land you wish to use in this way must **not** have been part of your organic holding in the last five years.

10.13.16 New 2013 (applies from October 2013)

The diets of your pigs and poultry must contain roughage, fresh or dried fodder, or silage as part of their daily ration.

10.13.17 was 10.13.15

10.13.18 was 10.13.16

10.13.19 was 10.13.17

10.13.20 Revised 2013 was 10.13.18 (applies from October 2013)

You must not keep your organic or converting pigs or poultry on non-organic ~~or first year conversion~~ land at any time.

All livestock

10.13.21 Revised 2013 was 10.13.19 (applies from October 2013) (NB. This standard says the same, but is just rearranged)

In exceptional circumstances and for a limited period, if you are short of forage, you may feed:

- non-organic forage to cattle, sheep, goats and deer
- over the non-organic allowances in 10.13.18 for pigs and poultry

but only with our permission (and we can only give permission with agreement from Defra).

Examples of the circumstances we would consider are:

- exceptional weather conditions, such as drought or flooding
- infectious disease outbreaks
- contamination with toxic substances
- fires

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10.13.41 was 39

10.13.42 was 40

10.13.43 was 41

Feed labelling

10.13.44 New 2013 (applies from October 2013)

The term 'organic' on feed labels must be:

- separate from the information required for feed labelling by Council Directive 79/373/EEC (19) Article 5 (feed descriptor; species or category of animal; directions for use; feed materials; analytical constituents; business name; net quantity or volume; storage life or batch number)
- presented in a colour, format or character font that does not draw more attention to it than the description or name of the feed
- accompanied in the same field of vision by details of the following on a dry matter basis:
 - percentage of organic feed ingredients
 - percentage of in-conversion feed ingredients
 - percentage of non-organic feed ingredients
 - percentage of feed ingredients of animal origin
- accompanied by a list of organic and in-conversion feed ingredients.

12.0 Sheep and goats

12.3.5 Revised 2013 (applies from October 2013)

After weaning you should must graze your kids and lambs as much as possible for the time of year.

13.0 Pigs

13.2.3 New 2013 (applies from October 2013)

You must keep sows in groups, except:

- during parturition and suckling and
- where doing so would adversely affect welfare.

Note - please refer to standard 10.8.2 for requirements for managing sick and injured animals and standard 13.5.5 for details to provide in your management plan to avoid bullying.

13.3.5 Revised 2013 (applies from October 2013)

You ~~should~~ must **not** exceed the following stocking densities which are the equivalent (in production of manure) to 170kg nitrogen per hectare per year:

	<i>No. of animals equivalent 170kg N/ha/year</i>	<i>kg N produced/ pig/year</i>	<i>kg N produced/ pig/week</i>
• Baconer	16	10.6	0.204
• Cutter (35-85kg)	18	9.4	0.182
• Grower (18-35kg)	28	6.1	0.117
• Weaner (7-18kg)	60	2.8	0.054
• Sow and litter (to 7kg)*	09	18.9	0.363

*based on 18 pigs/sow/year finished at 26 weeks of age

	<i>Weeks in weight category</i>	<i>kg N produced/pig/year</i>	<i>Total kg N produced</i>
• Baconer	4	0.204	14.71
• Cutter (35-85kg)	8	0.182	26.15
• Grower (18-35kg)	5	0.117	10.51
• Weaner (7-18kg)	4	0.054	3.92
• Sow and litter (to 7kg)*	52	0.363	18.89

Total kg N/sow +
progeny/yr

74.18kg

*based on 18 pigs/sow/year finished at 26 weeks of age

sows + progeny to one hectare of rotational land = $\frac{170}{74.18} = 2.29$

Note - below is a worked example of 100ha farm, with all land suitable for pigs, based on the above recommendations:

- Using two sows + progeny/ha over the whole area suitable for pigs – 100ha x 2 = 200 sows
- Stocking your pigs on the same land no more than once in four years – pigs stocked on 25ha per year
- Stocking rate on the 25ha would be eight sows + progeny/ha
- Moving your pigs every six months would mean stocking 12.5ha with pigs at any given time, which equals 16 sows plus followers/ha.

15.0 Bees

15.4.11 Revised 2013 (applies from October 2013)

With our approval, you may use non-organic wax from cappings if organic wax is not available and where you can prove it is free from contamination.

20.0 Poultry

20.4.2 Revised 2013 (merged with 20.4.3) (applies from October 2013)

If you want to bring in a flock to produce organic eggs you must, in order of preference:

- use organic pullets from organically managed parents if they are available
- use pullets that have been kept to organic standards from three days of age if they are available.

20.4.3

~~With our permission, you may~~

- obtain our permission to bring in non-organic pullets before they are 18 weeks old. Any non-organic pullets you bring in must have been reared to the veterinary and feed standards detailed in sections 10.8 - 10.10 and 10.13. Please contact us for more information.

20.6.6 New 2013 (applies from October 2013)

You must give your poultry a nocturnal rest period, without artificial light, of at least eight hours.

20.8.8 New 2013 (applies from October 2013)

When you have to keep your poultry indoors due to national or EU legislation, you must provide them with roughage and other material to meet their behavioural needs.

20.8.9 was 20.8.8

20.8.10 was 20.8.9

40.4 Equivalence

40.4.1 Revised 2013 (applies from February 2014)

The specific standards we check to ensure equivalence are in Annex 2. These are available at www.soilassociation.org/whatwedo/organicstandards.aspx

<http://soilassociation.org/organicstandards> and <http://www.sacert.org/standards>

40.5 Importing

40.5.1

~~You should:~~

- ~~• source locally to minimise imports~~
- ~~• import products certified under IFOAM approved programmes, and~~
- ~~• help and encourage local organic organisations overseas to set up their own certification body.~~

40.5.1 New 2013 (applies from October 2013)

You must only import product in accordance with regulation 1235/2012 and 834/2007. This will include either bringing in:

- 'in-scope product' from approved third countries
- produce with import authorization
- produce certified by approved certifiers.

Importing from the EU

40.5.2

You may sell products certified as organic in the EU without further certification in the UK. However, you must be certified with us if you want to use our symbol.

Importing from third countries

40.5.3

To import organic products from outside the EU, you must make sure that:

- we or one of the other UK certifiers have certified you for these products
- every consignment has a 'certificate of inspection' (COI) from the certifier in the exporting country
- the relevant port health authority stamps the COI, and
- you keep these COIs for at least three years

40.5.4

If you are the first consignee and not the importer, you must send the original import certificate to the importer and keep a copy for yourself.

40.5.5 Revised 2013 (applies from October 2013)

You must make sure that product is approved before it is transported. You cannot get retrospective approval once the product has left the country of origin.

~~You do **not** need import authorisations for imports from approved third countries.~~

~~Note approved third countries:~~

- ~~• have production and inspection rules that are equivalent to Regulation (EC) No 834/2007, and~~
- ~~• are listed, with their recognised certifiers, in the annex to Regulation (EEC) No 94/92 (please contact us for a copy of this list).~~

Importing from non-approved third countries

40.5.6 Revised 2013 (applies from October 2013)

If you are bringing in product with You must have an import authorisation to import organic goods from countries outside the EU you must be aware that these authorisations are specific to products and suppliers and non-transferable. You cannot get authorisation once the product is in the UK. The import authorisations are product and supplier specific.

Note – the EU Commission has planned a phase out of import authorisations by July 2014.

40.5.7

To apply for import authorisation you must:

- get and complete an OB11 form from Defra (available from the Defra website), and
- send the completed form to Defra along with evidence (in English) that the product meets EU organic standards - Regulation (EC) 834/2007 - and that these production and inspection standards will continue to apply. See the Defra website for more details.

40.5.8

You must apply to Defra to renew the import authorisation before it expires.

40.5.9

If you are an importer or first consignee, you must allow inspections by us, or other approved certifiers.

Note - the inspector will wish to see:

- the EC 'certificate of inspection' (COI)
- the import authorisation, and
- the first consignee's name and address.

40.5.10

If we ask you must also provide full information on:

- where the products arrive in the EU, and
- where and how you will store the products.

40.5.11

~~You must sign our inspection report when the inspection is complete (and you are satisfied that its contents are accurate).~~

~~Note — we may pass this information to other EU certifiers, with your permission.~~

40.5.12

~~If you want to use the Soil Association symbol on imported products, we must license your business. The products and ingredients must meet our standards.~~

~~Note — to check this we may ask for more information, possibly including inspection reports translated into English.~~

Processor record keeping

40.6.1 Revised 2013 (applies from February 2014)

You must have paper or electronic records that prove the organic status of your products. Your records must cover all production stages, from goods received through to goods dispatched and must contain the information we detail below.

40.6.2 | Revised

~~Your buying records must show:~~

- ~~• what and how much you bought, and~~
- ~~• from whom and when you received it.~~

~~Note — you must keep or have access to current copies of all of your suppliers' trading schedules/certificates (which ever is applicable).~~

40.6.3

~~For both organic and non-organic ingredients your goods in records must show:~~

- ~~• what has arrived, how much and from whom~~
- ~~• batch details or traceability code of incoming goods~~
- ~~• who transported it and the condition of the packaging, and~~
- ~~• your check of the organic status.~~

~~Note — see 40.10.45 for details of what you need to check.~~

40.6.2 New 2013 (applies from February 2014)

You must have a system in place that allows retrospective traceability for all raw material and finished goods.

Note - this could include the following documents:

- goods in records
- batch codes for goods in records
- invoices for goods purchased
- delivery notes for goods received
- production records
- packing records
- batch numbers for goods produced
- dispatch notes
- remittance advice documents.

~~40.6.4~~

~~Your production records must show:~~

- ~~• that you used the recipe we approved~~
- ~~• which batches of ingredients you used and how much~~
- ~~• what product you made and how much, and~~
- ~~• the date, time of production and traceability code of the finished product.~~

40.6.3 was 40.6.5

~~40.6.6~~

~~Your goods out records must show:~~

- ~~• what you sent out, to whom and how much, and~~
- ~~• the batch code/traceability code of the finished product.~~

40.6.4 was 40.6.7

40.6.5 Revised 2013 was 40.6.8 (applies from February 2014)

You must respond to complaints received and keep a complaints register for your business. This must record:

- all complaints you make or receive, and
- any response to the complaint and the action taken.

40.6.6 | Revised was 40.6.9 (applies from February 2014)

You must:

- ~~keep paperwork to show that you operate the procedures effectively~~
- ~~keep copies of the current organic product specifications that we have approved~~
- have a system to keep track of procedures and records to ensure they are correct, and up to date and effective
- ~~stocktake at least annually.~~
- keep all records for at least two years or six months beyond the 'best before' or 'use by' date, whichever is the longer and have them available for your inspection.

~~40.6.107 | Revised~~

~~You must:~~

- ~~make all records available to our inspectors when they ask for them, and~~
- keep all records for at least two years or six months beyond the 'best before' or 'use by' date, whichever is the longer and have them available for your inspection.

~~Note — you can reduce inspection time by having all these records ready when our inspector arrives.~~

40.6.11

Our inspectors must be able to use your records to check:

- how much organic produce you bought in
- how much you used
- how much product you produced, and
- how much you sold.

Note—the inspector will check that these quantities match. This is known as an input/output balance.

40.6.7 was 40.6.12

40.6.8 was 40.6.13

Additives (introduction to standard reinstated)

You may only use the following additives in organic foods. Many have specific conditions against them. You must only use the additive in line with the specific condition. The last column in the table indicates the dates by which you must source certain additives as organic. Additives marked with an asterisk (*) must be included in the calculation of agricultural ingredients (to determine the organic percentage of a product).

40.8.6

Food additives, including carriers:

Micro-organisms

40.8.13 Revised 2013 (applies from October 2013)

To make organic products, you may add micro-organisms that:

- are normally used in food production
- are **not** genetically modified
- do **not** contain detectable GM DNA from the substrates used to grow the micro-organisms, and
- preferably, are grown on organic substrates.

Note - from 1st January 2014 yeast and yeast products will be considered as ingredients of agricultural origin. This means they will form part of the percentage calculations for product formulations. Please see yeast standard 41.2.15.

Vitamins and minerals

40.8.14 Revised 2013 (applies from February 2014)

You may only use vitamins, minerals, amino acids and trace elements in organic products if the law requires you to.

Notes - the Bread and Flour Regulations (1998) state that iron, thiamine (vitamin B1) and nicotinic acid (vitamin B3) in a carrier of calcium ~~sulphate~~ carbonate must be added to flour, except wholemeal flour. The Spreadable Fats (Marketing Standards) (England) Regulations (1999) state that vitamin A (retinol) and vitamin D (calciferol) must be added to margarine.

Irradiation

40.8.26 Revised 2013 (applies from February 2014)

You must **not** use ~~non-organic ingredients that have been irradiated~~ use ionising radiation for the treatment of organic food or feed, or of raw materials used in organic food or feed.

Labelling in-conversion products

40.10.7 Copy Revised 2013 (applies from October 2013)

To label your product as 'in-conversion', the product must:

- contain only one agricultural ingredient, which must be of plant origin, either processed or unprocessed, and
- have been grown on land that has gone through at least a 12 month conversion period before the crop was harvested.

The label must:

- **not** mislead the consumer that the product is organic
- **not** include the Soil Association symbol, and
- include the wording 'product under conversion to organic farming'. This must **not** be more prominent in colour, size and style of lettering than the sales description of the product. The words 'organic farming' must **not** be more prominent than the words 'product under conversion to'.
- Include our certifier code 'GB-ORG-05'

Note - you may use the wording 'Soil Association approved organic conversion'.

Identifying country of origin

40.10.15

~~For multi-ingredient products, you should declare the country of origin of the main ingredients.~~

~~Note - 'country of origin' is the country where the ingredient was grown.~~

40.10.16

~~For single-ingredient products (such as fruit juice, oats, lamb), your labels must show the country of origin. If there is more than one country of origin the term 'imported' or 'produce of more than one country' may be used. If the product is from your own farm and the label indicates this, then you do not have to add the country of origin separately.~~

40.10.15 was 40.10.17

40.10.16 was 40.10.18

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40.10.34 was 40.10.37

40.10.35 was 40.10.38
40.10.36 was 40.10.39
40.10.37 was 40.10.40
40.10.38 was 40.10.41
40.10.39 was 40.10.42
40.10.40 was 40.10.43
40.10.41 was 40.10.44
40.10.42 revised 2013 was 40.10.45

Labelling of flavours

Flavour regulation EC 1334/2008 which came into force on 20th January 2011 has specific requirements regarding use of the term 'natural' and specifically the term 'natural flavouring'. For SA standards to continue to require companies to use the term 'natural flavouring' (as per 40.10.33) may mean that some labels would not be compliant with the regulation. Our current requirement for flavours to be labelled as 'natural flavourings' may render some labels non-compliant with regulation EC 1334/2008.

~~40.10.33:~~

~~*If you use natural flavourings, you must label them as 'natural flavourings' in the ingredients panel.*~~

40.10.45 (now 40.10.42) (applies from February 2014)

If you send an organic product to another company, including retailers, wholesalers and other licensees for further processing, packing or re-labelling then you must label it ~~with:~~

- ~~• your company name and address, and owner or seller of the product if different~~
- ~~• the name and organic status of the product (for products with less than 95% organic ingredients — you must identify the total percentage of organic ingredients)~~
- ~~• the certifier code, and~~
- ~~• a traceability code.~~
- So that the recipient can easily identify the product and status, the seller or owner, their certification code, traceability code and % organic (if less than 95%).
- With the words 'Soil Association Organic' or the Soil Association symbol.

40.10.43 was 40.10.46
40.10.44 was 40.10.47
40.10.45 was 40.10.48

41.2.7 Revised 2013 (applies from February 2014)

You may use ethylene only:

- for sprout inhibition of onions and potatoes, but only
 - i. until 1st July ~~2011~~ 2014, and
 - ii. if you investigate alternatives to synthetically produced ethylene, and

Note – between 2013 and 2014 we are undertaking a review of ethylene use and feasible alternatives to synthetically produced ethylene. Please contact us at consultation@soilassociation.org for more information or to get involved.

You may use ethylene:

- to ripen bananas, kiwis, kakis and citrus (only as part of a strategy to prevent fruit fly damage).

Note - you should ripen fruit naturally.

Yeast – update in line with regulation

~~Yeast for baking~~

41.2.15 Revised 2013 (applies from October 2013)

~~Note – this is a standard for the production of organic yeast for baking. This is **not** a standard for the organic production of other products involving micro-organisms. However, we may consider these in future.~~

To produce organic yeast, you must culture it on a substrate of at least 95% certified organic origin. ~~The remaining 5% may be of non-organic origin as defined in paragraphs 40.8.19. If you are unable to obtain organic yeast extract or autolysate*, you may add up to 5% non-organic yeast extract or autolysate to the substrate (calculated in dry matter). You must be able to demonstrate that you have tried to source organic yeast extract or autolysate.~~

The European Commission plan to review this permission by 31st December 2013.

If you use enzymes or other micro-organisms in the process of manufacturing the organic yeast, you must use them from a certified organic source, if that is available.

The seed yeast that you use may be non-organic, but it must **not** contain or be produced using genetically modified organisms.

From 1st January 2014 yeast and yeast products will be considered as ingredients of agricultural origin. This means they will form part of the percentage calculations for product formulations.

Note - all general standards governing food processing and packing (chapters 40 and 41) apply for producing organic yeast.

The following processing aids are permitted for the production of yeast and yeast products:

Name	Primary yeast	Yeast confections/ formulations	Specific conditions
Calcium chloride	X		
Carbon dioxide	X	X	
Citric acid	X		For the regulation of the pH in yeast production
Lactic acid	X		For the regulation of the pH in yeast production

Nitrogen	X	X	
Oxygen	X	X	
Potato starch	X	X	For filtering
Sodium carbonate	X	X	For the regulation of the pH
Vegetable oils	X	X	Greasing, releasing or anti-foaming agent'

*Autolysate – when all or part of a cell or tissue breaks down by self-produced enzymes, the product is called an autolysate.

41.8.3 Revised 2013 (applies from February 2014)

You must:

- clean all surfaces that may be in contact with organic products before the start of production
- clean throughout the production process to prevent build-up of residues or micro-organisms that could contaminate the product
- always rinse off remaining disinfectants and sanitisers with potable water (~~treated to drinking water standards~~) to prevent residues left on the surface contaminating the organic food, and
- only use alcohol wipes that do **not** leave any residue after the alcohol has evaporated.

Cleaning schedule

41.8.9 Revised 2013 (applies from February 2014)

You must keep a cleaning schedule that includes:

- what will be cleaned
- how and how often
- what chemicals and equipment you will use, and
- the final rinse of food contact surfaces with ~~drinking standard~~ potable water before processing organic products.

41.8.10 Revised 2013 (applies from February 2014)

You must keep records of cleaning which a responsible person must sign and which show that:

- you cleaned all equipment before organic production
- the clean was done according to the schedule, and
- you complete a final rinse of all surfaces rinsed with ~~drinking standard~~ potable water.

Pheromones in traps in storage areas

41.09.06 Revised 2013 (applies from February 2014)

To prevent infestations in organic areas you may use:

- > desiccant dusts such as diatomaceous earth and amorphous silica, preferably from naturally occurring sources
- > electric flying insect control units, with shatterproof tubes that are changed at least annually
- > tamper resistant bait stations that contain legally approved pesticides
- > sticky boards for insects, and
- > pheromones traps (monitoring only): in traps and dispensers, for monitoring pest levels or as attractants and sexual behaviour disrupters.