



Soil Association organic seaweed standards

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OP: Overall principles of organic seaweed production

OP a. Scope

This chapter details standards for the collection of wild seaweed and the farming of seaweed for food or feed products. They can be applied to the production of multi-cellular marine algae or phytoplankton and micro-algae intended for feed for aquaculture animals with the necessary modifications.

*(EC) 889/2008 Art. 6a
(EC) 889/2008 Art.1 (2)*

Guidance

Please contact us if you want to certify the production of multi-cellular marine algae or phytoplankton and micro-algae intended for feed for aquaculture animals so that we can inform you of which standards will apply.

OP b. Overall principles

- To produce food of high quality and sufficient quantity.
- To work within natural systems and cycles at all levels, from the soil to plants and animals.
- To maintain the long term fertility and biological activity of soils.
- To treat livestock ethically, meeting their species-specific physiological and behavioural needs.
- To respect regional, environmental, climatic and geographic differences and the appropriate practices that have evolved in response to them.
- To maximise the use of renewable resources and recycling.
- To design and manage organic systems which make the best use of natural resources and ecology to prevent the need for external inputs. Where this fails or where external inputs are required, the use of external inputs is limited to organic, natural or naturally-derived substances.
- To limit the use of chemically synthesised inputs to situations where appropriate alternative management practices do not exist, or natural or organic inputs are not available, or where alternative inputs would contribute to unacceptable environmental impacts.
- To exclude the use of soluble mineral fertilisers.
- To foster biodiversity and protect sensitive habitats and landscape features.
- To minimise pollution and waste.
- To use of preventative and precautionary measures and risk assessment when appropriate.
- To exclude the use of GMOs and products produced from or by GMOs with the exception of veterinary medicinal products.
- To sustainably use products from fisheries.

(EC) 834/2007 Art. 3, Art. 4

OP c. Specific principles for aquaculture

Organic aquaculture systems are based on the continuing health of the aquatic environment and the quality of surrounding aquatic and terrestrial ecosystems

(EC) 834/2007 Art. 5

OP d. Planning and managing your organic system

Before you start your organic seaweed enterprise you must write a plan detailing a full description of your premises, units, activities and management. This must include:

- a) a full description of the installations on land and at sea
- b) facilities used for the receipt of goods, processing, packaging, labelling and storage of seaweed
- c) procedures used for transporting seaweed
- d) the environmental assessment as outlined in standard OS e.
- e) the sustainable management plan as outlined in standard OS f.
- f) for wild seaweed a full description and a map of shore and sea collection areas and land areas where post collection activities take place.

This must include the practical measures to be taken to ensure compliance with these organic standards. This must be completed and **kept updated as necessary**.

(EC) 889/2008 Art. 63; Art. 64, Art. 73a, Art. 80

Guidance

To help you meet this requirement we have created an organic plan format for you, which you can access via your online portal or you can contact your Certification Officer for an offline version or further guidance. It will contain all the relevant sections of your planned enterprise. The relevant sections must be completed and kept up-to-date from the start of your organic enterprise.

If you make any significant changes in your operation you must either update your organic plan or inform your Certification Officer. Important changes are for example change of location of an activity, change of ownership, or change of contact person. Another important change is alteration of certified production so that information previously submitted about the production is no longer correct.

You must let us know if and when you plan to expand into new areas. For example, if you currently store organic products and wish to start packing or processing them, if you want to start importing products from outside the EU. Depending on what you're adding or expanding, we will need to update your certificates and you may need an additional inspection or licence.

OP e. Environmental assessment

If your site produces more than 20 tonnes of organic aquaculture product per year including seaweed, you must draw up an environmental assessment proportionate to the production unit. The assessment must be based on *Annex IV to Council Directive 85/337/EEC which is the Environmental Impact Assessment Directive*. It requires you to consider the conditions of the site, its current and future likely effects on the immediate environment. If the unit has already been subject to an equivalent assessment then it can be used for this purpose.

(EC) 889/2008 Art. 6b (3)

Guidance

1. We will measure whether your site produces more than 20 tonnes of aquaculture product on a fresh weight basis.
2. Council Directive 85/337/EEC can be accessed online [here](#)
3. Details of the environmental impact assessment can be recorded in your organic plan and should include descriptions of:
 - the production unit, including physical characteristics, construction, production processes, inputs and the period when the unit will be in use
 - the aspects of the environment that the production unit will affect, such as aquatic flora and fauna, air, climatic factors, material assets including architectural and archaeological heritage, landscape and the interrelationship between these factors
 - the pollutants emitted by the unit including the elimination of waste
 - measures adopted to prevent, reduce and where possible offset significant adverse effects on the environment.

OP f. Sustainable management

You must provide us with a sustainable management plan drawn up in verifiable coordination with neighbouring operators for aquaculture. The plan must be proportionate to the production unit and include:

1. The environmental effects of the operation
2. Details of environmental monitoring
3. Measures to minimise negative impacts on the surrounding aquatic and terrestrial environment
4. Where applicable, details of nutrient discharge into the environment per production cycle or per annum
5. Details of how technical equipment will be surveyed and repaired where necessary
6. A waste reduction schedule to be put in place at the start of organic production
(EC) 834/2007 Art. 13 (1b)
(EC) 889/2008 Art. 6b (4,5)

Guidance

These plan requirements can be detailed in your organic plan. Review and update your plan annually and include the following:

1. Details of neighbouring operations.
2. Planned routine activities (e.g. products and machinery used).
3. Environmental effects of the production, harvesting, post collection activities, waste management.
4. What environmental monitoring is carried out.
5. Measures to minimise negative impacts on the surrounding aquatic and terrestrial environments including, where applicable information on any nutrient discharge into the environment.
6. Surveillance and repair of technical equipment.
7. Waste reduction schedule detailing plans to reduce or reuse natural resources, plant waste, energy, equipment.
8. Details of any environmental management agreements in place with other local farmers or harvesters.
9. Details of positive environmental management/enhancement initiatives.

10. Details of how site waste is managed to avoid environmental damage, protect animal health and avoid attracting pests. For example using ropes made of durable material that is suitable for re-use.
11. Details of how you identify a suitable harvesting area that will meet the standards' requirements and what measures you have in place to ensure that material is only harvested from these areas (e.g. harvester training, site identification, GPS).
12. Measures taken to ensure that wild seaweed can regenerate, such as harvest technique, minimum sizes, ages, reproductive cycles or size of remaining seaweed.

OP g. Renewable energy and recycling

You must preferably use renewable energy sources and recycled materials. Where possible, the use of residual heat should be limited to energy from renewable sources.

(EC) 889/2008 Art. 6b (5)

Guidance

Record any measures you have in place in your organic plan.

OP h. Reducing the risk of contamination

You must identify any risk of contamination to your organic products by any unauthorised or prohibited substances and ensure measures are in place to reduce the risk of contamination. When new risks are identified you must review the measures you have in place and ensure they remain appropriate. The risks identified and the measures in place must be documented.

(EC) 889/2008 Art. 63 (1c)

Guidance

In your organic plan show the risks of contamination to your organic enterprises at all stages of production, including processing (if relevant), storage and transport. Include what measures you have put in place to minimise all the risks identified and what procedures and records are in place to ensure that these measures are being carried out effectively. Examples of risks include:

- Other local non-organic sites
- Local pollution e.g. oil, sewerage outlets, run-off, flooding
- Non-permitted cleaning products
- Storing and processing both organic and non-organic
- Using the same equipment for organic and non-organic production

Your plan must include how you determine that the measures you have in place to minimise the risk of contamination are sufficient and how you monitor that they remain effective. This could include details of any sampling and testing that you carry out.

All procedures must be consistently followed and appropriate records must be maintained to evidence this. Your inspector will be checking that the procedures you have in place are adequate to reduce the risk of contamination.

Staff training is an important way to ensure that risk of contamination is minimised. Ensure that all new staff are adequately trained and that all new staff are trained as and when changes are made to the Soil Association organic standards and your own operational procedures.

OP i. Other statutory requirements

You must make sure your organic business and operations comply with all relevant statutory regulations.

(EC) 834/2007 Art.1 (4)

Guidance

This includes, but is not limited to, legislation for water, employment, access, collection and removal of seaweed at the site.

In the UK the ownership of the foreshore varies and consent may be required from the Crown estate, local authority, statutory body, government departments or private ownership. We may request to see consent to harvest or collect and remove seaweed from the owner. This may be in the form of a licence.

SS: Site selection**SS a. Site suitability for farming and collection of wild seaweed**

Your production units and/or collection areas must be sited in locations:

1. that meet the criteria for Class A or Class B areas as defined in Annex II of Regulation (EC) No. 854/2004 (laying down specific rules for the controls on animal products for human consumption)
2. are free from contamination by substances not permitted in organic production
3. are free from pollution or pollutants that would affect the organic integrity of the product.
4. where the cultivation or collection of seaweed does not affect the stability of the natural environment or existing species within it.

(EC) 834/2007 Art. 13 (1,2)

(EC) 889/2008 Art. 6b (1)

Guidance

When you start your aquaculture operation, or when you add new sites, submit details of the assessments you have made as part of your organic plan.

Demonstrate that the water quality meets this standard.

Defra will provide further guidance, we expect it to reflect the criteria below:

- Water quality assessment could be based on the Bathing Water Directive which is available from the [Environment Agency website](#).
- This should include details of neighbouring operations and an assessment of the contamination risk these pose and how this will be minimised.
- Where there is no data available you should use other methods to assess your water quality. This should be based on risks and may require analysis depending on the nature of those risks. Water testing may be required.

SP: Seaweed production

SP a. Organic and non-organic production

Organic and non-organic production units must be adequately separated based on:

1. the natural situation
2. separate water distribution systems
3. distance
4. tidal flow
5. upstream and downstream location of the organic production unit.

(EC) 889/2008 Article 6b 2.

Guidance

Your competent authority may designate locations or areas unsuitable for organic seaweed harvesting and may establish minimum separation distances between organic and non-organic production units.

SP b. Seaweed harvesting biomass estimate

For seaweed harvesting sites, you must conduct a one-off biomass estimate at the start of production.

(EC) 889/2008 Art. 6b (6)

Guidance

Show how you have estimated your biomass and justify how the methodology that you use is appropriate for your environment.

SP c. Sustainable harvesting of wild seaweed

1. You must harvest wild seaweed without significant impact on the aquatic environment.
2. You must put in place measures that ensure seaweed regeneration, taking into account:
 - a. harvesting technique
 - b. minimum sizes
 - c. minimum ages
 - d. reproductive cycles or
 - e. size of remaining seaweed.
3. You must keep records that demonstrate:
 - a. the history of harvesting activity for each species in named beds
 - b. that the seaweed harvested is wild seaweed and that it is harvested according to these standards
 - c. that where you harvest seaweed from a shared or common harvest area, the total harvest complies with these standards.
4. Your records of harvest estimates and sources of potential pollution must provide evidence that you are managing the harvesting areas sustainably with no long term impact.

(EC) 834/2007 Art. 13 (1b)

(EC) 889/2008 Art. 6c, Art 73b (2b, c)

Guidance

Show how you manage and monitor the sustainability of your operation in your organic plan. You need to provide a map of the harvest area and keep records of the species you harvest.

SP d. Seaweed cultivation

1. Sustainable practices must be used in all stages of production, from collection of juvenile seaweed to harvesting.
2. Seaweed cultivation at sea must only utilise nutrients naturally occurring in the environment or from organic aquaculture.
3. Where seaweed is cultivated in coastal areas, these must meet the criteria for Class A or Class B areas as defined in Annex II of Regulation (EC) No. 854/2004 (laying down specific rules for the controls on animal products for human consumption)
4. Where seaweed is cultivated on land using external nutrient sources, the outflowing water must have the same or lower nutrient levels than the inflowing water. You may only use nutrients of plant or mineral origin as listed in Annex I.
5. You must ensure that the culture density or operational intensity does not exceed the amount which can be grown without negative effects on the environment.
6. Where possible, you must re-use or recycle ropes and other equipment used for growing seaweed.
7. Seaweed cultivation should preferably form part of a polyculture system.
8. You must record the culture density or operational intensity.

(EC) 889/2008 Art. 6d
(EC) 834 Art. 13 (2) c

SP e. Seaweed production records

1. You must keep records of species grown, date and quantity harvested.
2. For fertilisers used, your records must show the date of application, type and amount of fertiliser used.
3. Origin of any brought-in replacement stock for cultivation.

(EC) 889/2008 Art. 73b(1)
(EC) 889/2008 Art. 25d(1)

SP f. Cultivated seaweed conversion period

1. The conversion period for a seaweed harvesting site shall be six months.
2. The conversion period for a seaweed cultivation unit shall be the longer of six months or one full production cycle.

(EC) 889/2008 Art. 36a

SP g. Origin of cultivated seaweed species

Locally grown species must be used.

(EC) 889/2008 Art. 25d

Guidance

Locally grown species means those which are neither alien nor locally absent.

SP h. Ensuring genetic diversity in indoor culture stock

To ensure that a wide gene-pool is maintained, the collection of juvenile seaweed in the wild should take place on a regular basis to supplement indoor culture stock.

(EC) 834 Art. 13 (2b)

SP i. Seaweed cleaning and drying

If your final product is fresh seaweed you must only flush it with seawater.

If your final product is dehydrated seaweed, you may also use potable water for flushing, and salt may be used for moisture removal.

You must not use direct flames for drying seaweed.

If you use ropes or other equipment when drying seaweed, they must be free from anti-fouling treatments and cleaning or disinfection substances, except those listed in standard AM c.

(EC 889/2008 Art.29a)

AM: Antifouling measures and cleaning**AM a. Bio-fouling**

You must remove bio-fouling organisms only by physical means and, where appropriate, return them to the sea at a distance from the farm.

(EC) 889/2008 Art. 6e (1)

Guidance

Detail in your organic plan how you manage the removal of any bio-fouling organisms.

AM b. Cleaning equipment

You must only clean equipment and facilities by physical or mechanical measures. Where this is not satisfactory, only the substances in standard AM d. may be used.

(EC) 834/2007 Art. 15g

(EC) 889/2008 Art. 6e (2)

AM c. Storage of inputs

Storage of input products other than those authorised in these standards is prohibited in the seaweed production unit.

(EC) 889/2008 Art. 35

Guidance

Storing any non-permitted input product on the organic production unit is prohibited. This includes, but is not exclusive to non-permitted fertilisers, cleaning and disinfection products and anti-fouling substances.

AM d. Products for cleaning and disinfection for aquaculture animals and seaweed production

You may only use products which contain the following active substances, for cleaning and disinfection of equipment and facilities in the **absence** of aquaculture animals (*):

1. ozone
2. sodium hypochlorite
3. calcium hypochlorite
4. calcium hydroxide
5. calcium oxide
6. caustic soda
7. alcohol
8. copper sulphate: only until 31 December 2015*
9. potassium permanganate
10. tea seed cake made of natural camelia seed only for shrimp production
11. mixtures of potassium peroxomonosulphate and sodium chloride producing hypochlorous acid.

You may use only products which contain the following active substances, for cleaning and disinfection of equipment and facilities in the presence (as well as in the absence) of aquaculture animals (**):

1. limestone (calcium carbonate) for pH control
2. dolomite for pH correction (use restricted to shrimp production)
3. sodium chloride
4. hydrogen peroxide
5. sodium percarbonate
6. organic acids (acetic acid, lactic acid, citric acid)
7. humic acid
8. peroxyacetic acids
9. peracetic and peroctanoic acid
10. iodophores (only in the presence of eggs).

The use of these substances must comply with relevant EU and national provisions as referred to in *Article 16(1) of Regulation (EC) No 834/2007*, and in particular with [Regulation \(EU\) No 528/2012](#) and [Directive 2001/82/EC](#) of the European Parliament and of the Council.

(*) Regulation (EU) No 528/2012 of the European Parliament and of the Council of 22 May 2012 concerning the making available on the market and use of biocidal products (OJ L 167, 27.6.2012, p. 1)

(**) Directive 2001/82/EC of the European Parliament and of the Council of 6 November 2001 on the Community code relating to veterinary medicinal product (OJ L 311, 28.11.2001, P. 1).

(EC) 889/2008 Annex VII

Guidance

The use of most of these substances is only applicable in a polyculture system involving aquaculture animals. Please detail your use of cleaning and disinfection substances in your organic plan.

GS: General standards

GS a. Scope

The standards in the following chapters relate to general requirements for all organic licensees. As part of the Soil Association's standards review, they are under revision and the new general standards are due to be published in 2017. In the meantime the standards will be applied as written in this chapter. These are the current Soil Association standards.

GS b. Soil Association Certification Limited

1. Since 1973 Soil Association Certification Limited (SA Certification) has certified farm enterprises, foods and other products as organic. SA Certification is a wholly owned subsidiary of the Soil Association charity. We are registered with Defra to certify organic food production and processing under the terms of EU Regulation No. 834/2007
2. Our certification scheme is accredited to EN45011 (ISO 65) by the United Kingdom Accreditation Service (UKAS). Our certifier code is 'GB-ORG-05'.

GS c. How we work

1. We inspect and certify organic farms, food manufacturers and producers of non-food items such as health and beauty products and textiles. See 'Inspection and certification process' (standard 2.4.11) for the process we follow.

If we are satisfied that the farmer, food manufacturer, producer or operator has met our standards we issue:

- a. an annual certificate of registration
 - b. a trading schedule, and
 - c. a licence to use our symbol.
2. We license every stage, from production on the farm, through processing, to distribution to the consumer.

GS d. The Soil Association symbol

The Soil Association symbol is the most recognised organic trademark in the UK and has gained the trust, respect and confidence of consumers and producers across the globe. The Soil Association symbol demonstrates that an organic food or non-food product meets our standards (see 2.2.2 and 2.2.3).

GS e. Food production

Food production includes:

1. horticultural and arable crops, livestock and aquaculture
2. food processing and packing, distribution, retail and catering - all the operations between farm production and consumer purchase, and
3. importing organic food from outside of the EU, either for direct sale or for further manufacturing.

GS f. Non-food production

Non-food production includes:

1. other products containing organic ingredients, such as health and beauty care products and textiles
2. products that are used as inputs to farming and gardening systems
3. sustainable forestry and manufacture of timber products (covered by the Woodmark scheme), and
4. education and courses in organic agriculture, horticulture and food processing.

US: Using the Soil Association symbol

US a. Registration

The Soil Association organic symbol is a registered certification mark (®) of Soil Association Limited.



US b. Use of the symbol

1. You may only use the symbol on your products if you hold a valid certificate of registration from us. You must only use it for organic products identified on your trading schedule.
2. You may use the symbol on company stationery, promotional literature and websites if we certify a range of your products, providing it is not misleading to the consumer as to which products the symbol applies.
3. You must use our symbol on the final (consumer) packaging of the products we certify except where we agree there is a good reason for not doing so.

Guidance

Examples of exceptions we might agree are:

- where the label is so small that it would jeopardise other information required by law
- for products which are exclusively exported
- where your labelling machine cannot print a symbol (and you cannot apply the symbol in another way).

US c. Exceptions for brands

Where our symbol has not been used on a brand since July 2008 you may instead use the words 'Soil Association organic'.

Guidance

This only applies where our symbol has not been used at all across a brand. The font size of 'Soil Association organic' must be at least that of the EU phrases 'EU agriculture' and 'non-EU agriculture'

Where the words 'Soil Association organic' are used instead of our symbol, you should communicate about the value of the Soil Association organic standards in your marketing and promotional materials.

SL: What the symbol should look like

SL a. How the symbol must appear

1. You must reproduce the symbol from original artwork. Please contact your certification officer for a copy of the symbol.
2. The symbol must appear:
 - a. complete and upright
 - b. in proportion to the product description
 - c. at least 10mm in diameter (example 'A')
 - d. in black or white (examples 'B' and 'C')
 - e. clearly visible
 - f. clear and legible over the whole of a background, for example if used over a photograph (example 'D'), and
 - g. no less prominent than the EU logo.
3. You must ask us if you wish to use the symbol at a smaller size than 10mm in diameter (for example on very small packaging) or in a colour other than black and white.



Guidance

The symbol should be:

- on the main face of the label or packaging
- in proportion to the product description, but it works best if it is at least 12mm in diameter, and
- placed on a clear background that extends 30% beyond the area of the symbol (for example 3mm around a symbol 10mm in diameter).

SL b. How the symbol must not appear

1. The symbol must **not** appear:
 - a. against a background that affects the legibility of the symbol (example 'E')
 - b. incomplete
 - c. at an angle
 - d. within an extra circle either of an outline or solid colour (example 'F')
 - e. in more than one colour (example 'G'), or
 - f. with a different font or typeface (example 'H').

Examples of how **not** to use the symbol are shown below.



2. In addition to standards 2.2.10 - 2.2.15 you must also comply with the labelling standards in sections 3.5 (for producers) and 40.10 (for processors).
3. A version of the 'Soil Association organic' symbol is available in Welsh.



OL: The EU organic logo

OL a. Displaying the EU organic logo

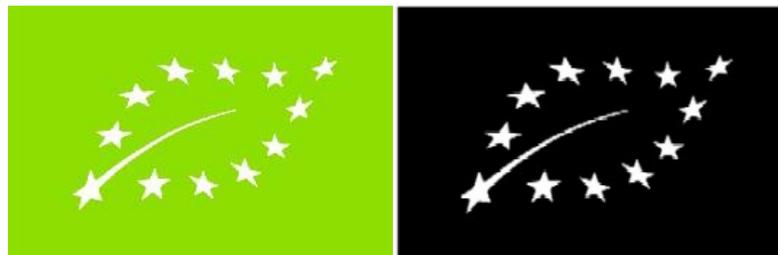
1. You must display the EU organic logo on your labels of packaged organic products.
2. You may continue to market products that were produced, packed and labelled before 1 July 2010 without the EU organic logo, new certifier code or new 'country of origin' requirements until these stocks run out.

OL b. Certifier code

1. Your labels of packaged organic products that are placed on the market must include the EU organic logo.
2. Your certifier code must be placed in the same visual field as the logo.
3. The place of farming should be placed immediately below the certifier code.
4. The text should align with the left edge of the EU organic logo. Full guidance is available on the EU website [here](#)
5. You must also meet standards 3.5.8 and 3.5.9 (for producers), standards 40.10.9 to 40.10.14 (for processors).

OL c. How the EU logo must appear

1. The EU organic logo is published for use in green as shown.
2. The reference for single colour printing is Pantone 376, or if you print using four colour process, 50% cyan, 100% yellow.
3. Where colour is not possible you may use black and white.
4. Full details on how to use the EU organic logo are online [here](#).
- 5.

**OL d. Size of the EU organic logo**

The EU organic logo must:

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

OL e. Location of the EU organic logo

The EU organic logo may appear:

1. anywhere on your packaging, providing it is easily visible, clearly legible and indelible
2. in negative, if the background of your packaging is dark
3. in the single colour of your packaging if you are only able to print one colour
4. with an outer line around it to improve how it stands out on coloured backgrounds
5. in conjunction with other logos and text referring to organic, providing this does not overlap, obscure or change the logo.

AP: Approved product scheme

AP a. The approved product symbol

1. You may use the approved product symbol (which replaces the certified product symbol from January 2009) on non-organic products such as salt and agricultural inputs certified under our approved products scheme.
2. You may **not** use the Soil Association organic symbol on these products.
3. Please ask us if you would like further information on this scheme.



IN: Inspection

IN a. Your inspection

1. Our inspectors check your operation to make sure that it meets our standards. The inspector will give you an inspection report.
2. We will draw up an action summary form (either at inspection or we will send it to you afterwards). This lists areas that do not comply with the standards and asks how you will correct them.
3. We may impose sanctions depending on the severity of the weakness. We grade these as:
 - a. minor non-compliance
 - b. major non-compliance
 - c. critical non-compliance, or
 - d. manifest infringement.
4. We may also ask for extra information to complete the approval process.

IN b. After inspection

1. You must complete the action summary form with the actions you will take to comply with the standards, and return it to us with any other information we request before the deadline we give you.
2. When we have received your completed form and agreed that the information you have given is satisfactory we will approve the action summary form.
3. We will then issue your licence if you are an applicant or continue it if you are a licensee.
4. We may suspend or even terminate your licence if you do not send the completed form, or the information we request, within the deadlines. If your licence is suspended you must **not** trade as organic.

IN c. Additional inspections

1. We may do extra inspections throughout the year if:
 - a. you wish to add a new enterprise to your licence
 - b. you move to new premises
 - c. we receive a complaint regarding your business
 - d. you are selected as part of our spot inspection programme
 - e. we need to inspect again to make sure you have corrected non-compliances, or
 - f. our risk assessment of your operations suggests the need for this.
2. These may be announced or unannounced.
3. We may charge you for these inspections.
4. UKAS or Defra inspectors may accompany our inspectors.
5. Defra may also inspect you as part of their surveillance of our inspection procedures.

IN d. Group licences

If you are an international group licensee you must comply with section 8.3 of IFOAM 'Norms for Organic Production and Processing'.

Guidance

You can find this online [here](#).

CN: Certification**CN a. Certification requirements**

1. You must have available the current Soil Association standards relevant to your organic enterprises.
2. You must comply with all relevant standards for each enterprise or product shown on your trading schedule.
3. If you suspect or know a product you have produced, or another operator has supplied to you, does not comply with these standards, you must stop trading it and tell us immediately.
4. You may sell, or process for other companies to sell, only those products listed on your valid trading schedule.

CN b. Certificate of registration

1. If you sell direct to the public you must display your certificate of registration in a prominent place at the point of sale for consumers to see. You must also have your most up-to-date trading schedule available if consumers wish to see it.
2. If you wish to use our symbol, the wording 'GB-ORG-05' or reference to SA Certification or Soil Association on your product, it must be licensed by us. For the application process see standard 2.4.11.

CN c. Certification fees

1. Once we license you we will send you a new certificate of registration every 12 months. This is subject to you paying us your annual certification fees and showing by your annual inspection that you are continuing to meet our

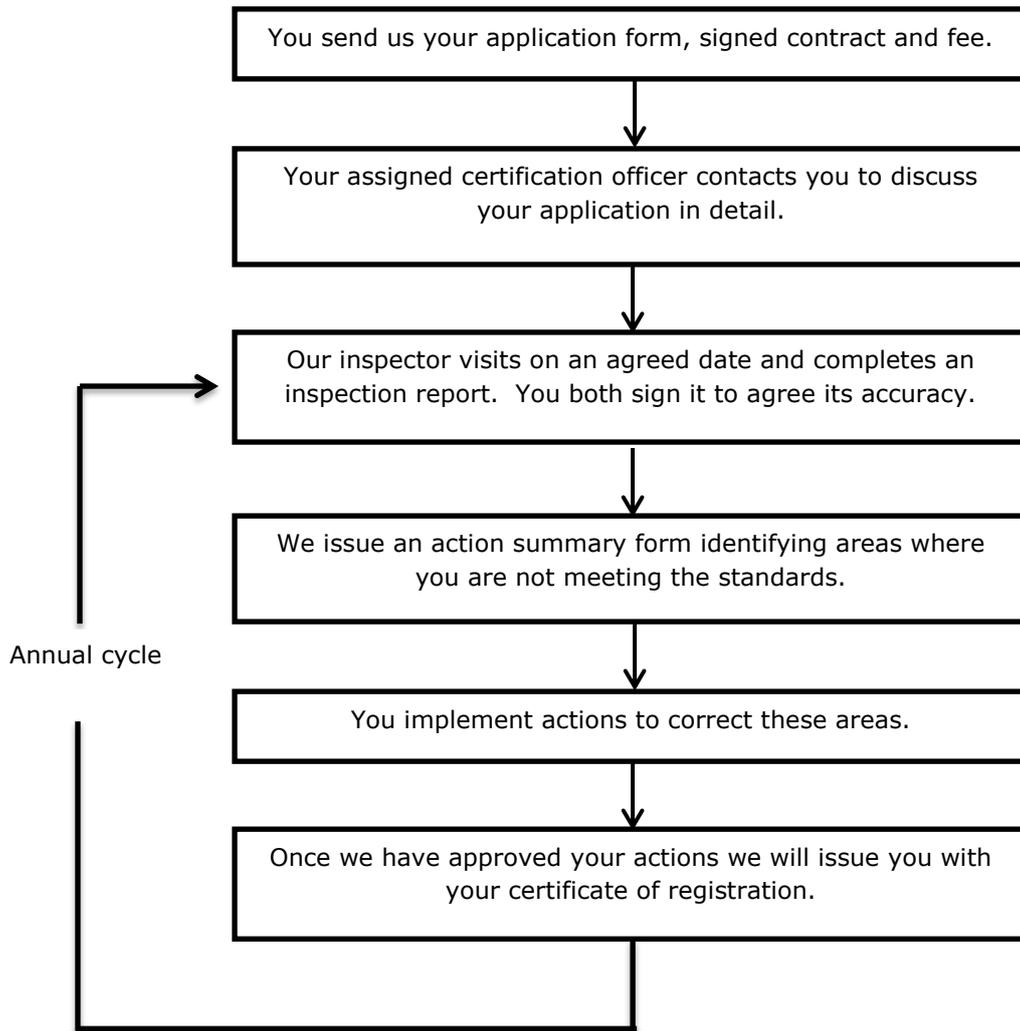
standards.

2. If you are a producer we calculate your fee each year primarily based on the area of your organically managed land.
3. If you are licensed under our processor certification scheme we will ask you each year to provide your total organic sales, which we use to help calculate your fees.

CN d. Complaints

We appreciate there may be occasions when you wish to make a formal complaint to us. This could be regarding service, standards, policy, another licensee or an unlicensed company. We have formal complaints and appeals procedures which are available on request. You can make a complaint in writing, by email or by telephone.

CN e. Inspection and certification process



EP: Employment

EP a. Forced and child labour

You must **not** use forced or involuntary labour or child labour that interferes with their education.

EP b. Legal requirements

We may withdraw your certification if working conditions on your organic holding do not meet legal requirements or the UN Convention for Human Rights.

EP c. Worker policy

If you have 10 or more workers you must have a policy that ensures you comply with legal requirements for human rights and labour relations.

OS: Other statutory requirements

OS a. Cross compliance

You must make sure your agricultural activities comply with all relevant cross compliance requirements. The Soil Association standards may be above or below those requirements in different areas.

OS b. Operational statutory requirements

You must make sure your organic business meets all relevant statutory requirements. This includes requirements concerning:

- a. premises
- b. equipment
- c. staff facilities
- d. general hygiene, and
- e. protection of food from contamination or deterioration.

OS c. Product statutory requirements

You must make sure your organic products meet all statutory requirements. This includes requirements concerning:

- a. grade
- b. composition
- c. quality
- d. quantity, and
- e. product descriptions.

RK: Records you need to keep

RK a. Scope

1. This section tells you what records you need to keep of your farm operations.
2. If you are also processing your own or brought-in agricultural products you must also meet record keeping requirements in section 40.6.
3. We have a range of record keeping forms available to help you. Please let us know if you would like any of these forms.

RK b. General

You must keep clear, accurate records of all your farm and on-farm processing operations at the unit or premises. You need to keep them in enough detail to demonstrate you meet our standards.

RK c. Physical and financial operations

You must keep records of your physical and financial operations for your whole holding. This includes organic, in-conversion and non-organic units on your holding.

RK d. Inputs and outputs

You must record any inputs you use, and any outputs from your farm. Your records must enable us to check that output from your farm is reasonable in relation to your management and inputs.

RK e. Failure to keep records

If you fail to keep any of the required records we will not be able to inspect properly and may have to suspend or withdraw your licence for specific products or for your whole operation. You will then be unable to legally market these products as organic, or with any reference to organic production.

RK f. Keeping records for five years

You must keep all your records for at least five years.

RK g. Accounting records

Your accounting records must include:

- a. sales and purchase invoices
- b. delivery notes, and
- c. VAT accounts.

RK h. Complaints register

You must keep a complaints register for your business. This must record:

- a. all complaints you make and receive
- b. any response to the complaint and the action you take, and
- c. complaints you make to others and the action they take.

RK i. Responding to complaints

You must respond to complaints and we will check responses at your inspection.

RK j. Agricultural input records

You must record:

- a. where you get them from
- b. what they are
- c. how much you bring in
- d. where and when you use them, and
- e. how much you use.

RK k. Agricultural output records

You must record:

- a. everything that leaves your holding, and
- b. where it goes.

If you retail your produce to customers you must record this daily.

RK l. Stock level records

You must record:

- a. the quantities of raw materials, and
- b. any finished products you are storing.

RK m. On-farm packing or processing records

If you are packing or processing your own or brought-in organic produce you must keep the records required in section 40.6. If you do not have chapter 40 please contact us.

Note - you can check if you need a separate on-farm packing or processing licence by referring to section 40.3 and the glossary.

RK n. Selling direct or third party processing and packing

You do not need a separate licence (but you must let us know) if:

- a. you sell your own produce (fruit, vegetables or eggs) direct to the consumer, or
- b. your own produce is processed and packed by another licensee and you keep ownership of the product. For example, meat butchered and packed by another Soil Association licensee.

LB: Labelling**LB a. Applying the labelling standards**

You must comply with these labelling standards for:

- a. raw materials
- b. retail and bulk products
- c. processed and unprocessed products, and on
- d. promotional material, catalogues and websites.

LB b. General labelling

Your labels must:

- a. clearly and accurately describe the product, and
- b. comply with all relevant legislation.

LB c. Delivery notes and invoices

Your delivery notes and invoices must include the word 'organic' in the product description.

LB d. Company name that includes the word 'organic'

If your company name includes the word 'organic', this is not enough to indicate that the product is organic.

LB e. Approving products

We can only approve your products when we have also approved the label.

LB f. Printing artwork

If you print artwork without our written approval and it does not comply with these standards, we may ask you to reprint it.

LB g. Producing organic and non-organic lines

If you produce organic and non-organic lines in the same range, you must ensure that the packaging is sufficiently distinguished (for example by colour, design or wording) to prevent confusion.

LB h. Certifier code

1. Your labels must include the code of the certifier who licenses the company which applies the labels. If that certifier is us, you must use our code, 'GB-ORG-05'. This must appear in the same visual field as the EU organic logo if the EU organic logo is used.
2. If it is another certifier, then you must use their code, even if the label also has the Soil Association symbol. For example, if an Ecocert licensee in France labels a product with the Soil Association symbol, the product must have the Ecocert code 'FR-BIO-01' and not 'GB-ORG-05'.
3. If the company applying the label is based outside the EU, even if we certify it, your labels must not use 'GB-ORG-05'. Only products we certify in the UK can use this code. Your label must identify us as the certifier. (see section 2.2)

LB i. Labels of non-food products

Labels of non-food products, such as textiles and health and beauty care, must not include the code of the certifier.

LB j. Scope

We have inserted the following extracts from section 40.10 for your information. These standards cover what you must do:

- a. to have your artwork approved by us
- b. when labelling in-conversion products, box schemes, bulk and wholesale

- products, and
- c. when completing dispatch documentation.

LB k. Approving your artwork

Your labels, websites, catalogues and promotional material must comply with our standards.

LB l. Labelling in-conversion products

1. To label your product as 'in-conversion', the product must:
 - a. contain only one agricultural ingredient, which must be of plant origin, either processed or unprocessed, and
 - b. have been grown on land that has gone through at least a 12 month conversion period before the crop was harvested.
2. The label must:
 - a. **not** mislead the consumer that the product is organic
 - b. **not** include the Soil Association symbol, and
 - c. 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'.
 - d. Include our certifier code 'GB-ORG-05'

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

LB m. Labelling a bulk product

If you are selling a bulk product, the ingredient information must be either on the label, or on a document with the product.

LB n. Labelling products for further processing, packing or re-labelling

1. 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:
 - a. 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%).
 - b. with the words 'Soil Association Organic' or the Soil Association symbol.

LB o. Documentation for bulk transport

For bulk transport you must include this information on separate documentation and include the name of the transporter. You must be able to link the documents with the container or vehicle.

LB p. Dispatch documentation

You must send delivery notes and/or invoices with goods out. They must include the word 'organic' in the product description. It must be clear which products are organic and which not.

Note - if your company name includes the word organic, this is **not** enough to indicate that the product is organic.

GN: Genetic engineering and nanotechnology**GN a. Genetically modified organisms**

1. You must **not** use genetically modified organisms (GMOs) in organic farming or food processing. They do not fit within the principles of organic agriculture and once they have been released into the environment they cannot be recalled. They also pose potential risks to the environment and human health.
2. You must produce organic products without using GMOs or their derivatives.
3. Organic products must be free of contamination from GMOs or their derivatives.

GN b. GMO declaration from suppliers of non-organic

You must get a signed GMO declaration form from your suppliers of non-organic inputs to show they do not contain any GMOs or their derivatives. Depending on the risk of contamination, we may ask you to provide analysis to support this.

Note - we can give you blank GMO declaration forms for your suppliers to complete and also details of how we analyse risk.

GN c. Non-organic inputs

You must **not** use any inputs containing GMOs or their derivatives, including:

- a. seeds, seedlings and plant propagating materials
- b. inoculants and other microbial inputs, and
- c. biocides or other crop protection inputs.

GN d. Genetic testing

1. If we feel there is a risk that traceability has been compromised or contamination has occurred, we may need samples of products, ingredients or other inputs to test for the presence of GMOs. You will have to pay for these tests.
2. We will only use analysis when the risks justify it and to support your documentation and audit trail.
3. Analysis must be by the PCR method at 0.1% limit of detection.

GN e. Nanoparticles

You must not use ingredients containing manufactured nanoparticles, where:

- a. the mean particle size is 200nm or smaller, and
- b. the minimum particle size is 125nm or smaller.

Note – we recognise that this standard will have implications for some established manufacturing processes that produce nanoparticles incidentally. Until we research these more fully, we will not apply this standard to them. The standard does apply to engineered nanoparticles.

PK: Packaging**PK a. Scope**

These standards apply to packaging of products that you introduce into the supply chain.

PK b. Packaging definition

We define packaging as all primary (retail), secondary (grouping, display) and tertiary (transport) materials used for:

- a. containing
- b. protecting
- c. preserving
- d. handling
- e. storage
- f. delivery
- g. labeling
- h. marketing, and
- i. presentation of your products.

Note – we include bulk bins but not transport pallets in this definition.

PK c. Packaging legislation

You must ensure that your packaging meets all relevant legislation relating to packaging, packaging waste, and materials in contact with food.

PK d. Ensuring packaging is fit for use

You must ensure that your packaging is fit for its intended use.

PK e. Storing packaging

You must store packaging in clean, dry and hygienic conditions.

PK f. Minimising environmental impact

1. To minimise the direct and indirect environmental impacts of your packaging during its life cycle, you must:
 - a. minimise the amount of material used
 - b. maximise the amount of material that can be reused or recycled, and
 - c. use materials with recycled content where possible.

2. You must be able to demonstrate, at your inspection, that you have done this for each packaging format you use. You may use a form from us to help you do this. Please contact us for copies and guidance.
3. You must review your packaging at least every three years and be able to demonstrate that you have done this, for example by keeping minutes of review meetings, or having a formal policy requiring this.

PK g. Bleached paper or cardboard

If you use bleached paper or cardboard, it must be totally chlorine free (TCF) or elemental chlorine free (ECF). Recycled paper must be process chlorine free (PCF).

PK h. Prohibited packaging materials

1. You must not use these materials in your packaging:
 - a. unlacquered aluminium foils if the food is acidic (with a pH less than or equal to 4.5) or salty (containing more than 2% salt)
 - b. coatings, dyes or inks that contain phthalates if they will be in direct contact with foodstuffs
polyvinyl chloride (PVC)
2. You must be able to prove to us that you have not used these materials, for example by having written confirmation from your supplier.

Note – you may use other chlorinated plastics, such as PVdC

- materials or substances that contain, have been derived from, or manufactured using, genetically modified organisms or genetically engineered enzymes
- synthetic coatings for cheese if they contain fungicides
- wood that has been treated with preservatives

Note – this includes bulk bins but not transport pallets.

PK i. Reusing packaging

For packaging that you reuse, you must:

- a. make sure it is in good repair, clean and free of contamination, and
- b. if previously used for non-organic products, clean it so that no residues remain.

PK j. Compostable or biodegradable primary packaging

For any compostable or biodegradable primary packaging (other than paper, cardboard and wood) that you use, you must:

- a. ensure that it conforms with the European standard for compostable packaging (EN13432), and
- b. clearly label it to indicate the best means of disposal (see section 40.10, copied in section 3.5, on labelling and approving your artwork).

Note – these materials are often derived from genetically modified organisms or use genetically engineered enzymes in their manufacture. Use of such materials is not permitted under standard GN a.

PK k. Environmental information, claims, and symbols

You must ensure that any environmental information, claims and symbols on your packaging are clear, truthful and accurate and conform to Defra's Green Claims code

PK l. Complying with these standards

If your packaging does not comply with these standards, we will ask you to revise it.

Annex I – fertilisers and nutrients

The following substances can be used in seaweed cultivation on land using external nutrient sources in line with standard SP d.

Name - Compound products or products containing only materials listed hereunder	Description, compositional requirements, conditions for use
Mushroom culture wastes	
Composted or fermented mixture of vegetable matter	
Products and by-products of plant origin for fertilisers	
Seaweeds and seaweed products	Examples: oilseed cake meal, cocoa husks, malt culms
Sawdust and wood chips	As far as directly obtained by: (i) physical processes including dehydration, freezing and grinding (ii) extraction with water or aqueous acid and/or alkaline solution (iii) fermentation
Composted bark	Wood not chemically treated after felling
Wood ash	Wood not chemically treated after felling
Soft ground rock phosphate	From wood not chemically treated after felling
Aluminium-calcium phosphate	Product as specified in point 7 of Annex IA.2. to Regulation (EC) No 2003/2003 of the European Parliament and of the Council (4) relating to fertilisers, 7 Cadmium content less than or equal to 90 mg/kg of P ₂ O ₅
Basic slag	Product as specified in point 6 of Annex IA.2. of Regulation 2003/2003, Cadmium content less than or equal to 90 mg/kg of P ₂ O ₅ Use limited to basic soils (pH > 7,5)
Crude potassium salt or kainit	Products as specified in point 1 of Annex IA.2. of Regulation 2003/2003
Potassium sulphate, possibly containing magnesium salt	Products as specified in point 1 of Annex IA.3. of Regulation 2003/2003
Stillage and stillage extract	Product obtained from crude potassium salt by a physical extraction process, containing possibly also magnesium salts
Calcium carbonate (chalk, ground limestone, phosphate chalk)	Ammonium stillage excluded
Magnesium and calcium carbonate	Only of natural origin e.g. magnesian chalk, ground magnesium, limestone
Magnesium sulphate (kieserite)	Only of natural origin
Calcium chloride solution	Only of natural origin
Industrial lime from sugar production	Products as specified in point 1 of Annex ID. of Regulation 2003/2003

	Only of natural origin
Industrial lime from vacuum salt production	By-product of sugar production from sugar beet
Elemental sulphur	By-product of the vacuum salt production from brine found in mountains
Trace elements	Products as specified in Annex ID.3 of Regulation 2003/2003 Only of natural origin
Sodium chloride	Inorganic micronutrients listed in part E of Annex I to Regulation 2003/2003
Stone meal and clays	Only mined salt
Leonardite (Raw organic sediment rich in humic acids)	Only if obtained as a by-product of mining activities
Organic rich sediment from fresh water bodies formed under exclusion of oxygen (e.g. sapropel)	Only organic sediments that are by-products of fresh water body management or extracted from former freshwater areas When applicable, extraction should be done in a way to cause minimal impact on the aquatic system Only sediments derived from sources free from contaminations of pesticides, persistent organic pollutants and petrol like substances Maximum concentrations in mg/kg of dry matter: cadmium: 0,7; copper: 70; nickel: 25; lead: 45; zinc: 200; mercury: 0,4; chromium (total): 70; chromium (VI): not detectable

⁽¹⁾ OJ L 304, 21.11.2003, p. 1.

⁽²⁾ Regulation (EC) No 1069/2009 of the European Parliament and of the Council of 21 October 2009 laying down health rules as regards animal by-products and derived products not intended for human consumption and repealing Regulation (EC) No 1774/2002 (Animal by-products Regulation) (OJ L 300, 14.11.2009, p. 1).

⁽³⁾ Commission Regulation (EU) No 142/2011 of 25 February 2011 implementing Regulation (EC) No 1069/2009 of the European Parliament and of the Council laying down health rules as regards animal by-products and derived products not intended for human consumption and implementing Council Directive 97/78/EC as regards certain samples and items exempt from veterinary checks at the border under that Directive (OJ L 54, 26.2.2011, p. 1).

⁽⁴⁾ Council Regulation (EC) No 2371/2002 of 20 December 2002 on the conservation and sustainable exploitation of fisheries resources under the Common Fisheries Policy (OJ L 358, 31.12.2002, p. 59).