Servicios Internacionales de Certificación

# ARGENCERT

International Certification Services

# ARGENCERT
# Organic Standards
## (for certification in third countries)

Version V1.09

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**ARGENCERT S.A.**
Bernardo de Irigoyen 972 4º piso "B" (C1072AAT) Buenos Aires – ARGENTINA
Tel: +54 (11) 4363 0033  +54 (11) 4334 2943/0313
Fax: +54 (11) 4331 7185
e-mail: info@argencert.com.ar
Website: www.argencert.com.ar
IFOAM accredited

**ARGENCERT S.A. is a Certification Body offering independent third party certification.**

The ARGENCERT Manual of Organic Standards (for certification outside Argentina) is a public document and it is available upon request. It is the regulation frame for the certification of all the organic production originated in any country outside Argentina and destined to the European Union –incompliance with Reg. (EC) 834/07, 967/08, 889/08 and 1254/08 -.

The original version of this Manual was written in Spanish. This translation is for reference purposes only. In case of controversy the Spanish version will prevail.

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| Author<br>**Ing. Cristina Comezaña** | Verified:<br>**Ing. Valeria Glusman** | Approved:<br>**Ing. Laura Montenegro** |
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# ARGENCERT ORGANIC STANDARDS MANUAL (third countries)

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# CHAPTER 0

(1) Aim:

This Manual establishes the normative frame for all the stages of production, processing and labelling of organic products (also called biologic or ecologic products) ensuring the protection of the consumers interests.

(2) Scope:

This Manual will apply to all the operations related to the production and processing of live or unprocessed agricultural products, processed agricultural products for use as food, feed, vegetative propagating material and seeds.

Yeast used as food or feed, aquaculture products and seaweed are included.

Hunting and fishing of wild animals as well as other animal species but the ones mention in the glossary are excluded from the scope of this Manual.

# CHAPTER 1

# GLOSSARY

(1) Corrective action: measures adopted by the operator in order to solve non conformities in its operation.

(2) Mass catering operations: preparation of organic products in restaurants, hospitals, canteens and other similar food business at the point of sale or delivery to the final consumer.

(3) Organic Follow-up and Certification Agreement (from now on the AGREEMENT): contractual instrument between an operator and ARGENCERT by which the former commits him/herself to operate according with the norms and procedures established by the national norms and those of ARGENCERT, and the latter will provide the follow-up required by those same norms and procedures, with the object of issuing, at the proper time and under the required conditions, an organic certificate of conformity.

(4) Aquaculture: the rearing or cultivation of aquatic organisms using techniques designed to increase the production of the organisms in question beyond the natural capacity of the environment; the organisms remain the property of a natural or legal person throughout the rearing or culture stage, up to and including harvesting. Those practices will be based on the principle of sustainable exploitation of fisheries.

(5) Food additive: any ingredient intentionally added to foods without the objective to feed, and with the purpose of modifying the physical, chemical, biological or sensorial characteristics during manufacturing, processing, preparation, treatment, packaging, conditioning, storing, transport or manipulation of a foodstuff; it may happen that the additive or its derivatives may be transformed in a component of said foodstuff. This definition does not include contaminants or nutritive substances that are incorporated in a foodstuff to maintain or improve its nutritional properties.

(6) Feed additives: substances, microorganisms and preparations different to the raw materials for feed and the mixtures that are intentionally added to the feed or to the water.

(7) Organic agriculture: It is said of the agricultural production system, its corresponding agro-industry, as well as the systems of recollection, that are sustainable in time, and that through the rational management of the natural resources, avoiding the use of chemical synthetic products and others of real or potential toxic effects upon the human health and the animal welfare, obtain healthy products, maintains or increases soil fertility and the biological diversity, preserves the hydric resources and preserve or intensify the biological cycles of soil with the object of providing nutrients destined to the

plant and animal life, allowing them to express the basic characteristics of their natural behaviour, covering the physiological and ecological needs.

(8) Food or food product: any substance to be eaten by human beings complete or partially processed. Include beverages, crewing gum and any substance including water voluntarily added to the food during its preparation or handling.

(9) Feed: any substance or product, including additives, whether processed, partially processed or unprocessed, intended to be used for oral feeding to animals

(10) Feed in transition: feed produced during the conversion to organic period, excluded the ones harvested during the 12 months after the beginning of the conversion period.

(11) Appeals: Instance to which any operator can resort in case of discrepancy with a given procedure or decision of ARGENCERT.

(12) ARGENCERT S.A.: Control body. An independent private third party carrying out inspection and certification in the field of organic production, in this case, ARGENCERT, in accordance with the provisions set out under this Standards Manual.

(13) Certification of conformity: Act by which ARGENCERT testifies that the adequate confidence that it has been obtained that a duly identified process is in conformity with ARGENCERT Organic Production Standards Manual.

(14) Certificate of conformity of Organic Quality: It is the certificate of conformity issued according to the criteria of the certification system and that indicates that the product considered has obtained sufficient confidence regarding the complete compliance with ARGENCERT´s Standards Manual.

(15) Certificate of Organic in Transition Quality: Certificate of conformity that can be issued during the period of Transition to organic production.

(16) Technological (or processing) coadjuvant: is any substance, excluding equipment and utensils, that is not consumed in itself as a food ingredient, and that is intentionally employed in the manufacturing of raw materials, foodstuffs or their ingredients, in order to obtain a technological purpose during treatment or manufacturing. It must be eliminated from the foodstuff or inactivated, being possible to accept traces of the substance or of its derivatives in the end product if those traces do no represent any risk for health or have any technological effect on the final product.

(17) Placing on the market: the holding of food or feed fro the purpose of sale, including offering for sale or any other form of transfer, whether free of charge or not, and the sale, distribution, and other forms of transfer themselves.

(18) Conventional: it is said of a non organic product or process.

(19) Sales denomination: is the specific and non generic description that indicates the true nature and characteristics of the foodstuff given by the inherent identity and quality of the product.

(20) Processing: operations for the conservation and/or transformation of agrarian products (including the slaughtering and dismembering of animals), as well as the packaging and/or modifications performed in labelling, relative to the presentation of the ecologic production method of fresh, preserved and/or transformed products.

(21) Equivalent: capable of meeting the same objectives and principles by applying rules which ensure the same level of assurance of conformity.

(22) Labelling: mentions, indications, brand names, pictures or signs appearing in packages, documents, signboards, or rings that accompany or that refer to organic products. Directions for their application are found in Chapter 10 of this Standards Manual.

(23) Holding: all the production units operated under a single management for the purpose of producing agricultural products

(24) Stages of production, preparation and distribution: any stage from and including the primary production of an organic product up to and including its storage, processing, transport, sale or supply to the final consumer, and where relevant labelling, advertising, import, export and subcontracting activities

(25) Fluxogram: is the graphic description of the operations and sequences in a manufacturing process indicating equipment, facilities, store rooms, etc. specifying the material flux and the process interrelations.

(26) History of the cultural practices: is a description of the cultural practices performed in the field during the last three years.

(27) Importer: the natural or legal person within the community who presents a consignment for release for free circulation into the Community or country of destination, either in person, or through a representative.

(28) Ingredients: any substance, included additives, used for the manufacturing or preparation of food and that will be present in the final product in its original or modified form.

(29) Inputs for the primary organic production: are the substances, including the fertilizers, pest control products, animal feeds, and veterinary products allowed to be used in the primary organic production.

(30) Inputs for processing of organic products: processing aids, and auxiliary pest control and higienization products used during the manufacturing of organic, ecologic or biologic products. The positive list of products used in organic production is found in Annex L of this Standards Manual.

(31) Ingredients list: the enumeration in the label of all inputs used in the manufacture of the organic product.

(32) Mark of conformity (of the certification): ARGENCERT's Trade mark applied or issued indicating that the adequate confidence has been obtained that the national norms and those of ARGENCERT's Quality Manual and Standards Manual have been complied with. ARGENCERT's Trade Mark has been registered in the National Office of Patents and Trade Marks as specified in this Manual's Chapter 10: Identification and Labelling.

(33) Precautionary measures: are the dispositions adopted by the certifier to guarantee the absence of contamination of the products under follow-up by any kind of contaminant.

(34) Precautionary measures in relation with the seeds: are those to be verified by the inspectors in the field (labels, purchase bills, packages, etc.), labels of the seed packages, and seed purchase bills, recording what are verified.

(35) Precautionary measures in relation to the isolation of GMOs: are the isolation distances required between organic crops and those with transgenic events approved in the country.

(36) Precautionary non GMO contamination measures in relation with the analysis: are constituted by the lab analysis in case producers buy seeds without specific labels or that use seeds of their own production or allogamous species of varieties with approved GMO events in the country, existing contamination risks.

(37) Sampling: is the process of obtaining a representative quantity of material from a lot of product, soil, water, seed, etc

(38) Non conformity: is any departure from the specific requirements from the norms ruling the activities of the operator.

(39) Non-organic: not coming from or not related to a production in accordance to this Standards Manual.

(40) Operator: is the physical or juridical person that produces manufactures or imports organic, ecologic or biologic products for their commercialisation, or which trades said products. Includes the following categories:

Gatherer: is any person or organization that gathers products and commits him/ herself to comply with the precautionary measures.

Manufacturers: (or Processor) is any person or organization that in any way transforms a raw material. Re-packaging is considered a process or manufacture.

Producers: are the persons responsible for the primary production.

Trader: any person or organization that receives an organic product, processed or not, and that does not transforms in any way or repacks it. Only acts as an agent for a third party.

(41) Genetically Modified Organisms (GMO):
For the purpose of the interpretation of this standard Genetically Modified Organisms are defined as an organism whose genetic material has been modified in such a form that no coupling or natural recombination exists, considering that the techniques that originate the mentioned genetic modification are (but not limited to) the following: the Desoxyribonucleic acid (DNA) recombination techniques utilizing vector systems; techniques that comprise the direct incorporation in one organism the genetic material prepared outside the same (included microinjection, macroinjection, and microencapsulation) as well as fusion techniques (included protoplasm fusion); or hybridisation in which live cells are formed with new combinations of hereditary genetic material through fusion of TWO (2) or more cells using methods that do not occur naturally.
Techniques that are NOT considered as giving origin to GMO's are: the in vitro fecundation, conjugation, transduction, transformation, or any other natural process, as well as the polyploid induction technique.
Genetically Modified Organisms (GMOs) and products derived therefrom will not be used in organic agriculture. Products that will not be used in organic agriculture include: food products and ingredients (including additives and aromas), technological auxiliaries (including extraction solvents), animal feeds, composed feeds, raw materials for animal feeding, animal feeding additives, technological auxiliaries in animal feeds, some products used in animal feeding (such as aminoacids, proteins obtained from microorganisms, algae, by-products from antibiotic manufacturing by fermentation, ammonium salts and by-products from amino acids production by fermentation), animals, phytosanitary products, fertilizers, soil conditioners, seeds and vegetative propagation materials.

(42) Map of the productive unit: is a planimetric dimensional diagram at an adequate scale of the productive unit indicating the main physical characteristics: lots, parcel, sections, etc., evidence of neighbours, buildings, cardinal points, possible contamination sources, etc. and, in case of processing plants, a process diagram with the indication of equipment, facilities, deposits, etc.

(43) First consignee: the natural or legal person to whom the imported consignment is delivered and who will receive it for further preparation and/or marketing.

(44) Production: are the operations performed in the agricultural operation to obtain, eventually packaging and first labelling of ecologic products from such agrarian production.

(45) Livestock production: the following species are included: bovine (including *Bubalus and Bison*), equidae, porcine, ovine, caprine, rabbits, poultry (laying hens, fattening poultry, ducks, turkeys, and geese) and bees.

(46) Hydroponic production: the method of growing plants with their roots in a mineral nutrient solution only or in an inert medium, such as perlite, gravel or mineral wool to which a nutrient solution is added.

(47) Organic production: the use of the production method compliant with the rules established in this Standards Manual, at all stages of production, preparation and distribution.

(48) Packaged food product: unit of sale of transformed vegetable or animal products destined to human feeding, and the packaging in which it is conditioned before sale cannot be modified its content without being opened or modifying that packaging.

(49) Produced from GMOs: derived in whole or in part from GMOs but not containing or consisting of GMOs

(50) Produced by GMOs: derived by using a GMO as the last living organism in the production process, but not containing or consisting of GMOs nor produced from them.

(51) Plant protection products: active substances and preparations containing one or more active substances, put up in the form in which they are supplied to the user, intended to:

- protect plants or plant products against all harmful organisms or prevent the action of such organisms, in so far as such substances or preparations are not otherwise defined below;
- influence the life processes of plants, other than as a nutrient, (e.g. growth regulators);
- preserve plant products, in so far as such substances or products are not subject to special Council of Commission provisions on preservatives;
- destroy undesired plants; or
- destroy parts of plants, check or prevent undesired growth of plants

(52) Veterinary medicinal products: any substance or combination of substances presented as having properties for treating or preventing disease in animals; or any substance or combination of substances which may be used in or administered to animals with a view either to restoring, correcting or modifying physiological functions by exerting a pharmacological, immunological or metabolic action, or to making a medical diagnosis.

(53) Organic, ecologic or biologic product: produced according to the basic principles of organic agriculture and complying with the national norms and those specified in the present Standards Manual.

(54) Plant production program: is the description of the vegetable crops production including harvesting of wild plant products that will be carried on in a specific field or lot under follow-up for commercial purposes.

(55) Advertising: means any representation to the public, by any means other than a label, that is intended or is likely to influence and shape attitude, relieves and behaviors in order to promote directly or indirectly the sale of organic products.

(56) Ionizing radiation: a sanitation or preservative method for packaged or bulk foodstuffs that controls insect infestation and that reduces microbial load by ionizing radiation from Cobalt-60 or Cesium-137; or X-rays generated by a machine source operated at or below an energy level of 5 MeV; or from electrons generated by a machine source operated at or below an energy level of 10 MeV.

(57) Follow-up: Procedure of observation and control of the operation's parameters with the object of eventually issuing at the proper time and under the required conditions, a certification of conformity.

(58) Ecologically fragile systems: are those susceptible to ecological degradation by the action of man in using the land. Precautionary measures shall be taken in order to guarantee the sustainability of the system, and to establish a monitoring program to assess the sustainability of such system.

(59) Wild systems: are those in which no cultural labors are performed, limited to the gathering of existing materials. The adequate separation between ecologic and conventional productive units must be observed, as well as quali- and quantitative recording of the gathered materials, gathering criteria, and the fulfilment of any other requisite established in Chapter "Gathering and Recollection of Wild Products".

(60) Conversion from conventional to organic agriculture: period of time during which all rules established by the norms shall apply.

(61) Veterinary treatment: all courses of a curative or preventive treatment against one occurrence of a specific disease.

(62) Production Unit: meaning all assets to be used for a production sector such as production premisses, land parcels, pasturages, open air areas, livestock buildings, the premises for the storage of crops, crop products, livestock products, raw materials and any other input relevant for this specific production sector.

(63) Internal Control System (ICS): it is the system of organic quality assurance that can be adopted by groups of small growers based on the individual assessment of each production unit conducted internally and evaluated externally by an inspection body through the effectiveness of the internal control system.

# CHAPTER 2

# GENERAL REQUISITES

## 1.0 ENVIRONMENTAL CONDITIONS

1.1 The organic producers should take care to isolate any possible contamination source. Neighbouring producers must be notified regarding the need of avoiding accidental contamination.

1.2 Production units will be required to comply with the following conditions:

a. To present a production annual production plan, plot by plot, with all the necessary information, made up by a trained person, demonstrating that the environmental impact caused by the use of the land will be minimized. It must contemplate matters of sustainability and rational management of resources.

b. Pasture in virgin lands and/or that must be performed in ecologically fragile systems must comply with the same requisites.

c. In case that deforestation will be included in the project, it must obtain the permits from the corresponding national or provincial authorities.

d. Deforestation of primeval forests is forbidden.

1.3 The use of non-renewable resources and use of external inputs must reduced to a minimum and make responsible use of energy.

1.4 The recycling of wastes and by-products of plant and animal origin as input plant and livestock production must be implemented.

## 2.0 PRESERVATION OF THE ECOSYSTEM

The ecosystem and the landscape must be preserved through adequate management of the natural habitats such as embankments, lagoons, ponds, fences, pastures rich in species, low drainage areas, brush land, ditches, etc.

In aquaculture, the aquatic ecosystems must maintain the biodiversity, the health and the quality of the aquatic and terrestrial environments.

## 3.0 GENETICALLY MODIFIED ORGANISMS

Genetically Modified Organisms (GMOs) cannot be utilized in organic agriculture and its derivatives; such as: food products or ingredients (including additives and aromas), technological auxiliaries (including extraction solvents), animal feedstuffs and feed production products such as compost feeds, raw materials, additives, technological auxiliaries, specific products (such as amino acids, proteins from microorganisms, algae, by products of the manufacturing of antibiotics obtained by fermentation, animals), phytosanitary products, fertilizers, soil conditioners, seeds and vegetative propagation material.

In case of products with transgenic events risk the operator must have corresponding affidavits and on demand of ARGENCERT the analysis proving that the product does not contain GMOs

In the case of seeds and vegetative propagation material, additives, processing aids and other products that are not food or feed purchased from third parties shall require the vendor the corresponding affidavits and on demand of ARGENCERT, the analysis to confirm that the products supplied have not been produced from or by GMOs.

## 4.0 IONISING RADIATION

The use of ionising radiation for the treatment of organic food or feed or of raw materials used in organic food or feed is prohibited.

## 5.0 COMPLAINTS FROM TRIRD PARTIES

ARGENCERT certified operators will maintain a register of its customers' complaints or from the general public regarding compliance with the standards. This register must be available to inspectors at the time of the visit.

## 6.0 CONTROL

6.1 ARGENCERT will carry out al least once a year a physical inspection of all operators and will issue a document supporting that the activity complies with the requirements. It will contain name of the operator, type and identification of the products as well as the validity of the document.

6.1.1 In case of group of producers, ARGENCERT will apply a scheme of group certification. See 7.0

6.2 Operators processing food or feed should demonstrate that their procedures are proper and are base on a system of critical control points.

### 6.3 Control arrangements and undertaking by the operator

6.3.1 From the start of ARGENCERT follow-up, the operator must keep the following documents:

a) a full description of the unit and/or premises and/or activity. In case of processing shall indicate the facilities for reception, transformation, labeling, storage and transportation. In case of livestock units shall have present a plan for spreading manure.
With regard to the operations, which are contracted out to third parties, the full description of the unit shall include: a list of the subcontractors with a description of their activities and an indication of the control bodies or authorities to which they are subject; a written agreement by the subcontractors that their holding will be subject to ARGENCERT control regime.

b) the measures to be taken at the level of unit, facilities and the activity to guarantee the compliance with the organic norms.

c) the precautionary measures to be taken in order to reduce the risk of contamination by unauthorized products or substances and cleaning measures to be taken in storage place and throughout the operator´s production chain.

d) production records with the date of input application, type and application methods; inputs purchase record and record of harvested quantities.

e) in relation of animal production, records of:
-animals arriving at the holding: origin and date of arrival, conversion period, mark and veterinary record.
-livestock leaving the holding: age, number of heads, weight in case of slaughter, identification mark and destination.
-animal lost and reasons.
-feed: type, including feed supplement, proportion of various ingredients of rations and periods of access to free-range areas, periods of transhumance where restrictions apply.
-disease prevention and treatment and veterinary care: date of treatment, details of the diagnosis, the posology; type of treatment product, the indication of the active

pharmacological substances envolved method of the treatment and veterinary prescription for veterinary care reasons and withdrawal periods applying before livestock products can be marketed labelled as organic.
Whenever veterinary medicinal products are used, the information is to be declared to ARGENCERT before the livestock or livestock products are marketed as organically produced. Livestock treated shall be clearly identified individually in the case of large animals and individually or by batch or by hive, in the case of poultry, small animals and bees.

The description and measures may be part of a quality system set up by the operator and shall have a quality assurance program or a management plan of the unit, in case of livestock units. The results shall be presented to ARGENCERT upon request.

ARGENCERT will verify on site the operator declarations and will prepare an inspection report that will be signed by the operator who must propose the correspondent corrective actions, in case of deficiencies or
non compliances with the organic production.

ARGENCERT shall carry out periodic inspection for control, announced or unannounced, on the basis of the general assessment of the risk of non compliance with the organic norms, taking into account at least the results of previous controls, the quantity of products concerned and the risk of exchange of products.

6.3.2. ARGENCERT and the operator sign a where the rights and obligations of both parties are stated.

6.3.3. ARGENCERT may take samples for testing of products not authorized in organic production or for checking production tecniques not in compliance with the organic production rules. Samples may also be taken and analysed for detecting posible contamination by products not authorized for organic production. However, such analysis shall be carried out where the use of products not authorized for organic production is suspected.

### 6.4 Documentary accounts

6.4.1. Stock and financial records shall be kept in the units so that the operator and ARGENCERT can verify the following:

a) the supplier and where different, the seller or the exporter of the products;

b) the nature and quantities of organic products delivered to the unit and, where relevant, of all materials bought and the use of such materials and where relevant, the composition of the compound feedingstuffs;

c) the nature and the quantities of organic products held in storage at the premises;

d) the nature, quantities and the consignees and where different, the buyers other than the final consumers, of any products which have left the unit or the first consignee´s premises or storage facilities;

e) in case of operators who do not store or physically handle such organic products, the nature and the quantities of organic products bought and sold, and the suppliers, and where different, the sellers or the exporters and the buyers and where different, the consignees.

6.4.2 The documentary accounts shall also comprise the results of the verification at reception of organic products and any other information required by ARGENCERT for the purpose of proper control. The data at the accounts shall be documented with appropriate justification documents. The accounts shall demonstrate the balance between the inputs and output.

6.4.3 When an operator runs several production units in the same area, the units for not organic products, together with storage premises for input products will be also subject to the minimum control requirements.

### 6.5. Access to facitilies

The operator shall:
- allow the access to ARGENCERT, for inspections, to all parts of the unit and all the facilities as well as to the accounts and relevant supporting documents
-submit, when requested by ARGENCERT, the results of its own quality assurance program.

### 6.6 Exchange of information

Upon a request duly justified by the necessity to guarantee that a product has been produced in accordance with this norm, ARGENCERT will exchange information on the result of its controls with other control bodies (CB). ARGENCERT will also ask for information from the previous CB if an operator changes the CB.

Where the operator and his subcontractors are checked by other certification bodies different to ARGENCERT, the declaration shall include an agreement by the operator on his behalf and that of his subcontractors, so that the different certification bodies can exchange information on the operations under their control and on the way this exchange of information can be implemented.

## 7.0 GROUP CERTIFICATION

7.1 Scope:

A Group will be certified as such only if the following requirements are complied:

a. The group must be constituted of operations of similar production or operation systems. Only small growers can be members of the Group covered by Group certification. Farms with a size significantly bigger than the Group units average, processors and exporters can also be part of the Group but will be inspected annually by ARGENCERT, according to the correspondent procedures for individual operators.

b. The Group is large enough to have sufficient resources to support an internal control system that assures compliance of each member with the production standards in an objective and transparent manner.

c. The Group must operate as an only unit of production and trading and the members will not be able operate or market their production individually. The certificates will be issued in the Group name and individuals will not be allowed to use them independently.
The Group must have a proper record system including production operations and in case of Group purchases, the register and use of the goods by each member of the Group.

7.2 Operational requirements:

7.2.1 The Group, through a representative, will sign an agreement with ARGENCERT specifying the responsibilities of the Group and of the internal control system and will be responsible for obtaining signed obligations from all Group members to comply with the standards and to permit inspections.

7.2.2 All group members must be inspected for compliance with production standards carried out by the internal control system at least annually.

7.2.3 The group must comply with the following requirements:

a. Having competent personnel implementing the internal control system

b. Complete documentation must be maintain, including: list of group members, name, location and day of entrance into certification system, maps, hectares, signed members agreements, records, dates of internal and external inspections, yields estimates, internal protocol, monitoring of conversion lands, mechanism to remove non-compliant members, acceptance of new members procedures and risk assessment.

c. Having a clear policy of sanctions for cases of non-compliance by the group or any of its members. This must include sanctions for the group as a whole in case of failure of the internal

control system to detect and act on non-compliances and provisions for withdrawal of certification from the group where the internal control system has been found to be ineffective.

7.3 ARGENCERT inspections

ARGENCERT will conduct an external inspection of the group at least once a year, designating a group trained inspector.
The inspection will include the assessment of the ICS, its effectiveness and compliance with the standards. It will also include an assessment of the risks to loss of organic integrity within the group and its environment.
The inspector will inspect a sample of group members to evaluate effectiveness of the ICS. This inspection is called “re-inspection”.
For the calculation of the percentage of group members subject to re-inspection, ARGENCERT takes into account the result of a risk assessment previously conducted on the basis of:

a) factors related to the magnitude of the farms: size of the units, value of the products, difference in value between the organic and the conventional products
b) factors related to the characteristics of the units: degree of similarity of the production systems and the crops within the group, risks for intermingling and/or contamination
c) experience gained: number of years the group has functioned, number of new members registered yearly, nature of the problems encountered during controls in previous years and results of previous evaluations of the effectiveness of the internal control system, management of potential conflicts of interest of the internal inspectors, staff turnover.

The number of units subject to annual external inspection shall in any case not be lower than 10. For a normal risk situation, it shall not be lower than the square root of the number of farms in the group. For medium or high-risk situations, ARGENCERT defines a risk factor of 1.2 and 1.4 respectively.

| Minimum number of units to be inspected by ARGENCERT | | | |
|---|---|---|---|
| Number of group members = n | Normal risk factor 1 | Medium risk factor 1.2 | High risk factor 1.4 |
| Minimum | 10 | 12 | 14 |
| n | Square root of n | 1.2 square root of n | 1.4 square root of n |

The farms visited by ARGENCERT must be predominantly different every year.
In case ARGENCERT finds the internal control system lacks of reliability and effectiveness, it shall increase the number of farms subject to their annual inspection to at least three times the square root of the number of farms in the group.

4. Evaluation of the Internal Control System

The evaluation of the ICS will include:

a. internal control documentation
b. internal inspection of all group members carried out at least annually
c. new members included according the procedures
d. non-compliances dealt according to documented policy and procedures
e. adequate records of inspections maintained by the ICS
f. group members understanding of standards
g. Comparison of sample inspections and results of the internal control to determine if the inspections of the internal control system have adequately addressed the compliance of the members.
h. witness audit of internal control inspections, depending on size of the group and number of internal inspectors

ARGENCERT will maintain records to show the inspections are conducted over the years in a representative way and taking into account any previously identified risk

5. Certification decision

The certification decision will be taken according ARGENCERT Procedures Manual and eventual non-conformities and sanctions will be granted as to any individual operator.

# CHAPTER 3
# 3.1 PLANT PRODUCTION

All plant production techniques used must prevent or minimize any contribution to the contamination of the environment.

## 0.0 HYDROPONIC PRODUCTION

Hydroponic production, which consists in the method of growing plants with their roots in a mineral nutrient solution only or in an inert medium to which a nutrient solution is added, is not permitted.

## 1.0 SOIL MANAGEMENT

The fertility of the soil and its biological activity must be maintained or increased by means of:

1.1 Minimum tillage

1.2 The use of leguminous crops, green fertilizers or deep root plants.

1.3 The setting up of a suitable scheme of crop rotations for several years.

1.4 The incorporation into the field of organic manure derived from residues originated in a grower's own farm or another farm, whose production is in accordance with these Standards.

1.5 Burning of fallow material and crop rests must be restricted to a minimum.

1.6 Necessary measures to avoid erosion must be taken.

1.7 Excessive use of irrigation water must be avoided, as well as surface and underground water contamination.

1.8 Animal stocking rates will be limited to quantities that avoid land degradation and desertification.

1.9 Soil salinization must be avoided.

1.10 The biological activity of the soil must be favoured or increased.

## 2.0 FERTILIZATION

2.1 Organic plant production is based in the nutrition of the plants with nutrients mainly from the edafic ecosystem.

2.2 If necessary, organic or mineral fertilizers enumerated in Annex B may be used. Operators shall keep documentary evidence of the need to use the product.

2.3 The amount of biodegradable material of plant, animal or microbiological origin introduced in the productive unit must be reasonable for the conditions as determined by the different environmental conditions of the farm and of the specific nature of the crops. In case of doubt of the amount incorporated, the Certification Committee will study each case and decide. The manure from the animal load must not be above 170 kg of N/ha.year, according to the following table:

| Species or class of animal | Maximunm number of animals/ha equivalent to 170 kgN/ha.year |
|---|---|
| Equines over 6 mo. old | 2 |
| Fattening veal | 5 |
| Other bovines less than 1 yr. old | 5 |
| Bovines, males 1 to 2 yrs. old | 3,3 |
| Bovines females 1 to 2yrs. old | 3,3 |
| Bovines males more than 2yrs.old | 2 |
| Female veals for breeding | 2,5 |
| Female veals for fattening | 2,5 |
| Dairy cows | 2 |
| Dairy Cows (reposition) | 2 |
| Other cows | 2,5 |
| Rabbits (reproductive) | 100 |
| Sheep | 13,3 |
| Goats | 13,3 |
| Sucking pigs | 74 |
| Reproductive sows | 6,5 |
| Fattening pigs | 14 |
| Other pigs | 14 |
| Poultry | 580 |
| Laying hens | 230 |

2.4 The manure must come from extensive cattle management.
Organic-production holdings may establish written cooperation agreements exclusively with other holdings and enterprises which comply with the organic production rules, with the intention of spreading surplus manure from organic production.
The maximum limit as referred to in 2.2, shall be calculated on the basis of all of the organic-production units involved in such cooperation.

2.5 In the case of non synthetic mineral fertilizers, they should be applied naturally and should not be treated with chemicals in order to make them soluble.

2.6 Hyperphosphate and pulverized rocks rich in potassium and or magnesium require a heavy metals analysis.

2.7 Fertilizing with human manure sewage is prohibited.

2.8 The use of biodynamic preparations is allowed.

2.9 The use mineral nitrogen fertilizers is forbidden

2.10 Appropriate preparations of micro-organisms may be used to improve the overall condition of the soil of the availability of nutrients in the soil of the crops.

2.11 For compost activation appropriate plant-based preparations or preparation of micro-organisms may be used.

## 3.0 PEST, DISEASE AND WEED MANAGEMENT

Control of pest and diseases is to be carried out using concurrently the following:

3.1 Increase and continuity of the environmental bio-diversification.

3.2 Selection of the species and appropriate varieties.

3.3 Careful rotation scheme.

3.4 Mechanical cultivation.

3.5 Protection against natural predators of pests and diseases by means of:

a) Hedges
b) Nests
c) Dissemination of predators, etc.
d) Others

3.6 The use of genetically modified organisms and of those derived from them is not permitted (Ch.2).

3.7 The use of herbicides, fungicides, insecticides growth regulators, other products and synthetic pesticides is prohibited. Preparations made in the farm from plants, animals and local micro-organisms are permitted. Products that are not listed in Annex C of these Standards cannot be used.

3.8 For products used in traps and dispensers, except pheromone dispensers, the traps and/or dispensers, shall prevent the substances from being released into the environment and prevent contact between the substances and the crops being cultivated. The traps shall be collected alter the use and disposed safely.

3.9 Thermal sterilization of soils, even not being advisable, is nevertheless allowed in order to combat pests and diseases in circumstances when appropriate rotation or soil renovation cannot be carried on(e.g. greenhouses). Even so, authorization from ARGENCERT must be secured in each case.

3.10 Operators shall keep documentary evidence of the need to use the product

3.11 ARGENCERT may authorize the use of commercial products that, after an exhaustive study, have demonstrated their effectiveness for the proposed objective, and that are in no conflict with the basic principles of the organic production and the national standards, as well as those currently accepted internationally.

## 4.0 SELECTION OF CROPS AND VARIETIES

4.1 Seeds and vegetative propagating material shall come from organic agriculture. To this end, the mother plant in the case of seeds and the parent plant in the case of vegetative propagating material shall have been produced in accordance with the rules laid down in this Manual for at least one generation or in case of perennial crops, two growing seasons.

The production of seed and or vegetative propagating material for seed and propagating material is excepted of this requirement.

4.2 The use of genetically modified or transgenic seeds is not allowed.

4.3 As an exception, in varieties for which there is not organic seed or propagation material available, the operator can use conventional untreated seed or propagation material with authorization from ARGENCERT before the sowing of the crop.

## 5.0 PARTIAL CONVERSION (MIXED UNITS) AND PARALLEL PRODUCTIONS

5.1 Definition of partial conversion and parallel production

Partial conversion exists when in the same unit occurs simultaneously conventional, organic and/or organic in transition production and a sector with conventional production.

Parallel production exists when in the same unit and simultaneously are cultivated, manipulated or processed the same products or varieties that are morphologically unidentifiable of the same product of organic and non organic quality.

5.2 If the whole farm is not converted, or if other conventional production units are located in the same area the responsible producer must guarantee that:

5.2.1 A fixed demarcation between conventionally and organically cultivated sectors, and that the necessary measures be taken to guarantee at all times the separation of the products coming from each one of the units and to avoid substitution or mixture of both types of productions.

5.2.2 The same plant variety shall not be run organic and non-organically (parallel production) except that.

a) Perennial crops which require a cultivation period of at least three years, where varieties cannot be easily differentiated, provided the following conditions are met:

- the production in question forms part of a conversion plan in respect of which the producer gives a firm undertaking and which provides for the beginning of the conversion of the last part of the area concerned to organic production in the shortest possible period which may not exceed a maximum of 5 years. The plan and the control measures shall be approved by ARGENCERT and checked every year;
- Appropriate measures have been taken to ensure the permanent separation of the products obtained from each unit concerned;
- the harvest of the products is notified to ARGENCERT at least 48 hours in advance;
- upon completion of the harvest, the producer informs ARGENCERT of the exact quantities harvested on the units concerned and of the measures applied to separate the products.

b) In the case of production of seed, vegetative propagating material and transplants provided that the conditions in point a) are met

c) In the case of grassland exclusively for grazing.

5.2.3 That if crops of indistinguishable varieties are produced organically and conventionally, the producer must establish precautionary measures to avoid substitution or mixture of both varieties.

5.2.4 That the quantitative records of nature, quantity and destinations be identifiable for both production systems, allowing an audit of both of them to be conducted.

5.2.5 That the converted areas or the animals do not go back and forth between the organic and the conventional systems.

5.3 In case of mixed productions or of equipment used in field work, a protocol of precautionary measures will be respected in order to avoid contaminations of any type.

5.3.1 Field equipment: the producer must produce an affidavit declaring that he/she has taken the precautionary measures of cleaning of all equipment used in tilling, sowing, harvesting and transporting of the product, and describing the work performed.

5.3.2 After-harvest: Supply also an affidavit describing in detail the precautionary measures of cleaning, isolation and identification of the product during the handling and storing operations.

## 6.0 PROTECTIVE COVERINGS

For protected structure coverings, plastic mulches, insect netting and silage wrapping, only products based on polyethylene and polypropylene or other polycarbonates are allowed. These shall be removed from the soil after use and shall not be burned on the farmland. Use of poly-chloro-carbonates is excluded.

## 7.0 STORAGE AND MANAGEMENT OF PROHIBITED INPUTS

Storage in the organic unit of inputs other than those compatible with organic production is prohibited. for partial conversion, there must be separate deposits for the organic and the conventional sectors must Nevertheless, it will be permitted the storage of allopathic veterinary products and products.

# 3.2 MUSHROOM PRODUCTION

For production of mushrooms, substrates may be used, if they are composed only of the following components:

a) farmyard manure and animal excrements:

i) either from holdings producing according to the organic production method;

ii) referred to in Annex A, only when the product referred to in point (i) is not available; and when they do not exceed 25 % of the weight of total components of the substrate, excluding the covering material and any added water, before composting;

b) products of agricultural origin, other than those referred to in point (a), from holdings producing according to organic production method;

(c) peat not chemically treated;

(d) wood, not treated with chemical products after felling;

(e) mineral products referred to in Annex A, water and soil.

# 3.3 SEAWEED PRODUCTION

1. The collection of wild seaweeds and parts thereof, growing naturally in the sea, is considered as an organic production method provided that:

a. the growing areas are of high ecological quality as defined by Directive 2000/60/EC of the European Parliament and of the Council of 23 October 2000 establishing a framework for Community action in the field of water policy (1) and, pending its implementation, of a quality equivalent to designated waters under Directive 2006/113/EC of the European Parliament and of the Council of 12 December 2006 on the quality required of shellfish waters (2), and are not unsuitable from a health point of view. Pending more detailed rules to be introduced in implementing legislation, wild edible seaweeds shall not be collected in areas which would not meet the criteria for Class A or Class B areas as defined in Annex II of Regulation (EC) No 854/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific rules for the organization of official controls on products of animal origin intended for human consumption (3).

b. the collection does not affect the long term stability of the natural habitat or the maintenance of the species in the collection area.

2. The farming of seaweeds shall take place in coastal areas with environmental and health characteristics at least equivalent to those outlined in paragraph 1 in order to be considered organic. In addition to this:

a. sustainable practices shall be used in all stages of production, from collection of juvenile seaweed to harvesting;

b. 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;

c. fertilizers shall not be used except in indoor facilities and only if they have been authorized for use in organic production.

## 3.4 YEAST PRODUCTION

For the production of organic yeast only organically produced substrates shall be used. Other products and substances, listed below, may be used for the production, confections and formulation of yeast:

a)

| 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 |

b) Preparations of micro-organisms and enzymes normally used in food processing

c) Drinking water and salt.

d) The addition of up to 5 % non-organic yeast extract or autolysate to the substrate (calculated in dry matter) is allowed for the production of organic yeast, where operators are unable to obtain yeast extract or autolysate from organic production.
The availability of organic yeast extract or autolysate shall be re-examined by 31 December 2013 with a view to withdrawing this provision.

# CHAPTER 4

# HARVESTING AND COLLECTING WILD PRODUCTS

## 1.0 DEFINITION

Wild is any product (plant or part of a plant) that is harvested or collected in areas where they have not been subjected to any considerable type of cultivation and coming from native vegetation of wild areas or from areas that have been left uncultivated during at least three (3) years.

In these areas there is no contribution of any material from chemical syntheses, nor any cultural practices or only minimum practices such as sporadic pruning of trees or mowing of weeds.

Information must be supplied by the gatherer about the conditions of the field in which the gathering will occur the gathered wild products, area of recollection, the potential production of the species to be gathered, the reproductive characteristics of the species and the composition of the spontaneous flora.

## 2.0 RECOLLECTION AREA

The area of recollection must be free from contamination by products different to the ones allowed during at least 3 years before recollection.

When it is presumed that the habitat is not free from chemical and/or industrial pollution from air, water or soil, analysis must be carried out to detect residues.

## 3.0 ZONE DELIMITATIONS

The area of recollection must be well defined in a map of adequate scale and must be physically limited by means of hedges, natural barriers, etc.

The area must be at least 100 meters from lightly travelled roads and conventional farms, at least 500 meters from heavily travelled roads and 5 km. from rubbish or any other contaminating dumps.

## 4.0 RECOLLECTION

The quantities to be harvested or recollected must be based on ecological criteria, e.g.:

4.1 It must not go over the self regenerating capacity. Enough individuals (roots, seeds, etc.) must remain so as to ensure the perpetuation of the species.

4.2 Care should be taken that the harvesting does not affect the survival of other species, either plants or animals nor the stability of their natural habitats or the maintenance of the species of the area.

4.3 If local authorities require a special permit for collection, this should be obtained before hand.

4.4 Collection or harvesting in a National Park, ecologic reserve or restricted areas is not permitted.

## 5.0 COLLECTOR

5.1 ARGENCERT will interview every collector or harvester, and he/she must sign an agreement with ARGENCERT which will be accompanied by the collection or capture permit clearly specifying the permitted area or collection system, volumes or seasons, according to the modality agreed with the owner of the land.

5.2 Records of harvest dates, yields and areas of collection must be kept. Whether harvesters are contractors or not, name and addresses should be recorded when it corresponds.

5.3 The personnel dedicated to collection of products coming from public resources must be knowledgeable of the collection area.

## 6.0 GATHERING

Harvest must be stored in a dry, clean and well ventilated place, appropriate for the use intended, and sufficiently safe to avoid any type of contamination with conventional products or toxic materials.

# CHAPTER 5

# ANIMAL PRODUCTION

## 1.0 REQUISITES

1.1 Livestock must be part of an ecologic farm from birth and during lifetime or in case of non-organic animals, they must comply with a conversion period.

1.2 All animals of a farm must be raised organically. Nevertheless, there could be animals raised conventionally if:

a) they are from different species and the operator keeps documentary evidence showing adequate segregation of organic animals from non-organic and conversion animals.

b) purpose of research or formal education when the following conditions are complied: permanent separation between livestock, livestock products, manure and, feedstuff, the delivery of livestock or livestock products is notified in advance to ARGENCERT, the operator informs the exact quantities produced and products are clearly identified and confirms that the measures taken to separate the products have been applied.

1.3 Organic livestock shall be kept segregated from non-organic. However, organic animals may be grazed on common land providing that the land has not been treated with not authorized products for at least three years and is managed according to these standards and the animals had been adequately segregated from the non-organic. Otherwise .the livestock produce may not be sold as organic.

1.4 Non-organic livestock may use organic pasturage for a limited period of time each year, provided that such animals come from a farming system and that organic animals are not present at the same time on that pasture.

1.5 Livestock and livestock product shall be only labeled when they reach the “organic” category.

1.6 To be admitted in the organic production, the phytosanitary products, veterinary medicines, fertilizers, soil conditioners, animal feeds, raw materials for animal feeding, cleaning and disinfectant products for facility cleaning, products for pest and disease management in the facilities, their use must be previously authorized for general vegetable or livestock production by the application authority of the country of origin.

1.7 Personnel in charge of the animals must be qualify and know the have adequate techniques related to animal health and welfare.

1.8 Identification:

All the animals shall be identify permanently so that them and their products can be properly traced.

For this purpose and in any cases the identification system and recording procedure must be documented.

## 2.0 FACILITIES AND OPEN AIR AREAS

2.1 Animal Welfare:

The facilities (sheds, storage areas, etc.) must be designed to contribute to animal welfare and to satisfy their biological needs.
Open air areas may be partially covered.

Housing for livestock shall not be mandatory in areas with appropriate climatic conditions to enable animals to live outdoors.

Animal concentration in the facilities must be compatible with their welfare, factors that depend on the species, race and age of the animals. It must be taken in consideration the needs related to the behaviour of the animals, which depends on the group size and sex.

When dealing with animal hosted in closed facilities, the optimum animal load will tend to guarantee their welfare, with ample space for their standing in natural fashion, laying down easily, turn around, cleaning, and stay in any normal position and move naturally to stretch and wing flapping.
In cases when herbivores have access to pasturage during the grazing period and where the winter housing-system gives freedom of movement to the animals, the obligation to provide open areas during the winter months may be waived. Nevertheless, bulls over one year old shall have access to pasturage or an open air area.

Protection against excessive sun, rain, extreme temperatures and wind must be given.

Animal raising in confinement is prohibited.

Permanent enclosure of the animals is not accepted**.** Feed-lot and landless livestock production are not allowed.

In case of specific problems and with authorization of ARGENCERT, the final fattening phase of adult bovines for meat production may take place indoors, provided that the indoors period does not exceed one fifth of their Lifetime and in any case for a maximum period of three months.
Not withstanding this, in mountainous areas, small areas and orly when it is not possible to keep the cattle in groups appropriate to their behavioral needs it will be allowed animals in holdings as well as in adverse climatic conditions provided they have access to pastures Turing grazing period and at least twice a week have access to open air when grazing is not possible.

2.2 Minimum areas

In Annex H of the present Standards the minimum surface area for stabulation and exercise zones, as well as other lodging conditions for the different species and types of animals are specified.

2.3 Pasture load

The animal load in pastures must be sufficiently low to avoid erosion or contamination of the soil caused by the animals or the spreading of their excrements.

2.4 Lodgings, equipment, utensils and other materials will be cleaned and sanitized only with products listed in Annex I: PRODUCTS FOR THE HIGIENIZATION OF PLANTS AND FACILITIES in the present Standards.

For the elimination of insects and other pests in buildings and other installations where livestock is kept only products included in Annex C shall be used.

2.5 Manure management

In those productions that require it, the capacity of the facilities for fresh manure storage must be such that water contamination by direct disposal, drainage of soil infiltration be avoided. In order to guarantee the right management of fertilizers, the size of the manure storage facilities must be larger than needed for storage during the longest period of the year in which no supply to the soil is performed.

2.6 Temporal enclosure

In cases where it is necessary to temporary enclose the animals (rough climate, veterinary treatments, cultural practices of a given species, etc.), beds must be adequate using natural materials, complying in all cases with specifications of 2.8.3 below.

Adequate recycling of beds and excrements will be provided. Manure, urine and uneaten or spilt feed shall be taken away with the necessary frequency in order to avoid attracting insects and rodents.

2.7 Environment

The access of the animals to fresh water and feed must be assured.

A healthy environment with facilities that in its construction do not use potentially toxic materials (e.g. paints and preservatives) so as to avoid negative effects over the final products.

The building shall ensure air circulation and permit plentiful natural light to enter.

2.8 Specific case of mammals:

2.8.1 All mammals will have free access to direct pasture (that area must be part of a land rotation) and exercise zones or open air spaces than can be partially covered, contemplating the physiological characteristics of the animals, atmospheric conditions and the state of the soil which should not suffer any degradation.

2.8.2 In constructions, floors must be smooth but not slippery. At least one half of the total floor area must be firm, and slatted floors are not permitted.

2.8.3 Lodgings must have a sufficiently large area that is comfortable, clean and dry area for animals to sleep or rest. Beds must be of natural materials originated in the farm or in other organically managed establishment.

2.8.4 In case of adult sows, they must be kept in groups, except in the last phases of the gestation period and during nursing. Suckling pigs will not be kept in elevated platforms or cages.

2.8.5 Exercise areas shall permit dunging and rooting by porcine animals.

2.8.6 Holding or isolation of the animals will be prohibited unless it is a treatment for an individual animal for a limited period of time and it is justified by safety, welfare or veterinary reasons.

2.8.7 Poultry, rabbits and pigs shall not be kept in cages

2.8.8 Housing of calves in individual boxes shall be forbidden alter the age of one week

2.9 Poultry: see Chapter 7.

2.10 Other species: will be standardized in the future.

## 3.0 ORIGIN OF LIVESTOCK

3.1 Selection

3.1.1 Livestock must be selected from adequate breeds adapted to the local conditions contributing to avoid any suffering and need to mutilate animals.

3.1.2 The selection must consider the importance of genetic diversity in order to avoid, wherever possible inbreeding.

3.1.3 Artificial induction of polyploidy induction in breeding is excluded.

3.2 Selection should be aimed towards:

3.2.1 Attaining a reasonable level of production

3.2.2 Increasing the quality of animal products

3.2.3 Being compatible with a low level of inputs

3.2.4 Adapting to local conditions

3.2.5 Longevity

3.3 Reproductive systems

The recommended reproductive method is the natural coupling. The use of artificial insemination must be previously authorized by ARGENCERT. Practices must be recorded in the farm's records. Embryo transplants are not permitted.

Genetically modified species and cloning are not permitted.

3.4 Origin of non-organic animals

Origin of animals:
Non-organic animals may be brought onto a holding for breeding purposes, Only when organic animals are not available in sufficient number.
Non-organic mammals shall be reared in accordance with these standards immediately after they are weaned and complying with the following restrictions to enter the herd:

- Buffalo, calves and foals shall be less than six months old
- Lambs and kids shall be less than 60 days old
- Piglets shall weigh less than 35 kg

Non-organic adult male and nulliparous female mammals for the renewal of a herd shall be reared subsequently in accordance with the standards.
The number of female mammals will be restricted to a maximum of 10% of adult equine or bovine and 20% of adult porcine, ovine, caprine livestock, as female animals.
For units with less than 10 equine or bovine animals, or with less than five porcine, ovine or caprine animals any renewal shall be limited to a maximum of one animal per year.
The referred percentages may be increased up to 40% subject to authorization of ARGENCERT in the following special cases: when a major extension to the farm is undertaken, when a breed is changed, when a new livestock specialization is initiated, when breeds are in danger of being lost to farming and in that case animals of those breeds must not necessarily be nulliparous.

Where livestock is obtained from non-organic units, special measures such as screening tests or quarantine periods may apply, depending on local circumstances.

3.5 Renewal or reconstitution in case of catastrophic circumstances

In case of high mortality caused by health or catastrophic circumstances, ARGENCERT may allow to bring non-organic animal son a temporary basis, when organically reared animals are not available.

3.6 Where non-organic livestock has been brought onto a holding and if livestock products are to be sold as organic products, the standards must have been applied for at least:

(a) 12 months in the case of equidae and bovines, including bubalus and bison species, for meat production, and in any case at least three quarters of their lifetime;
(b) six months in the case of small ruminants and pigs and animals for milk production;
(c) 10 weeks for poultry for meat production, brought in before they are three days old;
(d) six weeks in the case of poultry for egg production.

## 4.0 ANIMAL NUTRITION

The source of nutrition will be organic forages and feeds from the organic farm unit itself or from other organic farms primarily in the same region. As an exception, part of the ration may contain feedingstuffs from in conversion farms.

The diet must be balanced and in accordance with the needs of the livestock. Its quality must be such as to allow a reasonable level of production and an adequate rate of growth and development.
In case of ruminants the quantities of vitamins A, D and E must be ensured through diet.

4.1 All young mammals shall be fed on maternal milk in preference to natural milk, for a minimum period of three months for bovines including bubalus and bison species and equidae, 45 days for sheep and goats and 40 days for pigs.

4.2 Up to a maximum 50 % of the total feed may come from outside sources, but it must come without exceptions, from organic systems, primarily from the same region.

The basis of the diet will be fresh or dry organic forage.
Up to 30 % of the feed formula of rations on average may comprise in-conversion feedingstuffs (in dry matter of vegetal material). When the in-conversion feedingstuffs come from a unit of the holding itself, this percentage may be increased to 100 %. Up to 20 % of the total average amount of feedingstuffs fed to the livestock may originate from the grazing or harvesting of permanent pastures or perennial forage parcels in their first year of conversion, provided that they are part of the holding itself and have not been part of an organic production unit of that holding in the last five years.

At least 60 % of the dry matter in daily rations of herbivores shall consist of roughage, fresh or dried fodder, or silage.
A reduction to 50 % for animals in dairy production for a maximum period of three months in early lactation is allowed.
Roughage, fresh or dried fodder, or silage shall be added to the daily ration for pigs and poultry.

4.3 In order to satisfy the nutritive needs of the animals, only those products mentioned in Annexes E and F and in sub-items 1.1 (oligoelements) and 1.2 (vitamins, pro-vitamins and chemically well defined substances of similar effects) on Annex F.

4.4 Occasionally and if no other alternative is available, for a maximum period of 12 months for species other than herbivores some feeds may be purchased from conventional farms - without genetically modified organisms- submitting in advance to ARGENCERT a signed affidavit supporting the impossibility of obtaining certified organic feed. The maximum percentage allowed will be 5 % (up to 31/12/11) .The figures shall be calculated annually as a percentage of the dry matter of feed from agricultural origin. The maximum percentage authorised of non-organic feed in the daily ration shall be 25 % calculated as a percentage of the dry matter.

This percentage is part of the maximum permitted in 4.2, and not on top of it.

4.5 Only those products listed in subitems 1.3 (enzymes), 1.4 (microorganisms), 1.6 (binding agents) and item 2 of Annex F can be used in animal feeding as additives and processing aids.

4.6 No antibiotics, coccidiostatics, medicines, growth factors or any other growth or production stimulant substance can be used in animal feed.

4.7 Prohibited products in animal feeding are, among others:

4.7.1 Growth promoters

4.7.2 Synthetic hunger stimulants

4.7.3 Colouring products

4.7.4 Urea

4.7.5 Slaughterhouse by-products (for ruminants)

4.7.6 Manures (of the same or other species) for livestock feeding

4.7.7 Feeds subjected to solvent extraction such as hexane (i.e. soybean, sunflower or rape seed flour), or with the addition of chemical substances.

4.7.8 Genetically modified Organisms or their by-products

4.7.9 Synthetic amino acids

4.7.10 Preservatives

4.8 Fodder preservatives are allowed restricted to those of natural origin:

a. Bacteria, fungi and enzymes (of non transgenic origin)
b. Food industry byproducts (i.e. molasses)
c. Plant products

4.9 During the period of transhumance animals may graze on non-organic land when they are being moved on foot from one grazing area to another. The uptake of non-organic feed, in the form of grass and other vegetation on which the animals graze, during this period shall not exceed 10 % of the total feed ration per year. This figure shall be calculated as a percentage of the dry matter of feedingstuffs from agricultural origin.

4.10 The use of non-organic feedingstuffs for a limited period and in relation to a specific area by individual operators, when forage production is lost or when restrictions are imposed, in particular as a result of exceptional meteorological conditions, the outbreak of infectious diseases, the contamination with toxic substances, or as a consequence fire.

4.11 The keeping of livestock in conditions, or on a diet, which may encourage anaemia, is prohibited.

4.12 Force-feeding is forbidden.

## 5.0 ANIMAL HEALTH MANAGEMENT

5.1 Disease prevention shall be based in selection of breeds, animal management high quality feed and exercise, appropriate density of livestock and properly cleaned housing.

5.2 The farm must have adequate veterinary counsel, preferably form an homeopathic veterinary.

5.3 The therapy used must be in accordance to annex D.

5.4 The use of organochlorides, organophosphates and carbamates, chloramfenicol based products, hormones, anabolizers and growth promoters are strictly prohibited.

5.5 Any treatment at the beginning of pregnancy is prohibited.

5.6 Animals become sick or injured they shall be treated immediately, if necessary in isolation and in suitable housing. Chemically synthesized allopathic veterinary medicinal products or antibiotics may be authorized when indispensable in combating illness or injury, and if there are no other alternative treatments available as Phytotherapeutic, homeopathic products, trace elements and products listed in Annex D. In any case those products may be used under the responsibility of a veterinarian.

The withdrawal period between the last administration of an allopathic veterinary medicinal product to an animal under normal conditions of use, and the production of organically produced foodstuffs from such animals, is to be twice the legal withdrawal period or, in a case in which this period is not specified, 48 hours.

5.7 Records should be kept of treatments and vaccination against endemic diseases, etc.

5.8 With the exception of vaccinations, treatments for parasites and compulsory eradication schemes where an animal or group of animals receive more than three courses of treatments with chemically-synthesized allopathic veterinary medicinal products or antibiotics within 12 months, or more than one course of treatment if their productive lifecycle is less than one year, the livestock concerned, or produce derived from them, may not be sold as organic products, and the livestock shall undergo the conversion periods according to the species: 12 months in the case of equidae and bovines, including *bubalus* and bison species, for meat production, and in any case at least three quarters of their lifetime; six months in the case of small ruminants and pigs and animals for milk production; 10 weeks for poultry for meat production, brought in before they are three days old; six weeks in the case of poultry for egg production.

5.9 The use of chemically synthesized allopathic veterinary medicinal products or antibiotics for preventive treatment is prohibited.

5.10 Vaccines with genetically engineered organisms are prohibited unless legally required.

5.11 Storage of veterinary allopathic medicines and antibiotics provided they respond to what is expressed in 5.7, that they be stored in a controlled area and that they are recorded in the farm records.

## 6.0 MUTILATIONS

Mutilations are not allowed, except those listed below, provided applied at the appropriate age by experienced personnel

6.1 Physical castration is allowed in order to maintain the quality of products and traditional production practices

6.2 tail cutting of lambs

6.3 dehorming

6.4 cutting of teeth, trimming of beaks

6.5 These practices must be authorized by ARGENCERT at the request of the operator and must not cause stress, harm, disease or suffering.

6.6 Any suffering to the animals shall be reduced to a minimum by applying adequate anaesthesia and/or analgesia and by carrying out the operation only at the most appropriate age by qualified personnel.

## 7.0 TRASNPORT AND SLAUGHTERING

7.1 Livestock should be treated according to rules of welfare and animal protection during loading, unloading, transport, enclosure and slaughtering reducing suffering to a minimum.

7.1.1 Transport of animals on foot will be conducted in quiet and easy fashion, avoiding stress situations.

7.1.2 Transportation time should not exceed 8 hours, except in cases in which breaking the trip would cause more serious hardships to the animals during loading and unloading than a reasonable prolongation of the trip.

7.1.3 Electric stimulation and allopathic tranquilizers are prohibited.

7.1.4 ARGENCERT shall secure conditions that take into consideration:

- That the whole process will cause minimum stress to the animal and person in charge. That it takes into consideration the fitness of the animal avoiding strenuous conditions.
- That loading and unloading conditions be calm and reasonably unhurried.
- Mixing of different groups of animals of age and sex are prohibited.
- That hunger and thirst of the animals be taken care of.

7.2 Slaughtering must be carried out in slaughter houses authorized by correspondent authority.

7.3 Livestock must be clearly identified and in separate lots so as to avoid mix-ups after slaughter with those from conventional operations.

7.4 This identification must be maintained through packing until placed on the shelves for sale.

7.5 Slaughtering and processing of organic animals should be done only after an hygienization process performed exclusively using products listed in Annex I: Appendix on food processing, point 5.0: PRODUCTS FOR HYGIENIZATION OF PLANTS AND FACILITIES

# CHAPTER 6:

# APICULTURE

## 1.0 General criteria

Beekeeping produces important benefits to the agricultural and forestry productions through the pollinizing action of bees, which contribute to increase the productivity of the production system and the biological diversity.

The organic quality of the honey products is closely bound to the health status of the beehives, the apiary general management, and the environmental conditions of the libation area, and, therefore, to the feeding of the bees.

It also depends of the final condition of the extraction process, and the manufacturing and packaging of the product.

## 2.0 Area of application of the Standard

Organic, ecologic or biologic honey and honey products and by products production, processing, transport, labelling and marketing are ruled by this chapter.

## 3.0 Definitions

**Certifiable beehive frame:** it is the frame of the beehive that is identified by the producer's code.

**Certifiable apiary:** Physical place of the setting of a number of beehives and/or nucleus of a radius of not less than less than 1,5 km. It represents the managing unit of the beekeeping establishment.

**Beehive:** Is the combination of inert materials individually identified (breeding chamber) plus the live material (bees), plus the beehive frame/s.

**Colony**: Is the group of live material (workers, drones, eggs, larvae and fecundated queen) that compose the beehive or nucleus.

**Swarm:** Live material composed by workers and one queen.

**Nucleus:** Also considered as a production unit, it contains live and inert material. Its origin can be the multiplication of an own beehive (endogenous) or by purchase from third parties (exogenous)

**Pack:** Live material weighing more than one half a kilo, composed only by workers and a queen, and contained in a package.

**Lazaretto:** quarantine or isolating beekeeping unit. It is the place where beehives that must receive treatments not contemplated within these standards will be placed.

**Parallel production:** Is the coexistence in one or several establishments of the same producer or under the same legal status, of two productive systems, being one of them managed in conformity with the organic production standards, and the other/s under a system not contemplated in said standards, also called conventional honey production.

**Nomadic production system**: Migratory production system in which the colonies are moved for production reasons from one settlement to another.

## 4.0 Administrative frame

4.1 Complying with the requisites established by ARGENCERT´s Organic Production Standards Manual, the beekeeper must clearly identify the exact location of the apiary, indicating if the beehives are fixes or migratory, and the legible, permanent and ineffaceable identification of each beehive.

4.2 In the case of new settlements that are not yet under follow-up, the producer must notify ARGENCERT about the beginning of the operation. This notification must be done with sufficient anticipation in order to give ARGENCERT the opportunity of performing the first inspection, collecting the necessary information that must be evaluated and approved by the Certification Committee.

4.3 In case of unexpected migrations of organic apiaries, ARGENCERT's approval must be previously obtained. The new settlement will be required to comply with the same organic or organic in transition requisites than the originating settlement.

4.4 Sanitary and productive records must be kept, in which prophylactic and/or therapeutic treatments and income and outcome of beehives, migration to other libation areas, kilos of honey produced, etc. are recorded.

## 5.0 Origin of the Productive Unit

Organic Certification will cover those beehives, nuclei and packs that come from Organic Certified establishments. For bees, preference shall be given to the use of Apis mellifera and their local ecotypes.

For the renovation of apiaries, 10 % per year of the queen bees and swarms may be replaced by non-organic queen bees and swarms in the organic production unit provided that the queen bees and swarms are placed in hives with combs or comb foundations coming from organic production units.

In case of high mortality of bees caused by health or catastrophic circumstances, the reconstitution of the apiaries with non-organic bees, when organic apiaries are not available.

## 6.0 Constitution of the apiary

The apiary will be constituted only by the declared number of beehives and/or nuclei. The following data must be recorded:

a. Number of beehives and/or nuclei of the apiary.

b. Individual identification of the beehives and method employed.

c. Place where the apiary is located, attaching a sketch of the land and the official map of the area, or other cartographic element in an appropriate scale that reflects the whole libation area, and the potential contamination sources, if any.

d. Date of the income of the beehives and/or the nuclei to the apiary. In case of migration, time of the migration and their records.

e. Beehive and/or nuclei origin:

e.1 Place from where they come

e.2 Method of obtention:

- own by multiplication (describe method)

- bought from third parties
- swarm collection
- other

f. Parallel productions: in case that a producer has in the same area conventional beehives, ARGENCERT will have under control both Management Units. Even if the individual identification is required only for the organic beehives, adequate record will be kept in such a way that no commingling of either live or inert material occur between the conventional and the organic unit.

## 7.0 Location of the Apiaries – Libation areas

7.1 Apiaries must be located in:

a. preferably in wild areas, provided the ecosystem is not threatened, and the nectar, pollen and water are guaranteed in quantity and quality, and that they respond to the organic principles.

b. Or in Certified Organic crops areas.

7.2 These areas must be properly identified, according to the point 5.c) and the beekeepers will supply ARGENCERT with the adequate documentation as well as evidences, including sustainability analysis, if necessary.

7.3 Meliferous vegetation must not have been treated with not permitted products according to the aforementioned regulation. In case of risk, analysis will be performed both of the vegetation and the product.

7.4 The siting of the apiaries shall be such that, within a radius of 3 km from the apiary site, nectar and pollen sources consist essentially of organically produced crops and/or spontaneous vegetation and/or crops treated with low environmental impact methods which cannot affect the qualification of beekeeping production as being organic. The above mentioned requirements do not apply where flowering is not taking place, or the hives are dormant.

7.5 An operator may run organic and non-organic beekeeping units for the purpose of pollination actions on the same holding, provided that all the requirements of the organic production rules are fulfilled, with the exception of the provisions for the siting of the apiaries. The operator shall keep documentary evidence of the use of this provision.
In that case the product cannot be sold as organic.

7.6 In case that third parties' conventional apiaries be found within the libation area, these cannot differ from the feeding and sanitary management of the organic apiaries.

7.7 The apiaries can be permanently settled in one area, or they can be migratory, but both must be under follow-up under the same requisites.

7.8 Water must be accessible and abundant. It will come from sources free from contamination. If necessary it will be analysed.

7.9 Quarantine apiary: It will be located sufficiently separated, and at no less than 3 km from the organic beehives. Conventionally treated beehives will be placed in this quarantine apiary, they must be clearly identified and their production cannot be sold as organic.

## 8.0 Transition (conversion)

8.1 For the conversion of colonies and their products, a transition period will be observed as follows:

CONVENTIONAL colony/nucleus/pack:

A transition period of 1 (one) year must be observed in order to consider the beehive production as Organic, Ecologic or Biologic.

Such a denomination reaches only beehives and/or nuclei that have been previously declared, except those that were placed in the quarantine apiary. The latter must go through a new conversion period of not less than one (1) year and the hives for new installations immediately provided that in both cases the totality of the wax is replaced with beeswax from organic beekeeping is not available on the market; where it is proven free of contamination by substances not authorized for organic production; and provided that it comes from the cap.

Beekeeping products can be sold with references to the organic production method only when the organic production rules have been complied with for at least one year (transition period).

## 9.0 Inert constitutive materials

9.1 Inert materials used for the construction and maintenance of the beehives must be natural and non contaminant of the environment and of the products obtained from them. Internal and external protection must be obtained also with non contaminating elements.

9.2 Protection with vegetable products (linseed oil) is also allowed.

9.3 Painting with materials obtained by chemical synthesis or including heavy metals are prohibited.

9.4 Stamped wax:

9.4.1 Wax used for stamping the laminates will be of organic origin produced in the same apiary or certified external organic wax. Wax sheet manufacturers must guarantee a specific manipulation of the “organic” waxes and have documented records to prove it.

9.4.2 Only those laminates of 100% beeswax will be accepted. Parafines, mineral waxes or substitutes of natural wax are prohibited.

9.4.3 Organic producers must guarantee sufficient production and reserves of wax to be recycled.

## 10.0 Production Plan

The producer commits himself to present to ARGENCERT a production plan that includes:

- Melipherous production of the libation area
- Migration plan of the beehives (time and location)
- Queen replacement scheme
- Inputs to be used (waxes and other materials, replacement plans, material origins, organic or conventional condition, etc.)
- Sanitary program (possible products and application times)
- Annual harvest previews, final confirmation, and possible destination of the production.

## 11.0 Feeding

11.1 The base of bee feeding is honey and pollen produced and stored in its own beehive. For this reason sufficient reserves must be left in them for the winter survival of the colony.

11.2 Honey harvest with speculative purposes and its replacement with syrups, molasses or honey substitutes is forbidden.

11.3 As an exception of the previous point, ARGENCERT can authorize artificial feeding based on organic honey, organic sugar or organic sugar syrup when the subsistence of the colony is threatened due to lack of food. This practice can only be applied in case of exception and during the dormancy period, that is, far from the period comprised between the last harvest and the beginning of the new honey production season and the 15 days before the start of the next nectar or honeydew flow period.

11.4 Records of the number of beehives fed and type of feed used, identification and dates must be kept. Other foods that differ from those indicated above cannot be used in organic apiculture.

## 12.0 Sanitary management

12.1 General considerations:

12.1.1 All management practices will tend to the prevention of diseases and infections, and to obtain the maximum resistance to those diseases and infections. The adequate location of the beehives, the assurance of good feeding conditions, the periodical revision of the beehives, the periodical renewal of the queens, the renewal of materials and wax , the identification of the beehives, and the sanitary records will all form part of a good prophylactic management. Also, the maintenance of the adequate distances, the grouping of the beehives by activity level (not mixing strong ones with weak ones) the elimination of colonies too debilitated, the adoption of measures that avoid straying and pilferage with its possible consequence of disease transmission, to avoid the unnecessary exchange of materials among beehives (specially if their sanitary status is doubtful), avoiding the revision of healthy beehives after sick ones, and the maintenance of the hygiene and disinfection of materials used in the revision of beehives, are all preventive measures that shall avoid situations that may require more drastic sanitary treatments.

12.1.2 In the choice of breeds, the resistance of bees to diseases and their capacity of adaptation to the area must be taken into consideration as well as the continuous renovation of wax and queens, isolation of beehives attacked by infecto-contagious diseases, and the disinfection with authorized products.

12.1.3 Occurrences of infecto-contagious or parasitary diseases must de obligatorily declared.

12.1.4 Beehives that may be attacked by diseases or infections must be treated immediately with authorized products. Nevertheless, if these treatments are not effective and the safety of the apiary is at risk, allopathic products of chemical synthesis may be used under the responsibility of a Veterinary Surgeon, and the beehives will be treated and isolated in the quarantine apiary . Frames and supers must be duly identified for the maintenance of the traceability and the avoidance of confusions, contaminations or frauds.

12.1.5 Beehives in the situation mentioned in the previous point must be subjected to a 1 (one) year conversion period, provided all the wax is replaced. Sanitary records specifying diagnosis, active principle used, doses, application dates and administration method must be kept as well as the legal withdrawal period

12.2 Beehive disinfection

12.2.1 Authorized:

- thermal treatments
- lime and quick lime
- acetic, formic, lactic and oxalic acid
- ethanol
- formaldehyde
- caustic soda

12.2.2 Varroasis

a. Control measures: In case of low levels of parasitism curative treatments are not suggested. Instead, the renewal for the queen, the use of traps and drone frames are recommended.

12.3 Treatment times:

The recommended treatment time is in autumn, with the lowest number of capped brood and far from the honey producing season. This notwithstanding, specific controlled treatments for each area in particular must be carried on due to the great variability of environmental conditions.

12.4 It is prohibited:

- any preventive systematic routine treatment
- the use of synthetic parasiticides
- the use of rotenone
- to perform treatments without evaluating their effectiveness
- to permanently leave the medicines inside the beehives

## 13.0 Harvest and retirement of supers

13.1 Only supers corresponding to duly identified beehives as certified organic or organic in transition will be harvested.

13.2 Frames must be completely capped.

13.3 The use of chemical repellents is forbidden. Smoke or non polluting organic fuels are allowed, as well as air blowing and brushing or shaking of the frames.

13.4 harvesting of frames with brood is forbidden.

13.5 Harvest records: At the time of harvesting, the number of the beehive and of the supers or half supers will be recorded. This information must be sent to the extraction plant constituting the remittance document.

## 14.0 Bee products

14.1 General Dispositions

14.1.1 Previous regulations:

All establishments that extract, fractionate, ripen, collect or pack Organic Bee products must comply with dispositions for Conventional Bee Products Manufacturing Practices, plus those specified in these Standards.

Said establishments must exhibit optimum aereation, ventilation and humidity levels o avoid the rehumidification of the raw material.

14.1.2 Records:

14.1.2.1 All establishments that extract, fractionate, ripen, collect or pack Organic Bee products must keep records both for raw materials and for the manufacturing process, in such a way that the follow-up of the product from the production place (apiary) to the final destination can be performed (traceability). Records to be kept are:

- Geographic placement and migration of the beehives (origin, destination, date), income and outcome
- Production: harvest date and volume
- The removals of the supers and the honey extraction operations shall be entered in the register of the apiary.
- Record of material remittance (date, destination, volume)
- Materials and input reception record
- Manufacturing records (batches)
- Record and identification of drums
- Beehive status, population, feeding types, management
- Transportation permits
- Record of processing factors: temperature, HMF, decantation period, etc.

14.1.2.2 Records shall be always be at the disposition of the control authority

14.1.2.3 Producers must comply with ARGENCERT Procedures Manual indicating the flow diagram, batch conforming method, and the way records will be controlled.

14.1.3 Labelling

Labels must be in accordance with Chapter 10 and required information, including:

- Harvest date
- Processing, packaging and sale dates
- Mentioning: ORGANIC PRODUCT OF ANIMAL ORIGIN
- Batch or Lot number
- Certifying agency

14.2 Honey

14.2.1 Reception and unloading

14.2.1.1 There must be an adequate sector for this purpose in which only the material to be certified can be unloaded. No conventional product can be unloaded at the same time.

14.2.1.2 The material must be accompanied with the Remittance Document and recorded in the plant records with an extraction lot or batch number.

14.2.2 Extraction and storage

14.2.2.1 Those establishments that process both conventional and organic material must have a clear separation of each in time and physical place. In these cases ARGENCERT control will be performed on both productions.
Cleanliness and disinfection of all elements between one and the other process must be guaranteed, as well as the identification and physical separation of both products in the storage place.

14.2.2.2 Honey temperature must not be above 35ºC in any and all processes, and the HMF (Hydroximethyl furfural) rate must be lower than 20 mg/kg. Extraction will be performed at local ambient temperature without heat application. In order to control these conditions, there will be an ambient thermometer, and the temperature must be recorded every 2 hours during the process, indicating date, time, observed temperature and signature of the responsible person. To verify HMF a sample of each honey lot will be taken, and sent to a laboratory for its analysis. Results must be recorded.

14.2.2.3 Tanks, vats and piping must be of stainless steel, or they must be lines with food grade epoxy paint. Galvanized or naked metal sheet are not allowed.

14.2.2.4 Decantation time of each batch or lot must be recorded.

14.2.2.5 Containers for organic honey in bulk must comply with Res. SAGPyA Nº 121/98 and must be individually identified and recorded.

14.2.2.6 Seeding organic honey to refine its crystallization or for honey with risk of fermentation through separation is allowed.

14.2.3 Fractionation:

14.2.3.1 Operations that buy organic honey in bulk for further fractionation must sign an agreement with ARGENCERT for the follow-up of their production and certification. They must also comply with the same hygienic and sanitary requisites of extraction plants.

14.2.3.2 Packaging must comply with Codex Alimentarius (Codex).

14.3 Pollen

14.3.1 Collection, drying and cleaning:

The sustainability of the beehive will not be put at risk through an excessive recollection of pollen. The removal of traps at dusk is recommended so that bees will clean the hive. Another alternative is the use of traps between the supers constituted by screens where the bee will deposit pollen. The pollen collection systems must not put bees in physical danger. Screens will be taken out from the beehive transporting them to the processing facility, which will comply with the requirements of Codex. Screens will be placed in the refrigerator extracting the pollen by bending the screens, and collecting it in adequate containers.

Drying must be done in dryers that comply with the quality parameters and packaging procedures established in Codex, using indirect heat sources controlled by a thermostat without surpassing 35ºC.

Cleaning may be done using screens and blowing fans.

14.3.2 Storage:

Will be done in places protected from light, that are dry and ventilated, complying with the dispositions of Codex.

14.4 Royal Jelly

Queen cells must be of pure organic beeswax or, if they are made of artificial materials, they must be lined with pure organic beeswax. No substitutions are allowed.

For the beehive feeding, point 11: Feeding must be respected. Materials and facilities for processing must comply with the specifications of Codex.

14.5 Other bee products

When other bee products not included in the present standards need to be certified, specific standards will be studied and developed according to each production need.

# CHAPTER 7

# POULTRY PRODUCTION

## 1.0 DEFINITIONS

This chapter is in addition to the general ARGENCERT rules for animal production.

## 2.0 PERMITTED PRACTICES

2.1 Feed

It must comply with all the requisites for feeding of animal productions (chapter 4) and it must contain at least 70% cereals, since cereals constitute the basis of the poultry diet, aiming to a balance of components so as to reduce excessive fat and disagreeable taste. Cereals must originate in the same farm, but a maximum of 20% from external sources can be accepted.

All feed components must be Certified Organic accepting for poultry in conversion feeds in conversion - tested and free of residues - if no other products of this category are available in the market. Roughage, fresh or dried fodder, or silage shall be added to the daily ration.

Feed supplements extracted by solvents are not accepted. Dairy products are acceptable as well as those derived from the fish industry, provided the latter are deodorized and that they constitute such a proportion of the feed that do not produce disagreeable tastes in the meat.

2.2 Breeds

Necessarily, breeds will be of slow growth and preferably adapted to the area, with good disease resistance but without genetic manipulation.
ARGENCERT will define a criteria about slow growth breeds and will prepare a list for the operators.

2.3 Age
From organic or non-organic origin. In case of pullets for egg production of not more than 18 weeks may be brought into an organic livestock unit until 31 December 2011 when organically reared pullets are not available and provided that the relevant provisions laid down in these standards about feeding and management are complied with.

Where slow-growing poultry strains are not used by the operator the following minimum age at slaughter shall be:
(a) 81 days for chickens,
(b) 150 days for capons,
(c) 49 days for Peking ducks,
(d) 70 days for female Muscovy ducks,
(e) 84 days for male Muscovy ducks,
(f) 92 days for Mallard ducks,
(g) 94 days for guinea fowl,
(h) 140 days for male turkeys and roasting geese and
(i) 100 days for female turkeys

2.4 Production area

2.4.1 Rearing facilities will have a green area surrounding sheds with good access to them. Poultry will be raised in open space conditions and have access to an open air area for at least one third of their lives and will not be maintained in cages. If no foraging vegetation is available in the parks, it must be provided as supplement as fresh or dry green matter. All

the farm must be dedicated to ecologic poultry and no parallel production is admitted (both conventional and organic).

2.4.2 Poultry raising facilities must comply with the following minimum specifications:

- At least ONE THIRD (1/3) of the area must be of solid construction, that is, no slatted floors and covered by a litter material such as straw, wood shavings, sand or turf;
- In sheds for laying hens, a sufficiently large surface must be such that dejections can be picked up.
- The number and sizes of roost poles will comply with Annex I specifications.
- Sheds must have free entrance and exit openings of sizes adequate to the animals, and with a combined length of at least FOUR (4) meters for each ONE HUNDRED (100) square meters of total surface area of the shed.
- Aquatic fowl must have access to a creek, pond or tank, respecting their welfare and hygiene.

Each shed will not lodge more than:

- FOUR THOUSAND EIGHT HUNDRED (4.800) chicken, or
- THREE THOUSAND (3.000) laying hens, or
- FIVE THOUSAND TWO HUNDRED (5.200) other hens, or
- FOUR THOUSAND (4.000) female ducks and THREE THOUSAND TWO HUNDRED (3.200) male ducks, or
- TWO THOUSAND FIVE HUNDRED (2.500) geese or turkeys.

Surface area dedicated to meat production of each production units must not exceed ONE THOUSAND SIX HUNDRED (1.600) square meters.

2.4.3 Natural light can be supplemented with artificial means, until a maximum of SIXTEEN (15) hours (total photoperiod) with a night rest period without light of at least EIGHT (8) hours.

2.4.4 Poultry must have access to open air spaces that are covered by vegetation including that area in a rotation plan and with protection facilities, allowing birds an easy access to water and food.

2.5 Records

A record for each lot must be kept with the origin and number of birds, feeding program, handling program, prophylactic program including treatments and tests and analysis performed. Records of stock (income of animals, deliveries, sales, etc.) must also be kept. In the case of feed, records must be kept of lot numbers and tests.

2.6 Resting the sheds.

Once the birds have been removed for slaughtering, a minimum of 14 (fourteen) days must elapse before their reuse, with prior cleaning and disinfection of the sheds.

Parks should be left to rest for at least 2 months.

2.7 Additives and therapies

As a complement to the general rule on animal production, antibiotics or other medicines are exceptionally acceptable in justified cases to save the life of the animals in acute episodes, and if recommended by a recognized veterinary surgeon who will indicate the product and doses. In any case, the officially established withdrawal times must be observed (with a minimum withdrawal time of 6 days in case of milk or dairy products production, or 48 hours for medicines without withdrawal time) as well as time of use, and the whole process must be recorded.

The only ant-oxidant permitted is Vitamin E of natural origin.

2.8 Sanitary Plan:

A sanitary plan must be presented to ARGENCERT before commencing breeding and in accordance with this rules.

2.9 Hygiene

For the hygiene of the facilities the products listed in Annex I: Appendix about Food Manufacturing, point 5.0: PRODUCTS FOR HYGIENIZATION OF PLANTS AND FACILITIES must be used.

2.10 Slaughtering

Slaughtering facilities must comply with these standards Chapter 5, Animal production, Point 7.0 Slaughter and Transportation.

2.11 Packing and labelling

2.11.1 Packing to be done with biodegradable or reusable materials approved by the Codex.

2.11.2 Labels: see Chapter 10, Identification and Labeling.

## 3.0 PROHIBITED PRACTICES

The following are prohibited:

3.1 The use of antibiotics as growth enhancers or as systematic practice.

3.2 The use of growth regulators as well as hormones, anabolics or growth promoters.

3.3 The use of anti-oxidants such as B.H.T. and coloring.

3.4 Neither products nor ingredients can be subject to ionizing radiation treatments.

3.5 PVC or other toxic plastic containers or container made out of materials that may transmit toxic substances.

# CHAPTER 8

# AQUACULTURE

## 1.0 ORIGIN OF THE AQUACULTURE ANIMALS

Organic aquaculture shall be based on the rearing of young stock originating from organic broodstock and organic holdings.

When young stock from organic broodstock or holdings are not available, non-organically produced animals may be brought onto a holding under specific conditions.

## 2.0 HUSBANDRY PRACTICES

2.1 personnel keeping animals shall possess the necessary basic knowledge and skills as regards the health and the welfare needs of the animals.

2.2 Husbandry practices, including feeding, design of installations, stocking densities and water quality shall ensure that the developmental, physiological and behavioral needs of animals are met.

2.3 Husbandry practices shall minimize negative environmental impact from the holding, including the escape of farmed stock.

2.4 Organic animals shall be kept separate from other aquaculture animals. the same species may be involved, provided that there is adequate separation between the organic production sites and the conventional production sites.

2.5 Transport shall ensure that the welfare of animals is maintained.

2.6 Any suffering of the animals including the time of slaughtering shall be kept to a minimum.

## 3.0 BREEDING

3.1 Artificial induction of polyploidy, artificial hybridization, cloning and production of monosex strains, except by hand sorting, shall not be used.

3.2 The appropriate strains shall be chosen.

3.3 Species-specific conditions for broodstock management, breeding and juvenile production shall be established.

## 4.0 FEED FOR FISH AND CRUSTACEANS

4.1 Animals shall be fed with feed that meets the animal's nutritional requirements at the various stages of its development.

4.2 The plant fraction of feed shall originate from organic production and the feed fraction derived from aquatic animals shall originate from sustainable exploitation of fisheries.

4.3 In the case of non-organic feed materials from plant origin, feed materials from animal and mineral origin, feed additives, certain products used in animal nutrition and processing aids shall be used only if they have been authorized for use in organic production. Annexes E and F.

4.4 Growth promoters and synthetic amino-acids shall not be used.

## 5.0 BIVALVE MOLLUSKS AND OTHER SPECIES WHICH ARE NOT FED BY MAN BUT FEED ON NATURAL PLANKTON

5.1 Such filter-feeding animals shall receive all their nutritional requirements from nature except in the case of juveniles reared in hatcheries and nurseries.

5.2 They shall be grown in waters which meet the criteria for Class A or Class B areas as defined in Annex II of Regulation (EC) No 854/2004.

5.3 The growing areas shall be of high ecological quality as defined by Directive 2000/60/EC and, pending its implementation of a quality equivalent to designated waters under Directive 2006/113/EC.

## 6.0 DISEASE PREVENTION AND VETERINARY TREATMENT

6.1 Disease prevention shall be based on keeping the animals in optimal conditions by appropriate sitting, optimal design of the holdings, the application of good husbandry and management practices, including regular cleaning and disinfection of premises, high quality feed, appropriate stocking density, and breed and strain selection.

6.2 disease shall be treated immediately to avoid suffering to the animal; chemically synthesized allopathic veterinary medicinal products including antibiotics may be used where necessary and under strict conditions, when the use of phytotherapeutic, homeopathic and other products is inappropriate. In particular restrictions with respect to courses of treatment and withdrawal periods shall be defined.

6.3 The use of immunological veterinary medicines is allowed.

6.4 Treatments related to the protection of human and animal health imposed on the basis of Community legislation shall be allowed.

## 7.0 CLEANING AND DISINFECTION

With regard to, products for cleaning and disinfection in ponds, cages, buildings and installations, shall be used only if they have been authorized for use in organic production in Annex I.

# CHAPTER 9

# PROCESSING, STORAGE AND TRANSPORTATION

## 1.0 PROCESSING OF FOOD AND FEED

1.1 Definition

Are the operations of conservation and/or transformation of agricultural products (including animal slaughtering and dismembering) as well as packaging and/or modifications in labelling relative to the organic production method of fresh, preserved or transformed products.

The principles of good manufacturing practice shall be respected in the use of additives, processing aids and other substances and ingredients used for processing food or feed and any processing practice applied.
Operators producing processed feed or food shall establish and update appropriate procedures based on a systematic identification of critical processing steps and ensuring the compliance with the norms in all the stages.

1.2 Methods

1.2.1 The only accepted processing methods are mechanical, physical and/or fermentative processes, or a combinations of these.

1.2.2 Prohibited methods:

1.2.2.1 Irradiation methods are not permitted.

1.2.2.2 Use of synthetic colouring agents, preservatives and/or flavouring products.

1.2.2.3 Synthetic solvent extraction of ingredients, additives, coadjuvants and other processing aids is prohibited.

1.2.2.4 Genetically manipulated organisms and products derived from them are not allowed in the manufacturing of organic products (Chap.2, point 3).

1.2.2.5 The use of asbestos filtering materials. The operator must report the nature of all filtering materials and ARGENCERT will decide regarding their adequacy for filtering of organic products.

1.2.2.6 The use of substances or practices for recovering the original state that might have been lost in the processing and storage of the organic products.

1.3 Raw materials

An organically processed product must contain all its ingredients of agricultural origin produced or imported according to what it is established in these Standards. If they are of wild and/or natural origin, they must with the organic standards.

This notwithstanding, agrarian products that do not comply with the requisites of these standards can be included in quantities of up to FIVE PERCENT (5%) by weight of the ingredients (excluding salt and water), provided that they comply with point 1.2 above, that their use is indispensable, that the same products are not available produced in organic systems, that no synthetic products are included, and that products contaminated with heavy metals and/or pesticides, sulphites, nitrates or nitrites be excluded.

ARGENCERT can approve the use of those materials provided they satisfy the aforementioned conditions, submitting them to periodical revisions and the re-evaluation and justifications of the use of non organic ingredients in organic products. ARGENCERT will review at least once a year the list of non organic materials allowed in the formulation of organic products and will amend it accordingly.

In the manufacturing of a specific product, mixtures of the same ingredient organic and conventional is not permitted.

1.4 Additives and processing aids

Only additives and coadyuvants listed in Annex J may be used in the following cases:

1.4.1 To maintain the nutritional value of the products.

1.4.2 To enhance the keeping quality or stability of the products.

1.4.3 To obtain a product with acceptable appearance, consistency and/or composition provided that it does not mislead the consumer concerning its nature and quality.

and in those cases that:

1.4.4 There is no possibility of producing a similar product without the use of the additive or processing aid.

1.4.5 It is used in minimum quantities to fulfil its function.

1.4.6 It contains no other substances not permitted according to these standards.
Preparations based on microorganisms and enzymes can be used in food processing. The enzymes shall be included in Annex F, point 3.

1.5 Filters:

Permeating organic products with substances that may affect them negatively is not allowed.

1.6 Labelling: see Chapter 10: Identification and Labelling.

## 2.0 PROCESSING PLANTS

2.1 Generalities

2.1.1 Processing Plants for Organic Production should comply with the local standards for the processing and fractionation of foodstuffs.

2.1.2 Contaminations with unauthorized substances or products must be avoid and only after observing all prevention measures they should be cleaned using techniques and cleaning products that comply with these Standards and a record of those operations shall be maintain.

2.2 Conditions

2.2.1 Processing and handling must be done separately from non-organic products in time and place. When the same facilities must be used for the processing of organic and conventional products, the organic ones must be processed immediately after a washing and cleaning operation.

2.2.2 All products must be adequately identified during the whole process right down to the final labelling

2.2.3 The operator shall inform ARGENCERT about processing or storing of non-organic products and will keep available an updated register of all operations and quantities processed.

2.2.4 Production lines, storage and transportation must be cleaned and freed from non-organic residues before proceeding to the operation with organic products.

2.2.5 The storage, processing and transport equipment is to be hygienized with special care when there is risk of contamination with genetically modified products. In these cases special hygienization records must be kept.

## 3.0 CLEANING AND PEST CONTROL

3.1 Contamination of organic products and its raw materials must be avoided.

3.2 For pest control measures that lead to their prevention must be observed, such as control of nests and reproduction areas in the surrounding areas, residue management, hermeticity of openings, cleaning program, aeration and ventilation, all measures that must be taken before resorting to the use of any product.

3.2.1 In case this is not sufficient, physical control technologies will be used before resorting to chemical products.

3.2.2 In case the use of chemicals is needed in the processing and storing areas, only those products of Annex C will be allowed.

3.2.3 In case a non permitted product must be used, a special permit from ARGENCERT will be required in writing. Said treatment will be recorded.

3.2.3.1 The withholding period will be double of that indicated by the manufacturer.

3.2.3.2 Organic products or their raw materials will not be present during the treatment.

## 4.0 RECEPTION OF ORGANIC PRODUCTS

When receiving an organic product, the operador shall verify the information included in the accompanying documents. The result of these verifications will be duly registered for ARGENCERT verification.

## 5.0 STORAGE

5.1 Generalities

Organic products, before and after operations must not be separated by place or time from non-organic products except when packed and clearly identified and prevent mixture and contamination with products or substances not in compliance with this standard. Separate and well differentiated areas should be used for bulk storage of organic products.

Processing and storage areas and equipment should not be treated with unauthorized products, before the storage of organic products, and if this would be necessary, measures indicated in 3 will be observed.

Pollution from outside sources should be eliminated, paying special attention to potential cases of contamination with GMOs.

5.2 Storage conditions

The following storage conditions are permitted:

a. Controlled atmosphere
b. Temperature control
c. Drying
d. Humidity regulation

5.2.1 Ambient temperature

5.2.2 Refrigerated containers equipped with thermostats

5.2.3 Cooling

5.2.4 Pure ice made from potable water in accordance with W.H.O. Standard for drinking water.

5.2.5 Freezing.

5.2.6 Controlled atmosphere (only CO2, O2 and N2).

## 6.0 TRANSPORT

The following conditions must be observed:

6.1 All equipment (vehicles and containers) should be clean and free from non-organic residues or any other matter which could contaminate the product particularly in case of contamination risks with GMOs.

6.2 The operator shall keep the information relating to collection days, hours, circuit and date and time of reception of the products available.

6.3 Organic raw materials and organic products should not be transported together, except when properly packed and labelled.

6.4 Packages/containers must be correctly identified with all the elements that allow a complete traceability of the product.

6.5 Both the expediting and the receiving operators shall keep documentary records of such transport operations available for ARGENCERT.

6.6 Packaging, containers or vehicles must be closed in such a manner that substitution of the content cannot be achieved without manipulation or damage of the seal.

6.7 On receipt of an organic product, the operator shall check the closing of the packaging or container according to point 5.6. The operator shall crosscheck the information on the label with the information on the accompanying documents. The result of these verifications shall be explicitly mentioned in the documentary accounts for ARGENCERT verification.

6.8 The transportation of finished feed shall be physically or temporarily separated from the transportation of other finished products.

6.9 During transportation of feed products the initial quantities of products and each individual quantity delivered will be registered.

## 7.0 PACKING MATERIALS

7.1 All materials used for packaging must be of a foodstuff grade quality.

7.2 Recyclable and returnable materials must be used whenever possible.

7.3 All materials used for packaging must not contaminate the food. The use of packages that have been in contact with any substance that can compromise the organic quality of the contained product is prohibited.

7.4 Prohibited packaging materials are:

a) lead
b) PVC (poly vynylchloride) and other similar organ-halogenated plastics.

## 8.0 ENVIRONMENTAL SAFETY

8.1 The processing plant must respect the national, provincial or municipal regulations regarding the refuse it generates.

8.2 Effluents: If the plant is not connected to a municipal sewage system, it must count with an adequate effluent treatment plant.

# CHAPTER 10

# IDENTIFICATION AND LABELLING

## 1.0 GENERAL

The requirements stated in this chapter are valid for labelling of organic products, ingredients and raw material for human consumption as well as feed, excluding pet food and feed for fur animals or feed for aquaculture animals.

Organic products must be labeled clearly and precisely, guaranteeing that non-organic products cannot be placed on the market with an indication referring to organic production,

Labels for products in transition must be clearly distinguishable form labels of organic products. The use EU logo is not allowed in this category of product.

1.1 Mentions

1.1.1 Plant and/or animal products that mention in their labels terms such as organic, ecologic or biologic, must have complied with the requisites established by this Standards Manual.

1.1.2 Besides the mentions referred to in this chapter, they will comply with the national labelling regulations for conventional products.

1.1.3 In-conversion products of plant origin may bear the indication 'product under conversion to organic farming' provided that:

(a) a conversion period of at least 12 months before the harvest has been complied with;

(b) the indication shall appear in a colour, size and style of lettering which is not more prominent than the sales description of the product, the entire indication shall have the same size of letters;

(c) the product contains only one crop ingredient of agricultural origin;

1.1.4 In conversion products of animal origin may not bear the indication of "product under conversion to organic farming"

1.2 Identification:

1.2.1 The original lot or processing batch number must be indicated.

1.2.2 The person or enterprise responsible of the processing or manufacturing of the product must be identified.

1.2.3 ARGENCERT name and its corresponding code number. The ARGENCERT seal will be affixed (see point 3.0).

1.3 Documentation:

Products must go with the correspondent certificate.
In case of exporting them to the EU they shall be accompanied by the the certificate of control for import from third countries.

1.4 Percentages and list of ingredients:

1.4.1 All ingredients must be mentioned in the list of ingredients in decreasing order according to their weight percentage

1.4.2 Iingredients and additives of agricultural origin shall be calculated as for the percentage and shall not be calculated as ingredients of agricultural origin the preparations of micro-organisms and enzymes, natural flavoring substances, colouring products, minerals, vitamins, amino acids, and micronutrients nor water or salt
Yeast and yeast products shall be considered as agricultural ingredients from December 31, 2013 on.

1.4.3 Additives will be listed with their complete name.

1.4.4 The organic ingredients shall be indicated as organic at the ingredient list.

## 2.0 REFERENCES TO THE ORGANIC CONDITION

2.1 In the denomination for sale of the product:

When the product has a minimum of 95% of certified organic products, the product can be denominated as Organic (or equivalent)

Likewise, ingredients in transition will be denominated “organic in transition” (or equivalent) if the ingredients correspond to that category.

ARGENCERT seal will be placed in the same visual field as the denomination for sale of the product.

2.2 In the ingredients list:

Products with a percentage of certified organic ingredients lower than 95% can only carry the “organic” denomination besides each ingredient of organic origin. But the product itself cannot be labeled “organic” and the ingredient list shall include the total percentage of organic ingredients in relation to the total quantity of agricultural origin ingredients.
The indication of percentage shall appear in a colour, size and style of lettering which is not more prominent than the sales description of the product, the entire indication shall have the same size of letters;

The product cannot be labeled as “organic”.

## 3.0 ARGENCERT SEAL

ARGENCERT seal will be utilized according to the Organic or Organic In Conversion category.

Its location will be according to point 2.0 of this chapter.

ARGENCERT has defined two types of labels according also whether the products are of plant or animal origin:

3.1 ORGANIC Category :


3.2 ORGANIC IN CONVERSION CATEGORY

# Chapter 11

## COMPLAINTS, NON CONFORMITIES, SANCTIONS AND APPEALS

ARGENCERT will watch for the compliance with its Standards and Procedures through the application fo the following policies:

## 1.0 COMPLAINTS

1.1 COMPLAINTS ABOUT ARGENCERT'S OPERATIONS:

They can be presented by operators or by any person from outside ARGENCERT in case of disagreement with the behaviour of inspectors, the follow-up and certification procedures, and/or ARGENCERT's personnel, including its Director.

In all cases – except complaints respect of the Director's acts - complaints are submitted preferably in writing to the Director who, together with the Quality manager evaluates the gravity of the complaint and decide accordingly.

Complainants will be notified verbally or in writing – according of the gravity of the case – of the decision adopted.

In case of complaints regarding the acts of the Director, it will be submitted to the Technical Certification Committee.

1.2 COMPLAINTS ABOUT THE OPERATORS UNDER CERTIFICATION

1.2.1 In case of complaints of a third party regarding non compliance of standards by an operator, or in case of misleading claims or promotional statements respect of the organic quality of the product, or regarding negligent or fraudulent behaviour in any of the stages of production, manufacturing or commercialisation, ARGENCERT will immediately take measures to verify the reasons of the complaint.

If the veracity of the complaint is proven, ARGENCERT will apply the corresponding sanctions.

1.2.2 Where an operator considers or suspects that a product which he has produced, prepared, imported or that he has received from another operator, is not in compliance with organic production rules, he shall initiate procedures either to withdraw from this product any reference to the organic production method or to separate and identify the product. He may only put it into processing or packaging or on the market after elimination of that doubt, unless it is placed on the market without indication referring to the organic production method.
In case of such doubt, the operator shall immediately inform ARGENCERT.
ARGENCERT may require that the product cannot be placed on the market with indications referring to the organic production method until it is satisfied, by the information received from the operator or from other sources, that the doubt has been eliminated.

1.2.3 Where ARGENCERT has a substantiated suspicion that an operator intends to place on the market a product not in compliance with the organic production rules but bearing a reference to the organic production method, ARGENCERT require that the operator may provisionally not market the product with this reference for a time period to be set by that control authority or control body. Before taking such a decision, ARGENCERT shall allow the operator to comment. This decision shall be supplemented by the obligation to withdraw from this product any reference to the organic production method if ARGENCERT is sure that the product does not fulfil the requirements of organic production.
However, if the suspicion is not confirmed within the said time period, the decision referred to shall be cancelled not later than the expiry of that time period. The operator shall cooperate fully with the control body or authority in resolving the suspicion.

## 2.0 NON-CONFORMITIES

Non-conformity: is any departure of the operators' activities from the specific requisites of ARGENCERT Organic Standards.

2.1 Gravity of the non-conformities:

a) Minor non-conformities are those that:

1) Do not compromise the integrity of the organic system or the product.

2) Do not constitute intentional omission of information pertinent to the certification process.

b) Major non-conformities are those that:

1) Compromise the integrity of the organic system or the products

2) Constitute an intentional violation of the standards

3) Constitute intentional or fraudulent omission of information pertinent to the certification process.

The Technical Certification Committee determines the gravity of the non-conformity.

2.2 Treatment of non conformities.

2.2.1 Minor non conformity: The Technical Certification Committee requires corrective actions with a time to satisfy them. During this time the operator may receive certificates and written proofs of certification.

The Certification Area verifies the satisfaction in time and form of the established non-conformities. If the operator does not satisfy the corrective actions in the time and form required, it will be subject to sanctions described in point 3.0 of this Chapter.

2.2.2 Major non-conformity: the Committee established a sanction according to the procedures relative to Sanctions.

In both cases notifications to the operator must be made in writing through the decision of the Certification Committee.

## 3.0 SANCTIONS

Sanctions are established by the Certification Committee or, in case of urgency, by the Technical Direction.

The Technical Direction may establish sanctions in case of non-compliances with the technical-administrative requisites of the certification system.

3.1 Types of sanctions:

- Suspension fo the certification of the batch or lot for a given time or until the satisfaction of the non-conformity: during this time the operator cannot receive certificates or written proofs of certification for the product or lot.
- Suspension of the certification of the complete production of the sanctiones establishment for a given time or until the satisfaction of the non-conformity: during this time the operator cannot receive certificates or written proofs of certification for the complete establishment.
- Cancellation or De-certification of the lot or batch: there will be no certificates or written proof of certification for the de-certified lot or batch and labelling or advertising referring to

organic production method of that lot will not be allowed. Previously granted written proofs of certification and marks of conformities for the decertified batch will be reclaimed.

- Cancellation or De-certification of the establishment: there will be no certificates or written proof of certification for the de-certified establishment or its products and labelling or advertising referring to organic production method of that lot will not be allowed. Previously granted written proofs of certification and marks of conformities for the whole establishment will be reclaimed. In this case, to continue with the certification the establishment must re-initiate the transition.

- Cancellation or De-certification of the operator: ARGENCERT proceeds to the retirement of written proofs, certificates and the use of the marks of conformity, labels and advertising of all the establishments of the operator.

  For all cases of de-certification, the written proofs and the marks of conformity issued will be reclaimed according to the procedure Retirement of Written proofs, Certificates and Marks of Conformity of the Procedures Manual.

3.2 In case of receiving a sanction (suspension or cancellation), the operator must recover from the products of the batch affected, all references to the organic quality and ARGENCERT mark of conformity.

3.3 ARGENCERT communicates the sanction in writing to both the operator and the application authorities.

3.4 ARGENCERT also communicates the situation to those that can be appropriate, specially those that can be considered damaged by the inadequate use of written proofs, certificates or marks of conformity, and will do it through the method it considers the best.

3.5 The communications mentioned above will be without prejudice of initiating the legal actions that may correspond.

## 4.0 APPEALS

4.1 The decisions of the Certification Committee can be appealed. Any sanctioned operator can request the Certification Committee through ARGENCERT's Direction, the revision of the sanction.

4.2 An appeals request formular must be presented to ARGENCERT within 30 days of communicated the sanction or allegedly unfair decision.

4.3 Development and procedures are described in the Procedures Manual.

4.4 ARGENCERT will notify the operator in writing the decisions of the Certification Committee. Appeals will be duly recorded.

4.5 There is no charge for appeals, except the expenses of the Certification Committee members that are convened for the occasion. Should extra inspections be needed, the customer will be charged the usual inspection fee.

# ANNEX A

## GUIDELINES FOR DETERMINING THE DURATION OF THE TRANSITION

### 1.0

For plants and plant products to be considered organic, the production rules must have been applied on the parcels during a conversion period of at least two years before sowing, or, in the case of grassland or perennial forage, at least two years before its use as feed from organic farming, or, in the case of perennial crops other than forage, at least three years before the first harvest of organic products.

The referred conditions shall apply to the whole area of the production unit on which animal feed is produced.

However, the conversion period may be reduced to one year for pasturages and open air areas used by non-herbivore species. This period may be reduced to six months where the land concerned has not during the last year, received treatments with products not authorized for organic production.

Where non-organic animals exist on a holding at the beginning of the conversion period their products may be deemed organic if there is simultaneous conversion of the complete production unit, including livestock, pasturage and/or any land used for animal feed. The total combined conversion period for both existing animals and their offspring, pasturage and/or any land used for animal feed, may be reduced to 24 months, if the animals are mainly fed with products from the production unit.

Conversion period will start at the soonest when the operator signs the Follow-up and Certification Agreement with ARGENCERT and starts operating in compliance with this norm.

### 2.0

In certain cases, ARGENCERT may decide to recognize retroactively all the history of the parcels during the previous three year, verifying the complete compliance with the norm based on documentary evidence, records, on-site observation and if considered necessary, laboratory analysis.

In cases where the land had been contaminated with product not authorized for orgnic production, ARGENCERT may extend the conversion period beyond the period referred in 1.0

# ANNEX B

## MANURE, FERTILIZERS AND SOIL IMPROVERS

The need for these products must be recognized by ARGENCERT previous control of their origin and composition

1. Seaweeds and derived products, 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 provided they are obtained directly from.

2. Vegetable bark, wood ash and wood residues, sawdust (wood not chemically treated after cutdown).

3. Vegetable and animal residues, composted or fermented from household wastes which has been submitted to composting or to anaerobic fermentation for biogas production.
   Only when produced in a closed and monitored collection system. 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): 0.

4 Mixtures of vegetable matter, which have been submitted to composting or to anaerobic fermentation for biogas production.

5 Products and by-products of plant origin for fertilizers. Examples: oilseed cake meal, cocoa husks, malt culms.

6 Mushroom culture wastes. The initial composition of the substrate shall be limited to products of this Annex.

7 Vermicompost.

8 Dried farmyard manure and dehydrated poultry manure. Factory farming origin forbidden.

9 Liquid animal excrements. Use after controlled fermentation and/or appropriate dilution. Factory farming origin forbidden.

10 Guano.

11 Bonemeal, hoof meal horn meal, wool, hair and “chiquette” meal, hair fur. Maximum concentration in mg/kg of dry matter of chromium (VI): 0.

12 Blood meal, meat meal, fish meal. Maximum concentration in mg/kg of dry matter of chromium (VI): 0.

13 Dairy products. Maximum concentration in mg/kg of dry matter of chromium (VI): 0.

14 Peat: Use limited to horticulture (market gardening, floriculture, arboriculture, nursery).

15 Elemental sulphur (product of natural or industrial origin).

16 Oligoelement: inorganic micronutrients (borum, cobalt, copper, iron, manganese, molibdenum, zinc.

17 Magnesium sulphate (Epson salt, kieserita). Only from natural origin.

18 Potassium sulphate of mineral origin. Product obtained from crude potassium salt by a physical extraction process, containing possibly also magnesium.

19 Crude potassium salt or kainit.

20 Clay (bentonite, perlite, vermiculite, etc.)

21 Calcium carbonate: chalk, ground limestone, Breton ameliorant, phosphate chalk. Only of natural origin.

22 Industrial lime from sugar production. By-product of sugar production from sugar beet.

23 Industrial lime from vacuum salt production. By-product of the vacuum salt production from brine found in mountains.

24 Rock powder.

25 Soft ground rock phosphate. Cadmium content less than or equal to 90 mg/kg of P205.

26 Aluminium-calcium phosphate. Cadmium content less than or equal to 90 mg/kg of P205. Use limited to basic soils (pH > 7,5).

27 Basic slag.

28 Calcareous Magnesium Rock (dolomite). Only of natural origin.

29 Calcium sulphate (gypsum). Only of natural origin.

30 Calcium chloride solution. Foliar treatment of apple trees, after identification of deficit of calcium.

31 Sodium chloride. Only mined SALT.

32 Biodynamic preparations.

33 Stillage and stillage extract. Ammonium stillage excluded.

# ANNEX C

## PRODUCTS FOR PEST AND DISEASE CONTROL

The need for these products must be recognized by ARGENCERT.

1 Mineral oils Insecticide, fungicide;only in fruit trees, vines, olive trees and tropical crops (e.g. bananas).

2 Plant oils (e.g. mint oil, pine oil, caraway oil).Insecticide, acaricide, fungicide and sprout inhibitor.

3 Paraffin oil Insecticide, acaricide

4 Sulphur Fungicide, acaricide, repellent

5 Micro-organisms (bacteria, viruses and fungi) used for biological pest and disease control

6 Spinosad. Insecticide. Only where measures are taken to minimize the risk to key parasitoids and to minimize the risk of development of resistance

7 Potassium bicarbonate. Fungicide.

8 Potassium soap. Insecticide.

9 Copper in the form of copper hydroxide, copper oxychloride, (tribasic) copper sulphate, cuprous oxide, copper octanoate.

10 Potassium permanganate Fungicide, bactericide; only in fruit trees, olive trees and vines.

11 Lime sulphur (calcium polysulphide) Fungicide, insecticide, acaricide

12 Quartz sand Repellent

13 Pyrethrins extracted from Chrysanthemum cinerariaefolium. Insecticide

14 Quassia extracted from Quassia amara Insecticide, repellent

15 Rotenona extracted from Derris spp., Lonchocarpus spp. and Terphrosia spp. Insecticide.

16 Use of pheromone traps, dispensers and baits. sexual behaviour disrupter.

17 Biodynamic preparations.

18 Azadiractina extracted from Azadirachta indica (neem). Insecticide.

19 Beeswax. Pruning agent.

20 Gelatine Insecticide

21 Hydrolysed proteins. Attractant, only in authorized applications in combination with other appropriate products of this list.

22 Lecithin Fungicide

23 Diammonium phosphate Attractant, only in traps.

24 Pyrethroids (only deltamethrin or lambdacyhalothrin) Insecticide; only in traps with specific attractants; only against Bactrocera oleae and Ceratitis capitata Wied.

25 Ferric phosphate (iron (III) orthophosphate). Molluscicide

26 Ethylene Degreening bananas, kiwis and kakis; Degreening of citrus fruit only as part of a strategy for the prevention of fruit fly damage in citrus; Flower induction of pineapple; sprouting inhibition in potatoes and onions

27 Potassium Aluminium (Aluminium sulphate) (Kalinite). Prevention of ripening of bananas.

28 Calcium hydroxide Fungicide. Only in fruit trees, including nurseries, to control Nectria galligena

# ANNEX D

# VETERINARY PRODUCTS

## 1.0 PARASITE CONTROL

1.1 GENERAL RULES

1.1.1 Action on the external environment: Crop rotation, feed troughs disinfection.

1.1.2 Action on the livestock: Reinforce the immune mechanisms through a balanced diet, correcting any mineral and vitamin deficiency.

1.1.3 When deemed indispensable due to lack of ecologic alternatives, up to two antiparasite treatments may be performed but only after a clinical examination by a certified veterinary and/or positive tests that justify the treatment.

1.1.4 The use of any antiparasite agent must be recorded in the farm logs.

1.2 HYGIENE

Animal production facilities will be hygienized using only products permitted in Annex I, point 5.0: PRODUCTS FOR THE HYGIENIZATION OF PLANTS AND FACILITIES

## 2.0 DELIVERY METHODS

2.1 As a general rule for internal antiparasite agents, by mouth.

2.2 If required, they may by delivered through cutaneous injection if withdrawal periods for slaughter or sale of milk are observed as specified in section 5 of this Annex.

2.3 As a general rule for external antiparasite agents, externally.

2.4 All veterinary treatments must be recorded

## 3.0 DELIVERY TIMING

3.1 If it is the only treatment, away from suckling time.

3.2 If not the only treatment, at least one of them must be away from suckling time.

## 4.0 OTHER VETERINARY PRODUCTS

4.1 Biotherapy

4.1.1 Phytotherapy, aromatherapy, homeopathy and others.

4.1.2 Use of attenuated microorganisms authorized by the competent authority in treatments only as a replacement of antibiotics and chemotherapy.

4.2 Antibiotherapy

Used only exceptionally to save the life of the animal if the problem is an acute one. The treatment must be logged in the farms ledgers. Before the sale of the meat or milk of the sick livestock, the waiting periods must be observed as specified in section 6 of this Annex.

4.3 Hormonal treatments

4.3.1. Hormonal treatments are prohibited In case of isolated females with veterinary problems that cannot be resolved with organic therapeutics, in order to save the life or welfare of the animal (e.g. distosyc parturition, placentary retentions after parturition, etc.) the veterinary treatments that are considered adequate, including the use of hormones, the animals must be excluded from the organic circuit and cannot be returned to it.

4.3.2 The use of hormones for heat syncronization or as growth promoters is specifically forbidden

4.4 The use of immunological veterinary medicines is allowed.

## 5.0 VACCINATIONS

Against endemic diseases and compulsory inoculations. Veterinary treatments that include vaccinations containing genetically modified organisms are specifically prohibited.

## 6.0 WITHDRAWAL PERIODS

Withdrawal period is the time that must go between the day of the last treatment and the slaughter, or the shipment of milk for industrial use or human consumption.

6.1 In the case of sale or use of milk for dairy products: double the official withdrawal time with a minimum of 5 days (48 hours for products without withdrawal time).

6.2 For the sale of meat or its industrial use: double the official withdrawal time with a minimum of 30 days.

# ANNEX E

## RAW MATERIAL FOR ANIMAL FEEDING

### 1.0 NON-ORGANIC FEED MATERIALS OF PLANT ORIGIN

**1.1. Cereals, grains, their products and by-products:**

— 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

**1.2. Oil seeds, oil fruits, their products and by-products:**

— 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).

**1.3. Legume seeds, their product and by-products:**

— Chickpeas 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

**1.4. Tuber, roots, their products and by-products:**

— Sugar beet pulp

— Potato

— Sweet potato as tuber

— Potato pulp (by-product of the extraction of potato starch)

— Potato starch

— Potato protein

— Manioc.

**1.5. Other seeds and fruits, their products and by-products:**

— Carob

— Carob pods and meals thereof

— Pumpkins,

— Citrus pulp

— Apples, quinces, pears, peaches, figs, grapes and pulps thereof

— Chestnuts

— Walnut expeller

— Hazelnut expeller

— Cocoa husks and expeller

— Acorns.

**1.6. Forages and roughages:**

— Lucerne

— Lucerne meal

— Clover

— Clover meal

— Grass (obtained from forage plants)

— Grass meal

— Hay

— Silage

— Straw of cereals

— Root vegetables for foraging

**1.7. Other plants, their products and by-products:**

— 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

## 2.0 FEED MATERIALS OF ANIMAL

**2.1. Milk and milk products:**

— Raw milk

— Milk powder

— Skimmed milk, skimmed-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

**2.2 Fish, other marine animals, their products and by-products:**

Under the following restrictions: Products origin 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

— Hydrolysate and proteolysates obtained by an enzyme action, whether or not in soluble form, solely provided to young animals

— Fish meal

**2.3. Egg and egg products**

— Eggs and egg products for use as poultry feed, primarily from the same holding.

## 3.0 FEED MATERIALS OF MINERAL

**Sodium:**
Unrefined sea salt
Coarse rock salt
Sodium sulphate
Sodium carbonate
Sodium bicarbonate
Sodium chloride

**Potassium:**
Potassium chloride

**Calcium:**
Lithotamnion and maerl
Shells of aquatic animals (including cuttlefish bones)
Calcium carbonate
Calcium lactate
Calcium gluconate

**Phosphorus:**
Defluorinated dicalcium phosphate
Defluorinated monocalcium phosphate
Monosodium phosphate
Calcium-magnesium phosphate
Calcium-sodium phosphate

**Magnesium:**
Magnesium oxide (anhydrous magnesia)
Magnesium sulphate
Magnesium chloride
Magnesium carbonate
Magnesium phosphate

**Sulphur:**
Sodium sulphate.

# ANNEX F

# ADDITIVES FOR ANIMAL FEEDING, CERTAIN PRODUCTS USED IN ANIMAL FEEDING AND PROCESSING AIDS USED IN ANIMAL FEEDINGSTUFFS

## 1.0 ADDITIVES FOR ANIMAL FEEDING

1.1 NUTRICIONAL ADDITIVES

a) Trace elements. The following substances are included in this category:

**Iron**
Ferrous carbonate
Monohydrated ferrous sulfate and/or heptahydrate
Iron oxide

**Iodine**
Anhydrous calcium iodate
Hexahydrated calcium iodate
Potassium iodide

**Cobalt**
Monohydrate cobalt sulfate and/or heptahydrate cobalt sulfate
Monohydrate cobalt basic carbonate

**Copper**
Copper oxide
Monohydrated basic copper carbonate
Pentahydrated copper sulfate

**Manganese**
Manganous carbonate
Manganic and manganous oxide
Monohydrated and/or tetrahydrated manganous sulfate

**Zinc**
Zinc carbonate
Zinc oxide

**Molybdenum**
Ammonium molybdate, sodium molybdate

**Selenium**
Sodium selenate
Sodium selenite

b) Vitamins

- Vitamins derived from raw materials occurring naturally in feedingstuffs.
- Synthetic vitamins identical to natural vitamins for monogastric animals.
- Synthetic vitamins A, D, and E identical to natural vitamins for ruminants with prior authorization on the assessment of the possibility for organic ruminants to obtain the necessary quantities of the said vitamins through their feed rations.

1.2 ZOO-TECHNICAL ADDITIVES
Enzymes and micro-organisms

1.3 TECHNOLOGICAL ADDITIVES

(a) Preservatives

- Sorbic acid
- Formic acid (*)
- Acetic acid (*)
- Lactic acid (*)
- Propionic acid (*)
- Citric acid.

(*) For silage: only when weather conditions do not allow for adequate fermentation.

(b) Antioxidant substances

Tocopherol-rich extracts of natural origin used as an antioxidant

(c) Binders and anti-caking agents

- Calcium stearate of natural origin
- Colloidal silica
- Kieselgur
- Bentonite
- Kaolinitic clays
- Natural mixtures of stearites and chlorite
- Vermiculite
- Sepiolite
- Perlite.

(d) Silage additives

Enzymes, yeasts and bacteria can be used as silage additives
The use of lactic, formic, propionic and acetic acid in the production of silage shall only be permitted when weather conditions do not allow for adequate fermentation

## 2.0 CERTAIN SUBSTANCES USED IN ANIMAL NUTRITION

Yeasts:
— *Saccharomyces cerevisiae*

— *Saccharomyces carlsbergiensis*

## 3.0 SUBSTANCES FOR SILAGE PRODUCTION

Sea salt, coarse rock salt, whey, sugar, sugar beet pulp, cereal flour, molasses.

# ANNEX G

## MINIMUM COVERED AND OPEN- AIR AREAS AND OTHER HOUSING CHARACTERISTICS FOR DIFFERENT SPECIES AND TYPES OF PRODUCTION

### 1.0 PIGS

| | **Covered area (available area per animal)** | | **Open- air area (area for exercising without including pastures)** |
|---|---|---|---|
| | Minimum live weight (kg.) | m²/head | m²/head |
| Nursing sows with piglets up to 40 days | | 7,5 m²/ sow | 2,5 |
| 7.11 Pigs for fattening | Up to 50<br>Up to 85<br>Up to 110 | 0,8<br>1,1<br>1,3 | 0,5<br>0,8<br>1 |
| 7.12 Piglets | More than 40 days and up to 30 kg. | 0,5 | 0,4 |
| 7.13 Brood pigs | | 2,5 m²/ female<br>6 m²/male if pens are used for natural service: 10 m2/boar | 1,9<br>8,0 |

### 2.0 BOVINE, EQUID, OVINE AND CAPRINE CATTLE

| | Covered area (surf./animal) | Covered area (surf./animal) | Free uncovered area (excluding meadows) |
|---|---|---|---|
| | Min.live weight (kg/anim.) | m2/animal | m2/animal |
| Bovine and Equids, reproduction cattle | Up to 100<br>Up to 200<br>Up to 350<br>More than 350 | 1,5<br>2,5<br>4,0<br>5 with a minimum of 1m2/100kg | 1,1<br>1,9<br>3<br>3,7 with a minimum of 0,75 m2/100kg |
| Dairy cows | | 5 | 4,5 |
| Bulls | | 10 | 30 |
| Sheep and goats | | 1,5 sheep/goat<br>0,35 lamb/kid goat | |

## 3.0 POULTRY

| | Covered area (available area per animal) | | | Open air area (square meters available in rotation/ head) |
|---|---|---|---|---|
| | Number of animals/m² | cm of perches/ animal | nest | |
| 7.14 Laying hens | 5 | 18 | 7 laying hens per nest or, if it is a common nest, 120 cm² per bird | 4, provided that the limit is not above 170 kg/N/ha/year |
| Poultry for fattening (in not mobile housing) | 10, with a maximum of 21 kg live weight/m² | 20 (for guinea fowl only) | | 4 broilers and guinea fowl<br>4,5 ducks<br>10 turkeys<br>15 geese<br>the limit of 170 kg/N/ha/year shall not be above for any of the abovementioned species |
| Broilers for fattening (in mobile housing) | 15(*)mobile housing with a maximum of 30 kg live weight/m² | | | 2,5 provided that they the limit of 170 kg/N/ha/year shall not be above |

(*) Only for mobile housing that the available area is not above 150 m² .

# ANNEX H

## PRODUCTS FOR THE HYGIENIZATION OF ANIMAL PRODUCTION PLANTS AND FACILITIES

1. Potassium and sodium soap
2. Water and steam
3. Milk of limes
4. Lime
5. Quicklime
6. Sodium hypochlorite (i.e. liquid bleach)
7. Caustic soda
8. Potassium hydroxide
9. Hydrogen peroxide
10. Natural plant essences
11. Citric, peracetic, formic, lactic, oxalic and acetic acids
12. Alcohol
13. Nitric acid (dairy equipment)
14. Phosphoric acid (dairy equipment).
15. Formaldehyde
16. Products for the cleaning and disinfection of nipples and milking facilities
17. Sodium carbonate

# ANNEX I

# APPENDIX ON FOOD PROCESSING

## 1.0 INTRODUCTION

### 1.1 AGRICULTURAL INGREDIENTS

All the agricultural ingredients must satisfy conditions stipulated in these Standards' CHAPTER of – PROCESSING, STORAGE AND TRANSPORT, Section 1.3 Raw Materials

### 1.2 NON-ORGANIC AGRICULTURAL INGREDIENTS

1.2.1 UNPROCESSED VEGETABLE PRODUCTS AS WELL AS PRODUCTS DERIVED THEREFROM BY PROCESSES

1.2.1.1 Edible fruits, nuts and seeds:
— acorns *Quercus* spp.
— cola nuts *Cola acuminata*
— gooseberries *Ribes uva-crispa*
— maracujas (passion fruit) *Passiflora edulis*
— raspberries (dried) *Rubus idaeus*
— red currants (dried) *Ribes rubrum*

1.2.1.2 Edible spices and herbs:
— pepper (Peruvian) *Schinus molle* L.
— horseradish seeds *Armoracia rusticana*
— lesser galanga *Alpinia officinarum*
— safflower flowers *Carthamus tinctorius*
— watercress herb *Nasturtium officinale*

1.2.1.3 Miscellaneous:
Algae, including seaweed, permitted in non-organic foodstuffs preparation

1.2.2 VEGETABLE PRODUCTS

1.2.2.1. **Fats and oils whether or not refined, but not chemically modified, derived from plants other than:**
— cocoa *Theobroma cacao*
— coconut *Cocos nucifera*
— olive *Olea europaea*
— sunflower *Helianthus annuus*
— palm *Elaeis guineensis*
— rape *Brassica napus, rapa*
— safflower *Carthamus tinctorius*
— sesame *Sesamum indicum*
— soya *Glycine max*

1.2.2.2. **The following sugars, starches and other products from cereals and tubers:**
— fructose
— rice paper
— unleavened bread paper
— starch from rice and waxy maize, not chemically modified

1.2.2.3. **Miscellaneous:**
— pea protein *Pisum* spp.
— rum, only obtained from cane sugar juice

— kirsch

1.2.3 ANIMAL PRODUCTS
Aquatic organisms, not originating from aquaculture, and permitted in no-organic foodstuffs preparation
— gelatin
— whey powder '*herasuola*'
— casings

1.3 **NON-AGRICULTURAL INGREDIENTS**

1.3.1 Drinking water

1.3.2 Salt, containing sodium chloride or potassium chloride as basic components

1.3.3 Minerals (including olioelements, vitamins, aminoacid and micronutrients only if legally required

## 2.0 LIST OF NON-ORGANIC ADDITIVES PERMITTED IN ORGANIC FOODSTUFFS

Food additives marked with an asterisk (*) shall be calculated as ingredients of agricultural origin.
The additives marked with (1) can only be used, if it has been demonstrated to the satisfaction of ARGENCERT that no technological alternative, giving the same guarantees and/or allowing to maintain the specific features of the product, is available.

2. Food Additives, including carriers

2.1 Alginic acid (E400). Preparation of foodstuffs of plant and animal origin. Milk-based products.
2.2 Lactic acid (E270). Preparation of foodstuffs of plant and animal origin.
2.3 Malic acid (E296). Preparation of foodstuffs of plant origin.
2.4 Citric acid (E330). Preparation of foodstuffs of plant origin.
2.5 Tartaric Acid [L(+)-] (334). Preparation of foodstuffs of plant origin.
2.6 Agar (E406). Preparation of foodstuffs of plant and animal origin. Milk and meat based products
2.7 Sodium alginate (E401). Preparation of foodstuffs of plant and animal origin. Milk-based products
2.8 Potassium alginate (E402). Preparation of foodstuffs of plant and animal origin. Milk-based products
2.9 Potassium carbonates (E501). Preparation of foodstuffs of plant origin.
2.10 Sodium citrates (E331). Preparation of foodstuffs of animal origin.
2.11 Calcium citrates (E333). Preparation of foodstuffs of vegetal origin.
2.12 Calcium chloride (E509). Preparation of foodstuffs of animal origin. Milk coagulation.
2.13 Sulphur dioxide (E220) and Potassium metabisulphite (E224). Restricted for fruit wines without added sugar (including cider and perry) or in mead: 50 mg (Maximum levels available from all sources, expressed as SO2 in mg/l). For cider and perry prepared with addition of sugars or juice concentrate after fermentation: 100 mg (Maximum levels available from all sources, expressed as SO2 in mg/l).
2.14 Carbon dioxide (E290). Preparation of foodstuffs of plant and animal origin.
2.15 Locust bean gum (E414) (*).Preparation of foodstuffs of plant and animal origin.
2.16 Silicon dioxide (E551). Preparation of foodstuffs of plant origin. Anti-caking agent for herbs and spices.
2.17 Monocalcium-phosphate (E341). Preparation of foodstuffs of vegetal origin. Raising agent for self raising flour.
2.18 Lecithins (*)(E322). Preparation of foodstuffs of plant and animal origin. Milk-based products (1).
2.19 Nitrogen (E941). Preparation of foodstuffs of plant and animal origin.
2.20 Oxigen (E948). Preparation of foodstuffs of plant and animal origin.
2.21 Potassium tartrates (E336). Preparation of foodstuffs of vegetal origin.
2.22 Sodium tartrates (E335). Preparation of foodstuffs of plant origin.

2.23 Vegetable carbon (E153). Preparation of foodstuffs of animal origin. Ashy goat cheese, Morbier cheese.
2.24 Annatto, Bixin, Norbixin (*) (E160b). Preparation of foodstuffs of plant and animal origin. Red Leicester cheese, Double Gloucester cheese, Cheddar cheese, Mimolette cheese.
2.25 Calcium carbonate (E170). Preparation of foodstuffs of plant and animal origin. Shall not be used for colouring or calcium enrichment of products.
2.26 Sodium nitrite (E250). For meat products. Indicative ingoing amount expressed as NaNO2: 80 mg/kg. Maximum residual amount expressed as NaNO2: 50 mg/kg.
2.27 Potassium nitrate (E252). For meat products. Indicative ingoing amount expressed as NaNO3: 80 mg/kg. Maximum residual amount expressed as NaNO3: 50 mg/kg.
2.28 Ascorbic Acid (E300). Preparation of foodstuffs of plant and animal origin. For meat products (1).
2.29 Sodium ascorbate (E301). Preparation of foodstuffs of animal origin. For meat products (1).
2.30 Tocopherol-rich extract (*) (INS 306). Preparation of foodstuffs of plant and animal origin. Anti-oxidant for fats and oils.
2.31 Sodium lactate (C325). Preparation of foodstuffs of animal origin: Milk and milk based products.
2.32 Carrageenan (E407). Preparation of foodstuffs of plant and animal origin. Milk-based products. (1).
2.33 Locust bean gum (E410) (*). Preparation of foodstuffs of plant and animal origin.
2.34 Guar gum (E412) (*). Preparation of foodstuffs of plant and animal origin.
2.35 Xanthan gum (E415) (*). Preparation of foodstuffs of plant and animal origin.
2.36 Glycerol (E422). Preparation of foodstuffs of plant origin. For plant extracts.
2.37 Pectin (E440). Preparation of foodstuffs of plant and animal origin. Milk based products (1).
2.38 Hydroxypropyl methyl cellulose (E464). Preparation of foodstuffs of plant and animal origin.
2.39 Encapsulation material for capsules.
2.40 Sodium carbonates (E500). 'Dulce de leche' (3) and soured-cream butter and sour milk cheese (1).
2.41 Ammonium carbonates (E503). Preparation of foodstuffs of plant origin.
2.42 Magnesium carbonates (E504). Preparation of foodstuffs of plant origin.
2.43 Calcium sulphate (E 516). Para productos de origen vegetal. Carrier.
2.44 Sodium hydroxide (E524). Preparation of foodstuffs of plant origin. Surface treatment of 'Laugengebäck'.
2.45 Talc (E553b). Preparation of foodstuffs of plant and animal origin. Coating agent for meat products.
2.46 Argon (E938). Preparation of foodstuffs of plant and animal origin.
2.47 Helium (E939). Preparation of foodstuffs of plant and animal origin.

## 3.0 PROCESSING AIDS AND OTHER PRODUCTS, WHICH MAY BE USED FOR PROCESSING OF INGREDIENTS OF AGRICULTURAL ORIGIN FROM ORGANIC PRODUCTION

3.1 Lactic acid (E270). Preparation of foodstuffs of animal origin. For the regulation of the pH of the brine bath in cheese production (1)
3.2 Water. Preparation of foodstuffs of plant and animal origin. Drinking water.
3.3 Activated carbon. Preparation of foodstuffs of plant origin.
3.4 Calcium carbonate. Preparation of foodstuffs of plant origin.
3.5 Potassium carbonates. Preparation of foodstuffs of plant origin. Drying of grapes.
3.6 Calcium chloride. Preparation of foodstuffs of plant origin. Coagulation agent.
3.7 Magnesium chloride (or nigari). Coagulation agent.
3.8 Gelatine. Preparation of foodstuffs of plant origin.
3.9 Calcium hydroxide. Preparation of foodstuffs of plant origin.
3.10 Sodium hydroxide. Preparation of foodstuffs of plant origin. Sugar(s) production Oil production from rape seed (Brassica spp)
3.11 Nitrogen. Preparation of foodstuffs of plant and animal origin.
3.12 Calcium sulphate. Preparation of foodstuffs of plant origin. Coagulation agent.
3.13 Sodium carbonate. Preparation of foodstuffs of plant origin. Sugar(s) production.

3.14 Citric acid Preparation of foodstuffs of plant and animal origin. For the regulation of the pH ofthe brine bath in cheese production (1) Oil production and hydrolysis of starch (2)
3.15 Sulphuric acid. Preparation of foodstuffs of plant and animal origin. Gelatine production (1). Sugar(s) production (2)
3.16 Hydrochloric acid. Preparation of foodstuffs of and animal origin. Gelatin production. For the regulation of the pH of the brine bath in the processing of Gouda-, Edam and Maas-dammer cheeses, Boerenkaas, Friese and Leidse Nagelkaas.
3.17 Ammonium hydroxide. Preparation of foodstuffs of and animal origin. Gelatin production.
3.18 Hydrogen peroxide. Preparation of foodstuffs of and animal origin. Gelatin production.
3.19 Carbon dioxide. Preparation of foodstuffs of and animal origin.
3.20 Ethanol. Preparation of foodstuffs of plant and animal origin. Solvent.
3.21 Tannic acid. Preparation of foodstuffs of plant origin. Filtration aid.
3.22 Egg white albumen. Preparation of foodstuffs of plant origin.
3.23 Casein. Preparation of foodstuffs of plant origin.
3.24 Isinglass. Preparation of foodstuffs of plant origin.
3.25 Vegetable oils. Preparation of foodstuffs of and animal origin. Greasing, releasing or anti-foaming agent
3.26 Silicon dioxide gel or colloidal solution. Preparation of foodstuffs of plant origin.
3.27 Talc. Preparation of foodstuffs of plant origin. High purity.
3.28 Bentonite. Preparation of foodstuffs of plant and animal origin. Sticking agent for mead (1) High purity.
3.29 Kaolin. Preparation of foodstuffs of plant and animal origin. Propolis (1). High purity.
3.30 Celluose. Preparation of foodstuffs of plant and animal origin. Gelatine production (1).
3.31 Diatomaceous Earth. Preparation of foodstuffs of plant and animal origin. Gelatine production (1)
3.32 Perlite. Preparation of foodstuffs of plant and animal origin. Gelatine production (1).
3.33 Hazelnut shells. Preparation of foodstuffs of plant origin.
3.34 Rice meal. Preparation of foodstuffs of plant origin.
3.35 Beeswax. Preparation of foodstuffs of plant origin. Releasing agent.
3.36 Cera de Carnauba. Preparation of foodstuffs of plant origin. Releasing agent

(1) Restriction is limitied to animal origin products.

(2) Restriction is limitied to plant origin products.