



The Organic Food Chain Organic Production Code of Practice

Version 9

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1 INTRODUCTION

1.1 BACKGROUND

The National Standard for Organic and Bio-dynamic Produce at Section 3 provides an overview of the philosophy of organic production systems. This Code of Practice details those aspects, which the Organic Food Chain requires to be followed to allow application of those standards by our clients.¹

Organic Food Chain (OFC) clients are farmers, processors, wholesalers, retailers and exporters, their suppliers and customers, who practice Organic, Natural, farming methods which are regenerative to the soil and the environment. Natural farming is a process of farming that fosters soil life (aerobic bacteria, micorrhyzia and other beneficial fungi, small animals etc.) to improve soil nutrients and soil texture through increased humus levels. It includes use of crop rotation, green manure crops and fallow/ley processes. It may require soil analysis to determine availability of the many mineral elements needed for plant and animal production. Well-managed, healthy soils provide the environment for healthy plant and animal production systems. Natural farming does not use synthesized chemical inputs such as herbicides, pesticides or fertilisers. These products are often toxic to soil microorganisms.

Using these methods, producers accept responsibility to improve the soil and the environment through humus building, enhancing natural biological activity, soil fertility, and soil structure.

This develops the farm as a balanced eco-system enabling optimum production of wholesome, healthy foods without the use of artificial (synthesised) fertilisers, chemical sprays, pesticides, fungicides, herbicides, and fumigants, etc.

There is a level of awareness amongst these farmers of the need for a change in the direction of agriculture, owing to the alarming effects that the conventional systems are having on the soil, the environment, animals, and human beings.

To preserve consumer confidence, producers and processors must be fully aware of their responsibility to ensure that an attitude of strict ethics and total honesty must prevail at all times.

This Code of Practice has been developed in order that OFC clients can develop and maintain full Organic certification. When used in conjunction with the OFC production procedures and the option of high frequency farm audit system OFC standards provide a tightly controlled infrastructure governed by an administrative system (which in turn opens itself to third party certification). This gives credibility and therefore consumer confidence in the products carrying the OFC logo.

¹ Italics are used throughout this document to indicate new or additional information that has been added since the last revision

KEY WORDS	DESCRIPTION (includes but not limited to these commodities)
Cereal Crops	Wheat, Barley, Oats, Sorghum, Corn, Millet, Buckwheat, Bird Seeds
Pulses/Legumes	Lucerne, Mung Beans, Soya Beans, Lupin, Clover, Fenugreek, Lentils, Lab Lab
Herbs Edible	Herb crops generally used as foods
Herbs Medicinal	All other herbs
Tropical Fruits	Fruits that originated from the tropics
Temperate Fruits	Pome & Stone Fruits, Berry Fruits, Currants, Grapes
Nuts	Peanuts, Macadamia, Almonds, Hazel Nuts, Pecan, Walnuts, Pistachios, Cashews
Vegetables-Above Ground	Includes Vine Crops eg Cucurbits, Watermelons, Pumpkins etc.
Vegetables - Below Ground	Carrots, Beetroot, Potatoes, onions etc.
Eggs	Ducks, Turkey, Geese and Chicken
White Meat	Poultry meat, pork
Red Meat	Beef, lamb, hogget, goat etc.
Dairy	Yoghurt, Milk, Cheese, Butter, Cream,
Aquaculture	Fin Fish, Shell Fish, Crustaceans, Bi-Valves
Organic Fertilizer	Rock, Mineral, Liquid Elements
Oil Seeds	Linseed, Canola, Sunflower
Processed Stock & Animal Foods	Mixed feeds, mineral supplements, nutrient boosters, Animal foods, pet foods etc.
Domestic Animals	Beef & Dairy Cattle, Sheep, Pigs, Goats, Poultry etc.

1.4 MANAGEMENT AND CONTROL

The Organic Food Chain will recognise as equivalent other internationally recognised (third-party audited) organic management systems. Similarly OFC recognises all AQIS approved certifier systems. OFC recognises decisions made by other USDA NOP accredited bodies.

The Organic Food Chain in accepting a system as equivalent reserves the right to review audit reports.

The system procedures (TOFCQPM 1 to 18) and the Quality Manual control the operation of this certification system and describe the mechanism by which a client becomes certified. They also describe the mechanisms for decertification and sanctions, which may be applied to clients who do not meet the standards contained in the documents listed in the above paragraph.

The following summary table indicates which system procedure documents to refer to in order to gain specific knowledge on how individual components of the system work.

In all cases - if in doubt over any decision you may make in your business call the OFC office for clarification on any point contained in the documents referred to in this code before proceeding.

<i>COMPONENT</i>	<i>PROCEDURE NAME</i>	<i>Proc/Form. No</i>
Application for certification	Contract Review	QPM 02 TOFC63
Product Verification	Product ID & Traceability Individual Production Procedure	QPM 06 TOFC 39
Audits, auditor & system	Process Control Inspection & Testing	QPM 07 QPM 08
Handling & Storage	Handling Storage, Packaging & Delivery OFC Production Code (This Document)	QPM 13
Certification/process of accreditation	Inspection & Testing	QPM 08
Business status/failure	Inspection & Test Status	QPM 10
Product failure	Non-conforming Product	QPM 11
Decertification & Sanctions	Inspection & Test Status Non-conforming Product Summary of OFC Certification Policies for Clients	QPM 10 QPM 11 TOFC 44
Appeals	Summary of OFC Certification Policies for Clients Process Control	TOFC 44 QPM 07
Records	Control of Quality Records Client Info. Pack Logo Agreement Production Records Notes on record keeping Summary of OFC Certification Policies for Clients OFC Production Code (This Document)	QPM 14 TOFC 32 TOFC 35 TOFC 36 TOFC 45 TOFC 44
Training requirements/auditors etc.	Training	QPM 16

2 GENERAL REQUIREMENTS

2.1 AUDIT TRAIL

The assessment of a client's procedures is achieved by an audit against this code and the National Standard. This process applies to initial acceptance and ongoing certification. The audit process identifies conformance as well as noting matters that may benefit from review with the aim of achieving improvement towards sustainable organic production and processing.

The audit trail and inventory control procedures must be detailed enough to trace all raw materials from the supplier, through the entire production process, and on through the distribution system to the retailer using lot numbers, serial number or similar. Company records (including purchase orders, bills, invoices and inventory records) shall be made available on demand to an OFC auditor.

The individual production procedures indicate the type of record necessary to prove the integrity of organic products certified by the OFC.

2.2 CONVERSION PERIOD (SEE NATIONAL STANDARD SECTION 3.2)

A farm must have been operating according to the Organic principles described in this code of practice and the **National Standard** (see section 3) for at least 3 years before products can be harvested and labelled for sale as "Certified Organic". In the case of product which will carry the OFC logo the producer must be able to verify production by the use of the required records before the logo may be used on the product.

Following a successful application review (5 of the National Standard for Organic and Bio-Dynamic Produce) the client system will be put on inspection (described in Section 5 of National Standard) for a period of 12 months. On successful audit the client operation will be considered "inconversion" for the following 2 years or until it meets the requirements of the **National Standard section 3** when it will then receive full organic status. There are some clients who applied before the Second Edition of the National standard became operative. These clients have special exemptions to the in-conversion process that operate after the Second Edition of the Standard became operational.

During the inconversion period, the OFC 'Inconversion Logo' may be used. OFC will accept labelling which states "Organic Inconversion under OFC's Organic Management System."

Clients undergoing NOP accreditation must meet the requirements of the National List in addition to the National Standards.

Businesses which have only partially converted to Organic production must clearly identify the crops/livestock and produce sold during the period of conversion and account for and sell conventionally produced product as conventional. Products produced on the conventional areas must be a different "type" (visibly distinguishable from) from that which is being produced organically - (see **National Standard** section 3.2.5) in order to avoid any potential substitution of organic with conventional product. A term often referred to as "parallel production" describes this situation well. Parallel production is allowed with OFC approval.

Note: The OFC firmly believes that any product that certified as "in conversion" undermines both the market value of certified organic product and the efforts of commercial organic business to convince a sceptical public that the products are as good as they claim to be.

2.3 RISK ASSESSMENT

There are a number of broad areas of risk that face operators of an organic process. Of particular importance to the certification process are risks associated with product safety and integrity. While food safety is more directly regulated under legislation such as the Food Act the OFC does examine food safety audit reports as part of our certification process. Additionally the integrity of certified organic products is a critical component of the value of organic products. The integrity of the system is also subjected to detailed examination during audits. Accordingly clients are required to have a HACCP - based system operating for food safety and a risk assessment made of the integrity of the organic supply and distribution system. A risk assessment process is provided as part of the OFC client support package. HACCP programs are also readily available should a client not have one from their industry association.

The HACCP – based system should include the following

1. Description of all practices and procedures to be performed and maintained, including the frequency with which they will be performed.
2. A list of each substance to be used as a production or handling input, a copy of each substances Material Safety Data Sheet (MSDS) and storage information.
3. Description of monitoring practices for each control point, including frequency, and acceptable results.
4. A list of all records kept
5. A description of all procedures used to prevent contamination and separation of organic and non organic product.
6. Procedures to keep records for a minimum of seven years and to be made available on request to the OFC or an auditor conducting an audit on behalf of the OFC.

2.4 TRAINING

Staff who are managing or working in a clients system need to be aware of the organic production processes. Additionally they may also need certificates of competency to operate certain equipment to meet workplace health and safety requirements. Therefore OCF has provided a staff member training template to record who is working and operating in the client's system and the degree of competence they have achieved.

Organic farmers obtain training in a number of different ways. Training is about keeping abreast of organic farming and farm operational changes. For example workshops conducted by departments of agriculture, natural resources and the environment. The most common is attending organic and other farm production field days, reading organic farming publications such as ACRES and visiting other organic farm operations. Organic production practitioners also gain much valuable knowledge from their ongoing management.

Records of these activities form the training records in the quality system used by clients to identify their organic competencies.

Equipment Maintenance And Cleaning

Organic production systems must be kept free of potential contaminants. Contamination may be from weed seeds, diseased plant material, diseased animals or animal residue or carried in animal products or from chemical treatments previously used before entering the organic operation. Therefore the equipment used needs to be in clean working condition before use.

Records of cleaning and servicing of equipment form a vital part of demonstrating the organic production system or products are kept contamination free.

In processing areas cleaning procedures are necessary for food safety. It is important that the business can demonstrate appropriate cleaning and hygiene procedures for maintenance of the organic integrity of the certified organic process.

2.5 PACKAGING, STORAGE, AND PRESERVATION

For General guidelines covering the storage and preservation of organic production see the **National Standard Section 4. Processing, Packaging, Storage and Transport.**

If second hand packaging is being used on farm it must be clean before use and all previous labelling made illegible. It is important to ensure that all packaging even temporary packaging has a correct label identifying the contents.

Labelling requirements for product leaving the clients operation must meet the requirements of the Trade Practices Act, the Food Standards Act and the logo requirements of the OFC as per the logo agreements that are signed as part of the certification process. Inputs need to display appropriate labelling on their packaging to demonstrate their organic status.

Those clients who undergo USDA NOP must meet the labelling requirements as per sections 205.303 to 205.311 inclusive.

Those clients who undergo JAS MAFF accreditation must meet the requirements for JAS Logo display.

2.5.1 Packaging

Food packaging must conform to food grade packaging materials as established by national regulations. Where packaging is used for organic farm inputs the label of the contents must be easily discernable. If second hand packaging is used it must be clean before use and all previous labelling made illegible

Approved inputs and practices

1. All packaging material must be free of fungicides, preservatives and other chemical additives.
2. The packaging is appropriate for the product.
3. Vacuum packaging if appropriate for the product.
4. Recyclable or biodegradable packaging materials.
5. Use of oxygen absorbers, e.g. 'Ageless'.

Regulated

1. None listed at present time.

Prohibited inputs and practices

1. Plastic or other material subject to depolymerisation must not be in contact with O.F.C. certified organically grown foodstuffs.
2. The use of second hand retail packaging where the package/container was designed for single use.
3. Bleached paper i.e. white paper bags etc because of the potential product to be contaminated by chemicals used in manufacture."

2.5.2 Storage and Preservation

2.5.2.1 Storage

Approved inputs and practices

1. Storage areas for commodities must be ventilated, but sealed to the encroachment of birds, rodents or other pests.
2. Hot water dips, ice.
3. Controlled atmosphere storage.
4. Diatomaceous earth (See OFC note on the use of DE).
5. Inert gases.
6. Refrigeration.
7. Natural Pyrethrum (not in contact with product).

Regulated inputs and practices

1. Pyrethrum.
2. Chemical residues - any bulk storage must not exceed 0.5 of 1% of the MRL's.
3. LOR tolerance for Organophosphate and Organochlorine residues.

Prohibited inputs and practices

1. Bags or other containers used to ship commodities must not have been used for any substances that could compromise the O.F.C. certified organic quality of the product.
2. Use of synthetic pesticides in storage environment.

Note: O.F.C. certified/non certified processing (dual usage).

Storage of O.F.C. certified organic and non-organic materials in the same room or cool room. Proof that certified organic/or O.F.C. certified materials can be kept separate from non-organic materials, that mists or other methods of freshening and maintaining humidity cannot contaminate O.F.C. certified organic foods.

Records must be kept and a person nominated to take this responsibility. There cannot be any mixing of O.F.C. certified organic and non-organic products or ingredients

2.5.2.2 Preservation

Allowed inputs and practices

1. Carbon dioxide (dry ice or gas - food grade).
2. Aeration in stored grain.
3. Refrigeration and freezing.
4. Hot air drying with a temperature not exceeding 65 degrees centigrade.
5. Ozone

Not Allowed as inputs or practices

1. All synthetic chemical treatment, e.g. phosphine, methyl bromide.
2. Sprout inhibitors.
3. Irradiation.
4. Diesel for drying (ash residues - hydrolysing enzymes release).
5. Sterilisation.

Comments

- ◆ In the case of grain, low moisture content is important for long term storage.
- ◆ It is imperative a high level of general farm or processing hygiene is maintained.

2.6 TRANSPORT

The **National Standard** Section 4. Processing, Packaging, Storage and Transport provides general information on transport. The OFC requires completion of a Transport Declaration when OFC certified organic product is delivered or dispatched. This document has a requirement to confirm the cleanliness of the transport container from previous product carried and to record the volume or quantity of product transferred. OFC documentation is not to be completed by non-OFC certified growers/processors. These records form an important part of the accredited OFC certified organic product.

Approved practices for transport of organic goods and supplies

1. Refrigeration.
2. Controlled atmosphere storage.
3. Cleaning by airing out, exposing to sunlight or using biodegradable soaps and cleaning products.
4. The use of diatomaceous earth (See OFC note on the use of DE) is permitted if removed before processing.
5. Use of sealed containers and container liners.(new)
6. Organic product is to be clearly marked from non-organic product in mixed loads.

Regulated

None listed at present time.

Prohibited

1. Any transport not to the O.F.C. certified level.
2. O.F.C. certified organically grown commodities contaminated at any point during shipping. This includes residues from previous cargoes.
3. Bags, tarpaulins or containers used to cover and transport commodities that could compromise the O.F.C. certified organic quality of the product.

2.7 RESIDUES OF AGRICULTURAL, VETERINARY CHEMICALS AND ENVIRONMENTAL CONTAMINANTS

2.7.1 Residue Levels

Residues should not be present in Organic produce.

Residue levels are based on a percentage of the Maximum Residue Level (MRL), as stated in the Food Standards Code Standard Maximum Residue Limits (MRL's) (Issue 53 Standard 1.4.2).

OFC requires that O.F.C. certified ORGANIC meets the following standards for chemical residue-

Organochlorines maximum	< LOR detection
Organophosphates maximum	< LOR detection
Other agri chemicals maximum	< 0.5 of 1 % MRL

Depending on individual chemicals, some levels may be lower. The final decision shall rest with the OFC, after consultation with the producer concerned, consumers, the MRL standards for an importing country, and the relevant government authorities.

Where a soil test identifies a finding of an agri-chemical above 5% of the MRL for that chemical in produce the client will need to discuss with the OFC and develop a management process for the area of land implicated.

2.7.2 Sampling & Testing

Initial sampling is to confirm chemical residue analysis of soil, water, and produce.

The OFC system requires 1 chemical residue analyses per annum from every *client* of OFC Certified organic products. This testing is covered by the Certification & Inspection fees. Samples will be taken by the Auditor in accordance with OFC procedures.

Should there be a reason identified at audit extra samples will be taken i.e. the auditor will determine that at the time e.g. after extreme flooding or new supply of water (recycled waste water).

2.7.3 Testing Laboratory

The testing laboratory shall be NATA accredited for each of the required test(s).

2.8 HEAVY METALS

There is evidence that naturally occurring heavy metal residue levels in soil will vary and are not necessarily related to previous farming practices.

In the case of cadmium levels however, there is mounting evidence that past farming practices have caused high cadmium levels in the soil, which can carry through to crops and livestock.

The OFC may require soil or products to be tested for residues particularly from those soils/products which have been subjected to farming practices which may have caused high levels of residual heavy metals.

Heavy metal and chemical residue testing is essential for exporting produce. The level of heavy metal contamination must not exceed the required standards of the importing country.

2.9 GENETICALLY MODIFIED PRODUCTS

The use of Genetically Modified Products or Genetically Modified Organisms (as defined in The National Standard section 2. Definitions) is not allowed in an OFC certified organic production/processing system.

2.10 RECOURSE TO CONVENTIONAL TREATMENTS

For crops under production where all allowable methods of control contained within O.F.C. Code of Practice and The *National Standard* have been unsuccessfully used to control a pest/disease/insect/weed problem in the production of O.F.C. certified produce, the client, **with prior written approval from the OFC** and documented control, shall have recourse to conventional methods of control.

Any produce/product/animal so treated, shall be positively identified, kept/packaged separately, and documented as such by the client having sought the agreement of the OFC's Office Manager.

This produce/product/animal treated by conventional methods, cannot be sold as, or used as an admixture or input to other O.F.C. certified produce/product, and must be sold/disposed of on the conventional market, under conventional Government/ Industry regulations and or guidelines. For example a finding of Smutt on a grain crop being grown for seed may be treated and grown using quarantine procedures.

The quarantine period for the area/s, produce/ product animal shall be defined by the O.F.C. and will be dependant on the level or extent to which recourse to conventional production has compromised the organic integrity of the farming system in the area affected.

Recourse to conventional may be allowed in exceptional circumstances such as drought, flood, fires, or other natural disasters as determined by derogation by AQIS. In the case of USDA NOP, temporary variances may be granted by the administrator pending application – see section 205.290.

Withholding/Withdrawal Periods

The withholding period for animal products from an organic system following conventional veterinary drug or antibiotic treatments is as follows:

Wool	18 Months after treatment
Meat & Meat Products	Can never be sold as organic
Eggs	60 Days following treatment
Milk	180 days following treatment
Offspring	Offspring from animals treated with conventional veterinary drugs or antibiotics whilst pregnant may be classed as organic provided the administration of conventional treatment was undertaken prior to the last trimester.

Animals treated with conventional veterinary drugs or antibiotics must be quarantined from the other livestock on the property for a period of at least three times the withholding period of the relevant treatment. The quarantine area of the farm may not be used for organic purposes for at least twelve months following its use for quarantine.

The OFC recommends a specific quarantine area - perhaps an unproductive area of the property, be set aside for this purpose as it will also serve as a quarantine area for bought in stock.

Farms, which have had to recourse to conventional production as stated above, must clearly identify the crops/livestock produced during that period and account for and sell them as conventional. Subsequent crops/livestock produced from the area treated whilst still in the quarantine period must be of different "type" (visibly distinguishable from) to that which is being produced organically - (see **National Standard** Section 3.2.5) in order to avoid any substitution of organic with conventional product. A term often referred to as "parallel production" describes this situation well. Parallel Production is allowed.

Accredited USDA NOP clients must not sell, label or represent as organic any animal or edible product derived from any animal treated with antibiotics, any substance that contains a synthetic substance not allowed under section 205.603 or any substance that contains a nonsynthetic substance prohibited in section 205.604.

2.11 VERTEBRATE PESTS AND VERMIN CONTROL

Allowed Inputs and practices (see also The National Standard Annex C for storage areas on farm and processing operations).

That chemical vertebrate pest control be used in accordance with State Government Department regulations and under a local government controlled program.

Operational Areas

Allowed inputs and Practices

1. Mechanical.
2. *Methods allowed under a local government control programme.*

Not Allowed as inputs

1. *Those methods other than per The National Standards.*

CONTAMINATED OPERATIONS OR PRODUCT

1. The client is to notify OFC by phone and in writing of a problem, and shall confirm that produce and/or area has been quarantined and suspect samples have been taken for testing.
2. OFC sends letter to person suspected of causing contamination, stating that OFC client is in quarantine and risks losing or has lost certification. If test results show below OFC maximum limits, OFC informs client quarantine is lifted, but suspect produce / area has triple the commercial industry standard withholding period, before any produce / crops / animals can be sold / grown / grazed. **(Only applicable if total de-certification has not occurred.)**
3. If test results are above OFC maximum limits, quarantine remains in force until later additional tests (client's cost) and audit show contaminant is below OFC maximum limits, where upon point 4 above applies. **(Point 5 only applicable if total de-certification has not occurred.)**
4. During quarantine, the quarantined produce / area must be sold on the commercial market, and only then if it meets commercial market residue limits. Any crops / animals grown on the affected area must be segregated from other OFC certified produce and accurate records of quantity grown and of tests taken from the affected area kept for audit. **(Only applicable if total de-certification has not occurred.)**
5. In the event of total de-certification occurring, the produce / area cannot apply for re-certification for the indicated period.
6. OFC is to advise the client when all segregation/control/restrictions are lifted.

3 FARM MANAGEMENT

It is obligatory to employ sound farming practices which improve soil structure and soil fertility without harming the environment. In O.F.C. certified organic farming we are endeavouring to have a natural agricultural system which does not require continual inputs.

In assessing any organic or potential organic farming operation the audit will cover the appropriate aspects of farm management namely soil, plant and animal components as detailed in this code.

Care must be taken in selecting a site for organic production to ensure that it is adequately buffered from potential contamination by neighbouring farming practice.

Care must be exercised in selecting any imported material onto the property as unwanted residues or contamination could result.

Due care has been taken in the preparation of the lists of allowed and not allowed inputs. The lists are under continual review and at all times reference should be made to the inputs listed in the **National Standard** before using any substance for the first time.

In considering the overall farm management processes special attention needs to be taken of the impact of practices which may lead to soil erosion, salination or other degradation. Runoff water from farm buildings or irrigation, noise, air pollution and general disposal of waste need to be managed.

Definition of basic slag. The residue or foreign matter separated from smelting of metals. It can appear like scoria.

Note: Heavy or repeated use of any product or elements must be resisted and only applied in consultation with the OFC, based on the assessment of need and with the knowledge of chemical analysis.

3.1 SOIL MANAGEMENT

Section 3.4 of the National Standard provides detail of the general requirements.

Soil management is applicable to and will be assessed as part of cropping or animal production operations.

Allowed inputs and practices (see also National Standard Annex A, B & C).

1. Crop rotation, which must include leguminous plants, deep rooting species, and animals (preferably ruminating animals).
2. Green manure practices, eg any plant growth, legume content is desirable. Lightly incorporate in the top soil.
3. Basic slag (with monitoring of heavy metal contamination compulsory).
4. Bio dynamic soil preparations
5. Calcined phosphate rock.
6. Clay / Bentonite.
7. Crop residues, mulching.
8. Heat composted animal manure and vegetables matter from preferably an uncontaminated O.F.C. certified organic/ or certified source. (If applying for NOP certification, must keep full temperature records in accordance with NOP regulations)
9. Humic acid.
10. Naturally chelated trace elements are acceptable, eg ligno sulphonates and those using natural chelating agents such as citric, malic, tartaric and other tri & di-acids
11. Naturally occurring rocks (pulverised) which have value as fertilisers or soil conditioners can be used, eg dolomite, potash bearing granite, rock phosphate, gypsum, limestone zeolite, serpentine, feldspar (bi-products of industry must not be used). OFC certification excludes those naturally occurring minerals that are more than 20% water-soluble. For Sulphate of potash from a mined source an allowable level of 5% in mineral fertiliser mix. Some bi-products of industry must not be used. For clarification it is necessary to obtain a ruling from the OFC office.
12. Peat (limited use only).
13. Sawdust, bark, wood wastes and ash from timbers that have not been treated by chemicals.
14. Trace elements minerals used in micro amounts may be allowed if there is a proven deficiency and must be with consultation to the OFC Duty Director.
15. Appropriately treated water from farm or residential or industrial sites. The water will need to be tested before use at each cropping cycle to determine that water soluble nutrients are not in excess of those naturally occurring and if any pathogenic organisms are detected it cannot be used as a spray irrigation onto crops. In this circumstance, it may only be used by drip or subsurface irrigation systems on tree crops.

Important Note: The above list of inputs cannot cover all possibilities. If any further clarification is needed, please contact the OFC. Due to a few companies having a range of Organic/certified approved, and conventional products and by using the wrong product could be very costly, ie. loss of O.F.C. CERTIFICATION. *Care is needed when exporting to insure that the inputs meet importing country requirements.*

Not Allowed as inputs or practices

1. All products derived from recombinant - DNA technologies including GMOs.
2. Sewerage sludge or products containing same.
3. Synthetic chemical fumigants and fungicides.
4. Synthetically chelated trace elements.
5. Irradiated material.

Warning:

- Some commercial products not allowed may be promoted as Organic/certified, even with added nitrogen. These products must be avoided.
- Also some state laws allow a virtually chemical water soluble fertiliser to be sold as Organic or certified. These must be totally avoided.

Comments:

- ◆ Some commercial products such as pelletised chicken litter, foliar sprays, soil activators and the like are under continual review by the OFC and clarification should be sought prior to the use of any substance not listed as approved.
- ◆ Preference must be given to seeds and seedlings grown according to this Code of Practice and of open pollinated type, as opposed to hybrid varieties.

3.2 WEED CONTROL

The following list has been developed as acceptable practices for weed control within the OFC certification program.

Allowed inputs and practices

1. Biological control.
2. Changing management and land use.
3. Flame control. (under NOP requirements, this is allowed for disease and seed control only).
4. Fodder conservation utilised to minimise weeds from seeding.
5. Hand/hoe weeding.
6. Homeopathic preparations.
7. Intensive grazing with management.
8. Mechanical cultivation used with care taken to preserve soil structure.
9. Mulching using *organically produced (according to the **National Standard**) plant products*.

10. Natural Plant extracts derived from organically produced plants (that is according to the provisions described in the **National Standard** and without chemical solvent extraction's). (**Under review**)
11. Rotation according to soil fertility and seed status.

Note:

- ◆ Caution should be exercised as weeds can be introduced through contaminated seed, animal manure, etc.

Important Note:

- The above list of inputs cannot cover all possibilities. If any further clarification is needed, please contact the OFC.

Regulated

1. Weed oils

Not Allowed as inputs or practices

Substances not allowed include

1. Herbicides - synthetic chemical sprays.
2. Under USDA NOP those substances not included on the National List.
3. Treated timber products.

Comments:

- ◆ The OFC recognises the problem of handling some very difficult weed species. Chemical control maybe necessary in stopping further spreading with consequent loss of production etc. This must be reported to the OFC and an appropriate plan devised. These areas so treated must be withdrawn from O.F.C. certified Organic production. Land so treated will remain out of organic production until such time as a full conversion period in accordance with this Code and the **National Standard**, has been undertaken.

3.3 PLANT HEALTH

3.3.1 Insect Pests Management (see also National Standard Annex C)

The reliance on substances rather than management practices in the control of pests is not in accordance with O.F.C. certified organic principles. Caution needs to be exercised even when using substances derived from natural sources as they are not necessarily non-toxic. Some of the approved materials are selected for their short life in the environment and may not always be of low toxicity. Where a product is sold that makes no specific claims as to efficacy, the requirements of State/Commonwealth laws also applies particularly to its regulated use. See the Important Information section of the National Standard.

Comments:

- ◆ Consideration should be given to creating a suitable environment (shelterbelts) for natural predators, e.g. birds, insects, parasitic wasps.

Allowed inputs and practices

1. Bio dynamic principles.
2. Biological control Introduction of predators or parasites, e.g. *Trichogramma*, *Bacillus thuringiensis*, lady birds or lacewings beneficial fungal species.
3. Carbon dioxide and nitrogen gas.
4. Copper in the form of Bordeaux mixture or Burgundy mixture is preferred otherwise copper hydroxide.
5. Diatomaceous earth (see OFC note on the use of DE included with production procedures).
6. Essential oils (natural).
7. Granulose virus preparations.
8. Homeopathic preparations.
9. Light mineral oils (white oil).
10. Mechanical removal from host plants, e.g. vacuum removal.
11. Metaldehyde baits protected from the environment.
12. Natural crushed rock products/diatomaceous earth.
13. Natural plant extracts (excluding Tobacco) obtained by infusion or other non-chemical extraction.
14. Naturally occurring insecticides, e.g. natural pyrethrum.
15. Neem oil and extracts.
16. Pheromones are accepted when not applied directly to the plant and used in an appropriately designed trap.
17. Potassium permanganate.
18. Propolis.
19. Quassia extracted from *Quassia armara*.
20. Ryania extracted from *Ryania specoisa*.
21. Seaweed, seaweed meals and seaweed extracts (preferable aged), salty water (cool temperate zone source).
22. Sodium bi-carbonate.
23. Sodium silicate (water glass), maximum 2% solution.
24. Soft soap - potassium soap.
25. Stone meal - Magnesite.
26. Sulphur in wettable or dry form.
27. Vegetable oils (with care).
28. Vinegar.

All substances must always be used in accordance with Federal and State legislative requirements.

Regulated

1. Rotenone extracted from *Derris elliptica* - not to be used near water courses.

Caution needs to be exercised with respect to wetting agents which may be contained in some commercial formulations of the above products. Acceptable wetting agents include seaweed products, and vegetable oils such as coconut oil.

Important Note:

- The above list of inputs cannot cover all possibilities. If any further clarification is needed, please contact the OFC

Not Allowed as inputs or practices

Substances not allowed include:

1. Synthetic chemical fumigants
2. Synthetic chemicals insecticides.
3. For USDA NOP those substances not included on the National List.

3.3.2 Plant Diseases (see also National Standard Annex C)

Management can be an important factor in controlling plant diseases, however it is realised that some disease problems will occur. Such practices as long term rotations can assist in breaking the cycle of plant diseases.

Allowed input and practices

1. Flame control.
2. Long term rotation to break the cycle of soil born diseases.
3. Bordeaux mixture (lime - copper sulphate).
4. Herbal Homeopathic (sprays) preparations.
5. Natural minerals.
6. Natural plant extracts (without chemical solvent extraction).
7. Potassium permanganate as a seed dressing.
8. Sea based products, seaweed, fish products, etc.
9. Sodium Bicarbonate.
10. Sodium silicate.
11. Sulphur, lime sulphur.

Important Note:

- The above list of inputs cannot cover all possibilities. If any further clarification is needed, please contact the OFC

Not allowed as inputs include:

1. Any synthetic chemicals/products.
2. For USDA NOP those substances not included on the National List.

3.4 CROPPING

Cropping of all plant species requires the application of general organic principles as documented in the National Standard Section 3.

One of the requirements to good organic farming practices is to have prepared a production schedule indicating expected cycles of activity. For improved biodiversity and sustainability the production schedule may include both plant and animal systems. This code separates out plant and animal production systems to allow for the specific detail for each to be easily followed. However the assessment of the organic operations will consider any combination of activities as part of the total operation.

Following this general section there are specific requirements for the different broad groupings of crops. It is a requirement that where animal production is part of the organic certification that the requirements for fodder and pasture follow these general rules for cropping.

The preparation of a crop or pasture requires the application of sound sustainable farming practices. Seed should be from organic sources or as identified in the National Standard. Crop or pasture management, harvest and storage of produce need to also follow sound organic practices.

The certified grower will need to demonstrate by farm records (i.e. a farm diary and training records) that they have the knowledge, experience and access to the appropriate equipment for the operations undertaken.

Allowed inputs and practices

1. Approved microbiological and biological preparations.
2. Bacteria inoculants of legume seed.
3. Bio dynamic plant preparations.
4. Blood and bone, meat meal, fish meal (not containing sewage sludge or urea).
5. Homeopathic preparation.
6. Hoof and horn meal.
7. Natural seaweed products not chemical fortified and free from harmful residue.
8. Naturally occurring biological organisms, eg worms / worm castings.
9. Potassium permanganate (as a seed dressing).
10. Products derived from the sea (provided the source is not damaged or depleted).
11. Products from fish or animal processing.
12. Slurry and urine may be used after fermentation process.
13. Sulphur.

Substances not-allowed include:

1. All artificial fertilisers, e.g. superphosphate, potash, nitrogenous fertilisers, including urea, or those whose water solubility is increased through chemical treatment.
2. Growth inhibitor, regulators and promotants.
3. Synthetic insecticides, herbicides and defoliantes.
4. For USDA NOP those substances not included on the National List.

Warning:

- Some commercial products not allowed may be promoted as Organic/certified, even with added nitrogen. These products must be avoided.
- Also some state laws allow a virtually chemical water soluble fertiliser to be sold as Organic or certified. These must be totally avoided.

Comments:

- ◆ Some commercial products such as pelletised chicken litter, foliar sprays, soil activators and the like are under continual review by the OFC and clarification should be sought prior to the use of any substance not listed as approved.
- ◆ Preference must be given to seeds and seedlings grown according to this Code of Practice and of open pollinated type, as opposed to hybrid varieties.

3.4.1 Broad Acre (grains, legumes, hay/silage, fibre, oilseed)

Crop rotation, which must include leguminous plants, deep rooting species, and if possible animals (preferably ruminating animals.)

3.4.2 Horticulture (fruits, nuts, herbs & vegetables)**3.4.2.1 Vegetables**

Vegetable production shall include crop rotation with leguminous plants, deep rooting species, and animals if available and compatible with land use.

3.4.2.2 Herb Production

Herb production often involves species that are annuals, biennial or perennial. Annuals will require to meet the normal crop rotation systems as noted above for vegetables. Biennials and perennials will also need to be included in a crop rotation system. The inter row spacing where sufficiently wide should be subjected to annual cover or green manure crop species that will further organic management practices. For example an inter-row cover crop could be a mixture of grass and legume which is harvested for mulch before flowering/seeding occurs.

3.4.2.3 Fruit and Nut Production

The majority of these species crop for many years. Annual crops are to be managed as for vegetable /broad acre crops. Crop rotation for perennial species only considered when replacing an entire area. The inter-tree spacing is to be managed to improve the soil using cover crops and animals as considered appropriate. As a guide the requirements for organic farming in this code should be followed.

3.4.2.4 Pasture (legumes, grasses, fodder, native pasture, range land)

Under this farming operation pasture production is for animal production or as part of a ley in other cropping operations. Emphasis is to be put on a balanced mixed pasture of grasses and legumes, including deep rooted species.

3.5 ANIMAL HEALTH

Allowed inputs and practices used in accordance with Federal and State legislative requirements

1. Herbal and homeopathic preparation.
2. Natural pyrethrum, in moderation.
3. Magnesite, sulphur, and diatomaceous earth.
4. Potassium permanganate.
5. Aerox NaClO₃ (under review)

Regulated

1. Derris (rotenone, but not to be used near water courses) Natural vitamin supplements, e.g. fish oil, and yeast.
2. Regulated vaccines in accordance with the **National Standard and not made from recombinant DNA technology**). Clients must first apply to the OFC for approval under veterinary advice.

Not allowed as inputs or practices

1. Synthetic chemical drenching.
2. Antibiotics, drugs, etc.
3. Organo-phosphorous compounds, e.g. pour on lice control, blow fly control, organochlorines, and non-naturally occurring chemicals.
4. Any substances in violation with National and State laws.

Comments:

- ◆ Livestock sold for slaughter under O.F.C. certification must be born and raised on the O.F.C. certified property, or obtained from another similarly certified property.
- ◆ Replacement breeders may be introduced at a rate of no more than 10 % of existing breeding stock per annum, unless purchased from another certified producer. Replacement livestock should be bred on property.
- ◆ Under circumstances where a property has been severely destocked due to natural disasters such as flood or drought the OFC may grant an exception from the above in order to restock the property.
- ◆ Any replacement stock from a non certified property must be kept confined from existing animals (in holding paddock) for a period of not less than 21 days to ensure there is no contamination of or introduction of weed seeds onto, certified areas. Such livestock may never be sold under O.F.C. certification.

3.6 ANIMAL HUSBANDRY

General guidelines are as covered in the National Standard Section 3D and pasture management is covered in the cropping section above.

Allowed as inputs and practices

1. All livestock must be raised under free-range conditions.
2. Housing and management must be to the requirements for the normal behavioural needs of the animals and birds.

3. Adequate levels of shelter must be provided, natural or constructed.
4. Sufficient supply of good quality water must be available at all times.
5. The diet must be balanced according to the animals needs and be of good quality.
6. Grazing animals must be run on pastures grown under the O.F.C. Code of Practice.
7. Feed supplements, other than products allowable under the OFC Code of Practice, must constitute no more than 5% of daily diet and must consist only of those products allowable under section 3 of the **National Standard.**"
8. Ground natural minerals, rock salt, and seaweed products.
9. Stock licks, containing only natural products and without urea *and / or cottonseed*.
10. Under USDA NOP and JAS MAFF accreditation, meat meal must not be used as a livestock feed.

Not Allowed as inputs or practices

1. Practices of debeaking poultry, de-tailing of pigs, and chemical castration.
2. Growth promotants, natural or synthetic hormones.
3. Processed animal bi-products, e.g. steamed bone meal, meat meal etc. must never be fed to mammals.

3.6.1 Dairy and Beef Cattle

Cattle to include both Beef and Dairy Cattle and Buffalo species native to Northern Australia

General Requirements

1. Cattle must be free to graze in normal range or paddock conditions, except when treatments are being applied or in the case of dairy cattle, when milking is taking place. Commercial feedlotting is not permitted.
2. Stocking densities are to be appropriate to the type of soil conditions present. Overstocking is not allowed.
3. Care must be taken to insure that pastures that the cattle have access to are free from the use of prohibited treatments such as pesticides and herbicides and that the areas are not known to have any residues of such present in the soil.
4. Any supplementary feeding must be organic with appropriate documentation to verify this and in accordance with the National Standards, or in the case of USDA NOP; only accredited NOP feed may be used.
5. Under no circumstances will animal bi products be feed to cattle.
6. Growth promotants or synthetic hormones are prohibited.
7. It is recommended that the appropriate breeds of cattle are run under the conditions present. For example Bos Indicus strains are more suited and or adapted to tropical production.
8. Suitable and adequate shelter must be provided to cattle in their environs. In the area grazed there must be adequate shade for the number of cattle at any one time in the pasture area.
9. All dehorning to be done prior to six months of age, without the use of paste or prohibited chemicals.
10. No hormones or other prohibited chemicals are to be used for the synchronisation of oestrus for breeding.
11. Be accordance with the SCARM Code for the Welfare of Cattle V 4.

Dairy Cattle

1. Must have access to pasture for the greater part of the day.
2. All care will be taken to ensure that stress will be minimised during milking periods, with no two different mobs to be mixed in the one holding pen. No electric prods or hash sticks will be used to hit or force cattle, and all procedures will be done in a manor to reduce the possibility of slipping over.
3. All cleaning methods used in the dairy to be accordance with the National Standard. For USDA NOP be in accordance with the National List and for JAS MAFF in accordance with JAS requirements.

Beef Cattle

1. When handling cattle, all care must be taken to reduce stress. The use of electric prods or harsh sticks are prohibited, and the mixing of mobs in contained areas to be minimised.
2. Identification must be in accordance with National and State regulations.

3.6.2 Pigs

General

1. All pigs must be under free range conditions. All pigs must have access to dirt during the greater part of the day.
2. Care must be taken to insure that areas that the pigs have access to are free from the use of prohibited treatments such as pesticides and herbicides and that the areas are not known to have any residues of such present in the soil.
3. Sows may be contained to prevent damage to piglets but still allowed to range.
4. Farrowing crates are prohibited.

3.6.3 Sheep and Goats, caprine species

Includes Short and Long wool breeds, meat sheep, milk and meat goats, llamas, alpacas and camels

1. Must be run under free range conditions. Commercial feedlotting is not allowed.
2. Must be provided with adequate shelter and access to shade at all times.
3. Care must be taken to insure that pastures that the sheep et al have access to are free from the use of prohibited treatments such as pesticides and herbicides and that the areas are not known to have any residues of such present in the soil.
4. Be in accordance with the SCARM Code for the Welfare of Sheep, Goats, Camels
5. Identification in accordance with National regulations.

3.6.4 Wool/Fibre species

Under organic production systems all of these species need to be husbanded under free range conditions. Therefore the specific requirements for these species include those applicable under heading 3.6 above.

"Feed supplements, other than products allowable under the OFC Code of Practice, must constitute no more than 5% of daily diet and must consist only of those products allowable under section 3 of the **National Standard**."

Comments:

- ◆ Livestock sold for slaughter under O.F.C. certification must be born and raised on the O.F.C. certified property, or obtained from another similarly certified property.
- ◆ Replacement breeders may be introduced at a rate of no more than 10 % of existing breeding stock per annum, unless purchased from another certified producer. Replacement livestock should be bred on property.
- ◆ Under circumstances where a property has been severely destocked due to natural disasters such as flood or drought the OFC may grant an exception from the above in order to restock the property.
- ◆ Any replacement stock from a non certified property must be kept confined from existing animals(in holding paddock) for a period of not less than 21 days to ensure under O.F.C .certification there is no contamination of or introduction of weed seeds onto, certified areas. Such livestock may never be sold under O.F.C. certification.

3.6.5 Poultry Production

Poultry production covers all bird species. While the normal species are chickens, ducks, geese and turkey the requirements for emu and ostrich need to follow the applicable parts of this code.

General Requirements

1. It is a requirement that for Organic Free Range O.F.C. certification for either poultry egg or meat production the birds must be run on a 'free range' system.
2. Care must be taken to ascertain that litter, soil or buildings are not contaminated with toxic chemical residues. Where existing buildings are to be utilised, residue testing in and around the building will be required.
3. Poultry must have unrestricted access to 'free range' runs during daylight hours (post brood).
4. Shed management and bird husbandry must be to a high standard.
5. The possibility of stress due to any abnormal activity should be taken into consideration.
6. It is recommended that farmers running birds in a range environment should choose carefully the strain of bird used/chosen for such purposes. By choosing quieter, more docile strains potential outbreaks such as cannibalism are significantly reduced.
7. All intending producers of O.F.C. certified organic poultry must have 'free range' accreditation through their state Free Range Poultry Association.

Housing

1. Chicken or pullets must have permanent access to weatherproof housing with either slatted floors or deep litter, but in either case the housing must contain sufficient perches.
2. Chickens must be reared on deep litter from day old. Battery brooding is not allowed.
3. Stock density in this shed after brooding must not exceed 10 kg per square metre for deep litter.
4. Artificial lighting to extend normal daylight hours beyond 16 hours per day for laying birds, chicken and pullet rearing is not permitted.
5. Sheds must have adequate door openings to allow all birds to leave the sheds at any given time.
6. Stocking rates for laying birds inside sheds should not exceed 2500 birds per shed.
7. Clean dry nesting boxes must be provided which allow no less than 20% of laying birds to nest at any one time.
8. Shed management and bird husbandry must be to a high standard at all times.
9. The possibility of stress due to any abnormal activity should be taken into consideration.

Free Range Run

1. Poultry must have unrestricted access to 'free range' runs during the daylight hours (post brood).
2. Adequate shade must be provided.
3. Stocking density must not exceed 1000 birds per hectare.
4. In utilization of the area around the sheds the stocking rates are not to exceed 2500 birds per shed.
5. Reasonable precautions must be taken to protect laying birds, chickens and pullets from predators at all times.

Feeding

Allowed as Inputs and Practices

1. In accordance with the Code of Practice for the welfare of domestic poultry, clean fresh drinking water and certified feed must be available at all times.
2. 95% of the total ration must be produced by certified/O.F.C. certified production. Feed supplements from other sources must be kept to a minimum and in no case must the level exceed 5% of the total ration (ratio calculated on a dry matter basis). (for full list section 3 of **National Standard**)

It must be realised that any bought in products may be contaminated and should always be used with caution.

3. Care must be taken when using fish/meat meal etc., as they may be contaminated with chemical or heavy metal residues. Residue testing may be required.
4. Clean dry feed comprising natural organically certified products, grains, grain feeds, meat by-products and natural sources of vitamins and minerals may be used.

Not Allowed as inputs or practices

1. The use of growth promotants and hormones is not permitted.
2. The feeding of animal manures is not permitted.

Source of Stock

Replacement stock must be introduced at no later than *two days* of age, unless purchased from another certified/O.F.C. certified, organic farm.

1. It is recommended that farmers running birds in a range environment should choose carefully the strain of bird used/chosen for such purposes. By choosing quieter, more docile strains potential outbreaks such as cannibalism are significantly reduced.

Husbandry Practices

1. Birds must have unrestricted access to a free range area during daylight hours.
2. The use of routine antibiotic medication is not permitted.
3. Regulated vaccines are allowed in accordance with the **National Standard**.
4. Beak trimming is not allowed.
5. Artificial stimulation of moulting is not allowed.
6. Other husbandry practices not covered by the above guidelines must conform with the Code of Practice for the Welfare of Domestic Poultry – 4th Edition.

3.6.6 Specialty Meats

Where animals are harvested for specialty meats that are not from a husbanded operation the animals are to be shot or captured in their natural environment. The range area from which they have been harvested shall be under OFC Certification and documentation of the ranging habits of these animals harvested need to be available for audit.

3.6.7 Bees

The general requirements for organic animal products also apply to an organic bee operation.

Specific conditions may be accepted to allow for supplementary feeding where climatic conditions warrant such practices on welfare grounds and where relocation of the bee keeping operation is not practically available. In all cases supplementary feeding should initially be from registered organic feed sources. Where this is not possible the client will need to demonstrate the steps taken to identify that organic feed was not available.

The use of antibiotic treatments to control diseases in the colonies will be permitted if required by state law or where clear separation of the potentially affected honey or other products can be segregated by a minimum of 21 days after treatment stops. For example if separate honey flows can be managed such that potentially contaminated honey is easily excluded from the next honey flow.

4 COSMETICS / SKINCARE PROCESSED PRODUCTS

4.1 PREAMBLE

Organic Cosmetic and Skincare manufacture should reflect the general principles of The National Standards For Organic & Biodynamic Production 3rd Ed for Production Requirements (Section 3) and Transport and Storage, Preparation and Packaging (Section 4). Organic Cosmetics and Skincare products include toiletries, body care products and perfumery.

Products produced under this section must meet State and Federal Government requirements for Hygiene, and all ingredients must be approved for use by the relevant regulatory bodies.

The processing for each product or production line should be O.F.C. certified or equivalent (that is a system of certification which guarantees the integrity of the organic system (e.g. by an AQIS approved certification Organisation) and which provides a HACCP based, clearly transparent and auditable process). A complete list of ingredients by weight or volume as appropriate must be produced along with a facility map, a HACCP analysis of processing steps, and if relevant, how and by whom materials are transported to and from the plant.

No animal testing is permitted of raw materials, ingredients, manufactured products or those in development.

Raw Ingredients & Additives

Approved

- 1. An O.F.C. certification programme; Approved ingredients must be O.F.C. certified Organic, or an approved equivalent.*
- 2. Mined minerals when they are essential to the nature of the product. These include Montmorillonite and kaolin clays, chalks, sand, salt and pumice.*
- 3. Ascorbic acid, tocopherol and other plant derived antioxidants.*
- 4. Zinc oxide, silicon oxide and caprylic diglyceride for use as an active sunscreen.*
- 5. Fragrances and colour components of organic origin.*
- 6. Other additives and processing aids of organic origin.*
- 7. Purified water.*

Regulated

- 1. Addition of up to 5% uncertified/non certified ingredients of natural origin.*
- 2. Fillers and binders – only if it can be demonstrated that they are necessary for the proper functioning of the product.*

Prohibited

- 1. Petrochemicals and other synthetic substances as ingredients in their own right.*

2. *Non organic products of animal origin.*
3. *Talc.*
4. *Fragrances and other colour components of non-organic or synthetic origin.*
5. *Anti-microbial agents not produced from organic sources.*
6. *Chelating agents based on EDTA and its salts.*
7. *Fatty Chain source material of petrochemical origin.*
8. *Sulphonation, ethoxylation and propoxylation.*
9. *Alkyl Sulphates (eg Sodium Lauryl Sulphate, Sodium Coco Sulphate, Ammonium Lauryl Sulphate)*
10. *Alkyl Ether Sulphates (eg Sodium Laureth Sulphate, Ammonium Laureth Sulphate)*
11. *Polysorbates (eg Polysorbate 20)*
12. *Ethanolamides (eg Cocamide DEA, Cocamide MEA)*
13. *Chemically synthesised sunscreens.*

4.2 PROCESSING GENERAL METHODS REQUIREMENTS

Approved

1. *Extraction of Raw Materials. Permitted Solvents are Organic Alcohol, Organic glycerine, organic oils, organic honey, organic sugar, organic vinegar, organic lactose, other solvents of certified organic origin and CO2. Extraction methods include Maceration (hot or cold), expression, percolation, juicing, solar extraction, cold extraction, pressing, pressure, vacuum, distillation (using water or steam at low pressure), decoction (hot or cold), infusions (hot or cold) and microbial digestion / fermentation.*
2. *Post extraction the following are permitted; Filtration (using non-bleached filtration papers), blending, concentration by evaporation, vacuum distillation, spray drying, permitted clarifying / precipitation agents, nitrogen flushing and permitted preservatives.*
3. *Use of appropriate physical, mechanical, thermal and biological processing techniques.*
4. *Traditional saponification of organic raw materials using sodium hydroxide or potassium hydroxide*

Regulated

1. The use of ultrasound as an extraction method

Prohibited

1. *The use of the following solvents are prohibited; mineral oils, benzene, hexene, propylene glycol, butylene glycol, petroleum derived solvents, glycerine from non-organic animal origins and all other non-organic solvents.*

The OFC recognises the difficulties in sourcing organic accredited raw ingredients for manufacture in cosmetics and skincare. The OFC therefore allows up to 10% of the final product (excluding water and salt) to be from natural sources of vegetable glycerine currently undergoing organic accreditation and natural minerals used for colour cosmetics purposes. Those intending to use these products must supply the OFC with full-accredited lab residue analysis showing the product to be free of petrochemicals and chemical residues and evidence of accreditation application for vegetable glycerine.

5 OTHER PROCESSED PRODUCTS

5.1 PREAMBLE

Section 1 and 2 the Introduction and General Requirements of this Code apply to all processed products.

O.F.C. certified organic produce is a very specialised product, it therefore must be handled as such. It must also be understood how easily the product can be contaminated, or by some other action that would void any given O.F.C. certification. Such requirements for strict control and ethics are paramount and may be significantly different from the handling of a product produced by conventional principles. In order to certify that food is indeed O.F.C. certified organic at the retail level, transporters, processors, packagers, manufacturers, wholesalers and distributors must adhere to a program that is detailed and verifiable.

Each industrial process is different and has specific areas in which O.F.C. certified/ certified products and materials may differ from conventional production. This Code of Practice has been developed to cover these areas of activity. This Code of Practice is designed to provide maximum quality and nutritional value within the overall goals of the Quality Assurance O.F.C. certification programme.

The processing for each product or production line should be O.F.C. certified or equivalent (that is a system of certification which guarantees the integrity of the organic system (e.g. by an AQIS approved certification Organisation) and which provides a HACCP based, clearly transparent and auditable process). A complete list of ingredients by weight or volume as appropriate must be produced along with a facility map, a HACCP analysis of processing steps, and if relevant, how and by whom materials are transported to and from the plant.

All areas in this Code of Practice must meet the hygiene regulations as required by the relevant authorities.

All USDA NOP accredited product may include products from sections 205.605 and 205.606. May not use practices prohibited in section 205.105 (e) and (f).

All JAS MAFF accredited product must meet the requirements of JAS Regulations.

Raw Ingredients & Additives (see also National Standard Annex II)

Approved

1. An O.F.C. certification programme; Approved ingredients must be O.F.C. certified Organic, or an approved equivalent.
2. Permitted additives include sea salt, fermentation organism, natural colours, natural flavours, certified organic herbs, certified organic spices, aluminium free leavening and other similar products O.F.C. certified Organic, or by other organic certification organisations.
3. Chemically untreated water deemed fit for human consumption in its untreated state when tested for microbial and chemical contaminants "Potable Water".

Regulated

1. Addition of up to 5% uncertified/non certified ingredients in accordance with the National Standard.
2. Carob gum, sugar gum, pectin's, gelatine, potato starch, corn starch, carageenans, etc. may be approved on a case by case basis.
3. Natural preservatives, colouring agents and other additives such as ascorbic acid and beet juice if necessary for marketing.
4. Sweeteners, particularly refined sugar or salt.

Prohibited

1. Synthetic preservatives, vitamins, colouring, flavouring, texturisers, emulsifiers or additives of any other kind.
2. Ingredients known to contain heavy metals or chemical residues at levels higher than 0.5% of the MRL tolerances for the specific contaminant.
3. Sulphites, nitrites and nitrates.
4. Ultra filtration.
5. Irradiated ingredients.
6. Microwave.

5.2 PROCESSING GENERAL METHODS REQUIREMENTS**Approved**

1. Curing, freezing, centrifuging, hot water or steam processing, heating and fermentation, as appropriate for the product and in accordance with federal regulations for such product.
2. Stainless steel utensils and containers.
3. Use of appropriate bacterial cultures and fermentation systems.

Regulated

1. Wood smoking.
2. Containers and utensils other than stainless steel.

Prohibited

1. Irradiation.

Only ingredients specified in the organic food chain code of practice as "allowed inputs " may be used in processed organic products.

If you are not certain if an input is allowed or not always contact your certification organisation for verification prior to using it

The unauthorized use of "not allowed" inputs may result in your certification being withdrawn

5.3 DRIED FRUITS & VEGETABLES

Preamble

The processing and packaging of O.F.C. certified organic dried fruit must be carried out according to the current Export (Dried Fruit) Regulations and Export Control (Dried Fruits) Orders and in conjunction with the Export Control (Organic Produce Certification) Orders.

The processing of dried fruits requires the operator to maintain a record system that demonstrates the necessary food safety parameters have been met during the drying process. This includes but is not limited to records on drying temperature and time, protection from external contamination and adequate segregation, labelling and storage procedures. The records of a HACCP plan would meet this requirement.

1. All O.F.C. certified organic dried fruit must be kept and/or stored separately from conventionally grown fruit. O.F.C. certified organic product must be clearly identified.

Operational Hygiene

The requirements for operational hygiene are addressed as part of the HACCP analysis.

Fruit Preparation

1. All fruit where washing is required potable water must be used. The use of a reverse osmosis filter and other acceptable process (ozone u/v) is required where water quality is not to this standard.

Use of Additives

1. Where oils are required in the processing of dried vine fruits only certified organic cold pressed oils, preferably with high oleic acid content, may be used.
2. All other additives in the processing and packaging of dried fruits should not be used. The O.F.C. Duty Director must be advised in advance of any variant.

Use of conventional equipment

Any automatic fumigation of premises must be deactivated at least six hours prior to O.F.C. certified fruit entering premises. Records of Residue analysis of equipment and container surfaces should be used to demonstrate the "safe" period following fumigation is sufficient.

1. Any chemical application which applies a chemical during normal processing must be completely deactivated.
2. Vermin control methods in the form of natural pyrethrum sprays or other acceptable products must not come in contact with produce.

Packaging

1. An insert (cardboard) should be used between pallet and produce.
2. All produce palletised to be shrink-wrapped for transit.
3. An authorised inspector and/or nominated person from the OFC must have access to the packing house for periodic inspection prior to and during processing/packaging of produce.

5.4 GRAINS/FLOURS

Cleaning & Milling

Approved

1. All O.F.C. certified/ or certified commodities must meet government or other authorities inspection standards.
2. Before packaging or processing all commodities must be mechanically cleaned to remove dirt, weed seeds, stones, straw, insects, metal, dust, etc.
3. All crop drying must be done by natural field drying, bin aeration or artificial drying at moderate temperatures.
4. Processing facilities must meet all local, state, regional and federal health standards.
5. The temperature of processed flour should not exceed 45° C as it leaves the stones/rollers.

Regulated

None listed at present time.

Prohibited

1. The use of any chemical additives such as preservatives, antioxidant, bleaches or stabilisers.

5.5 EGGS

The operation of processing eggs must be managed to meet food safety legislation.

The record system kept must demonstrate that only organic certified eggs have been processed and that all operations concerning organic production have been conducted at times when the equipment has not been contaminated by conventional eggs or egg products.

The general conditions detailed in Sections 2, 4.1 and 4.2 above must be met.

5.6 MILK AND PROCESSED PRODUCTS MILK

The operation of processing milk must be managed to meet food safety legislation. The record system kept must demonstrate that only organic certified milk has been processed and that all operations concerning organic production have been conducted at times when the equipment has not been contaminated by conventional milk or milk products.

The general conditions detailed in Sections 2, 4.1 and 4.2 above must be met.

5.7 MEAT

5.7.1 Meat Slaughter and Meat Processing Facilities

Where meat is to be produced and sold as organic meat the slaughter and meat processing facilities at which OFC certified organic animals are processed must be certified to slaughter by one of the AQIS approved organic certification bodies.

Handling and transport for all animals must be according to the appropriate Model Code of Practice for the Welfare of Animals – Land Transport. There are separate codes for cattle, sheep, pigs and poultry.

Labelling and packaging should conform to Trade Measurements requirements and section 6 of the *National Standard for Organic and Biodynamic Produce*.

5.7.2 Slaughter Conditions

Approved

Animals transported to the slaughterhouse should have rest, food and water if in transit for more than 10 hours.

Use of local slaughterhouses and humane methods of slaughter are encouraged.

Stress must be always kept to a minimum.

Approved cleaning agents include sodium hydroxide (caustic soda), sodium carbonate (washing soda). In all cases the area or equipment shall be rinsed in clean potable water after the cleaning process is complete.

Regulated

None listed at present time.

Prohibited

1. Except for the slaughter of poultry, shackling, hoisting or slaughtering is not permitted prior to having been rendered unconscious.
2. Chemical sterilants may not be used in the slaughterhouse if used for solely O.F.C. certified organic production. Otherwise sterilant residues must be thoroughly cleansed prior to O.F.C. certified organic processing.

5.7.3 Meat Products

Prerequisite

To be read in conjunction with: National Standards for Organic & Bio Dynamic Produce, Basic Standards and any other State and Federal Meat Processing Standards.

Transportation Of Raw Materials

All organic products arriving from a processor or for slaughter must be accompanied by a transport declaration correctly completed and signed by the despatching party. This document must be received and retained with records of processing for that batch of product.

Hygiene And Cleaning - Pre-Operative

All work surfaces, equipment (knives), hooks, containers, clothing (gloves etc.), packaging and any other object which may come into contact with organic product must be cleaned using an allowed cleaning substance to ensure that no cross contamination between organic and conventional product can occur. Tolerance - nil contact. This should be included as part of the HACCP plan.

Identification

From the time the animal or carcass is received at the premises it must be clearly identified by the use of a physical labelling system which allows clear identification of at least:

Name of supplier and or certification number of supplier.

Property from which the animal came or slaughter processing place from which the carcass came.

Number of animal or carcasses in the batch to be processed.

Weight of whole carcasses.

Tolerance: Minimum information as above.

Packaging/Labelling

All cuts must be packaged into allowed packaging and labelled to clearly identify:

Name and or certification number of supplier

Property from which the animal came

Wt. of cut in pack

Name of processor

Physical address and certification number of premises at which the carcass was processed (establishment)

Processing Records

Records for normal accounting practices appropriately endorsed should be sufficient to verify organic through put and its segregation from non-organic products.

Processed Weight

The processed weight record should be broken down into individual cuts, further processed products (eg sausages), offal's, fat, bones etc. to account for the full weight of the unprocessed carcass coming in.

The original is to be forwarded to the supplier of the product and a copy retained at the processing premises for auditing.

Allowable Inputs

All allowed ingredients* (volume/wt.) used in further processing must be recorded for each batch.

e.g. Organic coeliac meal, herbs etc. for sausages, sea-salt for corning.

*A record of purchase of allowed ingredients must be retained showing:

Name of supplier

Volume/wt. of product purchased

Date purchased

5.8 STOCK FOOD MILLING

Prerequisite

To be read in conjunction with: **National Standards for Organic & Bio Dynamic Produce, and any other State and Federal Stockfeed Standards.**

The Stockfeed manufacturer must only use and source Accredited OFC grains/hays under this standard, or grains/hays from other certified sources that meet and satisfy OFC criteria

For USDA NOP accreditation must meet labelling requirements as per sections 205.301.(e) and must meet the requirements of the Federal Food Drug and Cosmetics Act as per section 205.237 (b)

Hygiene and Cleaning -- Pre Operative.

1. All product contact surfaces should be readily accessible for manual cleaning, or if not, then readily disassembled for manual cleaning. If clean-- In -- place methods are used it should be demonstrated that the results achieved are equivalent to those obtained by disassembly and manual cleaning,
2. Storage areas used for Organic production before, during, and after processing must be designated for the purpose, clearly identified and must be separated from those used for non organic production,
3. Cleaning shall be scheduled and completed prior to any running of Organic stock foods, following conventional processing or packaging,
4. Operations on Organic stock foods must be carried out continuously until the complete production run has been completed,
5. Cleaning of processing plant, conveyancing equipment, and storage areas should be achieved using steam, water, compressed air, vacuuming, scrubbing, brushing or power washing etc.,
6. Detergents and Sanitizers must be of Food grade wherever products will come into contact with wettable surfaces.

7. All detergents to be non allergenic and sourced from non petroleum bases.
8. Material Safety Data Sheets (MSDS) must be supplied for assessment prior to usage with accredited product.
9. Where processing and conveyancing equipment cannot be cleaned to OFC specifications and standards, before milling, it will be necessary to run an Organic flushing plug through the system of material before classifying accredited material as such. The Organic flushing plug must be reclassified as conventional (until proven otherwise) and records kept to verify same. The said Organic flushing plug to be on a case by case basis.

Sterilisation

Food grade anti microbial and anti fungal agents are permitted eg. Food Grade Hydrogen Peroxide and or Aerox.

Packaging

1. Where the stock food processor is marketing his/her Organic product carrying the OFC accreditation mark and designated number the printed packaging material must carry food grade inks.
2. Where the stock food processor is marketing his/her OFC accredited Organic product as a bulk commodity, it will be the said processors responsibility to either accept or reject the visual condition of a bulk carrying body, based on compliance with the OFC Code of Practice (Transport) for cleanliness.

Storage And Handling

1. Packaged/processed stock foods shall not share the same pallet as conventional product.
- 2.. Where stock food packet/bags containing Organic material are accidentally damaged and spillage occurs, the spilt product must be reclassified as conventional. The exception to this ruling will be where a processor is handling only accredited Organic product.
3. Bulk carriers can carry either conventional or organic product at any one time, but never both at once, unless it can be clearly demonstrated that no contamination of OFC accredited/processed stock foods can occur.
4. New packaging material must be used at all time to carry accredited processed product.

Special Requirements

1. It is the considered opinion of the OFC that accredited stock foods should be processed by Roller milling in lieu of Hammer milling to preserve the Organoleptic character and protein of the accredited product
2. Where a processor chooses to add pH modifiers or mineral mixtures/balances to his/her mixes then these must be certified products. If any doubt arises please consult the OFC.

5.9 MEAT MEAL

Prerequisite

To be read in conjunction with: National Standards for Organic & Bio Dynamic Produce, and any other State and Federal Stockfeed Standards.

Meat Meal is to be sourced from a processor that can provide certification confirming that the processing system for the product has a cooking time temperature ratio of greater than 100°C for more than one hour. A certificate is to accompany each shipment.

The processed product must be handled so that post processing contamination doesn't occur.

Product sampling to confirm absence of chemical residues for at least Organochlorides, Organophosphates, antibiotics are less than level of recording are to be taken quarterly.

6 WHOLESALE/RETAIL/EXPORT

A business that operates solely by the buying, accumulating and selling organic produce may obtain OFC organic certification.

When certified by the OFC the business will be required to maintain records of volumes of organic produces purchased and sold.

The business will also be required to complete transfer documentation to demonstrate that only certified organic produce is sold as organic.

Where the business is exporting certified organic produce the business will need to complete export documents and forward them to the OFC office. The OFC office will complete the appropriate certified organic documentation and return it to the exporter or the exporters designated agent. Businesses are reminded that separate export documentation is required from each Australian organic certifier as only that certifier can validate their own clients produce. Where processed product is exported then the certifier of the processing facility will sign the export documentation.

As the export documents are Australian Government authorities it is important to be able to account for all documents including any that are destroyed due to error in filling them out.

If in any doubt the exporter should contact the OFC office for assistance.

References:

1. National Standard for Organic and Bio –Dynamic Produce – second edition
2. IFOAM Basic Standards for a Organic Production and Processing September 2000 (this is to be used a reference material only)
3. SCARM Animal Welfare Code of Practices
4. Stock Feed Manufacture Code
5. Slaughter Code
6. USDA NOP Regulations and the National List.
7. EU Regulations 22/96
8. JAS – MAFF Organic Regulations