

Servicios Internacionales de Certificación

ARGENCERT



International Certification Services

ARGENCERT

Organic Standards

(for certification in third countries)

Version V2.16



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

The ARGENCERT Manual of Organic Standards (for certification in third countries) is a public document and it is available upon request. It is the regulation frame for the certification of organic wine in Argentina and for all other organic production originated in any country outside Argentina and destined to the European Union – in equivalence 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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|  | ARGENCERT SA | Title of the document ARGENCERT Organic Standards Manual (for certification in third countries) | |
| Author Ing. Marina Figueiras | Verified: Ing. Rodrigo Misiac | Approved: Vincent Morel | |
| Date composed: December, 2016 | Date verified January, 2017 | Date approved 30 January 2017 | |
| Administrator Quality Manager | Valid since: 01/02/2017 | Documental code MN-TC-Eng/RQ:TP-CL-I/V2.16 | |
| Communicator Administrative Area | Destinataries All personnel-Clients | Previous documental code: MN-TC-Eng/RC:TP-CL-I/V1.16 | |
| Informatic localization Documentos Argencert/Manuales | Version 2.16 | Total number of pages: 52 | |



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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 agricultural products, processed agricultural products for use as food, vegetative propagating material and seeds.

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, chewing 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 not 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 for 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) **Elaboration or preparation:** 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 6 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: natural or legal person authorized to enter goods of foreign origin, either in person, or through a representative into a third country territory, in compliance with local regulation requirements

(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 6 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: means the production of domestic or domesticated terrestrial animals (including insects); 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) Processing: any action that substantially alters the initial product, including heating, smoking, curing, maturing, drying, marinating, extraction, extrusion or a combination of those processes

(52) Unprocessed products: means foodstuffs that have not undergone processing, and includes products that have been divided, parted, severed, sliced, boned, minced, skinned, ground, cut, cleaned, trimmed, husked, milled, chilled, frozen, deep-frozen or thawed

(53) Processed products: foodstuffs resulting from the processing of unprocessed products. These products may contain ingredients that are necessary for their manufacture or to give them specific characteristics

(54) 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

(55) 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.

(56) 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.

(57) 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.

(58) 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, beliefs and behaviors in order to promote directly or indirectly the sale of organic products.

(59) 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.

(60) 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.

(61) 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.



(62) 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".

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

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

(65) 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.

(66) 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.

(67) Competent authority: means the central authority of a country competent for the organisation of official controls in the field of organic production in accordance with the provisions set out under this Standards Manual, or any other authority on which that competence has been conferred to; it shall also include, where appropriate, the corresponding authority of a third country;

(68) Control file: all the information and documents transmitted, for the purposes of the control system, to the competent authorities and control bodies by an operator subject to the control system including all the relevant information and documents relating to that operator or the activities of that operator held by competent authorities, control authorities and control bodies, with the exception of information or documents that have no bearing on the operation of the 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:
- 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.
 - Pasture in virgin lands and/or that must be performed in ecologically fragile systems must comply with the same requisites.
 - In case that deforestation will be included in the project, it must obtain the permits from the corresponding national or provincial authorities.
 - 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.

The operator must assure the absence and non-contamination with genetically modified organisms by observing appropriate precautionary measures.

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 THIRD 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 at 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 based 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. If there exists any exception about the use of any input or practice authorised by the competent authority, the operator shall keep documentary evidence of this use.

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 involved 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 an agreement 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 techniques not in compliance with the organic production rules. Samples may also be taken and analysed for detecting possible 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 facilities

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.
- d. 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.

7.4 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

7.5 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 | Maximum 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 This limit shall only apply to the use of farmyard manure, dried farmyard manure and dehydrated poultry manure, composted animal excrements, including poultry manure, composted farmyard manure and liquid animal excrements.
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 2.3, 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 of 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 after 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 to 4.1,
 - a) In conversion seed and vegetative propagating material may be used
 - b) in varieties for which there is not organic produced seed or propagation material commercially available, the operator can use conventional untreated seed or propagation material with authorization from ARGENCERT before the sowing of the crop.



- c) Non organic seed or seed potatoes may be authorized where it is justified for use in research, test in small-scale field trials or for variety conservation purposes agreed by the Third country Control authority.
- d) For seeds or seed potatoes, chemical treatment with substances not listed in Annex C may be authorized only if it is prescribed for phytosanitary purposes by the competent authority of the Third Country for all varieties of a given specie in the area where the seed or seed potatoes are to be used.
- e) The authorisations shall be granted only to individual users for one season at a time and ARGENCERT will register the quantities of seed or seed potatoes authorised.

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. 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.

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 (Ex CHAPTER 9)

ELABORATION, STORAGE AND TRANSPORTATION

1.0 ELABORATION OF FOOD

1.1 Definition

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 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 comply with the organic standards. Yeast and yeast products shall be calculated as ingredients of agricultural origin.

Ingredients for processing food destined to the European Union market , if not of own production can only be accepted under the following conditions:

- they are certified by a certification body from a recognized third countries (listed in Annex III of Reg (EC) N°1235/2008
- they are certified by a recognized certification body listed in Annex IV of Reg (EC) N°1235/2008
- they are organic certified products coming from the European Union



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 D and permitted by national law may be used in the following cases:

- 1.4.1 To maintain the nutritional value of the products.
- 1.4.2 To enhance the conservation 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 D, point 2.

1.5 Filters:

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

1.6 Labelling: see Chapter 6: 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 or 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 operator 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 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 Closing of packaging, containers or vehicles is not be required when
 - a) transportation is direct between an operator and another operator who are both subject to the organic control system, and



b) the products are accompanied by a document giving the information required, according to Chapter 6, point 1.2

- 6.8 On receipt of an organic product, the operator shall check the closing of the packaging or container. 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.
- 6.9 The transportation of finished feed shall be physically or temporarily separated from the transportation of other finished products.
- 6.10 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 vinylnchloride) 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 6 (Ex 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 from labels of organic products. The use of 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. In case of exportation, exporter identification

1.2.3 ARGENCERT name and its corresponding code number.

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 Ingredients 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, 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.

- 3.1 ORGANIC Category :





3.2 ORGANIC IN CONVERSION CATEGORY





CHAPTER 7 (Ex CHAPTER 11)

ELABORATION OF ORGANIC WINES

1.0 GENERAL CONDITIONS

Wine labeled as organic shall comply with this Standard Manual in equivalence with Regulation (EC) N° 606/2009 and Regulation (EU) N° 203/2012 which amends Regulation (EC) N° 889/2008, by which enforcement legal provisions are set out in Regulation (EC) N° 834/2007. In the case of Argentina, it should also comply with SENASA Resolution N°374/2016.

1.1 RAW MATERIALS:

The origin of grapes shall be from vineyards cultivated organically in accordance with this Standards Manual, in equivalence with rules set out in Regulation (EC) N° 889/2008 and Regulation (EC) N° 834/2007. In Argentina, vineyards must be cultivated in compliance with this Standards Manual in concordance with SENASA Resolution N°374/2016, in equivalence with European Union and corresponding chapters of ARGENCERT Organic Rules, as regards to fertilization, soil and pest management, use of permitted pest control products, as well as harvest and transport of grapes for elaboration.

1.2 HARVEST:

Cleanliness of elements used in harvest, transport and grinding shall be carried out using products permitted by competent authorities from the origin country. The following practices are recommended:

- To harvest the grapes in due time according to the type of wine that shall be produced, with highly trained staff and with the appropriate equipment, bearing in mind ripeness and healthiness of berries and clusters.
- Not to damage the raw material and select the grapes by their quality avoiding those which may be damaged or affected by fungus or any other pathogenic agent.
- To plan the harvest in such a way that it may be carried out during the coolest hours of the day avoiding long exposure to sunlight of clusters or recollection boxes so they can be processed immediately, and in this way trying to avoid premature oxidation and fermentation processes.

1.3 TRANSPORT:

Transport of harvested grapes to the winery must be done in suitable, preferably stackable and shallow containers, in order to avoid crushing and damaging of grapes and clusters, and to maintain the quality and integrity of the product. Containers shall be easy to clean and made with approved materials to be in contact with food.

Containers shall be duly identified to ensure the traceability of their content during the whole process and they shall be accompanied by the documentation of transfer and entry to the winery reception area.

As a preventive measure, and for the purposes of avoiding confusion or fraud, the transportation of containers with grapes and racemes from different condition (organic and conventional) or origin (different vineyard number or operation) shall be avoided.

It is desirable that during the trip to the winery, containers can be capped to prevent bunches and grapes are loaded with dust, insects or any other undesirable substance.

Cleaning of tools and elements used for harvest, transport, and grinding must be done with products permitted for organic production and authorized for enological use by INV (for Argentina)

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1.4 ELABORATION PROCESS:

The elaboration process shall be carried out in facilities fitted out by the competent authority, besides, it shall be done in separated lines or shifts from the conventional production (non-organic), previously ensuring effective cleaning of the premises.

In the event that organic and conventional wines are elaborated in the same premises, it shall be ensured that reception areas of raw material are duly separated and identified for the purposes of avoiding confusion.

Where necessary, permitted products shall be used to lower the temperature of the grapes or of the juice at the beginning of the pre-fermentation maceration process, according to the rules set out in ANNEX D, and to make possible the creation and maintenance of an inert atmosphere, in order to avoid the development of aerobic bacteria that may trigger acetic fermentation.

It is a recommended practice that juicing is done by mechanical pressing or grinding systems in order not to damage or break the solid components of the cluster.

The adding of sulfur dioxide as an anti-microbial agent is a desirable practice to be done immediately after the crushing, adapting its use to an indispensable minimum dose, and taking into account the accepted limits in the final product.

Once the crushing is over, the necessary analysis will be performed in order to be aware of quality parameters, and to permit the possible corrections in the elaboration process with those products referred in ANNEX E.

Fermentation shall be carried out preferably with wild yeasts existing in the grapes or in the must as starters, or through the inoculation of selected wild yeasts.

In the event of using wild yeasts, it is recommended to start with high concentrations to achieve the appropriate fermentation, and to make easier the wine-making process in a natural way. For that purpose, a quick start of fermentation shall be carried out, so that the process can be controlled from the beginning by strains of yeasts which can develop the desired fermentation. Also, a good nutrition and development of yeasts shall be tried to obtain in order to avoid slow or incomplete fermentations.

The use of strains of cultured yeasts, lactic bacteria and enzymes is accepted, on condition they do not come from genetically modified organisms (GMO).

Every lees and/or by-products remaining from elaboration process shall be treated in such a way that they do not pollute the environment.

2.0 OENOLOGICAL PRACTICES

2.1 AUTHORIZED OENOLOGICAL PRACTICES:

The use of the following oenological practices, processes and treatments are authorized, subject to the following conditions:

- a) In the case of thermal treatments, temperature shall not be higher than 70 °C;
- b) In the case of centrifugation and filtration, with or without processing aids of inert filtration, pore size shall not be under 0.2 micrometer, The possible use of an adjuvant should not leave undesirable residues in the treated product



2.2 PROHIBITED OENOLOGICAL PRACTICES:

Furthermore, ARGENCERT sets out that all those oenological practices and processes which may lead into error about the real nature of organic products shall be excluded. Therefore, the following oenological practices, processes and treatments are prohibited:

- a) Partial concentration through cooling,
- b) Elimination of sulfur dioxide by physical procedures,
- c) Electrodialysis treatment to ensure tartaric stabilization of wine,
- d) Partial dealcoholisation of wine,
- e) Treatment with cation exchangers to ensure tartaric stabilization of wine,
- f) Use of ionizing radiation, microwaves,

3.0 OENOLOGICAL PROCESSES

3.1 ACIDITY CONTROL:

For acidification, the addition of musts or wines from early vintage with high levels of acidity will be preferred. Where not possible, substances set out in ANNEX E shall be used.

As regards de-acidification, substances set out in the referred ANNEX E shall be used.

3.2 CLARIFICATION AND STABILIZATION:

Spontaneous clarification shall be preferred. Where not possible, clarification by physical means will be accepted (temperature, filtering, centrifuging) or by fining agents.

The use of cold and heat shall be preferred in the stabilization process.

In the event that the previous processes are not effective, only clarifying and stabilizer substances set out in ANNEX E are permitted.

3.3 BLEND:

Blend shall exclusively be permitted with wines from organic production.

3.4 SULFITE ADDITION

Addition of sulfur shall be permitted as antiseptic in barrels, vessels and pipelines when they are empty, also as inhibitor for the development of undesirable yeasts immediately after crushing and in its different formulas as set out in ANNEX E.

The total content of sulfur dioxide expressed in mg/l (MILLIGRAMS PER LITER) in the final product shall be the fewest possible, and not exceeding the limits set out in Annex E.

As an exception, the competent authority may authorize the use of sulphur dioxide up to the maximum content to be fixed in accordance with the National Regulation, if climatic conditions of a given harvest year deteriorate the sanitary status of organic grapes in a specific geographical area because of severe bacterial attacks or fungal attacks, which oblige the winemaker to use more sulphur dioxide than in previous years to obtain a comparable final product.



3.5 MICRO-BIOLOGICAL STABILIZATION

It is permitted the use of thermal flash type techniques and amicrobic filtration through membrane inert filters.

3.6 AGING:

Aging of wines is only permitted by natural systems in wooden barrels, oak chips and staves are also permitted on condition they come from neither treated nor toasted wood and they are not bigger than 2 mm (TWO MILLIMETERS).

3.7 STORING:

The following containers are permitted for purposes of aging:

- a) Wooden barriques, barrels and casks suitable for oenological use with silicon caps of food degree.
- b) Stainless steel vessels or vessels covered with a coat of *epoxy* paint suitable for oenological use.
- c) Concrete tanks covered with a coat of *epoxy* paint without solvents suitable for oenological use.

In order to create and maintain an inert atmosphere in wine aging, the use of products set out to in ANNEX E shall be permitted.

3.8 OTHER OENOLOGICAL PROCESSES:

Only when it is required by the final product (sparkling wines), the addition and/or dilution of carbon dioxide is permitted.

In the event of technically justified necessity, for example for deodorizing, it shall be permitted the treatment of wines with purified charcoal or activated washed charcoal free from toxic substances.

4.0 BOTTLING AND PACKAGING MATERIALS FOR PRODUCT MARKETING

Bottles, caps and corks shall be approved for oenological use.

The use of capsules containing lead, tin or polystyrene is prohibited.

Capping with biodegradable plastic capsules is permitted.

The use of adhesive materials containing polyvinyl chloride (PVC) is prohibited.

5.0 LABELING

5.1. FOR EU DESTINATION

It shall contain the name of ARGENCERT SA, identifying the certifier that has certified the organic condition of the processing in the unique field of view of the label or in a back label

For exporting wines produced **after July 31, 2012**:

Organic logo of the European Union can be used. It should be placed in the same visual field as the wine category or name and be accompanied by correspondent alphanumeric code, according to the country of production (Argentina: AR-BIO-138, Paraguay: PY-BIO-138, Uruguay: UY-BIO-138, Chile: CL-BIO-138).



In addition, it should contain the legend of country of origin (*Production country agriculture*) or the legend *Non EU Agriculture*.

Stocks of wines produced until **July 31, 2012**, may continue to be marketed until exhaustion, provided they meet the following labeling requirements:

- a) The "EU Organic logo" can be used, provided that the winemaking process meets the provisions of the current version at the time of production of this Manual
- b) Operators using "EU Organic logo" shall keep records of the evidence, for a minimum period of 5 years after the marketing of wine made from organic grapes, including the corresponding quantities of wine in liters, per wine category and harvest;
- c) wine labeled as "made with organic grapes" may not display the "EU Organic logo"

5.2. FOR ARGENTINA AND OTHER DESTINATIONS, DIFFERENT FROM EUROPEAN UNION

Wines made from organic grapes, processed and bottled according to this manual may display the statement "Organic wine" on labels unique field of view (principal display panel).

Those wines that are not produced from organic musts or grapes must not be labeled as "Organic wine"

The name of ARGENCERT must appear on the principal display panel, or on the back label.

Labels made with the use of papers or pigments containing heavy metals are prohibited

6.0 RECORDKEEPING

Records must be kept from all processes and inputs in order to follow the product, from the grapes to the final bottled wine

7.0 STORAGE

Organic wine batch or lots must be identified in a manner that assures traceability from its origin. Its storage must be in separate areas from conventional wine batch or lots.



CHAPTER 8 (Ex CHAPTER 12)

COMPLAINTS, NON CONFORMITIES, SANCTIONS AND APPEALS

ARGENCERT will watch for the compliance with its Standards and Procedures through the application of 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 of 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 sanctioned 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 organic production, ARGENCERT may extend the conversion period beyond the period referred in 1.0

In the case of organic parcels that have been treated with a product not authorised for organic production, ARGENCERT may shorten the conversion period referred to in 1.0 in the following two cases:

- a) parcels treated with a product not authorised for organic production as part of a compulsory disease or pest control measure imposed by the competent authority of the Third Country
- b) parcels treated with a product not authorised for organic production as part of scientific tests approved by the competent authority of the Third Country

In cases a) and b), the length of the conversion period will be fixed taking into account that the process of degradation of the product concerned shall guarantee, at the end of the conversion period, an insignificant level of residues in the soil and, in the case of a perennial crop, in the plant. The harvest following the treatment may not be sold with reference to organic production methods.

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ANNEX B

MANURE, FERTILIZERS AND SOIL IMPROVERS

The need for these products must be recognized by ARGENCERT previous control of their origin and composition. Products and substances contained in this restricted list may only be used if the corresponding use is authorised in general agriculture in the country of concern in accordance with the relevant local legislation

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 mixture of 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. Biogas digestate containing animal by-products co-digested with material of plant or animal origin as listed in this Annex. Not to be applied to edible parts of the crop.

Animal by-products (including by-products of wild animals) of category 3 and digestive tract content of category 2) (*). Must not be from factory farming origin. The Processes have to be in accordance with Commission Regulation (EU) No 142/2011.

(*) Categories 2 and 3 as defined in Regulation (EC) No 1069/2009 of the European Parliament and of the Council

6. Products and by-products of plant origin for fertilizers. Examples: oilseed cake meal, cocoa husks, malt culms.
7. Mushroom culture wastes. The initial composition of the substrate shall be limited to products of this Annex.
8. Vermicompost.
9. Dried farmyard manure and dehydrated poultry manure. Factory farming origin forbidden.
10. Liquid animal excrements. Use after controlled fermentation and/or appropriate dilution. Factory farming origin forbidden.
11. Guano.
12. Products or by-products of animal origin as follows:

Blood meal
Hoof meal
Horn meal



Bone meal or degelatinised bone meal
Fish meal
Meat meal
Feather, hair and “chiquette” meal
Wool
Fur (*)
Hair
Dairy products
Hydrolysed proteins (**)

(*)Maximum concentration in mg/kg of dry matter of chromium (VI): not detectable

(**)Not to be applied to edible parts of the crop'

13. Peat: Use limited to horticulture (market gardening, floriculture, arboriculture, nursery).
14. Elemental sulphur (product of natural or industrial origin).
15. Oligoelement: inorganic micronutrients (borum, cobalt, copper, iron, manganese, molibdenum, zinc).
16. Magnesium sulphate (Epson salt, kieserita). Only from natural origin.
17. Potassium sulphate of mineral origin. Product obtained from crude potassium salt by a physical extraction process, containing possibly also magnesium.
18. Crude potassium salt or kainit.
19. Clay (bentonite, perlite, vermiculite, etc.)
20. Calcium carbonate: chalk, ground limestone, Breton ameliorant, phosphate chalk. Only of natural origin.
21. Industrial lime from sugar production. By-product of sugar production from sugar beet.
22. Leonardite (Raw organic sediment rich in humic acids). Only if obtained as a by-product of mining activities
23. Chitin (Polysaccharide obtained from the shell of crustaceans). Only if obtained from sustainable fisheries, as defined in Article 3(e) of Council Regulation (EC) No 2371/2002 or organic aquaculture
24. Organic rich sediment from fresh water bodies formed under exclusion of oxygen (e.g. sapropel) Only organic sediments that are by-products of fresh water body management or extracted from former freshwater areas. When applicable, extraction should be done in a way to cause minimal impact on the aquatic system. Only sediments derived from sources free from contaminations of pesticides, persistent organic pollutants and petrol like substances. See limitations in IR (EU) N°354/2014
25. Industrial lime from vacuum salt production. By-product of the vacuum salt production from brine found in mountains.
26. Rock powder.
27. Soft ground rock phosphate. Cadmium content less than or equal to 90 mg/kg of P205.
28. Aluminium-calcium phosphate. Cadmium content less than or equal to 90 mg/kg of P205. Use limited to basic soils (pH > 7,5).



29. Basic slag.
30. Calcareous Magnesium Rock (dolomite). Only of natural origin.
31. Calcium sulphate (gypsum). Only of natural origin.
32. Calcium chloride solution. Foliar treatment of apple trees, after identification of deficit of calcium.
33. Sodium chloride. Only mined SALT.
34. Biodynamic preparations.
35. 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. Products and substances contained in this restricted list may only be used if the corresponding use is authorised in general agriculture in the country of concern in accordance with the relevant local legislation

1. Plant oils (Clover oil CAS No 94961-50-2, mint oil CAS No 8008-79-5, citronella oil CAS No 8000-29-1, canola oil No 8002-13-9. All uses authorised, except herbicide.
2. Paraffin oil Insecticide, acaricide CAS No 64742-46-7, CAS No 72623-86-0, CAS No 97862-82-3 y CAS No 8042-47-5
3. Sulphur CAS No 7704-34-9. Fungicide, acaricide
4. Micro-organisms. Not from GMO origin
5. Spinosad. Insecticide.
6. Potassium bicarbonate (Potassium hydrogen carbonate). Fungicide
7. Copper compounds in the form of: copper hydroxide, copper oxychloride, copper oxide, Bordeaux mixture, and tribasic copper sulphate. Only uses as bactericide and fungicide up to 6 kg copper per ha per year. For perennial crops, the 6 kg copper limit can be exceeded in a given year provided that the average quantity actually used over a 5-year period consisting of that year and of the four preceding years does not exceed 6 kg. Risk mitigation measures shall be taken to protect water and non-target organisms such as buffer zones.
8. Lime sulphur (calcium polysulphide) Fungicide
9. Quartz sand Repellent
10. Pyrethrins extracted from *Chrysanthemum cinerariaefolium*. Insecticide
11. Quassia extracted from *Quassia amara*. Only as insecticide, repellent
12. Pheromone Attractant, only in traps and dispensers
13. Biodynamic preparations.
14. Azadiractina extracted from *Azadirachta indica* (neem). Insecticide
15. Beeswax. Pruning agent.
16. Hydrolysed proteins excluding gelatine.
17. Pyrethroids (only deltamethrin or lambda-cyhalothrin) Insecticide; only in traps with specific attractants; only against *Bactrocera oleae* and *Ceratitis capitata* Wied.
18. Ferric phosphate (iron (III) orthophosphate). Preparations to be surface-spread between cultivated plants.
19. Ethylene



20. Calcium hydroxide. When used as fungicide, only in fruit trees (including nurseries) to control *Nectria galligena*
21. Repellents by smell of animal or plant origin/sheep fat. Only on non-edible parts of the crop and where crop material is not ingested by sheep or goats. CAS No 98999-15-6
22. Aluminium silicate CAS No 1332-58-7 (Kaolin). Repellent
23. Laminarin. Kelp shall be either grown organically or harvested in a sustainable way
24. Carbon dioxide
25. Fatty acids. All authorized uses except as herbicide
26. Diatomaceous earth
27. Basic substances. Only those substances considered a " food product" and that have plant or animal origin. Only for pest and disease control, not to be used as herbicides. The following basic substances are permitted, under mentioned restrictions:
 - Equisetum arvense L. as fungicide
 - Chitosan hydrochloride as fungicide and bactericide
 - Sucrose, use against fruit and corn borers
 - Vinegar as fungicide and bactericide
 - Lecithins as fungicide
 - Fructose use against fruit borers
 - Whey as fungicide (against powdery mildew)



ANNEX D (Ex 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 – ELABORATION, 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.

Food Additives, including carriers

- 2.1 Alginate 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 and animal origin
- 2.5 Tartaric Acid [L(+)-] (334). Preparation of foodstuffs of plant origin and animal origin (only for mead).
- 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 (wine from fruits other than grapes, including cider and perry) and mead with and without added sugar : 100 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). Preparation of foodstuffs of plant origin and animal origin (only for mead).
- 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 gel or colloidal solution (E551). Preparation of foodstuffs of plant and animal origin . For herbs and spices in dried powdered form. Flavourings and propolis
- 2.17 Monocalcium-phosphate (E341). Preparation of foodstuffs of vegetal origin. Raising agent for self raising flour.
- 2.18 Rosemary extract. Only organically produced and extracted with ethanol. Preparation of foodstuffs of plant origin and animal origin

- 2.19 Lecithins (*) (E322). Preparation of foodstuffs of plant and animal origin. Milk-based products (1). Only when derived from organic raw material As from 1 January 2019.
- 2.20 Nitrogen (E941). Preparation of foodstuffs of plant and animal origin.
- 2.21 Oxigen (E948). Preparation of foodstuffs of plant and animal origin.
- 2.22 Potassium tartrates (E336). Preparation of foodstuffs of vegetal origin.
- 2.23 Sodium tartrates (E335). Preparation of foodstuffs of plant origin.
- 2.24 Vegetable carbon (E153). Preparation of foodstuffs of animal origin. Ashy goat cheese, Morbier cheese.
- 2.25 Annatto, Bixin, Norbixin (*) (E160b). Preparation of foodstuffs of animal origin. Red Leicester cheese, Double Gloucester cheese, Cheddar cheese, Mimolette cheese.
- 2.26 Calcium carbonate (E170). Preparation of foodstuffs of plant and animal origin. Shall not be used for colouring or calcium enrichment of products.
- 2.27 Sodium nitrite (E250). For meat products. Indicative ingoing amount expressed as NaNO₂: 80 mg/kg. Maximum residual amount expressed as NaNO₂: 50 mg/kg.
- 2.28 Potassium nitrate (E252). For meat products. Indicative ingoing amount expressed as NaNO₃: 80 mg/kg. Maximum residual amount expressed as NaNO₃: 50 mg/kg.
- 2.29 Ascorbic Acid (E300). Preparation of foodstuffs of plant and animal origin. For meat products (1).
- 2.30 Sodium ascorbate (E301). Preparation of foodstuffs of animal origin. For meat products (1).
- 2.31 Tocopherol-rich extract (*) (INS 306). Preparation of foodstuffs of plant and animal origin. Anti-oxidant
- 2.32 Sodium lactate (C325). Preparation of foodstuffs of animal origin: Milk and milk based products.
- 2.33 Carrageenan (E407). Preparation of foodstuffs of plant and animal origin. Milk-based products. (1).
- 2.34 Locust bean gum (E410) (*). Preparation of foodstuffs of plant and animal origin.
- 2.35 Guar gum (E412) (*). Preparation of foodstuffs of plant and animal origin.
- 2.36 Xanthan gum (E415). Preparation of foodstuffs of plant and animal origin.
- 2.37 Gellan gum (E 418) Preparation of foodstuffs of plant and animal origin. High-acyl form only
- 2.38 Glycerol (E422). Preparation of foodstuffs of plant origin. From plant origin. For plant extracts and flavourings
- 2.39 Pectin (E440) (*). Preparation of foodstuffs of plant and animal origin. Milk based products (1).
- 2.40 Hydroxypropyl methyl cellulose (E464). Preparation of foodstuffs of plant and animal origin. Encapsulation material for capsules.
- 2.41 Sodium carbonates (E500). Preparation of foodstuffs of plant and animal origin
- 2.42 Ammonium carbonates (E503). Preparation of foodstuffs of plant origin.
- 2.43 Magnesium carbonates (E504). Preparation of foodstuffs of plant origin.
- 2.44 Calcium sulphate (E 516). Para productos de origen vegetal. Carrier.
- 2.45 Sodium hydroxide (E524). Preparation of foodstuffs of plant origin. Surface treatment of 'Laugengebäck' and regulation of acidity in organic flavourings
- 2.46 Talc (E553b). Preparation of foodstuffs of plant and animal origin. Coating agent for meat products.
- 2.47 Argon (E938). Preparation of foodstuffs of plant and animal origin.
- 2.48 Helium (E939). Preparation of foodstuffs of plant and animal origin.
- 2.49 Beeswax (E 901). Preparation of foodstuffs of plant origin. As a glazing agent for confectionary only. Beeswax from organic beekeeping
- 2.50 Carnauba wax (E 903). Preparation of foodstuffs of plant origin. As a glazing agent for confectionary only. Only when derived from organic raw material
- 2.51 Erythritol (E 968) Preparation of foodstuffs of plant and animal origin. Only when derived from organic production without using ion exchange technology

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. For oil production excluding olive oil production
- 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 and animal origin
- 3.14 Citric acid (INS 330) Preparation of foodstuffs of plant and animal origin.
- 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. Only when derived from organic production.
- 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)
- 3.29 Cellulose. Preparation of foodstuffs of plant and animal origin. Gelatine production (1).
- 3.30 Diatomaceous Earth. Preparation of foodstuffs of plant and animal origin. Gelatine production (1)
- 3.31 Perlite. Preparation of foodstuffs of plant and animal origin. Gelatine production (1).
- 3.32 Hazelnut shells. Preparation of foodstuffs of plant origin.
- 3.33 Rice meal. Preparation of foodstuffs of plant origin.
- 3.34 Beeswax. Preparation of foodstuffs of plant origin. Releasing agent. Beeswax from organic beekeeping
- 3.35 Carnauba wax. Preparation of foodstuffs of plant origin. Releasing agent. Only when derived from organic raw material
- 3.36 Acetic acid/vinegar. Preparation of foodstuffs of animal origin. Only when derived from organic production. For fish processing, only from biotechnological source, except if produced by or from GMO
- 3.37 Thiamin hydrochloride. Preparation of foodstuffs of plant and animal origin. Only for use in processing of fruit wines, including cider and perry and mead
- 3.38 Diammonium phosphate Preparation of foodstuffs of plant and animal origin Only for use in processing of fruit wines, including cider and perry and mead



3.39 Wood fibre Preparation of foodstuffs of plant and animal origin. The source of timber should be restricted to certified, sustainably harvested wood. Wood used must not contain toxic components (post-harvest treatment, naturally occurring toxins or toxins from micro-organisms)

- (1) Restriction is limited to animal origin products.
- (2) Restriction is limited to plant origin products.

ANNEX E (Ex ANNEX J)

APPENDIX ON ELABORATION OF ORGANIC WINES

Products and substances authorized for use or addition in organic wines elaboration

| Use and type of treatment | Name of products or substances | Specific conditions and restrictions |
|---|--|--|
| Aeration or oxygenation | Air Gaseous oxygen | |
| Centrifuging and filtration | Perlite Cellulose Diatomeceous earth | Use only as processing aid agent of inert filtering |
| Use to create an inert atmosphere and to handle the product shielded from the air | Nitrogen Carbon dioxide (CO ₂) Argon | |
| Fermentation | Yeasts | For different yeast strains: derived from ecological raw materials, if available |
| Feeding and development of yeasts | Di-ammonium phosphate | Within the respective use limit of 1 g/l (expressed in salts) |
| Feeding and development of yeasts | Thiamine hydrochloride | Within the respective use limit of 0.6 mg/l (expressed in thiamine) for each treatment |
| Use as preservative, antiseptic, disinfectant and inhibitor of fermentation | Sulphur dioxide Potassium bisulphite or potassium metabisulphite (also called potassium disulphite or potassium pyrosulphite) | a) The maximum sulphur dioxide content shall not exceed 100 milligrams per litre for red wines with a residual sugar level lower than 2 grams per litre. b) The maximum content shall not exceed 150 milligrams per litre for white and rosé wines with a residual sugar level lower than 2 grams per litre. c) For all other wines, the maximum sulphur dioxide content applied, shall be reduced by 30 milligrams per litre. |
| Use for deodorizing purposes | Charcoal for oenological use | Only for musts and new wines still in fermentation, rectified concentrated grape must and white wines Up to 100 g of dry product |

| Use and type of treatment | Name of products or substances | Specific conditions and restrictions |
|--|--|--|
| Clarification | Edible gelatin Isinglass Egg white albumin Tannins | Derived from ecological raw materials, if available |
| | Casein Potassium caseinate Silicon dioxide Bentonite Pectolytic enzymes | |
| Use for acidification purposes | L(+) Tartaric acid Correction with organic musts | Tartaric acid must be from agricultural origin and extracted from wine products |
| Use for deacidification purposes | L(+) Tartaric acid Calcium carbonate Neutral potassium tartrate Potassium bicarbonate | Tartaric acid must be from agricultural origin and extracted from wine products |
| Malolactic fermentation | Lactic bacteria | |
| Addition as antioxidant agent | L- Ascorbic acid | Maximum content in wine thus treated and placed on the market: 250 mg/l (limit of 250 mg/l for each treatment) |
| Injection and preservation | Nitrogen | |
| Injection and preservation | Carbon dioxide | |
| Addition for wine stabilization purposes | Citric acid | Maximum content in wine thus treated and placed on the market: 1g/l |
| Addition | Tannins | Derived from ecological raw materials, if available |
| Addition | Metartaric acid | Within the respective use limit of 100 mg/l |
| Clarification | Gum arabic | Derived from ecological raw materials, if available |

| Use and type of treatment | Name of products or substances | Specific conditions and restrictions |
|---------------------------|--------------------------------|--|
| Use | Potassium bitartrate | |
| Aging and breeding | Oak chips | <p>The pieces of oak wood must come exclusively from the <i>Quercus</i> genus and be of a size not less than 2mm.</p> <p>They may be left in their natural state, or heated to a low, medium or high temperature, but they may not have undergone combustion. They may not have undergone any chemical, enzymatic or physical processes other than heating. No product may be added for the purpose of increasing their natural flavour or the amount of their extractible phenolic compounds.</p> |
| Clarification | Potassium alginate | |