



Certificación de Productos Orgánicos
Certificación de Calidad Agroalimentaria

Organic Standards Manual ARGENCERT SRL

Versión V1.2005



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Chapter 1: GLOSSARY

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

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. The Agreement's characteristics are described in the Procedures Manual of ARGENCERT.

Food additive: is 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.

Organic agriculture: It is said of the agricultural production system, its corresponding agro-industry, as well as the systems of recollection, capture and hunt, 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, 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. (Argentine National Law 25.127/00.

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

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.

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 SENASA's official norms and those of ARGENCERT.

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

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.

Commercialization: to be in possession or exhibition for sale, the sale, the delivery or any other form of introduction in the market of any given product.

Conventional: it is said of a non organic product or procedure.

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.

Processing: are the 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

Labeling: are the 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 13 of this Standards Manual.

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

Ingredients: Is 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.

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.

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 are found in Annex L of this Standards Manual.

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

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 5: Identification and Labelling.

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.

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 is verified.

Precuationary 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.

Precuationary 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.

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

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

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, byproducts from antibiotic manufacturing by fermentation, ammonium salts and byproducts from aminoacids production by fermentation), animals, phytosanitary products, fertilizers, soil conditioners, seeds and vegetative propagation materials.

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 .

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.

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.

Input supplier: are organizations that manufacture of market inputs whose active principles, processing aids and other components comply with the national norms and those of ARGENCERT.

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.

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

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

Animal production: terrestrial animal production (including the insects, molusks, annelids, etc.) domestic or domesticated, and aquatic species raised in fresh, brackish or salt water. Products from the hunt or capture of wild animals will not be considered originated in an ecologic production.

Packaged food product: it is the unit of sale of transformed vegetable or animal products destined to human feeding, basically prepared from one or more inputs of vegetable or animal origin.

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

Plant production program: is the description of the vegetable crops production that will be carried on in a specific field or lot under follow-up.

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.

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.

Wild systems: are those in which no cultural labours are performed, limited to the gathering of existing materials. The adequate separation between ecologic and conventional productive units must be observed, as well as qualitative and quantitative recording of the gathered materials, gathering criteria, and the fulfilment of any other requisite established in Chapter 3: Gathering and Recollection of Wild Products.

Transition: For a plant product to receive the denomination of organic it must come from a system where the bases established in Reg. SAGyP 423/92 during at least consecutive 2 (two) years have been applied, considering as such the products of the third crop. In this period they will be certified as "IN TRANSITION". For an animal product to receive the denomination of organic it must come from a system where the bases of the Res. SENASA 1286/93 has been applied for not less than 2 (two) consecutive years, considering as such the products of the third cycle and beyond.. In this period they will be certified as "IN TRANSITION".

Unit of ecologic production/operation/ organic livestock operation: is the unit, operation or animal raising unit that complies with the national norms and those of the present Standards Manual.

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 In case of production units initiated in natural environments they will have to:
 - a. To present a production plan with all the necessary information, made up by a trained person, demonstrating that the environmental impact caused by the use of the land will be minimized. It must contemplate matters of sustainability and rational management of resources.
 - b. Pasture in virgin lands and/or that must be performed in ecologically fragile systems must comply with the same requisites.
 - c. In case that deforestation will be included in the project, it must obtain the permits from the corresponding national or provincial authorities.
 - d. Deforestation of primeval forests is forbidden.

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.

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 composite feeds, raw materials, additives, technological auxiliaries, specific products (such as amino acids, proteins from microorganisms, algae, byproducts of the manufacturing of antibiotics obtained by fermentation, animals), phytosanitary products, fertilizers, soil conditioners, seeds and vegetative propagation material.

The operator must assure itself of the absence and non contamination with GMOs, observing the precautionary measures specified in note DICA 66/00 and 135/00.

4.0 Complaints

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.

Chapter 3: PLANT PRODUCTION

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 If necessary, organic or mineral fertilizers enumerated in Annex B may be used.
- 2.2 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:

<i>Species or class of animal</i>	<i>Maximum number of animals/ha Equivalent to 170 kgN/ha.year</i>
<i>Equines over 6 mo. old</i>	<i>2</i>
<i>Fattening veals</i>	<i>5</i>
<i>Other bovines less than 1 yr. old</i>	<i>5</i>
<i>Bovines, males 1 to 2 yrs. old</i>	<i>3,3</i>
<i>Bovines females 1 to 2yrs. old</i>	<i>3,3</i>
<i>Bovines males more than 2yrs.old</i>	<i>2</i>

<i>Female veals for breeding</i>	<i>2,5</i>
<i>Female veals for fattening</i>	<i>2,5</i>
<i>Dairy cows</i>	<i>2</i>
<i>Dairy Cows (reposition)</i>	<i>2</i>
<i>Other cows</i>	<i>2,5</i>
<i>Rabbits (reproductive)</i>	<i>100</i>
<i>Sheep</i>	<i>13,3</i>
<i>Goats</i>	<i>13,3</i>
<i>Sucking pigs</i>	<i>74</i>
<i>Reproductive sows</i>	<i>6,5</i>
<i>Fattening pigs</i>	<i>14</i>
<i>Other pigs</i>	<i>14</i>
<i>Poultry</i>	<i>580</i>
<i>Laying hens</i>	<i>230</i>

- 2.3 The manure must come from extensive cattle management .
- 2.4 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.
- 2.5 Hyperphosphate and pulverized rocks rich in potassium and or magnesium require a heavy metals analysis.
- 2.6 Fertilizing with human manure sewage is prohibited.

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 areful rotation scheme
- 3.4 Mechanical cultivation.
- 3.5 Protection against natural predators of pests and diseases by means of:
 - a) Hedges
 - b) Nests
 - c) Dissemination of predators, etc.
 - d) Others
- 3.6 The use of genetically modified organisms and of those derived from them is not permitted (Ch.2,Sect.3.0)
- 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 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.
- 3.9 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 Starting December 31, 2003 seeds and/or plant propagation material must come from certified organic productions.
- 4.2 Non organic or treated seeds will only be exceptionally admitted when the producer fully justifies the impossibility of obtaining seeds without chemical treatments.
- 4.3 The use of genetically modified or transgenic seeds is not allowed.

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.

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 That the same variety is not produced in both sections, the organic and the conventional. (parallel productions). In case of pluriannual species, Art. 1 of Res. IASCAV 188/95 must be complied with.
- 5.2.3 That if crops of indistinguishable varieties are produced organically and conventionally, the producer must establish precautionary measures to avoid substitution or mixture of both varieties.
- 5.2.4 That the quantitative records of nature, quantity and destinations be identifiable for both production systems, allowing an audit of both of them to be conducted.
- 5.2.5 That the converted areas or the animals do not go back and forth between the organic and the conventional systems

- 5.3 In case of mixed productions or of equipment used in field work, a protocol of precautionary measures will be respected in order to avoid contaminations of any type.
- 5.3.1 Field equipment: the producer must produce an affidavit declaring that he/she has taken the precautionary measures of cleaning of all equipment used in tilling, sowing, harvesting and transporting of the product, and describing the work performed.
- 5.3.2 After-harvest: Supply also an affidavit describing in detail the precautionary measures of cleaning, isolation and identification of the product during the handling and storing operations.

6.0 PROTECTIVE COVERINGS

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

7.0 STORAGE AND MANAGEMENT OF PROHIBITED INPUTS

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

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 chemical syntheses products (fertilizers, pesticides, etc.) 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
- 4.3 If local authorities require a special permit for collection, this should be obtained before hand.

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

5.0 COLLECTOR

- 5.1 ARGENCERT will interview every collector or harvester, and he/she must sign an agreement with ARGENCERT which will be accompanied by the collection or capture permit clearly specifying the permitted area or collection system, volumes or seasons, according to the modality agreed with the owner of the land.
- 5.2 Records of harvest dates, yields and areas of collection must be kept. Whether harvesters are contractors or not, name and addresses should be recorded when it corresponds.
- 5.3 The personnel dedicated to collection of products coming from public resources must be knowledgeable of the collection area..

6.0 GATHERING

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

Chapter 5: ANIMAL PRODUCTION

1.0 REQUISITES

- 1.1 Livestock must be part of an ecologic farm as per ARGENCERT's and SENASA's Standards for feeding, health and welfare, and the farm must have been in conversion for the minimum time period established in Annex A.
- 1.2 All animals of a farm must be raised organically. Nevertheless, animals of the same or different species raised as conventionally can coexist provided specifications of Annex IV Res. SAGPyA 270/00 are respected.
- 1.3 For products not mentioned specifically in this standard, and according to what is established by Res. SAGPyA N° 270/00, they must be considered case by case.
- 1.4 To be admitted in the organic production, the phytosanitary products, veterinary medicines, fertilizers, soil conditioners, animal feeds, raw materials for animal feeding, cleaning and disinfectant products for facility cleaning, products for pest and disease management in the facilities, their use must be previously authorized for general vegetable or livestock production by the application authority (SENASA)

2.0 FACILITIES AND OPEN AIR AREAS

2.1 Animal Welfare

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

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

When dealing with animal hosted in closed facilities, the optimum animal load will tend to guarantee their welfare, with ample space for their standing in natural fashion, laying down easily, turn around, cleaning, and stay in any normal position and move naturally to stretch and wing flapping.

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

Animal raising in confinement is prohibited.

Permanent enclosure of the animals is not accepted.

2.2 Minimum areas

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

2.3 Pasture load

The animal load in pastures must be sufficiently low to avoid the excessive wetting of the soil or that vegetable species be destroyed.

2.4 Lodgings

Lodgings, equipment, utensils and other materials will be cleaned and sanitized only with products listed in Annex L, paragraph 5.0: PRODUCTS FOR THE HIGIENIZATION OF PLANTS AND FACILITIES in the present Standards.

2.5 Manure management

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

2.6 Temporal enclosure

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

Adequate recycling of beds and excrements will be provided. Manure, urine and feeds will be taken away with the necessary frequency in order to reduce as far as possible foul odours.

2.7 Environment

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

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

2.8 Specific case of mammals:

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

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

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

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

- 2.8.5 Herd animals shall not be kept individually. Special cases such as male animals, smallholdings, sick animals, those about to give birth and animals kept for the household consumption either of the animal itself or of its products are excepted.
- 2.8.6 Poultry, rabbits and pigs shall not be kept in cages.
- 2.9 Poultry: see Chapter 7
- 2.10 Other species: will be standardized in the future

3.0 **ORIGIN OF LIVESTOCK**

- 3.1 Selection
 - 3.1.1 Livestock must be selected from adequate breeds adapted to the local conditions.
 - 3.1.2 The selection must consider the importance of genetic diversity in order to avoid, wherever possible inbreeding.
- 3.2 Selection should be aimed towards:
 - 3.2.1 Attaining a reasonable level of production
 - 3.2.2 Increasing the quality of animal products
 - 3.2.3 Being compatible with a low level of inputs
 - 3.2.4 Adapting to local conditions
 - 3.2.5 Longevity
- 3.3 Reproductive systems

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

Genetically modified species are not permitted
- 3.4 Livestock coming into the herd must be:
 - 3.4.1 Animals for meat production must have being born and raised in a farm under ecologic supervision. Animals will be documented through the corresponding Ecological Quality Certificate issued by a registered certification entity, and must be individually identified – except poultry that will identified by the lot – in such a way that they can be traced from birth through to slaughtering and comercialization of their products and by products.
 - 3.4.2 Conventional Animals introduced in an ecological farm up to an yearly maximum of 10% of the adult animals (ARGENCERT granting limited exceptions for unforeseen severe events, considerable enlargement of the farm, or when establishing a new

type of animal production) is permitted if exclusively dedicated to reproduction and must comply with the following conditions:

3.4.2.1 Bovine females dedicated to breeding or dairy will always be incorporated as nullipars and before receiving their first service.

3.4.2.2 Male bovine, ovine or porcine reproducers can be introduced at any time and will not be slaughtered and their products labelled as organic before completing 12 months in the farm.

3.4.3 Weaning age of the animals for their incorporation to herbivore feeding must respect the natural times of each species for such a change in feeding method.

Minimum weaning times are:

Bovines:	90 days
Porcines:	35 days
Ovines:	60 days
Caprines:	60 days

4.0 ANIMAL NUTRITION

The source of nutrition will be organic forages and feeds.

The diet must be balanced and in accordance with the needs of the livestock. Its quality must be such as to allow a reasonable level of production and an adequate rate of growth and development.

4.1 Artificial nursing of young animals is allowed in case of impossibility of employing natural nursing methods, provided the following products are used:

4.1.1 Fresh organic maternal milk.

4.1.2 Colostrum preserved according to ecologic methods

4.1.3 Fresh organic cow's milk.

4.1.4 If no organic milk is available, and only for ovines and caprines if animals destined to stock renovation, conventional milk without medicinal residues is permitted.

4.2 Up to a maximum 20 % of the total feed may come from outside sources, but it must come without exceptions, from organic systems.

The basis of the diet will be fresh or dry forage.

Use of concentrated feeds must be occasional, and up to 30% of the daily ration (dry basis).

Silage must also be occasional and up to 50% of the daily ration and not more than 33% of the total daily ration including concentrates (dry basis).

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

- 4.4 Occasionally, and if no other alternative is available, some feeds (fodder) without chemical residues and without genetically modified organisms may be purchased from conventional farms with a signed affidavit. The maximum allowed is 10% of the daily ration expressed as percentage of dry matter. This percentage is part of the maximum permitted in 4.2, and not on top of it.

The authorized feeds from conventional agriculture are those listed in Annexes E and F of this Standard provided they comply with the quantitative limitations specified in this chapter.

- 4.5 Only those products listed in subitems 1.3 (enzymes), 1.4 (microorganisms), 1.6 (binding agents) and item 2 of Annex F can be used in animal feeding as additives and technological auxiliaries.
- 4.6 No antibiotics, coccidiostatics, medicines, growth factors or any other growth or production stimulant substance can be used in animal feed.
- 4.7 Prohibited products in animal feeding are, among others:
- 4.7.1 Growth promoters
 - 4.7.2 Synthetic hunger stimulants
 - 4.7.3 Colorings
 - 4.7.4 Urea
 - 4.7.5 Slaughterhouse by-products (for ruminants)
 - 4.7.6 Manures (of the same or other species) for livestock feeding
 - 4.7.7 Feeds subjected to solvent extraction such as hexane (i.e. soybean, sunflower or rape seed flour), or with the addition of chemical substances.
 - 4.7.8 Genetically modified Organisms or their by-products
 - 4.7.9 Pure amino acids
 - 4.7.10 Preservatives
- 4.8 Fodder preservatives are allowed restricted to those of natural origin:
- a. Bacteria, fungi and enzymes (of non transgenic origin)
 - b. Food industry byproducts (i.e. molasses)
 - c. Plant products

5.0 VETERINARY THERAPY (see annex D)

- 5.1 The veterinary practices must be aimed to create conditions for the cattle to acquire resistance to diseases preventing their occurrence. If a disease appears, its cause must be detected to correct any management errors.
- 5.2 Hygiene of facilities is the basic prophylactic therapy.

- 5.3 The farm must have adequate veterinary counsel, preferably from a homeopathic veterinary.
- 5.4 The therapy used must be in accordance to annex D
- 5.5 The use of organochlorides, organophosphates and carbamates, chloramfenicol based products, hormones, anabolizers and growth promoters is strictly prohibited.
- 6.6 Any treatment at the beginning of pregnancy is prohibited.
- 5.7 Conventional therapy is authorized when no alternative is available against a particular disease and when no alternative treatments exist.. Veterinary written and signed prescription is mandatory. In these cases at least double the withdrawal time must be observed.
- 5.8 Records should be kept of treatments and vaccination against endemic diseases, etc.
- 5.9 If at any time conventional treatments not permitted or prohibited by these Standards have to be applied, the animal must be identified and segregated and may not be reincorporated to the organic stock.
- 5.10 Routine treatments with prophylactic synthetic products are not permitted.
- 5.11 Vaccines with genetically engineered organisms are prohibited.
- 5..12 Storage of veterinary allopathic medicines and antibiotics provided they respond to what is expressed in 5.7, that they be stored in a controlled area and that they are recorded in the farm records.

6.0 **MUTILATIONS**

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

- 6.1 castrations
- 6.2 tail cutting of lambs
- 6.3 dehorning

These practices must be authorized at the request of the producer and shall not cause suffering.

7.0 **TRANSPORT AND SLAUGHTERING**

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

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

- 7.1.2 Transportation time should not exceed 8 hours, except in cases in which breaking the trip would cause more serious hardships to the animals during loading and unloading than a reasonable prolongation of the trip.
- 7.1.3 Electric stimulation and allopathic tranquilizers are prohibited.
- 7.1.4 ARGENCERT shall secure conditions that take into consideration:
- That the whole process will cause minimum stress to the animal and person in charge. That it takes into consideration the fitness of the animal avoiding strenuous conditions.
 - That loading and unloading conditions be calm and reasonably unhurried
 - Mixing of different groups of animals of age and sex are prohibited
 - That hunger and thirst of the animals be taken care of
- 7.2 Slaughtering must be carried out in slaughter houses authorized by SENASA.
- 7.3 Livestock must be clearly identified and in separate lots so as to avoid mix-ups after slaughter with those from conventional operations.
- 7.4 This identification must be maintained through packing until placed on the shelves for sale.
- 7.5 Slaughtering and processing of organic animals should be done only after an hygienization process performed exclusively using products listed in Annex L: Appendix on food processing, point 5.0: PRODUCTS FOR HYGIENIZATION OF PLANTS AND FACILITIES

Chapter 6: APICULTURE

1.0 GENERAL CRITERIA

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

The organic quality of the honey products is closely bound to the health status of the beehives, the apiary general management, and the environmental conditions of the libation area, and, therefore, to the feeding of the bees. It also depends of the final condition of the extraction process, and the manufacturing and packaging of the product.

2.0 AREA OF APPLICATION OF THE STANDARD

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

3.0 DEFINITIONS

- **Certifiable beehive frame:** it is the frame of the beehive that is identified by the producer's code.
- **Certifiable apiary:** Physical place of the setting of a number of beehives and/or nucleus of a radius of not less than 1,5 km. It represents the managing unit of the beekeeping establishment.
- **Beehive:** Is the combination of inert materials individually identified (breeding chamber) plus the live material (bees), plus the beehive frame/s.
- **Colony:** Is the group of live material (workers, drones, eggs, larvae and fecundated queen) that compose the beehive or nucleus.
- **Swarm:** Live material composed by workers and one queen
- **Nucleus:** Also considered as a production unit, it contains live and inert material. Its origin can be the multiplication of an own beehive (endogenous) or by purchase from third parties (exogenous)
- **Pack:** Live material weighing more than one half a kilo, composed only by workers and a queen, and contained in a package.
- **Lazaretto:** quarantine or isolating beekeeping unit. It is the place where beehives that must receive treatments not contemplated within these standards will be placed.
- **Parallel production:** Is the coexistence in one or several establishments of the same producer or under the same legal status, of two productive systems, being one of them managed in conformity with the organic production standards, and the other/s under a system not contemplated in said standards, also called conventional honey production.

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

4.0 ADMINISTRATIVE FRAME

- 4.1 The producer must be registered in the National Sanitary Register of Apicole Producers (RENAPA) and /or in the respective provincial registers.
- 4.2 Complying with the requisites established by ARGENCERT's Organic Production Standards Manual, the beekeeper must clearly identify the exact location of the apiary, indicating if the beehives are fixes or migratory, and the legible, permanent and ineffaceable identification of each beehive.
- 4.3 In the case of new settlements that are not yet under follow-up, the producer must notify ARGENCERT about the beginning of the operation. This notification must be done with sufficient anticipation in order to give ARGENCERT the opportunity of performing the first inspection, collecting the necessary information that must be evaluated and approved by the Certification Committee. If an organic apiary must be moved to an area of the characteristics mentioned in the above paragraph, the corresponding authorization of SENASA for the shortening of the conversion period must be requested so that the organic apiary will continue enjoying the same characteristic it enjoyed in its previous settlement place.
- 4.4 In case of unexpected migrations of organic apiaries, ARGENCERT's approval must be previously obtained. The new settlement will be required to comply with the same organic or organic in transition requisites than the originating settlement.
- 4.5 Sanitary and productive records must be kept, in which prophylactic and/or therapeutic treatments and income and outcome of beehives, migration to other libation areas, kilos of honey produced, etc. are recorded.

5.0 ORIGIN OF THE PRODUCTIVE UNIT

Organic Certification will cover those beehives, nuclei and packs that come from Organic Certified establishments.

As an exception to the previous point, in case of reposition or increase of the production unit, **up to an annual maximum of 10%** of conventional colonies (exogen conventional) or multiplication of own beehives (endogenous conventional), or from wild swarms, can be incorporated to the organic apiary, provided they comply with a conversion period, only after which they can be considered as Organic.

6.0 CONSTITUTION OF THE APIARY

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

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

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- b. Individual identification of the beehives and method employed.
- c. Place where the apiary is located, attaching a sketch of the land and the official map of the area, or other cartographic element in an appropriate scale that reflects the whole libation area, and the potential contamination sources, if any.
- d. Date of the income of the beehives and/or the nuclei to the apiary. In case of migration, time of the migration and their records.
- e. Beehive and/or nuclei origin:
 - e.1 Place from where they come
 - e.2 Method of obtention:
 - own by multiplication (describe method)
 - bought from third parties
 - swarm collection
 - other
- f. Parallel productions: in case that a producer has in the same area conventional beehives, ARGENCERT will have under control both Management Units. Even if the individual identification is required only for the organic beehives, adequate record will be kept in such a way that no commingling of either live or inert material occur between the conventional and the organic unit.

7.0 LOCATION OF THE APIARIES – LIBATION AREAS:

- 7.1 Apiaries must be located in:
 - a. preferably in wild areas, provided the ecosystem is not threatened, and the nectar, pollen and water are guaranteed in quantity and quality, and that they respond to the organic principles.
 - b. Or in Certified Organic crops areas
- 7.2 These areas must be properly identified, according to the point 5.c) and the beekeepers will supply ARGENCERT with the adequate documentation as well as evidences, including sustainability analysis, if necessary, proving that they comply with regulation SAGyP 423/92, and its modifications and annexes.
- 7.3 Meliferous vegetation must not have been treated with not permitted products according to the aforementioned regulation. In case of risk, analysis will be performed both of the vegetation and the product.
- 7.4 The apiary under organic follow-up will be located in the centre of an organic area of a minimum radius of ONE POINT FIVE (1.5) kilometres. From this distance and up to another ONE POINT FIVE (1.5) kilometers the sources of nectar or pollen will be fundamentally crops organically produced and/or wild vegetation, and crops that, in spite of not being comprised within the official organic products' regulations, they are treated according to methods of low environmental impact, and free of genetically modified organisms, in such a manner that they cannot alter significantly the organic condition of the apicole production.

- 7.5 In case that ARGENCERT considers that the area does not have enough feeding sources complying with what is required in the above paragraph, it must be extended up to more than THREE (3) kilometres.

The minimum distance to other contamination sources such as villages, factories, garbage dumps, or any other potential sources of contamination, the distance must be of 3 km.

- 7.5 In case that third parties' conventional apiaries be found within the libation area, these cannot differ from the feeding and sanitary management of the organic apiaries
- 7.7 The apiaries can be permanently settled in one area, or they can be migratory, but both must be under follow-up under the same requisites.
- 7.8 Water must be accessible and abundant. It will come from sources free from contamination. If necessary it will be analysed.
- 7.9 Quarantine apiary: It will be located sufficiently separated, and at no less than 3 km from the organic beehives. Conventionally treated beehives will be placed in this quarantine apiary, they must be clearly identified and their production cannot be sold as organic.

8.0 **TRANSITION (CONVERSION)**

- 8.1 For the conversion of the land dedicated to the organic honey production – according to what is indicated in the previous paragraph for the libation area - Res. SAGyP 423/92 and Annexes, and ARGENCERT standards must be complied with. The land conversion can be made simultaneously with conversion of the beehives.
- 8.2 For the conversion of colonies and their products, a transition period will be observed as follows:

CONVENTIONAL colony/nucleus/pack:

According to Art. 4 Res. SENASA n° 1285/93, a transition period of two (2) years must be observed in order to consider the beehive production as Organic, Ecologic or Biologic.

Such a denomination reaches only beehives and/or nuclei that have been previously declared, except those that were placed in the quarantine apiary. The latter must go through a new conversion period of not less than one (1) year, provided the totality of the wax is replaced with another one that complies with the provisions of the present standard.

This conversion period can be extended or reduced according to the previous particular conditions that can be proved by ARGENCERT and approved by the application authority (SENASA).

- a) Extension: in case of non conformity with the Organic Production Standards
- b) Reduction: Given by consent of SENASA provided the complete compliance with the Organic Standards is proved.

The minimum reduced period of transition recommended by the Certification Committee and approved by the application authority (SENASA) will be of ONE (1) YEAR.

In any case, the minimum transition time will be of 12 (twelve) months.

9.0 **INERT CONSTITUTIVE MATERIALS**

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- 9.1 Inert materials used for the construction and maintenance of the beehives must be natural and non contaminant of the environment and of the products obtained from them. Internal and external protection must be obtained also with non contaminating elements.
- 9.2 Protection with vegetable products (linseed oil) is also allowed.
- 9.3 Painting with materials obtained by chemical synthesis or including heavy metals are prohibited.
- 9.4 Stamped wax:
 - 9.4.1 Wax used for stamping the laminates will be of organic origin produced in the same apiary or certified external organic wax. Wax sheet manufacturers must guarantee a specific manipulation of the “organic” waxes and have documented records to prove it.
 - 9.4.2 This notwithstanding, and in case that no organic wax is available, ARGENCERT can authorize the use of conventional wax during the conversion period, provided the origin is trustworthy and be subjected to purity and residue analysis. Once the “full organic” certification is awarded, waxes must come exclusively from melting of the opercula or frames of organic beehives..
 - 9.4.3 Only those laminates of 100% beeswax will be accepted. Parafines, mineral waxes or substitutes of natural wax are prohibited.
 - 9.4.4 Organic producers must guarantee sufficient production and reserves of wax to be recycled.

10.0 PRODUCTION PLAN

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

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

11.0 FEEDING

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

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

As an exception of the previous point, ARGENCERT can authorize artificial feeding based on organic honey or organic sugar syrup when the subsistence of the colony is threatened due to lack

of food. This practice can only be applied in case of exception and during the dormancy period, that is, far from the period comprised between the last harvest and the beginning of the new honey production season.

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

12.0 SANITARY MANAGEMENT

12.1 General considerations:

- 12.1.1 All management practices will tend to the prevention of diseases and infections, and to obtain the maximum resistance to those diseases and infections. The adequate location of the beehives, the assurance of good feeding conditions, the periodical revision of the beehives, the periodical renewal of the queens, the renewal of materials and wax, the identification of the beehives, and the sanitary records will all form part of a good prophylactic management. Also, the maintenance of the adequate distances, the grouping of the beehives by activity level (not mixing strong ones with weak ones) the elimination of colonies too debilitated, the adoption of measures that avoid straying and pilferage with its possible consequence of disease transmission, to avoid the unnecessary exchange of materials among beehives (specially if their sanitary status is doubtful), avoiding the revision of healthy beehives after sick ones, and the maintenance of the hygiene and disinfection of materials used in the revision of beehives, are all preventive measures that shall avoid situations that may require more drastic sanitary treatments.
- 12.1.2 In the choice of breeds, the resistance of bees to diseases and their capacity of adaptation to the area must be taken into consideration as well as the continuous renovation of wax and queens, isolation of beehives attacked by infecto-contagious diseases, and the disinfection with authorized products.
- 12.1.3 Occurrences of infecto-contagious or parasitary diseases must be obligatorily declared.
- 12.1.4 Beehives that may be attacked by diseases or infections must be treated immediately with authorized products. Nevertheless, if these treatments are not effective and the safety of the apiary is at risk, allopathic products of chemical synthesis may be used under the responsibility of a Veterinary Surgeon, and the beehives will be treated and isolated in the quarantine apiary. Frames and supers must be duly identified for the maintenance of the traceability and the avoidance of confusions, contaminations or frauds.
- 12.1.5 Beehives in the situation mentioned in the previous point must be subjected to a 1 (one) year conversion period, provided all the wax is replaced. Sanitary records specifying diagnosis, active principle used, doses, application dates and administration method must be kept.

12.2 Beehive disinfection

12.2.1 Authorized:

- thermal treatments

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

12.2.2 Varroasis

- Control measures: In case of low levels of parasitism curative treatments are not suggested. Instead, the renewal for the queen, the use of traps and drone frames are recommended.
- Specific treatments: the use of formic, lactic, oxalic acids and essential oils such as Thymol, Eucalipthol, Menthol registered in the Coordination of Food and Pharmacological Registration of SENASA.

12.3 Treatment times:

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

12.4 It is prohibited:

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

13.0 HARVEST AND RETIREMENT OF SUPERS

- Only supers corresponding to duly identified beehives as certified organic or organic in transition will be harvested.
- Frames must be completely capped
- The use of chemical repellants is forbidden. Smoke or non polluting organic fuels are allowed, as well as air blowing and brushing or shaking of the frames.
- harvesting of frames with brood is forbidden
- Harvest records: At the time of harvesting, the number of the beehive and of the supers or half supers will be recorded. This information must be sent to the extraction plant constituting the remittance document.

14.0 BEE PRODUCTS

14.1 General Dispositions

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14.1.1 Previous regulations:

All establishments that extract, fractionate, ripen, collect or pack Organic Bee products must comply with SENASA dispositions for Conventional Bee Products (Res., SENASA 220/95 for plant habilitation); Mercosur Res. GMC 80/95 on Good Manufacturing Practices, plus those specified in these Standards.

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

14.1.2 Records:

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

- Geographic placement and migration of the beehives (origin, destination, date), income and outcome
- Production: harvest date and volume
- Apiary records and their beehives
- Record of material remittance (date, destination, volume)
- Materials and input reception record
- Manufacturing records (batches)
- Record and identification of drums
- Beehive status, population, feeding types, management
- Transportation permits (RENSPA)
- Record of processing factors: temperature, HMF, decantation period, etc.

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

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

14.1.3 Labelling

Labels must be in accordance with the General Resolutions of MERCOSUR contained in the Argentine Food Codex with the required information, including:

- Harvest date
- Processing, packaging and sale dates
- Mentioning: ORGANIC PRODUCT OF ANIMAL ORIGIN
- Batch or Lot number
- Certifying agency and its SENASA registration number
- Compliance with all pertaining country's regulations Res.SAGPyA N° 121/98

14.2 Honey

14.2.1 - Reception and unloading

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

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

14.2.2 Extraction and storage

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

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

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

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

14.2.2.5 Containers for organic honey in bulk must comply with Res. SAGPyA N° 121/98 and must be individually identified and recorded.

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

14.2.3 Fractionation:

14.2.3.1 Operations that buy organic honey in bulk for further fractionation must sign an agreement with ARGENCERT for the follow-up of their production and certification. They must also comply with the same hygienic and sanitary requisites of extraction plants (Res. SENASA 220/95)

14.2.3.2 Packaging must comply with the General Resolutions of MERCOSUR included in the Argentine Food Codex.

14.2.3.3 Cleaning and disinfection of materials must be performed with those substances authorized in SENASA Res. 1285/93 and its modifications.

14.3 Pollen

14.3.1 Collection, drying and cleaning:

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

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

Cleaning may be done using screens and blowing fans.

14.3.2 Storage:

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

14.4 Royal Jelly

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

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

14.5 Other bee products

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

Chapter 7: POULTRY PRODUCTION

1.0 DEFINITIONS

This chapter is in addition to the general ARGENCERT(r) rules for animal production and is compatible with the SENASA national standards in force (Resolution 1285/93 and SAGPyA 270/00 and modifications and those that will be enacted at a later date for Poultry.

2.0 PERMITTED PRACTICES

2.1 Feed

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

All feed components must be Certified Organic accepting for poultry in conversion feeds in conversion - tested and free of residues - if no other products of this category are available in the market. Feed supplements extracted by solvents are not accepted. Dairy products are acceptable as well as those derived from the fish industry, provided the latter are deodorized and that they constitute such a proportion of the feed that do not produce disagreeable tastes in the meat.

2.2 Breeds

Necessarily, breeds will be of slow growth and adapted to the area, with good disease resistance but without genetic manipulation.

2.3 Age

For rearing, entered to the farm up to three (3) days after birth

For slaughtering, from 70 to 120 days, according to breed and destination of the end product.

2.4 Production area

2.4.1 Rearing facilities will have a green area surrounding sheds with good access to them. Poultry will be raised in open space conditions and will not be maintained in cages. If no foraging vegetation is available in the parks, it must be provided as supplement as fresh or dry green matter. All the farm must be dedicated to ecologic poultry and no parallel production is admitted (both conventional and organic)

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

- At least ONE THIRD (1/3) of the area must be of solid construction, that is, no slatted floors and covered by a roof.

- In sheds for laying hens, a sufficiently large surface must be such that dejections can be picked up.
- The number and sizes of roost poles will comply with Annex I specifications.
- Sheds must have free entrance and exit openings of sizes adequate to the animals, and with a combined length of at least FOUR (4) meters for each ONE HUNDRED (100) square meters of total surface area of the shed.
- Aquatic fowl must have access to a creek, pond or tank, respecting their welfare and hygiene.

Each shed will not lodge more than:

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

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

- 2.4.3 Natural light can be supplemented with artificial means, until a maximum of SIXTEEN (15) hours (total photoperiod) with a night rest period without light of at least EIGHT (8) hours, according to what is required by. Art.5, b) of Res. SENASA 1286/93.
- 2.4.4 Poultry must have access to open air spaces that are mostly covered by vegetation and with protection facilities, allowing birds an easy access to water and food.
- 2.4.5 By derogation producers that are under certification process before June 21, 2000 are exempt of the dispositions of the present article. Producers under this exception must present to ARGENCERT a conversion plan with a limit of FIVE (5) years, and will be subjected to SENASA consideration and approval.
- 2.4.6 For poultry facilities built until June 21, 2000, the maximum size of the sheds will be 1.000 sq.m and 10.000 animals in each. Future constructions will not have more than 500 sq.m.
- 2.4.7 Release to the park must be done ideally after the fourth week but always before the sixth week after birth.

2.5 Records

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

2.6 Resting the sheds.

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

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

2.7 Additives and therapies

As a complement to the general rule on animal production, antibiotics or other medicines are exceptionally acceptable in justified cases to save the life of the animals in acute episodes, and if recommended by a recognized veterinary surgeon who will indicate the product and doses. In any case, and observing what is specified in Annex C of Res. SENASA 1286/93 the officially established withdrawal times must be observed (with a minimum withdrawal time of 6 days in case of milk or dairy products production, or 24 hours for medicines without withdrawal time) as well as time of use, and the whole process must be recorded.

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

2.8 Sanitary Plan:

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

2.9 Hygiene

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

2.10 Slaughtering

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

2.11 Packing and labelling

2.11.1 Packing to be done with biodegradable or reusable materials approved by the Argentine Food Code.

2.11.2 Labels: see Chapter 13, Identification and Labeling

3.0 PROHIBITED PRACTICES

The following are prohibited:

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

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

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

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

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

Chapter 8: OVINE PRODUCTION

1.0 GENERAL CRITERIA

All the different aspects of the ovine production are framed within the Animal Production general standards, according to what is specified in this chapter, consisting in Regulations ex_IASCAV 423/92, SENASA 1285/93, SAGPyA 270/00 and their modifications, and ARGENCERT's Organic Production Standards.

2.0 APPLICATION AREA

These standards must cover production, processing, packaging, typification, distribution, labelling and certification of products and by-products of ovine origin destined to be consumed as food, and to the production of wool and skins.

In all ovine productions specifications of Chapter 2 point 1.0 (General requisites for Organic Production) must be complied with.

3.0 DEFINITIONS

Herding ("Arreo"): Practice consisting in the moving the sheep through the fields by their own means.

Fleece conditioning: Practice performed during shearing one the fleece is obtained, consisting in taking away sweat points, urine and/or fecal solid areas, and folding it in such a way that it can be handled.

Large Bag ("Bolsón"): containing element to store, isolate and identify the wool.

Female lamb ("Borrega"): Female ovine of an age comprised between weaning and first service.

Male lamb ("Borrego"): Male lamb of an age comprised between weaning and its incorporation to service; if castrated, it becomes a capon.

Restraining pen ("Brete"): small pen for individual handling purposes.

Shearing shed: part of the shed located between the catching pen and the releasing pen, dedicated to shearing.

Field/parcel/lot: are the fractions of land in which the livestock graze.

Capon: weaned and castrated male ovine; can be of different ages.

Mutton: weaned non castrated male ovine, can be of different ages

Lamb ("Cordero"): ovine between birth and weaning.

Tail cutting ("Descole"): caudoctomy

Ages: (local terminology defining the different ages of ovine livestock)

- First theeths ("Diente de leche": age comprised between birth and approximately 12-15 months.
- Two-teeth: age comprised approx. between 12-18 months and up to 24-30 months
- Four-teeth: age comprised approx. between 24-30 months and 3-3 ½ years
- Six-teeth: age comprised approx. between 3-3 ½ and 4-4 ½ years
- Eight-teeth: age comprised approx. between 4-4 ½ and up to 5-5 ½ years
- Full-mouth: age above 5 ½ years

"Encarnerar": practice consistent in adding the muttons to the female lot for reproductive purposes.

Shearing: practice of cutting off the wool from the animal in order to obtain the fleece.

- crotch shearing: shearing of just the crotch and around the teats separating the obtained product in order to diminish the amount of wool tainted with urine and faeces, facilitating at the same time birth and lactancy.
- Eyes shearing: shearing of some areas of the face and head in order to improve vision of the animals.

Bale: conditioning unit of the sheared product with the purpose of storing, isolating and identifying the wool. It can also be a sales unit.

Wooly ("Lanudo"). Non sheared ovine

Laparoscopy: female transabdominal surgical technique in order to inseminate with frozen semen or or the transport of embryos.

Canvas: Container element for storing, isolate and identify the wool. It can conform a sales unit.

Sheep-herd: General group of ovines, equivalent to a bovine rodeo.

Megalophagus-ovis: ovine blood sucking external parasite, also known as false sheep-tick.

Nucleus: Said of the reproductive elite group of ovines, with or without pedigree, with the object of improving the genetic quality of the herds.

"Plantel": is the intermediate genetic level herd between the nucleus and the general herd destined to produce reproducers for the latter.

"Repuntar": practice of mobilizing the animals within a sector of the field.

"Retajo": Male ovine destined to the detection or the heat stimulation of the females, but with reproductive incapacity.

"Rodear": Practice consisting in rounding up the herd in the field.

Mark ("Señal"): identification method used with ovine stock consisting in small cuts in the ears.

- of property: obligatory
- of age: non obligatory

Both have official signal or mark records.

Marking ("Señalada"): act of identifying an animal by means of marks. At the time of marking other livestock management chores are performed, such as castration, tail cutting, tagging, etc.

Herd ("Tropa" or "Piño"): groups of ovines for herding

Valley/lowland/"Mallín": natural pasturelands of high forage production characterized by the supply of surface water.

Fleece: the wool that covers an animal

Sheared fleece: sheared wool; it can be classified as:
fleece proper:

"non fleece": wool from abdomen, groin, neck, front, pieces, etc.

4.0 PRODUCTION STANDARDS

4.1 Origin of the animals: Resolutions SENASA 1285/93 and SAGPyA 270/00 and modifications, as well as ARGENCERT's Standards must be complied with.

4.2 Health:

Management practices tending to prevent health problems, such as:

- Selection of breeds adapted to the production area
- Supply high nutritional quality feeds
- Land parcels should be given sufficient resting times in order to diminish the parasite load
- Avoid stressing situations and provide favourable conditions for animal welfare.

Conventional therapeutic treatments: can only be applied to animals with previous clinic diagnostic from a veterinary surgeon, provided there does not exist allowed alternative treatments or management practices. In these cases, double withdrawal times should be given.

Vitamin complexes, aminoacids and oligoelements from lists in Annexes G and H are allowed.

The use of medicinal products mentioned above must comply with the following criteria:

- a. not to be applied to healthy animals
- b. they should not leave residues in products or by-products obtained from the treated animals
- c. hormones are not allowed

4.3 Identification:

All animals must be identified by means of an identification system that guarantees with complete security the traceability of the animals and of their products.

For this purpose, and in all cases, a procedure covering both the identification element and the identification and recording system must be documented.

4.4 Reproduction:

According with the general standards described in this Chapter, no laparoscopic methods, embryo transplant, hormone or heat stimulators or synchronizers, or surgical techniques are allowed in organic ovine reproduction.

4.5 General animal management practices:

Castration with the purpose of obtaining higher quality products and maintaining traditional production practices is allowed.

Debudding (dehorning) of young animals is allowed.

Tail cutting (caudoctomy) for reproductive and health and hygienic purposes is allowed.

These practices must be carried on by trained personnel at the appropriate age. Excessive handling of the animals is not allowed.

General animal welfare conditions such as shade, cover, wind protection, etc. must be provided.

4.5 Transport:

Animal transportation on foot must be performed in quiet form avoiding stress situation. Electric stimuli or allopathic tranquilizers are not allowed.

5.0 **TRANSITION (CONVERSION)**

The requisites of the chapter of animal production and the requirements of Res. SAGyP 270/00 and of Annex A of this Standard Manual must be complied with. Considering the need of incorporating breeds that will provide quality improvement and adaptation, the certification agency may authorize, as an exception and for a fixed time, the permanence in the same establishment of conventional breeding animals with genetic improvement purposes (nucleus).

The condition required for such an authorization is that the nucleus will be subjected to the same feeding and management method as the rest of the flock under organic follow-up, only excluding them of the requisites of organic reproductive management. These animals and the products and by-products obtained from them are to be marketed as conventional. They will be individually and permanently identified, according to the requirements of point 4.3 b. Descendants of this nucleus (F1) must be subjected to a conversion period, according with the organic animal production standards, and their wool and other products obtained from them must be sold as In Transition.

In all these cases the separation between organic and non organic products must be guaranteed, labelling them unequivocally, and storing them in specially designated separate areas, carefully recording production and commercialization volumes that will be strictly audited by ARGENCERT.

6.0 **BY-PRODUCTS**

6.1 Wool production/Shearing:

The number of animals to be sheared each day must be adapted to the size of the facilities avoiding great animal concentrations and excessive waiting time.

In the case of facilities where non organic animals are also sheared, there must be a separation time between the shearing of both types of animals, with the provision that the shearing of the organic animals be performed first.

Movements of the flock must be done in a quiet form avoiding crampings and rough handling.

Pregnant females must be given preferential treatment. Pre-birthing shearing is suggested 15 – 20 days before birth. In this case the handling, penning and shearing must be done with special care for the pregnant animal welfare, avoiding excessive waiting times in the pens, and providing sufficient resting time.

The “loose shearing method”, that is, without the use of manacles and avoiding resting the operator’s weight in the animal’s belly, is to be promoted. It is necessary that the quality of the shearing process prevail over the speed of the operation, assuring animal welfare and avoiding cuts and concussions.

Facilities (corridors, pens, shearing area) and equipment (tables, presses, shearing scissors, scales, etc.) shall be thoroughly washed and, if necessary, disinfected with allowed products before and after the shearing process.

During the whole process the area must be free of potentially contaminating elements, such as rag pieces, threads, wires, feathers, etc.

Once the wool is packed in bales, rags or any other type of conditionings, they must be perfectly identified, and their weights and quantities be recorded in adequate forms.

All packaging materials must be new in order to avoid contamination risks and the possibility of confusion with old marks.

Duly packed and identified product will be recorded and stored under cover, separate from conventional productions, if any.

Fibre processing: See Chapter 10: Processing of Textile Fibres.

6.2 Milk Production:

Requisites specified in ARGENCERT Organic Standards, Chapter 5: Animal Production, must be complied with.

Milk production farms must be subjected to the corresponding authorities’ periodical sanitary controls and must have a sanitary plan tending to obtain the official certification of Brucellosis and Tuberculosis free.

All establishments must count with the surveillance and advise of adequate veterinary professionals responsible for treatment and administration of drugs, which will be recorded in the establishment’s files. Milking animals must be individually identified and recorded in the milk farm files.

All milking facilities and equipment must be designed, distributed, maintained and managed in a way that guarantees good maintenance, hygiene and animal health.

Udder and equipment wash water must be bacteriologically and physico-chemically analysed in officially accepted laboratories.

Milking facilities must have at least three sectors with particular building conditions:

- a. Milking sector: must comply with Reg. 2587/77 modifications and annexes.
- b. Milk cooling sector: must comply with the aforementioned regulation.
- c. Sick animal area: with pens with sizes and numbers adequate to the number of animals in the milking farm, and must be separate from any other facility of the farm.

6.3 Meat production:

Must be adjusted to what it is established in this chapter in reference to production, and to what it is established in Chapter 5: Animal Production, Section 7.0 Transport and slaughtering.

Chapter 9: PROCESSING, STORAGE AND TRANSPORT

1.0 PROCESSING

1.1 Definition

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

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 coloring 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.

1.3 Raw materials

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

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

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

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

1.4 Additives and processing aids

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

- 1.4.1 To maintain the nutritional value of the products.
- 1.4.2 To enhance the keeping quality or stability of the products.
- 1.4.3 To obtain a product with acceptable appearance, consistency and/or composition provided that it does not mislead the consumer concerning its nature and quality.

and in those cases that:

- 1.4.4 There is no possibility of producing a similar product without the use of the additive or processing aid,
- 1.4.5 It is used in minimum quantities to fulfil its function
- 1.4.6 It contains no other substances not permitted according to these standards.

1.5 Filters:

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

1.5 Labelling: see Chapter 13: Identification and Labelling

2.0 PROCESSING PLANTS

2.1 Generalities

- 2.1.1 Processing Plants for Organic Production should comply with the National Standards for the processing and fractionation of Foodstuffs.
- 2.1.2 Accidental contaminations must be avoided in premises where Organic products are processed and only after observing all prevention measures they should be cleaned using techniques and cleaning products that comply with these Standards and specified in Annex L: Equipment and facilities cleaning products.

2.2 Conditions

- 2.2.1 Processing and handling must be done separately from non-organic products in time and place. When the same facilities must be used for the processing of organic and conventional products, the organic ones must be processed immediately after a washing and cleaning operation.
- 2.2.2 All products must be adequately identified during the whole process right down to the final labelling
- 2.2.3 Production lines, storage and transportation must be cleaned and freed from non-organic residues before proceeding to the operation with organic products.

- 2.2.4 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 Equipment and facilities will be cleaned with product of Annex L, section equipment cleaning products. 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 STORAGE

4.1 Generalities

Organic products must not be stored together with conventional ones, except when packed and clearly identified. 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 3.2.4 will be observed.

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

4.2 Storage conditions

The following storage conditions are permitted:

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

- 4.2.1 Ambient temperature
- 4.2.2 Refrigerated containers equipped with thermostats
- 4.2.3 Cooling
- 4.2.4 Pure ice made from potable water in accordance with W.H.O. Standard for drinking water
- 4.2.5 Freezing
- 4.2.6 Controlled atmosphere (only CO₂, O₂ and N₂)

5.0 TRANSPORT

The following conditions must be observed:

- 5.1 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..
- 5.2 Conventional and organic products should not be transported together, except when properly packed and labelled.
- 5.3 Packs must be correctly identified with all the elements that allow a complete traceability of the product.

6.0 PACKING MATERIALS

- 6.1 All materials used for packaging must be of a foodstuff grade quality.
- 6.2 Recyclable and returnable materials must be used whenever possible.
- 6.3 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.
- 6.4 Prohibited packaging materials are:
 - a) lead
 - b) PVC (poly vinylchloride) and other similar organo-halogenated plastics.

7.0 ENVIRONMENTAL SAFETY

- 7.1 The processing plant must respect the national, provincial or municipal regulations regarding the refuse it generates..
- 7.2 Effluents: If the plant is not connected to a municipal sewage system, it must count with an adequate effluent treatment plant.

Chapter 10: PROCESSING OF TEXTILE FIBRES

1.0 INTRODUCTION

This standard refers to the processing of natural fibres (cotton, wool, flax and silk) and, eventually, their mixtures. Fibres whose processing is regulated by the present standard must have been produced organically and duly certified.

When they are sold as crude fibres, as well as when certifying their processing, the “in transition” fibres must be declared as such. Mixtures of non organic or in transition fibres must be labelled according to Chapter N° 13: Identification and Labelling, of the present Standard Manual.

When justified by the necessity of obtaining a long useful life or to assure certain functional or esthetical property, mixing with synthetic fibres is permitted, provided the aforementioned requirements of the labelling chapter are complied with, and that no halogenated synthetic fibres or others whose manufacturing result in human or environmental danger are used.

As a general rule, all mechanical or physical processes are accepted, as well as those including “easily degradable” (OECD 301) auxiliaries. Of restricted application are those processes that include the use of slow degradation auxiliaries (also called “not easily degradable”). Tension-active must comply with special conditions described in ANNEX J: Tension-active agents of this Standard.

Cotton defoliantes are prohibited. By derogation the use of calcium chloride, magnesium chloride and sodium chloride can be permitted by Argencert provided production conditions justify it.

Wool scouring must comply with conditions expressed in ANNEX K: “Wool Scouring” of the present Standard.

2.0 TEXTILE AUXILIARIES AND INGREDIENTS

- 2.1 Auxiliary: is any substance employed during production but that will not be found in significant concentrations in the final product.
- 2.2 Ingredient: is any product used during production but that will be found as a component in the final product (i.e. fibres for mixtures, colorants, accessories, etc.)
- 2.3 Bleaching, mercerising and softening auxiliaries have special restrictions (see points 4.4, 4.5 and 4.7)
- 2.4 Colorants, pigments and printing pastes have special restrictions (see points 4.8, 4.9 and 4.10)
- 2.5 Biocides are restricted and only justified in case that their use in small quantities is to obtain an increase in the useful life of the final product (antifungics, preservatives, etc.)
- 2.5 Biodegradability and toxicity: inputs for textile treatments must comply with the following requisites:

	<u>Biodegradability</u> % in 28 days (OECD 302-A)	<u>Toxicity</u> (LC50 or EC50 or IC50 for algae, daphnias or fish)
Permitted or	<70% >70%	>100 mg/l 10-100 mg/l
Prohibited or	<70% >70%	<100 mg/l < 1 mg/l

In no case inputs can be used that are:

- carcinogenic (R45); "R" refers to the European system described in Reg. 92/32/EEC
- mutagenic (R45)
- teratogenic (R50-53)
- toxic for mammals: not permitted those with LD <2000 mg/kg
- not easily biodegradable bioaccumulative (<70%28d OECD 302A)
- products listed in paragraph 3.7 of the present standard.

Synthetic products for which there are natural or of less environmental impact alternatives available.

3.0 EFFLUENTS

- 3.1 The plant must be connected to some system of effluent depuration (own or third party, including municipal sewage systems) and subject to the application authorities' norms. In case of own plant, this must remove at least 50% of the COD and BOD.
- 3.2 Organic textile processing plants must develop an effluent improvement plan.
- 3.3 General restrictions and conditions mentioned in the Introduction must be respected.
- 3.4 Textile processing plants must keep effluent treatment records, including analysis. Safety data of all chemical products employed must be had at hand, as well as the recipes used.

For the evaluation of the ecologic impact of a process, the concept extended to the whole useful life of the end product must be considered (taking into account that a determined process of immediate ecologic impact may perhaps lead to a lower total ecologic impact when the whole period of useful life of the end product is considered, therefore ending up in a lower fiber consumption)

The initial standards and recommendations regarding textile processes will tend to be more or less restrictive with the advancement of technology.

4.0 FIBRE PREPARATION

Any pure mechanical process is accepted. It must be pointed out, though, that the use of methods and equipment that will avoid the damage and loss of fibre and excessive production of contaminants such as lint, dust, etc., must be preferred.

4.1 GINNING AND SPINNING CONDITIONS

4.1.1 WOOL SCOURING AND PREPARATION (See Annex K)

4.1.2 COTTON GINNING

Physico-mechanical ginning of cotton is permitted trying not to damage the physical structure of the fibre and avoiding excessive lint production.

4.1.3 SPINNING

Spinning must be performed with extreme care for the separation of lots, avoiding any type of contamination.

For this, the bale opening sector of the plant must be separated from the spinning sector.

When organic fibre is to be spun, bale opening must be completely stopped and a deep cleaning of the sector and the complete elimination of other fibres must be performed. Once the sector is absolutely clean, the opening of the organic bales and the wick preparation can begin, placing the latter in perfectly identified drums.

The wick twisting can be performed without stopping the twistors and other spinning equipment provided a perfectly evident mark is placed at the end of the conventional wick and the beginning of the organic one. The continuous process can thus be maintained until the end of the organic wicks from the identified drums, at which time the end of the organic wick and the beginning of the new conventional batches will be again clearly marked.

The spinning equipment must be kept in perfect maintenance in order to minimize the production of dust and lint that could contaminate the organic batches.

Fibre spinning and knitting/weaving lubrication: must be made with products of natural origin (vegetable or animal oils) or comply with the biodegradability standards (70% 28d. OECD 301). Mineral oils are prohibited.

4.2 KNITTING/WEAVING CONDITIONS AND FINISHING TREATMENTS

4.2.1 SIZING

Sizing materials must be easily degradable (70% 28d OECD 301); otherwise they must be 75% recycled.

In the case of sizing of synthetic fibres 30 g/kg of textile material of not easily biodegradable materials is permitted, provided they can be eliminated during de-sizing.

4.2.2 KNITTING/WEAVING

Lubricating oils of needles and other mechanical parts of looms or knitting machines that are liable to enter in contact with the thread or fabric must be easily degradable or be of vegetable or animal origin.

4.2.3 MERCERIZING

The usual alkalis for this process are permitted, provided they are 50% recycled.

4.2.4 BLEACHING

Hypochlorite, other chlorinated substances and perborates are not permitted.

4.2.5 DYING, COLORANTS AND PIGMENTS

Plant derived colorants are permitted without restrictions (Color Index 75 000 – 75 999) as well as mineral colorants not containing heavy metals or be complexed not exceeding 1 g/kg of treated material. Colorants must not be capable of emitting aromatic amines which are considered carcinogenic.

During dying, the quantity of colorants carried out in the discharge should be restricted to a minimum, except in the case of natural colorants and pigments.

Products that are carcinogenic, mutagenic, teratogeni, toxic for mammals (LD50 <2000 mg/kg), bioaccumulative and non biodegradable (<70% 28d OECD 302-A) and those comprised in the following list are prohibited.

4.2.5 PROHIBITED PRODUCTS (they cannot be present in more than one percent):

- Sulphonated alfa-methyl ester (C15/18)
- AOX (absorbable halogenated hydrocarbons, or those substances that can produce them)
- APEO (alkyl phenol ethoxylated)
- DEHP (Di-2 ethyl hexyl phtalate)
- DTPA (Di-ethyl penta acetate phtalate)
- EDTA (ethylen di-amino tetra acetate)
- Halogenated FIRE retardants
- Heavy metals
- LAS (Lineal alkyl bencene sulphonated)
- Organochlorinated porters
- Quaternary ammonium compounds
- PVC (polyvynil chloride)
- Formaldehyde and compounds that can produce it during processing
- Products that are susceptible of producing volatile aromatic amines.

Biocides, including polychlorinated biphenyl, pentachlorophene and tetrachlorophenol cannot be part of any input.

ARGENCERT may concede limited exceptions for pigments that contain copper in case no other alternative exist.

The use of urea is not permitted, except for printing (see paragraph 4.2.7 PRINTING)

4.2.7 PRINTING

Only methods that use water based printing pigments are permitted. In case of thickeners, only low solvent content thickeners and those thickeners that are easily biodegradable are permitted.

For transference printing, only aqueous methods are permitted.

4.2.8 FINISHING

Easily degradable softeners are permitted. Fluorocarbonated treatments are not permitted.

Anti-shrinking treatments are permitted provided they comply with the general conditions for any chemical textile substance.

Anti flame treatments that include more than 1% of ant flame agents are not permitted.

4.2.9 Maximum formaldehyde emmision for finished products

It should not exceed the following limits:

For baby clothing:	30 ppm
For textiles in direct contact with the skin	75 ppm
No direct contact and other textiles	300 ppm

5.0 LABELLING

Textile labelling must follow the general labelling norms plus the following special regulations:

- Calculations by weight will exclude the non-textile ingredients (buttons, zippers, snaps, etc.)
- The non-textile accessories' materials must be declared
- Inputs used during processing should not been declared
- When pertinent, characteristics of use will be indicated, as well as information about colour fastness, shrinking and laundering methods.
- In case textiles are only a part of the final product (i.e. furniture tapestry) labelling will be referred to the textile part.

Chapter 11: SOCIAL JUSTICE

1.0 GENERAL CONSIDERATIONS

Social justice and social rights are an integral part of organic agriculture and processing.

2.0 SOCIAL LAWS AND REGULATIONS

All operators must comply with the national legislation concerning social standards which include, among other, provisions from ILO conventions relating to labour welfare and the UN Charter of Rights for Children. The national Labour competent authority is responsible for the operators' compliance with social laws and regulations; in case that clear violations are evidenced, these shall be reported to said authorities.

3.0 HUMAN WELLBEING CONDITIONS AND PRACTICES

- 3.1 All employees and their families should have access to potable water, food, decent housing, basic education as a minimum, appropriate transportation and health services.
- 3.2 In all production and processing operations, exposure to abnoxious conditions should be within acceptable limits and workers should have adequate protection.
- 3.3 The rights of the indigenous peoples shall be respected.
- 3.4 ARGENCERT shall not certify production that is based on clear violations of basic human rights.

Chapter 12: ORGANIC WINE

1.0 WINES

1.1 General

Grapes must come from organically cultivated vineyards in accordance with the national norms (Reg. IASCAV 423/92, SAGyP 270/00 and modifications) and those of ARGENCERT(r)'s Standards with respect to fertilization, cultural practices, pests control, use of phytosanitary products, harvesting and transport.

The organic wine manufacturing establishments require the habilitation and the regular follow-up of the National Institute of Vitiviniculture (National Law N° 14.878).

1.2 Permitted practices

1.2.1 Harvest should be transported the same day of the harvest in containers whose form be the most adequate to avoid compaction and alteration, in stackable or easily cleaned boxes or shallow hoppers covered so that the grapes do not come in contact with metallic surfaces, etc.

1.2.2 Presses should be such as not to damage or lacerate the solids of the bunch (stalk, peel or seeds). The juices from the press must be separated.

1.2.3 The starter must be prepared one week before with native yeast, selected yeast or "Saccharomyces cerevisiae" or "s. bayanus" obtained by traditional methods of selection and multiplication.

1.2.4 The use of enzymes for the extraction of colour obtained by traditional processes (non transgenically)

1.2.5 Decanting, filling, shaking.

1.2.5 Filtering through cellulose, infusorian earth or other filtering medium with prior approval from ARGENCERT.

1.2.7 Centrifugation

1.2.8 The use of cold techniques for storage of vintage. Temperature control for fermentation, conservation, cold stabilization of wines, stopping fermentation in making sweet and mild wines, etc.

1.2.9 Clarification with egg whites, non hydrolyzed gelatin, fish glue, casein from milk, bentonite and infusorian earths that do not give off foreign substances.

1.2.10 The addition during manufacturing of crystallized tartaric, citric, and malic acids of natural origin for correcting acidity, and ascorbic acid as antioxidant for wines at the doses permitted by the National Institute of Vitiviniculture.

1.2.11 Sulphited by one of the following:

- a) Burning of compressed pure sulphur
- b) Burning sulphurous wicks on cellulose only in empty containers without must or wine.
- c) Adding sulphurous solutions of 5 to 8 % SO₂, preferably freshly prepared to avoid alkaline bisulphites.
- d) gasification

The total amount of SO₂ (mg/l) in the end product ready for consumption must be as low as possible and must not exceed the following limits:

	Organic Standard Argencert Mg / l máx
Red	70
White & Rosé dry	80 * ¹
Sweet and Mild	100
Choice & Spirituous	100
Champagne	80

The maximum limit for sulphates is 1g/l expressed in SO₄K₂

* 1: Only in the case of wines to be stored and with previous justification by ARGENCERT, a maximum of 100 mg/l can be allowed.

- 1.2.12 Thermal processes (only with the written authorization from ARGENCERT); normal pasteurisation, flash pasteurisation, thermolization, etc.
- 1.2.13 In case of sweet, mild and choice wines, adding musts with a high content of sugar from grapes dehydrated by sun action with a partial fermentation or without fermentation.
- 1.2.14 Adding quantities of organic grape must, concentrated or not, without rectification required by the elaboration.
- 1.2.15 Aging wines by natural procedures in bottles or casks.
- 1.2.15 Storage in casks, made of wood, stainless steel, or approved coated cement (approved by the National Institute of Vitiviniculture)
- 1.2.16 Conservation containers: wooden or stainless steel containers, cement containers covered with INV approved coatings.
- 1.2.17 Coatings. Epoxy coatings of food quality and without solvents.
- 1.2.18 Bottling:
 - a) Glass bottles: New bottles should be washed. Used bottles must be washed with warm water.

- b) Stoppers: They must be made from natural whole cork. Only sparkling wines may use a mixture of natural and compressed cork as long as natural cork is in contact with the liquid.
- c) Encapsulation: With wax, polyethylene, aluminum or aluminum/tin with a low percentage of tin.

1.3 Prohibited practices

- 1.3.1 The use of altered or bad grapes
- 1.3.2 Vintage and transport that may alter the grape before its arrival to the warehouse for processing. Grapes not taken to the warehouse the same day of harvest. Compaction during transport, etc.
- 1.3.3 For white wines, pressing systems that may damage or lacerate the solids of the bunch: high speed centrifugal crushers, continuous presses, etc.
- 1.3.4 The use of wine containers made or coated with materials that may give off toxic substances to juices and wines.
- 1.3.5 Wines with acidity higher than 0.70 g/liter
- 1.3.5 Practices, additives and technological coadjuvants other than those authorized in section 1.2 of this chapter.
- 1.3.7 The use of lead/tin capsules is prohibited in bottled wines because of the passage of lead pollution through wine residues in case of leaky stopper or a stopper with polyurethane and formaldehyde.
- 1.3.8 Sulphuring with asbestos wicks.
- 1.3.9 Thermal processes applied without authorization of ARGENCERT.
- 1.3.10 Clarification with blood, tannin, hydrolyzed gelatine, industrial casein or alginates.
- 1.3.11 The use of black coal obtained from the incomplete combustion of fossils (3-4 benzo-pyrene)

2.0 CONCENTRATED GRAPE JUICE

2.1 Origin of grapes

Vineyards cultivated exclusively as per the national norms (Reg. IASCAV 423/92, SAGPyA 270/00 and modifications) and those of ARGENCERT in reference with fertilization, soil and pest management, use of permitted phytosanitary products, harvesting and transportation of grapes to the plant.

Establishments that manufacture concentrated organic musts require by force the habilitation and follow-up of the National Institute of Vitiviniculture (National Law N° 14.878).

Harvesting and transport of the grapes must comply with the requirements established for the case of organic wine manufacturing (Section 1.2.1)

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2.2 Permitted practices

2.2.1 Juice obtained by mechanical means

2.2.2 Clarification by cold decanting using casein or pure and natural albumin, enzymes obtained by traditional methods (non transgenic), bentonite, by flotation or centrifugation.

2.2.3 Filtering with inert membranes (microfiltration, ultrafiltration), cellulose or diatomaceous earth.

2.2.4 Vacuum concentration

2.2.5 Pasteurization by indirect heating, when necessary. ARGENCERT must be notified.

2.2.5 Conservation using cold or concentration at room temperatures or by saturation with carbonic gas or nitrogen.

2.3 Prohibited practices

2.3.1 Clarification using tannines

2.3.2 Use of SO₂ as a preservative or citric or ascorbic acids.

2.3.3 Any practice or additive not mentioned in the permitted particles without prior written authorization from ARGENCERT.

Chapter 13: IDENTIFICATION AND LABELLING

1.0 General

Organic products must be labelled in a clear and precise way.

Labels for products in transition must be clearly distinguishable from labels of organic products.

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 the national organic production standards and those of 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

1.2 Identification:

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

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

1.2.3 ARGENCERT name and the number corresponding to the Certification Bodies National Register. The ARGENCERT seal will be affixed (see point 3.0)

1.3 Percentages and list of ingredients:

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

1.3.2 To calculate percentages water and salt will not be included.

1.3.3 Additives will be listed with their complete name.

1.3.4 Non organic ingredients of agricultural origin must be explicitly mentioned

1.3.5 Herbs and/or spices constituting less than 2% of the total weight of the product can be mentioned as "spices" and/or "herbs"

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).

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 labelled “organic”.

ARGENCERT seal will be placed in the same visual field as the list of ingredients.

3.0 ARGENCERT Seal

ARGENCERT seal will be utilized according to the Organic or Organic In Transition category of the product or its ingredients.

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

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

3.1 ORGANIC Category : Vegetable Origin



3.2 ORGANIC IN TRANSITION Category Vegetable Origin



3.4 ECOLOGIC Category : Animal Origin



3.5 ECOLOGIC IN TRANSICIÓN Category: Animal Origin



CHAPTER 14: CRITERIA FOR THE EVALUATION OF INPUTS ACCEPTED FOR ORGANIC PRODUCTION

1.0 GENERALITIES

- 1.1 Any material to be used as input for Organic Production or its constituents must be either included in the Annexes of ARGENCERT STANDARDS MANUAL, or be of natural origin or be certified according to this Standard.
- 1.2 ARGENCERT must have and take into consideration the following information about the product:
 - a. Scientific information about the composition of the product, analysis, active principles, mode of action, suggested uses, application form and recommended doses, counterindications, specificity, approvals in the country and abroad, and any other element that according to ARGENCERT may be necessary for a complete evaluation of the product. In case of chemical substances, indicate, if possible, the INS number (International Nomenclature System)
 - b. Approval of any corresponding registrations established by SENASA as well as national and international, provincial or municipal licences and permits required by the pertinent regulations.
 - c. General description of the production process, including connected ecological aspects and precautionary measures to avoid accidental contaminations.
 - d. Schematic plans of the facilities of any plant that intervene in the production process.
 - e. Description of the processing line, equipment and materials, including relevant ecological aspects.
 - f. Description of intermediate processes.
 - g. Description of storage and transport.
 - h. Production, planning, recording and control system. It will include records that will allow the control organism to determine the origin, nature and quantity of all inputs, additives and other substances that intervene in the production process and its use. Records of anything that refers to the nature and quantities of all products that are manufactured and enter or exit the plant.
 - i. Exact proof of absence of inputs and additives of transgenic origin (analysis and or affidavit from suppliers of inputs, additives, processing aids, etc.) Special attention will be given to those inputs that present risk of containing transgenic elements.
 - j. Origin of the raw materials and other processing, packaging and packing inputs.
 - k. In case that there are other products containing non allowed inputs or practices from organic production processed in the same plant, their production will be separated in time and space in order to avoid accidental contamination of the input under follow-up.
 - l. Description of processing of conventional products in the same plant, records, separation measures from organic productions, etc..
 - m. Hygienic and labour safety measures both in manufacturing or use of the product, and prevention of contamination of products and of the environment.
 - n. In case that the products present danger of toxicity, safety sheets including toxicity, for mammals and aquatic life, residuality and degradability including pathways and degradation products must be available.
 - o. Packaging materials and methods, and different presentations..

- p. Cleaning methods of the processing plant and disposition of effluents, as well as of spent packages at the consumer end, with special relation to human and animal safety, and preservation of the environment.
- 1.3 In case of natural products, their recollection must not have negative effects on the habitat or the maintenance of the species of the area.
- 1.4 The resulting input must not produce a negative permanent impact in the environment (including soil organisms) or contribute to contamination, as well as over the quality and innocuity of the end product.
- 1.5 All inputs must be degradable to carbon dioxide (CO₂), water (H₂O) and/or its mineral form.

2.0 PRODUCTION METHODS

- 2.1 Materials may be subjected to the following processes:
- Mechanical. Allowed the extraction with water, ethanol, vegetable oils, vinegar, carbon dioxide, nitrogen and non chemical refinement. Extraction with solvents is not allowed.
 - Physical (for example precipitation, thermal methods, mixing, etc.)
 - Enzymatic methods
 - Microbial methods (vegetable compost, Fermentation products, lombricompost, composted excrements of animals in extensive productions, guano, etc.)
- 2.2 In the specific case of COMPOST production, the following guidelines must be followed:
- The material to be composted will be free of foreign particles, and will be milled and mixed.
 - Composting process may be made in the open or under cover.
 - Impervious surfaces will be preferred, with an inclination that allows drainage avoiding ponding; will have drainage ditches to help avoiding contaminations. The destination of the effluents must be foreseen.
 - The mound will be turned for aeration, or other other method for the same purpose must be foreseen. It will be periodically moistened.
 - The resulting compost will be of good odour, dark color, spongy aspect and granulated, with stable temperature and pH.

3.0 RECORDS

Records will include:

- Incoming material, date, volume, composition, origin.
- Indicative parameters of each stage: relation C/N, temperature, pH, etc.
- Production, sold quantities, stock, date, quantity lot or batch number, destination.
- Actividades de limpieza, control de plagas y tratamiento de efluentes

4.0 ANALYSIS

The sampling protocol will be developed by ARGENCERT and the following analysis will be done to each batch or when it corresponds:

- Heavy metals
- Pesticides (according to the area of origin of the material)
- Escherichia coli
- Salmonella sp.
- GMO for events of maize, soybean, cotton, etc.

The protocol and results of analysis will be sent to the respective National Register, if it corresponds.

5.0 COMMERCIALIZATION AND LABELING

In order to carry the legend "APT FOR ORGANIC PRODUCTION" the product must:

- 5.1 Be registered in the corresponding National Register, complying with the labeling requisites of said Register.
- 5.2 In case of fractionation, permitted packaging materials such as polyethylene, white raffia bags, paper and paperboard of adequate quality, glass, etc. will be used.
- 5.3 Packages will be labeled with the following information, besides what may be required by the respective Register.:
 - Lot or batch number
 - Product characteristics
 - Recommendations of use and doses.
 - Chemical composition
- 5.4 In all cases lots or batches will be identified following the declared methodology.
- 5.5 Inputs that comply with the aforementioned requisites can be identified with the following ARGENCERT Seal:



6.0 INSPECTION VISITS

- 6.1 General inspection criteria will be followed taking in consideration the respective risks.
- 6.2 Compliance with protocols and the traceability of the product will be verified.

Chapter 15: COMPLAINTS, NON CONFORMITIES, SANCTIONS AND APPEALS

ARGENCERT will watch for the compliance with its Standards and Procedures through the application to 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.

3.3 COMPLAINTS ABOUT THE OPERATORS UNDER CERTIFICATION

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.

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. Previously granted written proofs of certification and marks of conformities for the de-certified batch will be reclaimed.
- Cancellation or De-certification of the establishment: 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 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 The national regulations establish that for a product to receive the denomination of organic it must be produced in a system where the bases established in Res. SAGyP \$23/92 for at least 2 (two) consecutive years, considering them as such the products of the third and successive crops. This stage is known as "IN TRANSITION".

For an animal product to receive the denomination of organic it must come from a system where the bases established by being determined as such the products of the third cycle or beyond. During this stage they will be labelled "IN TRANSITION"

2.0 If the whole farm is not converted or if certification is withdrawn from a field, the responsible farmer should guarantee:

- a) a clear boundary between the ecologic and the conventional sectors
- b) that the same varieties or races are not produced in both sectors: the ecological and the conventional
- c) that the quantitative records be identifiable for each type of productions, allowing ARGENCERT to audit both productions.
- d) the converted areas do not get switched back and forth between organic and conventional management.

3.0 The transition period can be shortened when what it is established in Annex VII of the norm SAGPyA N° 270/00 is complied with and that authorization is obtained from the national application authority (SENASA). To comply with point 3 of said Annex that requires to take into account the previous history of the lots for which the reduction is requested, special care will be taken in the verification of the complete compliance of the following virgin or new lands:

3.1 Clearing new land or virgin land for organic agriculture

3.1.1 Definition of virgin land:

By virgin land it is understood those that have not suffered the incidence of cultural activities, or those in which no tilling or alterations of its natural original characteristics could be proved for its whole history. It implies land that has not been tilled and that it is in equilibrium, under forest, natural grassland (grazed or not) with the presence of autoctonous species indicating its equilibrium.

3.1.2 Inspection and follow-up of virgin or new lands:

The identification of virgin or new lands will be done by direct inspection, identifying the natural equilibrium of the autoctonous flora, the biodiversity and the edafic characteristics of the land, comparing them with the surrounding or neighbouring natural zones.

3.2 Traditional agriculture which has already been fulfilling the full standards for several years. The most frequent cases with possibilities of a reduction in the transition time are:

- permanent pasture
- to prove that during the previous two years the lot was following principles of Organic Agriculture
- Demonstrate that there were no purchases of fertilizers and/or pesticides
- Certification by other Certification Agency recognized by ARGENCERT
- Written affidavit from two neighbours, etc.
- Extensive crops: no non permitted fertilizer, herbicide or pesticide used during the previous three (3) years: one year of transition will be required.

EXCEPTIONS:

4.0 MORE PROLONGED TRANSITION

- 4.1 Presence of pesticides in the soil. The applicant should wait until the traits decrease to an acceptable level. For example: organochlorides, herbicides, etc..
- 4.2 Particular problems, according to evaluations by the certification Committee.
- 4.3 Communication problems with the Owner, Manager or Advisor.
- 4.4 Cases of doubts about maintaining the sustainability of the system or the biological diversity and the soil characteristics, specially in fragile systems.

5.0 SHORTER TRANSITION

- 5.1 It is considered the beginning of the transition period when the totality of the official norms and those of the certified are being complied with. The date will be determined by the Certification Committee through a decision recorded in the Act Book, specifying the documentation that has been evaluated.

This notwithstanding, the date of the beginning of the transition period cannot be previous to the signing of the Follow-up and Certification Agreement. Also, the transition period will not be considered as initiated if the beginning of the productive period has not been proven: in the case of vegetable products, the beginning of the productive period is the preparation of the land for sowing; in case of animal productions, it will be the entrance of the animals.

- 5.2 Minimum follow-up periods: the reduction of the transition time will not be requested if the following minimum times were complied with:

5.2.1 Vegetable production:

- Annual crops: the agreement (or later date of the beginning of the transition established by the Certification Committee) must have been subscribed at least at the moment of the preparation of the land. The producer will inform ARGENCERT and this to SENASA of the exact date of said preparation, considering as such the first labour done after the harvest of the previous crop.
- Fruit pluriannual crops: : the agreement (or later date of the beginning of the transition established by the Certification Committee) must have been

subscribed at least 60 days before the beginning of blooming. The producer will inform ARGENCERT and this to SENASA of the exact date of blooming, that is, when the first floral buds begin to open.

- Other pluriannual crops: : the agreement (or later date of the beginning of the transition established by the Certification Committee) must have been subscribed at least 1 (one) year before the presentation of the request of reduction (12 months of follow-up and compliance of the official norms and those of the certifier). Exception: new pluriannual pastures, that will be considered with the criteria of the annual crops.
- Wild productions (recollection): ARGENCERT criteria will be evaluated and decided case by case.

5.2.2 Animal production:

Previous requisite: the vegetable production destined to the animal feeding must be full organic (by shortening or by complying of the normal times of the official norms), considering that during the transition period feeds in transition are fed:

Follow-up and effective compliance of the standards for the following periods:

- Mammals: the equivalent of adding up the gestation period plus the weaning age
- Poultry for meat: the equivalent to one productive period
- Laying hens: the equivalent of the time between the entrance of the newborn chick and the date of the entrance in production
- Beekeeping: this subject is described in Chapter 6 point 8.0 of this Standards Manual

In all cases the date of the entrance of the animals to the establishment must be informed and it must be verified that the animals did not receive prohibited treatments during the 12 months previous to the beginning of the transition.

Animal productions not contemplated here will be dealt with case by case.

5.3 Surface to receive the reduction in the transition time:

The reduction can be requested for one lot, several lots or for the whole establishment (in case of recollection/capture)

5.4 If from the analysis of the documents it can be deduced that some non compliance with the official norms or those of ARGENCERT did exist, SENASA can decide that the establishment has not yet begun the transition period.

5.5 The decision of SENASA can be:

- a) positive:
 - For all of the requested area
 - For a partial area
- b) Negative:
 - Continuation of the transition

- Transition period has not yet begun

In cases b) SENASA will require a new decision of the certification Committee stating the date of the beginning of the Transition period.

- 5.6 Either SENASA or ARGENCERT can request any supplementary action or information before reaching to a definitive conclusion (i.e. conduct other inspection in a key moment of the production, new decision of the Certification Committee if any relevant information arises that was not previously considered, etc.)
- 5.7 In case of analysis of the products or of the producing establishments, the samples must come from perfectly identified lots/productions. Sampling must be done by the inspector duly trained about the sampling process, and the samples sent to a laboratory preferably recognized by SENASA.
- 5.8 Animal productions that have suffered infectocontagious diseases or parasite infections (which are of mandatory reporting) in the last 12 months cannot request SENASA a reduction of the transition period. The sanitary records must be kept up to date, and their exhibition can be demanded by the application authority.
- 5.9 All information to be submitted by ARGENCERT must be backed by the necessary probatory documentation. In this sense, declarations not backed by documentation will not be accepted, not even as sworn declarations, and said documentation must be evaluated by the Certification Committee. It is therefore of fundamental importance the presence of records and all other documentation that prove the history of the establishment.

ANNEX B

MANURE, FERTILIZERS AND SOIL IMPROVERS

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

- 1 Seaweeds and derived products.
- 2 Vegetable bark and wood residues, sawdust (wood not chemically treated after cutdown)
- 3 Compost made from: vegetable residues, from the cultivation of mushrooms and from any organic residues.
- 4 Lombricompost
- 5 Composted Farm manure, chicken manure, other manures.
- 6 Bonemeal
- 7 Blood meal
- 8 Straw
- 9 Organic by-products of the food and fish industries, of cold storage plants, mills and of textile industry
- 10 Peat . It must not be used as soil conditioner
- 11 Foliar manure of natural
- 12 Natural inoculants
- 13 Shells
- 14 Sulphur
- 15 Oligoelements (borum, copper, iron, manganese, molybdenum, zinc)
- 16 Magnesium sulphate (Epsom salt)
- 17 Potassium sulphate of mineral origin obtained by physical methods, and not enriched by chemical processes.
- 18 Clay (bentonite, perlite, vermiculite, etc.)
- 19 Chalk
- 20 Crete
- 21 Potassium mineral, milled
- 22 Rock powder
- 23 Calcinated aluminium phosphate and natural phosphate rock (hyperphosphate)
- 24 Calcareous Magnesium Rock (dolomite)
- 25 Gypsum
- 26 Calcium chloride (foliar treatment for apples trees in need of calcium)

ANNEX C

PRODUCTS FOR PEST AND DISEASE CONTROL

The need for these products must be recognized by ARGENCERT.

1. Mineral oils, with no addition of synthetic pesticides
2. Animal and vegetable oils.
3. Controlled atmosphere (carbon dioxide, nitrogen, vacuum, inert gases).
4. Sulphur
5. *Bacillus thuringiensis* and its by-products
6. Sodium bicarbonate.
7. Bordeaux mixes. Within the maximum amount of copper permitted (8 kg/ha.year, rotative base)
8. Potassium soap.
9. Copper oxychloride Within the maximum amount of copper permitted (8 kg/ha.year, rotative base)
10. Potassium permanganate.
11. Calcium polysulfide
12. Rock powder.
13. Baculovirus preparations
14. Vegetable preparations in general and those based on pyrethrum (peliter), extracted from *Chrysanthemum cinerariifolium* eventually containing natural synergists. based on *Derris elliptica*, *Quassia amara*, *Ryania speciosa*, etc.
15. Propolis.
16. Sodium silicate
17. Diatomaceous earth
18. Mechanical or chromatic traps
19. Thermal treatments with cold, steam or flamed with liquefied gas, etc.
20. Use of pheromone traps and dispensers.

ANNEX D

VETERINARY PRODUCTS

1.0 PARASITE CONTROL

1.1 GENERAL RULES

- 1.1.1 Action on the external environment: Crop rotation, feed troughs disinfection.
- 1.1.2 Action on the livestock: Reinforce the immune mechanisms through a balanced diet, correcting any mineral and vitamin deficiency.
- 1.1.3 When deemed indispensable due to lack of ecologic alternatives, up to two antiparasite treatments may be performed but only after a clinical examination by a certified veterinary and/or positive tests that justify the treatment.
- 1.1.4 The use of any antiparasite agent must be recorded in the farm logs.

1.2 INTERNAL ANTIPARASITE AGENTS

- 1.2.1 Homeopathy, phytotherapy, etc.
- 1.2.2 Introduction of attenuated sterile parasites only if it avoids the use of chemotherapy.
- 1.2.3 Sodium sulfate
- 1.2.4 Copper sulfate (1%)
- 1.2.5 Chemical synthesis antiparasite agents approved by SENASA for this use, if withdrawal periods for slaughter or sale of milk is observed as specified in section 5 of this Annex

1.3 EXTERNAL ANTIPARASITE AGENTS

- 1.3.1 Homeopathy
- 1.3.2 Natural piretrines
- 1.3.3 Rotenone (except for honey)
- 1.3.4 Sodium and potassium sulphides
- 1.3.5 Copper sulphate
- 1.3.6 Chemical synthesis antiparasite agents, if withdrawal periods for slaughter or sale of milk is observed as specified in section 6 of this Annex D

1.4 HYGIENE

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

2.0 DELIVERY METHODS

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

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

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

2.4 All veterinary treatments must be recorded

3.0 DELIVERY TIMING

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

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

4.0 OTHER VETERINARY PRODUCTS

4.1 Biotherapy

4.1.1 Phytotherapy, aromatherapy, homeopathy and others.

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

4.2 Antibiotherapy

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

4.3 Hormonal treatments

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

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

5.0 VACCINATIONS

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

6.0 WITHDRAWAL PERIODS

Withdrawal period is the time that must go between the day of the last treatment and the slaughter, or the shipment of milk for industrial use or human consumption. The official withdrawal periods are set by SENASA.

- 6.1 In the case of sale or use of milk for dairy products: double the official withdrawal time with a minimum of 5 days (24 hours for products without withdrawal time)
- 6.2 For the sale of meat or its industrial use: double the official withdrawal time with a minimum of 30 days.

ANNEX E:

RAW MATERIAL FOR ANIMAL FEEDING

1.0 FEED MATERIALS FROM PLANT ORIGIN

- 1.1 Grains, their products and by-products.
- 1.2 Oil seeds, oil fruits, their products and by-products.
- 1.3 Legume seeds, their products and by-products.
- 1.4 Tubercles, roots, their products and by-products.
- 1.5 Other fruits, their products and by-products.
- 1.5 Forages and roughages.
- 1.7 Other plants, their products and by-products.

2.0 RAW MATERIAL FROM DIFFERENT ORIGINS

- 2.1 Dairy and dairy products
- 2.2 Fish, other aquatic animals, their products and by- products

3.0 FEED MATERIALS FROM MINERAL ORIGIN

Sodium:

- Unrefined sea salt
- Coarse rock salt
- Soda sulphate
- Sodium carbonate
- Sodium bicarbonate
- Sodium chloride

Calcium:

- Shells of aquatic animals (including cuttlefish bones)
- Calcium carbonate
- Calcium lactate
- Calcium gluconate

Phosphorus:

- Bone dicalcium phosphate precipitate
- Defluorinated dicalcium phosphate
- Defluorinated monocalcium phosphate

Magnesium:

- Anhydrous magnesium
- Magnesium sulphate
- Magnesium chloride
- Magnesium carbonate

Sulphur:

- Soda sulphate

ANNEX F

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

1.0 ADDITIVES FOR ANIMAL FEEDING

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

Iron

Ferrous carbonate
Monohydrated ferrous sulfate
Iron oxide

Iodine

Anhydrous calcium iodate
Hexahydrated calcium iodate
Potassium iodide

Cobalt

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

Copper

Copper oxide
Monohydrated basic copper carbonate
Pentahydrated copper sulfate

Manganese

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

Zinc

Zinc carbonate
Zinc oxide

Molybdenum

Ammonium molybdate, sodium molybdate

Selenium

Sodium selenate
Sodium selenite

1.2 Vitamins, provitamins and chemically well defined substances having analogous effect. The following substances are included in this category:

Vitamins authorised by SENASA

- Preferably derived from raw materials occurring naturally in animal feedingstuffs.
- Synthetic vitamins identical to natural vitamins only for monogastric animals.

1.3 Enzymes. The following substances are included in this category:

Enzymes authorised by the competent authority

1.4 Micro-organisms.

Micro-organisms authorised by the competent authority

1.5 Preservatives. The following substances are included in this category:

Formic acid for silage
Acetic acid for silage
Lactic acid for silage
Propionic acid for silage

1.6 Binders, anti-caking agents and coagulants. The following substances are included in this category:

Colloidal silica
Diatom Earth
Sepiolite
Bentonite
Kaolinitic clays
Vermiculite
Perlite

2.0 TECHNOLOGICAL AIDS USED IN ANIMAL FEEDING.

Technological aids for silage. The following substances are included in this category:

Sea salt, coarse rock salt, enzyme, yeasts, whey, sugar, sugar beet pulp, cereal flour, molasses and lactic, acetic, formic and propionic bacteria.

In case appropriate fermentation is not achieved due to weather conditions, the use of lactic, formic, propionic and acetic acids for silage production may be authorised by the authority or control agency.

ANNEX G

HONEY PRODUCING PRACTICES

1.0 APPROVED PRACTICES

1.1 Control of parasites and diseases.

1.1.1 Essential oils, such as tymil, eucalyptol and menthol

1.1.2 Treatments with formic, oxalic and lactic acid.

These treatments must be made with sufficient anticipation to the harvest of honey.

1.2 Disinfection of hives

1.2.1 Formic, lactic, oxalic and acetic acid of natural origin (including vinegar)

1.2.2 Thermal treatment

1.2.3 Caustic soda

1.3 Wax conservation

The following may be used:

1.3.1 Refrigeration

1.3.2 Sulphur (pills or sulphur wicks)

1.3.3 Biological weapons (*Bacillus thuringiensis*)

Wax disinfection is not permitted. In case of infections it must be destroyed..

2.0 PROHIBITED PRACTICES

2.1 Beehives

2.1.1 Beehive construction with plastic materials, polyurethane, fibreglass, etc.

2.1.2 Coating the interior of hives with paints, varnishes, etc. or with products that contain chemical synthesis products.

2.1.3 Exterior coatings with paints, varnishes, carbonyl, or pesticide based products.

2.1.4 Destruction of colonies in the fall.

- 2.1.5 The use of plastic grills, scraping of cardboard frames, etc., for the production of propolis.
- 2.1.6 Beehive disinfection with sodium hypochlorite solutions
- 2.2 Bees
 - 2.2.1 Wing clipping
 - 2.2.2 Artificial insemination
- 2.3 Honey
 - 2.3.1 The use of plastic decanters or plastic accessories not of food and beverage quality for the extraction and storage of honey.
 - 2.3.2 The use of galvanized materials (even when coated with beeswax). All existing parts must be gradually substituted with authorized materials during the transition period.
- 3.0 PROHIBITED PRODUCTS
 - 3.1 Conservation and disinfection of wax
 - 3.1.1 Naphthalene, methyl di-bromide and other synthetic chemicals.
 - 3.1.2 Chlorinated water. (20% sodium hypochlorite), is prohibited
 - 3.2 Smoking

The use of tobacco for smoking is prohibited, as well as the use of nitrobenzene, chemical repellents or non authorized fuels.
 - 3.3 Treatment of diseases and parasites
 - 3.3.1 The use of sulfamides, antibiotics and synthetic plaguicides (including the treatment of varroasis) either as a preventive or curative measure.
 - 3.3.2 Rotenone
 - 3.4 Pollen production

The use of carbon tetrachloride and other chemical products is prohibited.
- 4.0 PROHIBITED CONTAINERS

Plastic or similar materials or paraffined cardboard.

ANNEX H

MINIMUM COVERED AND OPEN- AIR AREAS AND OTHER HOUSING CHARACTERISTICS FOR DIFFERENT SPECIES AND TYPES OF PRODUCTION (Res. SAGPyA 270/00)

1.0 PIGS

	Covered area (available area per animal)		Open- air area (area for exercising without including pastures)
	Minimum live weight (kg.)	m ² /head	m ² /head
Nursing sows with piglets up to 40 days		7,5 m ² / sow	2,5
Pigs for fattening	Up to 50 Up to 85 More than 85	0,8 1,1 1,3	0,5 0,8 1
Piglets	More than 40 days and up to 30 kg.	0,5	0,4
Breeding pigs		2,5 m ² / female 5,0 m ² /male	1,9 8,0

The rest of the mammal species are not considered because of the Argentine extensive production characteristics

2.0 BOVINE, EQUID, OVINE AND CAPRINE CATTLE

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

3.0 POULTRY

	Covered area (available area per animal)			Open air area (square meters available in rotation/ head)
	Number of animals/m ²	cm of perches/ animal	nest	
Laying hens	5	18	8 laying hens per nest or, if it is a common nest, 120 cm ² per bird	4, provided that the limit is not above 170 kg/N/ha/year
Poultry for fattening (in not mobile housing)	10, with a maximum of 21 kg live weight/m ²	20		4 broilers and guinea fowl 4,5 ducks 10 turkeys 15 geese the limit of 170 kg/N/ha/year shall not be above for any of the abovementioned species
Broilers for fattening (in mobile housing)	15(*)mobile housing with a maximum of 30 kg live weight/m ²			2,5 provided that they the limit of 170 kg/N/ha/year shall not be above

(*) Only for mobile housing that the available area is not above 150 m² and are not covered during the night.

ANNEX I

USE OF THE FACILITIES FOR ANIMALS PRODUCED ORGANICALLY

- 1.0 In organic animal production, all animals pertaining to a same farm must be raised according to former SENASA Reg. N°1285/93 and Res. SAGPyA 270/00, their amendments and exhibits.
- 2.0 Nevertheless, at an organic production farm, conventionally raised animals (same or different species) can be at the farm provided that, for their production, machineries, facilities and grazing lands be clearly separated from those used in organic animal production. Thus, they are considered different production units.
- 3.0 Save as provided in the above mentioned item, animals of any specie coming from conventional production can use the facilities and machineries as well as grazing lands each year, in plots (areas) for organic animal production (organic areas) during a limited period, provided that:

- Animals that are not under organic certification come from an extensive production system
- The areas are not used by animals under organic and conventional production, simultaneously, as well as facilities and machineries.
- Animals under organic production that:
 - a) enter the said areas
 - b) or use machineries and facilitiesonly after 30 days of the withdrawal of the total batch of conventional animals (in the case of a) or used by them (in the case of b). With a justified reason and duly documented, the certification body can reduce or increase this period.
- During the period in which the animals be in the organic area, their management shall meet the organic production regulation.

This exception shall be subject to prior authorisation of ARGENCERT.

- 4.0 When situations explained in items 2 and 3 of this Annex occur, the following conditions are established:
- 4.1 Whatever specie is involved: The total area and animals involved will be included in a conversion plan that the farmer will formally make the commitment to incorporate areas and animals gradually and to finish it within a maximum period of FIVE (5) years.
- 4.2 In addition, if the animals are from the same specie, the farmer must:
- a) have records on production, reproduction, sanitary aspects, births and deaths as well as inputs of both productions in an efficient manner. A clear separation and traceability of the products obtained must be allowed.
 - b) identify all the animals (including conventional ones)
 - c) carry out a follow-up of both production units, the acting certification body shall assess the compliance with the abovementioned items.

ANNEX J

TENSION-ACTIVE AGENTS

Tension-active substances are formed by a combination of an hydroxylic group and a hydrophobic one that, in duly balanced proportions, exert sought after humectation and detergency actions.

Some of the tension-active families more used in the conventional industrial practice due to their action and price include the Alkyl Aryl Sulphonates and the oxyethylenated nonyl phenols. These tension-actives are very questionable from an ecological standpoint.

The biodegradability of the tension-active agents can be divided in two stages: the primary biodegradability and the total biodegradability.

In the former the substrate is broken down in sufficient proportion to disappear the characteristic properties of the intact molecule; but this is not necessarily sufficient to eliminate all the effects ecologically undesirable, such as, for example, the toxicity of the metabolites produced during the breakage of the tension-active molecule.

In this sense, the most dangerous tension-actives and those whose use is not permitted, are those that contain cyclic structures that can be transformed in phenols or alkylphenols. In the case of the ionic tension-actives, the toxicity comes from the length of the carbonated chain.

For a tension-active agent to be allowed to be freely used, it must be easily degradable. Those medium easily degradable can be permitted with restrictions. But in no case the degradation should produce toxic agents.

Primary and total biodegradability tests internationally required (EEC) are:

- OECD "screening test" (OECD 301)
- OECD "confirmatory test" (OECD 302)

For a detergent to be considered easily biodegradable it must decompose 70% in a total biodegradability test of 28 days (DBO 28 d. test)

It is considered that a detergent is of medium easy degradability when it decomposes 50% in 28 days .

Alkyl aryl ethoxylated agents, sulphosuccinates and alkyl bencene sulphonates are not permitted.

Cathionic tension-actives (quaternary ammonium salts) are highly resistant to biodegradation and therefore are not permitted.

It is a necessary but not sufficient condition that the tension-active agents and the effluents that contain them comply with the pertinent national, provincial and municipal regulations.

ANNEX K:

WOOL SCOURING

1.0 RAW MATERIAL

The product to be scoured in organic conditions must have been produced according with the national norms (Res. IASCAV 423/92, SENASA 1285/93 and SAGPyA 270/00) and those of ARGENCERT for ovine production (Chapter 7).

2.0 PROCESS

- 2.1 The procedure entails washing with permitted tension-actives at the temperature and time required for the type of tension-active agent used.
- 2.2 The type of tensioactive agent to be used must comply with the specifications of biodegradability and absence of toxicity required for the treatment of any organic textile product specified below.
- 2.3 Once the scouring and rinsing is finished, the product is subjected to centrifuging and drying by physical methods (hot air). Microwave heating is prohibited.
- 2.4 Before drying the product can receive a softening and fibre lubricating process with products preferably of natural origin (vegetable or animal oils) or those that comply with the biodegradability and non toxicity mentioned above.

3.0 EFFLUENT TREATMENT

- 3.1 The plant must have an effluent treatment facility that, besides complying with the national, provincial, municipal and local regulations, it must fulfil the following requisites.
 - Treatments must reduce the COD to less than 50% of the initial load, and after the treatment the effluents must contain loads of less than 50 g COD/kg of scoured fibre.
 - Discharge of phosphorus must be less than 0,5 g phosphorus/kg of scoured wool.
 - The effluents must comply with the same requisites of biodegradability and non toxicity mentioned below

4.0 INPUTS

- 4.1 All inputs including detergents, softeners, fibre lubricants, etc. must comply with the following conditions:
 - Products used must be easily biodegradable (norm OECD 301 A-F) and that total degradability be at least 70% in a test of 28 days (OECD 302-A) with the toxicity restrictions specified below.

- That the effluents be non bioaccumulative with a bio-concentration factor of less than 100 (norm OECD 305 A-E)
- That they be non toxic for mammals (LD50 oral for rats less than 2000 g/kg will not be permitted), for aquatic organisms (LC50, E50, IC50 for algae, daphnias and fish less than 10 mg/l not permitted)
- Must not be carcinogenic (R45), mutagenic (R45), teratogenic (R60-63) or allergenic.

4.2 Products expressly forbidden:

Those listed in Chapter 8: Textile Fibre Processing, paragraph 3.8: Dying, Coloring and Pigments

5.0 SEPARABILITY AND TRACEABILITY

- 5.1 The organically treated lots of wool must maintain their separation before, during and after processing, avoiding any possibility of mixture with conventional product.
- 5.2 Lots must be labelled with number, origin and any other information that permits their identification and traceability of origin and destination.
- 5.3 It is allowed to process organic and conventional wool in the same equipment, provided it is conscientiously cleaned before processing organic wool, assuring that no traces of conventional product or process inputs remain. When an equipment is processing organic wool it must display a conspicuous sign in a visible place warning that an organic treatment is in process.
- 5.4 Detailed records must be kept about the processed product and of the analysis that may be performed on the product, inputs and effluents.

ANNEX L

APPENDIX ON FOOD PROCESSING

1.0 INTRODUCTION

Products not included in these lists must be specifically approved by ARGENCERT previous authorization by SENASA.

1.1 AGRICULTURAL INGREDIENTS

All the agricultural ingredients must satisfy conditions stipulated in these Standards' CHAPTER 10 – PROCESSING, STORAGE AND TRANSPORT, Section 1.3 Raw Materials

1.2 NON-AGRICULTURAL INGREDIENTS

1.2.1 Drinking water

1.2.2 Sodium Chloride, with or without calcium carbonate as anticaking agent

1.2.3 Minerals (including trace elements) and vitamins, only authorized as far as their use is legally required.

2.0 ADDITIVES

According to the Argentine Food Code (art.6, paragraph 3) additive is any substance or mixture of substances that direct or indirectly modifies the physical, chemical or microbiological characteristics of a food, tending to its improvement, preservation or stabilization, provided that:

2.1 they are innocuous per se or through its action as additive in the conditions of its use

2.2 Its use be justified for technological, sanitary, nutritional or psychosensorial reasons

2.3 they respond to the exigencies of designation and purity established by said Argentine Food Code

3.0 LIST OF NON-ORGANIC ADDITIVES PERMITTED IN ORGANIC FOODSTUFFS

The use of the following substances must be limited and replaced by "organic" additives whenever they become available.

The need for these products must be recognized by ARGENCERT.

3.1 Additives with no objections if used in accordance with the Argentine Food Code:

3.1.1 Acetic acid (vinegar), Lactic acid (INS 170) and Citric acid (INS 330) all from bacterial origin,

3.1.2 Tartaric acid (INS 334) Restricted: only for wines

3.1.3 Agar agar (INS 406)

3.1.4 Potassium carbonate (INS 501)

3.1.5 Potassium chloride (INS 508)

3.1.6 Sulphur dioxide (INS 220) Restricted: only for wines

3.1.7 Carbon dioxide (INS 290)

3.1.8 Vegetable extracts, obtained without using solvents

3.1.9 Arabic gum (INS 414) only for dairy products, fats, confectionery, sweets, egg based products. In each manufacturing process, the degree of purity of the arabic gum utilized must be verified.

3.1.10 Lecithine (INS 322) , obtained without bleaches or solvents

3.1.11 Nitrogen (INS 421)

3.1.12 Oxygen (INS 948)

3.1.13 Potassium tartrate (INS 336)

3.1.14 Sodium tartrate (INS 335)

3.2 FLAVORING AGENTS

(provided there are no objections in the National norms).

Volatile oils (essential oils) produced with the aid of oil, water, ethanol, carbon dioxide and mechanical and physical processes (flavor extracts) obtained without using solvents (except ethanol)

Smoke flavour of natural origin

Natural flavouring preparations (subject to ARGENCERT approval)

3.3 PREPARATIONS FROM MICROORGANISMS

Any preparation from microorganisms normally used in the processing of food, with the exception of microorganisms genetically modified.

Bakers yeast with no bleaches or organic solvents. It must not be of transgenic origin.

4.0 PROCESSING AIDS

4.1 Lactic acid (INS 170)

4.2 Tartaric acid and salts (INS 334, 335 and 335) Restricted: for wines

4.3 Carbon dioxide (INS 290)

- 4.4 Activated carbon
- 4.5 Potassium carbonate (INS 501)
- 4.6 Gelatine: restricted for fruits, vegetables and wines
- 4.7 Sodium hydroxide, Restricted: for sugar, for those destinations that accept it
- 4.8 Lecithine (INS 322), without bleaching and solvents
- 4.9 Nitrogen (INS 941)

Microorganism and enzyme preparations commonly used as auxiliaries for food processing, except from microorganisms genetically modified.

Additives and coadjuvants are permitted in organic productions only if they are essential to the production, provided the product cannot be obtained without them, and that the authenticity of the product is respected.

5.0 PRODUCTS FOR THE HYGIENIZATION OF PLANTS AND FACILITIES

- 5.1 Potassium and sodium soap
- 5.2 Water and steam
- 5.3 Whitewash
- 5.4 Lime
- 5.5 Quicklime
- 5.6 Sodium hypochlorite (i.e. aqueous solution)
- 5.7 Caustic soda
- 5.8 Potassium hydroxide
- 5.9 Hydrogen peroxide
- 5.10 Natural plant essences
- 5.11 Citric, peracetic, formic, lactic, oxalic and acetic acids
- 5.12 Ethanol
- 5.13 Nitric acid (dairy equipment)
- 5.14 Formaldehyde
- 5.15 Products for the cleaning and disinfection of nipples and milking facilities
- 5.16 Sodium carbonate