



OFFICE OF THE UNDERSECRETARY  
OF AGRICULTURE  
LEGAL COUNCIL  
MCS/JHP/cvf

## APPROVES THE TECHNICAL STANDARDS OF ACT No. 20089, WHICH CREATES THE NATIONAL CERTIFICATION SYSTEM OF AGRICULTURAL ORGANIC PRODUCTS

SANTIAGO,

**JAN. 22 2016**

DECREE No. 02 /With regard to: The provisions of Article 32 No. 6, of the Constitution of the Republic of Chile; the D.F.L. (statutory decree) No. 294, of 1960, of the Ministry of Agriculture; Act No. 18755, which establishes the organization and powers of the Agricultural and Livestock Service; Act No. 20089, which creates the National Certification System of Organic Agricultural Products; D.F.L. No. 1/19653, of 2000, of the Ministry of the General Secretariat of the Presidency, which set the consolidated, coordinated and systematized text of Act No. 18575, Constitutional Organic Law on the General Bases of the State's Administration; Decree No. 17, 2007, of the Ministry of Agriculture; and Resolution No. 1600, of 2008, of the Comptroller General of the Republic.

### WHEREAS:

Act No. 20089, which creates the National Certification System of Organic Agricultural Products, sets out in Article

*5 that: "The requirements and protocols for registration into the system by the various participants and for the implementation of the different phases of operation thereof will be established by a set of regulations to that end and, where appropriate, through technical standards. The aforementioned regulations and technical standards shall be approved and made official, respectively, by decrees from the Ministry of Agriculture and as such, shall be mandatory."*

On August 27, 2007, there appeared published in the Official Gazette Decree No. 17 of the Ministry of Agriculture, establishing the Technical Standards of Act No. 20089, which creates the National Certification System of Organic Agricultural Products, and which was amended by Decree No. 86 of 2011 of the Ministry of Agriculture, in order to comply with international standards on the matter.

Organic farming constitutes a dynamic activity, whose requirements and procedures change over time in such a way as to require constant updating of the standards governing said activity.

A decision has been made to issue a new Technical Standard of Act No. 20089, which creates the National Certification System of Organic Agricultural Products, to meet, among others, the following objectives:

- a) adapt certain definitions and criteria so as to be more in line with the International Standards for Phytosanitary Measures (ISPM- No. 5), as regards the "Glossary of Phytosanitary Terms<sup>1</sup>";
- b) incorporate the definitions found in the Standards of the *International Federation of Organic Agriculture Movements* (hereinafter IFOAM), for the production and processing of organic products; and
- c) consider the Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods, whose aim is to facilitate the harmonization of requirements for organic products worldwide that have been adopted by the Codex Alimentarius Commission (Joint FAO/WHO program).

#### DECREE:

1. The Technical Standards of Act No. 20089, which creates the National Certification System of Organic Agricultural Products, are hereby approved, and which read as follows:

### CHILEAN TECHNICAL STANDARD OF ORGANIC PRODUCTION

#### Title I Introduction

**Article 1.** The increasing levels of ecosystem degradation require that we seek production alternatives that will be more environmentally friendly. Agroforestry production, which is no stranger to this global problem, has generated a number of sustainable and environmentally friendly production alternatives, and in particular organic agriculture stands out in this field as it continues to grow, both nationally and globally.

The elements on which organic agriculture is based include:

- a) implementation of agroforestry practices that do not damage the productive resources and restore the natural balance;
- b) promoting soil fertility from a chemical, physical and biological perspective;
- c) maintaining or increasing the soil's organic matter by recycling crop residue, grass clippings, manure and guano, among other practices, and implementing different systems of incorporating them to the soil;
- d) enhancing the spatial and temporal biodiversity of lands through practices such as companion planting, crop rotation and silvopastoral systems;
- e) eliminating the use of synthetic chemical products that harm the environment and affect human health;
- f) striving toward a harmonious balance between crop production and animal production; and

- g) providing suitable conditions to enable animals to maintain good physical shape and express the basic aspects of their innate behavior.

All of the above elements have a preventive effect in the appearance of pests and disease and, at the same time, the natural fertility of the soil increases. This reduces the need for external materials, allowing for recovery of the natural balance of agricultural ecosystems.

## **Title II**

### **Scope and Area of Implementation**

**Article 2.** The aim of this standard is to establish requirements for the production, processing, labeling and marketing of organic, ecological or biological products.

This standard applies to:

- a) unprocessed plants;
- b) unprocessed animals and animal products;
- c) unprocessed bee products;
- d) unprocessed mushroom products; and
- e) processed plant, livestock, bee, wine and mushroom products.

## **Title III**

### **Terms and Definitions**

**Article 3.** For purposes of this Standard, the following terms and definitions shall apply:

1. **Green fertilizer:** plant material (cultivated or spontaneous) incorporated into the soil in order to improve its structure and fertility.
2. **Organic soil conditioner:** material or mixture of organic materials, whose function is to favorably modify the physical, chemical and/or biological properties of the soil, without being considered a fertilizer.
3. **Official accreditation:** procedure by which a duly authorized official agency formally recognizes the competence of a certification body to provide certification services.
4. **Biological control agent:** natural enemy, antagonist, competitor or other organism, used for pest control.
5. **Conventional agriculture:** production system other than the one established in this Standard.
6. **Organic, ecological or biological agriculture:** holistic agroforestry production system based on ecological management practices, whose main objective is to achieve sustained productivity based on the conservation and/or restoration of natural resources in accordance with this Standard.
7. **Animal feed:** edible substance(s) consumed by animals that provide energy and/or nutrients to their diet and which are not for human consumption. They may be protein or

energy concentrates (e.g., grains of one or more species, whole, crushed and/or ground, and their by-products); conserved fodder (e.g., grass, hay, silage, feed) and green fodder.

**8. Growing area:** soil area identified as a unit within the organic production operation.

**9. Foraging area:** properly demarcated land area in which the organic beekeeping production unit collects or extracts nectar, honeydew, pollen, propolis and water.

**10. Competent authority:** the Agriculture and Livestock Service.

**11. Animal welfare:** management system in which the minimum standards of protection, proper sanitation, access to food according to the characteristics of the species is provided, avoiding actions that cause unnecessary pain and respecting the behavior typical of each species; in addition, the owner must keep a record of the management procedures performed.

**12. Biodegradable:** substance subject to biological decomposition into simpler biochemical or chemical components.

**13. Certification:** procedure by which the certification body checks and certifies that the agroforestry production process has been carried out according to the applicable technical standards for the production of organic products or in-transition organic products.

**14. Certificate of transaction:** document issued by a certification body stating that a specific lot or consignment of goods come from a production that has been certified.

**15. Processing aid:** corresponds to substances added during the processing of a product, in any of the following circumstances:

- a) being in some way removed from the product, afterward, before the product is packaged in its final form;
- b) turning into a component that is normally present in the product and does not significantly increase the amount of natural components normally found in the product in question; and
- c) having a technical or functional effect in the process, but being present in the finished product in negligible levels and not having a technical or functional effect on that product.

**16. Formulant:** any substance, other than the active substance intentionally incorporated into the formulation of an agricultural material.

**17. Compost:** product resulting from the aerobic fermentation of a mixture of organic materials under specific conditions of humidity and temperature, and whose product is safe and free of phytotoxic effects and its origin is not recognized.

**18. Biological compounds:** viruses, serums, toxins, or analogous products of natural or synthetic origin, whether they be live or dead organisms, whether used for diagnostic purposes, antitoxins or vaccines; and the antigens or immunological components of microorganisms intended for use in diagnosis, treatment or prevention of animal diseases.

**19. Contamination:** physical contact of prohibited substances with an organic operation, or part of it, or with organic products or its ingredients, which can occur through physical movement.

**20. Contaminant:** Any element, compound, substance, chemical or biological by-product, radiation, or a combination of them, whose presence in the organic production unit, product or processed organic product may jeopardize organic certification.

**21. Control:** application of any method that reduces or limits damage to agricultural products caused by pests, weeds or diseases, reducing them to levels that do not significantly reduce productivity.

**22. Mandatory or Official Control:** all the actions performed by the competent authority to control, suppress or eradicate a quarantine pest that is present somewhere in the country, as well as to protect unaffected areas.

**23. Harvest:** product-harvesting operations generated by a farm.

**24. Annual crop:** life cycle of a specific plant species within a single season, lasting no longer than a year and ranging from seed germination to harvest time.

**25. Detergents:** surfactant compounds having the property of lowering the surface tension of liquids in which they have been dissolved.

**26. Veterinary drugs:** products used in animal health practices. It also includes components that are considered in the animal's diet for specific purposes (e.g., growth accelerators, etc.). It does not include the food as such.

**27. Pastures or grassland:** ground covered with herbaceous vegetation, used for livestock grazing, which is managed to provide food for the animals and maintain or improve soil, water and plant resources.

**28. Certification or certifying agent:** body responsible for verifying that agroforestry production is carried out in accordance with applicable technical standards for the production of organic products or in-transition organic products; it includes certification bodies as well as organic-farmers organizations.

**29. External packaging:** any packaging, wrapping, vessel or container of an agricultural product that is used for purposes other than the display and/or sale of the product.

**30. Manure:** feces, urine and litter products that have not been composted.

**31. Fertilizers:** simple substances or mixtures thereof, containing one or more recognized nutrients, which are mainly used for their nutritional content for plants, and which are designated, used or recognized as having value in promoting plant growth.

**32. Fodder:** plant material in fresh, dry or silage (grass, hay or silage) conditions which is used to feed livestock.

**33. Livestock:** any bovine, ovine, caprine, porcine, equine or camelid species used for food or in the production of food, textile fibers or other consumer products of an agricultural base; includes both domestic and wild animals.

**34. Guano:** excrement of birds.

**35. Guano from deposits:** seabird guano that accumulates in large quantities on the shores of several islands of Peru and in northern Chile. It is used as a fertilizer in agriculture.

**36. Hydroponics:** method of growing plants with their roots immersed in a mineral

nutrient solution alone or in an inert medium, in substitution of agricultural soil.

**37. Ingredient:** any substance used in the preparation of an agricultural product that is still present in the final commercial product to be consumed; this includes additives.

**38. Inspection:** assessment of conformity with this organic-production standard, through observation and ruling, accompanied by measurements, essays/tests or pattern gauging as appropriate.

**39. Sludge:** solid, semi-solid or liquid waste generated by production processes and which is different from that resulting from the treatment of domestic wastewater.

**40. Household sludge:** solid, semi-solid or liquid waste generated during the treatment of domestic wastewater.

**41. Batch:** set of containers holding an agricultural product of the same kind placed in the same transport, storage or packaging location.

**42. Organic matter:** remnants, residue or waste of any living organism.

**43. Propagation material:** any plant and its parts (rhizomes, tubers, cuttings, roots, leaf or stem cuts, buds, etc.) used in the production and propagation of plants, including seedlings.

**44. Permitted non-organic raw materials:** natural or synthetic substances accepted by the current standard for use in the production, preparation and/or handling or dealing in organic products.

**45. Mulch:** soil cover or padding formed of materials such as wood chips, leaves or straw, or any material, synthetic or otherwise, such as newspaper or plastics which serve to prevent weed growth, moderate soil temperature or retain its moisture.

**46. Technical standards:** rules formalized by decree of the Ministry of Agriculture.

**47. Organic, biological or ecological:** equivalent terms used in the labeling, identification, designation or marketing of products produced and managed according to the standards of organic production.

**48. Genetically modified organism (GMO):** organism, with the exception of human beings, whose genetic material has been altered in a way that does not occur naturally by mating or natural recombination.

The following, among others, are the genetic modification techniques known:

1) Deoxyribonucleic acid (DNA) recombination techniques, involving the formation of new combinations of genetic material by the insertion of nucleic acid molecules produced by whatever means outside an organism—in a virus, bacterial plasmid or other vector system—and their incorporation into a host organism in which they do not naturally occur but where they can continue reproducing.

2) Techniques involving the direct introduction into an organism of heritable material prepared outside the organism, including micro-injection, macro-injection and micro-encapsulation.

3) Cell fusion (including protoplast fusion) or hybridization techniques, where live cells are formed with new combinations of heritable genetic material through the merger of two

or more cells using methods that do not occur naturally.

**49. Operator:** natural or legal person who has signed an agreement for certification of organic products with a certification body or an organization of organic farmers registered by the Agriculture and Livestock Service, and which can produce, process and/or market organic products and is responsible for ensuring that they comply with the certification requirements. Furthermore, national marketers who do not perform tasks of production or processing and which are controlled directly by the Service and that must similarly comply with current regulations shall also be considered operators.

**50. Transition period:** necessary time period prior to certification of the organic nature of the product by the certification body and during which all organic production standards have been applied without exception.

**51. Pest:** any living organism or of a special nature which, by its level of occurrence and spread, constitutes a serious risk to the health of plants or plant products, such as insects, microorganisms, weeds, nematodes, fungi and parasites, among others.

**52. Pesticide:** chemical, organic or inorganic compound, or natural substance, that is used to fight weeds or pests or diseases potentially capable of causing damage to organisms or objects.

**53. Organic Management Plan (OMP):** program of annual activities and tasks to be carried out in the production or processing unit to ensure that the product obtained complies with the national organic standards.

**54. Preparation:** preserving, sorting, selecting and/or processing operations performed on a farm product, including the slaughtering and cutting of meats of livestock products, the packaging of the resulting products and the modifications made to the initial labeling relating to the presentation of the organic product and the methods of preservation as a fresh or processed product.

**55. Processing:** operations involving roasting, baking, curing, heating, drying, mixing, sifting, whipping, separating, extracting, benefitting, cutting, fermenting, distilling, gutting, preserving, drying, freezing, chilling or other form of manufacturing including packaging, appertization (canning), packing in containers or other forms of enclosing foods in a container.

**56. Production:** set of operations in an agroforestry context that includes the origin of the product itself, the packaging and the original labeling of a product.

**57. Animal production:** production of domestic or domesticated animal species, including insects.

**58. Extensive animal production:** animal production system that satisfies the requirements of bovine, ovine or other livestock using resources from the same production unit, without relying on external sources.

**59. Organic production:** holistic system of production management in the area of agroforestry, which promotes and enhances agro-ecosystem health, and in particular, biodiversity, biological cycles and the soil's biological activity. This is the type of production that must be carried out in accordance with Act No. 20089 and the technical standards in force.

**60. Parallel production:** simultaneous production, in the same production unit, of

conventional crops or animals and organic or in-transition crops or animals of the same species.

**61. Bulk product:** form of presentation to consumers, middlemen or retailers of a product without individual packaging, where the constituent units adapt to the shape of the space in which they are contained, allowing for the selection of certain units, quantity or volume of product.

**62. Natural product or non-synthetic product:** substance derived from mineral, plant or animal material and which has not been subject to a process of synthesis.

**63. Agricultural organic product:** agroforestry product that has been collected, produced, processed, stored and/or marketed in compliance with the rules of organic production, whose origin may be in plants, livestock, bees or mushrooms.

**64. Organic product in transition:** product obtained in a production unit in which the technical standards of organic production have been applied during a specified period of time, but still not enough to meet the time requirements set out in this Standard in order for it to be considered a proper organic product.

**65. Producer:** natural or legal person involved in the production of food, fiber, fodder and other agricultural products.

**66. Raw organic products:** products and by-products of plant, livestock, bee or mushroom origin, in their natural state and without altering their organic condition.

**67. Processed organic products:** products and by-products of plant, livestock, bee or mushroom origin, which have been subjected to processes for their marketing that have changed their original nature, without altering its organic condition.

**68. Wild product:** plant or portion of a plant or mushroom that has been collected or harvested from a site that is not maintained under cultivation or other agricultural management, in at least the last 3 years.

**69. Synthetic product:** substance artificially obtained through a chemical process.

**70. Prophylaxis:** prevention or set of measures to prevent disease.

**71. Liquid manure:** mixture of excrements and water used for cleaning pens.

**72. Stubble:** plant residue or remnants left in the field after harvesting a crop, including rods, stems, leaves, roots, fruits and grasses.

**73. Natural resources of the operation:** physical, hydrological and biological properties of a production operation, including soil, water, wetlands, woodlands and wildlife.

**74. Record:** any sufficient or necessary information in written, visual or electronic form that documents the activities undertaken by the producer, middleman or certification body toward compliance with the specifications established by this Standard and the competent authority.

**75. Residue:** presence of any substance or trace that can be reliably observed, found in a sample or through approved analysis methods

**76. Crop rotation:** practice of intercropping in one specific soil area, in a pattern or programmed sequence of successive annual crops, so that crops of the same species or

families do not grow repeatedly without interruption in the same soil. Perennial systems use similar formulas consisting of associated crops, intercropping and live hedges in order to introduce biodiversity.

**77. Tag or label:** any written, printed or graphic data about the agricultural product that serves to identify it in storage, transport and retail establishments.

**78. System:** National Certification System of Organic Agricultural Products

**79. Nutritional supplement:** foodstuff or combination of foodstuffs added to an animal-consumption ration in order to improve its nutritional balance, acceptability parameters or the results of the whole ration. It may be:

- a) added with other foodstuffs at the time of delivery of feed to the animals;
- b) offered freely, separate from other parts of the ration; and
- c) fully integrated and mixed to produce a complete feed.

**80. Active ingredient of a pesticide:** component that produces the expected biological action in a pesticide, or that modifies the effect of another pesticide.

**81. Permitted substances:** those substances determined according to the criteria defined in the annexes to this Standard.

**82. Prohibited substances:** elements, compounds or materials whose use, in some aspect of the production or preparation of an organic product, are not permitted by the competent authority.

**83. Sustainable:** ability to meet the needs of the present without compromising the ability of future generations to meet their own needs.

**84. Tolerance:** maximum allowable legal level of a given chemical residue, of a pesticide or other chemical, present in a natural agricultural product, raw materials or a processed food.

**85. Traceability:** ability to trace the history, application or location of that which is under consideration. In considering an organic product, traceability relates to the origin of materials and parts, production processes, distribution and location of the product after delivery.

**86. Organic productive unit or organic production unit:** properly demarcated area or surface where plant, livestock, bee and/or mushroom products are produced, processed or harvested, according to organic production standards, having separate traceability that includes production, process and marketing records of each unit, which must be included in the management plan.

**87. Buffer zone:** area or space located between an organic production unit, or a part of it, and an adjacent area that is not maintained under organic management. The buffer zone should be of sufficient size, and have other features, to prevent the accidental contact of substances applied on land adjacent to an area that is part of an organic production unit. Buffer zones must not receive conventional treatments.

#### Title IV

## General Requirements for Organic Production

**Article 4.** In order to use the term organic in the name of a raw or processed product and/or in all or some of its ingredients, as appropriate, in addition to the legislation in force, it must meet the following requirements:

- a) be solely produced by the methods specified in this Standard;
- b) not involve sludges, household or other, or other waste resulting from the treatment process of sewage or industrial water;
- c) do not include both organic and inorganic forms of the same ingredient; and
- d) use only the permitted substances found in the annexes to this Statement, for the purposes listed.

**Article 5.** Only raw and processed products from production units that have applied the technical standards for organic production, during the periods of time set out by this Standard, may be certified as organic. For purposes of establishing the transition period, the operator will be considered incorporated into the system from the date of the first inspection visit.

**Article 6.** In organic production, the use of genetically modified organisms and products derived from them, such as foodstuffs and food ingredients (including additives and flavorings), processing aids (including extraction solvents), animal feed, compound feed, raw materials for animal feed, additives in animal feed, processing aids in animal feed, certain products used in animal feed (such as amino acids, proteins obtained from microorganisms, algae, by-products from the manufacturing of antibiotics obtained by fermentation, ammonium salts and by-products of amino acid manufacturing by fermentation), animals, pesticides, fertilizers, soil conditioners, seed and plant propagation materials are prohibited.

The operator shall request an affidavit from the supplier of any of the raw materials or products referred to in the preceding paragraph, or any other specified by the certification body or competent authority, stating that it is GMO-free.

The certification bodies shall evaluate the affidavits mentioned in the preceding paragraph and may then allow the raw materials or products based on the guidelines of the competent authority. The operator shall keep a record of the authorization granted for the use of raw materials or products in the organic management plan.

**Article 7.** The parallel production of organic and conventional products is prohibited. Nonetheless, and as an exceptional circumstance, for a period of 3 years from incorporation of the production unit into the system, parallel production will be allowed. The operator must submit a conversion plan to demonstrate compliance with the provisions of Article 11 of this Standard, upon prior authorization by the certification body. The provisions of this article are without prejudice to what is indicated in the second paragraph of Article 28 of this Standard.

**Article 8.** Hydroponics is prohibited in organic production.

**Article 9.** The use of fire to destroy stubble, prunings or similar material resulting from the production unit operations is prohibited, except when it may be used to contain the spread of pests and diseases, or those circumstances in which it is indicated as a mandatory control method.

**Article 10.** Areas that have been converted must not be alternated between organic and conventional production; otherwise, they will lose their organic status until they fulfill the organic production requirements again.

**Article 11.** Organic farming must be conducted in production units or parts thereof, whose production is separated from conventional production by a buffer zone of at least 6 meters, ensuring the prevention of direct or indirect contamination. The certification body must inspect the buffer zone and request any additional measures necessary, where appropriate.

**Article 12.** The operator shall prepare an Organic Management Plan (**OMP**) to set the conditions for the transition and production stages and the preparation, handling and management practices, according to the regulations in force. This plan shall be updated annually to inform the management system of problems encountered in its implementation and the measures taken to overcome these problems.

The OMP shall include a description of the production or processing operation, including updated written plans covering all the aspects described in Title XI of this Standard.

**Article 13.** The farming equipment used in organic parcels must be used exclusively for organic production. Exceptionally, in the case of not having exclusive equipment, the operator must perform the appropriate cleaning and it must be recorded as per Title 11 of this Standard.

The operator must have a space segregated, demarcated and identified for the storage of agricultural raw materials used in the organic parcels.

In cases of conventional and organic production in the same production unit, the operator shall demonstrate that it has taken all precautionary measures to avoid the presence of contaminants in the organic parcels.

## **Title V**

### **Specific Regulations for Organic Plant Production**

#### **Article 14. General Principles**

1. Only plant products, raw or processed, from production units that have applied the technical standards of organic agriculture for a period of at least 36 months before the first harvest can be certified as organic products.
2. Certification bodies may request that the competent authority extend or reduce the periods indicated in paragraph 1 above, based on the previous use of the production unit, provided it has the corresponding records. For purposes of reducing the period of time, the production unit must have operated for at least 3 years without the use of prohibited substances, provided it has been incorporated to the system for a period not less than 12 months. The criteria for assessment of these applications will be determined by the competent authority.

3. Unprocessed plant products obtained in a production unit that has applied this Standard, for not less than 12 months, but which do not meet the time periods set out in paragraphs 1 and 2 of this Article shall be classified as Organic Products in Transition. This condition must be verified by the certification body, which will grant a certificate thereof, and also evaluate the labeling requirements as indicated in Article 67 of this Standard.

#### **Article 15. Origin of Seeds and Propagation Material**

1. Only organic seeds or other organic propagation materials shall be used, with the exception of:
  - a) Untreated conventional seeds or other propagation materials or those treated with the products listed in Annex A, List 2 of this Standard; where it is demonstrated, to the satisfaction of the certification body, that it is not possible to obtain organic seeds or other propagation materials in the required quantity or of the relevant species and variety on the market. This exception does not apply to the production of edible sprouts.
  - b) Seeds or other materials mentioned in the previous paragraph, in the event of natural disasters or agricultural emergencies declared by the competent authority that prevent the acquisition of organic seeds and reproductive material. The use of these seeds or other materials must be approved by the competent authority, on a temporary basis and according to a specific species/variety, through a substantiated resolution.
  - c) Conventional seeds or other propagation material treated with other products which are not authorized for use in organic agriculture, in cases where the phytosanitary control authority orders a compulsory control of the entire species on health grounds.
2. The production of seeds and propagation material must comply, as applicable, with the following:
  - a) For the production of seeds and propagation material, the female parent material, in the case of seeds, and the parent material, in the case of plant reproduction material, must have been produced in accordance with the rules set out in this Standard for at least one generation or, in the case of perennial crops, two growing seasons.
  - b) The certification bodies must report to the competent authority the information on producers of seeds and propagation material, the species and quantities available.
  - c) With regard to propagation material used as replacement plants, it must meet the following conditions, in order of priority:
    1. Before carrying out the replacement of plants, the operator shall request authorization from the certification body, and in no case shall this be done following the execution of the work.
    2. The propagation material must come from a nursery registered with the Agriculture and Livestock Service.
    3. The propagation material used for replacement of plants requires organic management of at least one year before being harvested as such.

d) The propagation material used for the formation of seedlings must comply with paragraph 1 of this Article, and during the period of cultivation in seedbeds, the operator must comply with the requirements of this Standard. The use of conventional seedbeds is not permitted.

e) When choosing the species and/or varieties to grow, the operator must consider factors such as: the maintenance of genetic diversity, the rescue of local varieties, varieties adapted to the specific agro-ecological conditions and susceptibility to pests and diseases. The use of genetically modified seeds or other propagation or replacement material is not permitted.

f) When the application of unauthorized substances in organic production to seeds, annual seed plants and nursery plants is a requirement of the phytosanitary regulations established by the competent authority, as an exception, their use shall be allowed in organic production.

### **Article 16. Irrigation**

1. Irrigation water must comply with the regulations in force and must not endanger the organic status of the production unit. In the event of circumstances that may entail the existence of contamination or contaminants, the certification body or competent authority may require tests to verify compliance with the regulations.

2. The design and management of the irrigation system must not degrade the natural resources, an aspect that shall be evaluated by the certification body.

3. Water resources must be used in an efficient manner without affecting the sustainability of the ecosystem.

### **Article 17. Soil Fertility Management**

Both the fertility and biological activity of the soil must be maintained or increased through the following procedures, as appropriate:

a) minimum tillage that maintains or increases the biological activity of the soil and improves its physical characteristics;

b) cultivation of legumes, green fertilizer or deep-rooting plants, based on a suitable rotation program;

c) the producer must implement a crop rotation system that aims to: maintain or increase the level of organic matter, prepare a base for the management of pests and diseases in annual and perennial crops, handle the deficit or excess of plant nutrients and provide systems for erosion control;

d) incorporation into the soil of organic material from production units that apply organic farming standards. Livestock by-products, such as composted manure, may be used according to the criteria set out in Annex A of this Standard;

e) incorporation of products and by-products of plant or animal origin from extensive conventional sources, provided that they have been previously composted under the criteria and conditions set forth in this Standard and that the absence of contaminants in them has been verified. Restrictions on the use of fresh manure are described in Article 25

of this Standard;

f) use of appropriate microorganisms or preparations of plant, animal and/or mineral origin (such as biodynamic, homeopathic or ayurvedic preparations)—following the conditions and criteria set out in this Standard—for the activation of compost and soil. The use of nitrogen compounds for the aforementioned purpose is also permitted;

g) use of fertilizers and/or soil conditioners, included in List 1 of Annex A of this Standard, only when adequate plant nutrition is not possible through crop rotation or soil conditioning;

h) the addition of nitrogen, through the permitted systems, is limited to a maximum of 170 kg/ha/year to avoid contaminating the relevant aquifers.

Emphasis should be placed on the organic quality of fertilizers, and when in doubt, the appropriate tests must be conducted, such as testing for heavy metals, salinity and electrical conductivity, among others, to ensure that these do not affect the conditions of the production system.

### **Article 18. Pest Management**

1. Pests must be handled by correctly applying one of the following measures, or a combination thereof:

- a) increasing and maintaining biodiversity;
- b) selecting agroecologically adapted species and varieties, favoring local and/or resistant ones;
- c) implementing crop-rotation and sowing-seasons programs;
- d) using mechanical and manual farming equipment such as: plows, harrows, cultivators, chisel plows, hoes and other devices for similar purposes;
- e) protecting natural controllers by adopting favorable measures (e.g., hedges, nests, trap crops);
- f) cutting and thermal control of weeds;
- g) mechanical control measures such as traps, barriers, light and sound;
- h) biological control: use of native and/or exotic biological control agents authorized under the regulations in force;
- i) covering the soil with materials such as mulch, hay or stubble and very fine gravel, live protective covers;
- j) animal grazing;
- k) thermal treatments (steam, solarization, flashover);
- l) maintenance of balanced soil fertility and high levels of biological activity;
- m) pheromone and sexually confusion traps or traps with food bait, approved in accordance with the regulations in force; and
- n) removal of diseased tissue from growing areas.

2. When the practices set out in paragraph 1 of this Article should prove insufficient to manage pests, the operator may apply pesticides containing natural active substances that

are permitted, complying with the requirements and conditions established for such substances and approved in accordance with the regulations in force.

In case of a lack of availability of a product containing a natural active substance, the operator may use products whose synthetic active substances are permitted under this Standard and which complies with the requirements and conditions established for such substances and approved in accordance with the regulations in force.

3. The organic agricultural production unit must be situated at a minimum distance of 6 meters from any conventional production unit. The certification body shall require the installation of appropriate barriers and adoption of precautionary measures to minimize the risk of contamination or contaminants by drift or other causes.

4. In the event of an accident that alters the organic status of the production area, it must be registered in the records of the production unit, reported to the certification body within a maximum period of 24 hours from its occurrence, and the affected areas must be identified and the compromised products must be separated from the rest of the production.

In the event of applying materials that are not included in List 2 of Annex A of this Standard, for reasons of mandatory controls prescribed by the competent authority, it must be registered in the appropriate records and reported to the certification body within 24 hours of its occurrence. The affected products and areas must be identified, and the compromised products must be separated from the rest of the production. Said products may not be certified as organic.

In the cases mentioned in the previous paragraph, the affected area may keep the organic certification status, upon prior approval by the competent authority and at the request of the interested party.

### **Article 19. Wild Products**

1. Wild products from systems free of contamination or contaminants may be classified as organic.

2. A wild collection system is considered organic when the collection of plants, plant parts or edible mushrooms growing in wilderness areas, native forests or agricultural areas, the latter without a productive use of at least 3 years, meets the following conditions:

- a) the collection areas have not been affected by the application of products other than those listed in Annex A, for a period of 36 months prior to collection; and
- b) the collection does not disturb the stability of the natural habitat or the conservation of the species in the area in which the collection is performed.

The wild collection system must have an organic management plan, the content of which will be defined by the competent authority to ensure, at least, sustainability and compliance with the conditions set out in points a) and b) above.

Compliance with these requirements must be verified by a certification body, which must define the area of collection and approve the corresponding management plan.

**Title VI**  
**Specific Regulations for Organic Livestock Production**

**Article 20. General Principles**

1. Only animals and raw and processed meat products, eggs, leather, fibers, wool, hair and by-products (organic residue) produced in accordance with this Standard may be certified as organic.
2. When organically produced animals are kept, they must be an integral part of the agricultural production unit and maintained in accordance with this Standard. Animals that are treated under the principles of this Standard and conventional animals may be maintained in a single production unit, subject to prior authorization by the certification body, only if they belong to different species and the facilities where they are kept are clearly separate from each other.
3. As a first exception, animals whose breeding does not meet the provisions of this Standard may use, subject to prior authorization by the certification body, and for a limited period each year, the grazing areas of units registered under this Standard, only if such animals come from ranching, and when animals that are subject to the requirements of this Standard are not in those grazing areas at the same time.
4. As a second exception, animals bred in accordance with this Standard may graze on common lands and/or grasslands. This will be possible so long as the lands or grasslands have not been treated with products other than those authorized under Annex A, Lists 1 and 2 of this Standard, within a period of time defined by the certification body, and when animals that are subject to the requirements of this Standard are not in those grazing areas at the same time.
5. It is hereby prohibited to sell, label or present as organic:
  - a) livestock or edible by-products that have been removed from an organic system and subsequently handled under a conventional system; and
  - b) slaughtered breeding livestock or dairy cattle that has not been under continuous organic management from the last third of gestation.
6. Livestock intended for organic production should preferably be selected considering their physical constitution; the differential traits of their breed; their ability to adapt to the setting, management and breeding conditions; and their resistance to diseases.
7. The use of genetically modified organisms is not permitted.
8. Only the breeding of livestock associated with a specific land area is permitted, pursuant to the provisions of Article 23, paragraph 5 of this Standard.

**Article 21. Transition**

1. For those certified farms that want to start a certified organic livestock production, the animals must have been reared according to this Standard, for a minimum period of:
  - a) 12 months in the case of equine and bovine livestock and South American camelids intended for meat production, and in any case for at least three quarters of their life span;
  - b) 6 months in the case of small ruminants (ovine and caprine) and pigs;
  - c) 6 months in the case of livestock intended for milk production;
  - d) 10 weeks for poultry intended for meat production, introduced into the system before their third day of life; and
  - e) 6 weeks for egg production.
2. The certification body, with the consent of the competent authority may extend in some cases the periods indicated under paragraph 1 of this Article, based on the prior use of the applicable production unit.
3. Notwithstanding the aforementioned provisions of this article, when the transition affects the entire production unit simultaneously, including livestock, pastures and/or any parcel used for on-site animal feed, the total transition period for livestock, pastures and/or any land used for animal feed will be reduced to 24 months, subject to the following conditions:
  - a) it shall apply only to the existing livestock and their offspring and at the same time shall also apply to the land used for animal feed and pasture before starting the transition; and
  - b) the livestock must be fed mainly with products from the production unit.

The operator may request a reduction of the transition period, upon having completed at least 12 months under the system. The certification body may grant or reject this request upon prior authorization from the competent authority.

## **Article 22. Livestock Origin**

1. The animals must come from an organic production system, which must be maintained throughout the life span of the animal.
2. As a first exception, it is acceptable to incorporate up to 10% per year of the animal population of each species from non-organic sources for expansion or replacement purposes.
3. As a second exception, livestock complying, as may be the case, with the following requirements regarding their origin will also be considered organic:
  - a) calves incorporated into the organic farm up to 14 days old and that have received colostrum and do not come from livestock markets;
  - b) breeding livestock from extensive farming. Upon being incorporated into the organic operation, female specimens must not have been serviced yet;

- c) dairy animals must be under organic management conditions from the third month of gestation; and
  - d) birds must have been under continuous organic management from the second day of life. To be considered organic, eggs of laying birds must correspond to the position of birds kept for at least 6 weeks in organic conditions.
4. To make use of these exceptions the operator must request an authorization from the certification body.

## **Article 22. Nutrition**

1. All livestock production systems must provide the optimum level of 100% of the diet in accordance with this Standard (see Annex A, Lists: 4.1, 4.2, 4.3, 4.4 and 4.5). However, in extreme weather conditions or other circumstances of force majeure, deemed as such by the competent authority and upon its authorization, the operator may use conventional feedstuffs, in an amount not exceeding 10% for ruminants and 20% for non-ruminants. These cases must be duly recorded and there must be a program of gradual incorporation of certified feedstuffs in place.

2. Where grazing constitutes the nutritional base of the diet, the pastures intended for these purposes must comply with the principles outlined in Title V of this Standard, and when it is fodder, it must come from production units complying with these same principles.

3. Keeping livestock in dietary conditions that may generate malnutrition is prohibited. The operator shall feed cattle a diet made up of farm products, including pasture and fodder that have been organically produced and handled. The regular diet may only contain supplements such as salt, trace elements, vitamins and minerals of natural origin; the use of synthetic nutritional supplements will be subject to approval by the competent authority, provided that there is sufficient justification for health reasons. During lactation the use of milk substitutes whose components are all organic is permitted.

4. The diet of livestock raised in an organic system includes a wide range of products, which must be generated and handled in accordance with this Standard to be considered acceptable as part of the diet of bovine, porcine, caprine and fowls, among others. The origin and the main feedstuffs considered is as follows (see Annex A, Lists: 4.1, 4.2, 4.3, 4.4 and 4.5):

- a) feedstuffs of plant origin: cereals, grains, their derivatives and by-products. oilseeds, legumes, tubers, roots, other seeds and fruits, forage and other plants (see Annex A, List 4.1);
- b) feedstuffs of animal origin: milk and dairy products, fish and other marine animals, fish oils and unrefined fish liver oil; shellfish or crustaceans, fish meal, sustainably produced (see Annex A, List 4.2);
- c) feedstuffs of mineral origin: food additives, traces of iron, iodine, cobalt, copper, manganese, zinc, molybdenum, selenium (See Annex A, List 4.3); and
- d) feedstuffs that may originate from more than one of the above groups: enzymes, microorganisms, preservative substances, binders, coagulants, softeners and adjuvants (See Annex A, Lists: 4.4 and 4.5).

5. In the case of herbivores, the systems of animal rearing will be based on the maximum use of pastures, according to their availability in the various seasons of the year. At least 60% of dry matter constituting the daily ration will be composed of ordinary forage, fresh or dry fodder or silage. Nevertheless, the certification body may authorize, in the case of livestock intended for milk production, for said percentage to be reduced to 50% for a maximum period of 3 months at the beginning of the lactation period.

6. The operator of an organic farm must not:

- a) use veterinary drugs, including hormones, to promote growth, production, reproductive control or other purposes;
- b) force-feed or provide dietary supplements or additives in amounts above those needed for the adequate nutrition and health of the species, during the specific life stage it is in;
- c) use plastic pellets for feed\*;
- d) use formulas containing urea or manure;
- e) use subproducts made from slaughtered mammals or birds to feed mammals or birds; and
- f) use any other type of feedstuff not covered in this Standard.

7. When essential, due to a lack of milk from the biological mother, newborn animals can be reared artificially, feeding them organic milk or conserved colostrum according to organic methods. For caprine and ovine the use of cow's milk produced organically is permitted.

### **Article 23. Prophylaxis and Veterinary Care**

1. Only animals in good health may be certified as organic. Producers must keep their registers up to date and record any injuries or illnesses the animals may have suffered as well as any treatments carried out and the results obtained.

2. Veterinary prescriptions must clearly state the name of the drugs, the name of the active ingredients, the details of the diagnosis, dosage, route of administration, duration of treatment and washout period. All these pieces of information must be recorded.

3. The use of chemically synthesized allopathic drugs, antibiotics, anabolic steroid or similar is not permitted. However, chemically synthesized allopathic veterinary drugs or antibiotics under the responsibility of a veterinarian may be used, for which a washout period twice as long as the one established by the Agriculture and Livestock Service must be observed, and for a minimum of 48 hours, in the case of a sick animal that does not respond to the treatments prescribed by this Standard, and in cases where it is essential to administer a treatment in order to prevent unnecessary suffering or disorders in the animals or a risk to public health.

4. With the exception of vaccinations, antiparasitic treatments and compulsory control or eradication programs, when an animal or group of animals receive more than three treatments with chemically synthesized allopathic veterinary drugs or antibiotics over a period of 12 months (or more than one treatment if their productive life cycle is less than one year), the animals or products derived from them may not be sold as organic products,

and the animals must be subjected to the transitional periods established in Article 21.

5. The protection of livestock against diseases and pests, and the hygienic maintainance of the facilities where they are kept must be solely done using the techniques and products listed in Annex A, List 3. Preferably, phytotherapeutic products should be used, such as natural plant extracts (excluding antibiotics) and essential oils. Similarly, the use of homeopathic, biodynamic and ayurvedic products derived from plants, animals or minerals is preferable.

6. In the event of an accident that alters the organic conditions or if unauthorized products are applied for reasons of force majeure declared by the competent authority, these circumstances shall be recorded on the appropriate registers and reported to the certification body within 24 hours of the occurrence. The contaminated products shall be identified and separated from the remainder of the production. They cannot be marketed as organic if the washout period is not finished, as set out under paragraph 2 of this article.

#### **Article 24. Livestock Husbandry, Transport and Identification of Animal Products**

1. The organic production system favors reproduction through natural methods, although artificial insemination may be used; Other forms of artificial or assisted reproduction, such as embryo transfer, for example, are not permitted.

2. The producer must establish and maintain preventive measures to promote animal welfare, drastically minimizing any actions that may cause pain or stress, in particular:

- a) mutilations are not permitted, with the exception of castration, amputation of ovine tails, dehorning and ringing, operations which must be recorded;
- b) filing, cutting or removal of teeth; cutting of wings, beaks and any other practice—other than those indicated as acceptable—that causes suffering or impairment to the natural constitution of the animal are prohibited;
- c) all necessary amputations must be duly justified to the certification body; and
- d) in any event, such mutilations, if necessary, must be performed by qualified personnel using appropriate systems to avoid any suffering to the animals.

3. Weaning must take place at a minimum age of:

- a) Ovine and porcine : 35 days
- b) Caprine : 60 days
- c) Bovine : 90 days
- d) South American camelids : 180 days

4. Minimum ages for fowls to be slaughtered at:

| <b>Fowls</b> | <b>Minimum slaughter age (days)</b> |
|--------------|-------------------------------------|
| Chickens     | 81                                  |
| Capons       | 150                                 |
| Ducks        | 90                                  |
| Hens         | 94                                  |
| Turkeys      | 140                                 |
| Geese        | 140                                 |
| Ostriches    | 300                                 |
| Emus         | 300                                 |
| Rheas        | 240                                 |
| Quails       | 50                                  |

Producers who use more precocious breeds must note it in their management plan and obtain authorization from the competent authority for slaughtering fowl at a younger age.

5. Organic production livestock must be identified individually, or by batch in the case of poultry, so as to reliably set their traceability from birth to slaughter and marketing of their products and by-products.
6. Certification bodies may establish areas of transhumance for purposes of organic-livestock feeding.

#### **Article 25. Manure**

1. Producers of organic livestock must manage manure so that it does not contribute to the contamination of crops, soil and/or water through plant nutrients, heavy metals and/or pathogens. Similarly, efforts must be made to optimize the recycling of nutrients.
2. The stocking rate, regardless of the provisions of Article 26 of this Standard, must be set so as not to exceed the limit of 170 kg of nitrogen per hectare per year, released by the animals into the agricultural area used. The surplus manure, preferably composted, shall be removed from the agricultural area and may be assigned to other operations.
3. Fresh animal manure from extensive farming to be applied to agricultural land must be composted unless:
  - a) when applied to a field where there are crops not intended for human consumption;
  - b) when incorporated into the soil within a period of at least 120 days before harvesting a product whose edible portion is not in direct contact with the surface of the field or soil particles;
  - c) when incorporated into the soil within a period of at least 90 days before harvesting a product whose edible portion is not in direct contact with the surface of the field or soil particles.

#### **Article 26. Pens, Housing and Free-Range Conditions**

1. In order to isolate the organic livestock production and to protect their status as such, it is essential that the fencing of the pastures be kept in good condition and that it be non-toxic for the animals.
2. The living spaces of livestock intended for organic production must cover the basic needs of the species concerned and allow it to express its behavioral patterns, such as marking territory, resting, digging, developing its group instincts, establishing hierarchies and other similar traits. The animals must have prompt access to food and water.
3. The buildings must be insulated and have a functional design allowing for the proper management of temperature levels and natural ventilation, air circulation, monitoring of dust, humidity, and gas concentration levels and access to natural light. The animals must have free choice to stay inside or outside the buildings. For this purpose, there must be openings of a size and location adapted to the characteristics of each species in order to facilitate exit and entry.
4. The number of animals must be commensurate with the surface of the establishment, the nature of the species in question, the aim of production and the management systems used.
5. The maximum stocking rate of grazing animals permitted per hectare on an organic farm is as follows:

| Type of Animal                               | Number of Specimens/Hectare |
|--|-----------------------------|
| Equine over 6 months old                     | 2                           |
| Fattening calves                             | 5                           |
| Bovine under one year old                    | 5                           |
| Bovine males between one and two years old   | 3.3                         |
| Bovine females between one and two years old | 3.3                         |
| Bovine males over two years old              | 2                           |
| Steers and heifers                           | 2.5                         |
| Fattening steers                             | 2.5                         |
| Dairy cows                                   | 2                           |
| Dry cows                                     | 2                           |
| Other cows                                   | 2.5                         |
| Rabbits                                      | 100                         |
| Caprine or ovine                             | 13.3                        |
| Piglets                                      | 74                          |
| Fattening pigs and other pigs                | 14                          |
| Fowls, chickens, ducks, geese                | 580                         |

6. Minimum covered and open-air surfaces and other characteristics of housing of the following species and types of production must not be under:

### 6.1. Bovine, Ovine and Porcine

|  | Covered Area<br>(Surface Available per Animal) |   | Open-Air Area<br>(Exercise Surface,<br>Not Including<br>Pastures) |
|--|--|---|---|
|  | Live Minimum<br>Weight (kg)                    | m <sup>2</sup> /head                            | m <sup>2</sup> /head  |
| Cattle for<br>reproduction and for<br>fattening (bovine<br>and equine) | up to 100                                      | 1.5   | 1.1   |
|  | up to 200                                      | 2.5   | 1.9   |
|  | up to 350                                      | 4.0   | 3   |
|  | more than 350                                  | 5 with a minimum<br>of 1 m <sup>2</sup> /100 kg | 3.7 with a minimum of<br>0.75 m <sup>2</sup> /100 kg              |
| Dairy cows   |  | 6   | 4.5   |
| Bulls intended for<br>reproduction                                     |  | 10  | 30  |
| Sheep and goats  |  | 1.5 sheep/goat                                  | 2.5   |
|  |  | 0.35 lamb/kid                                   | 2.5 with 0.5 per<br>lamb/kid                                      |
| Nursing sows with<br>suckling pigs of up<br>to 40 days                 |  | 7.5   | 2.5   |
| Fattening pigs   | up to 50                                       | 0.8   | 0.6   |
|  | <b>up to 85</b>                                | 1.1   | 0.8   |
|  | <b>more than 85</b>                            | 1.3   | 1   |
| Piglets  | Of more than 40<br>days and up to 30<br>kg     | 0.6   | 0.4   |
| Breeding pigs  |  | 2.5 females                                     | 1.9   |
|  |  | 6.0 males                                       | 8.0   |

### 6.2. Fowl

|  | Covered Area                 | Open-Air Area   |
|--|------------------------------|-----------------|
|  | Surface Available per Animal | Available Space |

|   | Number of Animals/m <sup>2</sup>  | cm of Perch/Animal | Number of Animals/Nest  | In Rotation/Head (m <sup>2</sup> )   |
|---|---|--------------------|---|--|
| Laying hens   | 6   | 18                 | 8 laying hens per nest or, in the case of a common nest, 120 cm <sup>2</sup> per bird | 4 as long as not exceeding the limit of 170 kg/N/ha/year   |
| Fattening poultry (in fixed housing)  | 10, with a maximum of 21 kg live weight/m <sup>2</sup>                      | 20                 |   | 4 meat chickens<br>4.5 ducks<br>10 turkeys<br>15 geese<br>Not exceeding the limit of 170 kg N/ha/year for any of the above species |
| Fattening chicks in mobile housing  | 16* mobile housing units with a maximum 30 kg of live weight/m <sup>2</sup> |                    |   | 2.5 as long as not exceeding the limit of 170 kg/N/ha/year   |
| Quails  | 28  | 18                 | 7 maximum if in an area of 50x50 cm   | 4 as long as not exceeding the limit of 170 kg/N/ha/year   |
| *Exclusively in the case of mobile housing units that do not exceed 150 m <sup>2</sup> in available surface and are not covered at night. |   |                    |   |  |

7. In cases of livestock production systems with particular characteristics that do not meet the density specifications listed in the above tables, the certification body may examine case by case and authorize other densities to the extent that the general principles for organic livestock production of this Standard are not violated.

8. The welfare conditions of the livestock must comply with current regulations in this area, particularly regarding the provisions of Act No. 20380 on Animal Protection and its complementary regulations, regardless of the design of the production system. Organic livestock production must take into account the specific needs for natural animal health and welfare and meet the following requirements:

- a) adequate cleaning conditions;
- b) bedding that does not affect health and does not constrain the natural behavior of the species. If it is part of the regular diet of the species in question, it must meet the standards for organic feed;
- c) shelter and protection for different kinds of weather, specially designed so that, by maintaining the appropriate conditions for the natural behavior and the normal exercise of the animals, they ensure adequate temperature, ventilation and air-circulation levels, depending on the species, and also reducing the risk of damage to the animal by avoiding thermal stress;
- d) smooth, non-slippery floors, with at least 50% solid construction. The use of slat or grid flooring must be avoided; and
- e) open access to sources of clean water for their welfare and health.

9. Animals are not to be kept tied, except temporarily due to health and welfare reasons.

Animals must be kept in groups. Calves of more than one week of life must not be left in individual boxes. Fowls should be kept in open spaces; the use of individual cages to prevent outdoor access is not permitted. The exception to this rule are pregnant sows, which require isolation in the latter part of their gestation and after giving birth, during nursing.

**10.** Organic animal breeding is only permitted in extensive systems. Pigs and lambs for breeding may be kept in pens for a period not exceeding one fifth of their lives and never for more than three months.

**11.** Temporary confinement may be applied in the following cases:

- a) inclement weather;
- b) reproductive stage requiring it;
- c) for special conditions that may pose a risk to health, welfare and/or safety of the animals; and
- d) for specific risks due to unexpected changes in the quality of soil and/or water.

#### **Article 27. Slaughter.**

**1.** Without detriment to the provisions contained in the current legislation, the slaughter of animals produced organically and the processing of their meat shall conform to the rules set forth in this Standard.

**2.** Traceability of organic products must be ensured from their origin through documentation and through processes, including the processing of animals and taking into account all unit operations inherent thereto, packaging and labeling. All relevant measures shall be taken in order to avoid mixing and/or confusion with conventional products.

**3.** Current regulations on the subjects of animal welfare and transport shall be complied with.

**4.** The processing and slaughter of animals produced organically shall be done separately from those same processes conducted in conventional operations and each type shall be identified in such a way that this identification will be maintained through the slaughter process.

**5.** In the event that, during slaughter procedures, an accident were to occur which might modify the organic condition of the batch or lot, a written record of such incident shall be drawn up in the registers of the company within 24 hours of the occurrence, followed by identification and separation of non-organic products from the rest of the production. The accident shall be reported to the certification body or the authority having jurisdiction over this area.

**6.** The substances and procedures used to clean facilities and implements, as well as insect disinfecting and pest and rodent control of enclosed areas, shall be those described in Annex A of these regulations.

## **Title VII Specific Regulations for Organic Bee Production**

## **Article 28. General Principles**

1. Beekeeping is an important activity that closely follows the basic principles of organic agriculture, contributing to the protection of the environment and sustainable production of agricultural and forestry ecosystems, through the pollinizing activity of bees.
2. Only honey, pollen, royal jelly, wax, and propolis can only be certified as organic products produced from bees which have been obtained pursuant to these regulations.
3. Parallel bee production is not permitted. However, by way of exception and upon prior authorization from the certification body, the operator may be permitted, in the event that the organic production unit has been exposed to climatic, geographic, or structural limitations, to maintain units of non-organic bee production for purposes of pollination, provided that the requirements set forth under this Standard are satisfied, except for provisions pertaining to the placement of beehives or apiaries established under Article 31 of this Standard. Products derived from non-organic bee production units may not be sold as organic. The operator shall guarantee the traceability and differentiated oversight of both production systems.

## **Article 29. Transition Period**

1. The transition period to move from a conventional system to an organic system shall be 12 months. Only those primary and processed bee products may be certified as organic products after the first season.
2. The certification body, with the consent of the competent authority may extend in some cases the periods indicated under paragraph 1 of this Article, based on the prior use of the applicable production unit.

## **Article 30. Origin of Bees**

1. The origin of the organic bee production unit may be formed from bee packages, hives, natural and/or artificial swarms or nucs.
2. For the cultivation of bees, local species are preferred, who are resistant and adapted to the environment, with special emphasis on vitality and disease resistance.
3. The renewal or expansion of hives shall be done by dividing the hives or by acquiring queen bees, bee packages and/or nucs, all of which are obtained from organic production units. In turn, up to 10% of queen bees, bee packages or swarms originating from non-certified hives may be replaced annually, to be placed in hives with panels or wax sheets taken from organic production units. For these purposes, the operator shall record the origin as well as the hives housing these bees and/or queens in the respective organic production unit.
4. The competent authority shall authorize the reconstitution of apiaries when hives are not available which conform to the provisions of organic beekeeping, in the event of the large-scale death of bees due to disease, pests, disasters or agricultural emergencies declared by the authority with jurisdiction over this area. Beehives subject to a situation of this kind shall remain in transition.

## **Article 31. Siting of Beehives or Apiaries**

1. Beehives or apiaries intended for organic bee production shall be located in places near sources of nectar, honeydew and pollen, originating primarily from wild or cultivated vegetation treated by methods and products which do not affect the organic quality of the bee production.
2. They shall be placed at a minimum distance of 3.0 kilometers away from conventional apiaries.
3. Beehives or apiaries shall be placed at a minimum distance of 3.0 kilometers away from areas exposed to the use of methods, products or activities which might affect the organic condition of bee production, such as urban or industrial centers or dumpsites. This requirement shall also apply in cases of transhumance of beehives with an organic production status.

### **Article 32. Feeding**

1. Bees shall have unobstructed access to sources of clean and abundant water.
2. In the event that hives find themselves lacking reserves of food, as the result of a climatic emergency or disaster classified as such by the competent authority and this circumstance compromises the survival of the hives, bees may be fed artificially with honey and/or pollen of an organic origin, sugar syrup or sugar produced organically or food products which have been authorized by the authority with jurisdiction over organic beekeeping. Honey reserves shall not be removed from the body of the hive or replacement of such with syrups, molasses, honey substitutes or other sugary substances is prohibited.
3. At the end of the production season, abundant reserves of honey and pollen shall be left in the hives for hibernation of the hives. In the case of artificial feeding of the hives, for purposes of nutritional supplementation or maintenance, honey and/or pollen of an organic origin or products authorized by this Standard for apiculture from the last honey harvest of the season and 15 days before the start of the flow of nectar and honeydew may be used.
4. The circumstances under which the artificial feeding was carried out shall be recorded, with an indication of the cause, the product used and its origin, the dates and the beehives or apiaries treated.

### **Article 33. Prophylaxis and Veterinary Treatments**

1. Treatments to maintain the health of the beehive are authorized using the products indicated in Annex A, List 5 of this Standard. Preventive treatments with allopathic medications are prohibited. The preventive method shall give preference to a systemic review of the beehives, in order to detect health abnormalities in time and to manage their causes. Priority shall be given to the disinfection of materials and equipment, the destruction of contaminated materials, the regular renewal of wax, and oversight in order to maintain a sufficient reserve of honey and pollen in the hives.
2. In the event of disease, the sick hives shall be separated and removed from the rest of the apiary. Antibiotics of a synthetic or sulfonamide origin shall not be used. For the treatment of parasite diseases and varroosis, the products outlined in Annex A, List 5 of this Standard shall be used and the practices established therein shall be carried out.

### **Article 34. Methods for Livestock Husbandry Management And Identification**

1. The operator shall record the location(s) of the apiaries and the identification of the respective hives.
2. The operator shall report to the certification body the date and place to which the hives are transferred or moved. The certification body shall advise the competent authority in a timely fashion.
3. In the event of an accident that alters the organic conditions or if unauthorized products are applied for reasons of force majeure declared by the competent authority, these circumstances shall be recorded on the appropriate registers and reported to the certification body within 24 hours of the occurrence. The affected apiaries and/or production batches shall be identified and separated from the rest of the production and shall not be sold as organic.
4. No chemical repellants shall be used in the handling of bees.
5. Brood frames shall not be harvested.
6. Actions which might cause impairment to physical integrity or which could provoke the death of bees shall not be performed in circumstances such as:
  - a) killing bees when brushing the frames during the harvest; and
  - b) mutilating insects, such as amputating the wings of the queen.
7. Notwithstanding the provisions set forth in paragraph 6 in this article, the following shall be permitted:
  - a) killing the old or defective queen bee during the replacement operation;
  - b) destroying cells of males during the sealed brood stage (immature state), during elimination operations of *Varroa destructor*;
  - c) destroying unwanted queen cells; and
  - d) sacrificing bees and/or broods only for purposes of sampling or disease control.

### **Article 35. Characteristics of the Hives And Materials Used in Apiculture**

1. Beehives which are used in organic production shall be made of wood or other traditional material. Beehives made from plastic, fiberglass or other materials of a synthetic chemical origin shall not be permitted. The interiors shall not be coated with paint, varnish, and other similar products; nor shall it be permitted to treat hives with pesticides and only those products listed in Annex A, List 5 of this Standard shall be permitted to be used as substitutes. In order to coat the exterior, only the use of vegetable oils or non-synthetic and/or unleaded paint shall be permitted.
2. Sheets of the frames shall be made from pure beeswax, recycled and of organic origin. Adding paraffin or substitutes for natural wax is prohibited. In order to preserve the wax, refrigeration, sulfuration and biologic control may be used. Chemical products shall not be used to treat or preserve wax. The quantity of wax produced shall be recorded, indicating the extraction and processing method. In the event that an outside stamping service is required for wax sheets, the method, place, season, and identification of the service provider stamping the wax sheets shall be recorded, which may only be performed with wax produced from organic hives. The certification body shall supervise, through samples taken from the stamped sheets, that the wax of the operator is free from substances prohibited in organic production.
3. Only products of a plant origin which do not compromise the organic quality of the

honey, pollen, royal jelly, propolis, and wax may be used as fuel for smoking.

### **Article 36. Bee Products**

In order for organic products from bees to be certified as organic, as described below, the following requirements shall be satisfied:

#### **1. Honey**

- a) it shall be derived from hives handled according to the specifications established under this Standard;
- b) uncapping shall be done at a temperature not to exceed 35°C during the process;
- c) Extraction and storage of honey shall be done using containers and machinery made from stainless steel or covered with food-grade epoxy paint. containers made from plastic or galvanized materials or bare sheet metal may not be used;
- d) the maximum temperature to which extracted honey may be subjected is 70°C for a period of time not to exceed 2 seconds for purposes of melting the honey, or, in the absence thereof, temperature greater than 40°C may not be used.
- e) Packages used for marketing purposes shall be food-grade quality, preferably made of glass, with a hermetic and recyclable closure.
- f) Extraction shall be done in harvesting rooms authorized by the certification body, without detriment to the requirements specified in current legislation.
- g) The requirements for traceability established by the competent authority shall be satisfied.
- h) the respective production batch of drums or packages, intended as artificial feed of hives, shall be identified; and
- i) A production and sale register shall be kept on a monthly basis per apiary.

#### **2. Pollen**

- a) It shall be obtained from hives handled according to the specifications established under this Standard.
- b) pollen may be dried using heat sources, which shall not to exceed 35°C and kept away from direct exposure to sunlight;
- c) it shall be stored in hermetic containers, refrigerated or kept in dry, well-ventilated, preferably dark places;
- d) pollen extraction shall be done during the period in which the hives are in a honey production phase (raised), so as not to compromise the nutrition of the hive;
- e) a production and sale register shall be kept on a monthly basis per apiary; and
- j) The packages and their respective quantities of stored pollen intended as artificial feed for the hives shall be recorded and identified, pursuant to the provisions set forth in Title 11 of this Standard.

#### **3. Royal Jelly**

- a) It shall be extracted from hives handled according to the specifications established under this Standard;
- b) the queen cells intended for the production of royal jelly shall be made from beeswax or instead coated with it, if artificial;
- c) feeding of hives shall be done with honey and/or pollen of an organic origin and stimulation may not be done using honey or pollen substitutes;
- d) production of royal jelly shall be refrigerated and stored in food-grade packages and away from daylight; and
- e) a production and sale register shall be kept on a monthly basis per hive.

#### **4. Propolis**

- a) It shall be extracted from hives handled according to the specifications established under this Standard;
- b) for extraction of propolis from the hive, food-grade plastic traps, stainless steel mesh may be used or direct scraping of materials from the hive may be done;
- c) it shall be stored in hermetic containers, refrigerated or kept in dry, well-ventilated places;
- d) a monthly record of production, differentiated by extraction method per apiary or beehive, as applicable, and a monthly record of sales per apiary shall be made according to the provisions set forth in Article 11 of this Standard.

#### **5. Wax**

- a) It shall be extracted from hive frames handled according to the specifications established under this Standard;
- b) for extraction of wax from the frames, treatment with steam, hot water or solar radiation may be used. Containers which do not contaminate the wax shall be used, preferably made from stainless steel;
- c) the wax shall be stored in closed containers and kept in dry, well-ventilated places;
- d) an annual record of production and a monthly record of sales shall be made; and
- e) for the manufacture of stamped wax sheets, only substances authorized in Annex A of this Standard shall be used, and the organic quality of the product shall be guaranteed at all times.

### **Title VIII**

#### **Specific Regulations for Organic Mushroom Production**

**Article 37.** Only physical primary and processed products may be certified as organic, which were obtained in accordance with this Standard during a period equivalent to the cycle inherent to the species, from the preparation of the substrate to full development of infrastructure.

**Article 38.** The certification body may extend, in some cases, the periods indicated in the preceding article, pursuant to the prior use of the production unit.

**Article 39. There shall be no residues of any prohibited substances in the production unit of organic mushrooms.**

**Article 40.** In order to avoid cross contamination or contaminants spread between conventional and organic mushroom production areas, the air and water used shall be properly isolated. If this is not possible, no parallel production shall be undertaken.

**Article 41.** Propagation material used shall have been produced in enclosures which comply with the conditions specified above and shall not have been modified genetically. In the event that grains (wheat, oats, millet, or others) are used in order to produce inoculum, such grains shall be organic and, if wood dowels are used, they shall not have been treated chemically.

**Article 42.** The substrate used in the production phase shall be obtained through standards of organic production.

**Article 43.** Pest and disease prevention shall be achieved through the handling of environmental conditions (temperature, humidity, gas concentration, light, and others) within ranges that are appropriate, depending on the requirements needed for each mushroom species cultivated. Physical methods such as meshes, traps and thermal treatments which favor aseptic conditions in the enclosures associated with the production process may also be used (such as composting, pasteurizing, sowing, incubation, production, packaging, and storage). Entry of persons shall not jeopardize the aseptic condition of the enclosed areas, which will be achieved using specific apparel (clean coveralls, caps, and footwear not worn outside).

**Article 44.** Contamination by bacteria, fungi, or other organisms or contaminants during any phase of the production process shall be controlled by physical, biological or mechanical means, such as heat and physical removal of the product. If this is not possible, one of the products listed in Annex A, List 2 of this Standard may be applied locally. Application of chlorine is permitted in extreme cases, provided that the concentration used does not exceed 3mg/L (3 ppm) of free chlorine.

**Article 45.** In the event that any change in organic condition were to occur, such circumstance shall be recorded in the applicable registers and this fact reported to the certification body within 24 hours of occurrence. The contaminated products shall be identified and separated from the remainder of the production. Said products may not be marketed as organic.

## **Title IX**

### **Specific Regulations for Organic Processed Products**

#### **Article 46. General Principles**

1. An organic processed product is considered to be a primary organic product which has been subjected to one or more of the following unit operations: cooking, scalding, drying, mixing, grinding, beating, separating, extracting, cutting, preparing for retail or wholesale sale, freezing, concentrating or any other unit operation which allows a food to be prepared or processed, or, indeed, which changes the physical features thereof; this also includes packaging.

2. Activities involving picking, cleaning with water, refrigerating or any other treatment which only delays or accelerates the natural maturation or decomposition process is not considered to be a unit operation of industrial processing, provided that it is done in the same agricultural production unit.

## **Article 47. Raw Materials, Additives and Adjuvants**

1. Considerations about raw materials, additives and adjuvants in the preparation of processed products are:

- a) organically certified raw materials shall be used;
- b) additives, auxiliary agents, and colorants used in product preparation shall be included in Annex B of this Standard;
- c) adjuvants which are used in production preparation shall be included in Annex C of this Standard; and
- d) Water used as an ingredient shall comply with current laws.

2. Restrictions on raw materials, additives and adjuvants used during the preparation of processed products are:

- a) the use of organic raw material, accompanied by the same non-organic raw material, is not acceptable;
- b) synthetic colorants, preservatives and flavorings are not permitted;
- c) raw materials of synthetic chemical origin shall not be included, such as sulfites, nitrites and nitrates added during the production stage or during handling or subsequent preparation of the product, except in the case of wines which contain added sulfites, as established under this Standard; and
- d) raw materials contaminated with heavy metals and/or pesticides shall not be included.

3. When ingredients are not found to be available in sufficient quantities in the domestic market, nor can they be developed organically and are indispensable to the formulation of the product, non-organic agricultural and animal ingredients may be used up to 5% of the weight of the product, by way of exception and not taking into account water and salt. Compliance with the provisions set forth in paragraphs 6 and 7 of Article 48 of this Standard shall be satisfied.

## **Article 48. Processing**

1. Ingredients and products by themselves shall not be subject to treatment with ionizing radiation.

2. Water to be used during processing and which comes into contact with food without becoming an ingredient in the product shall be of drinking water quality.

3. The organic processing shall be performed in complete series. The certification body shall be informed about the start of preparation procedures for organic products.

4. Provided that processing procedures are performed, both for organic and conventional products, such processing shall be done at different times and shall comply with hygienic conditions prior to the start of organic processing. All precautionary measures shall be taken to avoid cross contamination or to prevent contaminants from coming into contact with organic products and procedures and records shall be made available to demonstrate compliance with such measures.

5. Organic production batches shall be properly identified and steps shall be taken to ensure that they are not mixed with conventional products; likewise, traceability of inputs and/or raw materials for the production batches shall be guaranteed.

6. In the event that a batch or lot is accidentally contaminated during processing, a written record shall be drawn up in the registers of the organic production unit and such circumstance reported to the certification body, within 24 hours after occurrence of the event. The contaminated product shall be identified and separated from the rest of the production, which may be certified only with express authorization by the competent authority, after the latter has duly assessed the specific situation.

## **7. Ingredients of a Non-Organic Agricultural Origin**

When an organic ingredient is required for processing a food but is not produced in sufficient quantities in accordance with the standards of organic production or it cannot be imported, a non-organic ingredient of animal origin may be used, which will comply with the following:

- a) the competent authority has authorized its use, upon assessment by the certification body;
- b) if the authority with jurisdiction over this area has provisionally authorized its use during a maximum period of 12 months, after having previously corroborated the lack of availability of the ingredients in question under conditions of organic quality; and
- c) if conditions prompting the authorization granted for the ingredient in question have not changed, the competent authority may extend the authorization included under letter b) for a maximum term of three times in periods of 12 months for each.

The authorization procedure for the use of non-organic ingredients of agricultural origin shall be established by the competent authority.

## **Article 49. Special Conditions for Processing Facilities**

1. Establishments which prepare organic and conventional products shall contain segregated enclosures that are differentiated and identified for storing organic raw materials separated from conventional materials, as well as finished products for each type.
2. Establishments where organic products are prepared or processed shall have a system which excludes cross contamination or which prevents contaminants from crossing between organic and conventional products.
3. The products listed in Annex A, List 6 of this Standard shall be permitted for cleaning equipment and implements.
4. Among treatments for pest and disease control (insect disinfecting, and pest and rodent control) in processing spaces, the following may be used: physical barriers; sound, ultrasound; light and ultraviolet light; traps (including pheromone traps and static bait); temperature control; atmosphere-control (only CO<sub>2</sub>, O<sub>2</sub>, and N<sub>2</sub>), without detriment to the provisions established by the competent authority.
5. Establishments which process organic products for export are not exempt from the obligation to be certified under this Standard.

**Title 10.**  
**Specific regulations for organic wine**

1. Organic wine shall comply with current legislation in regard to this subject.
2. A system shall be established to ensure the traceability of the product from its start to the final product.
3. Raw materials shall be clearly identified upon reaching the winery, in order to avoid being mixed with conventional grapes.
4. Within the production unit, the principles of reuse of residues and byproducts generated by viticulture and the wine-making process must be observed.
5. Processes which require excessive use of water and energy must be avoided.
6. The use of sulfur dioxide must be limited to the absolute minimum required; and
7. the use of any material or substance which, in its manufacture, use and/or disposal poses a risk to health and/or the environment, must be avoided.

**Article 51. Raw materials and the harvest**

1. Only grapes that are a product of organic agriculture may be used, which have been cultivated in accordance with standards established under these Regulations.
2. Grape harvesting may be manual or mechanized.
3. As packages for transport of harvested grapes to the winery, boxes or stackable bins that can be easily cleaned, trailers or vats equipped with covered containers shall be used, to be no more than 1.2 meters deep, and steps shall be taken to prevent the grapes from coming into contact with the metal (except for stainless steel), or wood.

**Article 52. Cleaning harvesting equipment**

1. In order to carry out harvesting or grape collection activities manually, harvesting implements and transport equipment shall be cleaned each time that this activity is performed. For this purpose, they can be cleaned and disinfected using products authorized under these Regulations.
2. In the event of mechanized grape collection, machinery shall be painstakingly cleaned at the start of the harvest season in areas under organic management. Those cleaning agents authorized under these Regulations shall be used.
2. In the event that plastic packages are used for disposal and transport of recently harvested grapes, they shall be cleaned prior to the start of the harvest, using cleaning agents authorized under these Regulations and rinsed in order to avoid residues.

**Article 53. Winemaking**

All stages in this process and measures for treating grapes, as well as preparation of juice for organic wine, shall pursue the following objectives:

1. Extraction of juice shall be done using mechanical systems.
2. The use of machinery in winemaking and vessels manufactured or coated with

materials which could release toxic substances or any other undesirable component to the grape must or the wine is prohibited.

3. It is permitted to conduct operations inherent to the winemaking process, such as racking, pumping, filling, stirring the lees (breaking or punching the cap).
4. Fermentation shall be done preferably with yeast existing naturally in the must, prepared as a fermentation starter or with selected native strains of yeast. The use of pure yeast strains, lactic bacteria and pectolytic enzymes is tolerated.
5. The use of yeast, bacteria and/or enzymes obtained from fruit or genetically modified microorganisms is prohibited, in accordance with the provisions set forth in Article 6 under these Regulations.
6. The use of refrigeration techniques is permitted, in accordance with the provisions set forth under these Regulations, for climate-controlled storage of the harvest, control of fermentation temperature, storage, cold stabilization of wine and halting the fermentation process in the preparation of sweet and semi-sweet wines.
7. All organic residue matter and/or byproducts from the preparation process shall be treated in such a manner so as not to contaminate the environment.
8. The use of containers such as casks and wood vats and/or bottles and of chips and natural, untreated wood staves is permitted in winemaking.

#### **Article 54. Oenologic processes**

##### **1. Acidity control**

For acidification, it is preferable that correction be done through the addition of musts or wines derived from an early harvest with a high level of acidity.

Acidification using acids is permitted only with the addition of I (+) tartaric acid of natural origin.

##### **2. Enrichment**

In the case of fortified, sweet, and semi-sweet wines, the addition of organic must of high sugar content is permitted, obtained from grapes subjected to sunning or semi-dehydration in the sun, with or without partial fermentation.

In the case of sparkling wines, the addition of organic sucrose, grape sugar or organic concentrated must is permitted, as required for their preparation.

##### **3. Clarification and stabilization**

It is preferable that sedimentation be performed naturally.

The use of products shown in Annex A, List 7, under these Regulations shall be used. In the event that it is shown that it is impossible to obtain such products of organic origin, the certifying organization may be authorized to use the conventional products shown in the lists in Annex A, List 7, under these Regulations.

The use of silver, potassium ferrocyanide, calcium phytate, metatartaric acid, polyvinyl polypyrrolidone (pvpp), and/or bovine blood is prohibited.

#### 4. Filtration

Filtration shall be done through membrane or perlite earth, diatomaceous earth (kieselguhr) filters or other substances which would not impart odor or taste to the wine, nor contain heavy metals, as authorized by the certifying organization.

#### 5. Mixing or blending

It is permitted to mix only between wines derived from organic production.

#### 6. Sulfiting

It is permitted to combine pure compressed sulfur in pills as a disinfectant and on sulfur sticks on cellulose supports, and only in empty containers in which there is no must or wine.

The addition of sulfur dioxide (SO<sub>2</sub>) at 100% purity is permitted in gas form or in aqueous solutions of SO<sub>2</sub> (potassium metabisulfite).

The total SO<sub>2</sub> content (mg/L) in the finished product shall be as low as possible, but shall not exceed the limits established in the following table:

**Total maximum content of SO<sub>2</sub>**

| <b>Products</b>            | <b>Total maximum content of SO<sub>2</sub> (mg/L)</b> |
|----------------------------|---|
| <b>Red wines</b>           | 100   |
| <b>White OR rosé wines</b> |   |
| a) dry                     | 120   |
| b) sweet and semi-sweet    | <b>150</b>  |
| c) fortified and liqueurs  | <b>150</b>  |
| d) sparkling               | 100   |

In cases of exception on the basis of agricultural or climatic conditions, the authority having jurisdiction over this area may authorize a SO<sub>2</sub> content greater than the limit established in the preceding table, within current legislation, but within a maximum limit of 160 mg/L for red wine and 210 mg/L for white or rosé wines.

#### 7. Pasteurization

The use of pasteurization techniques of the flash type and antimicrobial filtration using inert membrane filters is permitted as procedures needed to avoid the use of sulfur dioxide and in those cases of technical justified need.

#### 8. Aging

The aging of wines using natural systems of packaging in wood and/or bottles is permitted, in addition to the use of chips and natural, untreated wood staves.

#### 9. Storage

Storage of organic wines shall ensure traceability from its origin.

Storage vessels shall be made from stainless steel, wood, or enameled steel for oenologic use, concrete tanks or reinforced masonry, coated on the inside with epoxy paint without solvents.

In order to create an inert atmosphere in which to store wines, the use of nitrogen and CO<sub>2</sub> gas is permitted.

It is prohibited to use enamels containing lead in the tanks.

#### **10. Other oenologic processes**

In those cases where the final product so requires it, addition and/or dilution with carbon dioxide is permitted.

In cases where need can be technically justified, treatment of wines with purified carbon or washed activated carbon is permitted, free from toxic deodorizing substances.

The following treatments are prohibited for oenologic processes: removal of sulfur dioxide (SO<sub>2</sub>) using physical means, treatment by electrodialysis and treatment with cation exchangers for tartrate stabilization of the wine, partial dealcoholization of wine, filtration using pores with a diameter smaller than 0.2 ppm, the use of electro-membranes, and, in the case of heat treatments, temperatures shall not exceed 70 °C.

It is prohibited to use ascorbic acid and its salts as preservative substances.

#### **11. Packages and packing for sale of the product**

Glass bottles shall be used, appropriately washed and recyclable.

Stoppers or caps made from an inert material or whole natural cork shall be used. Mixed stoppers made from natural cork and agglomerated cork may be used, with the requirement that natural cork shall be the material that comes into contact with the wine.

The use of corks printed in natural inks is authorized. Fire printing may be used.

The resin used for whole and agglomerated corks shall be of high purity. They shall not contain solvents or formaldehyde.

Cork washing shall be done without the added use of chlorine or disinfectants that have not been authorized under these Regulations. It is prohibited to sterilize corks using ionizing radiation.

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

The use of polystyrene is prohibited in packing for purposes of transport.

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

#### **12. Labeling**

All those wines made from 100% organic grapes that are fermented and packaged pursuant to these Regulations may be labeled as *Organic wine*, when so permitted by current legislation.

Those wines which do not originate from organic must or grapes may not be labeled as organic wine.

The back label shall state the name of the certifying organization certifying the process of winemaking from organic grapes, alcohol content, bottling and packaging of the product.

The use of papers and pigments containing heavy metals is prohibited on labels.

### **13. Cleaning and disinfecting**

All detergents and disinfectants containing chlorine are prohibited.

Cleaning and disinfecting shall be done by taking into account the optimal conditions for preservation of the environment, using products authorized under these Regulations.

## **Title 11. Records.**

**Article 55.** Production units and establishments shall keep logbooks needed to allow them to demonstrate to the certifying organization and to the authority with jurisdiction over this area that the relevant technical standards of organic agriculture have been applied. Files shall be adapted in accordance with the production system for which certification is sought and shall show all field activities and operations in sufficient detail so as to allow them to be reviewed and audited and shall be kept for at least 5 years from the date of creation.

In the case of production or process units in which conventional activities are also performed, records shall be kept of those operations, which shall be made available to the certification bodies and the authority with jurisdiction over this area, as required.

**Article 56.** The producer of an organic cattle operation shall keep sufficient information in order to preserve the identity of all animals handled organically, as well as edible and non-edible animal products produced from such operations.

**Article 57.** The producer shall keep strict written accounting records that are documented and updated by maintaining documentation for purposes of verification in order to support his declarations regarding the origin, nature and quantities of all raw materials, animals, products and inputs purchased and/or entered into the system, as well as the use to which they were subjected. A similar system of records shall be kept for all sales. Whenever direct sales are made to the public, these shall be recorded daily in the logbook. All this information shall remain available for inspection, certification, verification, and clarification of anomalous situations that may be detected by the certifying organization and/or the authority with jurisdiction over this area.

**Article 58.** The operator, in order to comply with these Regulations, shall keep records and applicable supporting documents pertaining to the entry and details about the use, production, preparation, and organic handling of livestock products. The operator shall guarantee the organic integrity of the product through continual traceability, from receipt of the raw materials until release of the product.

Records shall allow for traceability of the origin, nature, and quantities of organic products which have been delivered to the production unit.

**Title 12.**  
**Labeling or markings**

**Article 59.** All organic products shall be labeled in accordance with current national legislation and, in addition, with the requirements set forth under this Title.

**Article 60.** Primary and processed organic products shall be labeled, as applicable, with the language “100% organic”; “organic”; “produced with organic ingredients”; or “contains less than 70% organic ingredients,” immediately below the name of the product. Labeling shall be authorized by the certifying organization, which shall be identified on the label of the final product.

**Article 61.** The term organic may only be used on labels of natural or processed products of animal origin, including ingredients which have been produced, handled and marketed in accordance with the specifications established under these Regulations. The term organic may not be used to designate a product which modifies a non-organic ingredient.

**Article 62.** Meat products from livestock may be labeled as “meat produced from animals raised under organic production”, which have been obtained from animals certified as organic. This designation shall be authorized by the certifying organization.

**Article 63.** In order to label a product as “100% organic”, it shall consist of 100% organically produced ingredients, expressed in weight (mass) or volume, but excluding water and salt content.

**Article 64.** In order to label a product as “organic,” it shall consist of at least 95% organically produced ingredients, expressed in weight (mass) or volume, but excluding water and salt content. The label shall identify the 3 primary organic ingredients contained in the product.

**Article 65.** In order to label a product as “produced with organic ingredients,” it shall consist of at least 70% organically produced ingredients, expressed in weight (mass) or volume, but excluding water and salt content. The label shall identify the 3 primary organic ingredients contained in the product.

**Article 66.** In order to label a product as “contains less than 70% organic ingredients,” it shall consist of less than 70% organically produced ingredients, expressed in weight (mass) or volume, but excluding water and salt content. The organic ingredients shall not be specifically identified on the label.

**Article 67.** In the case of “organic products in transition,” this status shall appear on the label, provided that:

- a) a transition period of at least 12 months has been observed prior to the harvest; and
- b) this indication appears in writing in the same color, in the same font size and type.

This label is only permitted for fresh products in transition.

**Article 68.** Packages containing products certified as organic shall comply with legislation regarding the use of the official seal, as established by the authority with jurisdiction over this area.

**Article 69.** The use of graphic elements in the labeling of packages which identify the product as having some degree of organic origin, requires that the producer, middleman, or marketer, as applicable, keep records containing these certifications, so that, if necessary, the organic status of the product may be verified, as recorded on the label and its ingredients identified as such.

**Article 70.** All products which use the designation that includes the term *organic* shall show, as expressed numerically, the total percentage of organic ingredients in the final product. In this regard, characters similar in font size and prominence to those appearing in the name of the product shall be used.

**Article 71.** During transport operations of organic products, external packing shall be labeled, showing the name and address of the producer; the name and address of the middleman, where applicable, and the name and address of the recipient.

**Article 72.** Products intended for export that are produced and certified according to foreign organic standards or under conditions set by foreign buyers that are different from those requirements set forth in these Regulations, shall be labeled in accordance with specific requirements established for the country of destination. Similarly, these products shall be accompanied by a document indicating the state of compliance with these Regulations that has been issued by a certifying organization registered with the Agricultural and Livestock Service.

**Article 73.** Whenever there exists an agreement of equivalence or recognition regarding standards in other countries for exporters who send products to those countries, certification under these Regulations shall be mandatory.

**Article 74.** The label on packages used for shipment or storage of the final product and those to which the end user does not have access shall include the following:

- a) identification of the product as organic, using the specific applicable designation, depending on the percentage of organic ingredients it contains;
- b) name and address of the unit of origin of the product;
- c) lot number of the product, if applicable; and
- d) identification of the certifying organization.

**Article 75.**

Product labels shall include at least the following language:

- a) identification of the product as organic, using the specific applicable designation, depending on the percentage of organic ingredients it contains;
- b) name and address of the last production or processing unit handling the product;
- c) lot number of the product, month and year of harvest, if applicable;
- d) identification of the certifying organization; and
- e) seal of the "National Certification System for Organic Products."

**Article 76.** The percentage of organic ingredients which are included on the label of primary or prepared products shall be the subject of certification.

**Article 77.** A) When calculating the percentage of organic ingredients of a product, the figures which include decimals shall be rounded down to the nearest whole number.

**Article 78.** Packages used for transport of the organic product to a foreign market shall be labeled according to the requirements of the specific market and the shippers, if such requirements are different from those established under these Regulations. In this case, the text "*For export only*" shall be added.

### **Title 13.** **Storage, packaging, packing and marketing**

**Article 79.** Organic products may not be mixed with conventional products.

**Article 80.** In the event that only part of the production unit is engaged in organic production, non-organic products shall be stored and handled separately.

Organic products shall be clearly identified.

**Article 81.** Facilities for packaging or packing organic products may be located outside the production unit from which the raw materials are obtained. In the event that the same establishment packages or packs organic and conventional products, these processes shall be conducted separately.

**Article 82.** Organic and conventional products may only be stored in the same place when both these types of products are properly packaged, clearly identified as such, and there exists appropriate mechanisms of separation or other systems which prevent cross-contamination or contact between contaminants.

**Article 83.** Bulk storage of organic products must be kept separate from conventional products and be clearly identified for this purpose.

**Article 84.** Prior to using storage spaces, it must be verified that there is no contamination or presence of contamination of the latter in regard to any type of product not permitted under these Regulations.

**Article 85.** Spaces intended for storage must be carefully cleaned, using methods appropriate for the product and only with those substances permitted under these Regulations.

**Article 86.** Among the treatments for pest and disease control in storage areas, the following may be used: physical barriers; sound, ultrasound; light and ultraviolet light; traps (including pheromone traps and static bait); temperature control; atmosphere control (only  $CO_2$ ,  $O_2$  and  $N_2$ ), and diatomaceous earth.

**Article 87.** Materials used for packaging organic products shall not contain chemical products of synthetic origin, such as pesticides, preservatives or additives. In addition, these materials shall comply with applicable technical standards and with relevant regulatory requirements.

**Article 88.** No material which has been previously in contact with any substance that might compromise the organic quality of the product may be used in the packaging of organic products.

**Article 89.** No packing materials containing lead, PVC, or other chlorinated plastics may be used.

**Article 90.** Products must be transported to wholesale and/or retail markets in appropriate packages only, and be sealed so as to prevent replacement of the product contents. During transport operations of organic products, in which both the shipper and the recipient are subject to inspection of the organic production system, the use of sealed packages in the manner described is not mandatory.

**Article 91.** Sales establishments and open-air markets selling organic products do not require certification when the products have not undergone processing. However, the latter must have all the documentation required for sale of their products and the advertising placed must be clear and must not cause confusion among consumers.

Sales establishments and open-air markets shall allow the Agricultural and Livestock Service to have access to their facilities and documentation for purposes of inspection.

## **ANNEX A**

### **Inputs permitted and their general conditions for use in organic production**

- 1.** Criteria for adding, modifying or removing active substances, compounds, and/or procedures from the lists of this Annex.
  - 1.1** Active substances, compounds, and/or procedures which may be used in organic productions shall be indicated on the present Annex, as follows:
    - a) Fertilizers and soil conditioners.
    - b) Pesticides and procedures for pest control.
    - c) Inputs and procedures for control of pests and animal diseases.
    - d) Raw materials and additives for animal feed.
    - e) Inputs and/or procedures for pest and disease control affecting apiculture.
    - f) Inputs and procedures for cleaning and disinfecting.
    - g) Inputs and general conditions for use in the production of organic wine.

Active substances, compounds, and biological organisms may be used to the extent that they are authorized, pursuant to current legislation, as applicable.
  - 1.2** The authorization of active substances, compounds and procedures referred to under section 1.1 will be dependent upon the general requirements established under Title 4 of these Regulations and subsequent criteria, which will be assessed as a whole in order to protect the integrity of organic production:
    - 2.2.1** Active substances and compounds derived from organic agriculture, natural substances or their derivatives from natural substances and mineral fertilizers with low solubility may be used.

**1.2.2** All active substances and active compounds shall be of vegetable, animal, microbial, or mineral origin, unless sufficient quantities of substances or compounds from these sources are not available, if their quality is not sufficient, or if no other alternatives are available.

**1.2.3** Their use shall be necessary for sustainable production and they must be essential to their intended use.

**1.2.4** The manufacture, use and removal of active substances or compounds must not produce, or contribute to the production of, harmful effects on human health, animal health or the environment.

### **1.2.5 Active substances, fertilizers and soil conditioners**

The use of these inputs shall be essential in order to achieve or maintain soil fertility or to satisfy specific nutritional needs of crops or for specific purposes for soil conditioning.

### **1.2.6 Active pesticide substances for use in Organic Agriculture.**

a) Their use shall be essential in order to control harmful organisms or a specific disease for which no other biological or physical alternatives or choices, or other effective crop management practices are available.

b) If active substances or compounds are not of vegetable, animal, microbial, or mineral origin or are not identical to those found in nature, their use may be only permitted or may be restricted if conditions of use prevent direct contact with edible parts of the crop, provided that the requirements set forth in point 1.2.4 of this Annex are satisfied.

### **1.2.7 Raw materials and additives for animal feed.**

In the case of the products shown on Lists 4.1, 4.2, 4.3, 4.4 and 4.5, the following criteria will be applied:

a) they must be shown to be necessary to maintain the health, well-being and vitality of animals and to contribute to appropriate feeding in order to satisfy the physiological and etiological needs of the species, or that it would be impossible to produce or preserve this food without resorting to said substances;

b) feed of mineral origin, trace elements, vitamins or provitamins shall be of natural origin. In the event that these substances are not available, chemically similar substances defined for use in organic production may be employed, as shown in the present Annex.

## **1.3 Establishment of conditions of use and modification or removal of active substances, compounds, and/or procedures in these lists.**

**1.3.1** Conditions and limits (method of use, dosage, limits on length of use and contact with agricultural products, among others), related to agricultural products to which the active substances, compounds, and/or procedures may be applied, as described in section 1.1., shall be those listed in the present Annex.

**1.3.2** Through amendment to the present Annex, on the basis of well-founded grounds, the active substances, compounds, and/or procedures described in section 1.1. may be added or removed, or their use modified, as referred to in section 1.3.1.

**2. Requirements and general considerations for assessment and authorization of inputs for use in Organic Agriculture.**

The Agricultural and Livestock Service shall be responsible for assessing and authorizing formulated products containing the substances indicated in Annex A under these Regulations.

During the assessment process, the Agricultural and Livestock Service may request documentation and background information verifying compliance with the criteria set forth under these Regulations.

- 2.1** Any input (active substance, substance, compound, formulated product, among others) and/or procedure used in organic production, whether to fertilize or condition the soil, used as pest control, or to ensure the health of cattle and the quality of products of animal origin, or even in the preparation, preservation and storage of food products, shall be adapted to the requirements of the applicable national legislation.
- 2.2** Active substances, compounds and inputs permitted or restricted in organic production shall be used with caution, taking into account that even substances that are permitted or restricted, if used improperly, may negatively alter the natural resources of the production units.
- 2.3** For formulated products, the active substances permitted or restricted shall be accompanied by natural co-formulants. By way of exception, a particular synthetic co-formulant which does not produce adverse effects on human or animal health or on the environment may be accepted.
- 2.4** During the authorization process for inputs to be used in organic agriculture by the Agricultural and Livestock Service, it shall be guaranteed that the active substances permitted or restricted will be treated by physical, chemical, biological/enzymatic and/or microbial processes and with substances (reagents or solvents) whose use will not produce impurities that might cause adverse effects on human or animal health, or the environment.
- 2.5** Conditions of use (volume, frequency of application, specific purpose, among others) shall be observed for inputs, substances and compounds, and biological organisms contained in this Annex and as specified by the Agricultural and Livestock Service.
- 2.6** Inputs, active substances, compounds and biological organisms included on the lists under these Regulations may only be used to the extent that their use or the products which they contain are authorized in accordance with current legislation.
- 2.7** Fertilizers and soil conditioners.
- 2.7.1** Only active substances of vegetable, animal, microbial, or mineral origin, as contained in the present Annex may be used.

By way of exception, active substances identical to natural or synthetic substances will be permitted, in accordance with the criteria established in Annex A and detailed in List 1.

- 2.7.2** Coformulants must be of vegetable, animal, microbial, or mineral origin.

**2.7.3** Chelating agents which are used in the manufacture of fertilizers may be composed of natural substances such as marine algae (seaweed), amino acids, organic acids, gluconic acids, humic and fulvic acids, flavonoids and polyflavonoids.

Lignin sulfonate (lignosulfonic acid, calcium lignosulfonate, and sodium sulfonate) is permitted as a chelating agent. Ammonium lignosulfonate is prohibited.

**2.7.4.** In relation to the preparation of compost, the following conditions shall be taken into account:

- a) The raw materials used in the preparation of compost will be found in List 1 in this Annex and shall comply with the conditions of use described therein.
- b) It is required to demonstrate the origin of the compost. Its raw materials shall not originate from sources which might jeopardize the organic production system (due to the content of organisms of significance for health, heavy metals, persistent organic contaminants, synthetic pesticides and their residues, antibiotic substances, plastic remains or other synthetic inert waste, among others).
- c) Genetically modified organisms or products derived from the same may not be used.
- d) In the preparation of compost, temperature shall be periodically checked, by adhering to the guidelines found in List 1 of the present Annex, in order to ensure the death of pathogenic organisms and potential biological contaminants.
- e) The use of sludge is prohibited.
- f) In preparation of the interior of the compost site, materials present on the site shall preferably be used to prevent the entry of contaminants into the production unit. The certifying organization may request supporting information to allow it to verify the quality of the compost, as applicable.
- g) Commercial compost shall not exceed the maximum levels accepted for compost, in accordance with procedures used to assess inputs, as determined by the authority with jurisdiction over this area, in regard to the parameters for heavy metals, fecal coliforms, *Salmonella sp.*, and viable helminth eggs, as specified in List 1 of the present Annex. The authority with jurisdiction over this area may request other supporting information, in addition to the documents required under these Regulations, in order to verify the quality of the compost.

**2.7.5** Imported fertilizer products which contain raw materials, substances or compounds of animal origin in their composition must have been previously authorized by the authority with jurisdiction over this area.

**2.7.6** Based on the criteria set forth under these Regulations, the authority with jurisdiction over this area may authorize commercial products for use in domestic organic production with indications on the respective label or sticker.”

## **2.8 Pesticides.**

Instructions for use of pesticides shall be indicated on the label authorized by the Agricultural and Livestock Service during the registration process for these products.

Subject to specific restrictions, the following inputs may be used in organic production.

## List 1 - Fertilizers and soil conditioners.

Only products that contain the substances mentioned in the following list are permitted and they shall be used in accordance with the conditions mentioned for each one:

| Product or active substance   | Description, composition and conditions for use   |
|---|---|
| Foliar fertilizers  | of natural origin   |
| Bran  |   |
| Algae and algae products  | Algae shall be derived from a sustainable collection of the resource, To the extent that they can be obtained directly from physical procedures, including dehydration, freezing and crushing, whether extracted with water or aqueous, acid or alkaline solutions, or by fermentation. Their use shall be subject to need as verified by the certifying organization.  |
| Clay (bentonite, perlite, vermiculite, zeolite and kaolin).   |   |
| Sawdust, vegetable rinds, wood chips, and wood waste from sawmills.   | Originating from wood not chemically treated after logging.   |
| Elementary sulfur   | Use subject to need as verified by the certifying organization.   |
| Biostimulants   | Extracts of natural origin (vegetation, microbial, or animal)   |
| Biofertilizers  | of natural origin. Products containing nitrogen-fixing microbial strains, mycorrhizal fungi, phosphorus-soluble fungi, yeasts and, in general, various nutrient-boosting organisms or producers of active substances used in applications for seeds or soil.  |
| Calcium carbonate of natural origin (chalk, marl, ground calcareous rock, calcareous sand, phosphatic chalk, among others). |   |
| Calcium carbonate and magnesium of natural origin (magnesium chalk, magnesium rock, ground limestone, among others).        |   |
| Rice husks  |   |
| Wood ash  | Derived from wood not chemically treated after logging.   |
| Calcium chloride  | of natural origin. It may be used in cases of nutrient deficiency and physiological disorders. It shall not cause salt accumulation in soil through repeated applications. Use subject to need as verified by the certifying organization.  |
| Sodium chloride   | Only rock salt. Use subject to need as verified by the certifying organization.   |
| Compost   | In this process, a minimum temperature of 55° C shall be maintained for 3 consecutive days, or 45° C for 12 consecutive days, in addition to turning the compost pile over, so as to ensure the death of pathogenic microorganisms and potential microbiological contaminants of food. Raw materials used both inside and outside the compost sites shall comply with the provisions set forth in section 2.7.4 of these Requirements and general considerations on the assessment and authorization of inputs for use in Organic Agriculture, as contained in this Annex.<br>Maximum concentration in mg/kg of dry matter:<br>Arsenic: 15 ; Cadmium: 0.7 ; Copper: 70 ; Chromium (total): 70; Chromium (VI): 0; Mercury: 0.4; Nickel: 25; Lead: 45; Zinc: 200<br>Viable helminth eggs: <1 in 4 gr of compost, dry solids |

| Product or active substance   | Description, composition and conditions for use   |
|---|---|
|   | <i>Salmonella</i> sp: < 3 MPN in 4 gr of compost, dry base; fecal coliforms: < 1,000 MPN per gr of compost, dry solids  |
| Compost tea:  | This shall be obtained from compost which complies with the criteria previously described for the same.   |
| Shells and shell pieces   |   |
| Organic derivatives from food products and the textile industries.      | They shall not contain contaminating substances. Use subject to need as verified by the certifying organization.  |
| Worm excrement (vermicompost) and insects                               |   |
| Dephosphorylated slag   | Restricted depending on heavy metal content Use subject to need as verified by the certifying organization.   |
| Composted manure  | Products created by mixing animal excrement and vegetable matter (animal bedding), with an indication of the animal species from which it is derived.<br>Use subject to need as verified by the certifying organization. Raw materials used both inside and outside the compost sites shall comply with the provisions set forth in section 2.7.4 of these Requirements and general considerations on the assessment and authorization of inputs for use in Organic Agriculture, as contained in this Annex. Derivatives of intensive animal-farming is prohibited. |
| Dried manure and dehydrated poultry manure (chickens).                  | The species from which it is derived must be identified. Use subject to need as verified by the certifying organization. Derivatives of intensive animal-farming is prohibited.   |
| Liquid animal excrement (semiliquid manure, urine, purines, etc.).      | Use after controlled fermentation or sufficient dilution. The species from which it is derived must be indicated. Use subject to need as verified by the certifying organization. Derivatives of intensive animal-farming is prohibited.  |
| Aluminum calcium phosphate  | This must have a cadmium content less than or equal to 90 mg/kg of P <sub>2</sub> O <sub>5</sub> . Its use shall be limited to basic soils (pH greater than 7.5). Restricted depending on heavy metal content   |
| Natural soft phosphate rock   | This shall have a cadmium content of less than or equal to 90 mg/kg of P <sub>2</sub> O <sub>5</sub> . Restricted depending on heavy metal content  |
| Chicken guano deposits  | Use subject to need as verified by the certifying organization. Use of soft guano deposits is prohibited.   |
| Guano from other birds.   | Use subject to need as verified by the certifying organization. Use of guano from other birds fed with GMOs is prohibited.  |
| Rice flour  | Only permitted if it has been sterilized.   |
| Fish flour and other products derived from fish                         | Without the addition or presence of ethoxyquin, synthetic chemical substances and/or chemical treatments.<br>Liquids derived from fish products may have their pH adjusted with (in order of preference): organic vinegar, organic citric acid, phosphoric acid. The quantity of acid used should not exceed the minimum required to reach a pH of 3.5.   |
| Vermicompost and insects  | Final product obtained after the decomposition of the organic material due to the activity of earth worms. Must be used stabilized and have a declared composition.   |
| Humates, humic acid and fulvic acid                                     | Permitted if it is extracted through potassium hydroxide or microbial fermentation. The levels of potassium hydroxide used in the extraction process should not exceed the quantity required for the extraction. Restricted according to the heavy metals content, should it apply.   |
| Natural inoculants  | Products derived from microorganisms.   |
| Bark mulch  | Wood not chemically treated after being cut.  |
| Solid animal excrement mulch, including hen guano and composted manure. | Indication of the animal species. The use of products obtained from intensive livestock breeding is prohibited. Use subject to need as verified by the certifying organization. Raw material used in internal and external compost  |

| <b>Product or active substance</b>   | <b>Description, composition and conditions for use</b>   |
|--|--|
|  | properties must comply with the description in section 2.7.4 of the Requirements and general considerations for the evaluation and authorization of supplies for use in Organic Agriculture, of this annex.  |
| Mulch worm.  | Use subject to need as verified by the certifying organization.  |
| Mushroom compost.  | The initial composition of the substratum must be limited to the products in this list.  |
| Mixed vegetable material compounds.  | Use subject to need as verified by the certifying organization.  |
| Micronutrients (boron, copper, iron, manganese, molybdenum, zinc, cobalt).   | Use subject to need as verified by the certifying organization. The nutritional deficiency must be documented. Should not be used as defoliants, herbicides or desiccants. Use copper with precaution to prevent its accumulation in the soil and protect the water.   |
| Natural biological organisms (earth worms and others)  |  |
| Rock dust (powders, flours)  | Use subject to need as verified by the certifying organization. Restricted depending on the heavy metal content  |
| Biodynamic, homeopathic preparations   | Activators and/or biostimulants for compost, soil and plants, natural balance restorers  |
| Ayurvedic preparations, Homa ash   | Activators and/or biostimulants for compost, soil and plants, natural balance restorers  |
| Products and subproducts of animal origin listed as follows: blood flour, dry blood, hoof powder, horn powder, bone meal or powdered degelatinized bone meal, fish meal, meat meal, feather meal, wool, agglomerated skin and hair, hair, dairy products, hydrolyzed proteins. | Use subject to need as verified by the certifying organization.<br>For hair and agglomerated skin and hair, it must contain hexavalent chromium CR (VI)= 0 mg/Kg dmb. Blood meal is permitted to be used only if it has been sterilized, and fish meal free of ethoxyquin, chemically synthesized substances and/or chemical treatments may be used. Hydrolyzed proteins should not be applied to the edible parts of the crops. |
| Organic products and subproducts of vegetable origin for fertilizer (molasses, oilseed cake, shells, chaff, canes, straw, husk, corncobs, stubble, etc.).  |  |
| Products derived from microorganisms   | Plants, seeds, soils and other components of the organic production process are permitted for use in compost.  |
| Chitin, chitosan   | Use subject to need as verified by the certifying organization.  |
| Calcined aluminum phosphate ore.   | Restricted depending on the heavy metal content  |
| Magnesium and magnesium calcareous (dolomite) ore.   | Restricted depending on the heavy metal content  |
| Natural rock phosphate (superphosphate).   | Restricted depending on the heavy metal content  |
| Crude potassium salt (kainite, sylvite, among others).   | Use subject to need as verified by the certifying organization.  |
| Calcium chloride solution.   | Only of natural origin. Foliar treatment of fruit trees with calcium deficiency. Use subject to need as verified by the certifying organization.   |
| Byproducts of industries that process ingredients derived from organic farming.  | Use subject to need as verified by the certifying organization.  |
| Calcium sulfate (gypsum).  | Natural origin only.   |
| Magnesium sulfate (kieserite, Epsom salt).   | Natural origin only. Use subject to need as verified by the certifying organization.   |

| Product or active substance                        | Description, composition and conditions for use  |
|--|--|
| Potassium sulfate that may contain magnesium salt. | Product of raw potassium salt obtained by physical extraction. Use subject to need as verified by the certifying organization. |
| Diatomaceous earth.                                |  |
| Vinasse or vinasse extracts.                       | Excluding ammonia vinasses.  |

## List 2- Pesticides and procedures for pest control.

Only products that contain the active substances mentioned in the following list are permitted and they must be used in accordance with the conditions mentioned for each one.

### List 2.1-Active substances of animal or vegetable origin.

| Product or active substance  | Description, composition and conditions for use  |
|--|--|
| Essential vegetable oils (mint, caraway, thyme, lavandin, pine, eucalyptus, citrus, among others.) | Insecticides, acaricides, fungicides and sprouting inhibitors                                  |
| Vegetable oils (flaxseed, soy, among others.)  | Insecticides, acaricides, among others.  |
| <i>Azadirachta indica</i> (Neem Tree). Extract or Azadirachtin                                     | Insecticide. Use subject to need as verified by the certifying organization.                   |
| Casein   |  |
| Beeswax  | Pruning agent.   |
| <i>Chrysanthemum cinerariaefolium</i> . Extracts or Pyrethrins.                                    | Insecticide. Use subject to need as verified by the certifying organization.                   |
| Mushroom extracts (Shitake mushroom)   |  |
| Natural plant extracts (nettle, pepper, garlic, quillai, citrus, among others.)                    | Excludes tobacco   |
| Lecithin   | Fungicide.   |
| Propolis   | Use subject to need as verified by the certifying organization.                                |
| Hydrolyzed proteins  | Swarm attractants. Only in applications combined with other appropriate products on this list. |
| <i>Quassia amara</i> . Extract or quassine.  | Insecticide or repellent. Use subject to need as verified by the certifying organization.      |
| Chitosan   |  |
| <i>Ryania speciosa</i> . Extract or Ryanodine  | Use subject to need as verified by the certifying organization.                                |

### List 2.2-Organisms used for the biological control of pests.

| Product or active substance   | Description, composition and conditions for use                               |
|---|---|
| Sterile male insects.   | Not genetically modified.   |
| Organisms and preparations derived from microorganisms (bacterias, fungus, yeasts, nematode and virus). | Products derived from organisms that have not been genetically modified only. |

**List 2.3- Active substances to be used only in traps or dispensers.**

| Product or active substance | Description, composition and conditions for use                       |
|-----------------------------|---|
| Pheromones                  | Swarm attractant, sexual conduct modifier. Traps and dispensers only. |
| Diammonium phosphate        | Swarm attractant. Only traps.   |

**List 2.4-Other active substances traditionally used in organic agriculture**

| Product or active substance  | Description, composition and conditions for use  |
|--|--|
| Paraffin mineral oils  | Insecticide and acaricide. Use subject to need as verified by the certifying organization.   |
| Potassium alum (Kalanite)  | Impedes bananas from ripening.   |
| Quartz sand  | Repellent  |
| Sulfur   | Fungicide, acaricide, repellent. Use subject to need as verified by the certifying organization.   |
| Sodium bicarbonate   |  |
| Potassium bicarbonate  |  |
| Natural calcium chloride   |  |
| Copper:<br>copper compounds in the form of Bordeaux Mixture, copper Hydroxide, copper Oxychloride, copper Oxide, copper Sulfate, tribasic copper Sulfate | Fungicide, bactericide. Limited to a maximum of 6 kg of copper/hectar/year. Use copper with precaution to prevent its accumulation in the soil and protect the water. Use is subject to an eventual future replacement with alternative solutions. |
| Ethylene   | Degreening.  |
| Pyrethrins   | Naturally extracted from chrysanthemums.   |
| Calcium polysulfate  | Fungicide, insecticide or acaricide. Need verified by the certifying organization.   |
| Rock dust (powders, flours)  |  |
| Potassium salt rich in fatty acids (soft soap).  | Insecticide.   |
| Sodium silicate  |  |
| Aluminum silicate (Kaolin)   |  |
| Ferrous triphosphate   | Molluscicide.  |
| Vinegar  |  |

**List 2.5- Other treatments permitted in organic agriculture**

| Type of treatment   | Description, composition and conditions for use   |
|---|---|
| Atmosphere controlled with O <sub>2</sub> , CO <sub>2</sub> , N <sub>2</sub> and inert gases. | Post harvest.   |
| Physical, sound and ultrasound barriers   |   |
| Weeding with fire   | Exclusively using liquid gas.   |
| Light and ultraviolet light   |   |
| Mulch   | Mulch with organic residue from genetically modified organisms is not accepted. Sawdust and shavings must be obtained from non-chemically treated wood. The use of satin newspaper or ink-dyed paper is forbidden. Plastic, non-biodegradable or semi-biodegradable covers must be removed prior to initiating their physical degradation or disintegration, in such a way as to prevent leaving residue on the site. |

| Type of treatment   | Description, composition and conditions for use   |
|---|---|
|   | Biodegradable plastics may remain if they are free of contaminating substances. PVC is prohibited in mulch. |
| Herbal preparations   |   |
| Biodynamic and homeopathic preparations   |   |
| Ayurvedic preparations, homa ash or homa therapy  |   |
| Cold treatment  | Preparation of planting beds. Post harvest.   |
| Treatment with water vapor  |   |
| Thermal treatment   |   |
| Use of marine algae, flour and marine algae extract, collected only within a sustainable management plan, sea salts, and sea water, |   |
| Vacuum, hyperbaric atmosphere   | Post harvest.   |

### List 2.6- Active substances produced by microorganisms.

| Product or active substance | Description, composition and conditions for use  |
|-----------------------------|--|
| Spinosad                    | Insecticide. Only if measures are taken to minimize the risk of significant parasitoids and the development of resistance. |

### List 3- Inputs and procedures permitted for pest control and animal diseases.

Only products that contain the substances mentioned in the following list are permitted and they shall be used in accordance with the conditions mentioned for each one.

| Product or active substance                            | Description, composition and conditions for use   |
|--|---|
| Fish liver oil   |   |
| Sodium acetylsalicylate                                |   |
| Acetic acid  |   |
| Acetosalicic acid                                      |   |
| Lactic acid (fermented skim milk, whey, among others). |   |
| Simple mineral acids (nitric or phosphoric).           | Followed by prolonged water wash. Restricted use: only properly diluted and sporadic application. |
| Denaturalized alcohol                                  |   |
| Sulfur   |   |
| Sodium bicarbonate                                     |   |
| Lime   | Restricted use: only for disinfection of buildings.   |
| Carbasalate calcium                                    |   |
| Sprouted grains  |   |
| Magnesium chloride                                     | In drinking water. Use restricted only by specific veterinary determination.                      |
| Biodegradable detergents                               |   |
| D. L. lysine acetosalicic acid.                        |   |
| Quassia Extract  |   |
| Natural plant extracts obtained for infusions.         | Excluding tobacco.  |
| Dicalcium phosphate                                    | Derived from bone precipitate.  |
| Deflourinated mono and dicalcium phosphates            | Of mineral origin.  |
| Raw soap   |   |

| Product or active substance  | Description, composition and conditions for use                                       |
|--|---|
| Brewer's yeast   |   |
| Micronized lithothamne   |   |
| Anhydrous magnesium ( <i>MgO<sub>2</sub></i> )                         | Restricted use: only during periods of high risk of shortages.                        |
| Biological trace elements (oligosols)                                  |   |
| Chemical trace elements  | Simple minerals. Restricted use: only for treatment and in case of limited shortages. |
| Mineral oxidants   |   |
| Potassium permanganate at 1%   |   |
| Salt stones  | Should not include flavor enhancers, urea or other non-mineral additives.             |
| Natural pyrethrins   |   |
| Medicinal plants   |   |
| Pollen   |   |
| Diatomaceous powders   |   |
| Biodynamic, homeopathic or ayurvedic preparations                      |   |
| Salt ( <i>NaCl</i> )   | Ground rock salt and non-refined sea salt.  |
| Marine plankton sediments  |   |
| Caustic potash soda  | Use followed by a prolonged water wash. Restricted use: sporadic application only.    |
| Copper sulfate at 1%   |   |
| Sodium sulfate   |   |
| Sodium and potassium sulfurs   |   |
| Natura therapies, aroma therapy, isopathies, homeopathies and others.  |   |
| Sticky traps; electric traps.  |   |
| Thermal treatments (For example: water at 90°C or steam disinfection). |   |
| Attenuated use of microbes   | In treatments when they prevent the use of chemical and antibiotic products.          |
| Use of sterile organisms   |   |
| Use of attenuated parasites  |   |
| Vaccines   | Obligatory by law.  |
| Natural vitamins   |   |
| Iodine   | To prevent infections.  |

#### List 4-Raw materials and additives for animal feed

##### List 4.1-Raw materials of vegetable origin

|   |   |
|---|---|
| Cereals, seeds (their products and by-products) | Oats ( <i>Avena sativa</i> ) as whole grain, flakes, flour, hulls and bran.                           |
|   | Rice ( <i>Oryza sativa</i> ) as whole grain, broken, rice bran, and expeller rice germ.               |
|   | Barley ( <i>Hordeum vulgare</i> ) as whole grain, protein and flour.                                  |
|   | Rye ( <i>Secale cereale</i> ) as whole grain, flour, fodder flour and bran.                           |
|   | Spelt ( <i>Triticum aestivum</i> ) as whole grain.  |
|   | Corn ( <i>Zea mays</i> ) in kernels, flour, bran, germ expeller and gluten.                           |
|   | Millet ( <i>Panicum Miliaceum</i> ) as whole grain.   |
|   | Malted barley   |
|   | Dried beer residue.   |
|   | Sorghum ( <i>Sorghum bicolor</i> ) as whole grain.  |
|   | Wheat ( <i>Triticum aestivum</i> ) as whole grain, flour, fodder flour, gluten feed, gluten and germ. |
|   | Triticale ( <i>Triticale secale</i> ) as whole grain.   |
|   | Fodders   |
| Silage.   |   |

|  |   |
|--|---|
|  | Hay.  |
|  | Fodder plant grass and fodder plant flour.  |
|  | Cereal straw.   |
|  | Vegetable roots for fodder.   |
|  | Clover ( <i>Trifolium repens</i> ) and clover flour.  |
| Legume seeds (their products and by-products)                  | Garbanzos ( <i>Cicer arietinum</i> ).   |
|  | Broad Beans ( <i>Vicia faba</i> ).  |
|  | Sweet lupine ( <i>Lupinus albus</i> ).  |
|  | Beans ( <i>Phaseolus vulgaris</i> ) as seeds, flours and brans.   |
|  | Vetch ( <i>Vicia Sativa</i> ).  |
| Oleaginous seeds (their products and by-products)              | Cotton ( <i>Gossypium hirsutum</i> ) as seeds, and seed expeller.   |
|  | Soy bean ( <i>Glycine hispida</i> ) as beans, toasted, expeller/hulls.  |
|  | Olive pulp ( <i>Olea europea</i> ) pitted (physical olive extraction).  |
|  | Palm kernel expeller.   |
|  | Pumpkin seeds ( <i>Cucurbita pepo</i> ) as expeller.  |
|  | Colza seeds or rapeseeds ( <i>Brassica napus</i> ) as expeller and hull.  |
|  | Flax seeds ( <i>Linum usitatissimum</i> ) as seeds or expeller.   |
|  | Wonder or sunflower seeds ( <i>Helianthus armuus</i> ) as seeds or expeller.                                      |
|  | Turnip seeds ( <i>Brassica napus</i> ) as expeller and hulls.   |
| Sesame seeds ( <i>Sesamum indicum</i> ) as seeds and expeller. |   |
| Tubercle, roots (their products and by-products)               | Sweet potato or yam ( <i>Ipomoea batatas</i> ), as roots.   |
|  | Potatoes ( <i>Solanum tuberosum</i> ) and potato pulp as a flour by-product, potato flour starch, potato protein. |
|  | Tapioca protein.  |
|  | Sugar beet pulp ( <i>Beta vulgaris var. Saccharata</i> ).   |
|  | Dry beet.   |
|  | Yucca root ( <i>Yucca genus</i> ).  |
| Other plants (their products and by-products)                  | Herbs and spices  |
|  | Vegetable protein extracts (used only for offspring).   |
|  | Seaweed flour (for drying and shredding seaweed and subsequent washing to reduce iodine content).                 |
|  | Molasses, used only to bind mixed feeds.  |
|  | Powders and plant extracts.   |
| Other seeds and fruits (their products and by-products)        | Citrus pulp   |
|  | Apple pulp ( <i>Malus pumila</i> ).   |
|  | Tomato Pulp ( <i>Lycopersicum esculentum</i> ).   |
|  | Grape pulp ( <i>Vitis vinifera</i> ).   |
|  | Carob pods ( <i>Ceratonia siliqua</i> ).  |

#### List- 4.2 Raw materials of animal origin.

|  |   |
|--|---|
| Milk and dairy products  | Caseine powder.   |
|  | Lactose powder.   |
|  | Raw milk.   |
|  | Skimmed milk and powdered skimmed milk.   |
|  | Powdered milk.  |
|  | Buttermilk and powdered buttermilk.   |
|  | Whey protein powder (by physical treatment).  |
|  | Partially lactose-free milk whey powder.  |
|  | Milk whey and powdered milk whey.   |
| Fish and other marine animals (their products and by-products) | Fish oil, refined fish oil, and unrefined cod liver oil, must be sourced from extraction systems that guarantee the sustainability of the resource. |
|  | Fish, mollusk or crustacean autolysates, hydrolysates and proteolysis obtained by soluble or insoluble enzymes; only for use in offspring.          |
|  | Fish flour.   |
|  | Fish.   |

#### List 4.3-Raw materials of mineral origin

|                   |   |
|-------------------|---|
| <b>Sulfur</b>     | Sodium sulfate.                                       |
| <b>Calcium</b>    | Calcium carbonate.                                    |
|                   | Marine animal seashells (including cuttlefish bones). |
|                   | Calcium gluconate.                                    |
|                   | Calcium lactate.                                      |
|                   | Lithothamnion and maerl.                              |
| <b>Phosphorus</b> | Deflourinated dicalcium phosphate.                    |
|                   | Dicalcium phosphate bone precipitate.                 |
|                   | Deflourinated monocalcium phosphate.                  |
| <b>Magnesium</b>  | Magnesium carbonate.                                  |
|                   | Anhydride magnesium.                                  |
|                   | Magnesium sulfate.                                    |
| <b>Sodium</b>     | Sodium bicarbonate.                                   |
|                   | Sodium carbonate.                                     |
|                   | Natural sodium chloride                               |
|                   | Raw, mined rock salt.                                 |
|                   | Unrefined sea salt.                                   |
|                   | Sodium sulfate.                                       |

#### List 4.4-Animal feed additives

|  |   |
|--|---|
| <b>Binding, anti-caking and coagulating agents</b>                   | Kaolin  |
|  | Bentonite.  |
|  | Perlite.  |
|  | Colloidal silica.   |
|  | Diatomaceous earth. Vermiculite.  |
|  | Sepiolite.  |
| <b>Preservatives</b>   | Acetic acid for silage.   |
|  | Formic acid for silage  |
|  | Lactic acid for silage.   |
|  | Boric acid for silage.  |
| <b>Enzymes</b>   | Of natural origin and/or processing. Genetically modified enzymes or derivatives of genetically modified organisms are not accepted.        |
| <b>Microorganisms</b>  | Of natural origin and/or processing. Genetically modified microorganisms or derivatives of genetically modified organisms are not accepted. |
| <b>Trace elements</b>  | Cobalt: monohydrated cobalt sulfate and/or heptahydrated cobalt sulphate; basic monohydrated cobalt carbonate.                              |
|  | Copper: cupric oxide; basic monohydrated copper carbonate; pentahydrated copper sulfate.  |
|  | Iron: ferrous carbonate; monohydrated ferrous sulfate; ferrous oxide.   |
|  | Manganese: manganese carbonate; manganese manganic oxide: mono or tetrahydrated manganese sulfate.  |
|  | Molybdenum: ammonium molybdate; sodium molybdate.   |
|  | Selenium: sodium selenate: sodium selenite.   |
|  | Iodine: anhydrous calcium iodate; monohydrated calcium iodate, potassium iodate.  |
| Zinc: zinc carbonate: zinc oxide; mono and heptahydrate zinc sulfate |   |

|  |   |
|--|---|
| <b>Vitamins, pro vitamins and chemically well defined substances with analogous effects.</b> | Synthetic vitamins identical to natural vitamins may only be used in monogastric animals. For ruminant animals, their use is subject to the authorization of the certifying organization. |
|  | Vitamins derived preferably from raw materials that are naturally present in animal feed.   |

#### List 4.5 - Technical aid used in animal feed

| Products  | Conditions   |
|---|--|
| Sugar   | In the event that the climatic conditions do not allow for adequate fermentation, the certifying organization or the competent authority may authorize the use of lactic, formic, propionic and acetic acids to produce the silage.<br>Genetically modified bacterias/enzymes or derivatives of genetically modified organisms are not accepted. |
| Enzymes   |  |
| Cereal flours   |  |
| Yeasts  |  |
| Molasses and lactic, acetic, formic and propionic bacterias |  |
| Sugar beet pulp   |  |
| Rock salt   |  |
| Sea salt  |  |
| Milk whey   |  |

#### List 5. Supplies and procedures permitted for the control of pests and diseases that affect apiculture

| Product/treatment name   | Description, composition and conditions for use   |
|--|---|
| Water  |   |
| Isolation of the queen   | To suppress egg laying.   |
| Kaolin   | Propolis extraction.  |
| Capture by chemical pheromones   |   |
| Natural sodium chloride  | Contamination control or biological contamination in fungus cultures.   |
| Varroa control   | With sticky traps and the use of vegetable smoke.   |
| Male drone breeding and elimination of their hives when they have become obsolete. |   |
| Disinfection of hives  |   |
| Destruction of colonies and over-affected hives                                    |   |
| Selection of an adequate location for the hive                                     |   |
| Syrup made with medicinal plant infusions  |   |
| Parasites and parasitoids  |   |
| Wax renewal  |   |
| Queen replacement  |   |
| Selection of resistant breeds  |   |
| Natural therapies such as phytotherapy, aromatherapy, homeopathy, isopathy         |   |
| Treatment with etheric essential oils (camphor, eucalyptol, menthol, thymol)       | Those of synthetic origin may be used when natural sources are not commercially available or in the event of insufficient quantity. |
| Oxalic acid treatment  | Those of synthetic origin may be used when the natural sources are not commercially available.                                      |
| Sulfur treatment   |   |
| Ether treatment  |   |
| Treatment with vegetable coating, such as linseed oil                              |   |
| Thermal treatment, with steam or direct flame                                      |   |
| Acetic acid treatments   |   |
| Formaldehyde acid treatments   | Those of synthetic origin may be used, when the natural sources are not commercially available                                      |

| Product/treatment name   | Description, composition and conditions for use                       |
|--|---|
|  | The use is subject to need as verified by the certifying organization |
| Lactic acid treatments   |   |
| Treatments with one or more of the following products: lime, quicklime (calcium oxide), sodium hypochlorite, alcohol, caustic soda |   |
| Use of Bacillus thuringiensis  |   |
| Vinegar  |   |

#### List 6 - Supplies and procedures permitted for cleaning and disinfection

| Product or active substance   | Description, composition and conditions for use               |
|---|---|
| Citric, acetic, peracetic, formic, oxalic acid                                    |   |
| Nitric and phosphoric acid  | Use in dairy equipment and pressurized irrigation systems.    |
| Water and vapor   |   |
| Alcohol   |   |
| Sodium bicarbonate  |   |
| Borax   |   |
| Lime and quicklime  |   |
| Sodium carbonate  |   |
| Chlorine Compound: Sodium Hypochlorite, Calcium hypochlorite, or chlorine dioxide | The maximum levels of potable water should never be exceeded. |
| Biodegradable detergents  |   |
| Natural plant essences  |   |
| Potash and soda soap  |   |
| Whitewash   |   |
| Ozone   | For cleaning irrigation systems, equipment and surfaces.      |
| Hydrogen peroxide   |   |
| Products for cleaning and disinfection of teats and milking installations         |   |
| Caustic Potash (Potassium Hydroxide)  |   |
| Caustic soda (Sodium Hydroxide)   |   |
| Steam   | Free of contaminants.   |

#### List 7- Supplies permitted and their general conditions for use in the production of organic wine

| Product or active substance   | Description, composition and conditions for use |
|---|---|
| <b>Cleaning of processing areas and equipment</b>   |   |
| The following products are permitted for use to reinforce the use of water, steam and mechanical methods: |   |
| Citric acid   |   |
| Peracetic acid  |   |
| Sulfurous acid  |   |
| Tartaric acid   |   |
| Water   | Use of dechlorinated water                      |
| Surfactants   | Those identified in these Regulations.          |
| Ethyl alcohol   |   |
| Potassium hydroxide   |   |
| Sodium hydroxide  |   |
| Ozone   | Prohibited from direct contact with the product |
| Hydrogen peroxide   | Exclusive for cleaning use                      |
| <b>Winemaking</b>   |   |
| Egg albumin   | Organic.  |
| Tartaric acid   | Natural tartaric acid L(+).                     |

|   |   |
|---|---|
| Sulfurous anhydride                     | To obtain sulfurous anhydride the following may be used: Sulfur dioxide; Potassium bisulfate or Potassium Metabisulfite |
| Lactic bacterias                        | Has non-transgenic certification.   |
| Potassium bitartrate or cream of tartar |   |
| Bentonites                              |   |
| Activated carbon                        |   |
| Casein                                  |   |
| Fresh egg white                         | Organic.  |
| Fish glue (Isinglass)                   |   |
| Yeast cell wall                         | The use is subject to need as verified by the certifying organization   |
| Silicon dioxide                         | In shape of gel or colloidal solution (sun or earth silica).  |
| Pectolytic enzymes                      | Peptidase free. Only for the preparation of grape juice and sweetening reserve  |
| Beta-gluconase enzyme                   |   |
| Beta-glucosidase enzyme                 |   |
| Diammonium phosphate (DAP)              | Product used to grow yeast as a source of Nitrogen.   |
| Edible gelatin                          | Not hydrolyzed  |
| Gum arabic                              | Extracted using water only  |
| DAY (Dry Active Yeast) Yeasts           | Derived from organic raw materials if they are available or one hundred selected autochthonous strains.                 |
| Frape juice concentrate                 | Produced organically  |
| Saccharose                              | Organically produced crystal sugar. May only be used when sampling the foam (in the case of sparkling wines)            |
| Tannin                                  |   |
| Thiamine                                |   |
| <b>Filtration</b>                       |   |
| Diatomaceous earth (Kieselguhr)         |   |
| Perlite earth                           | Inerts  |
| Membranes with inert filters            |   |
| Other purposes                          |   |
| Carbonic anhydride                      |   |
| Nitrogen                                | As an inert gas   |
| Silicon dioxide                         | In shape of gel or colloidal solution (sun or earth silica).  |

## ANNEX B

### **Substances (additives, ancillaries and colorings) that may be used in the manufacture of processed organic products**

1. Criteria for the incorporation, modification or removal of the substances in this annex.
  - 1.1 In the manufacture of processed organic products, the substances and compounds (additives, ancillaries and colorings) that may be used are only those in the listed in this Annex, and must comply at all times with the national legislation in force.

The substances and compounds may be used when authorized by the Agriculture and Livestock Service according to the legislation in force, when applicable.
  - 1.2 The authorization of the substances and compounds referred to in section 1.1 will be subject to the general requirements established in Title IV, "General Requirements for Organic Production" of these Regulations and the following criteria, which will be evaluated in conjunction to protect the integrity of the organic product:
    - 1.2.1 The substances and compounds obtained from organic agriculture and the natural substances and their derivatives may be used.
    - 1.2.2 These substances and compounds will only be used if it has been demonstrated that without their use it is impossible to produce or conserve the food products, that no other technologies satisfy these dispositions, that they do not degrade the general product quality and that they maintain their authenticity.
    - 1.2.3 They must be essential for the use they are intended for.
    - 1.2.4 The substances and compounds may be submitted to the following processes: mechanical/physical, biological/enzymatic and/or microbial.
    - 1.2.5 The use of substances and synthetic compounds will be limited strictly to situations in which the substances and compounds referred to in section 1.2.1 are not available in the market, are not available in sufficient quantity through the methods and technologies mentioned in section 1.2.4, their quality is not adequate or the use of the products and substances referred to in section 1.2.1 contribute to environmental damage or unacceptable effects.
    - 1.2.6 The manufacture, the use and the removal of the substance or compound must not have, or contribute to the production of harmful effects on human health, animal health or the environment.
  - 1.3 The conditions and limits related to the additives, ancillaries and colorings that may be used in the manufacture of organic products, the method of use, dosage and the deadlines for their use, will be established in these Regulations.
  - 1.4 Through the amendment of this Annex, under reasonable grounds, the substances and compounds referred to in section 1.1 may be added to or eliminated from the lists, or their use may be modified as referred to in section 1.3.

### Substances permitted in the manufacture of processed Organic products.

The substances and compounds that function as additives, ancillaries and colorings permitted for use in the manufacture of organic products, are listed as follows:

| Product or active substance                           | Specific conditions  |
|---|--|
| Alginic acid  |  |
| Ascorbic acid   | If not available naturally.  |
| Citric acid   | Fruit and vegetable products.  |
| Lactic acid   | Fermented products. Tripe or sausage skin.   |
| Malic acid  |  |
| DL-Tartaric acid and L-tartaric acid                  |  |
| Acetic and lactic acid                                | Originates from bacteria.  |
| Essential fatty acids                                 | According to food legislation.   |
| Agar  |  |
| Potable water   |  |
| Seaweed and subproducts                               |  |
| Potassium alginate                                    |  |
| Sodium alginate                                       |  |
| Fenugreek   |  |
| Non-chemically modified starch                        |  |
| Amino acids   | According to food legislation.   |
| Argon   |  |
| Natural flavorings and natural flavoring preparations |  |
| Sugar   | Organic  |
| Sulfurous anhydride                                   | Aerating agent   |
| Bentonite   |  |
| Ammonium bicarbonate                                  |  |
| Sodium bicarbonate                                    | Cakes, cookies. Confectionery products.  |
| Activated carbon                                      |  |
| Ammonium carbonate                                    |  |
| Calcium carbonate                                     | Dairy products. Not authorized for coloring.   |
| Magnesium carbonate                                   |  |
| Potassium carbonate                                   | Traces. Cereals, cakes, cookies. Confectionery products.   |
| Sodium carbonate                                      | Restriction: not authorized for coloring.  |
| Carrageenan   | Dairy products.  |
| Wood ash  | Non-chemically treated wood. Only for fish and poultry products. Traditional cheeses.              |
| Beeswax   |  |
| Candelilla wax  |  |
| Carnauba wax  |  |
| Calcium citrate                                       |  |
| Sodium citrate  | Sausages; egg white pasteurization; dairy products.  |
| Calcium chloride                                      | Dairy products; fat products; meat products; fruits and vegetables: soy products.                  |
| Magnesium chloride                                    | Soy products.  |
| Potassium chloride                                    | Frozen fruits and vegetables, canned fruits and vegetables, vegetable sauces, ketchup and mustard. |
| Sodium chloride                                       | Free of additives or added calcium carbonate as an anti-caking agent.                              |
| Natural colors  | The use of synthetic coloring is not permitted.  |
| Nitrogenous compounds                                 | According to food legislation.   |

| <b>Product or active substance</b> | <b>Specific conditions</b>  |
|------------------------------------|---|
| Sulfur dioxide                     | Wine products   |
| Carbon dioxide                     |   |
| Sodium dioxide                     | Binding agent for herbs and spices.   |
| Magnesium stearate                 |   |
| Tocopherol-rich extract            | Antioxidant in fats and oils.   |
| Vegetable extracts                 | Not extracted using solvents  |
| Monocalcium phosphate              | Gasifier in self-fermenting flours.   |
| Fructose                           |   |
| Natural gelatins                   |   |
| Glycerin                           | Vegetable extracts.   |
| Gum arabic                         | Milk and dairy products; fats and fat products, confectionery products.   |
| Karaya gum                         |   |
| Carob gum                          | Dairy products; meat products.  |
| Guar gum                           | Dairy products; canned meats; egg products.   |
| Tragacanth gum                     |   |
| Xanthan gum                        | Fat products, fruits and vegetables, salads, cakes and cookies.   |
| Gums derived from plants           |   |
| Calcium hydroxide                  |   |
| Sodium hydroxide                   |   |
| Lactose                            |   |
| Non-synthetic smoked yeast         |   |
| Non-synthetic brewer's yeast       | With or without lecithin, obtained without using bleaches or solvents.  |
| Non-synthetic nutritional yeast    |   |
| Non-synthetic baker's yeast        |   |
| Lecithin                           | Obtained without using organic bleaches or solvents. Dairy products; milk-based infant food; fat products, mayonnaises. |
| Minerals and trace elements        | Accepted by the food regulations, utilized normally in the manufacture of food products.                                |
| Mono- and diglycerides             |   |
| Nitrogen                           |   |
| Oxygen                             |   |
| Pectin                             | Unmodified. Dairy products.   |
| Prepared from microorganisms       | Regularly used in the manufacture of food products. Excludes microorganisms obtained/modified genetically.              |
| Enzyme preparations                | Regularly used in the manufacture of food products. Excludes enzymes derived from genetic engineering.                  |
| Wood resin                         |   |
| Non-synthetic, natural flavors     |   |
| Salt                               | Must have sodium chloride and calcium chloride as basics contents.  |
| Whey and its subproducts           |   |
| Calcium sulfate                    | Support. Carrier. Cakes and cookies; soy products; baker's yeast.   |
| Magnesium sulfate                  |   |
| Potassium tartrate                 | Cereals / bakery / confectionery products.  |
| Sodium tartrate                    | Cereals / confectionery products.   |
| Tocopherols                        | Mixed natural concentrates.   |
| Vinegar                            |   |
| Vitamins                           | According to food legislation.  |

## **ANNEX C**

### **Adjuvants and other products that may be used in the manufacture of organic products.**

- 1.** Criteria for the incorporation, modification or removal of the substances in this annex.
  - 1.1** In the manufacture of organic products, adjuvants and other products that may be used are only those in listed in this Annex, and must comply at all times with the national legislation in force.

Adjuvants and other products may be used when authorized by the Minister of Agriculture, upon prior notification to the Agriculture and Livestock Service, according to the legislation in force, when applicable.
  - 1.2** The authorization of the substances and compounds referred to in section 1.1 will be subject to the general requirements established in Title 4 and to the following criteria, which will be evaluated in conjunction to protect the integrity of the organic product:
    - 1.2.1** The substances and compounds obtained from organic agriculture and the natural substances and their derivatives may be used.
    - 1.2.2** Adjuvants will only be used if it has been demonstrated that without their use it is impossible to produce or conserve the food products, that no other technologies satisfy these dispositions and they do not degrade the general product quality.
    - 1.2.3** They must be essential for the use they are intended for.
    - 1.2.4** The substances and compounds may be submitted to the following processes: mechanical/physical, biological/enzymatic and/or microbial.
    - 1.2.5** The use of substances and synthetic compounds will be limited strictly to situations in which the substances and compounds referred to in section 1.2.1 are not available in the market, are not available in sufficient quantity through the methods and technologies mentioned in section 1.2.4, their quality is not adequate or the use of the products and substances referred to in section 1.2.1 contribute to harmful effects or are unacceptable for human health, animal health or the environment.
    - 1.2.6** The manufacture and the removal of the substance must not have, or contribute to the production of harmful effects on human health, animal health or the environment.
  - 1.3** The conditions and limits related to adjuvants and other products that may be used in the manufacture of organic products, the method of use, dosage and the deadlines for their use, will be established in these Regulations.
  - 1.4** Through the amendment of this Annex, under reasonable grounds, the products and substances referred to in section 1.1 may be added to or eliminated from the lists, or their use may be modified as referred to in section 1.3.

**Adjuvants and other products permitted in the manufacture of organic products.**

Adjuvants and other products permitted to be used in the manufacture of organic products are those mentioned in the following list.

| <b>Product or active substance</b>                  | <b>Use</b>  |
|---|---|
| Vegetable oils                                      | Greasing agent, mold release, release agent, foam reducer.  |
| Citric acid   | Oil production and starch hydrolysis; pH adjustment   |
| Lactic acid   | Dairy products; coagulation agent; pH regulator of salt bath for cheese.  |
| Sulfuric acid                                       | Adjustment of pH during water extraction for sugar production.  |
| Tannic acid   | Clarifier, filtering agent.   |
| Tartaric acid and salts                             |   |
| Water   |   |
| Egg white albumin                                   |   |
| Bentonite   |   |
| Kaolin  | Propolis extraction   |
| Activated carbon                                    |   |
| Calcium carbonate                                   |   |
| Potassium carbonate                                 | Drying of grapes  |
| Sodium carbonate                                    | Sugar production. Dairy products as a neutralizer.  |
| Hazelnut shells                                     |   |
| Casein  |   |
| Beeswax   | Mold release; release agent.  |
| Carnauba wax  | Mold release; release agent.  |
| Calcium chloride                                    | Coagulating agent. Texture enhancer in the manufacture of cheeses.  |
| Magnesium chloride (nigari)                         | Coagulating agent.  |
| Fish glue or Isinglass                              |   |
| Carbon dioxide                                      |   |
| Silicon dioxide                                     | Gel; colloidal solution.  |
| Ethanol   | Thinner.  |
| Silica gel or colloidal solution of silicon dioxide |   |
| Gelatin   |   |
| Rice flour  |   |
| Calcium hydroxide                                   |   |
| Potassium hydroxide                                 | Adjustment of pH for sugar production.  |
| Sodium hydroxide                                    | Adjustment of pH for sugar production, production of canola oil.  |
| Nitrogen  |   |
| Egg white   |   |
| Vegetable peel component preparations               |   |
| Microorganism and enzyme preparations               | Used normally as an adjuvant in the food industry. Genetically modified microorganisms/enzymes or derivatives of genetically modified organisms are not accepted. |
| Calcium sulfate                                     | Coagulating agent.  |
| Talc  |   |
| Diatomaceous earth                                  |   |
| Perlite earth                                       |   |
| Animal tripes                                       |   |

the Ministry of Agriculture.

2. Repeal of Decree No. 17 of 2007 of

**LET IT BE COMMUNICATED AND DULY PUBLISHED.**

**MICHELLE BACHELET JERIA  
PRESIDENT OF THE REPUBLIC**

SIGNATURE  
CARLOS FURCHE G.  
MINISTER OF AGRICULTURE