CODEX ALIMENTARIUS COMMISSION

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Food and Agriculture Organization of the United Nations

World Health Organization

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Agenda Item 5(b) **CX/FL 13/41/7**

JOINT FAO/WHO FOOD STANDARDS PROGRAMME
CODEX COMMITTEE ON FOOD LABELLING

Forty-First Session
Charlottetown, Prince Edward Island, Canada, 14 - 17 May 2013

Report on Physical Working Group 13 May 2013

Revision of the Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods (GL 32-1999) to include Aquaculture and Seaweed

The Working Group was attended by 36 member countries, the EU and nine observers. Good progress was made on reaching further agreement on the text. A number of recommendations have been made for consideration at the 41st CCFL. These are outlined in this report and in the further revised text of CAC/GL 32-1999 attached as an Appendix.

Section 2. Description and Definitions

The definition of Aquaculture was amended with a footnote referring to species currently covered for purpose of the Guidelines, i.e. aquatic organisms include fish, shellfish, seaweed and other algae, but excluding mammals, aquatic reptiles and amphibians.

The delegation of Japan, supported by Peru, proposed that the scope of the Guidelines be extended to include capture fisheries by including text in Section 2 of in the Foreword. As there was no general support for this, it is recommended that the scope is not amended to include capture fisheries.

The Chair referred to the existing definition of livestock, which specifically excludes the products of hunting or fishing of wild animals. An error was pointed out in the Report of the eWG. The penultimate sentence of paragraph 17 of 3.A should read "Wild harvest of aquatic animals is in any case **out** of scope of organic productions.'
The Working Group recommended that the definition of Aquaculture used here, which is based on the definition used in the FAO Technical Guidelines for Aquaculture Certification (2011) be also recommended for use in the Code of Practice for Fish and Fishery Products.

The Working Group recommends the simplified definition of closed recirculation systems. As regards **Conversion** the first of two options was recommended with an additional phrase added at the suggestion of Argentina. The pWG recommended that the definition of Locally grown aquatic species be deleted as it agreed to use the alternative text 'breeds adapted to local conditions' in Annex 1.

It was recommended that the definition of Seaweed be substantially revised and renamed Algae in order to include phytoplanktonic algae and microalgae. No specific guidance for phytoplanktonic algae and microalgae is available at this time and this can be developed under a future revision. In the mean time

the general conditions for algae apply. Linked to this revision it was recommended that aquatic plants (true plants or *Plantae*) be subject to the guidance of Annex 1, A.1, Plants and plant products, as referred to in its para 9.

Section 4. Rules for production and preparation, Section 5. Substances and Section 6. Inspection and Certification

A small amendment was recommended in the final sentence of 4.4 to extend the provisions regarding derogation to include algae. Small changes were recommended in Section 5.1.d to bring the terminology in line with the rest of the document and in 5.2 to remove the square brackets regarding exceptional rules. Likewise in Section 6 it was recommended that the square brackets be removed and a second reference to 'annually' be deleted.

Annex 1. Principles of Organic production.

In line with the amended definition of Algae it was recommended that the title of A.2 become 'Algae and their products', that the first para be deleted as no longer necessary and the term 'algae' be substituted for the term 'seaweed and other algae' throughout the Annexes.

In line with the proposal from Brazil, it was recommended that a future revision would incorporate a list of permitted fertilizers for algae production.

For B.2 Aquaculture animals and their products it was recommended that the introductory paragraph also make a reference to the Section 7 of the Code of Practice for Fish and Fishery Products (CAC/RCP 52-2003) which concerns the processing of live and raw bivalve molluscs.

The pWG discussed the requirement for organic management plans for aquaculture to be included in section B2 and recommended to retain it. It was recommended that the text suggested by Australia in para 4 regarding monitoring for early detection of contaminants be included with the word 'may' as a qualifier.

It was recommended following the suggestion of Malaysia that para 4' be renamed **Site Selection** and that the reference to the FAO Technical Guidelines be deleted at the end of the para on account of ambiguity regarding not using waste water.
A new para 5' was recommended to anchor in this Annex 1 the table of agriculture inputs for fertilizing and conditioning aquaculture ponds proposed by Thailand (Annex 2, Table 1'). The contents of this table were not discussed under the final agenda point due to time constraints but it is recommended that it should be further examined further before being finalized.

It was recommended that para 7 be named **Conversion period for operations**. Following the proposal from the US, with support from several delegations, that where a facility can be drained cleaned and disinfected, that a conversion period be waived; it is recommended that this amendment be made providing that only permitted cleaning materials be used (Annex 2, Table 2').

It was recommended that the paragraph on **Origin of Stock** be amended as follows:

- First sentence amended to refer to 'breeds adapted to local conditions' rather than 'locally grown species' as mentioned under Definitions above
- That the term 'juvenile' be used rather than 'young'
- That specific guidelines for Crustaceans be included
- That where organic juveniles are not available, the Competent Authority may permit the limited use of non-organic or wild caught sources.

Following an extended exchange of views agreement was not reached regarding the **use of hormones**. Canada explained that their proposal for using hormones was limited to stimulating reproduction in broodstock and would not be present in eggs or juveniles. Japan and Brazil also supported this view,

while Argentina wanted the use confined to migratory native species bred in captivity. Other delegations (IFOAM, US, EU and Austria) were opposed to permitting hormones on the basis that it was not aligned with market expectations of organic. As a result the square brackets on the text preventing the use hormones could not be removed and this is referred for consideration at the plenary meeting.

An extended exchange of views took place concerning the need for **maximum stocking densities** in organic aquaculture, with some delegation stating the view that outcome based criteria were more appropriate to guarantee welfare and that the scientific basis for setting maximum density values was not yet available. Others remained convinced of the need for such values. It is recommended that the relevant paragraph be amended to highlight at the beginning the natural behavior of the species and the maintenance of good welfare, with the proviso that Competent Authorities may set stocking density limits, and they should in general be lower than in conventional farming.

A wide debate took place on whether **closed recirculation systems** (for grow-out) are consistent with organic principles. There was more support for permitting them in organic farming than was evident in the eWG. Norway suggested an alternative text which is now included in the Appendix for discussion at the plenary meeting.

It was recommended that para 14 on **criteria for production systems** be deleted on the basis of lack of a scientific basis at this point in time.

The section on **nutrition** was discussed and it is recommended that the revised text mainly based on the proposal from Argentina be approved. The US suggested at the meeting that the feeding of carnivorous fish to the same species should be accepted in the Guidelines as being in line with organic principles. In the context of this debate, which received support from a number of other delegations, the amended text incorporates a provision regarding prevention of disease transfer via feedstuffs, as suggested by New Zealand. It is recommended that the new text on nutrition be discussed at the plenary.

It is recommended that paragraph 16 on **Health and Welfare** be amended to refer to:

- use the term ‘should be based’ in relation to the OIE Code
- Alternative natural and homeopathic treatments be used in preference to veterinary drugs where effective.

It is recommended that paragraph on Transport be renamed **Harvesting and Transport** and that the relevant section on aquaculture harvesting of the Code of Practice for Fish and Fishery Products is referenced.

Time did not allow a detailed discussion of the three new tables proposed for Annex 2. It is recommended that discussion on these take place at the plenary, but not at the expense of permitting discussion of the main sections of the text and Annex I.

In summary, the main outstanding issues concern:

The use of hormones in broodstock
The place of closed recirculation systems in organic aquaculture
The list of permitted substances in new tables in Annex 2

The Chair and Rapporteur would like to thank the delegates for their participation and for the good spirit of cooperation at the physical Working Group.

APPENDIX 1

GUIDELINES FOR THE PRODUCTION, PROCESSING, LABELLING AND MARKETING OF ORGANICALLY PRODUCED FOODS

GL 32–1999

PREFACE

The **Codex Alimentarius Commission** is an intergovernmental body with over 180 members, within the framework of the Joint Food Standards Programme established by the Food and Agriculture Organization of the United Nations (FAO) and the World Health Organization (WHO), with the purpose of protecting the health of consumers and ensuring fair practices in the food trade. The Commission also promotes coordination of all food standards work undertaken by international governmental and non governmental organizations.

The Codex Alimentarius (Latin, meaning Food Law or Code) is the result of the Commission's work: a collection of internationally adopted food standards, guidelines, codes of practice and other recommendations. The texts in this publication are part of the Codex Alimentarius.

Food labelling is the primary means of communication between the producer and seller of food on one hand, and the purchaser and consumer of the other. The Codex Alimentarius standards and guidelines on food labelling are published in a specific volume: *Food Labelling – Complete Texts*. In addition to the general recommendations, the Codex Committee on Food Labelling also provides guidance for certain claims commonly found in the market in order to provide clear information to the consumer.

The Codex Committee on Food Labelling developed the *Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods* in view of the growing production and international trade in organically produced foods with a view to facilitating trade and preventing misleading claims. The *Guidelines* are intended to facilitate the harmonization of requirements for organic products at the international level, and may also provide assistance to governments wishing to establish national regulations in this area.

The *Guidelines* include general sections describing the organic production concept and the scope of the text; description and definitions; labelling and claims (including products in transition/conversion); rules of production and preparation, including criteria for the substances allowed in organic production; inspection and certification systems; and import control.

Further information on labelling texts, or any other aspect of the Codex Alimentarius Commission, may be obtained from:

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TABLE OF CONTENTS

GUIDELINES FOR THE PRODUCTION, PROCESSING, LABELLING AND MARKETING OF ORGANICALLY PRODUCED FOODS

GL 32–1999

FOREWORD

1. These guidelines have been prepared for the purpose of providing an agreed approach to the requirements which underpin production of, and the labelling and claims for, organically produced foods.

2. The aims of these guidelines are:
   - to protect consumers against deception and fraud in the market place and unsubstantiated product claims;
   - to protect producers of organic produce against misrepresentation of other food products~~agricultural and aquaculture produce~~ as being organic[TW1];
   - to ensure that all stages of production, preparation, storage, transport and marketing are subject to inspection and comply with these guidelines;
   - to harmonize provisions for the production, certification, identification and labelling ~~have~~ of organically grown produce;
   - to provide international guidelines for organic food control systems in order to facilitate recognition of national systems as equivalent for the purposes of imports; and
   - to maintain and enhance organic ~~agricultural~~ food production systems in each country so as to contribute to local and global preservation.

3. These guidelines are at this stage a first step into official international harmonization of the requirements for organic products in terms of production and marketing standards, inspection arrangements and labelling requirements. In this area the experience with the development of such requirements and their implementation is still very limited. Moreover, consumer perception on the organic production method may, in certain detailed but important provisions, differ from region to region in the world. Therefore, the following is recognized at this stage:
   - the guidelines are a useful instrument in assisting countries to develop national regimes regulating production, marketing and labelling of organic foods;
   - the guidelines need regular improvement and updating in order to take into account technical progress and the experience with their implementation;
   - the guidelines do not prejudice the implementation of more restrictive arrangements and more detailed rules by member countries in order to maintain consumer credibility and prevent fraudulent practices, and to apply such rules to products from other countries on the basis of equivalency to such more restrictive provisions.

4. These guidelines set out the principles of organic production at farm, preparation, storage, transport, labelling and marketing stages, and provides an indication of accepted permitted inputs for soil fertilizing and conditioning, plant pest and disease control, substances for cleaning and disinfection ~~and~~, food additives and processing aids. For labelling purposes, the use of terms inferring that organic production methods have been used are restricted to products derived from operators under the supervision of a certification body or authority.

5. Organic ~~agriculture~~ production is one among the broad spectrum of methodologies which are supportive of the environment. Organic production systems are based on specific and precise standards of production which aim at achieving optimal agro and aquatic ecosystems which are socially, ecologically and economically sustainable. Terms such as “biological” and “ecological” are also used in an effort to describe the organic system more clearly. Requirements for organically produced foods differ from those for other food products~~agricultural or aquacultural~~ products in that production procedures are an intrinsic part of the identification and labelling of, and claim for, such products.

6. “Organic” is a labelling term that denotes products that have been produced in accordance with organic production standards and certified by a duly constituted certification body or authority. Organic ~~agriculture~~ food production is based on minimizing the use of external inputs, avoiding the use of synthetic fertilizers and pesticides. Organic ~~agriculture~~ production practices cannot ensure that products are completely free of residues, due to general environmental pollution. However, methods are used to minimize pollution of air, soil and water. Organic food handlers, processors and retailers adhere to standards to maintain the integrity of organic agriculture and aquaculture products. The primary goal of organic ~~agriculture~~ production is to optimize

the health and productivity of interdependent communities of soil or aquatic life life, plants, animals and people.

7. Organic ~~agriculture~~ food production is a holistic production management system which promotes and enhances agro and aquatic ecosystem health, including biodiversity, biological cycles, and soil biological activity in agriculture or water biological activity in aquaculture. It emphasizes the use of management practices in preference to the use of off-farm inputs, taking into account that regional conditions require locally adapted systems. This is accomplished by using, where possible, cultural, biological and mechanical methods, as opposed to using synthetic ~~materials~~substances, to fulfil any specific function within the system. An organic production system is designed to:
   a) enhance biological diversity within the whole system;
   b) increase soil biological activity in agriculture or water biological activity in aquaculture;
   c) maintain long-term soil fertility in agriculture and quality of the aquatic environment in aquaculture;
   d) recycle wastes of plant and animal origin in order to return nutrients to the land, thus minimizing the use of non-renewable resources;
   e) rely on renewable resources in locally organized ~~agricultural~~ production systems;
   f) promote the healthy use of soil, water and air as well as minimize all forms of pollution thereto that may result from ~~agricultural~~ production practices;
   g) handle agricultural products with emphasis on careful processing methods in order to maintain the organic integrity and vital qualities of the product at all stages;
   h) preserve natural aquatic resources;
   i) maintain the marine or freshwater environment in the case of aquaculture by keeping impact on the environment low;
   ~~h~~j) become established on any existing farm through a period of conversion, the appropriate length of which is determined by site-specific factors such as the history of the land or aquatic medium, and type of crops. ~~and~~ livestock, or aquatic organism to be produced.

8. The concept of close contact between the consumer and the producer is a long established practice. Greater market demand, the increasing economic interests in production, and the increasing distance between producer and consumer has stimulated the introduction of external control and certification procedures.

9. An integral component of certification is the inspection of the organic management system. Procedures for operator certification are based primarily on a yearly description of the agricultural or aquacultural enterprise as prepared by the operator in cooperation with the inspection body. Likewise, at the processing level, standards are also developed against which the processing operations and plant conditions can be inspected and verified. Where the inspection process is undertaken by the certification body or authority, there must be clear separation of the inspection and certification function. In order to maintain their integrity, certification bodies or authorities which certify the procedures of the operator should be independent of economic interests with regard to the certification of operators.

10. Apart from a small portion of ~~agricultural~~ food commodities marketed directly from the farm to consumers, most products find their way to consumers via established trade channels. To minimize deceptive practices in the market place, specific measures are necessary to ensure that trade and processing enterprises can be audited effectively. Therefore, the regulation of a process, rather than a final product, demands responsible action by all involved parties.

11. Import requirements should be based on the principles of equivalency and transparency as set out in the *Principles for Food Import and Export Inspection and Certification*.[1] In accepting imports of organic products, countries would usually assess the inspection and certification procedures and the standards applied in the exporting country.

12. Recognizing that organic production systems continue to evolve and that organic principles and standards will continue to be developed under these guidelines, the Codex Committee on Food Labelling (CCFL) shall review these guidelines on a regular basis. The CCFL shall initiate this review process by inviting member governments and international organizations to make proposals to the CCFL regarding amendments to these guidelines prior to each CCFL meeting.

SECTION 1. SCOPE

[1] CAC/GL 20-1995.

1.1 These guidelines apply to the following products which carry, or are intended to carry, descriptive labelling referring to organic production methods:

a) unprocessed plants and plant products, ~~seaweed and other~~ algae and their products , livestock and livestock products, aquaculture animal and aquaculture animal products to the extent that the principles of production and specific inspection rules for them are introduced in Annexes 1 and 3; and

b) processed agricultural crop ~~and~~, livestock and aquatic products[2] intended for human consumption derived from (a) above.

1.2 A product will be regarded as bearing indications referring to organic production methods where, in the labelling or claims, including advertising material or commercial documents, the product, or its ingredients, is described by the terms “organic”, “biodynamic”, “biological”, “ecological”, or words of similar intent including diminutives which, in the country where the product is placed on the market, suggests to the purchaser that the product or its ingredients were obtained according to organic production methods.

1.3 Paragraph 1.2 does not apply where these terms clearly have no connection with the method of production.

1.4 These guidelines apply without prejudice to other Codex Alimentarius Commission (CAC) provisions governing the production, preparation, marketing, labelling and inspection of the products specified in paragraph 1.1.

1.5 All materials and/or the products produced from genetically engineered/modified organisms (GEO/GMO) are not compatible with the principles of organic production (either the growing, manufacturing, or processing) and therefore are not accepted under these guidelines.

SECTION 2. DESCRIPTION AND DEFINITIONS

2.1 Description

Foods should only refer to organic production methods if they come from an organic ~~farm~~ production system employing management practices which seek to nurture ecosystems which achieve sustainable productivity, and provide weed, pest and disease control through a diverse mix of mutually dependent life forms, recycling plant and animal residues, crop selection and rotation, water management, tillage and cultivation. Soil fertility is maintained and enhanced by a system which optimizes soil biological activity and the physical and mineral nature of the soil as the means to provide a balanced nutrient supply for plant and animal life as well as to conserve soil resources. Production should be sustainable with the recycling of plant nutrients as an essential part of the fertilizing strategy. Pest and disease management is attained by means of the encouragement of a balanced host/predator relationship, augmentation of beneficial insect populations, biological and cultural control and mechanical removal of pests and affected plant parts. The basis for organic ~~livestock~~ husbandry of terrestrial or aquatic animals is the development of a harmonious relationship between ~~land, plants and livestock~~their environment, flora and fauna, and respect for ~~the~~ their characteristic physiological and behavioural needs ~~of livestock~~. This is achieved by a combination of providing good quality organically grown feedstuffs, appropriate stocking rates, ~~livestock~~ animal husbandry systems appropriate to behavioural needs, and animal management practices that minimize stress and seek to promote animal health and welfare, prevent disease and avoid the use of chemical allopathic veterinary drugs (including antibiotics).

2.2 Definitions

For the purpose of these guidelines:

Agricultural product/product of agricultural origin means any product or commodity, raw or processed, that is marketed for human consumption (excluding water, salt and additives) or animal feed. For the purpose of these Guidelines reference to agricultural product/product of agricultural origin may be understood as also referring to aquatic product/product of aquatic origin, having regard to the specific characteristics of this sector.

Aquaculture means the farming of aquatic organisms[3] ~~**(fish, molluscs, crustaceans, seaweed and other algae)**~~ involving intervention in the rearing process to enhance production and the individual or corporate ownership of the stock being cultivated[‡].

(Aquaculture) production cycle means the lifespan of an aquaculture animal or seaweed from the earliest life stage to harvesting.

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[2] Until lists of ingredients of non agricultural origin and processing aids permitted in the preparation of products of livestock origin are elaborated, competent authorities should develop their own lists.

[3] [For the purpose of these Guidelines aquatic organisms include fish, shellfish, ~~seaweed and other~~ algae, but excluding mammals, aquatic reptiles , birds and amphibians]

Audit is a systematic and functionally independent examination to determine whether activities and related results comply with planned objectives.[4]

Certification is the procedure by which official certification bodies, or officially recognized certification bodies, provide written or equivalent assurance that foods or food control systems conform to requirements. Certification of food may be, as appropriate, based on a range of inspection activities which may include continuous on-line inspection, auditing of quality assurance systems and examination of finished products.[5]

Certification body means a body which is responsible for verifying that a product sold or labelled as "organic" is produced, processed, prepared handled, and imported according to these guidelines.

[Closed recirculation system **means a type of ~~enclosed unit (on land or a vessel)~~ containment system~~,~~ with very limited and managed barrier-connection to open waters, ~~with recirculation depending on permanent external energy input to pump/circulate the water,~~ and a system to treat the effluent water to enable its reuse.]**

Competent authority means the official government agency having jurisdiction.

Containment system means equipment for growing aquaculture animals or algae~~seaweed~~ which minimises the risk of~~prevents~~ dispersal of the aquatic organism concerned - examples are, cages (net pens), ponds and tanks, long-line and rafts holding suspended ropes with the organisms attached and net bags ~~on trestle tables.~~ for shellfish.

~~[~~Conversion period means the transition from conventional to organic farming within a given period of time, during which the guidelines concerning the organic production have been fully and continuously applied.

~~Or~~

~~**Conversion** means the time of transition from non-organic to organic farming]~~

Genetically engineered/modified organisms. The following provisional definition is provided for genetically/modified organisms.[6] Genetically engineered/modified organisms, and products thereof, are produced through techniques in which the genetic material has been altered in a way that does not occur naturally by mating and/or natural recombination.

Techniques of genetic engineering/modification include, but are not limited to: recombinant DNA, cell fusion, micro and macro injection, encapsulation, gene deletion and doubling. Genetically engineered organisms will not include organisms resulting from artificial polyploidy or from techniques such as conjugation, transduction and hybridization.

Ingredient means any substance, including a food additive, used in the manufacture or preparation of a food and present in the final product although possibly in a modified form.[7]

Inspection is the examination of food or systems for control of food, raw materials, processing, and distribution including in-process and finished product testing, in order to verify that they conform to requirements.[8] For organic food, inspection includes the examination of the production and processing system.

Labelling means any written, printed or graphic matter that is present on the label, accompanies the food, or is displayed near the food, including that for the purpose of promoting its sale or disposal.[9]

Livestock means any domestic or domesticated terrestrial animal including bovine (including buffalo and bison), ovine, porcine, caprine, equine, poultry and bees raised for food or in the production of food.[10] The products of hunting or fishing of wild animals or of aquaculture shall not be considered part of this definition.

~~[Locally grown aquatic species~~ ~~means both aquatic species which are grown within their natural range and those aquatic species which though outside their natural range, have been grown in commercial practice in an area and have have adapted **well** to the local environment and management conditions without adverse effects on habitats or on native species]~~

Marketing means holding for sale or displaying for sale, offering for sale, selling, delivering or placing on the market in any other form.

Official accreditation is the procedure by which a government agency having jurisdiction formally recognizes the competence of an inspection and/or certification body to provide inspection and certification services. For organic production the competent authority may delegate the accreditation function to a private body.

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[4] CAC/GL 20-1995.

[5] CAC/GL 20-1995.

[6] In the absence of a definition of genetically engineered/modified organisms agreed by the Codex Alimentarius Commission, this definition has been developed in order to provide initial guidance for governments in the application of these guidelines. This definition is therefore to remain under review in the light of other considerations by the Commission and its Committees. In the interim, member countries may also apply national definitions.

[7] *General Standard for the Labelling of Prepackaged Foods*, Section 4 – Labelling of Prepackaged Foods (CODEX STAN 1-1985).

[8] CAC/GL 20-1995.

[9] CODEX STAN 1-1985.

[10] Provisions for aquaculture will be elaborated at a future date.

Officially recognized inspection systems/officially recognized certification systems are systems which have been formally approved or recognized by a government agency having jurisdiction.[11]

Operator means any person who produces, prepares or imports, with a view to the subsequent marketing thereof, products as referred to in Section 1.1, or who markets such products.

Plant protection product means any substance intended for preventing, destroying, attracting, repelling, or controlling any pest or disease including unwanted species of plants or animals during the production, storage, transport, distribution and processing of food, agricultural commodities, or animal feeds.

Preparation means the operations of slaughtering, processing, preserving and packaging of agricultural and aquacultural products and also alterations made to the labelling concerning the presentation of the organic production method.

Production means the operations undertaken to supply ~~agricultural~~ food products in the state in which they occur on the farm, including initial packaging and labelling of the product.

~~***Seaweed***~~ Algae means large aquatic~~marine~~ ~~alga~~seaweed occurring both naturally and under cultivation, ~~but~~ and also ~~specifically excluding~~ phytoplankton ~~tonic algae~~ ~~and~~ microalgae and blue-green algae (such as Spirulina)[ii].

Veterinary drug means any substance applied or administered to any food-producing animal, such as meat or milk-producing animals, poultry, fish or bees, whether used for therapeutic, prophylactic or diagnostic purposes or for modification of physiological functions or behaviour.[12]

SECTION 3. LABELLING ~~AND CLAIMS~~

General provisions

3.1 Organic products should be labelled in accordance with the Codex *General Standard* for the *Labelling of Prepackaged Foods.*[13]

3.2 The labelling and claims of a product specified in Section 1.1(a) may refer to organic production methods only where:

a) such indications show clearly that they relate to a method ~~of agricultural~~food production;
b) the product was produced in accordance with the requirements of Section 4 or imported under the requirements laid down in Section 7;
c) the product was produced or imported by an operator who is subject to the inspection measures laid down in Section 6, and
d) the labelling refers to the name and/or code number of the officially recognized inspection or certification body to which the operator who has carried out the production or the most recent processing operation is subject.

3.3 The labelling and claims of a product specified in paragraph 1.1(b) may refer to organic production methods only where:

a) such indication show clearly that they relate to a method of ~~agricultural~~ foodl production and are linked with the name of the ~~agricultural~~ food product in question, unless such indication is clearly given in the list of ingredients;
b) all the ingredients of agricultural ~~or aquacultural~~ origin of the product are, or are derived from, products obtained in accordance with the requirements of Section 4, or imported under the arrangements laid down in Section 7;
c) the product should not contain any ingredient of non-agricultural origin not listed in Annex 2, Table 3;
d) the same ingredients shall not be derived from an organic and non-organic origin;
e) the product or its ingredients have not been subjected during preparation to treatments involving the use of ionizing radiation or substances not listed in Annex 2, Table 4;
f) the product was prepared or imported by an operator subject to the regular inspection system as set out in Section 6 of these guidelines; and
g) the labelling refers to the name and/or the code number of the official or officially recognized certification body or authority to which the operator who has carried out the most recent preparation operation is subject.

3.4 By way of derogation from paragraph 3.3(b),

– certain ingredients of agricultural origin not satisfying the requirement in that paragraph may be used, within the limit of maximum level of 5% m/m of the total ingredients excluding salt and water in the final product, in the preparation of products as referred to in paragraph 1.1(b);

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[11] CAC/GL 20-1995.
[12] *Codex Alimentarius Commission Procedural Manual*, Definitions.
[13] CODEX STAN 1-1985.

– where such ingredients of agricultural origin are not available, or in sufficient quantity, in accordance with the requirements of Section 4 of these guidelines;

3.5 Pending further review of the guidelines, Member Countries can consider the following with regard to products referred to in paragraph 1.1(b) marketed in their territory:
– the development of specific labelling provisions for products containing less than 95% ingredients of agricultural ingredients;
– the calculation of the percentages in 3.4 (5%) and in 3.5 (95%) on the basis of the ingredients of agricultural origin (instead of all ingredients excluding only salt and water);
– the marketing of product with in transition/conversion labelling containing more than one ingredient of agricultural origin.

3.6 In developing labelling provisions from products containing less than 95% of organic ingredients in accordance with the paragraph above, member countries may consider the following elements in particular for products containing 95% and 70% of organic ingredients:
a) the product satisfies the requirements of paragraphs 3.3(c), (d) (e), (f) and (g);
b) the indications referring to organic production methods should only appear on the front panel as a reference to the approximate percentage of the total ingredients including additives but excluding salt and water;
c) the ingredients, appear in descending order (mass/mass) in the list of ingredients;
d) indications in the list of ingredients appear in the same colour and with an identical style and size of lettering as other indications in the list of ingredient.

Labelling of products in transition/conversion to organic

3.7 Products of farms in transition to organic production methods may only be labelled as “transition to organic” after 12 months of production using organic methods providing that:
a) the requirements referred to in paragraphs 3.2 and 3.3 are fully satisfied;
b) the indications referring to transition/conversion do not mislead the purchaser of the product regarding its difference from products obtained from farms and/or farm units which have fully completed the conversion period;
c) such indication take the form of words, such as “product under conversion to organic farming”, or similar words or phrase accepted by the competent authority of the country where the product is marketed, and must appear in a colour, size and style of lettering which is not more prominent than the sales description of the product;
d) foods composed of a single ingredient may be labelled as “transition to organic” on the principal display panel;
e) the labelling refers to the name and/or the code number of the official or officially approved certification body or authority to which the operator who has carried out the most recent preparation is subject.

Labelling of non-retail containers

3.8 The labelling of non-retail containers of product specified in paragraph 1.1 should meet the requirements set out in Annex 3, paragraph 10.

SECTION 4. RULES OF PRODUCTION AND PREPARATION

4.1 Organic production methods require that for the production of products referred to in paragraph 1.1(a):
a) at least the production requirements of Annex 1 should be satisfied;
b) in the case where (a) (above) is not effective, substances listed in Annex 2, Tables 1 and 2 or substances approved by individual countries that meet the criteria established in Section 5.1, may be used as plant protection products, fertilizers, soil conditioners, insofar as the corresponding use is not prohibited in general agriculture and aquaculture in the country concerned in accordance with the relevant national provisions.

4.2 Organic processing methods require that for the preparation of products referred to in paragraph 1.1(b):
a) at least the processing requirements of Annex 1 should satisfied;
b) substances listed in Annex 2, Tables 3 and 4 or substances approved by individual countries that meet the criteria established in Section 5.1 may be used as ingredients of non-agricultural origin or processing aids insofar as the corresponding use is not prohibited in the relevant national requirements concerning the preparation of food products and according to good manufacturing practice.

4.3 Organic products should be stored and transported according to the requirements of Annex 1.

4.4 By derogation of the provisions of paragraphs 4.1 (a) and 4.2 (a), the competent authority may, with regard to the provisions on livestock and aquaculture ~~animal~~ production at Annex 1, provide for more detailed rules as well as for derogations for implementation periods in order to permit gradual development of organic farming practices.

SECTION 5. REQUIREMENTS FOR INCLUSION OF SUBSTANCES IN ANNEX 2 AND CRITERIA FOR THE DEVELOPMENT OF LISTS OF SUBSTANCES BY COUNTRIES

5.1 At least the following criteria should be used for the purposes of amending the permitted substance lists referred to in Section 4. In using these criteria to evaluate new substances for use in organic production, countries should take into account all applicable statutory and regulatory provisions and make them available to other countries upon request.

Any proposals for the inclusion in Annex 2 of new substances must meet the following general criteria:

i) they are consistent with principles of organic production as outlined in these Guidelines;
ii) use of the substance is necessary/essential for its intended use;
iii) manufacture, use and disposal of the substance does not result in, or contribute to, harmful effects on the environment;
iv) they have the lowest negative impact on human or animal health and quality of life; and
v) approved alternatives are not available in sufficient quantity and/or quality.

The above criteria are intended to be evaluated as a whole in order to protect the integrity of organic production. In addition, the following criteria should be applied in the evaluation process:

a) if they are used for fertilization, soil conditioning purposes:
   – they are essential for obtaining or maintaining the fertility of the soil or to fulfil specific nutrition requirements of crops, or specific soil-conditioning and rotation purposes which cannot be satisfied by the practices included in Annex 1, or other products included in Table 2 of Annex 2; and
   – the ingredients will be of plant, animal, microbial, or mineral origin and may undergo the following processes: physical (e.g., mechanical, thermal), enzymatic, microbial (e.g., composting, fermentation); only when the above processes have been exhausted, chemical processes may be considered and only for the extraction of carriers and binders;[14] and
   – their use does not have a harmful impact on the balance of the soil ecosystem or the physical characteristics of the soil, or water and air quality; and
   – their use may be restricted to specific conditions, specific regions or specific commodities;
b) if they are used for the purpose of plant disease or pest and weed control:
   – they should be essential for the control of a harmful organism or a particular disease for which other biological, physical, or plant breeding alternatives and/or effective management practices are not available; and
   – their use should take into account the potential harmful impact on the environment, the ecology (in particular non-target organisms) and the health of consumers, livestock and bees; and
   – substances should be of plant, animal, microbial, or mineral origin and may undergo the following processes: physical (e.g. mechanical, thermal), enzymatic, microbial (e.g. composting, digestion);
   – however, if they are products used, in exceptional circumstances, in traps and dispensers such as pheromones, which are chemically synthesized they will be considered for addition to lists if the products are not available in sufficient quantities in their natural form, provided that the conditions for their use do not directly or indirectly result in the presence of residues of the product in the edible parts;
   – their use may be restricted to specific conditions, specific regions or specific commodities;
c) if they are used as additives or processing aids in the preparation or preservation of the food :
   – these substances are used only if it has been shown that, without having recourse to them, it is impossible to:
     – produce or preserve the food, in the case of additives, or
     – produce the food, in the case of processing aids
     in the absence of other available technology that satisfies these Guidelines;
   – these substances are found in nature and may have undergone mechanical/physical processes (e.g. extraction, precipitation), biological/enzymatic processes and microbial processes (e.g. fermentation),
   – or, if these substances mentioned above are not available from such methods and technologies in sufficient quantities, then those substances that have been chemically synthesized may be considered for inclusion in exceptional circumstances;
   – their use maintains the authenticity of the product;
   – the consumer will not be deceived concerning the nature, substance and quality of the food;

[14] The use of chemical processes in the context of these Criteria is an interim measure and should be reviewed.

– the additives and processing aids do not detract from the overall quality of the product.

d) if they are used for the purpose of cleaning and disinfection of ponds ,cages, buildings and installations used for aquaculture ~~animal~~ production :

– they ~~should be~~are essential for the control of a harmful organism or a particular disease for which other biological, physical, or breeding alternatives and/or effective management practices are not available; and

– their use ~~should~~ takes into account the potential harmful impact on the environment, the ecology (in particular non-target organisms), aquatic organisms and the health of consumers, ~~aquaculture animals aquatic organisms~~; and

– substances ~~should be~~are of plant, animal, microbial, or mineral origin and may undergo the following processes: physical (e.g. mechanical, thermal), enzymatic, microbial (e.g. composting, digestion);

– their use may be restricted to specific conditions, specific regions or specific commodities;

In the evaluation process of substances for inclusion on lists all stakeholders should have the opportunity to be involved.

5.2 Countries should develop or adopt a list of substances that meet the criteria outlined in Section 5.1.

~~5.2~~ ~~[~~If these substances mentioned above are not available from such methods and technologies in sufficient quantities, then those substances that have been chemically synthesized may be considered for inclusion in exceptional circumstances.~~]~~

SECTION 6. INSPECTION AND CERTIFICATION SYSTEMS[15]

6.1 Inspection and certification systems are used to verify the labelling of, and claims for, organically produced foods. Development of these systems should take into account the *Principles for Food Import and Export Inspection and Certification*[16], the *Guideline for the Design, Operation, Assessment and Accreditation of Food Import and Export Inspection and Certification Systems*.[17,18]

6.2 Competent authorities should establish an inspection system operated by one or more designated authorities and/or officially recognized inspection/certification[19] bodies to which the operators producing, preparing or importing products as referred to in paragraph 1.1 should be subject.

6.3 The officially recognized inspection and certification systems should comprise at least the application of the measures and other precautions set out in Annex 3.

6.4 For the application of the inspection system operated by the official or officially recognized certification body or authority, countries should identify a competent authority responsible for the approval and supervision of such bodies:

– the identified competent authority may delegate, while maintaining the responsibility for the decisions and actions taken, the assessment and supervision of private inspection and certification bodies to a private or public third party hereafter referred to as its “designate”. If delegated, the private or public third party should not be engaged in inspection and/or certification;

– for this purpose an importing country may recognize a third party accrediting body when the exporting country lacks an identified competent authority and a national program.

6.5 In order to attain approval as an officially recognized certification body or authority, the competent authority, or its designate, when making its assessment should take into account the following:

a) the standard inspection/certification procedures to be followed, including detailed description of the inspection measures and precautions which the body undertakes to impose on operators subject to inspection;

b) the penalties which the body intends to apply where irregularities and/or infringements are found;

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[15] The systems conducted by certification bodies may in some countries be equivalent to those systems conducted by inspection bodies. Therefore, the term “inspection and certification” has been used wherever these systems may be synonymous.

[16] CAC/GL 20-1995.

[17] CAC/GL 26-1997.

[18] See also other agreed international standards, e.g. ISO65.

[19] In organic approval processes reference is frequently made to certification performed by either a ‘certification body’ or an ‘inspection body’. Where these functions are conducted by the same body there must be clear separation of the inspection and certification roles.

c) the availability of appropriate resources in the form of qualified staff, administrative and technical facilities, inspection experience and reliability;
d) the objectivity of the body vis-à-vis the operators subject to inspection.

6.6 The competent authority or its designate should:
a) ensure that the inspections carried out on behalf of the inspection or certification body are objective;
b) verify the effectiveness of inspections;
c) take cognizance of any irregularities and/or infringements found and penalties applied;
d) withdraw approval of the certification body or authority where it fails to satisfy the requirements referred to in (a) and (b) or, no longer fulfils the criteria indicated in paragraph 6.5 or, fails to satisfy the requirements laid down in paragraphs 6.7 to 6.9.

6.7 Official and/or officially recognized certification bodies or authority referred to in paragraph 6.2 should:
a) ensure that at least the inspection measures and precautions specified in Annex 3 are applied to undertakings subject to inspection; and
b) not disclose confidential information and data obtained in their inspection or certification activities to persons other than the person responsible for the undertaking concerned and the competent authorities.

6.7' During ~~[~~registration~~]~~ of the aquaculture ~~farm/ seaweed or other~~unit or algae collection unit by the accredited certifying ~~[~~agency~~]~~, the producer has to present an ~~annual~~ organic management plan to the accredited certifying ~~[~~agency~~]~~, for verification during the inspection. The plan is required to be updated annually ~~(IN).~~

6.8 Official or officially recognized inspection and/or certification bodies or authority should:
a) give the competent authority or its designate, for audit purposes, access to their offices and facilities and, for random audit of its operators, access to the facilities of the operators, together with any information and assistance deemed necessary by the competent authority or its designate for the fulfilment of its obligations pursuant to these guidelines;
b) send to the competent authority or its designate each year a list of operators subject to inspection for the previous year and present to the said authority a concise annual report.

6.9 The designated authority and the official or officially recognized certification body or authority referred to in paragraph 6.2 should:
a) ensure that, where an irregularity is found in the implementation of Sections 3 and 4, or of the measures referred to in Annex 3, the indications provided for in paragraph 1.2 referring to the organic production method are removed from the entire lot or production run affected by the irregularity concerned;
b) where a manifest infringement, or an infringement with prolonged effects is found, prohibit the operator concerned from marketing products with indications referring to the organic production method for a period to be agreed with the competent authority or its designate.

6.10 The requirements of the *Guidelines for the Exchange of Information between Countries on Rejections of Imported Food*[20] should apply where the competent authority finds irregularities and/or infringements in the application of these guidelines.

SECTION 7. IMPORTS

7.1 Products as specified in paragraph 1.1 which are imported may be marketed only where the competent authority or designated body in the exporting country has issued a certificate of inspection stating that the lot designated in the certificate was obtained within a system of production, preparation, marketing and inspection applying at least the rules provided for in all sections and annexes of these guidelines and satisfy the decision on equivalency referred to under 7.4.

7.2 The certificate referred to in paragraph 7.1 above should accompany the goods, in the original copy, to the premises of the first consignee; thereafter the importer should keep the transactional certificate for not less than two years for inspection/audit purposes.

7.3 The authenticity of the product should be maintained after import through to the consumer. If imports of organic products are not in conformity with the requirements of these guidelines due to treatment required by national regulations for quarantine purposes that is not in conformity with these guidelines they loose their organic status.

7.4 An importing country may:

[20] CAC/GL 25-1997.

a) require detailed information, including reports established by independent experts mutually agreed between competent authorities of the exporting and importing countries, on the measures applied in the exporting country to enable it to make judgements and decisions on equivalency with its own rules provided that these rules of the importing country meet the requirements of these guidelines, and/or
b) arrange together with the exporting country for site visits to examine the rules of production and preparation, and the inspection/certification measures including production and preparation itself as applied in the exporting country.
c) require, in order to avoid any confusion to the consumer, that the product is labelled in accordance with the labelling requirements applied, in accordance with the provisions of section 3, in the importing country for the products concerned.

ANNEX 1
PRINCIPLES OF ORGANIC PRODUCTION

A.1 PLANTS AND PLANT PRODUCTS

1. The principles set out in this Annex should have been applied on the parcels, farm or farm units during a conversion period of at least two years before sowing, or in the case of perennial crops other than grassland, at least three (3) years before the first harvest of products as referred to in paragraph 1.1(a) of these guidelines. The competent authority, or where delegated, the official or officially recognized certification body or authority may decide in certain cases (such as idle use for two years or more) to extend or reduce that period in the light of previous parcel use but the period must equal or exceed 12 months.

2. Whatever the length of the conversion period it may only begin once a production unit has been placed under an inspection system as required by 6.2 and once the unit has started the implementation of the production rules referred to in Section 4 of these Guidelines.

3. In cases where a whole farm is not converted at one time, it may be done progressively whereby these guidelines are applied from the start of conversion on the relevant fields. Conversion from conventional to organic production should be effected using permitted techniques as defined in these guidelines. In cases where a whole farm is not converted at the same time, the holding must be split into units as referred to in Annex 3, part A, paragraphs 3 and 11.

4. Areas in conversion as well as areas converted to organic production must not be alternated (switched back and forth) between organic and conventional production methods.

5. The fertility and biological activity of the soil should be maintained or increased, where appropriate, by:
   a) cultivation of legumes, green manures or deep-rooting plants in an appropriate multi-annual rotation programme;
   b) incorporation in the soil of organic material, composted or not, from holdings producing in accordance with these guidelines. By-products from livestock farming, such as farmyard manure, may be used if they come from livestock holdings producing in accordance with these guidelines;

   Substances, as specified in Annex 2, Table 1 may be applied only to the extent that adequate nutrition of the crop or soil conditioning are not possible by the methods set out in 5(a) and (b) above or, in the case of manures, they are not available from organic farming.
   c) for compost activation, appropriate micro-organisms or plant-based preparations may be used;
   d) biodynamic preparations from stone meal, farmyard manure or plants may also be used for the purpose covered by paragraph 5.

6. Pests, diseases and weeds should be controlled by any one, or a combination, of the following measures:
   – choice of appropriate species and varieties;
   – appropriate rotation programs;
   – mechanical cultivation;
   – protection of natural enemies of pests through provision of favourable habitat, such as hedges and nesting sites, ecological buffer zones which maintain the original vegetation to house pest predators;
   – diversified ecosystems. These will vary between geographical locations. For example, buffer zones to counteract erosion, agro-forestry, rotating crops, etc.
   – flame weeding;
   – natural enemies including release of predators and parasites;
   – biodynamic preparations from stone meal, farmyard manure or plants;
   – mulching and mowing;
   – grazing of animals;
   – mechanical controls such as traps, barriers, light and sound;
   – steam sterilization when proper rotation of soil renewal cannot take place.

7. Only in cases of imminent or serious threat to the crop and where the measures identified in 6. (above) are, or would not be effective, recourse may be had to products referred to in Annex 2.

8. Seeds and vegetative reproductive material should be from plants grown in accordance with the provisions of Section 4.1 of these guidelines for at least one generation or, in the case of perennial crops, two growing

seasons. Where an operator can demonstrate to the official or officially recognized certification body or authority that material satisfying the above requirements is not available, the certification body or authority may support:

a) in the first instance, use of untreated seeds or vegetative reproductive material, or
b) if (a) is not available, use of seeds and vegetative reproductive material treated with substances other than those included in Annex 2.

The competent authority may establish criteria to limit the application of the derogation in 8 above.

9. The collection of edible plants and parts thereof, growing naturally in natural areas, forests and agricultural areas, close to the seashore or bordering other aquatic environments, is considered an organic production method provided that:

– the products are from a clearly defined collection area that is subject to the inspection/certification measures set out in Section 6 of these guidelines;
– those areas have received no treatments with products other than those referred to in Annex 2 for a period of three years before the collection;
– the collection does not disturb the stability of the natural habitat or the maintenance of the species in the collection area;
– the products are from an operator managing the harvesting or gathering of the products, who is clearly identified and familiar with the collection area.

A.2 ~~SEAWEEDS AND SEAWEED OTHER~~ ALGAE AND THEIR PRODUCTS

(Numbering of A2 to be integrated into Guideline's sequence eventually)

1. ~~[This section applies to seaweed and kelps and **other algae** in addition to phytoplankton and microalgae for use **as direct or indirect** feed for aquaculture animals. Member countries are free to develop criteria outside the scope of these Guidelines for organic production of phytoplankton and microalgae for food use. The Guidelines may be revised in future to include criteria for phytoplankton and microalgae for use as food).].~~

2. ~~2.~~ The operation and management of **the production of** organic seaweed **and other algae** ~~production~~, whether in containment systems or not, should ~~respect~~ **be consistent with** the principles of organic farming. ~~The biodiversity of the aquatic environment and the quality of the surrounding water should be maintained~~

3. Harvested ~~seaweed **and other** algae~~ can be sold as organically produced when these Guidelines have been complied with. The criteria for site selection~~ing~~ of aquaculture animal units in Section B2 of these guidelines should be applied as appropriate **to production units for** ~~seaweed **and other** algae production units~~. The criteria for conversion of plant and plant products in these guidelines (Annex I.A, 1-4) should be applied as appropriate to ~~seaweed/**other** algae~~ production units. If a competent authority agrees to a conversion period shorter than 12 months, it should be at least the length of a production cycle.

4. Both farming and collection of ~~seaweed **and other** algae~~ should be carried out in areas which meet the criteria of paragraph 4 and 6 of Section B2. An organic management plan should be developed and implemented and subjected to~~**by means of** annual **update**revision **by all producers of** all organic seaweed **and other** algae producers~~ to guide the operation of the production unit in keeping the impact on the environment low and setting out monitoring to be done to ensure that this aim is achieved each year.

5. The collection of edible ~~seaweeds **and other** algae~~ and parts thereof, growing naturally in the ~~sea~~ **aquatic environment** is considered an organic production method provided that the four conditions of Annex 1.A. paragraph 9 are met.

6. To maintain good quality growing ~~planting~~ material, the collection in the wild should be done in a sustainable manner.

7. Farming should be carried out in a sustainable manner at all stages from collection of seedlings in the wild to harvesting. The application of supplementary fertiliser using natural organic compounds to the growing area should be restricted to pond cultivation. ~~**[and to substances listed in Annex 2, (Brazilian request), Table x]**~~**.** Ropes and other equipment used for growing seaweed should be re-used or re-cycled where possible. Removal of bio-fouling organisms should be by physical means **only.**

8. The operator should maintain detailed and up-to-date records as set out in Annex 3, paragraphs 7 – 15, where the terms livestock should be taken to read ~~seaweed stock or other algae stock.~~algae.

B.2 AQUACULTURE ANIMALS AND THEIR PRODUCTS

(Numbering of B2 to be integrated into Guideline's sequence eventually)

General principles

1. **The operation and management of aquaculture production, whether in containment systems or not, should be consistent with the principles of organic production and the Codex Code of Practice for Fish and Fishery Products, Section 6 and 7(CAC/RCP 52-2003) as appropriate.** ~~**(IR)**~~

~~1. Aquaculture is an important activity that contributes to the global supply of fish and other seafood species. Fishery products are important in terms of world trade and the aquaculture component is becoming increasingly important as time goes on.~~

~~2. The operation and management of aquaculture production, whether in containment systems or not, should respect~~ **be consistent with** ~~(US) the principles of organic production~~. The biodiversity of the aquatic environment and the quality of the surrounding water should be maintained.

3. Aquaculture operators must maintain on an ongoing basis an organic management plan, to guide the operation of the production unit, ~~particularly regarding environmental issues, so as to maintain or improve the natural resources of the operation~~ **This should be developed and implemented** and subjected to an~~**by means of**~~ **annual update**~~**revision**~~ **by all producers to guide the operation of the production unit in keeping** ~~and keep~~ the impact on the environment low and set out a monitoring programme to ensure that this aim is achieved each year. The plan should cover nutrient discharge, if applicable, and the repair and surveillance of technical equipment. The Organic Management Plan should document how monitoring is done to ensure there is minimal impact to the surrounding environment. ~~The plan should cover nutrient discharge, if applicable, and the repair and surveillance of equipment~~ **The organic management plan may** ~~**could (may – IFOAM)**~~ **also include a risk based water quality monitoring scheme for early detection of**

potential contaminants from unlikely events such as an oil spill or other potential contamination of the harvest area. ~~**(AU)**~~

~~**Siting**~~**Site Selection**

4'.The relevant conditions listed for site selection~~the growing water quality~~ in Section 6.1.1~~2~~ of the Codex Code of practice for fish and fishery products should apply. The production area should have characteristics which allow the production of ~~safe~~ products ~~of high quality without unacceptable~~ **while minimizing** ~~(US)~~ negative environmental impacts on surrounding natural ecosystems. Production facilities should be located in areas where the risk of contamination is minimized and where sources of pollution are unlikely and can be controlled or mitigated. The boundaries of the production unit should be clearly defined and marked appropriately.

5. The conditions listed for the growing water quality in Section 6.1.2 of the Codex Code of practice for fish and fishery products should apply.

~~1. 5.~~Water used for aquaculture should **meet the physiological requirements of the species** ~~**(AR)**~~ and be of a quality suitable for the production of food which is safe for human consumption ~~and therefore~~ **W**aste water from domestic or industrial sources should not be used ~~in accordance with the FAO Technical Guidelines for Aquaculture Certification, 2011.~~

5'. Substances permitted for use as fertilizers and conditioners in the cultivation of aquaculture animals (fish and shellfish) are listed in Annex 2, Table 1'.

6. The certification body or authority must ensure at the outset that the location of the production unit is suitable by conducting ~~a risk analysis~~ **an assessment** ~~(TH & AR)~~ of potential sources of contamination ~~with contaminants or~~ **by** ~~(UK)~~ substances unacceptable to organic production systems. Buffer zones within or between farms should be established by competent authorities, where necessary, to separate organic and non-organic production units.

Conversion period ~~**[for operations]**~~ ~~**(for discussion at physical WG, 5/2013)**~~

7. The conversion period should in general be at least one production cycle of the stock aquatic species~~year~~.~~[~~In cases where the water has been drained and the facility cleaned and disinfected with permitted cleaning materials, ~~a shorter period of six months~~a conversion period ~~s may apply.~~ is not required. In the case of non-enclosed ~~marine~~ **aquatic** locations a shorter period of three months may apply~~]~~ provided that cages (net pens) have not been treated with prohibited antifoulants and there are no other sources of exposure to prohibited substances. During the conversion period the stock should not be subject to treatments or exposed to products which are not permitted for the production of organic foods. ~~Production areas that have contact with the soil must not have had any prohibited substances applied for at least three years prior to first harvest.~~

Origin of stock

9. ~~8.~~ Breeds adapted to local conditions shall be chosen. ~~It is preferable that locally grown aquatic species be used for organic farming~~ **production** ~~(AR) where possible~~. ~~The species should be able to adapt to local conditions and selection~~Selection criteria should include their vitality and resistance to pests and diseases. Following the conversion period if organic aquaculture animals are not available, ~~young~~juvenile non-organic aquaculture stock may be introduced for on-growing, provided that the latter two thirds of their production cycle or 90% of their final biomass is under

organic management and providing the stock is healthy. [alternative suggestion for consideration by eWG: When organic juveniles are not available, the certifying body would prescribe a time limit and percentage of non-organic juveniles for use according to the production of the species] Breeding stock should come from organic production units, where the parent stock have been under organic management for at least three months prior to breeding. For crustaceans, in cases where organic breeding stock is not available, wild caught parent stock may be used, provided that they are kept under organic management before breeding.

10. [When organic juveniles are not available, the Competent Authority may prescribe a time limit and percentage of non-organic juveniles, including wild sources, for use according to the production of the species. For bivalve shellfish, seedjuveniles may be wild-harvested from outside of the production area, provided such harvesting is permitted by legislation the competent authority (BR), and records are kept to allow it be tracked back to the collection area. For species that cannot spawn naturally in captivity spawning may be induced using exogenous releasing hormones only if other methods are not available. Brood stock treated with releasing hormone shall lose organic status when slaughtered, the offspring will be organic if they have been raised according to this guideline. Genetically modified organisms (GMOs) [and stock treatedproduced using hormones must not be used].]

Production rules for husbandry and breeding

9. The production unit should provide sufficient space for the animals' needs in terms of stocking density, in numbers per cubic metre, or per square metre of surface area, as most appropriate for the species concerned. They aquatic animals should be provided with good qualitygood quality **clean** water with a flow rate and temperature which is suitable **meets** to the **physiological** requirements of the species with sufficient oxygen and, in the case of filter feeding animals, other nutritional factors for their needs. The temperature and light conditions should be suitable for the species concerned in the particular geographic location of the production unit. When netting is used it should be kept clean by physical means. or by hand.

10. **Maximum stocking density should be reflective of the natural behaviour of species and in keeping with good welfare and in general be lower than that used in conventional farming** (IT). [Competent authorities, or other recognised bodies (AR), shall (may (JP)) develop and publicise guide values for maximum densities for the species grown under their authority, which are reflective of the natural behaviour of the species involved and in keeping with good welfare.]

11. Containment systems, when used, including cages (net pens) should be designed, constructed, located and operated to suit the requirements of the species cultivated, and minimize the risk of escapes and other negative environmental impacts and **to** (UK) prevent the entry of predatory species.

12. [Closed recirculation systems are prohibited except when used as hatcheries or nurseries or for production of species used as organic feed on account of the fact that such systems depend on

external energy inputs and are high in energy consumption. As they have some positive features, such as reduction of waste discharges and prevention of escapes, this prohibition may be reviewed at a future date [alternative: in five years], as greater knowledge becomes available on their environmental viability and compatibility with organic production. Or

The Competent Authority should decide whether or not to approve closed recirculation systems after a thorough examination and evaluation of the total environmental viability and compatibility with organic production]

13. Breeding should reflect the natural situation as closely as possible, in terms of ambient conditions, using appropriate strains for the type of farming. Manual sorting or selection, manual stripping of gametes and artificial incubation of eggs is allowed.

Artificial polyploidy, cloning, [artificial hybridization and use of single sex strains are prohibited].

~~14.[Competent authorities or other recognised bodies (AR) shall also develop and publicise criteria for aquaculture production systems, with particular reference to type of system, water flow, oxygen saturation and effluent elimination and if necessary, fallowing.]~~

Nutrition

~~15. –~~

14. Operators should design a feeding plan that takes the following factors into account: ~~Where feed is used, aquaculture operations should include procedures for avoiding~~

a) feed contamination should be avoided in compliance with national regulations or as determined by internationally agreed standards and a precautionary approach should be taken to avoid disease transmission via feedstuffs~~.~~;

b) The feedstuffs should meet the animal's nutritional requirements at the various stages of its development with organic or natural feeds~~. –~~;

c) Plant material used in aquaculture feed ~~must~~ should be organically grown and should always meet the requirements of these guidelines; ~~,~~ **~~[except under conditions of para 15' below]~~**

d) feedstuffs should contribute to good health and animal welfare:

e) the quality and nutritional composition of the feed should contribute to reaching high level of quality for the final edible product;

f) additional feeding should have an minimum environmental impact;

e) use of growth promoters or synthetic amino acids is not permitted.

~~. [Carnivorous fish should not be fed material from the same species/family,] nor a totally plant based diet to ensure their physiological needs are met and to ensure good welfare~~

Regarding feeds for carnivorous aquaculture animals:

a) they should be provided according to the following order of priority;

a.1) organic feed products of aquaculture origin

a.2) fishmeal and fish oil and ingredients derived from organic aquaculture trimmings

a.3) fishmeal and fish oil derived from trimmings of fish caught for human consumption in sustainable fisheries

a.4) organic feed material or plant or animal origin.

When the above-mentioned feeds are not available, fishmeal and fish oil derived from conventional aquaculture trimmings may be used, or for a limited period:

a.5) organic feed material of non-aquatic origin as allowed by national legislation;

b) the ration may include up to 60% of organic plant material;

c) dead animals from any aquaculture production system should not be used when their death was due to disease or unknown causes

~~a. The aquatic animal based portion of the feed should be made from fish meal and fish oil, or ingredients of fish origin,,or from organic feed material of non-aquatic origin, derived from the following sources in priority order:~~

- ~~organically grown aquatic animals and their trimmings, or~~
- ~~trimmings of fish caught for human consumption in sustainable fisheries, or~~
- ~~fish and invertebrates caught in sustainable fisheries, or~~
- ~~organic feed material of non-aquatic origin as allowed by national legislation~~

~~[Alternative text suggested by Argentina:~~

~~When designing the diet plan the operator must consider:~~

~~a) foods that contribute to good health and animal welfare~~

~~b) that the animals are fed in sufficient quantity and with organic feed and / or natural quality, according to production systems that meet their nutritional needs for different stages of development.~~

~~c) that the quality of food and their nutritional composition contribute to high end product quality and edibility;~~

~~d) to minimize the environmental impact~~

~~The animals are fed with natural feed in the production environment. If this is not available in sufficient quantity and quality, feed may be used, provided they are organic, which may include ingredients of plant, animal and / or mineral origin.~~

~~No use of growth factors or synthetic amino acids is permitted.~~

~~No use of any dead animals from aquaculture production system feed, when his death was due to disease or unknown causes.]~~

15 ~~[~~ If substances are used as feedstuffs, nutritional elements, feed additives or processing aids ~~or~~ in the preparation of feedstuffs for aquaculture animals, the competent authority shall establish a positive list of substances in compliance with the criteria of Section B1, para. 18. ~~(IR, GR)~~. ~~[Where feed additives or, only where there is an absence of organic feed materials an amount of non-organic feed ingredients below 2% of the dry matter of the feed, are needed in order to meet aquaculture animal's nutritional requirements and in order to ensure good animal welfare these should by preference originate from natural ingredients. Only in the absence of suitable natural additives may chemically synthesized additives be permitted. All additives or non-organic feed ingredients may~~

~~only be used with the permission of the certification body or authority and evidence of their need should be provided.] (UK & FR).~~

15'' ~~[~~Notwithstanding the above, where an operator can demonstrate to the satisfaction of the official or officially recognized inspection/certification body that feedstuffs satisfying the requirement outlined in paragraph ~~15~~ 14above are not available, as a result of, for example, unforeseen severe natural or man-made events or extreme ~~climatic~~ weather conditions, the inspection/certification body may allow a restricted percentage of feedstuffs not produced according to these guidelines to be fed for a limited time, providing it does not contain genetically engineered/modified organisms or products thereof. The competent authority shall set both the maximum percentage of non-organic feed allowed and any conditions relating to this derogation~~] (TH, BR & UK).~~

Health and welfare

16. Disease prevention in organic aquaculture ~~shall~~ **may** ~~(US)~~ should be based on guidelines and standards set by the OIE and the principles and practices for health care of livestock (terrestrial animals) in these guidelines, specifically Annex I, **B.1**, paragraphs, 20, 21, 22 and 24 and on the following additional points:

- ensuring that the siting and design of the production unit is optimal and that there is regular cleaning and disinfection of premises with ~~organic disinfectant~~ **permitted substances** (US) where appropriate.
- ~~[~~Alternative natural and h~~H~~omeopathic ~~medicines~~**treatments** ~~should be used by preference~~ should~~shall~~ be used in preference to chemical ~~allopathic~~ veterinary drugs or antibiotics,~~]~~ ~~[~~provided that their therapeutic effect if effective for the species of animal and the condition for which the treatment is intended.~~]~~ ~~(NO)~~
- to control ectoparasites such as sealice,,**appropriate production methods (and cleaner fish if available)** ~~(CA)~~ ~~natural processes, such as the use of predatory species of ectoparasites (e.g. cleaner-fish) [alternative more general wording: appropriate production methods]~~ should be used where possible, rather than parasiticides. Parasite treatments should be limited to twice ~~[query this limit (JP)]~~ per year, with the exception of compulsory control schemes.
- the use of ~~allopathic treatments~~ **veterinary medicines** ~~(Chair)~~ should be limited to two ~~[query this limit (JP too low; BR should be one)]~~ courses of treatment per year, with the exception of vaccines and compulsory eradication schemes. If the specified limits are exceeded the aquaculture animals concerned should not be sold as organic.

~~17. Hormonal treatment should not be used.~~ See final sentence of 8 above.

Harvesting and Transport

17. Harvesting should be carried out with reference to the Code of Practice for Fish and Fishery Products (Section 6.3.4 of CAC/RCP 52-2003). Guidelines and standards set by the OIE ~~should~~ **may** (US) be the specific normative basis for transport. The provisions on holding and transport in aquaculture production of the Codex Code of Practice for Fish and Fishery Products (Section 6.3.5 of CAC/RCP 52-2003) should also apply.

Live ~~fish~~ **aquatic animals** (TH) should be transported in suitable containers with clean water, which meets their physiological needs in terms of temperature and dissolved oxygen. Before use, tanks should be thoroughly cleaned, disinfected and rinsed. Precautions should be taken to reduce stress during transport, in particular regarding the density.

Slaughter

18. Guidelines and standards set by the OIE should ~~[(may (US)]~~ be the specific normative base. **Live** ~~(TH & AR)~~ aquaculture animals should be handled in such a way as to avoid unnecessary stress. Slaughter techniques should render fish immediately unconscious and insensible to pain.

Inspection

19. **The operator should maintain detailed and up-to-date records and meet the relevant requirements of Annex 3 for inspection purposes.**

C. HANDLING, STORAGE, TRANSPORTATION, PROCESSING AND PACKAGING

82. The integrity of the organic product must be maintained throughout the processing phase. This is achieved by the use of techniques appropriate to the specifics of the ingredients with careful processing methods limiting refining and the use of additives and processing aids. Ionizing radiation should not be used on organic products for the purpose of pest control, food preservation, elimination of pathogens or sanitation. Ethylene may be used for ripening of kiwifruit and bananas.

Pest management

83. For pest management and control the following measures, in order of preference, should be used:
   a) Preventative methods, such as disruption and elimination of habitat and access to facilities by pest organisms, should be the primary methodology of pest management;
   b) If preventative methods are inadequate, the first choice for pest control should be mechanical/physical and biological methods;
   c) If mechanical/physical and biological methods are inadequate for pest control, pesticidal substances appearing in Annex 2 table 2 (or other substances allowed for use by a competent authority in accordance with Section 5.2) may be used provided that they are accepted for use in handling, storage, transportation or processing facilities by the competent authority and so that contact with organic products is prevented.

84. Pests should be avoided by good manufacturing practice. Pest control measures within storage areas or transport containers may include physical barriers or other treatments such as sound, ultra-sound, light, ultra-violet light, traps (pheromone traps and static

bait traps) controlled temperature, controlled atmosphere (carbon dioxide, oxygen, nitrogen), and diatomaceous earth.

85. Use of pesticides not listed in Annex 2 for post harvest or quarantine purposes should not be permitted on products prepared in accordance with these guidelines and would cause organically produced foods to lose their organic status.

Processing and manufacturing

86. Processing methods should be mechanical, physical or biological (such as fermentation and smoking) and minimize the use of non-agricultural ingredients and additives as listed in Annex 2, Tables 3 and 4.

Packaging

87. Packaging materials should preferably be chosen from bio-degradable, recycled or recyclable sources.

Storage and transport

88. Product integrity should be maintained during any storage and transportation and handling by use of the following precautions:
   a) Organic products must be protected at all times from co-mingling with non-organic products; and
   b) Organic products must be protected at all times from contact with materials and substances not permitted for use in organic farming and handling.

89. Where only part of the unit is certified, other product not covered by these guidelines should be stored and handled separately and both types of products should be clearly identified.

90. Bulk stores for organic product should be separate from conventional product stores and clearly labelled to that effect.

91. Storage areas and transport containers for organic product should be cleaned using methods and materials permitted in organic production. Measures should be taken to prevent possible contamination from any pesticide or other treatment not listed in Annex 2 before using a storage area or container that is not dedicated solely to organic products.

ANNEX 2

PERMITTED SUBSTANCES FOR THE PRODUCTION OF ORGANIC FOODS

PRECAUTIONS

1. Any substances used in an organic system for soil fertilization and conditioning, pest and disease control, for the health of livestock and aquaculture animals and quality of the animal products, or for preparation, preservation and storage of the food product should comply with the relevant national regulations.

2. Conditions for use of certain substances contained in the following lists may be specified by the certification body or authority, e.g. volume, frequency of application, specific purpose, etc.

3. Where substances are required for primary production they should be used with care and with the knowledge that even permitted substances may be subject to misuse and may alter the ecosystem of the soil or farm.

4. The following lists do not attempt to be all inclusive or exclusive, or a finite regulatory tool but rather provide advice to governments on internationally agreed inputs. A system of review criteria as detailed in Section 5 of these Guidelines for products to be considered by national governments should be the primary determinant for acceptability or rejection of substances.

TABLE 1
SUBSTANCES FOR USE IN SOIL FERTILIZING AND CONDITIONING

[Annex 2, Table 1'. Agricultural inputs used for fertilizers and conditioners of aquaculture pond (suggested by Thailand)

Substances	Details/specific conditions
1. Lists of permitted organic substances	
1.1 Organic fertilizer made from organic materials; compost of crop residues, straw, sawdust, bark, wood waste, and other agricultural by-products	- If substances are not from organic sources, they need to be recognized by certification body or competent authority. Inorganic substances added to provide plant nutrients such as phosphate rock shall be permitted substances.
1.2 Manure	- If substances are not from organic sources, they need to be recognized by certification body or competent authority
1.3 Green manure, fresh crop residues and residual material of organic nature used in the farm	- If substances are not from organic sources, they need to be recognized by certification body or competent authority
1.4 Leftover products from slaughterhouses and industries such as	- Synthetic substances shall not be added and

sugar factories, tapioca factories, and fish sauce factories	they need to be recognized by certification body or competent authority
1.5 [Growth control] substances for aquatic organisms, those free from synthetic substances	- If substances are not from organic sources, they need to be recognized by certification body or competent authority
1.6 Bacteria, molds, and enzymes	- If substances are not from organic sources, they need to be recognized by certification body or competent authority
2. Lists of permitted inorganic substances	
2.1 Phosphate rock	-
2.2 Ground limestone (In calcite or dolomite form, it is prohibited to use baked dolomite)	-
2.3 Calcium silicate	-
2.4 Sodium silicate	-
2.5 Magnesium sulfate	-
2.6 Clay minerals such as smectite, kaolinite, Chlorite, etc	-
2.7 Perlite, zeolite, and bentonite	-
2.8 Rock potash, mined, potassium salt with less than 60% chloride	-
2.9 Calcium from seaweed	-
2.10 Seashells	-
2.11 Potassium sulphate produced by physical processes	-
2.12 Rock salt	-
2.13 [Oxygen]	-

]

TABLE 2
SUBSTANCES FOR PLANT PEST AND DISEASE CONTROL

[TABLE 2'

CLEANING AND DISINFECTANT TREATMENTS APPROVED FOR ORGANIC AQUACULTURE

2',1 Substances for cleaning and disinfection of equipment and facilities, in the absence of aquaculture animals: —

Ozone
Sodium chloride
Sodium hypochlorite
Calcium hypochlorite
Lime (CaO, calcium oxide)
Caustic soda
Alcohol
Hydrogen peroxide
Organic acids (acetic acid, lactic acid, citric acid)
Humic acid
Peroxyacetic acids
Iodophores
Copper sulphate: [~~only until 31 December 2015 or alternative agreed date~~]—
Potassium permanganate
Peracetic and peroctanoic acids
Tea seed cake made of natural camelia seed (use restricted to shrimp production)

2'.2. Limited list of substances for use in the presence of aquaculture animals: —

Limestone (Calcium carbonate) for pH control
dolomite for pH correction (use restricted to shrimp production).

Additional proposal from Thailand:

2' . Substances for pest and disease control for aquaculture in the absence of animals (AA) or in the presence of animals (PA)

Substances	**Details/specific conditions**
1. Tea meal (AA)	-
2. Rotenone (AA)	-
3. Potassium permanganate (PA) – *listed above*	- only allowed in the hatching stage with an advice from fishery biologist or veterinarian
4. Hydrogen peroxide (PA) - *listed above*	
5. Povidone iodine (PA)	

]

TABLE 3

INGREDIENTS OF NON-AGRICULTURAL ORIGIN REFERRED TO IN SECTION 3 OF THESE GUIDELINES

3.1 Additives permitted for use under specified conditions in certain organic food categories or individual food items

The following table provides a list of those food additives including carriers which are allowed for use in organic food production. The functional uses and food categories and individual food items for each food additive in the following table are governed by the provisions in Tables 1–3 of the *General Standard for Food Additives* and other standards which have been adopted by the Codex Alimentarius Commission.

The table is an indicative list for the purpose of processing organic food only. Countries may develop a list of substances for national purposes that satisfy the requirements as recommended in Section 5.2 of these Guidelines.

Food additives in this Table can be used to perform the function indicated in the specified food products.

INS no.	Additive name	Functional use allowed in organic production	Permitted for use in food categories	
			Food of plant origin	Food of animal origin
170i	Calcium Carbonate	All	Permitted, although exclusions of the GSFA still apply.	01.0 Dairy products and analogues, excluding products of food category 02.0
220	Sulphur Dioxide	All	14.2.2 Cider and perry14.2.3 Grape wines14.2.4 Wines (other than grapes)	14.2.5 Mead
270	Lactic Acid (L- D- and DL-)	All	04.2.2.7 Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	01.0 Dairy products and analogues, excluding products of food category 02.008.4 Edible casings (e.g. sausage casings)
290	Carbon Dioxide	All	Permitted, although exclusions of the GSFA still apply.	Permitted, although exclusions of the GSFA still apply.
296	Malic Acid (DL-)	All	Permitted, although exclusions of the GSFA still apply.	Not permitted.
300	Ascorbic Acid	All	Provided insufficient natural sources are available.Permitted, although exclusions of the GSFA still apply.	Provided insufficient natural sources are available.08.2 Processed meat, poultry, and game products in whole pieces or cuts08.3 Processed comminuted meat, poultry, and game products08.4 Edible casings (e.g., sausage casings)
307	Tocopherols (mixed natural concentrates)	All	Permitted, although exclusions of the GSFA still apply.	All mixed products allowed under the General Standard for Food Additives and Standards adopted by the Codex Alimentarius Commission
322	Lecithins (obtained without bleaches and organic solvents.)	All	Permitted, although exclusions of the GSFA still apply.	01.0 Dairy products and analogues, excluding products of food category 02.002.0 Fats and oils, and fat emulsions12.6.1 Emulsified sauces (e.g. mayonnaise, salad dressing)13.1 Infant formulae and follow-on formulae13.2 Complementary foods for infants and young children
327	Calcium Lactate	All	Not permitted.	01.0 Dairy products and analogues, excluding products of food category 02.0
330	Citric Acid	All	04.0 Fruits and vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	As a coagulation agent for specific cheese products and for cooked eggs01.6 Cheese and analogues02.1 Fats and oils essentially free from water 10.0 Egg and egg products
331i	Sodium Dihydrogen Citrate	All	Not permitted.	01.1.1.2 Butter milk (plain) (Stabilizer only) 01.1.2 Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)01.2.1.2 Fermented milks (plain), heat-treated after fermentation (Stabilizer only)01.2.2

INS no.	Additive name	Functional use allowed in organic production	Permitted for use in food categories	
			Food of plant origin	Food of animal origin
				Renneted milk (Stabilizer only) 01.3 Condensed milk and analogues (plain) (Stabilizer only)01.4 Cream (plain) and the like (Stabilizer only)01.5.1 Milk powder and cream powder (plain) (Stabilizer only)01.6.1 Unripened cheese (Stabilizer only)01.6.4 Processed cheese (Emulsifier only)01.8.2 Dried whey and whey products, excluding whey cheeses08.3 Processed comminuted meat, poultry, and game products, restricted to sausagesTo be used in pasteurization of egg whites only in the following:10.2 Egg Products
332i	Potassium Dihydrogen Citrate	All	Not permitted.	Permitted, although exclusions of the GSFA still apply.
333	Calcium Citrates	All	Permitted, although exclusions of the GSFA still apply.	01.0 Dairy products and analogues, excluding products of food category 02.0
334	Tartaric Acid	All	Permitted, although exclusions of the GSFA still apply.	Not permitted.
335i 335ii	Monosodium TartrateDisodium Tartrate	All	05.0 Confectionery07.2.1 Cakes	Not permitted.
336i 336ii	Monopotassium TartrateDipotassium Tartrate	All	05.0 Confectionery06.2 Flours and starches 07.2.1 Cakes	Not permitted.
341i	Monocalcium Orthophosphate	All	06.2.1 Flours	Not permitted.
400	Alginic Acid	All	Permitted, although exclusions of the GSFA still apply.	01.0 Dairy products and analogues, excluding products of food category 02.0
401	Sodium Alginate	All	Permitted, although exclusions of the GSFA still apply.	01.0 Dairy products and analogues, excluding products of food category 02.0 All mixed products allowed under the *General Standard for Food Additives* and Standards adopted by the Codex Alimentarius Commission
402	Potassium Alginate	All	Permitted, although exclusions of the GSFA still apply.	01.0 Dairy products and analogues, excluding products of food category 02.0 All mixed products allowed under the *General Standard for Food Additives* and Standards adopted by the Codex Alimentarius Commission
406	Agar	All	Permitted, although exclusions of the GSFA still apply.	Permitted, although exclusions of the GSFA still apply.
407	Carrageenan	All	Permitted, although exclusions of the GSFA still apply.	01.0 Dairy products and analogues, excluding products of food category 02.0
410	Carob Bean Gum	All	Permitted, although exclusions of the GSFA still apply	01.1 Milk and dairy-based drinks01.2 Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks) 01.3 Condensed milk and analogues (plain)01.4 Cream (plain) and the like01.5 Milk powder and cream powder and powder analogues (plain)
410	Carob Bean Gum*(cont'd)*	All	Permitted, although exclusions of the GSFA still apply.	01.6 Cheese and analogues01.7 Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)01.8.1 Liquid whey and whey products, excluding whey cheeses08.1.2 Fresh meat, poultry and game, comminuted 08.2 Processed meat, poultry, game products in whole pieces or cuts08.3 Processed comminuted meat, poultry, and game products08.4 Edible casings (e.g. sausage casings)

INS no.	Additive name	Functional use allowed in organic production	Permitted for use in food categories	
			Food of plant origin	Food of animal origin
412	Guar Gum	All	Permitted, although exclusions of the GSFA still apply.	01.0 Dairy products and analogues, excluding products of food category 02.08.2.2 Heat-treated processed meat, poultry, and game products in whole pieces or cuts8.3.2 Heat-treated processed comminuted meat, poultry, and game products10.2 Egg products
413	Tragacanth Gum	All	Permitted, although exclusions of the GSFA still apply.	Permitted, although exclusions of the GSFA still apply.
414	Gum Arabic	All	02.0 Fats and oils, and fat emulsions05.0 Confectionery	01.0 Dairy products and analogues, excluding products of food category 02.002.0 Fats and oils, and fat emulsions05.0 Confectionery
415	Xanthan Gum	All	02.0 Fats and oils, and fat emulsions04.0 Fruits and vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds07.0 Bakery wares12.7 Salads (e.g. macaroni salad, potato salad)	Not permitted.
416	Karaya Gum	All	Permitted, although exclusions of the GSFA still apply.	Not permitted.
422	Glycerol	All	Obtained from plant origin; used as a carrier for plant extracts04.1.1.1 Untreated fresh fruit04.1.1.2 Surface-treated fresh fruit04.1.2 Processed fruit04.2.1.2 Surface-treated fresh vegetables, (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds04.2.2.2 Dried vegetables, (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds04.2.2.3 Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soy sauce04.2.2.4 Canned or bottled (pasteurized) or retort pouch vegetables (includingmushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds04.2.2.5 Vegetable, (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)04.2.2.6 Vegetable, (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.504.2.2.7 Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food category 12.1012.2 Herbs, spices, seasonings, and condiments (e.g., seasoning for instant noodles)	Not permitted.
440	Pectins (non-amidated)	All	Permitted, although exclusions of the GSFA still apply.	01.0 Dairy products and analogues, excluding products of food category 02.0
500ii 500iii	Sodium hydrogen carbonateSodium Sesquicarbonate	All	05.0 Confectionery07.0 Bakery Wares	01.0 Dairy products and analogues, excluding products of food category 02.0
501i	Potassium Carbonate	All	05.0 Confectionery06.0 Cereals and cereal products, derived from cereal grains, from roots and tubers, pulses and legumes, excluding bakery wares of food category 07.007.2 Fine Bakery wares (sweet, salty, savoury) and mixes	Not permitted.

INS no.	Additive name	Functional use allowed in organic production	Permitted for use in food categories	
			Food of plant origin	Food of animal origin
503i 503ii	Ammonium carbonateAmmonium Hydrogen Carbonate	Acidity RegulatorRaising Agent	Permitted, although exclusions of the GSFA still apply.	Not permitted.
504i5 04ii	Magnesium CarbonateMagnesium Hydrogen Carbonate	All	Permitted, although exclusions of the GSFA still apply.	Not permitted.
508	Potassium Chloride	All	04.0 Fruits and vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds12.4 Mustards12.6.2 Non-emulsified sauces (e.g. ketchup, cheese sauces, cream sauces, brown gravy)	Not permitted.
509	Calcium chloride	All	04.0 Fruits and vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds06.8 Soybean products (excluding soybean products of food category 12.9 and fermented soybean products of food category 12.10)12.9.1 Soybean protein products12.10 Fermented soybean products	01.0 Dairy products and analogues, excluding products of food category 02.008.2 Processed meat, poultry, and game products in whole pieces or cuts08.3 Processed comminuted meat, poultry and game products08.4 Edible casings (e.g. sausage casings)
511	Magnesium chloride	All	06.8 Soybean products (excluding soybean products of food category 12.9 and fermented soybean products of food category 12.10)12.9.1 Soybean protein products12.10 Fermented soybean products	Not permitted.
516	Calcium sulphate	All	06.8 Soybean products (excluding soybean products of food category 12.9 and fermented soybean products of food category 12.10)07.2.1 Cakes, cookies and pies (e.g. fruit-filled or custard type)12.8 Yeast and like products12.9.1 Soybean protein products12.10 Fermented soybean products	Not permitted.
524	Sodium Hydroxide	All	06.0 Cereals and cereal products, derived from cereal grains, from roots and tubers, pulses and legumes, excluding bakery wares of food category 07.007.1.1.1 yeast-leavened breads and specialty breads	Not permitted.
551	Silicon Dioxide (Amorphous)	All	12.2 Herbs, spices, seasonings, and condiments (e.g. seasonings for instant noodles)	Not permitted.
941	Nitrogen	All	Permitted, although exclusions of the GSFA still apply	Permitted, although exclusions of the GSFA still apply

3.2 Flavourings

Substances and products labelled as natural flavouring substances or natural flavouring preparations are defined in the *General Requirements for Natural Flavourings* (CAC/GL 29-1987).

3.3 Water and salts

Drinking water.

Salts (with sodium chloride or potassium chloride as basic components generally used in food processing).

3.4 Preparations of micro-organisms and enzymes

Any preparation of micro-organisms and enzymes normally used in food processing, with the exception of micro-organisms genetically engineered/modified or enzymes derived from genetic engineering.

3.5 Minerals (including trace elements), vitamins, essential fatty and amino acids, and other nitrogen compounds

Only approved in so far as their use is legally required in the food products in which they are incorporated.

Table 4
PROCESSING AIDS WHICH MAY BE USED FOR THE PREPARATION OF PRODUCTS OF AGRICULTURAL ORIGIN REFERRED TO IN SECTION 3 OF THESE GUIDELINES

Substance	Specific conditions
FOR PLANT PRODUCTS	
Water	
Calcium chloride	coagulation agent
Calcium carbonate	
Calcium hydroxide	
Calcium sulphate	coagulation agent
Magnesium chloride (or nigari)	coagulation agent
Potassium carbonate	drying of grape raisins
Carbon dioxide	
Nitrogen	
Ethanol	solvent
Tannic acid	filtration aid
Egg white albumin	
Casein	
Gelatine	
Isinglass	
Vegetable oils	greasing or releasing agent
Silicon dioxide	as gel or collodial solution
Activated carbon	
Talc	
Bentonite	
Kaolin	
Diatomaceous earth	
Perlite	
Hazelnut shells	
Beeswax	releasing agent

Substance	Specific conditions
Carnauba wax	releasing agent
Sulphuric acid	pH adjustment of extraction water in sugar production
Sodium hydroxide	pH adjustment in sugar production
Tartaric acid and salts	
Sodium carbonate	sugar production
Preparations of bark components	
Potassium hydroxide	pH adjustment for sugar processing
Citric acid	pH adjustment

Preparations of micro-organisms and enzymes

Any preparations of micro-organisms and enzymes normally used as processing aids in food processing, with the exception of genetically engineered/modified organisms and enzymes derived from genetically engineered/modified organisms.

For livestock and bee products

The following is a provisional list for the purposes of processing livestock and bee products only. Countries may develop a list of substances for national purposes that satisfy the requirements of these Guidelines as recommended in Section 5.2.

INS	Name	Specific conditions
	Calcium carbonates	
	Calcium chloride	Firming, coagulation agent in cheese making.
	Kaolin	Extraction of propolis.
	Lactic acid	Milk products: coagulation agent, pH regulation of salt bath for cheese.
	Sodium carbonate	Milk products: neutralizing substance.
	Water	

ANNEX 3

MINIMUM INSPECTION REQUIREMENTS AND PRECAUTIONARY MEASURES UNDER THE INSPECTION OR CERTIFICATION SYSTEM

1. Inspection measures are necessary across the whole of the food chain to verify product labelled according to Section 3 of these guidelines conforms to internationally agreed practices. The official or officially recognized certification body or authority and the competent authority should establish policies and procedures in accordance with these guidelines.

2. Access by the inspection body to all written and/or documentary records and to the establishment under the inspection scheme is essential. The operator under an inspection should also give access to the competent or designated authority and provide any necessary information for third party audit purposes.

A. PRODUCTION UNITS

Production according to these guidelines should take place in a unit where the land parcels, production areas, farm buildings and storage facilities for crop**, ~~and~~** livestock **and aquaculture and ~~seaweed/other~~ algae sites** are clearly separate from those of any other unit which does not produce according to these guidelines; preparation and/or packaging workshops may form part of the unit, where its activity is limited to preparation and packaging of its own agricultural produce.

4. When the inspection arrangements are first implemented, the operator and the official or officially recognized certification body or authority should draw up and sign a document which includes:
   a) a full description of the unit and/or collection areas, showing the storage and production premises**, ~~and~~** land parcels**, aquaculture and ~~seaweed/other~~ algae sites** and, where applicable, premises where certain preparation and/or packaging operations take place;
   b) and, in the case of collection of wild plants **and wild seaweeds or other algae**, the guarantees given by third parties, if appropriate, which the producer can provide to ensure that the provisions of Annex 1, **A.1** para **~~10~~ 9** are satisfied;
   c) all the practical measures to be taken at the level of the unit to ensure compliance with these guidelines;
   d) the date of the last application on the land parcels, **aquatic sites** and/or collection areas concerned of products the use of which is not compatible with Section 4 of these guidelines;
   e) an undertaking by the operator to carry out operations in accordance with Sections 3 and 4 and to accept, in event of infringements, implementation of the measures as referred to in Section 6, paragraph 9 of these guidelines.

5. Each year, before the date indicated by the certification body or authority, the operator should notify the official or officially recognized certification body or authority of its schedule of production of crop products and livestock, giving a breakdown by land parcel/herd, flock or hive.

6. Written and/or documentary accounts should be kept which enable the official or officially recognized certification body or authority to trace the origin, nature and quantities of all raw materials bought, and the use of such materials; in addition, written and/or documentary accounts should be kept of the nature, quantities and consignees of all agricultural products sold. Quantities sold directly to the final consumer should preferably be accounted for on a daily basis. When the unit itself processes agricultural products, its accounts must contain the information required in B2, third dash point of this Annex.

7. All livestock should be identified individually or, in the case of small mammals or poultry, by herd or flock ~~**or**~~ in the case of bees by hive **and in the case of aquaculture animals by lot**. Written and/or documentary accounts should be kept to enable tracking of livestock and bee colonies within the system at all times and to provide adequate traceback for audit purpose. The operator should maintain detailed and up-to-date records of:
   a) breeding and/or origins of livestock **or aquaculture animals**;
   b) registration of any purchases;
   c) the health plan to be used in the prevention and management of disease, injury and reproductive problems;
   d) all treatments and medicines administered for any purpose, including quarantine periods and identification of treated animals or hives;

e) feed provided and the source of the feedstuffs;
f) stock movements within the unit and hive movements within designated forage areas as identified on maps;
g) transportation, slaughter and/or sales.
h) extraction, processing and storing of all bee products.

8. Storage, on the unit, of input substances, other than those whose use is with paragraph 4.1(b) of these guidelines is prohibited.

9. The official or officially recognized certification body or authority should ensure that a full physical inspection is undertaken, at least once a year, of the unit. Samples for testing of products not listed in these guidelines may be taken where their use is suspected. An inspection report should be drawn up after each visit. Additional occasional unannounced visits should also be undertaken according to need or at random.

10. The operator should give the certification body or authority, for inspection purposes, access to the storage and production premises and to the parcels of land **or aquatic sites**, as well as to the accounts and relevant supporting documents. The operator should also provide the inspection body with any information deemed necessary for the purposes of the inspection.

11. Products referred to in Section 1 of these guidelines which are not in their packaging for the end consumer should be transported in a manner which should prevent contamination or substitution of the content with substances or product not compatible with these guidelines and the following information, without prejudice to any other indications required by law:
– the name and address of the person responsible for the production or preparation of the product;
– the name of the product; and
– that the product is of organic status.

12. Where an operator runs several production units in the same area (parallel cropping), units in the area producing crop, crop products **or** ~~seaweed/other~~ **algae or their products** not covered by Section 1 should also be subject to the inspection arrangements as regards the dash points of paragraph 4 and paragraphs 6 and 8 above. Plants of indistinguishable varieties as those produced at the unit referred to in paragraph 3 above should not be produced at these units:
– If derogations are allowed by the competent authority, the authority must specify the types of production and circumstances for which derogations are granted and the supplementary inspection requirements, such as unannounced site visits; extra inspections during harvest; additional documentary requirements; assessment of an operation's ability to prevent co-mingling, etc., which are to be implemented.
– Pending further review of these guidelines, member countries can accept parallel cropping of the same variety, even if it is not distinguishable, subject to adequate inspection measures being applied.

13. In organic livestock **and aquaculture animal** production, all livestock on one and the same production unit must be reared in accordance with the rules laid down in these Guidelines. However, livestock not reared in accordance with these Guidelines may be present on the organic holding provided that they are separated clearly from livestock produced in accordance with these Guidelines. The competent authority can prescribe more restrictive measures, such as different species.

14. The competent authority may accept that animals reared in accordance with the provisions of these Guidelines may be grazed on common land, **or reared in aquatic zones held in common**, provided that:
a) this land has not been treated with products other than those allowed in accordance with Section 4.1 (a) and (b) of these Guidelines, for at least three years;
b) a clear segregation between the animals reared in accordance with the provisions of these Guidelines, and the other animals can be organized.

15. For livestock **or aquatic animal** production, the competent authority should ensure, without prejudice to the other provisions in this Annex, that the inspections related to all stages of production and preparation up to the sale to the consumer ensure, as far as technically possible, the traceability of ~~livestock and livestock~~ products from the ~~livestock~~ production unit through processing and any other preparation until final packaging and/or labelling.

B. PREPARATION AND PACKAGING UNITS

1. The producer and/or operator and should provide:
– a full description of the unit, showing the facilities used for the preparation, packaging and storage of agricultural products before and after the operations concerning them;
– all the practical measures to be taken at the level of the unit to ensure compliance these guidelines.

This description and the measures concerned should be signed by the responsible person of the unit and the certification body.

The report should include an undertaking by the operator to perform the operations in such a way as to comply with Section 4 of these guidelines and to accept, in the event of infringements, the implementation of measures as referred to in paragraph 6.9 of these guidelines and be countersigned by both parties.

2. Written accounts should be kept enabling the certification body or authority to trace:
   – the origin, nature and quantities of agricultural products as referred to in Section 1 of these guidelines which have been delivered to the unit;
   – the nature, quantities and consignees of products as referred to in Section 1 of these guidelines which have left the unit;
   – any other information such as the origin, nature and quantities of ingredients, additives and manufacturing aids delivered to the unit and the composition of processed products, that is required by the certification body or authority for the purposes of proper inspection of the operations.

3. Where products not referred to in Section 1 of these guidelines are also processed, packaged or stored in the unit concerned:
   – the unit should have separate areas within the premises for the storage of products as referred to in Section 1 of these guidelines, before and after the operations;
   – operations should be carried out continuously until the complete run has been dealt with, separated by place or time from similar operations performed on products not covered by Section 1 of these guidelines;
   – if such operations are not carried out frequently, they should be announced in advance, with a deadline agreed on with the certification body or authority;
   – every measure should be taken to ensure identification of lots and to avoid mixtures with products not obtained in accordance with the requirements of these guidelines.

4. The official or officially recognized certification body or authority should ensure that a full physical inspection, at least once a year, of the unit. Samples for testing of products not listed in these guidelines may be taken where their use is suspected. An inspection report must be drawn up after each visit countersigned by the person responsible for the unit inspected. Additional occasional unannounced visits should also be undertaken according to need or at random.

5. The operator should give the official or officially recognized certification body or authority or authority, for inspection purposes, access to the unit and to written accounts and relevant supporting documents. The operator should also provide the inspection body with any information necessary for the purposes of inspection.

6. The requirements in respect to the transport as laid down in paragraph A.10 of this Annex are applicable.

7. On receipt of a product referred to in Section 1 of these Guidelines, the operator shall check:
   – the closing of the packaging or contained where it is required;
   – the presence of the indications referred to in A.10 of this Annex. The result of this verification shall be explicitly mentioned in the accounts referred to in point B.2. When there is any doubt that the product cannot be verified according to the production system provided for in Section 6 of this Guidelines, it must be placed on the market without indication referring to the organic production method.

C. IMPORTS

Importing countries should establish appropriate inspection requirements for the inspection of importers and of imported organic products.

[i] Definition of Aquaculture from the FAO Technical Guidelines on Aquaculture Certification, document agreed by the Sub-Committee on Aquaculture in 2010 and approved by FAO Committee on Fisheries February 2011:

[ii] Definition from FAO Glossary of Aquaculture

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