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Center for Smart Agriculture

Organic Certification and Inspection Systems



*National Programme for
Organic Production*

**Module 5: National Standards for Organic
Production**

Session 6 : Food processing and handling



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Food processing and handling

Organic products shall be protected from co-mingling with non-organic products.

All products shall be adequately identified through the whole process.

The certification programme shall set standards to prevent and control pollutants and contaminants.



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Organic and non-organic products shall not be stored and transported together except when labelled or physically separated.

Besides storage at ambient temperature, the following special conditions of storage are permitted :

- ❖ Controlled atmosphere
- ❖ Cooling
- ❖ Freezing
- ❖ Drying
- ❖ Humidity regulation
- ❖ Ethylene gas is permitted for ripening.



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Pest and Disease Control

For pest management and control the following measures shall be used in order of priority:

- ❖ Preventive methods such as disruption, elimination of habitat and access to facilities
- ❖ Mechanical, physical and biological methods
- ❖ Pesticidal substances contained in the Appendices of the national standards
- ❖ Other substances used in traps Irradiation is prohibited.



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There shall never be direct or indirect contact between organic products and prohibited substances

Persistent or carcinogenic pesticides and disinfectants are not permitted.



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Ingredients, Additives and Processing Aids

An ingredient of organic agriculture origin is not available in sufficient quality or quantity, the certification programme may authorise use of non organic raw materials subject to periodic re-evaluation.

The same ingredient within one product shall not be derived both from an organic and non-organic origin.

Water and salt may be used in organic products



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Minerals (including trace elements), vitamins and similar isolated ingredients shall not be used.

Preparations of micro-organisms and enzymes commonly used in food processing may be used, with the exception of genetically engineered micro-organisms and their products.

The use of additives and processing aids shall be restricted.



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