Standards for Organic Food

(Sistem pangan organik)

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The following appendices and tables are not provided here, but may be requested from the Office of the Orangutan Rainforest GmbH in Switzerland.
Appendix A (normative) Basic Rules of Organic Food Production
Appendix B (normative) Substances Allowed, Restricted and Prohibited for the Production o Organic Food

Table B.1

Bibliography

Allowed, Restricted and Prohibited Substances for Use in Fertilising

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Allowed and Prohibited Substances for Use in Combating Plant Pests and Illnesses

Table B.3

Substances Allowed for Use in Maintaining Animal Health

Appendix C (normative) Inspection and Certification

Preface

These standards define the requirements for growing, handling, storing, transporting, labelling and marketing organic food as well as for any related production facilities and approved supplements or additives. Wording that refers to organic production is only allowed for use on products from parties who have been certified by an accredited certification body.

These standards are the revised version of the National Indonesian Standards (Standard Nasional Indonesia, SNI) 01-6729-2002, *Sistem Pangan Organik*, with reference to the standards CAC/GL 32-1999 Rev. 1-2001, Rev. 2-2007 as well as the *Basic Standard for Organic Production and Processing 2005* der IFOAM.

Revisions to the SNI-6729-2002 include:

- 1. Labelling for the transition period is eliminated
- 2. Appendix B, the list of substances allowed, restricted and permitted for use in organic food production, was adapted to the conditions and valid regulations in Indonesia

These National Indonesian Standards (SNI) were prepared by the Technical Committee 65-03 for Agriculture, were discussed by groups of professionals and approved by members of the Technical Committee and other involved parties at the consensus meeting in Jakarta on 12 November 2009. These standards repeal and replace the National Indonesian Standards 01-6729-2002.

The final version of these standards was reviewed from January 22 to March 22, 2010 and finally approved by RASNI.

Introduction

Developments in organic food production relating to production techniques, handling, storage, transport, labelling, marketing, production facilities, supplements and additives are changing rapidly. Technical Committee 65-03 for Agriculture revised the SNI-01-6729-2002 in anticipation of some of these developments.

The following points explain the reasons for developing these Standards for Organic Food Production:

- 1. These standards were established to create clarity regarding the conditions for production and labelling of organic food;
- 2. The purpose of these standards is:
 - (a) To protect consumers from manipulation and fraud on the market as well as incorrectly labelled products;
 - (b) To protect producers and organic food from fraud through other agricultural products declared to be organic;
 - (c) To guarantee that all production processes, supply, storage, transport and marketing can be reviewed in line with these standards;
 - (d) To standardise the terms regarding the production processes, certification, identification and labelling of organic food;
 - (e) To provide national standards for organic food that are also recognised internationally for export and import purposes;
 - (f) To further develop and maintain organic agriculture in Indonesia in order to help protect the environment both locally and globally.
- 3. These standards represent a first measure towards standardising the rules determining the production, marketing, monitoring and labelling of organic food in Indonesia to ensure that they meet international requirements. They need to be adapted and supplemented periodically in line with technological developments and experiences in practice.
- 4. The fundamental changes in these standards impact the labelling for the transition period and specific conditions in Indonesia, among other topics.
- 5. Organic agriculture is just one of many ways to protect the environment. The Standards for Organic Food Production are based on specific and carefully developed production standards designed to create an ideal and sustainable agroecosystem in terms of social, ecological, economic and ethical considerations. Terms like "organic" and "ecological" are also used to describe the organic system in greater detail. The prerequisites for organically produced food differ from those for other agricultural products in that the production processes are an integral part of the identification and labelling of these products, as well as their recognition as such.
- 6. Organic is a term used in labelling that states that a product was produced in line with the Standards for Organic Food and certified by an accredited certification body. Organic agriculture uses as few external substances as possible, and never involves synthetic fertilisers or pesticides. Organic farming does not guarantee that the end product is completely free of such residues due to overall environmental pollution, specifically affecting the air, soil and water. There are a number of different methods designed to reduce environmental pollution. In order to maintain the purity of organic agricultural products, all players, processors and retailers involved need to comply with these standards. The main goal of organic agriculture is to optimise the productivity of the organisms living in the soil, the plants, working animals and people all of whom are dependent on each other.

- 7. Organic food stems from fields that are organically farmed using sustainable production practices designed to maintain a natural ecosystem. Weeds, pests and illnesses are combatted applying natural materials and methods, including the recycling of plant and animal residues, choice of culture, crop rotation, water management, soilwork and natural pesticides. The fertility of the soil is maintained and enhanced through measures, which optimise its structure, the soil biota and its mineral content in order to provide plants and working animals with balanced nutrition while protecting the soil resources. Production is performed within a closed operational cycle, while the utilisation of plant waste as fertiliser takes an important role. To combat pests and illnesses, an effort is made to establish a balance between the host and its natural enemies by boosting the population of useful insects. monitoring the organisms, through cultivation methods and by mechanical removal of pests and affected parts of the plants. The basis of organic animal husbandry is creating a harmonious relationship between the soil, plants and animals, while taking the animals' physiological needs and living habits into account. This is achieved by offering a combination of high-quality organic feed, species-appropriate housing, livestock control, good treatment, which minimises stress while promoting the animals' well-being and good health, prevents illness and avoids veterinary chemotherapeutic pharmaceuticals (including antibiotics).
- 8. The organic agriculture system is a holistic production method that improves and enhances the health of the agro-ecosystem, promotes biodiversity, improves biological cycles and activates soil biota. Organic agriculture prioritises the application of cultivation practices that recycle residues from farming taking into account options for adaptation depending on individual location and local conditions. If possible, this should be achieved by using traditional, organic and mechanical methods without synthetic substances to meet the special requirements within a specific agro-system. The standards for organic production were developed in order to:
 - (a) promote biodiversity within the overall system;
 - (b) promote soil life;
 - (c) maintain the long-term fertility of the soil;
 - (d) recycle plant- and animal-based wastes, thus returning these nutrients to the soil and minimising the use of non-renewable energies;
 - (e) use renewable energies in local agricultural systems;
 - (f) intensify sustainable use of soil, water and air, while minimising any kind of environmental pollution in agriculture:
 - (g) To ensure that agricultural products are handled appropriately in each phase of production to protect their organic purity and quality;
 - (h) To ensure that they can be applied to an agricultural acreage following a transition period. The duration of this transition depends on specific on-site factors, including previous use, as well as future cultivation and husbandry.
- 9. The concept of promoting a close relationship between consumers and producers has been around for a long time. Growing market requirements, production efficiency and the increasing distance between producers and consumers necessitate the development of a certification process and procedures for external inspection.
- 10. Inspecting the production of organic food is an integral part of the certification process. The certification process for the producer (farmer) is primarily based on the farm's annual report, which is provided by the producer (farmer) and certified by an accredited certification body. According to the processing standards, all processes and terms may be certified on site.
- 11. Most agricultural products reach customers through existing channels. Special measures are required to guarantee that retailers and processing facilities can be thoroughly inspected in order to minimise marketing manipulations. The "Otoritas

- Kompeten Pangan Organik" OKPO, the "Organic Food Authority", issues regulations settling the responsibilities of all parties involved in organic food production.
- 12. The import regulations must be based on the principles of equality and transparency as defined in the *Principles for Food Import and Export Inspection and Certification (CAC/GL 20-1995)* as well as the *Guidelines for Food Import and Export Control System (CAC/GL 47-2003)*. When it comes to importing organic products, Indonesia needs to review the inspection and certification processes in place in the country of origin as well as the corresponding standards. The OKPO determines the provisions and processes involved in these reviews.

Standards for Organic Food

1. Scope

- **1.1** These standards define the organic food production processes applied for the following products:
 - (a) Fresh plants and plant-based products, working animals and products from livestock for which production and inspection standards are provided in Appendix A and Appendix C;
 - (b) Plant- and animal-based products made from the products mentioned in (a) and intended for human consumption
- 1.2 If the labels or additional information provided with a product, including advertisements and commercial materials, describe the product or any of its components as being "organic", "biodynamic", "ecological" or similar to inform consumers that the product or its components meet organic food requirements, it is assumed that this product is in line with these Standards for Organic Food.
- **1.3** Paragraph 1.2 is invalid if the terms clearly do not correspond to the Standards for Organic Food Production.
- **1.4** These standards define the terms regarding the production, supply, marketing and labelling of products as stated in paragraph 1.1.
- **1.5** These standards do not apply to substances and/or products from genetically engineered or modified organisms.

2. Terms and Definitions

2.1 Accreditation

Series of formalities used by the national accreditation agency to certify that an office/lab meets the conditions to perform specific activities involved in the process of certification.

2.2 Audit

An independent, systematic and objective assessment used to determine whether an activity and its results comply with the intended goals [CAC/GL 20-1995].

2.3 Substances

All substances, including additives used in food production or supply that are contained in the end product, even in an altered form.

[Codex Stan 1-1985 Rev 1-1991]

2.4 Auxiliary substances

Substances used to assist in agricultural food production.

2.5 Additives

Substances added to alter the properties or form of food.

2.6 Monitoring

The process of monitoring the food itself or the methods used to monitor food, the raw materials used, the processing and sale, including inspections during the process and of the end product to verify that the food or methods comply with defined regulations. In the case of organic food, monitoring includes inspecting the production and processing methods.

[CAC/GL 20-1995]

2.7 National Accreditation Committee (*Komite Akreditasi Nasional, KAN***)**National Accreditation Committee is tasked with providing accreditations to certification bodies and testing/calibration labs.

2.8 Conversion/transition

Transition phase during which conventional agricultural practices are switched to organic ones.

2.9 Certification body

Body responsible for certifying/verifying that any product labelled or sold as being "organic" is produced, processed, supplied, handled and imported in line with these National Indonesian Standards.

2.10 Veterinary medicines

Medicines specifically used for working animals, including animals used in dairy or meat production, poultry, fish or bees, for diagnostic or preventive purposes, to heal or eliminate diseases with the aim to improve the quality of the animals, their produce and reproductive properties.

2.11 Actor

Anyone who produces, supplies or imports organic products (as defined in Paragraph 1.1) with the aim of marketing them, or anyone who markets the corresponding product.

2.12 Organic

Term used in labelling that indicates that a product was produced in line with the valid standards for organic production and has been certified by an accredited certification office or certification body.

2.13 Genetically engineered/modified organisms

Organisms and their produce created by using procedures in which the genetic material was artificially altered. Genetically modified procedures include but are not limited to the recombination of DNA, cell fusion, micro- and macro-injections, encapsulation, the removal or duplication of genes. Organisms created through conjugation and transduction, as well as hybrids are not considered genetically engineered organisms.

[Codex Stan 1-1985 Rev 1-1991]

2.14 Official authority responsible for organic products (Otoritas Kompeten Pangan

Organik/OKPO)

The authority responsible for organic agriculture based on provision 380/Kpts/OT.130/10/2005 enacted by the Minister of Agriculture.

2.15 Food

Anything of biological origin and water, processed or unprocessed, intended for human consumption as food or beverage, including additives, raw materials and other substances used to supply, process or manufacture of edibles and beverages.

2.16 Organic food

Food raised on organically cultivated soil applying practices that are designed to maintain the ecosystem and achieve sustainable production. Weeds, pests and diseases are combatted using natural substances and methods, including the recycling of plant and animal residues, choice of culture, crop rotation, water and soil management, specific varieties/combinations of plants, applying exclusively organic substances. In animal husbandry this involves providing high-quality organic feed, appropriate housing and regulation of livestock. It is also important to treat the animals in a way that minimises stress while promoting their well-being and good health, preventing disease and avoiding chemotherapeutic pharmaceuticals (including antibiotics).

2.17 Labelling

Presenting and applying any type of writing, printed matter or illustrations with information and references regarding the identity of the product on labels, enclosed leaflets or other similar materials displayed near the food, including any advertising media.

2.18 Marketing

Storing, exhibiting, offering, shipping, distributing or delivering anything for sale in the form of a product, sample or another type of market placement.

2.19 Supply

Cutting/harvesting, processing, preserving and packaging agricultural produce, as well as the alteration or adaptation of labels in conjunction with the supply, or to indicate organic production.

2.20 Conventional agriculture

Agricultural method, which utilises synthetic fertilisers and/or synthetic pesticides.

2.21 Agricultural products

All products or goods, whether fresh or processed, which are marketed for human

consumption (excluding water, salt and additives) or as animal feed.

2.22 Products to protect plants and animals

All substances designed to prevent, eradicate, attract, avert or control pests or diseases, including plants, animals and other disruptive organisms unwanted in the production, storage, transport, sale and processing of food, agricultural products or feed.

2.23 Wild grown products

Products, which grow with little or no influence on the part of the actor until they are harvested. The human influence is limited to the growing (shifting cultivation) and harvesting (collection) of the product or measures to ensure that the plants can naturally thrive (protection from erosion and similar).

2.24 Production

Activities performed to supply agricultural products in the fields, which also include initial packaging and labelling.

2.25 Parallel cropping

Any production method, in which the same product is cultivated, raised, handled or processed on the same plot, whether certified organic, not certified organic or conventional. If the same product on the one hand is raised organically and on the other in transitional phase, this is also considered *parallel cropping*.

2.26 Certification

Procedure according to which the national certification body or state-recognised certification office issues a written or equally valid guarantee indicating that a food product or food monitoring process complies with the defined regulations. If necessary, it is also possible to certify food products through a series of inspection processes, including on-going inspection, review of quality controls and checking of the end product.

[CAC/GL 20-1995]

2.27 Working animals

Farm animals, which provide services (e.g. draught animals, pack mules), products of which are used for food production and/or as raw materials for use in industry and/or from which products are derived, which relate to agriculture.

2.28 Plants

All types of plants, regardless of condition or form.

3. Labelling

A certified organic product must be labelled in line with the valid regulations.

4. Production and Supply Processes

- **4.1** The regulations for the production of organic food in accordance with subparagraph 1.1 (a) are as follows:
 - (a) The production regulations listed in Appendix A are complied with.
 - (b) If the production regulations listed in Appendix A are not effective, the substances listed in Table B.1, Table B.2 and Table B.3 Appendix B can be used to protect plants and working animals, for fertiliser and to improve the soil structure.
- **4.2** The regulations for processing organic food for the purpose of supply in accordance with subparagraph 1.1(b) are as follows:
 - (a) The processing regulations listed in Appendix A are complied with.

- (b) The additives and auxiliary substances used to produce organic food must comply with the regulations explained in Appendix B.
- **4.3** Organic food is stored and transported in line with the regulations listed in Appendix A.

5. Regulations Regarding Auxiliary Substances

- **5.1** The regulations that must be met in order to change the listed substances are defined in Appendix B. OKPO will add a new substance not yet listed in Appendix B or change an existing one in consideration of the following points:
 - (a) The substance complies with the principles of organic food production;
 - (b) The use of the concerned substance is very crucial;
 - (c) The manufacture, use and disposal of waste from the concerned substance does not pollute the environment:
 - (d) The substance has a minimal negative impact on the health of animals and people, as well as on their lives;
 - (e) No alternative substance can be used.
- **5.2** Any new potential fertiliser or soil conditioner must meet the following requirements during evaluation:
 - (a) It is proven to improve or maintain the fertility of the soil, deliver specific nutrients or trigger specific processes not listed in Appendix A or in the list of substances in Appendix B;
 - (b) It is made of plants, animals, microbes or minerals and was physically (mechanically, through heating or similar), enzymatically or microbiologically (through composting, fermenting or similar) processed. Chemical processes are only approved for the purpose of extraction or as a binding agent;
 - (c) Its application does not affect the soil ecosystem, its physical structure, nor the quality of water and air.
 - (d) It is only used under certain conditions, in a specific region or for a specific product.
- **5.3** Any new potential substances for fighting pests and diseases must meet the following requirements during evaluation:
 - (a) It is absolutely necessary to fight the damaging organisms, which have come about through biological, physical factors or as the result of alternative plant breeding and/or ineffective management;
 - (b) The potential impact by using this substance on the biotic and abiotic environment, as well as the health of consumers, working animals and bees must be considered:
 - (c) The substance must be made from plants, animals, microorganisms or mineral matter which may be processed in the following ways: physically/mechanically (example: heating), microbiologically/enzymatically (example: composting, digestion);
 - (d) If the substance is intended to be released in certain situations, e.g. to attract or repel certain insects, such as a pheromone, it may be considered and evaluated for inclusion in the list of approved substances. If the substance is not readily available in natural form, it may not leave any residues in the product;
 - (e) It is only used under certain conditions, in a specific region or for a specific product.
- **5.4** Any new potential substances to be used as a food additive or as an auxiliary substance in the production of organic food must meet the following requirements during evaluation:

- (a) It is only used once it has been determined that it is not possible to:
 - manage the production process or conserve food (pertains to additives)
 - manage the production process (pertains to auxiliary substances):
- (b) The substance comes from nature and can be processed physically/mechanically (example: extraction, sedimentation), biologically/microbiologically/enzymatically (example: fermentation);
- (c) If the substance mentioned in numbers 5.4 (a) and (b) cannot be produced in sufficient quantities using specific methods and technologies, it is possible to consider the use of chemical substances. The chemical substance in question must be "generally recognized as safe"/GRAS);
- (d) The substance in question ensures that the original character of the product remains unaltered:
- (e) There is no fraud regarding the genuineness, composition and quality of the product;
- (f) Using the substance in question does not negatively impact the quality of the product overall, or hide the use of soft commodities of inferior quality or handling errors;
- (g) Using the substance in question fulfils the terms that apply to additives.

Note

Representatives of all affected entities must be involved in the evaluation of a new substance for possible inclusion in the list of approved substances.

6. Inspection and Certification

- **6.1** Inspection and certification activities are used to certify and label organic food.
- **6.2** Inspection and certification of organic food is performed in line with Appendix C.

7. Import

Products imported into Indonesia as described in paragraph 1.1 may only be sold if they have been registered in line with valid regulations.

8. Social Responsibility

Other aspects considered in the production of organic food include the environment, the health and welfare of the workers/farmers, as well as gender equality. Knowledge shared through generations of traditional practices is recognised in accordance with the valid regulations and as stated in the quality manual.