CHAPTER 1

INTRODUCTION

The National Programme for Organic Production (hereinafter referred to as ‘NPOP’) provides for Standards for organic production, systems, criteria and procedure for accreditation of Certification Bodies, the National (India Organic) Logo and the regulations governing its use. The standards and procedures have been formulated in harmony with other International Standards regulating import and export of organic products. This document also proposes to provide an institutional mechanism for the implementation of National Standards for Organic Production (hereinafter referred to as ‘NSOP’).

DEFINITIONS

For the purpose of implementation of organic production system and exports, the guidelines laid down under NPOP would be followed. For the purpose of this regulation, the following definitions shall apply:

1. ACCREDITATION

Accreditation means a procedure adopted by the National Accreditation Body for ascertaining the competence of a Certification Body to certify organic farms, products and processes as per the National Standards for Organic Products.

2. ACCREDITATION BODY

The Accreditation Body shall be the agency set up by the Steering Committee for National Programme for Organic Production for accrediting Certification Body.
3. **ACCREDITED CERTIFICATION BODY**
An organisation with legal entity complying with NPOP accreditation criteria and recognised by the National Accreditation Body for certifying organic products and for granting the right to use the Certification Trade Mark to the operators on behalf of the Accreditation Body.

4. **ACCREDITED PROGRAMME**
The accredited programme is the programme of the Certification Body that has been approved by the Accreditation Body on the basis that it is in compliance with the provisions of the National Programme for Organic Production.

5. **ANNUAL REPORT**
Annual report means the report on producers, products and processors submitted annually to the Accreditation Body by the accredited Certification Body.

6. **APPLICANT BODY**
Applicant body shall mean the organization seeking accreditation.

7. **BUFFER ZONE**
A clear defined and identifiable area boarding an organic production /site from that of conventional production unit.

8. **CERTIFICATE OF ACCREDITATION**
The Certificate of Accreditation is a document issued by APEDA, on behalf of the National Accreditation Body (NAB), to the Certification Body certifying that the accredited Certification Body is compliant with the standards as envisaged under the National Programme for Organic Production and is competent to certify producers as per the standards specified in the National Standards for Organic Production.

9. **CERTIFICATION**
Certification shall refer to the procedure by which the accredited Certification Body by way of a Scope Certificate assures that the production or processing system of the operator has been methodically assessed and conforms to the specified requirements as envisaged in the National Programme for Organic Production.

10. CERTIFICATION BODY
The Certification Body is the body responsible for inspection and certification of the operators as per NPOP standards.

11. CERTIFICATION TRADE MARK
Certification Trade Mark shall mean the India Organic Logo, which is owned by the Ministry of Commerce.

12. CERTIFICATION PROGRAMME
Shall mean the system operated by a Certification Body in accordance with the criteria for carrying out certification of conformity as laid down herein.

13. COMPLIANCE
Compliance shall mean the adherence to the norms laid down under NPOP.

14. CONSULTANCY
Consultancy shall mean the advisory service for organic operations, independent from inspection and certification procedures.

15. CONSIGNMENT
Consignment shall mean a quantity of product(s) under one or more HS codes covered in a single transaction certificate of the Certification Body, conveyed by same means of transport for export and import of organic products.
16. CONFORMITY REPORT
Conformity report shall mean the assessment report of the Evaluation Committee on the accredited Certification Body.

17. CONVENTIONAL FARMING
Conventional farming shall mean the farming systems dependent on input of artificial fertilizers and/or chemicals and pesticides or which are not in conformity with the basic standards of organic production.

18. CONVERSION
Conversion is the process of changing an agricultural farm from conventional to organic farm. This is also called transition.

19. CONVERSION PERIOD
The conversion period is the time between the start of organic management and the certification of crops as organic.

20. ENDEMIC SPECIES
Endemic species shall mean those species which are neither exotic nor locally absent, but are considered for culture purpose.

21. EVALUATION
Evaluation is the process of systematic assessment of the performance of an applicant body seeking accreditation/renewal of accredited Certification Body to the extent it fulfills specific requirements under the National Programme for Organic Production.

22. EVALUATION COMMITTEE
A committee for carrying out audits for assessing and evaluating the applicant bodies and accredited Certification Bodies for compliance to the NPOP requirements / Standards.
23. EQUIVALENT
Equivalent means, in respect of different systems, capable of meeting the same objectives.

24. FARM UNIT
A farm unit is the agricultural farm, area or production unit managed organically, by a farmer or a group of farmers.

25. FOOD ADDITIVE
A food additive is any substance added as supplement or as enrichment, influencing the keeping quality and consistency of a food product.

26. GROWER GROUPS
Grower Groups are organized group of producers who intend to produce organic products/engage in organic processes in accordance with the National Standards of Organic Production.

27. GUIDELINES FOR ORGANIC PRODUCTION AND PROCESSING
These guidelines are the standards for organic production and processing established by the accredited Certification Bodies for specific crops in accordance with the National Standards for Organic Products.

28. HATCHERY (Aquaculture)
A hatchery is a facility for breeding, hatching and rearing of the early life stages of the species selected for farming.

29. INSPECTION
Inspection shall include the site visit to verify that the performance of an operation is in accordance with the production, processing and chain of custody as per NPOP standards.
30. INSPECTOR
A person assigned by the accredited Certification Body for assessment /evaluation of the operator at the site of activity.

31. INTERNAL REVIEW
An internal review is an assessment done by the accredited Certification Body of the working of its certification programme.

32. INTERNAL CONTROL SYSTEM (ICS)
Internal Control System means the control system organised by the member farmers in the grower group to ensure that the NPOP requirements are met.

33. ISO Guide 65 / ISO 17065
Are the general requirements for Certification Bodies operating product certification system.

34. ISO 17011
Are the general requirements for accreditation bodies carrying out accreditation of Certification Bodies.

35. LABELLING
Labeling shall mean any written, printed or graphic representation that is depicted on the label of the certified organic product, for the purpose of promoting its sale.

36. LICENCE
The license is the permission granted to the operator by the accredited Certification Body on behalf of the National Accreditation Body to use the Certification Trade Mark “India Organic Logo” to certify that their products or processes are organic.
37. LIVESTOCK
Livestock refers to any domestic or domesticated animal including bovine (including buffalo and bison), ovine, porcine, caprine, equine, poultry and bees raised for food or in the production of food. The products of hunting or fishing of wild animals shall not be considered part of this definition.

38. MINOR NON-CONFORMITIES
Minor non-conformities shall mean such non-conformities in the organic certification system of an accredited Certification Body that do not affect the integrity of organic certification.

39. MAJOR NON-CONFORMITIES
Major non-conformities are severe violations that affect the integrity of the organic system in the implementation of the standards prescribed in NPOP.

40. MANAGEMENT REVIEW
Management review is the evaluation of the overall performance of an organization's quality management system carried out by the organization's top management on a regular basis to identify improvement opportunities.

41. NATIONAL PROGRAMME FOR ORGANIC PRODUCTION
The National Programme for Organic Production is an over arching architecture and a programme of the Government of India which provides an institutional mechanism for implementation of the National Standards for Organic Production.

42. NATIONAL STANDARDS FOR ORGANIC PRODUCTION (NSOP)
The National Standards for Organic Production sets out the standards to be followed in the cultivation/ harvest/ production /processing and trading of organic products.
43. NO OBJECTION CERTIFICATE (NOC)
An approval issued by the accredited Certification Body when its operator wants to shift to another accredited Certification Body.

44. NON-CONFORMITY
Non-conformity is a condition when a product, process, procedure, system, or structure deviates from requirements of the standard.

45. NURSERY
Nursery means the facility, where the hatchery reared seeds could be grown, before stocking in the grow-out ponds.

46. PRODUCER
A producer shall mean an individual farmer/group of farmers/business enterprise practicing organic farming or organic processing.

47. OPERATOR
A farmer, processor, trader, handler or exporter who is under organic certification

48. OPERATING MANUAL
Operating manual is a document describing the standard procedures followed by the accredited Certification Bodies for their operations.

49. ORGANIC
Organic refers to a particular farming system as described in the standards.

50. ORGANIC AGRICULTURE
Organic agriculture is a system of farm design and management to create an eco system, which can achieve sustainable productivity without the use of artificial external inputs such as chemicals, fertilizers and pesticides.
51. PACKAGE OF PRACTICES
Package of practices is the guidelines for organic production and processing for specific crop and region.

52. PARALLEL PRODUCTION
Parallel production shall mean any production where the same unit is growing, breeding, handling or processing the same products both in a certified organic quality and a non-certified organic quality. Similarly a situation with “organic” and “in conversion” production of the same product is also parallel production.

53. PERIPHYTON
Community of tiny, aquatic plant and animal organisms attached or clinging to plants and other objects projecting above the bottom of an aquatic environment.

54. PLANT PROTECTION PRODUCT
Plant protection product shall mean 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.

55. POLYCulture
Polyculture is the rearing of two or more species in the same production system, and are desirable to have them from different tropic levels.

56. PROCESSING AIDS
A substance or material not consumed as a food ingredient by itself but used in the processing of raw materials, food or its ingredients to fulfill a certain technological purpose during treatment or processing.
57. PROCESSED PRODUCTS
Processed product shall mean foodstuffs resulting from the processing of unprocessed products.

58. PRODUCTION CYCLE (Aquaculture)
Production cycle shall mean production of eggs, larvae, post larval stage, juveniles or adults during the life cycle of the candidate species in aquaculture.

59. PRODUCTION UNIT (Aquaculture)
Production unit shall mean specific unit(s) used for production purposes including bacterium, nurseries and grow out facilities, either land based or water based, used for production purpose of any stage of the production process in aquaculture.

60. QUALITY MANUAL
Quality manual is document containing the quality policy, quality objectives, structure and description of the quality system of an organization. A quality manual explains how the requirements of a quality standard are to be met and identifies the person responsible for quality management functions.

61. REMOTE SETTING
Remote setting in aquaculture is the process of settlement of bivalve spats away from the hatchery.

62. RISK ASSESSMENT
Risk assessment is done to identify potential risk in production and handling systems of organic products in order to check the infringement in the entire process for maintaining organic nature of the produce/product.

63. SCOPE CERTIFICATE
A certificate issued by the accredited Certification Body to its operator annually for their specific activity in terms of production, processing and trading
64. **SERVICE PROVIDER:**
The service provider is an external body (e.g., Self-Help Groups / NGOs / Private Agency / State Govt. Agency) contracted by Grower Groups for maintaining the documentation, training quality control, facilitating certification by an accredited Certification Body and for marketing of the produce of the Grower Groups.

65. **STANDARDS**
Standards shall mean the National Standards for Organic Production approved by the National Steering Committee for National Programme for Organic Production.

66. **STOCKING DENSITY (Aquaculture)**
Stocking density shall mean the number of animals stocked per unit area of the production unit, such as square meter area of the pond.

67. **TRACENET**
A web based traceability system for use by the registered operators and accredited Certification Bodies under the NPOP.

68. **TRANSACTION CERTIFICATE**
A certificate issued by the accredited Certification Body to its operator for every sale of his product to the buyer.

69. **VETERINARY DRUG**
Veterinary drug shall mean 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 behavior.

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CHAPTER 2

SCOPE AND OPERATIONAL STRUCTURE OF NATIONAL ORGANIC PROGRAMME

The National Programme for Organic Production (hereinafter referred to as ‘NPOP’) proposes to provide an institutional mechanism for the implementation of National Standards for Organic Production (hereinafter referred to as ‘NSOP’). The aims of the NPOP, *inter alia* include the following:

(a) To provide the means of evaluation of certification programme for organic agriculture and products (including wild harvest, aquaculture, live stock products) as per the approved criteria.
(b) To accredit certification programmes of Certification Bodies seeking accreditation under this programme.
(c) To facilitate certification of organic products in conformity with the NSOP.
(d) To facilitate certification of organic products in conformity with the importing countries organic standards as per equivalence agreement between the two countries or as per importing country requirements.
(f) To encourage the development of organic farming and organic processing.

2.1 SCOPE

The NPOP shall, *inter alia*, include the following:

(a) Policies for development and certification of organic products as notified by the Department of Commerce from time to time
(b) National standards for organic products and processes.
(c) Accreditation of certification programmes to be operated by Certification Bodies.
(d) Certification of organic products.
2.2 OPERATIONAL STRUCTURE

The operational structure of the NPOP is given in Fig. 1 below:

- Department of Commerce
- National Standards for Organic Production (NSOP)
- National Steering Committee (NSC)
  (Members appointed by the DoC)
- Technical Committees (TC)
  (for review of NSOP, accreditation criteria, procedures for inspection)
- National Accreditation Board (NAB)
- Evaluation Committee
- Certification Bodies
  - Producers
  - Exporters
  - Processors
- APEDA
2.3 ORGANIZATIONAL SET UP

Details of the organizational set-up of the NPOP are given below:

(a) Department of Commerce (DOC)

The National Programme for Organic Production shall be operated under the overall guidance and directions of the Department of Commerce, Government of India. The Department of Commerce shall act as the Apex body of the NPOP.

(b) National Steering Committee (NSC)

The Department of Commerce shall constitute an apex policy formulation committee called the National Steering Committee (hereinafter referred to as ‘NSC’) to be headed by Commerce Secretary. The Commerce Secretary may nominate any other officer to chair the NSC meeting. The NSC shall be responsible for the implementation and administration of the NPOP. The NSC shall be serviced by APEDA. The members of the NSC shall be drawn from the Department of Commerce, Ministry of Agriculture, Ministry of Textiles, Department of Animal Husbandry, Dairying & Fisheries, Ministry of Food Processing Industries, Ministry of Science & Technology, Ministry of Rural Development, Ministry of Environment & Forest, APEDA, Marine Products Export Development Authority (MPEDA), Commodity Boards (such as the Tea Board, Spices Board, Coffee Board, Food Safety and Standards Authority (FSSAI) and other government and private organizations having experience in organic farming and production. The members of Ministries shall be the Ex-officio members of the NSC. The NSC shall have the power to co-opt members other than those mentioned in this clause 2.3 (b) or as notified by Government of India from time to time.

The responsibilities of the NSC shall inter alia, include the following:

(i) Approving procedures for implementation of the NPOP, which would include the NSOP, Accreditation policy and procedures as well as the regulations for use of the Certification Trade Mark “India Organic Logo”.
(ii) Delegating responsibility of implementing the NPOP.

(iii) Constituting the National Accreditation Body (NAB).

(iv) Constituting Technical Committee(s) and such other committees as deemed appropriate for the implementation of the NPOP.

(v) Take decisions on the proposals placed by various committees set up by NSC.

The NSC shall meet at least once a year to review the functioning of the NPOP and take decisions on various policy matters concerning the implementation and functioning of the NPOP. The quorum for such a meeting shall be 30% of the total strength.

The NSC shall also appoint such sub-committees, as it deems fit, for the smooth and efficient functioning and implementation of the NPOP.

The NSC shall review and amend the NPOP from time-to-time.

(c) National Accreditation Body (NAB)

The NAB shall be serviced by APEDA. The NAB shall consist of members representing Department of Commerce, Ministry of Agriculture, FSSAI, MPEDA and various Commodity Boards (such as the Tea Board, Spices Board, Coffee Board). The Additional Secretary (Plantations) shall be the Chairman of the NAB. The NAB shall have the power to co-opt members other than those mentioned in this clause 2.3 (c) as notified by the Government of India from time to time.

The NAB shall meet as and when required for review of the Certification Bodies.

The responsibilities of the NAB shall include:

(i) Drawing up procedures for the evaluation and accreditation of the certification programmes of the Certification Bodies.
(ii) Formulating procedures for evaluation of the Certification Bodies
(iii) Accreditation of the Certification Bodies
(iv) Constituting an Evaluation Committee
(v) Any other responsibilities assigned by NSC from time to time

The quorum for NAB meeting shall be 30% of the total strength.

(d) Agricultural and Processed Food Products Export Development Authority (APEDA)

APEDA shall function as the Secretariat for the implementation of the NPOP. The responsibilities of APEDA, as a Secretariat, shall include, *inter alia*, the following:

(i) Take steps for the implementation of the decisions of the NSC, NAB and the Committees constituted under the NPOP.
(ii) Organize and convene all the meetings under NPOP
(iii) Convene the various committees constituted under the NPOP.
(iv) Evaluation of the Certification Bodies
(v) Investigation of complaints received from the importing countries
(vi) Initiate any other multilateral issues pertaining to equivalence etc. that would promote the export of organic products.
(vii) Receive and screen applications from the applicant bodies and coordinate and arrange their evaluations
(viii) Shall issue necessary implementation guidelines to the accredited Certification Bodies for inspection and certification from time to time
(ix) Any other functions assigned by the NSC/NAB from time to time

APEDA shall meet the requirements of ISO 17011 for accreditation of Certification Bodies under the NPOP.
(e) Technical Committee
The NSC shall constitute various Technical Committee(s) comprising of experts drawn from relevant field/organizations to formulate various technical standards, suggests amendments/changes in the existing standards, review the standards from time to time and to advise the NSC on relevant issues pertaining to organic sector.

(f) Evaluation Committee (EC)
The NAB shall constitute an Evaluation Committee to evaluate the implementation of certification programme of the Certification Bodies. The NAB shall draw a panel of experts qualified in the field of agricultural sciences or any related field of food industry. These experts shall be drawn from organizations that are not involved in the certification activities and shall sign a contract of confidentiality with APEDA. The experts shall have required training in audit procedures. The Certification Body shall not be evaluated by the same committee for more than two consecutive years.

An Evaluation Committee shall be drawn from this panel of experts and shall comprise of minimum of three experts. Two experts shall constitute the quorum. Such Evaluation Committee will evaluate the Certification Body at least once in a year and shall submit the following documents to APEDA after completion of the evaluation:

1. Conformity /non-compliance report
2. Observations
3. Recommendations
4. Supporting documents

APEDA shall review the report(s) of the Evaluation Committee and submit its assessment report and present it, along with its recommendations, to the NAB for accreditation decision.
Any deviation from the report of the Evaluation Committee shall be recorded in writing by APEDA.

(g) Certificate Bodies

Agencies accredited by the National Accreditation Body under NPOP for certifying organic products. The accredited Certification Bodies shall certify organic products as per the scope of accreditation approved by the NAB.

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CHAPTER 3

NATIONAL STANDARDS FOR ORGANIC PRODUCTION
(NSOP)

This chapter of NPOP refers to the production, processing, handling and labeling standards of the following product categories:

(i) Crop production
(ii) Livestock, Poultry and Products
(iii) Beekeeping /Apiculture
(iv) Aquaculture Production
(v) Food Processing & Handling
(vi) Any other category of products that the National Accreditation Body (NAB) may include from time to time

The details of standards for each category of products are referred in Appendix 1, 2, 3, 4 and 5 of this chapter.
Appendix 1

ORGANIC CROP PRODUCTION

Organic crop production management should cover a diverse planting scheme. For perennial crops, this should include plant-based ground cover crops. For annual crops, this should include diverse crop rotation practices, cover crops (green manures), intercropping or other diverse plant production methods.

1. Crop Production Plan

The producer seeking certification under the NSOP (hereinafter, referred to as ‘standards’) shall be required to develop an organic crop production plan. This plan shall include:

Description of the crops in the production cycle (main crop and intercrop) as per the agro climatic seasons.

i. Description of practices and procedures to be performed and maintained.

ii. List of inputs used in production along with their composition, frequency of usage, application rate and source of commercial availability.

iii. Source of organic planting material (seeds and seedlings).

iv. Descriptions of monitoring practices and procedures to be performed and maintained to verify that the plan is being implemented effectively.

v. Description of the management practices and physical barriers established to prevent commingling and contamination of organic production unit from conventional farms, split operations and parallel operations.

vi. Description of the record keeping system implemented to comply with the requirements.
2. Conversion Requirements

i. The establishment of an organic management system and building of soil fertility requires an interim period, known as the conversion period. While the conversion period may not always be of sufficient duration to improve soil fertility and for re-establishing the balance of the ecosystem, it is the period in which all the actions required to reach these goals are started.

ii. A farm may be converted through a clear plan of how to proceed with the conversion. This plan shall be updated by the producer, if necessary and shall cover all requirements to be met under these standards.

iii. The requirements prescribed under these standards shall be met during the conversion period. All these requirements shall be applicable from the commencement of the conversion period till its conclusion.

iv. The start of the conversion period may be calculated from the date first inspection of the operator by the Certification Body.

v. A full conversion period shall not be required where de facto requirements prescribed under these standards have been met for several years and where the same can be verified on the basis of available documentation. In such cases inspection shall be carried out in reasonable time intervals, before the first harvest.

3. Duration of conversion period

i. In case of annual and biennial crops, plant products produced can be certified organic when the requirements prescribed under these Standards have been met during the conversion period of at least two (2) years (organic Management) before sowing (the start of the production cycle).

ii. In case of perennial plants other than grassland (excluding pastures and meadows), the first harvest may be certified as organic after at least thirty six (36)
months of organic management according to the requirements prescribed under these Standards.

iv. The accredited Certification Bodies shall decide in certain cases, for extension or reduction of conversion period depending on the past status/use of the land and environmental condition.

v. Twelve months reduction in conversion period could be considered for annuals as well as perennials provided, documentary proof has been available with the accredited Certification Body that the requirements prescribed under these Standards have been met for a period of minimum three (3) years or more. This could include the land that been certified for minimum three (3) years under the ‘Participatory Guarantee System’ implemented by the Ministry of Agriculture and wherein, the products approved for use in organic farming as listed in Annex 1 and 2 of this Appendix have been applied. The accredited Certification Bodies shall also consider such a reduction in conversion period, if it has satisfactory proof to demonstrate that for three (3) years or more, the land has been idle and/or it has been treated with the products approved for use in organic farming as listed Annex 1 and 2 of this Appendix.

vi. Organic products in conversion shall be sold as "produce of organic agriculture in conversion" or of a similar description, when the requirements prescribed under these Standards have been met for at least twelve months.

4. Landscape

i. Organic farming shall contribute beneficially to the ecosystem. The certification programme shall set standards/procedures for a minimum percentage of the farm area to facilitate biodiversity and nature conservation.

ii. Areas which are managed organically shall facilitate biodiversity, *inter alia*, in the following manner:
   - Extensive grassland such as moorlands, reed land or dry land
   - In general all areas which are not under rotation and are not heavily manured.
• Extensive pastures, meadows, extensive grassland, extensive orchards, hedges, hedgerows, groups of trees and/or bushes and forest lines.
• Ecologically rich fallow land or arable land.
• Ecologically diversified (extensive) field margins.
• Waterways, pools, springs, ditches, wetlands and swamps and other water rich areas which are not used for intensive agriculture or aqua production.

5. Choice of Crops and Varieties

i. All seeds and plant material shall be certified organic. Species and varieties cultivated shall be adapted to the soil and climatic conditions and be resistant to pests and diseases. In the choice of varieties, genetic diversity shall be taken into consideration.

ii. When organic seed and plant materials are available, they shall be used.

iii. When certified organic seed and plant materials are not available, chemically untreated conventional seed and plant material shall be used.

iv. The use of genetically engineered seeds, transgenic plants or plant material is prohibited.

6. Diversity in Crop Production & Management Plan

i. The basis for crop production in organic farming shall take into consideration the structure and fertility of the soil and the surrounding ecosystem, with a view to minimizing nutrient losses.

ii. Where appropriate, the organic farms shall be required to maintain sufficient diversity in a manner that takes into account pressure from insects, weeds, diseases and other pests, while maintaining or increasing soil, organic matter, fertility, microbial activity and general soil health. For non perennial crops, this is normal, but not exclusive, achieved by means of crop rotation preferably by leguminous crops.
iii. Soil fertility shall be maintained through, among other things, the cultivation of legumes or deep rooted plants and the use of green manures, along with the establishment of a programme of crop rotation several times a year and fertilization with organic inputs.

7. Nutrient Management

i. Sufficient quantities of biodegradable material of microbial, plant or animal origin produced on organic farms shall form the basis of the nutrient management programme to increase or at least maintain its fertility and the biological activity within it.

ii. Fertilization management should minimize nutrient losses. Accumulation of heavy metals and other pollutants shall be prevented.

iii. Non synthetic mineral fertilisers and brought-in bio fertilisers (biological origin) shall be regarded as supplementary and not as a replacement for nutrient recycling.

iv. Desired pH levels shall be maintained in the soil by the producer.

v. The certification programme shall set limitations to the total amount of biodegradable material of microbial, plant or animal origin brought onto the farm unit, taking into account local conditions and the specific nature of the crops.

vi. The certification programme shall set procedures which prevent animal runs from becoming over manuring where there is a risk of pollution.

vii. Mineral fertilizers shall only be used in a supplementary role to carbon based materials. Only those organic or mineral fertilizers that are brought in to the farm (including potting compost) shall be used when, the circumstances demand in accordance with Annex 1.

viii. Permission for use shall only be given when other fertility management practices have been optimized.
ix. Manures containing human excreta (faeces and urine) shall not be permitted to prevent transmission of pests, parasites and infectious agents.

x. Mineral fertilisers shall be applied in their natural composition and shall not be rendered more soluble by chemical treatment. The certification programme may grant exceptions. These exceptions shall not include mineral fertilisers containing nitrogen.

xi. The certification programme shall lay down restrictions for the use of inputs such as mineral potassium, magnesium fertilisers, trace elements, manures and fertilisers with a relatively high heavy metal content and/or other unwanted substances, e.g. basic slag, rock phosphate and sewage sludge. All synthetic nitrogenous fertilisers are prohibited.

8. Pest, Disease and Weed Management

i. Organic farming systems shall be carried out in a way which ensures that losses from pests, diseases and weeds are minimized. Emphasis is placed on the use of a balanced fertilizing programme, use of crops and varieties well-adapted to the environment, fertile soils of high biological activity, adapted rotations, intercropping, green manures, etc. Growth and development shall take place in a natural manner.

ii. Weeds, pests and diseases shall be controlled through a number of preventive cultural techniques which limit their development in a balanced nutrient management programme, e.g. suitable rotations, green manures, early and pre drilling seedbed preparations, mulching, mechanical control and the disturbance of pest development cycles. Accredited certification programmes shall ensure that measures are in place to prevent transmission of pests, parasites and infectious agents.

iii. Pest management shall be regulated by understanding and disrupting the ecological needs of the pests. The natural enemies of pests and diseases shall be protected and encouraged through proper habitat management of hedges, nesting sites etc. An
ecological equilibrium shall be created to bring about a balance in the pest predator cycle.

iv. Products used for pest, disease and weed management, prepared at the farm from local plants, animals and microorganisms, shall be allowed. If the ecosystem or the quality of organic products might be jeopardized, the certification programme shall judge if the product is acceptable as per the procedure given to evaluate additional inputs to organic agriculture.

v. Thermic weed control and physical methods for pest, disease and weed management shall be permitted.

vi. Thermic sterilization of soils to combat pests and diseases shall be restricted to circumstances where a proper rotation or renewal of soil cannot take place. The certification programme on a case-by-case basis may only give permission.

vii. All equipment from conventional farming systems shall be properly cleaned and free from residues before being used on organically managed areas.

viii. The use of synthetic herbicides, fungicides, growth regulators, synthetic dyes insecticides and other pesticides are prohibited. Permitted products for plant pest and disease control are listed in Annex 2. The producer shall keep documentary evidences of the need to use the product.

ix. Commercial products used as inputs shall always be evaluated as per the criteria given in Annex 3 before approval is given for use.

x. The use of genetically engineered organisms or products is prohibited.

9. Contamination Control

i. All relevant measures shall be taken to minimize contamination from outside and within the farm.
ii. Buffer zones shall be maintained to prevent contamination from conventional farms. The buffer Zone should be sufficient in size to prevent the possibility of unintended contact of prohibited substances applied to adjacent conventional land areas/farms.

iii. In case of reasonable suspicion of contamination, the certification programme shall make sure that an analysis of the relevant products and possible sources of pollution (soil and water) shall take place to determine the level of contamination.

iv. Polyethylene and polypropylene or other polycarbonates coverings such as plastic mulches, fleeces, insect net and silage wrapping, only are allowed. These shall be removed from the soil after use and shall not be burnt on the farmland. The use of polychloride based products is prohibited.

10. Soil and Water Conservation

i. Soil and water resources shall be handled in a sustainable manner. Relevant measures shall be taken to prevent erosion, salination of soil, excessive and improper use of water and the pollution of ground and surface water.

ii. Clearing of land through the means of burning organic matter, e.g. slash-and-burn, straw burning shall be restricted to the minimum. The clearing of primary forest is prohibited.

iii. The certification programme shall require to check appropriate stocking rates which does not lead to land degradation and pollution of ground and surface water.

11. Collection of noncultivated material of plant origin / forest produces

i. The collection of wild plants and parts thereof, grown naturally, and in forest shall be certified as organic provided the collection areas have not received any treatment with products other than those authorised for use in organic production.
ii. In case of cultivation is carried out in forest area, the operators shall follow similar procedures of organic farm cultivation.

iii. Organic collection management should ensure that in case of minor forest produce collection, the State Government Act shall be applicable and should not exceed sustainable yield of the collected species or otherwise threaten the local ecosystem.

iv. The act of collection should positively contribute to the maintenance of natural areas. When harvesting or gathering the products, attention shall be paid to maintenance and sustainability of the ecosystem. Organic operators should collect products only from within the boundaries of the clearly defined wild collection area.

v. Wild harvested products shall only be certified organic if derived from a stable and sustainable growing environment. Harvesting or gathering the product shall not exceed the sustainable yield of the ecosystem, or threaten the existence of plant or animal species.

vi. Products can only be certified organic if derived from a designated area for collection, clearly depicted in the map of the authorized area of collection by the forest department or state department, which is subject to inspection.

vii. The collection area shall be at an appropriate distance from conventional farming, pollution and contamination.

viii. The producer managing the harvesting or gathering of the products shall be clearly identified and be familiar with the collecting area in question.
Annex 1

Products for Use in Fertilising and Soil Conditioning

In organic agriculture the maintenance of soil fertility may be achieved through the recycling of organic material whose nutrients are made available to crops through the action of soil microorganisms.

Many of these inputs are restricted for use in organic production. In this annex "restricted" means that the conditions and the procedure for use shall be subjected to condition. Factors such as contamination, risk of nutritional imbalances and depletion of natural resources shall be taken into consideration.

<table>
<thead>
<tr>
<th>Inputs</th>
<th>Condition for use</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Matter Produced on an Organic Farm Unit</strong></td>
<td></td>
</tr>
<tr>
<td>Farmyard &amp; poultry manure, slurry, cow urine</td>
<td>Permitted</td>
</tr>
<tr>
<td>Crop residues and green manure</td>
<td>Permitted</td>
</tr>
<tr>
<td>Straw and other mulches</td>
<td>Permitted</td>
</tr>
<tr>
<td><strong>Matter Produced Outside the Organic Farm Unit</strong></td>
<td></td>
</tr>
<tr>
<td>Blood meal, meat meal, bone meal and feather meal without</td>
<td>Restricted</td>
</tr>
<tr>
<td>preservatives</td>
<td></td>
</tr>
<tr>
<td>Compost made from any carbon based residues</td>
<td>Restricted</td>
</tr>
<tr>
<td>(animal excrement including poultry)</td>
<td></td>
</tr>
<tr>
<td>Farmyard manure, slurry, cow urine (preferably after control</td>
<td>Restricted</td>
</tr>
<tr>
<td>fermentation and/or appropriate dilution) “factory” farming</td>
<td></td>
</tr>
<tr>
<td>sources not permitted</td>
<td></td>
</tr>
<tr>
<td>Fish and fish products without preservatives</td>
<td>Restricted</td>
</tr>
<tr>
<td>Guano</td>
<td>Restricted</td>
</tr>
<tr>
<td>Human excrement</td>
<td>Prohibited</td>
</tr>
<tr>
<td>By-products from the food and textile industries of biodegradable material of microbial, plant or animal origin without any synthetic additives</td>
<td>Restricted</td>
</tr>
<tr>
<td>Inputs</td>
<td>Condition for use</td>
</tr>
<tr>
<td>-----------------------------------------------------------------------</td>
<td>--------------------------------------------------------</td>
</tr>
<tr>
<td>Peat without synthetic additives</td>
<td>Prohibited for soil conditioning</td>
</tr>
<tr>
<td>Sawdust, wood shavings, wood provided it comes from untreated wood</td>
<td>Permitted</td>
</tr>
<tr>
<td>Seaweed and seaweed products obtained by physical processes extraction with water or aqueous acid and/or alkaline solution</td>
<td>Restricted</td>
</tr>
<tr>
<td>Sewage sludge and urban composts from separated sources which are monitored for contamination</td>
<td>Restricted</td>
</tr>
<tr>
<td>Straw</td>
<td>Restricted</td>
</tr>
<tr>
<td>Vermicasts</td>
<td>Restricted</td>
</tr>
<tr>
<td>Animal charcoal</td>
<td>Restricted</td>
</tr>
<tr>
<td>Compost and spent mushroom and vermiculate substances</td>
<td>Restricted</td>
</tr>
<tr>
<td>Compost from organic household reference</td>
<td>Restricted</td>
</tr>
<tr>
<td>Compost from plant residues</td>
<td>Permitted</td>
</tr>
<tr>
<td>By products from oil palm, coconut and cocoa (including empty fruit bunch, palm oil mill effluent (pome), cocoa peat and empty cocoa pods)</td>
<td>Restricted</td>
</tr>
<tr>
<td>By products of industries processing ingredients from organic agriculture</td>
<td>Restricted</td>
</tr>
</tbody>
</table>

**Minerals**

<table>
<thead>
<tr>
<th>Inputs</th>
<th>Condition for use</th>
</tr>
</thead>
<tbody>
<tr>
<td>Basic slag</td>
<td>Restricted</td>
</tr>
<tr>
<td>Calcareous and magnesium rock</td>
<td>Restricted</td>
</tr>
<tr>
<td>Calcified seaweed</td>
<td>Permitted</td>
</tr>
<tr>
<td>Calcium chloride</td>
<td>Permitted</td>
</tr>
<tr>
<td>Calcium carbonate of natural origin (chalk, limestone, gypsum and phosphate chalk)</td>
<td>Permitted</td>
</tr>
<tr>
<td>Mineral potassium with low chlorine content (e.g. sulphate of potash, kainite, sylvinite, patenkali)</td>
<td>Restricted</td>
</tr>
<tr>
<td>Natural phosphates (e.g. Rock phosphates)</td>
<td>Restricted</td>
</tr>
<tr>
<td>Pulverised rock</td>
<td>Restricted</td>
</tr>
<tr>
<td>Inputs</td>
<td>Condition for use</td>
</tr>
<tr>
<td>------------------------------------------------------------</td>
<td>-----------------------------------</td>
</tr>
<tr>
<td>Sodium chloride</td>
<td>Permitted</td>
</tr>
<tr>
<td>Trace elements (Boron, Ferrous, Manganese, Molybdenum, Zinc)</td>
<td>Restricted</td>
</tr>
<tr>
<td>Wood ash from untreated wood</td>
<td>Restricted</td>
</tr>
<tr>
<td>Potassium sulphate</td>
<td>Restricted</td>
</tr>
<tr>
<td>Magnesium sulphate (Epson salt)</td>
<td>Permitted</td>
</tr>
<tr>
<td>Gypsum (Calcium sulphate)</td>
<td>Permitted</td>
</tr>
<tr>
<td>Silage and silage extract</td>
<td>Permitted excluding Ammonium silage</td>
</tr>
<tr>
<td>Aluminum calcium phosphate</td>
<td>Restricted</td>
</tr>
<tr>
<td>Sulphur</td>
<td>Restricted</td>
</tr>
<tr>
<td>Stone meal</td>
<td>Restricted</td>
</tr>
<tr>
<td>Clay ((bentonite, perlite, zeolite)</td>
<td>Permitted</td>
</tr>
</tbody>
</table>

**Microbiological Preparations**

<table>
<thead>
<tr>
<th>Inputs</th>
<th>Condition for use</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bacterial preparations (biofertilizers)</td>
<td>Permitted</td>
</tr>
<tr>
<td>Biodynamic preparations</td>
<td>Permitted</td>
</tr>
<tr>
<td>Plant preparations and botanical extracts</td>
<td>Permitted</td>
</tr>
<tr>
<td>Vermiculate</td>
<td>Permitted</td>
</tr>
<tr>
<td>Peat</td>
<td>Permitted</td>
</tr>
</tbody>
</table>

“Factory” farming refers to industrial management systems that are heavily reliant on veterinary and feed inputs not permitted in organic agriculture.
Certain products are allowed for use in organic agriculture for the control of pests and diseases in plant production. Such products should only be used when absolutely necessary and should be chosen taking the environmental impact into consideration.

Many of these products are restricted for use in organic production. In this annex "restricted" means that the conditions and the procedure for use shall be subjected to conditions.

<table>
<thead>
<tr>
<th>Inputs</th>
<th>Condition for use</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Substances from plant and animal origin</strong></td>
<td></td>
</tr>
<tr>
<td><em>Azadiracta indica</em> (neem preparations)</td>
<td>Permitted</td>
</tr>
<tr>
<td>Neem oil</td>
<td>Restricted</td>
</tr>
<tr>
<td>Preparation of rotenone from <em>Derris elliptica</em> Lonchocarpus, <em>Thephrosia spp</em></td>
<td>Restricted</td>
</tr>
<tr>
<td>Gelatine</td>
<td>Permitted</td>
</tr>
<tr>
<td>Propolis</td>
<td>Restricted</td>
</tr>
<tr>
<td>Plant based extracts – garlic, pongamia etc.</td>
<td>Permitted</td>
</tr>
<tr>
<td>Preparation on basis of pyrethrins extracted from <em>Chrysanthemum cinerariaefolium</em>, containing possibly a synergist <em>Pyrethrum cinerafolium</em></td>
<td>Restricted</td>
</tr>
<tr>
<td>Preparation from <em>Quassia amara</em></td>
<td>Restricted</td>
</tr>
<tr>
<td>Release of parasite predators of insect pests</td>
<td>Restricted</td>
</tr>
<tr>
<td>Preparation from <em>Ryania species</em></td>
<td>Restricted</td>
</tr>
<tr>
<td>Inputs</td>
<td>Condition for use</td>
</tr>
<tr>
<td>----------------------------------------------------------------------</td>
<td>-------------------</td>
</tr>
<tr>
<td>Tobacco tea</td>
<td>Prohibited</td>
</tr>
<tr>
<td>Lecithin</td>
<td>Restricted</td>
</tr>
<tr>
<td>Casein</td>
<td>Permitted</td>
</tr>
<tr>
<td>Sea weeds, sea weed meal, sea weed extracts, sea salt and salty water</td>
<td>Restricted</td>
</tr>
<tr>
<td>Extract from mushroom (Shitake fungus)</td>
<td>Permitted</td>
</tr>
<tr>
<td>Extract from Chlorella</td>
<td>Permitted</td>
</tr>
<tr>
<td>Fermented product from Aspergillus</td>
<td>Restricted</td>
</tr>
<tr>
<td>Natural acids (vinegar)</td>
<td>Restricted</td>
</tr>
<tr>
<td><strong>Minerals</strong></td>
<td></td>
</tr>
<tr>
<td>Chloride of lime/soda</td>
<td>Restricted</td>
</tr>
<tr>
<td>Clay (e.g. bentonite, perlite, vermiculite, zeolite)</td>
<td>Permitted</td>
</tr>
<tr>
<td>Copper salts / inorganic salts (Bordeaux mix, copper hydroxide, copper oxychloride) used as a fungicide depending upon the crop and under the supervision of accredited Certification Body</td>
<td>Restricted</td>
</tr>
<tr>
<td>Mineral powders eg : stone meal</td>
<td>Prohibited</td>
</tr>
<tr>
<td>Diatomaceous earth</td>
<td>Restricted</td>
</tr>
<tr>
<td>Light mineral oils</td>
<td>Restricted</td>
</tr>
<tr>
<td>Permanganate of potash</td>
<td>Restricted</td>
</tr>
<tr>
<td>Lime sulphur (calcium polysulphide)</td>
<td>Restricted</td>
</tr>
<tr>
<td>Silicates, clay (Bentonite)</td>
<td>Restricted</td>
</tr>
<tr>
<td>Sodium bicarbonate</td>
<td>Restricted</td>
</tr>
<tr>
<td>Inputs</td>
<td>Condition for use</td>
</tr>
<tr>
<td>--------------------------------------------</td>
<td>-------------------</td>
</tr>
<tr>
<td>Sulphur (as a fungicide, acaricide, repellant)</td>
<td>Restricted</td>
</tr>
<tr>
<td><strong>Microorganism used for biological pest control</strong></td>
<td></td>
</tr>
<tr>
<td>Viral preparation (eg. Granulosis virus, Nuclear Polyhedrosis Virus etc.)</td>
<td>Permitted</td>
</tr>
<tr>
<td>Fungal preparations (<em>Trichoderma spp.</em>)</td>
<td>Permitted</td>
</tr>
<tr>
<td>Bacterial preparations (<em>Bacillus spp.</em>)</td>
<td>Permitted</td>
</tr>
<tr>
<td>Parasites, Predators and sterilized insects</td>
<td>Permitted</td>
</tr>
<tr>
<td><strong>Others</strong></td>
<td></td>
</tr>
<tr>
<td>Carbon dioxide and nitrogen gas</td>
<td>Restricted</td>
</tr>
<tr>
<td>Soft soap (potassium soap)</td>
<td>Permitted</td>
</tr>
<tr>
<td>Ethyl alcohol</td>
<td>Prohibited</td>
</tr>
<tr>
<td>Homeopathic and Ayurvedic preparations</td>
<td>Permitted</td>
</tr>
<tr>
<td>Herbal and biodynamic preparations</td>
<td>Permitted</td>
</tr>
<tr>
<td><strong>Traps</strong></td>
<td></td>
</tr>
<tr>
<td>Physical methods (Chromatic traps, Mechanical traps, sticky traps and Pheromones)</td>
<td>Permitted</td>
</tr>
</tbody>
</table>
Procedure to Evaluate Additional Inputs to Organic Agriculture

Annex 1 & 2 refer to products for fertilising of the soil and control of plant pest and diseases in organic agriculture. But there may well be other products which may be useful and appropriate for use in organic agriculture which may not fall under these headings. Annex 3 outlines the procedure to evaluate other inputs into organic production.

The following checklist should be used for amending the permitted substance list for fertilising the soil conditioning purposes:

i. The material is essential for achieving or maintaining soil fertility or to fulfil specific nutrient requirements, for specific soil-conditioning and rotation purposes which cannot be satisfied by the practises outlined in Chapter 3 or of other products included in Annex 1 and the ingredients are of plant, animal, microbial or mineral origin which may undergo the following processes:

- physical (mechanical, thermal)
- enzymatic
- microbial (composting, digestion) and

ii. Their use does not result in, or contribute to, unacceptable effects on, or contamination of, the environment, including soil organisms

iii. Their use has no unacceptable effect on the quality and safety of the final product

The following checklist should be used for amending the permitted substance list for the purpose of plant disease or pest and weed control:

i. The material is 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 techniques are not available

ii. The substances (active compound) should be plant, animal, microbial or mineral origin which may undergo the following processes:

- physical
- enzymatic
- microbial
iii. Their use does not result in, or contribute to, unacceptable effects on, or contamination of, the environment.

iv. Nature identical products such as pheromones, which are chemically synthesised may be considered if the products are not available in sufficient quantities in their natural farm, provided that the conditions for their use do not directly or indirectly contribute to contamination of the environment or the product.

Evaluation

When an input is to be evaluated it must first be investigated by certification programmes to see whether it fulfils the following six criteria. An input must fulfil all 6 requirements before it can be accepted as suitable for use in organic agriculture.

Inputs should be evaluated regularly and weighed against alternatives. This process of regular evaluation should result in organic production becoming ever more friendly to humans, animals, environment and the ecosystem.

1. Necessity

The necessity of each input must be established. This will be investigated in the context in which the product will be used.

Arguments to prove the necessity of an input may be drawn from such criteria as yield, product quality, environmental safety, ecological protection, landscape, human and animal welfare.

The use of an input may be restricted to:

- i. Specific crops (especially perennial crops)
- ii. Specific regions
- iii. Specific conditions under which the input may be used

2. Nature and Way of Production

a. Nature

The origin of the input should usually be (in order of preference):

- i. Organic - vegetative, animal, microbial
- ii. Mineral
Non-natural products which are chemically synthesised and identical to natural products may be used.

When there is any choice, renewable inputs are preferred. The next best choice is inputs of mineral origin and the third choice is inputs which are chemically identical to natural products. There may be ecological, technical or economic arguments to take into consideration in the allowance of chemically identical inputs.

b. Way of Production

The ingredients of the inputs may undergo the following processes:

- Mechanical
- Physical
- Enzymatic
- Action of micro-organisms
- Chemical (as an exception and restricted)

c. Collection

The collection of the raw materials comprising the input must not affect the stability of the natural habitat nor affect the maintenance of any species within the collection area.

3. Environment

- Environmental Safety
The input must not be harmful or have a lasting negative impact on the environment. Nor should the input give rise to unacceptable pollution of surface or ground water, air or soil. All stages during processing, use and breakdown must be evaluated.

The following characteristics of the input must be taken into account:

- Degradability
All inputs must be degradable to their mineral form.
Inputs with a high acute toxicity to non-target organisms should have a maximum half-life of five days. Natural substances used as inputs which are not considered toxic do not need to be degradable within a limited time.

- **Acute toxicity to non-target organisms**
  When inputs have a relatively high acute toxicity for non-target organisms, restrictions for their use is needed. Measures have to be taken to guarantee the survival of these non-target organisms. Maximum amounts allowed for application may be set. When it is not possible to take adequate measures, the use of the input must not be allowed.

- **Long-term chronic toxicity**
  Inputs which accumulate in organisms or systems of organisms and inputs which have, or are suspected of having, mutagenic or carcinogenic properties must not be used. If there are any risks, sufficient measures have to be taken to reduce any risk to an acceptable level and to prevent long lasting negative environmental effects.

- **Chemically synthesized products and heavy metals**
  Inputs should not contain harmful amounts of man made chemicals (xenobiotic products). Chemically synthesized products may be accepted only if identical to the natural product.

Mineral inputs should contain as few heavy metals as possible. Due to the lack of any alternative, and long-standing, traditional use in organic agriculture, copper and copper salts are an exception for the time being. The use of copper in any form in organic agriculture must be seen, however, as temporary and use must be restricted with regard to environmental impact.

4. **Human Health and Quality**

- **Human Health**
  Inputs must not be harmful to human health. All stages during processing, use and degradation must be taken into account. Measures must be taken to reduce any risks and standards set for inputs used in organic production.

- **Product Quality**
  Inputs must not have negative effects on the quality of the product - e.g. taste, keeping quality, visual quality.
5. **Ethical Aspects - Animal Welfare**

Inputs must not have a negative influence on the natural behaviour or physical functioning of animals kept at the farm.

6. **Socio Economic Aspects**

Consumers' perception: Inputs should not meet resistance or opposition of consumers of organic products. An input might be considered by consumers to be unsafe to the environment or human health, although this has not been scientifically proven. Inputs should not interfere with a general feeling or opinion about what is natural or organic - e.g. genetic engineering.
Appendix 2

ORGANIC LIVESTOCK POULTRY AND PRODUCTS

1. Scope
Livestock standards prescribed under these rules refer to any domestic and domesticated animal including bovine (including buffalo, Mithun and Yak), ovine, porcine, caprine, rabbits, poultry, insects and bees and/ or any other animal notified by the FSSAI from time to time, raised for food/fibre or in the production of food and fibre, their derivatives and by-products. The products of hunting or fishing or wild animals shall not be considered part of livestock standards.

2. General principles
Organic livestock production in general is a land based activity and shall be an integral part of organic farm unit and management of livestock shall be in consistent with the principles of organic farming and shall base on:

a. Natural breeding;
b. Protection of animal health and welfare;
c. Fed with organic feed and fodder;
d. Access to grazing in organic fields;
e. Freedom to express natural behaviour;
f. Reduction of stress and
g. Prohibition of use of chemically synthesized allopathic veterinary drugs, antibiotics, hormones, growth boosters, feed additives etc

Landless livestock production where the operator does not have organically managed land and/ or has not established a written cooperation agreement with another certified organic operator in compliance of the rules specified in Appendix 1 of these rules is prohibited.

In cases where traditional rearing system of the farm and/ or adverse climatic conditions does not allow easy access to pastures, livestock may be produced through providing organic feed certified under these rules, provided the indoor and outdoor space requirements, specified under these rules are fully met (Clause 6).
3. Organic Management Plan
During the registration of the farm by the accredited Certification Body, the producer has to present an organic management plan which requires to be verified during the inspection. This plan shall be updated annually.

4. Choice of Breeds, Source and Origin

4.1 Choice of Breeds
The choice of livestock and poultry, breeds, strains and breeding methods shall be consistent with the principles of organic farming, taking into account, in particular, the following:
   i. their adaptation to the local climatic conditions and
   ii. their vitality and resistance to diseases

4.2 Sources/ Origin
   i. Animals must have been born or hatched from production units complying with these guidelines, or must be the offspring of parents raised under the conditions set down in these guidelines;

   ii. Transfer of livestock and poultry between organic and non-organic units shall not be permitted. The accredited Certification Body shall ensure that brought in livestock and poultry from other units comply with these Guidelines;

   iii. Livestock and poultry raised on non-organic production units shall be converted to organic as per these Guidelines;

   iv. When a producer demonstrates to the satisfaction of the accredited Certification Body that the organic source livestock are not available, the accredited Certification Body may allow such livestock and poultry under the following circumstances:

      a. When the producer is establishing an organic livestock and poultry operation for the first time;
b. When the producer wants to change the livestock and poultry breed/strain or when new livestock and poultry specialization is developed;

c. For the renewal of a herd, e.g., due to high mortality of animals caused by catastrophic circumstances and

d. When the producer wishes to introduce breeding males into the farm. In all such cases product of such animals shall qualify for organic only after completion of conversion period specified under clause 7 of these standards.

5. Livestock Identification and Animal Record Keeping

5.1 Livestock identification

i. Each animal/herd/batch shall bear unique identification number. Large animals including bovine, ovine, carpine, porcine etc shall bear individual number in the form of tag, while poultry birds and small mammals shall be identified with herd/flock/batch;

ii. Identification devices on the animals can be printed ear tags, RFID tags, Barcodes or any other suitable tag which is clearly visible.

5.2 Record keeping

Following data for each animal/herd or batch shall be maintained and made available to the accredited certification body for verification during inspection:

i. Parent details;

ii. Source and purchase details;

iii. Animal details;

iv. Breeding details;

v. Feeding details;

vi. Health care details including details of vaccination, medication, veterinarian prescription and withdrawal period etc;

vii. Production details;

viii. Sale details and

ix. Any other relevant details
6. Housing and Management

i. The housing and day-to-day management of the animal, maintenance of sanitation, hygiene, bio-security and environment shall be planned to suit the specific behavioural needs of the livestock and poultry and shall provide for sufficient space to ensure free movement and opportunity to express normal patterns of behaviour;

ii. The animals should not be tied, however animals can be confined for specific reasons, such as, milking, for some medical procedures, controlled grazing, during night time and for health and safety of animal;

iii. Where the livestock and poultry’s normal behaviour demands group living, animals shall not be kept in isolation, but shall have company of like kind;

iv. As far as possible two different kinds of animals shall not be kept together, unless for specific purposes, such as, free range poultry birds in cow/buffalo shed for scavenging on ticks and other insects

v. The housing system shall ensure prevention of abnormal behaviour, injury and disease;

vi. Appropriate facilities to cover emergencies such as the fire, the breakdown of essential mechanical services and the disruption of supplies, shall be available;

vii. Housing for Livestock and Poultry shall not be mandatory in areas where appropriate climatic conditions exist to enable animals to live outdoors without compromising their comfort, health and welfare. Conditions shall be inspected and permitted by the accredited Certification Body on producer and location-to-location basis. Outdoor open areas may be partially covered;

viii. Housing conditions shall meet the biological and behavioural needs of the livestock and poultry by providing easy access to feeding and watering and shall ensure:
a. Insulation, heating, cooling and ventilation of the building to ensure that air circulation, dust level, temperature, relative air humidity and gas concentrations are kept within limits which are not harmful to the livestock and poultry;

b. Plentiful natural ventilation and light to enter;

c. Appropriate fencing not harmful to the animals

ix. Confinement shall be permitted under following conditions:

a. Inclement weather to protect animals from injury;

b. Ensure health safety or welfare;

c. To protect plant, soil and water quality;

x. Minimum requirement of surface area for indoor housing and for outdoor run and pens is given in Annex 1;

xi. The outdoor stocking density of livestock kept on pasture, grassland, or other natural or semi-natural habitats, must be low enough to prevent degradation of the soil and over-grazing of vegetation.

6.1 Special conditions for Mammals

i. All mammals shall have access to open-air exercise or resting area, paddock, pen or run which may be partially covered and/or shall have space for protection from rains and hot sun;

ii. The accredited Certification Body shall grant exceptions for the access of males or bulls to open areas to avoid mixing with female animals for controlled breeding;
iii. Other animals may also not have access to open-air exercise area or run during the heavy rain period, harsh winter/summer or the final fattening phase;

iv. Livestock shed shall have properly laid and smooth floor, although not slippery. The floor shall not be entirely of slatted or grid construction;

v. The housing conditions shall aim at providing comfortable, clean and dry laying/rest area of sufficient size, consisting of a solid construction. Wherever possible, straw bedding shall be provided;

vi. The calves may be housed separately and never in the adult animal shed;

vii. Pigs must be kept in groups, except in the last stages of pregnancy and during the suckling period. Piglets may not be kept on flat decks or in piglet cages. Exercise areas must permit dunging and rooting by the animal. Breeding boars may be kept separately.

6.2 Special conditions for Poultry

i. Housing of poultry in cages shall not be permitted;

ii. Water fowl/duck shall have access to a stream, pond or lake whenever the weather conditions permit;

iii. Poultry house floor shall be of solid construction covered with litter material such as straw, wood shavings, sand or turf. In case of layers, the floor area must be large enough to permit dropping collection. Perches/higher sleeping areas of a size and number commensurate with the species and size of the group and of the birds shall be provided. For outdoor access appropriate exit/entry holes of adequate size must be provided;

iv. In the case of laying hens, manipulation of day length may be permitted through the use of artificial lights;

v. Poultry shall have access to open area as specified in Annex 1 and shall have freedom to move freely between indoor and outdoor area;

vi. Open air areas for poultry shall be mainly covered with vegetation and be provided with protective facilities and permit birds to have easy access to adequate numbers of drinking and feeding troughs;

vii. Where poultry are kept indoors due to restrictions or obligations imposed on the basis of provincial legislation they shall permanently have access to
sufficient quantities of roughage and suitable material in order to meet their
ethological needs;

viii. Multi-level aviary systems for layers shall have no more than three levels or
tiers above ground level. Total floor space shall meet minimum indoor and
outdoor surface area requirements specified in Annexure I. In all such cases
access to the open air run, needs to be ensured under all-in and all-out
system to avoid the mixing of birds among flocks;

ix. Buildings shall be emptied, cleaned and disinfected, between flocks, and runs
shall be left empty to allow the vegetation to grow back.

6.3 Special conditions for Silkworms

i. Silkworm rearing is done under both open and domesticated conditions.
   Under open situations worms are reared on host plants either in wild or
   under cultivated conditions. In both cases the host plants shall be certified
   under wild harvest collection or under crop production as specified under
   Appendix 1 of these rules;

ii. Under domestic rearing situations housing shall be clean and ventilated with
    adequate space for movement between rearing trays. Multilayer rearing
    system can also be adopted provided adequate space is kept between trays
    and arrangements are made to ensure that trays do not get contaminated
    with falling excreta of worms in above layers;

iii. Accredited certification agencies shall define the adequate housing and
     rearing conditions keeping in view of the local practices used and conditions
     required according to the species used.

6.4 Special conditions for Rabbits

i. The keeping of rabbits in cages shall not be permitted. If required for comfort
   and safety rabbits may be temporarily confined, for example overnight, in cages or
   hutches. Continuous confinement is prohibited;

ii. Rabbits shall have space to run, hop and dig, and to sit upright on their back
    legs with ears erect. The minimum indoor and outdoor space requirements
    are shown in Annex 1.
7 Conversion Period for Animal Production

i. Simultaneous conversion of livestock and poultry and land used for raising feed/fodder within the same unit should be a preferred approach. Land for production of feed, fodder, pasture, grazing etc shall be certified organic as per the provisions in Appendix 1 under Chapter 3 of these rules including conversion requirements;

ii. When a livestock production unit, with entire herd, or flock of sheep/goat or batch of poultry birds or small mammals such as rabbits, is in transition to organic production, pasture and feed produced on the land undergone a minimum period of 12 months of conversion period may be considered organic for feeding to organic livestock;

iii. In case of silkworm rearing, there is no requirement for conversion period, provided the larva are fed with organic feed grown in compliance of these rules for a minimum period of 12 months for their entire lifespan period;

iv. The conversion period shall be determined by the accredited Certification Body and the conversion period shall be accounted from the date of first inspection;

v. In cases, where the land and livestock and poultry conversion to organic status is not simultaneous and the land alone has reached organic status and the livestock and poultry from a non-organic source is introduced, these must be reared according to these guidelines for at least the following compliance periods before their products are sold as organic:

a. Bovine including buffalo

i. Meat products: Twelve (12) months and at least 3/4th of their life span is spent in the organic management system;

ii. Calves for meat production: Six (6) months when brought in as soon as they are weaned and less than six (6) months old;
iii. Milk products: Six (6) months.

b. Ovine and caprine (Sheep & Goat)
   i. Meat products: Six (6) months;
   ii. Milk products: Six (6) months.

c. Pig
   i. Meat products: Six (6) months.

d. Small mammals (such as Rabbits)
   i. Meat products: From the second week after their birth to the entire life span as determined by the accredited Certification Body.

e. Poultry
   i. Meat products: from the second day of hatching to the entire life span as determined by the accredited Certification Body;
   ii. Eggs: Six (6) weeks.

8 Feed
Livestock and poultry farms shall provide maximum diet from feedstuffs (including 'in conversion' feedstuff) produced as organic as per the requirements of these guidelines. Agricultural processed residues of organic origin, such as from grain fermentation, fruit processing, vegetable processing, etc., shall be permitted for purpose of feeding, provided that the overall feeding practices satisfy the daily energy and nutrient requirements of the concerned animals.

The agriculture land committed to cultivation of feed / fodder crops intended to be used as feed for livestock and poultry shall be organically grown.

During the operations, the products shall maintain their organic status provided that livestock and poultry are fed with at least 85% for ruminants and 80% for non-ruminants calculated on a dry matter basis, feed obtained from organic sources that have been produced in compliance with these guidelines.
Accredited Certification Body can grant permission to allow a restricted percentage of feedstuffs not produced according to these guidelines to be fed for a limited time, provided that it does not contain genetically engineered/modified organisms or products thereof.

Specific livestock and poultry rations shall take into account:

i. The need of young animals for natural feed, such as, feeding of maternal milk, milk from other mammal or milk replacer of organic origin that has maximum similarity with maternal milk, provided that it does not contain any genetically modified ingredient, antibiotics, hormone, etc;

ii. That in herbivores, substantial proportion of the dry matter and energy in the daily rations should consist of roughage, fresh or dried fodder, or silage; need for inclusion of cereals in the fattening phase of poultry and livestock and poultry must have ample, free access to water appropriate to maintain full health and productivity;

iii. Due to reasons of animal welfare, health and productivity, if supplements are to be added, it shall be permitted on advice of a qualified veterinarian. The permitted list of such supplements, feed materials (probiotics, and biologicals, immunolgicals and procuring aids etc) and processing aids that comply the guidelines under these rules is given at Annex 2.

8.1 General Criteria for feedstuff and nutritional components

Substances shall be permitted as per Annex 2. Such substances should significantly satisfy feeding requirements of the livestock and poultry fulfilling the physiological, behavioral and welfare needs of the concerned species; and such substances should not contain genetically engineered/modified organisms and products thereof; and are non-synthetic and are primarily of plant, mineral or animal origin. Accredited Certification Body may allow the use of feedstuff not included in Annex II and have been recommended by the
veterinarian, provided that all such substances are non-synthetic and are primarily of plant, mineral or animal origin

8.2 Specific Criteria for Feedstuffs and Nutritional Elements
i. The feedstuffs should not be prepared by using chemical solvents and chemical treatment. All the ingredients of the feed including supplements, fed to organic animals should be from organic sources. In case of shortage of these substances, or in exceptional circumstances, well-defined analogic substances listed under Annex 3 may also be used;

ii. Feedstuffs of animal origin, with the exception of milk and milk products, fish, other marine animals and products derived thereof shall not be used. The feeding of mammalian material to ruminants is not permitted with the exception of milk and milk products;

iii. Synthetic nitrogen or non-protein nitrogen compounds shall not be used.

8.3 Specific Criteria for Additives and Processing Aids:

i. The supplements should be derived from natural sources;

ii. Feed processing aid supplements like binders, anti-caking agents, emulsifiers, stabilizers, thickeners, surfactants, coagulants if used should be from natural sources;

iii. Antioxidants: only from natural sources shall be permitted;

iv. Preservatives: only natural acids are allowed;

v. Colouring agents (including pigments), flavors, odor masking agents and appetite stimulants: only natural sources are allowed;

vi. Probiotics, enzymes and microorganisms are allowed but should not be from genetically modified sources;
vii. Any synthetic chemicals, such as, antibiotics, coccidiostat, medicine, growth promoters or any other substance supplemented for purpose to stimulate growth or production shall not be fed to the organic livestock & poultry;

viii. Silage additives, additives for enriching crop residues and processing aids may not be derived from genetically engineered/modified organisms or products thereof, and may be comprised of only:

a. Sea salt;
b. Coarse rock salt;
c. Yeasts;
d. Enzymes;
e. Whey;
f. Sugar; or sugar products such as molasses, jaggery, grain bran;
g. Honey;
h. Lactic, acetic, formic and propionic bacteria, or their natural acid product when the weather conditions do not allow for adequate fermentation and their use to be approved by the accredited Certification Body.

9 Health Care
The organic livestock & poultry, in general, should follow the basic principles of preventive health and productivity management wherein the focus would be on preventing diseases, detecting underlying fertility and production problems and its correction primarily on correcting management, nutrition and sanitation.

i. The producer in consultation with veterinarian should draw a program of health management of animals and carry out testing of the herd as per the common diseases of herd/ flock (Annex 4). The health care shall be based on the following broad principles:

a. The choice of appropriate breeds or strains of animals that can acclimatize, adapt to environment as per clause 4 of these standards;
b. The setting up of the animal husbandry practices should be appropriate to the requirements of each species and should focus on encouraging strong resistance to disease and prevention of infections;

c. The use of good quality organic feed, together with regular exercise and access to fodder/roughages, and/or open-air runs, so as to have positive effects on natural immunological defence of the animal;

d. Appropriate stocking density of livestock & poultry so as to avoid overcrowding and spread of infections or competition to feeding.

ii. The farm should have an established system of detection of sub-clinical, sick or injured animals and if, so detected, must be treated immediately. In cases where isolation is necessary it will be so carried out in suitable housing areas. The paramount interest in case of sickness would be animal welfare and mitigating pain and suffering, and hence the producer shall not withhold medication even if the use of such medication will cause the animal to lose its organic status;

iii. The use of veterinary medicinal products in organic farming shall comply with the following principles:

a. All vaccinations required by law of the land shall be permitted. Where specific disease or health problems occur, or is predicted to occur, and there are no alternative permitted treatment or management practice exist, use of parasiticides, or therapeutic use of veterinary drugs are permitted under prescription and supervision of a registered veterinarian, provided that the mandatory withdrawal periods as provided under these guidelines under Annex 5 are observed. In drugs where withdrawal period is not prescribed in these guidelines, a minimum of 48 hours of withdrawal period shall be observed;

b. For purpose of treatment and prevention of diseases and under-performances, herbal/phyto-therapeutic (excluding antibiotics), homeopathic or ayurvedic products shall be preferred to allopathic veterinary drugs or antibiotics, provided that their therapeutic effect is
effective for the species of animal and the condition for which the treatment is intended;

c. In case alternative therapeutic or preventive measures are unlikely to be effective in combating illness or injury, allopathic veterinary drugs or antibiotics may be used under the responsibility and supervision of a veterinarian.

iv. The use of allopathic veterinary drugs or antibiotics or drugs derived from genetically modified source for preventative treatments and for enhancing productivity or fertility is prohibited;

v. Hormonal treatment may only be used for therapeutic reasons and under veterinary supervision;

vi. Growth stimulants, agents or substances used for the purpose of stimulating growth or production shall not be permitted.

10 Breeding and Management
i. The major focus of livestock and poultry management shall be to provide care, comfort, and respect to the animals and ensure their welfare in the farming system;

ii. Livestock and poultry breeding methods shall be in accordance with and in compliance with the principles of organic farming and shall take into account:

   a. The breeds and strains most suited to local conditions;
   b. The preference for reproduction through natural methods, although artificial insemination may be used;
   c. Embryo transfer techniques and any other breeding techniques employing genetic engineering shall not be used;
   d. The use of hormonal reproductive treatment shall not be used unless prescribed therapeutic, directed towards correcting the physiological problem.
iii. Mutilation, such as, tail docking, cutting of teeth, trimming of beaks and dehorning are not permitted. In exceptional cases, some of these may be authorized by the accredited Certification Body for reasons of safety (e.g. *dehorning in young animals, hoof trimming, cutting of pin teeth in pigs etc*) or if they are intended to improve the health and welfare of the livestock and poultry. Such surgical procedures shall be carried out by a registered veterinarian at the most appropriate age; and any suffering to and pain shall be reduced to a minimum. Wherever possible, anesthetic and analgesics shall be used. Physical castration is allowed only in order to maintain the quality of products and traditional production practices (*meat-type pigs, bullocks, capons, etc*).

11 Manure and Urine Excreta Management

i. The collection, handling and disposal of the dung and urine from shed, paddock, open run or grazing areas shall be implemented in a manner that:

   a. Minimizes soil and water degradation;
   b. Does not significantly contribute to contamination of water by nitrates, phosphates, and pathogenic bacteria;
   c. Optimizes recycling of nutrients and
   d. Does not include burning or any practice inconsistent with organic practices.

ii. All manure storage and handling facilities, including composting facilities shall be designed, constructed and operated to prevent contamination of ground and/or surface water;

iii. Manure application rates shall be at levels that do not contribute to ground and/or surface water contamination. The accredited Certification Body shall establish maximum application rates for manure or stocking densities as per local conditions. The timing of application and application methods shall not increase the potential for run-off into ponds, rivers and streams.
12 Transport

i. During transport, the producer shall prevent stress, injury, hunger, thirst, malnutrition, fear, distress, physical & thermal discomfort, pain, disease during the transport and shall observe the protocols as prescribed under law of the land including:

a. All necessary arrangement be made in advance to minimize length of the journey and meet the animal’s need during the journey;
b. Animals must be fit for the intended journey;
c. Means of transport as well as the loading and unloading facilities must be designed, constructed, maintained and operated so as to avoid injury and suffering and ensure the safety of the animals;
d. Personnel that handle animals must be trained and competent as appropriate for this purpose and must carry out their tasks without using violence or any other method likely to cause unnecessary fear, injury or suffering;
e. Transport must carry out without delay to the place of destination and the welfare conditions of the animals must be regularly checked and appropriately maintained;
f. Sufficient floor area, height and other spacing requirements must be provided for the animals, appropriate to their size and intended journey and

g. Water, feed and rest must be offered to the animals at suitable intervals and should be appropriate in quality and quantity to their species, size and age.

ii. Efforts should be made to avoid or reduce following stress factors:

a. Stress due to gathering and handling;
b. Stress due to deprivation of, or changes in quantity or quality of food and water;
c. Stress due to extremes of temperature or change in climatic conditions;
d. Stress due to the groupings of animals strange to each other both within and between species;
e. Stress due to separation from others of the animals’ own kind;
f. Stress due to unfamiliar surroundings, noises and sensations;
g. Stress due to overcrowding and isolations;

h. Stress due to fatigue;

i. Stress due to exposure to disease.

iii. The use of electric stimulation or allopathic tranquilizers shall not be permitted during loading and unloading of animals.

13 Slaughter of Animals

i. The slaughter of livestock and poultry shall be undertaken in a manner, which minimizes stress and suffering, and shall be in accordance with the applicable rules framed for the purpose;

ii. Approved products for cleaning and disinfection of the buildings and installations are given at Annex 6;

iii. The slaughter, evisceration and packing of livestock and poultry should be conducted in such a manner as will result in hygienic processing, proper inspection and preservation for the production of clean and wholesome meat and meat products. Hygiene standards must comply the requirements laid down by the FSS Act with the exception that the chemicals not allowed under these rules shall be replaced with the substances allowed under these rules;

iv. Separate rooms should be provided for:
   a. Livestock and poultry receiving and holding;
   b. Washing and disinfection of coops;
   c. Slaughter and bleeding;
   d. Feather removal;
   e. Evisceration, chilling and packing;
   f. Inedible products room.

v. Water Supply: The quality of water should satisfy the requirements of potable water;

vi. Ventilation: Particular attention should be given to ventilation. Illumination should be sufficiently strong, properly situated and should not cause glare;
vii. Personnel hygiene: Personnel should wear special working clothes of washable material. Proper training shall be given regarding hygiene, frequent hand washing, disinfection etc and

viii. Activities such as stunning, bleeding, scalding, plucking, feet removal, evisceration and chilling, draining, grading etc. shall be done in accordance with the applicable rules framed for the purpose.
Minimum Surface Area Indoors & Outdoors and Other Characteristics of Housing in Different Species and Types of Production

1. Bovines, Ovine, Caprine and Pig

<table>
<thead>
<tr>
<th>Livestock</th>
<th>Indoor Area (net area available to animals)</th>
<th>Outdoor Area (exercise area, excluding pasturage)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breeding &amp; fattening bovine</td>
<td><strong>Live Weight Minimum (Kg)</strong></td>
<td>M2/Head</td>
</tr>
<tr>
<td>Up to 100</td>
<td>1.5</td>
<td>1.1</td>
</tr>
<tr>
<td>Up to 200</td>
<td>2.5</td>
<td>1.9</td>
</tr>
<tr>
<td>Up to 350</td>
<td>4.0</td>
<td>3</td>
</tr>
<tr>
<td>Over 350</td>
<td>5 with a minimum of 1m²/100 kg</td>
<td>3.7 with a minimum of 0.75m²/100kg</td>
</tr>
<tr>
<td>Dairy Cows</td>
<td>6</td>
<td>4.5</td>
</tr>
<tr>
<td>Bulls for breeding</td>
<td>10</td>
<td>30</td>
</tr>
<tr>
<td>Sheep &amp; Goats</td>
<td>1.5 for sheep/goat</td>
<td>2.5</td>
</tr>
<tr>
<td></td>
<td>0.35 for lamb/kid</td>
<td>0.5</td>
</tr>
<tr>
<td>Farrowing Pigs with piglets up to 40 days</td>
<td>7.5 for sow</td>
<td>2.5</td>
</tr>
<tr>
<td>Fattening piggies</td>
<td>Up to 50</td>
<td>0.8</td>
</tr>
<tr>
<td></td>
<td>Up to 85</td>
<td>1.1</td>
</tr>
<tr>
<td></td>
<td>Up to 110</td>
<td>1.3</td>
</tr>
<tr>
<td>Piglets</td>
<td>Over 40 days and up to 30 Kg</td>
<td>0.6</td>
</tr>
<tr>
<td>Brood Pigs</td>
<td>2.5 for female</td>
<td>1.9</td>
</tr>
<tr>
<td></td>
<td>6 for male (If pens are used for natural service: 10m²/boar)</td>
<td>8.0</td>
</tr>
</tbody>
</table>

Poultry

<table>
<thead>
<tr>
<th>Poultry</th>
<th>Indoor Area (net area available to animals)</th>
<th>Outdoor run</th>
</tr>
</thead>
<tbody>
<tr>
<td>Layers</td>
<td>6 birds m²</td>
<td>4 bird/m²</td>
</tr>
<tr>
<td>Pullets 0-8 weeks</td>
<td>24 birds m²</td>
<td>16 birds m²</td>
</tr>
<tr>
<td>Pullets 9-18 weeks</td>
<td>15 birds m²</td>
<td>10 birds m²</td>
</tr>
<tr>
<td>Broilers/ fattening chickens</td>
<td>10 birds m² with maximum of 21 kg live weight/m²</td>
<td>10 birds m² with maximum of 21 kg live weight/m²</td>
</tr>
<tr>
<td>Turkeys/ large birds</td>
<td>Up to 26 kg live weight/m²</td>
<td>Up to 17 kg live weight/m²</td>
</tr>
</tbody>
</table>

Outdoor runs are not required when flocks are undergoing immunization programme and when in the final phases of fattening.

Minimum indoor and outdoor space requirements for rabbits

<table>
<thead>
<tr>
<th>Rabbits</th>
<th>Indoor Space</th>
<th>Outdoor –runs and concrete exercise</th>
<th>Outdoor – pasture</th>
</tr>
</thead>
<tbody>
<tr>
<td>From weaning to slaughter</td>
<td>0.3 m²/ head</td>
<td>2 m² / head</td>
<td>5 m² / head</td>
</tr>
<tr>
<td>Pregnant does</td>
<td>0.5 m²/ head</td>
<td>2 m² / head</td>
<td>5 m² / head</td>
</tr>
<tr>
<td>Does and litters</td>
<td>0.7 m² /head</td>
<td>2 m²/head</td>
<td>-</td>
</tr>
<tr>
<td>Bucks</td>
<td>0.3 m² / head</td>
<td>2 m²/ head</td>
<td>5 m² / head</td>
</tr>
</tbody>
</table>
Annex 2

Permitted List of Feed Materials, Feed Additives & Processing

Aids for Animal Nutrition

1. Feed materials from plant origin

1.1. Cereals, grains, their products and by-products. The following substances are permitted:
- Oats as Grains, Flakes, Middlings, Hulls and Bran;
- Wheat as Grains, Wheat as Germ, Middling, Bran [IS 2239:1971], Gluten Feed, Gluten and Germ; [IS 2239:1971]
- Barley as Grains, Protein and Middlings;
- Maize as Grains; Bran [IS 2153:1985] Middling; Germ Expeller and Gluten [IS 2152:1972];
- Sorghum as Grains;
- Rice Germ Expeller and bran;
- Millet as Grains;
- Rye as Grains and Middlings;
- Triticale as Grains, Bran, Middlings, Brewers' Grains.
- Other cereals & grains

1.2. Oil seeds, oil fruits, their products and by-products. The following substances are permitted:
- Rape seed and mustard [IS 1932:1986] as expeller and hulls;
- Soya bean as bean, toasted, expeller and hulls;
- Sunflower seed [IS 14702:1999] as seed and expeller;
- Cotton as seed and seed expeller;
- Linseed [IS 1935:1982] as seed and expeller;
- Sesame seed [IS 1934:1982] as expeller;
- Groundnut seed [IS 3441:1982] as expeller;
- Palm kernels as expeller;
- Safflower decorticated cake [IS 6242:1985]
- Toria Cake
- Taramira Cake
- Pumpkin seed as expeller;
◆ Other oilseeds
◆ Vegetable oils (from physical extraction).

1.3. Legume seeds, their product and by-products. The following substances are permitted:
◆ Bengal gram as seeds, middlings and hulls
◆ Black gram as seeds, middlings and hulls
◆ Pigeon pea as middlings and hulls
◆ Green gram as middlings and hulls
◆ Horse beans as seeds middlings and bran
◆ Lentil as middlings and hulls
◆ Chickpeas as seeds, middlings and bran;
◆ Ervil as seeds, middlings and bran as seeds submitted to heat treatment, middlings and bran,
◆ Peas as seeds, middlings, and bran;
◆ Broad beans as seeds middlings and bran; and
◆ Lupin as seeds, middlings and bran.
◆ Other legumes

1.4. Tuber, roots, their products and by-products. The following substances are included in this category:
◆ Sugar beet pulp, potato
◆ Sweet potato as tuber,
◆ Potato pulp (by-product of the extraction of potato starch), potato starch, potato protein and manioc
◆ Carrot
◆ Turnip
◆ Other tubers
1.5. Other seeds and fruits, their products and by-products. The following substances are permitted:

- Fruits & Fruit Pulps of apple, citrus fruits, pears, peaches, grapes, figs, Pineapple, quinces, pumpkins;
- Chestnuts, walnut expeller, hazelnut expeller; cocoa husks and expeller; acorns.
- Mango seeds [IS 12829:1989], tamarind seeds meal.

1.6. Forages and roughages. The following substances are permitted:

- Cultivated fodder crops. Only the following fodder crops are included in this category:
  - Sorghum (Sorghum vulgare)
  - Maize (Zea Mays)
  - Bajara (Pennisetum typhoides)
  - Teosinte (Euchlaena Maxicana)
  - Cow Pea (Vigna ungui culata)
  - Guar (Cyamopsis tetragonoloba)
  - Oats (Avena sativa)
  - Berseem (Trifolium Alexadrinum)
  - Lucerne (Medicago Sativa)
  - Senji (Melilotus Parviflora)
  - Hybrid Napier
  - Para Grass (Brachiaria mutica)
  - Rhodes Grass (Chloris Gayana)
  - Guinea Grass (Panicom Maximum)
  - Sudan Grass (Soreghum Sudanenes)
  - Mustard (Brassica spp)

- Clover, Clover meal, Grass (obtained from forage plants), Grass meal,

- Hay, Silage & Straw of ceral crops and Root vegetables for foraging.

- Pasture Grass & Legumes: Following are included in this category:
  - Anjan (Cenchrus ciliaris)
  - Marvel (Dichanthium Annulatum)
• Dinanath (Penniactum pedicellatum)
• Kazungla (Setaria Sphacelata)
• Sain (Sehima nervosum)
• Siratro (Macroptilum atropurpureum)
• Stylo (Stylosanthes Humilis)
• Bankulthi (Atylosia Scarabaeoides)
• Field bean (Dolichos lablab)
• Butterfly Pea (Clitoria termatea)

◆ Leaves of common Indian trees. Following trees are included in this category whose leaves can be fed to animals
  • Acacia Arabica (Babul)
  • Acacia Senegal (Kumat)
  • Adina cordifolia (Haldu)
  • Ailanthus excelsa (Ardu)
  • Amaranthus spinosus (Goja),
  • Albizia lebbeck (Siras)
  • Azadirachta indica (Neem)
  • Banhinia variegata (Kachnar)
  • Cassia auriculata (Tarwad)
  • Dalbergia Sissoo (Sissoo)
  • Ficus benghalensis (Bargad)
  • Ficus religiosa (papal)
  • Ficus Glomerata (gular)
  • Hardwickia binata (Anjan)
  • Leucaena leucocephala (Subabul)
  • Morus alba (Tut)
  • Marus indica (Mulberry)
  • Prosopis cineraria (Khejri)

1.7. Other plants, their products and by-products. The following substances are included in this category:
  ◆ Molasses
Seaweed meal (obtained by drying and crushing seaweed and washed to reduce iodine content),

Powders and extracts of plants,

Plant protein extracts (solely provided to young animals),

Spices and herbs.

2. Feed materials from animal origin

2.1. Milk and milk products. The following substances are included in the category:

- raw milk

- milk powder, skimmed milk, skimmed-milk powder,

- buttermilk, buttermilk powder,

- whey, whey powder, whey powder low in sugar, whey protein powder (extracted by physical treatment),

- casein powder, lactose powder, curd and sour milk.

2.2. Fish, other marine animals, their products and by-products. Only the following substances are included in the category:

- fish, fish oil and cod-liver oil not refined;

- fish molluscan or crustacean autolysates, hydrolysate and proteolysates obtained by an enzyme action, whether or not in soluble form, solely provided to young animals.

- Fish meal [IS 4307:1983]

2.3. Eggs and egg products for use as poultry feed, preferably from the same holding.

3. Feed materials from mineral origin [IS 1664:2002]

The following substances are included in this category:

- Sodium:
- unrefined sea salt
- coarse rock salt
- sodium sulphate
- sodium carbonate
- sodium bicarbonate
- sodium chloride [IS 920:1972]

◆ **Potassium:**
- potassium chloride;

◆ **Calcium:**
- lithotamnion and maerl
- shells of aquatic animals (including cuttlefish bones)
- calcium carbonate
- calcium lactate
- calcium gluconate;

◆ **Phosphorus:**
- defluorinated dicalcium phosphate [IS 5470:2002]
- defluorinated monocalcium phosphate
- monosodium phosphate
- calcium-magnesium phosphate
- calcium-sodium phosphate;

◆ **Magnesium:**
- magnesium oxide (anhydrous magnesia)
- magnesium sulphate
- magnesium chloride
- magnesium carbonate
- magnesium phosphate;

◆ **Sulphur:**
- sodium sulphate
4. Feed additives, certain substances used in animal nutrition and processing aids used in feeding stuffs

4.1. Feed additives

4.1.1. Trace elements the following substances are included in this category:

- **Iron**
  - ferrous (II) carbonate
  - ferrous (II) sulphate monohydrate and / or heptahydrate
  - ferric (III) oxide;

- **Iodine:**
  - calcium iodate, anhydrous
  - calcium iodate, hexahydrate
  - sodium iodide;

- **Cobalt:**
  - cobaltous (II) sulphate monohydrate and/or heptahydrate
  - basic cobaltous (II) carbonate, monohydrate;

- **Copper:**
  - copper (II) oxide
  - basic copper (II) carbonate, monohydrate
  - copper (II) sulphate, pentahydrate;

- **Manganese:**
  - manganous (II) carbonate
  - manganous oxide and manganic oxide
  - manganous (II) sulfate, mono- and/or tetrahydrate;

- **Zinc:**
  - zinc carbonate
  - zinc oxide
  - zinc sulphate mono- and/or heptahydrate;
◆ Molybdenum:
  • ammonium molybdate,
  • sodium molybdate;

◆ Selenium:
  • sodium selenate
  • sodium selenite

4.1.2. Vitamins, pro-vitamins and chemically well defined substances having a similar effect. The following substances are included in this category:

◆ preferably derived from raw materials occurring naturally in feeding stuffs, or

◆ synthetic vitamins identical to natural vitamins only for monogastric animals

By derogation from the first subparagraph, and during a transitional period as determined by the competent authority, the use of synthetic vitamins of types A, D and E for ruminants may be authorized in so far as the following conditions are met:

◆ the synthetic vitamins are identical to the natural vitamins, and

◆ the authorization issued by the Competent Authority is founded on precise criteria.

Producers may benefit from this authorization only if they have demonstrated to the satisfaction of the inspection body or authority that the health and welfare of their animals cannot be guaranteed without the use of these synthetic vitamins.

4.1.3. Microorganisms: following microorganisms are included in this category:

◆ microorganisms such as lactobacillus, yeast, etc., that are not genetically modified.

4.1.4. Preservatives: the following substances are included in this category:

◆ Sorbic acid
◆ Formic acid
◆ Acetic acid
◆ Lactic acid
◆ Propionic acid
◆ Citric acid

The use of lactic, formic, propionic and acetic acid in the production of silage shall be only permitted when weather conditions do not allow for adequate fermentation.

4.1.5. Binders, anti-caking agents and coagulants. The following substances are included in this category:
◆ Calcium stearate of natural origin
◆ Colloidal silica
◆ Kieselgur
◆ Bentonite
◆ Kaolinitic clays
◆ Natural mixtures of stearites and chlorite
◆ Venniculite
◆ Sepiolite
◆ Perlite

4.1.6. Antioxidant substances. The following substances are included in this category:
◆ Tocopherol – rich extracts of natural origin

4.1.7. Silage additives. The following substances are included in this category:
◆ enzymes, yeasts and microorganisms that are not genetically modified.
4.2. Certain products used in animal nutrition

The following products are included in this category:

◆ brewer's yeasts

4.3. Processing aids used in feeding stuffs

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

◆ sea salt, coarse rock salt, whey, sugar, sugar beet pulp, cereal flour and molasses,

4.4. Biologicals and Immunologicals in feed:

◆ Colostrum powder / whole colostrum provided that it is preferably derived from animals that are reared under organic farming.

Ayurvedic and plant-derived products that are claimed to have immunopotentiating properties
<table>
<thead>
<tr>
<th>Name of the Enzyme</th>
<th>Source</th>
</tr>
</thead>
<tbody>
<tr>
<td>alpha-Amylase</td>
<td><em>Aspergillus niger</em>, var. <em>Aspergillus oryzae</em>, var. <em>Bacillus amyloliquefaciens</em> <em>Bacillus lentus</em> <em>Bacillus licheniformis</em> <em>Bacillus stearothermophilus</em> <em>Bacillus subtilis</em>, var. Barley malt <em>Rhizopus niveus</em> <em>Rhizopus oryzae</em>, var.</td>
</tr>
<tr>
<td>Maltogenic alpha-Amylase</td>
<td><em>Bacillus subtilis</em></td>
</tr>
<tr>
<td>beta-Amylase</td>
<td>Barley malt</td>
</tr>
<tr>
<td>Cellulase</td>
<td><em>Aspergillus niger</em>, var. <em>Humicola insolens</em> <em>Trichoderma longibrachiatum</em> (formerly <em>reesei</em>)</td>
</tr>
<tr>
<td>alpha-Galactosidase</td>
<td><em>Aspergillus niger</em>, var. <em>Mortierella vinaceae</em> <em>raffinoseutilizer</em> <em>Saccharomyces</em> sp.</td>
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<tr>
<td>beta-Glucanase</td>
<td><em>Aspergillus niger</em>, var. <em>Bacillus lentus</em> <em>Bacillus subtilis</em>, var. <em>Humicola insolens</em> <em>Trichoderma longibrachiatum</em> (formerly <em>reesei</em>)</td>
</tr>
<tr>
<td>ß-Glucosidase</td>
<td><em>Aspergillus niger</em></td>
</tr>
<tr>
<td>Glucoamylase also known as amylo -</td>
<td><em>Aspergillus niger</em>, var. <em>Aspergillus oryzae</em>, var. <em>Rhizopus niveus</em> <em>Rhizopus oryzae</em>, var.</td>
</tr>
<tr>
<td>glucosidase</td>
<td></td>
</tr>
<tr>
<td>Hemicellulase</td>
<td><em>Aspergillus aculeatus</em> <em>Aspergillus niger</em>, var. <em>Bacillus lentus</em> <em>Bacillus subtilis</em>, var. <em>Humicola insolens</em> <em>Trichoderma longibrachiatum</em> (formerly <em>reesei</em>)</td>
</tr>
<tr>
<td>Invertase</td>
<td><em>Aspergillus niger</em>, var. <em>Saccharomyces</em> sp.</td>
</tr>
<tr>
<td>Lactase</td>
<td><em>Aspergillus niger</em>, var. <em>Aspergillus oryzae</em>, var. <em>Candida pseudotropicalis</em> <em>Kluyveromyces marxianis</em> var.<em>lactis</em> (formerly <em>Saccharomyces</em> sp.)</td>
</tr>
<tr>
<td>Name of the Enzyme</td>
<td>Source</td>
</tr>
<tr>
<td>----------------------</td>
<td>------------------------------------------------------------------------</td>
</tr>
<tr>
<td>beta-Mannanase</td>
<td><em>Aspergillus niger</em>, var.</td>
</tr>
<tr>
<td></td>
<td><em>Bacillus lentus</em></td>
</tr>
<tr>
<td></td>
<td><em>Trichoderma longibrachiatum</em></td>
</tr>
<tr>
<td>Pectinase</td>
<td><em>Aspergillus aculeatus</em></td>
</tr>
<tr>
<td></td>
<td><em>Aspergillus niger</em>, var.</td>
</tr>
<tr>
<td></td>
<td><em>Rhizopus oryzae</em></td>
</tr>
<tr>
<td>Pullulanase</td>
<td><em>Bacillus acidopullulyticus</em></td>
</tr>
<tr>
<td></td>
<td><em>Bacillus licheniformis containing Bacillus</em></td>
</tr>
<tr>
<td></td>
<td><em>deramificans gene for pullulanase</em></td>
</tr>
<tr>
<td>Xylanase</td>
<td><em>Aspergillus niger</em>, var.</td>
</tr>
<tr>
<td></td>
<td><em>Bacillus lentus</em></td>
</tr>
<tr>
<td></td>
<td><em>Bacillus subtilis</em>, var.</td>
</tr>
<tr>
<td></td>
<td><em>Humicola insolens</em></td>
</tr>
<tr>
<td></td>
<td><em>Trichoderma longibrachiatum</em> (formerly reesei)*</td>
</tr>
<tr>
<td>Lipase</td>
<td><em>Aspergillus niger</em>, var.</td>
</tr>
<tr>
<td></td>
<td><em>Aspergillus oryzae</em>, var.</td>
</tr>
<tr>
<td></td>
<td><em>Candida rugosa</em> (formerly cylindracea)</td>
</tr>
<tr>
<td></td>
<td><em>Rhizomucor (mucor) miehei</em></td>
</tr>
<tr>
<td></td>
<td><em>Rhizopus oryzae</em></td>
</tr>
<tr>
<td></td>
<td><em>Rhizomucor (Mucor-) miehei</em></td>
</tr>
<tr>
<td></td>
<td><em>Rhizopus oryzae</em></td>
</tr>
<tr>
<td>Bromelain</td>
<td>Pineapples – stem</td>
</tr>
<tr>
<td></td>
<td>fruit</td>
</tr>
<tr>
<td>Ficin</td>
<td>Figs</td>
</tr>
<tr>
<td>Papain</td>
<td>Papaya</td>
</tr>
<tr>
<td>Protease (general)</td>
<td><em>Aspergillus niger</em>, var.</td>
</tr>
<tr>
<td></td>
<td><em>Aspergillus oryzae</em>, var.</td>
</tr>
<tr>
<td></td>
<td><em>Bacillus amyloliquefaciens</em></td>
</tr>
<tr>
<td></td>
<td><em>Bacillus licheniformis</em></td>
</tr>
<tr>
<td></td>
<td><em>Bacillus subtilis</em>, var.</td>
</tr>
<tr>
<td>Catalase</td>
<td><em>Aspergillus niger</em>, var.</td>
</tr>
<tr>
<td></td>
<td><em>Micrococcus lysodeikticus</em></td>
</tr>
<tr>
<td>Phytase</td>
<td><em>Aspergillus niger</em>, var.</td>
</tr>
<tr>
<td></td>
<td><em>Aspergillus oryzae</em>, var.</td>
</tr>
</tbody>
</table>
Annex 4

List of Diseases for Herd / Flock Diagnosis

In consultation with the veterinarian should draw a program of health management of the animals and carry out testing of the herd for following diseases:

**Cattle including buffaloes:**
- Brucellosis:
- Leptospirosis
- Mastitis
- Tuberculosis
- Para-tuberculosis

**Sheep and Goat:**
- Brucellosis:
- Leptospirosis
- Tuberculosis
- Para-tuberculosis

**Pigs:**
- Swine fever
- Brucellosis

**Poultry:**
- *Mycoplasma gallinarum*
- Fowl Typhoid
## Annex 5

### Antibiotic / Antibacterial Withdrawal Period

<table>
<thead>
<tr>
<th>Intramammary Preparations</th>
<th>Discard time for milk</th>
</tr>
</thead>
<tbody>
<tr>
<td>1  Benzathine cloxacillin</td>
<td>72 Hrs (of milk discard)</td>
</tr>
<tr>
<td>2  Cloxacillin sodium</td>
<td>48 Hrs (of milk discard)</td>
</tr>
<tr>
<td>3  Hetacillin potassium</td>
<td>72 Hrs (of milk discard)</td>
</tr>
<tr>
<td>4  Procaine penicillin G  (Peanut oil)</td>
<td>84 Hrs (of milk discard)</td>
</tr>
</tbody>
</table>

### Withdrawal periods (Sheep and Goats)

<table>
<thead>
<tr>
<th>Sr. No.</th>
<th>Drug</th>
<th>Pre-slaughter withdrawal time (days)</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Chlortetracycline (Oral)</td>
<td>2</td>
</tr>
<tr>
<td>2</td>
<td>Procaine penicillin-G</td>
<td>9</td>
</tr>
<tr>
<td>3</td>
<td>Procaine penicillin-G, dihydrostreptomycin sulphate</td>
<td>30</td>
</tr>
<tr>
<td>4</td>
<td>dihydrostreptomycin sulphate</td>
<td>30</td>
</tr>
<tr>
<td>5</td>
<td>Erythromycin</td>
<td>3</td>
</tr>
<tr>
<td>6</td>
<td>Sulphamethazine</td>
<td>10</td>
</tr>
<tr>
<td>7</td>
<td>Sulphamethazine (Oral)</td>
<td>10</td>
</tr>
<tr>
<td>8</td>
<td>Sulphaquinoxaline(Oral)</td>
<td>10</td>
</tr>
<tr>
<td>9</td>
<td>Sulphisoxazole(Oral)</td>
<td>10</td>
</tr>
<tr>
<td>11</td>
<td>Tetracycline(Oral)</td>
<td>--</td>
</tr>
<tr>
<td>12</td>
<td>Thiabendazole (Oral)</td>
<td>30</td>
</tr>
</tbody>
</table>

### Withdrawal periods (Swine)

<table>
<thead>
<tr>
<th>Sr. No.</th>
<th>Drug</th>
<th>Pre-slaughter withdrawal time (days)</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Chlortetracycline (Oral)</td>
<td>2</td>
</tr>
<tr>
<td>2</td>
<td>Procaine penicillin-G</td>
<td>15</td>
</tr>
<tr>
<td>3</td>
<td>Procaine penicillin-G, dihydrostreptomycin sulphate</td>
<td>15</td>
</tr>
<tr>
<td>4</td>
<td>Dihydrostreptomycin sulphate</td>
<td>15</td>
</tr>
<tr>
<td>5</td>
<td>Erythromycin</td>
<td>7</td>
</tr>
<tr>
<td>6</td>
<td>Ampicillin trihydrate</td>
<td>15</td>
</tr>
<tr>
<td>7</td>
<td>lincomycin hydrochloride</td>
<td>2</td>
</tr>
<tr>
<td>8</td>
<td>Oxytetracycline HCl</td>
<td>26</td>
</tr>
<tr>
<td>9</td>
<td>Tylosin</td>
<td>4</td>
</tr>
<tr>
<td>10</td>
<td>Amoxycillin trihydrate (oral)</td>
<td>15</td>
</tr>
<tr>
<td>11</td>
<td>Ampicillin trihydrate (oral)</td>
<td>15</td>
</tr>
<tr>
<td>12</td>
<td>Chlortetracycline, Sulphathiazole, Procaine penicillin (oral)</td>
<td>7</td>
</tr>
<tr>
<td>Sr.No.</td>
<td>Drug</td>
<td>Pre-slaughter withdrawal time (days)</td>
</tr>
<tr>
<td>--------</td>
<td>----------------------------------------------------------------------</td>
<td>--------------------------------------</td>
</tr>
<tr>
<td>1</td>
<td>Bacitracin</td>
<td>0</td>
</tr>
<tr>
<td>2</td>
<td>Carbomycin</td>
<td>1</td>
</tr>
<tr>
<td>3</td>
<td>Chlortetracycline</td>
<td>1</td>
</tr>
<tr>
<td>4</td>
<td>Erythromycin</td>
<td>2</td>
</tr>
<tr>
<td>5</td>
<td>Gentamycin sulphate (inj)</td>
<td>35</td>
</tr>
<tr>
<td>6</td>
<td>Lincomycin</td>
<td>5</td>
</tr>
<tr>
<td>7</td>
<td>Monensin sodium</td>
<td>5</td>
</tr>
<tr>
<td>8</td>
<td>Nitrofurazone</td>
<td>5</td>
</tr>
<tr>
<td>9</td>
<td>Novobiocin</td>
<td>4</td>
</tr>
<tr>
<td>10</td>
<td>Oleandomycin</td>
<td>--</td>
</tr>
<tr>
<td>11</td>
<td>Oxytetracycline (50-200gm/900kg feed)</td>
<td>0</td>
</tr>
<tr>
<td>12</td>
<td>Penicillin (2.4-125 gm/900kg)</td>
<td>0</td>
</tr>
<tr>
<td>13</td>
<td>Spectinomycin</td>
<td>5</td>
</tr>
<tr>
<td>14</td>
<td>Sulphadimethoxine</td>
<td>5</td>
</tr>
<tr>
<td>15</td>
<td>Sulphaquinoxaline</td>
<td>10</td>
</tr>
<tr>
<td>16</td>
<td>Tylosin Phosphate</td>
<td>5</td>
</tr>
</tbody>
</table>

Reference: Jones Veterinary pharmacology and Therapeutics, Vth edition. Toxicity of drug and chemical residues
Annex 6
Products Authorized for Cleaning and Disinfection of Livestock Buildings and Installations

- Potassium and sodium soap
- Water and steam
- Milk of lime
- Lime
- Quicklime
- Sodium hypochlorite (e.g. as liquid bleach)
- Caustic potash
- Hydrogen peroxide
- Natural essences of plants
- Citric, peracetic acid, formic, lactic, oxalic and acetic acid
- Alcohol
- Nitric acid (dairy equipment)
- Phosphoric acid (dairy equipment)
- Formaldehyde
- Sodium carbonate
ORGANIC BEE KEEPING/APICULTURE

1. Choice of breed/strains

For the choice of bees for rearing, preference shall be given to indigenous species of bee, such as *Apis cerena indica*, *Apis mellifera*, *A. lora*, *A. dorsata*, *Mellipona spp.* & *Trigona spp.* - Dammar (Indian stingless honey bees) and their local ecosystem.

1.1 Sources/origin

i. A planned programme of establishing bee nurseries shall be encouraged.

ii. The hives shall be made of the natural material to avoid contamination to the environment and the apiculture products.

iii. The bee wax for the new foundations shall be sourced from organic production units.

iv. Only natural products such as propolis, wax and plant oils shall be used in the hives.

v. A colony infested with any one of the notifiable diseases ([Annex 1](#)) shall not be certified and allowed to be sold, purchased or transferred from the hives, walls, pots, logs etc.

2. Conversion Period

i. The conversion period shall not apply when bees are grown in wild and in natural conditions.

ii. One-year conversion period shall apply to those bee colonies/apiaries which are reared.

iii. During conversion the bee colonies shall be placed in isolation and the foundation comb shall be made from organic wax.

3. Hiving the Honey Bees

i. Where wall hives are in use, these shall accommodate movable standard frames depending upon the requirement of honey bee species.
ii. The foundation comb shall be made from organic wax.

iii. For renovation of apiaries, 10% per year of the queen bees & the swarms may be replaced by the non-organic queen bees & swarms in the organic production unit, provided that the queen bees & swarms are placed in hives with combs or comb foundations coming from organic production unit.

iv. Each bee hive shall primarily consist of natural materials. Use of construction materials with potentially toxic effects is prohibited.

v. Persistent materials may not be used in bee hives where there is a possibility of permeation of the honey and where residues may be distributed in the area through dead bees.

vi. The apiaries shall be placed within a radius of 3 kms from the organic farms. These conditions shall not apply when the farms are not in flowering stage or when the hives are in the dormant condition.

vii. Natural products such as propolis, wax & plant oils can be used in the hives. The use of the chemical repellants is prohibited during the honey extraction operations.

4. Apiary Management

i. A location where one or more honey bee colonies are assembled together and collectively managed may be considered as an apiary.

ii. An apiary site shall be as close to a natural source of clean hygienic water and bee flora as possible, protected from wind, direct sunlight, severe heat, severe cold, rain, wild animals, ants, termites and exposure to insecticides or toxic fumes or poisonous chemicals. An apiary shall not be located in unclean areas or at a site where the presence of bees is likely to cause public nuisance. It shall be 5 m away from public path or highway.

iii. In case of wild collection, the collection area shall be organic or wild, and shall be varied as possible to fulfill the nutritional needs of the colony and contribute to good health.
iv. The number of honey bee colonies kept in such an apiary shall be limited to optimum in relation to forage resources within the same flight, range, so as to avoid over stocking.

v. All brood or full-depth frames shall be wired to withstand breakage of combs during inspection, migration and extraction, etc.

5. Feed

i. During the short intervals of local dearth periods, if there are no adequate honey and or pollen stores within the colony, the producer shall provide organic sugar feeding or organic pollen supplements or both so as to maintain colony strength or both so as to maintain colony strength without letting the honey bee starve. Feeding shall only take place after the last harvest before the season when no foraging feed is available.

ii. At the end of the production season, hives shall be left with sufficient reserves of honey & pollen to survive the winter. The feeding of colonies shall be seen as an exception to overcome temporary feed shortages due to climatic conditions.

iii. The feeding of the colonies shall only be permitted where the survival of the hives is endangered due to climatic conditions & only between the last honey harvest & 15 days before the start of the next nectar or honey dew flow period. The feed supplied shall be fully organic. Feeding shall be with organic honey, organic sugar syrup or organic sugar.

6. Health care

i. Veterinary medicine shall not be used in bee keeping.

ii. For pest and disease control and for hive disinfection the products mentioned in Annex 2 are allowed.

iii. For the purpose of protecting frames, hives & combs, in particular from pests, products listed in Annex 2 are permitted.

iv. Physical treatments for disinfections of apiaries such as steam or direct flame are permitted.
v. The practice of destroying the male brood is permitted only if the colony is infested by Varroa destructor.

vi. If despite all the preventive measures, the colonies become sick or infested, they shall be treated immediately and, if necessary, the colonies can be placed in isolation apiaries.

7. Breeding and Management

i. Clipping of wings of queen bees are prohibited.

ii. For the renovation of apiaries, 10% per year of the queen bees and swarms may be replaced by non-organic queen bees and swarms in the organic production unit provided that the queen bees and swarms are placed in hived with combs or comb foundations coming from organic sources.

8. Periodic cleaning

Beehives shall be cleaned periodically. Each colony shall be periodically inspected once or twice in a month and in a manner causing least disturbance and provocation to honey bees. Debris accumulated on the bottom board shall be collected in a container and incinerated. Pieces of wax combs shall be pooled together and be melted for wax recovery. Old combs shall be melted and comb renewal induced. Where colonies are over-wintered and packed, periodic cleaning shall be dispensed with, during the packed period.

9. Record keeping

Records shall be maintained for each of the colonies during periodic inspections. If case of suspicion of incidence of any disease immediate remedial measures shall be taken.

10. Transport/Migration

i. If the local dearth period or periods are prolonged beyond 6 to 8 weeks continuously, the producer shall, if possible, migrate the colonies to the nearest sources of organic forage from farm(s) or forest(s) through individual
or collective migration. The producers may also migrate in other organic localities having different flora and different flowering periods.

ii. Prior to migration all the colonies shall be thoroughly examined for any deficiencies like absence of queen bee, food shortage, etc, and such deficiency shall be rectified.

iii. Colonies shall be packed so as to:
   - secure in position various hive components, frames in particular;
   - avoid shaking during transit;
   - provide adequate ventilation to the bees;
   - prevent congestion inside;
   - provide feeding or water in transit, if necessary; and
   - prevent honey bees escaping through gaps in entrance gates, and other components.

iv. The migration shall be done preferably at night or in cool weather avoiding adverse temperature. The colonies shall be loaded with their frames parallel to the direction of movement in case of trucks and at right angles in case of train transport. Migration by air, rail or truck shall be planned well in advance so as to avoid damage due to avoidable delay in transit.

v. Proper arrangement like cleaning the apiary site, arranging hive stands, providing clean water shall be done prior to the arrival of the colonies at the migratory site(s).

vi. On arrival at the migratory site, the colonies shall be promptly arranged on the hive stands and the entrance gates opened at the earliest appropriate hour.

vii. The first post–migration inspection shall be done within 7 days after the colonies settle down to work. During this inspection, it may be observed whether there are any combs broken, queens lost, bees dead, etc. The old combs which need immediate replacement shall be taken to one side of the hive where the queen does not generally lay eggs. These old combs shall be subsequently removed and wax recovered and the empty frames shall be sterilized by dipping in hot water and shall be dried in direct sun before giving foundation strips for comb renewal.
viii. In addition to honey flow and pollination, this migration period can also be looked upon as an occasion for increase in the number of colonies by simple divisions or planned queen rearing programme. The superannuated queens shall be replaced by young mated queens.

ix. A colony infested with any of the notified as epidemic region, inter-state or inter-regional migration from such area to other regions shall be prohibited.

11. Product extraction

i. Colonies shall be developed to their full strength by the beginning of the flow season by uniting weak colonies.

ii. Augmenting medium colonies with sealed brood combs and honey bees or both;

iii. Giving simulative organic feeding; and

iv. Giving comb foundation strips for drawing combs and expanding brood nest.

v. Dummy or division boards shall be used for colonies which still fall short of full strength by a couple of combs so as to induce them to the supers. The colonies which are still weak shall be transferred to nuclei, to obtain some surplus honey yield.

vi. The moment nectar starts coming in, supers shall be added to the colonies. When the first supers are more or less filled with honey but not sealed, a fresh super shall be given in order to provide additional storing space. It may be desirable to have three supers for each colony in the apiary as the normal life of super combs is three years.

vii. Honey shall be extracted only when the combs are sealed by the honey bees. Extract or unripe honey will lead to fermentation and spoilage.

viii. Towards the end of the flow the brood rearing is reduced, and honey is often instinctively stored in the brood combs to provide for the ensuring local dearth. Therefore, honey shall never be extracted from brood combs.

ix. At the end of the flow, and after the honey has been extracted, the empty combs shall be got cleared of honey bees and preserved carefully in supers in a cool, dry, rat-proof enclosures with suitable preservatives against wax moth and other inspect pests. Such drawn out combs shall be reused during the next honey
flow. A producer shall equip himself with at least two supers of such drawn out
combs for each colony in his apiary to derive maximum harvest from each
honey flow.

12. Extraction of honey

i. Honey shall be extracted only from sealed combs.

ii. The use of brood combs is prohibited for honey extraction.

iii. At time of harvest, repellent consisting of prohibited substances (chemical
synthetic repellents) shall not be used, except smoke.

iv. Excessive smoke shall not be used as it may taint the flavour of honey or
otherwise spoil it.

v. Extraction shall be done only in a clean, fly-proof enclosure.

vi. All the equipments used for extraction shall be thoroughly cleaned in boiling
water, before use. The use of brood combs is prohibited for honey extraction.

vii. During extraction, the honey shall run through a strainer of 1.40mm.

viii. The containers used for collecting the extracted honey shall be of stainless steel,
aluminum or if of other metal, shall be thickly tinned or galvanized.

ix. The container shall have covers and each shall carry a label specifying the name
of the producer, date and place of extraction.

x. Persons engaged in extraction of honey shall be free from any contagious
disease, shall wear clean clothes and shall clean their hands with a disinfectant
soap.

xi. Honey extracted from the colonies with infectious bee diseases shall be kept
separate and not mixed with general lot. This honey shall be pasteurized before
marketing. It shall never be fed either in processed or unprocessed form to the
bees.

xii. The extracted honey in air-tight containers shall be taken to the pooling and
processing centres as early as possible. Even during the short interval the honey
remains with the producer, it shall be stored in cool, dry and hygienic place and
shall be protected from smoke, heat and insects.
13. Extraction of beeswax

i. Every producer shall scrupulously collect every bit of beeswax. This is usually obtained from the old combs during renewal, bits of bur and brace-honey cells. Wax from different honey bee species shall be kept separately.

ii. Beeswax from cappings is the purest form of wax and, shall be stored separately without mixing it with general recovery of beeswax in apiary.

iii. The old and discarded combs shall be stored in containers with tight-lids and shall be melted at the earliest to avoid further deterioration and infestation with wax moth. These melting can be cast in slabs of desired size, shape & mass.

14. Crop pollination

A producer shall realize that besides harvesting honey and wax, he shall also mobilize his honeybees for pollination of agricultural/horticultural crops to increase the agricultural productivity.

15. Conservation of bee flora

Viability of the beekeeping industry depends on the density and composition of local flora. Forest vegetation shall not, therefore, be destroyed. Trees, shrubs and herbs providing bee forage shall be particularly conserved.
Annex 1

List of Notifiable Honey Bee Diseases
(IS 6695:1998)

1. American Foul Brood (AFB)
2. European Foul Brood (EFB)
3. Acarine Disease
4. Nosema Disease
Annex 2

Approved Products in Beekeeping for Disinfestations/Cleaning/
Disease-Pest Control

- Caustic soda
- Lactic acid, Oxalic acid, Acetic acid
- Formic acid
- Sulphur
- Etheric oils
- *Bacillus thuringiensis*
- Menthol
- Thymol
- Eucalyptol
- Camphor
- Azadirachtin
- Gelatine
- Hydrolysed Proteins
- Lecithin
- Plant Oils
- Pyrethrins
- Quassia
- Rotenone extracted from *Derris* spp., *Lonchocarpus* spp. & *Terphrosia* spp.
- Micro-organisms
- Diammonium phosphate in traps
- Pheromones (*in traps & dispensers*)
- Soft Soap
- Lime Sulphur
- Paraffin Oils
- Mineral Oils
- Quartz sand
- Sulphur
- Potassium bi-carbonate
ORGANIC AQUACULTURE PRODUCTION

1. Organic Management Plan

During the registration of the farm by the accredited Certification Body, the producer has to present an organic management plan to the accredited Certification Body which requires to be verified during the inspection. This plan should be updated annually and shall apply to all aquatic organisms cultured in fresh and brackish water ponds and open water bodies in estuaries and sea. (Black tiger shrimps, Indian major carps, freshwater prawns and bivalves) for production, processing and certification under these standards.

2. Conversion period

i. Adoption of organic aquaculture requires an interim period, ‘the conversion period’. Commencement of the conversion period shall be taken as the date of first inspection by the accredited Certification Body.

ii. The conversion shall take into account the species-specific needs like the husbandry practices and management system, past use of the site with respect to waste and sediment, and water quality for welfare of the animal. Adequate separation between the organic and non-organic production unit should be maintained.

iii. The length of the conversion period would vary depending on the species, method of production, location and local conditions. Generally, for drainable systems where cleaning and disinfection is carried out, the conversion period shall be 6 months/ one crop whichever is longer and in case of drainable and fallowed, the conversion period shall be 12 months. In case of non-drainable systems which can not be disinfected, the conversion period shall be 24 months (freshwater prawn, carps). In case of open water farming, the conversion period shall be considered as 3 months (bivalves).
iv. In a hatchery/farm practicing parallel production, the producer shall keep the organically produced and in-conversion animals separate and maintain adequate records to show the separation.

3. Ecosystem management

i. Conversion of mangrove ecosystem to aqua pond is prohibited. Mangrove destruction is also prohibited while constructing water intake channels, approach road etc for farming.

ii. In existing coastal farms, where ever possible, due consideration may be given for planting mangroves as a means for ecosystem restoration and conservation.

iii. Care shall be taken during construction of the ponds so as not to create water logging condition in the adjacent area that would affect surrounding ecosystems or result in conditions not conducive for

iv. A buffer zone of at least 10 m should be left between farms following organic farming principles and conventional farming. The size of the buffer zone could be increased based on the natural situation, water distribution system, tidal flow, the upstream and downstream locations of organic production unit. The buffer zone could be a barren piece of land or a pond/cultivated land. The production of this buffer zone shall follow organic principles but the produce will be treated as conventional.

v. Salination of adjacent agriculture land and drinking water sources by way of organic shrimp farming is strictly prohibited. Wherever saline water culture is adopted, a buffer zone of around 200 m should be left between the pond and adjacent agriculture land/drinking water source.

vi. Exposed area of the farm should be planted with native vegetation to prevent soil erosion and to enhance natural ecosystem dynamics. Farms located in areas free from vegetation (dunes, desert) may be excluded from this requirement.

vii. Adequate steps are required to minimize nutrient discharge and/or suspended solids to water bodies especially during harvesting.

viii. Release of toxic or otherwise harmful substances in the pond, channels or the banks should be prevented. Care should be taken while handling equipments
and machineries such as pumps, generators and aerators to avoid any leakage of fuels and lubricant.

ix. Care should be taken so that the materials and substances used in the construction should not affect the biodiversity and environment.

x. Specific measures should be adopted to minimize negative environmental impact including escape of farmed stock.

xi. Killing predatory birds and animals are prohibited. Scaring devices/protective fencing etc, are allowed to save crops.

1. Selection of site

   i. In selecting the site, ensure that the surrounding aquatic and terrestrial ecosystems are not adversely affected through modifications brought about by construction of the farm.

   ii. Areas with known record of contamination with heavy metals or industrial pollution may be avoided. Testing is required to be carried out for record of the contaminants in an ISO17025 approved and APEDA /recognized laboratory.

   iii. Soil quality should be conducive for culture and extreme conditions like high saline or acid soil may be avoided.

   iv. Forest area or land with thick vegetation should not be used for construction of new farms.

   v. In developing new farms or expanding existing farms, the producer should ensure that the natural vegetation is protected. Care should be taken to have significant coverage of bund area with vegetation.

   vi. Use of ground water for the culture purpose of tiger shrimps is prohibited. For other species the groundwater should be avoided.

   vii. In case of the bivalve farm, the location of the farm should be as close as possible to the sea to ensure maximum circulation of sea water.

   viii. The bivalve farm site should meet the criteria as per Annex 1 in terms of general water quality, trace metal contents, biotoxin levels and microbial loads (within the optimum range of pH, salinity, temperature etc.)
2. Choice of breeds and strains
   i. Endemic species is preferred over exotic species. If exotic species are to be selected, their impact on endemic species and environment should be ascertained.

   ii. Any kind of genetically engineered stock is prohibited. Stocks obtained through selective breeding are permitted, but seed production in this case should be based on organic principles.

3. Source of seed and breeding
   i. Breeds and the breeding techniques appropriate for the species, environment, production systems and local conditions should be followed for minimizing stress to the brood stock.

   ii. Collection of wild seed for selective stocking is prohibited (except for bivalves). In traditional farming systems passive entry of wild seeds is allowed as it ensures species diversity in farming operation.

   iii. Organically certified seed should be used. When organic seed is not available, the certifying body would prescribe a time limit for use of non-organic seed depending upon the species.

   iv. For carps and fresh water prawns, the maximum percentage of non-organically produced juveniles allowed to be introduced to the farm shall be 80 %, 50 % and 0 % by second, third and fifth year from the year of notification.

   v. Collection of natural brood stock for tiger shrimp is permitted until domesticated brood stock is commercially available in the country.

   vi. As a rule physical manipulation of animals for obtaining egg/larvae as in the case of eye stalk ablation in tiger shrimp are not encouraged. This practice will be allowed up to five years from the date of notification, by when it is expected that the on-going R & D programs in the country would lead to the development of technology for natural spawning of captive brood stocks on commercial scale.
vii. The certified organic hatchery should source the initial stock from natural water bodies to raise them as brood stock with organic protocol at least for three months before their breeding.

viii. Maintain documents to ensure traceability of brooders and all other inputs for hatchery operation.

ix. Synthetic hormone application for artificial propagation is not allowed.

x. Since exogenous hormone supply is an essential requisite for induced spawning of carps, use of pituitary gland may be accepted.

xi. To avoid stress to the animal, thermal manipulation for accelerated larval development/growth or maturation, beyond natural range is prohibited in hatcheries.

xii. In carps, pre- and postponement of brood stock maturation through thermal/hormonal manipulation and their subsequent breeding is not permitted for seed production in certified organic hatchery.

xiii. The disinfection and cleaning in the hatchery should not have any impact on the surrounding environment. Only approved disinfectant and cleaning agents should be used ensuring that there will not be residues. (Annex 2)

xiv. Use of antibiotics is prohibited (Annex 3), but use of probiotics is allowed.

xv. The soil and water quality parameters of the environment of the vicinity of the hatchery/farm should be monitored and recorded to ensure no adverse impact.

xvi. Proper sanitation and hygiene of the hatchery/farm and its surroundings should be maintained. Entry of stray animals such as dogs, cats, cattle etc., should be avoided by proper fencing.

xvii. Transport practices shall ensure the welfare of the animals

xviii. A hatchery may convert in full or partial for the production of organic seed. The hatchery shall maintain organically and conventionally produced seed in separate units and maintain adequate records to show the separation.

xix. Hatchery/farm producers shall possess the necessary basic knowledge and skills as regards to the health and the welfare needs of the cultured species.

xx. In case of bivalves, collection of natural brood stock is permitted, but use of chemicals as a means of triggering spawning is not allowed.
xxi. The bivalve seeds can be sourced from natural bed using spat collectors or from organic hatchery. Remote setting is allowed, but use of chemicals for spat settlements is prohibited. The producer shall maintain records for source of the wild seeds to trace back the collection area.

4. Culture practices

Husbandry practices, including feeding, design of installations, stocking densities and water quality shall ensure that the developmental, physiological and behavioral needs of animals are fully met.

5. Pond preparation

i. For elimination of unwanted fishes, sun drying, netting or application of plant derivatives like tea seed cake (Camellia sinensis), mahua oil cake (Bassia latifolia), derris root powder (Linchocarpus sp.) and Neervalam (Crotelaria tigilum) are permitted. Use of any synthetic herbicides and pesticides are prohibited.

ii. Use of agricultural lime, dolomite or quick lime is permitted for disinfection and acidity corrections.

iii. Fertilization with locally produced manures/ nutrients (organic types – farm yard manure, vermicompost) for maintaining good phyto and zooplankton and a stable pond environment should be followed. Biodegradable processing by-products of plant or animal origin may be used depending upon the feeding behavior of the cultured organisms. The list of inputs for nutrient management should be followed as per annex 2. Integrated farming system can be adopted for recycling of the nutrients.

iv. Cowdung/poultry manure/farm yard manure/vermi-compost may be used as nutrient source for carp farming. Intermittent application of cowdung/poultry manure during culture operation should be in the fermented form. The manure to be used should be from organic sources.

6. Stocking

i. The production systems have to follow single-stocking unless it is defined as a
polyculture system.

ii. Stocking density to be limited so as not to compromise with the animal well being, ecological capacity of the site and species-specific physiological need and animal behavior.

iii. For shrimp farming, the maximum stocking density is 6 no./m$^2$ and biomass in the pond shall not exceed 1400 kg/ha/crop and for freshwater prawns the stocking density up to 2.5 no./m$^2$ and biomass in the pond shall not exceed 800 kg/ha/crop.

iv. For nursery rearing of freshwater prawns, the maximum stocking density of 20 no.s/ sq.m is permitted.

v. For carp fry and fingerlings production in nursery, the maximum stocking density is 2 million spawn/ha (200 no./m$^2$) and 0.1 million fry/ha (10 nos/ m$^2$), respectively.

vi. For grow-out production of carps, maximum stocking density of 4,000 fingerlings/ha (0.4 nos/ m$^2$) may be followed and the maximum biomass should not exceed 3 tonnes/ha at any point of time.

vii. In case of carp farming, polyculture of compatible carp species is preferred over monoculture in order to utilize the ecological niche effectively.

7. **Pond management**

i. Ponds are required to be designed to maintain suitable environment most befitting with the natural behavior of the stock. The water quality must be conducive for the species to live in (within the optimum range of pH, salinity, oxygen, temperature, nitrogen fractions, BOD etc) during the production cycle.

ii. For cleaning and disinfections, only substances from approved list shall be used.

iii. Periodic monitoring of water quality parameters (dissolved oxygen, pH, salinity, temperature, ammonia etc) is to be undertaken to maintain optimum water quality and plankton.
iv. Effluent water quality (nutrient load, suspended solids, ammonia etc) has to be closely monitored at least twice in a crop (mid way and during harvest).

v. In case of carp farming, floating vegetation cover with 10-15% of the water surface should be provided in the production pond.

vi. Energy requirements for aeration, heating, pumping etc, should be kept to the minimum. Data regarding energy consumption may be documented and subjected for inspection.

vii. The energy requirement for pumping and aeration may be met from renewable sources like wind, solar power etc., if possible.

viii. Measures of aeration must not be used in the pond to raise the stocking density above the permitted level. Aeration is permitted only under exigencies of culture conditions to save the stock.

ix. Use of substrate for periphytic growth is permitted for enhancing the natural food availability in the pond. Use of plastics or any other synthetic materials may not be permitted for this purpose.

x. As far as possible avoid use of plastics except for most essential items such as nets, crates, floats etc.

xi. Placing hideouts such as tiles, bamboo twigs, earthen pipes etc., are allowed for freshwater prawns for protection during moulting.

8. Bivalve farming

i. In the case of bivalves like mussels and oysters, the grow-out methods permitted are off-bottom racks, rafts, long-lines and stakes using ropes and nets.

ii. Production shall take place within areas delimited by posts, floats or other clear demarcations and shall as appropriate be restrained by net bags, cages or other man-made means.

iii. In case of mussels, the stocking density should not exceed 2 kg/m rope and the production should not exceed 15 kg/m rope.

iv. Biofouling organisms shall be removed by physical means and appropriately returned to the sea away from the farming site. Biological control measures are allowed.
12. Supplementary Feeding

i. Maximum advantage of the natural productivity of the pond should be exploited in order to reduce the dependence on supplementary feed.

ii. The natural feeding behaviour of the animal should be explored to meet the nutritional and dietary need of the species for all its life stages. To meet requirements beyond the portion met by the natural productivity, certified organic feed should be provided. The non-organic feed is permitted only if organic feed is not available till initial one year of farming. Record should be maintained regarding the source of the feed/ingredients.

iii. Farm made feeds can be used provided that the ingredients are from organic sources. The accredited Certification Body shall verify the record of the authenticity of the ingredients.

iv. Ingredients from Genetically Modified Organism (GMO) shall not be used.

v. To ensure environmental sustainability use of aquatic animal protein and oil in feeds should be minimum and from verifiable source.

vi. In case of tiger shrimp and freshwater prawn, the fish meal content in the feed should not exceed 20% and the total protein content of animal origin should not exceed 25%.

vii. In case of carp farming use of animal protein including fish meal in supplementary feed should be avoided.

viii. Feed prepared from certified organic ingredients avoiding possible entry of antibiotics/pesticides/heavy metals/antioxidants/preservatives/growth hormones during the process is to be used for supplementary feeding. Excess feeding should be avoided. Check trays may be used for assessing feed intake.

ix. Minerals, trace elements, vitamins or pro-vitamins to be used in the feed shall be of natural origin as far as possible. Growth promoters and synthetic amino acids are not permitted.

x. An organic feed mill may convert in full or partial for the production of organic feed. The feed mill shall maintain organically and conventionally produced feed separate and maintain adequate records to show the separation.

xi. The daily ration should be distributed in accordance with the feeding habit of the cultured organisms and should be closely monitored and recorded.
xii. Culture of live fish food organisms, like algae, rotifers, artemia etc., for shrimp hatchery may be carried out in accordance with principles of organic agriculture wherever possible, otherwise permission should be obtained.

13. Health Management

i. Use of human excrement and sewage should be prohibited. There should be routine health monitoring of stocked animals and this should be documented.

ii. ‘Prevention is better than cure’ should be the guiding principle for seed production as well as grow-out farming.

iii. Chemotherapeutics with allopathic veterinary drugs, and other harmful chemicals are prohibited (Annex 4). Herbal formulation and homeopathic medicines are allowed.

iv. Yeast based organic preparations and probiotics of certified origin are permitted to improve water/animal-rearing condition and to control pathogens. GMO based preparations are not permitted.

14. Harvest and Transportation

i. Harvesting method shall be humane and aquatic animals shall be subject to minimum stress during harvest

ii. Harvesting should be carried out by repeated netting or by draining the pond water slowly. Sufficient care is taken that non-target organisms like aquatic birds, reptiles and mammals are not accidentally killed.

iii. Care should be taken that the harvesting practice should not harm the natural system and surroundings.

iv. Animals sold live should be transported with minimum stress. Others should be chill killed at farm site itself.

v. Use of chemicals like sodium metabisulphate is prohibited, however ascorbic acid is allowed to stop discoloration. (Annex 2 & 3 for approved & restricted inputs and methods)
15. Processing

i. Pre-processing and processing of the animals is not to be carried out at the farm site.

ii. The post-harvest handling including storage and transport should be carried out hygienically.

iii. Processing and packaging of the organic produce shall be carried out in the Organic certified processing units. Defined measures shall be taken to maintain the organic integrity of the processed product. The limit of permitted and prohibited substances for use in aquaculture processing is at Annex 5.

16. Mandatory visit for the Accredited Certification Bodies

i. Accredited Certification Bodies shall inspect the units during the production cycle.

ii. Bivalve production units shall be inspected before and during maximum biomass production by the accredited Certification Bodies.
Classification of Water bodies for Bivalve Farming

The site should meet the criteria of the ‘approved’ in terms of general water quality and microbial load as per the specification given below:

<table>
<thead>
<tr>
<th>Class</th>
<th>Microbial standard</th>
<th>Post-harvest treatment</th>
</tr>
</thead>
<tbody>
<tr>
<td>A</td>
<td>Live bivalve molluscs from these areas must not exceed 230 MPN <em>E. coli</em> per 100 g of flesh and intra-valvular liquid</td>
<td>None</td>
</tr>
<tr>
<td>B</td>
<td>Live bivalve molluscs from these areas must not exceed the limits of a five tube, three dilution Most Probable Number (MPN) test of 4,600 <em>E. coli</em> per 100 g of flesh and intra-valvular liquid</td>
<td>Purification, relaying in class A area or cooking by an approved method</td>
</tr>
<tr>
<td>C</td>
<td>Live bivalve molluscs from these areas must not exceed the limits of a five tube, three dilution Most Probable Number (MPN) test of 46,000 <em>E. coli</em> per 100 g of flesh and intra-valvular liquid</td>
<td>Relaying for a long period or cooking by an approved method</td>
</tr>
<tr>
<td>Prohibited</td>
<td>46,000 <em>E. coli</em> per 100 g of flesh and intra-valvular liquid</td>
<td>Harvesting not permitted</td>
</tr>
</tbody>
</table>
Annex 2

Approved List of Aquaculture Inputs

Piscicides of Herbal Origin

- Mahua Oil Cake (*Bassia latifolia*)
- Tea Seed Cake (*Camellia sinensis*)
- Neervalam (*Crotelaria tigilum*)
- Derris root powder (*Linchocarpus* sp.)

Water/Soil reformers/conditioners

- Agri lime (CaCO$_3$)
- Quick Lime

Biofertilisers/manures/nutrients (from organic sources)

- Compost from FYM
- Vermi-Compost
- Cowdung
- Biodegradable processing by-products of animal/plant origin
- Micronutrients and essential chemical fertilizer for micro algal culture
- Mushroom spent wash

Chelating Agents

- EDTA

Disinfectants

- Iodine (IP Grade)

Live feed from hatchery

- Micro Algae
- Artemia
• Moina
• Branchionus
• Copepodes

**Seed**

• Seed material from Certified Organic Hatchery (as 1st choice)
• Seed from conventional hatcheries (in the absence of certified organic hatchery)

**Feed**

• Compounded feed from Certified organic feed-mill with certified ingredient from organic agriculture
• Live feed reared under the principles of organic agriculture/aquaculture

**Processing**

• *Cleaning Compounds*
  
  o Tea pol (Labolene)

• *Sanitizers*
  
  o Chlorine

• *Processing Additives*
  
  o Food Grade Oxygen (O₂)
  o Carbon Dioxide (CO₂)
  o Nitrogen (N₂)

• *Taste/Flavouring agents*
  
  o Table Salt
Annex 3

Prohibited List of Aquaculture Inputs

1. All synthetic weedicides, piscicides, pesticides and insecticides
2. Chemical fertilizers
3. Wild seeds and seeds from GMO’s and their derivatives
4. Synthetic hormones
5. Processing chemicals such as Ethylene oxide, Methyl bromide, Aluminium phosphide, Hexachlorocyclohexane (HCH) Lindane, Pyrethrum extract and Sulphite
Annex 4

List of Prohibited Antibiotics and Pharmalogically Active Substances for Aquaculture

1. Chloramphenicol
2. Nitrofurans including Furazolidone, Nitrofurazone, Furaloadone, Nitrofurantoin, Furylfuramide, Nifuratel, Nifursoxime, Nifurprazine and all their derivatives
3. Nemoycin
4. Nalidixic Acid
5. Sulphamethoxazole
6. Aristolochia spp and preparations thereof
7. Chloroform
8. Cholrpromazine
9. Colchicine
10. Dapsone
11. Dimetridazole
12. Metronidazole
13. Ronidazole
14. Ipronidazole
15. Other nitroimidazoles
16. Clenbuterol
17. Diethylstilbestrol (DES)
18. Sulfonamide except approved sulfadimethoxine, sulfabromomethazine and sulfaethoxyrpyidazine
19. Floroquinolones
20. Glycopeptides
Annex 5

List of Permitted & Prohibited Substances for Use in Aquaculture Processing

A. Processing Additives

Permissible additives

- Nitrogen (N2) (E941)
- Carbon dioxide (CO₂) (E290)
- Natural vegetable substances for neutralization of unwanted components of taste upon explicit approved under this standards

Prohibited additives

- Sulphite (Sodium metabisulphite (E223) for stabilisation of colour
- Phosphate (for using in order to make fish fillets look better)
- Carbon monoxide (CO) for stabilization of colour

B. Processing Methods

Allowed methods

All common methods used for the treatment of aqua produce and for the production and preservation of the final products

Prohibited methods

The use of smoking process using smoke from the household fireplace with the product to be smoked hanging from the roof

- Black smoking
- Liquid smoke treatment
- Salting by injection
Appendix 5

ORGANIC FOOD PROCESSING AND HANDLING

1. Specific Requirements

Any handling and processing of organic products should be optimized to maintain the quality and integrity of the product.

The operator must develop an organic production and handling plan. An organic production and handling plan must include:

(i) Description of practices and procedures to be performed
(ii) List of each substances/inputs used during production, storage and handling indicating its composition, source, locations where it will be used and documentation of commercial availability as applicable. The approved ingredients and additives used in food processing of organic products is at Annex – 1 (A) & (B).
(iii) Description of the monitoring practices and procedures followed and maintained to verify the plan is effectively implemented
(iv) Description of the record keeping system implemented to comply with the requirements of NPOP
(v) Description of the management practices and separation measures established to prevent commingling of organic and non-organic products during parallel processing and handling
(vi) Pollution sources shall be identified and contamination avoided.
(vi) Processing and handling of organic products should be done separately in time or place from handling and processing of non-organic products.
(vii) All products shall be adequately identified through the whole process.
(viii) Certification programme shall regulate the means and measures to be allowed.
(ix) Recommended for decontamination, cleaning or disinfections of all facilities where organic products are kept, handled, processed or stored
2. Pest control

(i) Pests should be avoided by good manufacturing practices. This includes general cleanliness and hygiene.

(ii) Treatments with pest regulating agents must thus be regarded as the last resort.

(iii) Recommended treatments are physical barriers, sound, ultra-sound, light and UV-light, traps (incl. pheromone traps and static bait traps), temperature control, controlled atmosphere and diatomaceous earth.

(iv) A plan for pest prevention and pest control should be developed.

(v) 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

(vi) Irradiation is prohibited.

(vii) There shall never be direct or indirect contact between organic products and prohibited substances. (e.g. pesticides). In case of doubt, it shall be ensured that no residues are present in the organic product.

(viii) Persistent or carcinogenic pesticides and disinfectants are not permitted.

3. Ingredients

(i) 100% of the ingredients used in processing shall be organic except where an organic ingredient is not available in sufficient quality or quantity, non organic ingredients may be used to a minimum extent only in case of essential technological need or for particular nutritional purpose. Such non organic raw material shall not be genetically engineered. The accredited Certification Body may authorize the use of non-organic raw materials subject to periodic re-evaluation.
(ii) The same ingredient within one product shall not be derived both from an organic and non-organic origin.

(iii) 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. For the production of enzymes and other microbiological products, the medium shall be composed of organic ingredients.

(iv) Water and salt may be used in organic products

(v) Minerals (including trace elements), vitamins and similar isolated ingredients shall not be used. The certification programme may grant exceptions where use is legally required or where severe dietary, or nutritional deficiency can be demonstrated.

(vi) Ethylene gas is permitted for ripening

4. Processing Methods

(i) Processing methods should be based on mechanical, physical and biological processes.

(ii) The vital quality of an organic ingredient shall be maintained throughout each step of its processing methods and shall be chosen to limit the number and quantity of additives and processing aids. The following kinds of processes are approved:

- Mechanical and physical
- Biological
- Smoking
- Extraction
- Precipitation
- Filtration

(iii) Extraction shall be either with water, ethanol, plant and animal oils, vinegar, carbon dioxide, nitrogen or carboxylic acids. These shall be of food grade quality, appropriate for the purpose.
5. Packaging

(i) Biodegradable, recyclable, reusable systems and eco-friendly packaging materials shall be used wherever possible.


(iii) The packages shall be closed in such a manner that substitution of the content cannot be achieved without manipulation or damage of the seal.

(iv) The accredited Certification Body shall approve the packaging material for use.

6. Labelling

6.1 Labeling Requirements:

(i) Labelling shall convey clear and accurate information on the organic status of the product.

(ii) When the full standards requirements are fulfilled, products shall be sold as "produce of organic agriculture" or a similar description.

(iii) The label for conversion products shall be clearly distinguishable from the label for organic products by mentioning the year of conversion.

(iv) The name and address of the person or company legally responsible for the production or processing of the product shall be mentioned on the label.

(v) Product labels should list processing procedures, which influence the product properties in a way not immediately obvious. All components of additives and processing aids shall be declared.

(vi) Additional product information shall be made available on request.

(vii) Ingredients or products derived from wild production shall be declared as such.
6.2 Processed products

(i) Single ingredient products may be labelled as "Organic" when all standard requirements have been met.

(ii) Multi ingredient products where not all ingredients, including additives, are of organic origin may be labelled in the following way (raw material weight):

- Where a minimum of 95% of the ingredients are of certified organic origin, products may be labelled "certified organic" or similar and should carry the logo of the certification programme.
- Where less than 95% but not less than 70% of the ingredients are of certified organic origin, products may not be called "organic". The word "organic" may be used on the principal display in statements like "made with organic ingredients" provided there is a clear statement of the proportion of the organic ingredients. An indication that the product is covered by the certification programme should be used, close to the indication of proportion of organic ingredients.
- Where less than 70% of the ingredients are of certified organic origin, the indication that an ingredient is organic may appear in the ingredients list. Such product may not be called "organic".

(iii) Added water and salt shall not be included in the percentage calculations of organic ingredients. For aquaculture products the use of iodized salt shall be referred on the labels.

(iv) All raw materials of a multi-ingredient product shall be listed on the product label in order of their weight percentage. It shall be apparent which raw materials are of organic certified origin and which are not. All additives shall be listed with their full name.

(v) If herbs and/or spices constitute less than 2% of the total weight of the product, they may be listed as "spices" or "herbs" without stating the percentage.

(vi) Organic products shall not be labelled as GE (genetic engineering) or GM (genetic modification) free in order to avoid potentially misleading claims about the end product. Any reference to genetic engineering on product labels shall be limited to the production method.
(vii) The label of a certified organic product must depict the name and logo of the accredited Certification Body, accreditation number and India Organic Logo.

(viii) The accredited Certification Body shall verify the labelling requirement and approve the labels of their certified operators before the labels are used.

7. Storage & Transport

(i) Organic products shall be stored at ambient temperature. The following special conditions of storage are permitted:

- Controlled atmosphere
- Cooling
- Freezing
- Drying
- Humidity regulation

(ii) Product integrity should be maintained during storage and transportation of organic products. Organic Products must be protected at all times from co-mingling with non-organic products and from contact with materials and substances not permitted for use in organic farming and handling.

(iii) Where only part of the unit is certified and other products are non-organic, the organic products should be stored and handled separately to maintain their identity.

(iv) Bulk stores for organic product should be separate from conventional product stores and clearly labeled to that effect.

(v) 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 of Appendix 1.
# Food Additives Including Carriers for Use in Production of Processed Organic Food

<table>
<thead>
<tr>
<th>International Numbering System</th>
<th>Product</th>
<th>Preparation of food products</th>
<th>Conditions for use</th>
</tr>
</thead>
<tbody>
<tr>
<td>INS 170</td>
<td>Calcium carbonate</td>
<td>√</td>
<td>Not for use for colouring/calcium enrichment of products</td>
</tr>
<tr>
<td>INS 220</td>
<td>Sulphur dioxide</td>
<td>√</td>
<td>For fruit wines without added sugar</td>
</tr>
<tr>
<td>INS 270</td>
<td>Lactic acid</td>
<td></td>
<td>For concentrated fruit / veg. juice &amp; fermented veg. products</td>
</tr>
<tr>
<td>INS 296</td>
<td>Malic acid</td>
<td>√</td>
<td></td>
</tr>
<tr>
<td>INS 290</td>
<td>Carbon dioxide</td>
<td>√</td>
<td></td>
</tr>
<tr>
<td>INS 300</td>
<td>Ascorbic acid</td>
<td>√</td>
<td>For meat products</td>
</tr>
<tr>
<td>INS 306</td>
<td>Tocopheroles, mixed, natural concentrates</td>
<td>√</td>
<td>Antioxidant for fats and oils</td>
</tr>
<tr>
<td>INS 322</td>
<td>Lecithin</td>
<td>√</td>
<td>For milk products (to be obtained without use of bleaches and organic solvents)</td>
</tr>
<tr>
<td>325</td>
<td>Sodium lactate</td>
<td></td>
<td>For milk based and meat products</td>
</tr>
<tr>
<td>INS 330</td>
<td>Citric acid</td>
<td>√</td>
<td>For concentrated fruit/veg. Jam, fermented veg. product</td>
</tr>
<tr>
<td>INS 331</td>
<td>Sodium citrate</td>
<td></td>
<td></td>
</tr>
<tr>
<td>INS 333</td>
<td>Calcium citrate</td>
<td></td>
<td></td>
</tr>
<tr>
<td>INS 334</td>
<td>Tartaric acid</td>
<td></td>
<td></td>
</tr>
<tr>
<td>INS 335</td>
<td>Sodium tartarate</td>
<td></td>
<td></td>
</tr>
<tr>
<td>INS 336</td>
<td>Potassium tartarate</td>
<td></td>
<td></td>
</tr>
<tr>
<td>INS 341</td>
<td>Mono calcium phosphate</td>
<td>√</td>
<td>For raising flour only</td>
</tr>
<tr>
<td>INS 400</td>
<td>Alginic acid</td>
<td>√</td>
<td>For milk based products</td>
</tr>
<tr>
<td>INS 401</td>
<td>Sodium alginate</td>
<td>√</td>
<td>For milk based products</td>
</tr>
<tr>
<td>INS 402</td>
<td>Potassium alginate</td>
<td>√</td>
<td>For milk based products</td>
</tr>
<tr>
<td>INS 406</td>
<td>Agar</td>
<td>√</td>
<td>For milk based and meat products</td>
</tr>
<tr>
<td>INS 407</td>
<td>Carrageenan</td>
<td>√</td>
<td>For milk products</td>
</tr>
<tr>
<td>INS 410</td>
<td>Locust bean gum</td>
<td>√</td>
<td></td>
</tr>
<tr>
<td>INS 412</td>
<td>Guar gum</td>
<td>√</td>
<td></td>
</tr>
<tr>
<td>INS 414</td>
<td>Arabic gum</td>
<td>√</td>
<td></td>
</tr>
<tr>
<td>INS 415</td>
<td>Xanthum gum</td>
<td>√</td>
<td>√</td>
</tr>
<tr>
<td>INS 422</td>
<td>Glycerol</td>
<td>√</td>
<td>√</td>
</tr>
<tr>
<td>INS 440</td>
<td>Pectin</td>
<td>√</td>
<td>√</td>
</tr>
<tr>
<td>INS 464</td>
<td>Hydroxy propyl methyl Cellulase</td>
<td>√</td>
<td></td>
</tr>
<tr>
<td>INS 500</td>
<td>Sodium carbonate</td>
<td>√</td>
<td>√</td>
</tr>
<tr>
<td>INS 501</td>
<td>Potassium carbonate</td>
<td>√</td>
<td></td>
</tr>
<tr>
<td>INS 503</td>
<td>Ammonium carbonate</td>
<td>√</td>
<td></td>
</tr>
<tr>
<td>INS 504</td>
<td>Magnesium carbonate</td>
<td>√</td>
<td></td>
</tr>
<tr>
<td>INS 509</td>
<td>Calcium chloride</td>
<td>√</td>
<td>√</td>
</tr>
<tr>
<td>INS 516</td>
<td>Calcium sulphate</td>
<td>√</td>
<td></td>
</tr>
<tr>
<td>INS 524</td>
<td>Sodium hydroxide</td>
<td>√</td>
<td></td>
</tr>
<tr>
<td>INS 551</td>
<td>Silicon dioxide</td>
<td>√</td>
<td></td>
</tr>
<tr>
<td>INS 553</td>
<td>Talc</td>
<td>√</td>
<td></td>
</tr>
<tr>
<td>INS 938</td>
<td>Argon</td>
<td>√</td>
<td>√</td>
</tr>
<tr>
<td>INS 939</td>
<td>Helium</td>
<td>√</td>
<td>√</td>
</tr>
<tr>
<td>INS 941</td>
<td>Nitrogen</td>
<td>√</td>
<td>√</td>
</tr>
<tr>
<td>INS 948</td>
<td>Oxygen</td>
<td>√</td>
<td>√</td>
</tr>
</tbody>
</table>
### Processing Aids and Other Products for Use for Processing of Ingredients of Agricultural Origin from Organic Production

<table>
<thead>
<tr>
<th>Product</th>
<th>Preparation of food products of</th>
<th>Conditions for use</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Plant origin</td>
<td>Animal origin</td>
</tr>
<tr>
<td>Water</td>
<td>√</td>
<td>√</td>
</tr>
<tr>
<td>Calcium chloride</td>
<td>√</td>
<td></td>
</tr>
<tr>
<td>Calcium carbonate</td>
<td>√</td>
<td></td>
</tr>
<tr>
<td>Calcium hydroxide</td>
<td>√</td>
<td></td>
</tr>
<tr>
<td>Calcium sulphate</td>
<td>√</td>
<td></td>
</tr>
<tr>
<td>Magnesium chloride</td>
<td>√</td>
<td></td>
</tr>
<tr>
<td>Potassium carbonate</td>
<td>√</td>
<td></td>
</tr>
<tr>
<td>Sodium carbonate</td>
<td>√</td>
<td></td>
</tr>
<tr>
<td>Lactic acid</td>
<td></td>
<td>√</td>
</tr>
<tr>
<td>Citric acid</td>
<td>√</td>
<td>√</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sodium hydroxide</td>
<td>√</td>
<td></td>
</tr>
<tr>
<td>Sulphuric acid</td>
<td>√</td>
<td>√</td>
</tr>
<tr>
<td>Hydrochloric acid</td>
<td>√</td>
<td></td>
</tr>
<tr>
<td>Ammonium hydroxide</td>
<td>√</td>
<td></td>
</tr>
<tr>
<td>Hydrogen peroxide</td>
<td></td>
<td>√</td>
</tr>
<tr>
<td>Carbon dioxide</td>
<td>√</td>
<td>√</td>
</tr>
<tr>
<td>Nitrogen</td>
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<td>√</td>
</tr>
<tr>
<td>Ethanol</td>
<td>√</td>
<td>√</td>
</tr>
<tr>
<td>Tannic acid</td>
<td>√</td>
<td></td>
</tr>
<tr>
<td>Egg white albumin</td>
<td>√</td>
<td></td>
</tr>
<tr>
<td>Casein</td>
<td>√</td>
<td></td>
</tr>
<tr>
<td>Gelatin</td>
<td>√</td>
<td></td>
</tr>
<tr>
<td>Isinglass</td>
<td>√</td>
<td></td>
</tr>
<tr>
<td>Vegetable oils</td>
<td>√</td>
<td>√</td>
</tr>
<tr>
<td>Silicon dioxide gel</td>
<td>√</td>
<td></td>
</tr>
<tr>
<td>Activated carbon</td>
<td>√</td>
<td></td>
</tr>
<tr>
<td>Talc</td>
<td>√</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>----------</td>
<td>-------</td>
<td>------------------------------</td>
</tr>
<tr>
<td>Kaoline</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>Cellulose</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>Diatomaceous earth</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>Perlite</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>Hazel nut shells</td>
<td>✓</td>
<td></td>
</tr>
<tr>
<td>Rice meal</td>
<td>✓</td>
<td></td>
</tr>
<tr>
<td>Bee wax</td>
<td>✓</td>
<td>Releasing agent</td>
</tr>
</tbody>
</table>

**Flavouring Agents**

(i) Volatile (essential) oils produced by means of solvents such as oil, water, ethanol, carbon dioxide and mechanical and physical processes

(ii) Natural smoke flavour

(iii) Use of natural flavouring preparations should also be approved by the Certification Body

**Preparations of Micro-organisms**

(i) Preparations of micro-organisms accepted for use in food processing

(ii) Genetically modified microorganisms are excluded

(iii) Bakers yeast produced without bleaches and organic solvents

**Ingredients**

(i) Drinking water

(ii) Salt

(iii) Minerals (including trace elements) and vitamins where their use is legally required or where severe dietary or nutritional deficiency can be demonstrated.
Annex 2

Approved Products for Packaging of Organic Foodstuffs

Certain products are allowed for use in organic agricultural for packaging of foodstuffs, however, many of these are restricted for use in organic production. In this annex “restricted” means that the conditions and procedures for use shall be set by the accredited certification programme.

Use of plastics for packaging of organic foodstuffs

<table>
<thead>
<tr>
<th>S. No.</th>
<th>Products</th>
<th>Limitation</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.</td>
<td>4,4’-Bis(2-benzoxazolyl)stilbene</td>
<td>Restricted</td>
</tr>
<tr>
<td>2.</td>
<td>9,9-Bis(methoxymethyl)fluorine</td>
<td>Restricted</td>
</tr>
<tr>
<td>3.</td>
<td>Carbonic acid, copper salt</td>
<td></td>
</tr>
<tr>
<td>4.</td>
<td>Diethyleneglycol</td>
<td>Restricted</td>
</tr>
<tr>
<td>5.</td>
<td>2-(4,6-Diphenyl-1,3,5-triazin-2-yl)-5-(hexyloxy)phenol</td>
<td></td>
</tr>
<tr>
<td>6.</td>
<td>Ethylenediaminnetetraacetic acid, copper salt</td>
<td>Restricted</td>
</tr>
<tr>
<td>7.</td>
<td>2-(2-Hydroxy-3,5-di-tert-butyl-phenyl-5-chlorobenzotriazole</td>
<td></td>
</tr>
<tr>
<td>8.</td>
<td>2-Methyl-4-isothiazolin-3-one</td>
<td>Restricted</td>
</tr>
<tr>
<td>9.</td>
<td>Phosphoric acid, trichlorocethylester</td>
<td></td>
</tr>
<tr>
<td>10.</td>
<td>Polyesters of 1,2 propanediol and/or 1,3-and 1, 4 butanediol and/or polypropylene glycol with adipic acid, also end-capped with acetic acid or fatty acids C10-C18 or n-octanol and/or n-decanol</td>
<td>Restricted</td>
</tr>
<tr>
<td>11.</td>
<td>1,1,1-Trimethylolpropane</td>
<td></td>
</tr>
<tr>
<td>12.</td>
<td>3-hydroxybutanoic acid 3-hydro xypentanoic acid, copolymer</td>
<td>Restricted</td>
</tr>
</tbody>
</table>

Permissible Packaging Material for aquaculture

- Paper, wax paper, paper coated with PE
- Polyethylene (PE), polypropylene (PP), polyacrylic, polyamide (PA) (single compound or as coating)
- Polystyrene cold boxes with PE coating film or inside bag
- Textile packaging (tested for harmful substances)
- Glass other methods (clip seals)
CHAPTER 4

ACCREDITATION OF CERTIFICATION BODIES

APEDA shall function as the Secretariat to service the NAB for the implementation of accreditation of the Certification Bodies under NPOP. APEDA shall meet the requirements of ISO/IEC17011 and shall have documented policies and procedures for implementation of accreditation and surveillance of the Certification Bodies.

4. ACCREDITATION CRITERIA

4.1 Categories for Accreditation

4.1.1 Accreditation under the National Programme for Organic Production (hereinafter the NPOP) may be sought in respect of the Standards approved under the NPOP from time to time including the following:

(i) Crop production

(ii) Livestock, Poultry and Products

(iii) Beekeeping /Apiculture

(iv) Aquaculture Production

(v) Food Processing & Handling

(vi) Any other categories of product Standards of which have been approved under the NPOP by the National Accreditation Body (NAB) from time to time

4.1.2 The NAB shall decide on the categories for accreditation based on the assessment of the Certification Body’s compliance with the requirements for undertaking inspection and certification for the respective categories.
4.2 General criteria and principles

The general criteria and principles of accreditation shall be based on ISO Guide 65 / ISO/IEC17065. However, the Certification Bodies would necessarily have to meet the criterion set out in the present document.

The Certification Body shall have clearly laid out Policies and Procedures in their Quality and Operating Manual(s). The policy and procedures shall be based on the following criteria and principles. For each relevant criteria and principle, the evaluation of the certification program shall not only assess the theoretical content, but also the practical application of the policies and procedures.

4.2.1 Legal Entity/ Organization Structure

(i) The applicant body (National and International) seeking accreditation under the NPOP shall have an established office in India for carrying out certification of organic products of Indian origin.

(ii) The applicant body may either be a registered company, registered society, trust, co-operative or State Government Organization with financial stability and resources required for operating the certification programme

(iii) The applicant body shall have a defined organizational structure with adequate infrastructure support as prescribed under ISO 17065. The organizational structure of the Certification Body shall be such so as to foster confidence in the implementation of its certification programme. In particular, the Certification Body shall:

a. Be impartial
b. Shall have well laid out procedures and be responsible for decisions relating to the grant, maintenance, extension, suspension and withdrawal of certification

c. Have a structured management, as explained in more detail herein below

d. Have the relevant documents evidencing its legal status

e. Have structures that enable participation of all groups/individuals concerned with the formulation and development of policies pertaining to its certification programme

f. Ensure that decisions on certification are taken by persons other than those who conduct the inspection and evaluation of the operators

g. Have adequate arrangements to cover liabilities arising from its operations and activities

h. Have financial stability and resources required for the formulation and implementation of its certification programme

i. Employ a sufficient number of personnel having necessary qualification and technical capability for the formulation and implementation of its certification programme

j. Maintain an Internal Quality System for better implementation of its certification programme

k. Have policies and procedures to distinguish between product certification and other activities in which it is engaged;

l. Ensure freedom from any commercial, financial and other pressures which might influence the results of the certification process

m. Devise formal rules and regulations for the appointment and functioning of committees and groups involved in the certification programme

n. Ensure activities of related bodies do not affect the confidentiality, objectivity and impartiality of its certification and it shall not supply or design products of the type it certifies

o. Have policies and procedures for redressal of grievances arising from its certification programme.
4.2.2 Management

The Certification Body shall define the overall responsibility of its management to address, *inter alia* the following:

- Inspecting and assessing the compliance of the operator as per the National Standards for Organic Production
- Formulating policies relating to the functioning of the operator
- Taking decisions on certification of operator
- Supervising the implementation of its internal policies
- Supervision of the finances
- Delegating authority to committees or individuals as required for the implementation of its certification programme.

4.2.3 Quality System

(i) The Certification Body shall have a documented policy for ensuring quality. It is the duty of the Certification Body, through its management, to ensure that the said policy is understood and implemented at all stages of its certification programme.

(ii) The Certification Body shall operate an effective quality system in compliance with the standards and criteria provided in this document.

(iii) The Certification Body shall designate the quality manager for ensuring that the quality system is established, implemented and maintained in accordance with the standards and criteria provided in this document.

(iv) The Certification Body shall follow a quality management system based on the policies and procedures laid down in the form of a Quality Manual and an Operating Manual. The quality manual shall, *inter alia*, include the following:
- a statement of intent;
· brief description of the legal status of the Certification Body and its activities, specifically in the field of certification activities for the last 3 years;

· the names, qualifications and experience of the Certification Body’s management and those personnel involved in the certification programme;

· the Certification Body’s organizational set-up showing the allocation of duties and functions of those involved in the certification programme;

· the procedures for conducting internal audits;

· the policy and procedures for conducting internal management reviews including the review of the certification programme;

· administrative procedures including document control and record keeping and maintenance;

· the operational and functional duties and responsibilities of those personnel involved in the quality system;

· the policy and procedures for the selection, recruitment, training and monitoring of personnel involved in the certification programme;

· the policy and procedures for handling non-conformities and for assuring the effectiveness of any corrective and preventive actions taken;

· the procedures for evaluating products and implementing the certification programme. This shall include the conditions for the issue, retention and withdrawal of the certification granted and

· the policy and procedures for dealing with complaints, appeals and disputes

### 4.2.4 Competence

(i) The Certification Body shall ensure that its management and all personnel concerned with its certification programme demonstrate professional competence in the formulation and implementation of its certification programme. The Certification Body shall specify the basic minimum qualification of all the
persons involved in the organic certification programme in its Quality and Operating Manual(s).

(ii) The Certification Body shall ensure that it has adequate resources, financial and otherwise, for the competent and optimum formulation and implementation of its certification programme.

(iii) The Certification Body shall conduct an internal review annually for the purpose of effective implementation of its certification programme.

4.2.5 Independence

The Certification Body shall have clearly laid down policy and procedures in its manual to enable it to be free to operate without undue influence from vested interest or otherwise.

4.2.6 Accountability and Responsibility

(i) The management and personnel of the Certification Body shall be accountable for their actions in the discharge of their functions in the certification programme.

(ii) The Certification Body shall be responsible for all the actions taken in furtherance of its certification programme by its management, personnel and sub-contractors.

4.2.7 Objectivity

(i) The Certification Body and all those involved in the certification programme shall be impartial.
(ii) The inspection and certification of operators shall be based on an objective assessment of the relevant factors specified in the present chapter.

4.2.8 Credibility

The Certification Body shall have procedures to ensure that there is no misuse of the certification granted to the operator and of the implementation of the certification programme.

4.2.9 Internal Audits and Management Reviews

(i) The Certification Body shall conduct periodic internal audits, on an annual basis, in a planned and systematic manner to ensure effective implementation of the certification program.

(ii) The Certification Body shall ensure that:
   - personnel responsible for the competency(s) audited are informed of the outcome of such audit;
   - corrective action is taken in a timely and appropriate manner and
   - results of the audit are documented.

(iii) The Certification Body’s management shall periodically review its quality system to ensure effective implementation of the Certification programme. Such reviews shall be documented.

4.2.10 Public Information

(i) The Certification Bodies shall actively inform the public of the scope of its certification and the contents of the standards.
(ii) The Certification Bodies shall have a documented policy for public information. It shall at least include:

- standards and a general description of the Certification Bodies shall be available to the public and
- Certification Bodies shall have an updated list of certified operators, including names and addresses (location).

4.2.11 Documentation & Document Control

(i) The Certification Body shall maintain the following documents:

- Information about the authority under which the Certification Body is conducting its activities
- A documented statement of its certification program including the policies and procedures for the grant, maintenance, extension, suspension and withdrawal of certification
- Information about the inspection and evaluation procedures and certification process relating to each category of certification
- A description of the means by which the Certification Body obtains financial support and general information on the fees charged to operators desirous of being certified
- Information about the procedures for handling complaints, appeals and disputes
- A directory of the certified products
- Any other information deemed relevant.

(ii) The Certification Body shall establish and maintain policies and procedures for the creation and control of all documents and data that relate to its certification programme. These documents shall be available to the Evaluation Committee during their visit. The Evaluation Committee
shall have the right to give its feedback and recommendations to the Certification Body on the better maintenance of documents, if required.

(iii) The Certification Bodies shall maintain a system for the control of all documentation relating to the certification system and shall ensure that:

- The latest issue of the relevant documents are available
- All correction in documents are made by the authorized persons
- All changes are processed in a manner, which will ensure direct and speedy action
- Obsolete documents are removed from use
- All certified operators are notified of the changes
- Documents shall be reissued when substantial amendments are made
- A register of all appropriate documents with the respective date of issues shall be maintained.

4.2.12 Confidentiality

(i) The Certification Body shall have adequate arrangements consistent with applicable laws to safeguard confidentiality of the information obtained in the course of its certification programme at all levels of its organization, including committees and external bodies or individuals acting on its behalf.

(ii) Except as required in this document or by law, the information collected during the implementation of the certification programme about a particular product or operator shall not be disclosed to a third party without the written consent of such operator. Where the law requires information to be disclosed to a third party, the Certification Body shall inform the operator in question of such requirement.
4.2.13 Participation

The Certification Body shall establish policies and procedures to ensure participation of all stakeholders involved in the certification programme.

4.2.14 Non-discrimination

The Certification Body shall ensure that its policies and procedures are formulated and implemented on a non-discriminatory basis and no distinction shall be made on the basis of race, nationality, religion, gender etc.

4.2.15 Personnel

(i) The Certification Body’s personnel shall be competent and technically qualified to perform their roles and functions in the certification programme. Specifically, the Certification Body shall state in its quality manual the names, positions, descriptions, qualification including experience, training and education of all the personnel involved in the certification programme. The Certification Body’s personnel should have minimum 2 years experience in relevant field.

(ii) The Certification Body shall also provide a description of any training that the Certification Body has provided or intends to provide to its personnel in respect of its certification programme.

(iii) The documentation of such information shall be open to inspection by the Evaluation Committee.

4.2.16 Subcontracting

(i) If the Certification Body decides to subcontract work related to the inspection of operators to a third party, it shall establish a documented system for overseeing
the role and functions of the subcontracted party which shall address issues of confidentiality and conflict of interest.

(ii) The Certification Body shall:

- Take full responsibility for subcontracted work which shall extend only to inspection
- Ensure that the subcontracted party complies with the requirements laid down in this document
- Ensure that the subcontracted party remains impartial in its functioning.

4.2.17 Conflict of Interest

(i) The Certification Body’s personnel involved in the formulation and implementation of its certification programme shall declare in writing to the Certification Body that they have no relation whatsoever, whether personal or professional, with the operator.

(ii) All personnel with a potential conflict of interest shall be excluded from participating in the certification program in all manner. In the case of paid consultancy undertaken by inspectors, such exclusion shall apply only for a period of 2 years.

4.2.18 Other functions

(i) The Certification Body shall not provide any product or services, which could compromise the integrity, confidentiality and/or implementation of its certification programme. The Certification Body shall ensure that the functions of any of its related entities do not affect the implementation of its certification programme.
(ii) The Certification Body upon accreditation shall not provide any paid consultancy services to the operators. The Certification Body may offer advice to the operators regarding compliance with the standards prescribed in the NPOP.

(iii) Information available in the public as well as advice through newsletters, seminars etc, may be offered to the operators by the Certification Body in a non-discriminatory manner.

4.2.19 Annual Reports

The Certification Body shall be required to prepare and submit an annual report on the status and outcome of its certification program in the prescribed format to APEDA every year.

4.3 INSPECTION AND CERTIFICATION

4.3.1 The Inspection and Certification procedures

The procedures mentioned in this chapter along with the National Standards for Organic Production will cover the requirements to be fulfilled by the accredited Certification Bodies under NPOP and for the organic programme operated by them under ISO Guide 65/ISO17065. Details of the procedure of inspection, certification and the redressal of grievances regarding certification are also covered in this chapter. Certification Bodies shall demonstrate a high degree of competence, consistency and effectiveness in the practical application of these procedures which shall form part of the operating manual of the accredited Certification Body.

The defined procedures shall apply to Certification Bodies for inspection and certification of production at the production farms (individual and grower groups), wild collection, processing units (including sub contracted units) and at all stages in handling (storage units, packaging, shipments etc).
4.3.1.1 Inspection
The accredited Certification Bodies shall follow Standard inspection procedures as per ISO19011

(i) As per the documented procedure of the accredited Certification Body, a qualified and trained inspector shall be assigned to inspect the operations of the operator. Prior to assigning the inspector, the Certification Body shall ensure adequate competence and no conflict of interest of the inspector.

(ii) The same inspector shall not visit the same operator more than two years in a row.

(iii) Operators shall have neither the right to choose nor to recommend inspectors. In case the operator wants to change the Certification Body, they shall inform the Certification Body stating the reasons for their decision and seek “No Objection Certificate”.

(iv) The operators shall have the right to be informed about the identity of the inspector before the inspection visit, and to raise objections related to any potential conflict of interest.

(v) Sufficient information shall be made available to the inspectors about the operator to allow proper preparation by the inspector. This includes, among others, earlier inspection findings, a description of activities/processes, maps/plans, product specifications, inputs used, earlier irregularities, infringements, conditions and disciplinary measures.

(vi) The checklists used during the inspection, and the reports emanating from the inspection, shall be comprehensive, covering all relevant aspects of the production standards and shall adequately validate the information provided.
(vii) The inspector shall have access to all relevant facilities, including accounts and other documentation of the operator. Certification Bodies shall have access to any non-organic production unit, or units associated by ownership or management.

(viii) The inspector shall take precautionary measures by assessing the risk of non-compliance during the inspection. When an irregularity is committed by the operator relating to organic production as non-compliance to chapter 3 of NPOP, the entire lot or production affected by irregularity shall be made to be removed from the production site / chain and sanctions shall be imposed on the operator. APEDA shall be informed within 30 days about the action taken on the operator.

(ix) Inspection checklist, reports and inspection shall, follow a specified methods to facilitate a non-discriminatory and objective inspection procedure.

(x) Reports shall be designed to allow for elaboration and analysis by the inspector on areas where compliance might be partial; standards might not be clear etc.

(xi) Inspection reports shall give adequate information on what was actually checked, including, but not restricted to

- Date and time of inspection
- Persons interviewed
- Crops/products requested for certification
- Fields and facilities visited
- Documents reviewed
- Buffer zones
- Risk of drift
- Risk of contamination
• Inspector’s observations
• Calculation of input/output norms, production estimates etc.
• Assessment of production system of operator
• Assessment of the use of logos/approvals (India organic logo, product logo as well as the Certification Body’s logo)
• Product reconciliation and verification of stock
• Interview with responsible persons
• Evaluation of compliance to standards and
• Certification requirements.

4.3.1.2 Inspection methods and frequency

(i) The Certification Bodies shall have laid down policy and procedure on inspection methods and frequency which shall be determined by, among others:

• Intensity of production
• Type of production
• Size of operation
• Outcome of previous inspections and the operator’s record of compliance
• Any complaints received by the programme
• Whether the unit or operator is engaged only in certified production
• Contamination and drift risk
• Complexity of production

(ii) The inspector shall sign the inspection findings, which will have to be countersigned by the operator

(iii) A copy of the inspection report relating to the certification of the operator’s production should be available with the registered operator
a) **Announced annual Inspections**

(i) Inspection of certified operators shall take place at least once annually.

(ii) Inspection of sub-contracted operators or units shall take place at least once annually.

(iii) Timing of inspections shall not be so regular as to become predictable.

(iv) There shall be provisions for more inspections with respect to the factors stated below.

b) **Unannounced Inspections**

(i) The selection of operators for unannounced inspection shall be based on risk analysis carried out by the Certification Body annually.

(ii) A minimum of 10% of unannounced inspections to be carried out annually by the Certification Bodies.

### 4.3.1.3 Risk Assessment

(i) The accredited Certification Body shall have documented procedure for risk assessment of its registered operators covering all scope of activities.

(ii) The risk assessment procedure shall cover the criteria for determining the risk category as high, medium or low.

(iii) Based on the procedure of risk assessment, 10% inspections are required to be carried out by the Certification Body annually in addition to the unannounced inspections.

(iv) The selection of the operators shall be based on the risk assessment and the identified level of risk and shall cover all scope of activities.

(v) The risk assessment carried out for its registered operators shall be documented and available with the Certification Body for verification.

### 4.3.1.4 Analysis and Residue Testing

(i) The accredited Certification Bodies shall have documented policies and procedures on residue testing, genetic testing and other analysis. These policies, must, *interalia*, include:

- Identification of cases in which samples shall be taken for analysis based on the general evaluation of risk of non compliance with the organic process.
• The general evaluation shall take into account all stages of production, processing and chain of custody

(ii) The accredited Certification Body shall take and analyze samples for detecting possible contamination by products not authorized for organic production. The number of samples to be taken and analysed by the accredited Certification Body every year shall be at least 5% of the total number of operators under its control.

(iii) The accredited Certification Body shall take and analyze samples in each case where the use of products or techniques not authorised for organic production is suspected. In such cases, samples in addition to 5% shall be drawn and tested.

(iv) Testing to be carried out in ISO 17025 accredited and preferably APEDA approved laboratories

(v) Instructions to the inspectors on sampling requirements and methods and

(vi) Post-sampling procedures.

4.3.1.5 Inspection of parallel production of farms

If a farm is engaged in parallel production, the certification programme shall ensure, in addition to the requirements for part conversion, the following: -

• Buffer zones are maintained for demarcation
• Crops are visually distinguishable
• Inspections are carried out at critical times
• Inspection is done in a timely manner
• Accurate production estimates are available
• The crops are harvested in such a way that there are reliable methods to verify the actual harvest of the respective crops
• Appropriate storage capacity exists to ensure separate handling
• The documentation regarding the production is well managed and makes a clear distinction between certified and non-certified production.

Such a system shall be approved by the Certification Body for each individual operation of the operator.

4.3.1.6 Inspection of processing units
During the inspection of the processing units, the following shall be taken care of:

(i) The inspector shall verify that sufficient quantities of organic ingredients are used and that organic integrity is maintained through all stages of processing.

(ii) The inspector shall review all ingredients and their sources to ensure that the ingredients meet organic standards.

(iii) The inspector shall also review product formulation to determine if they meet labelling standards.

(iv) Inspectors shall verify the existing record keeping system and evaluate whether it is adequate for tracking organic products.

(v) The inspector shall conduct an audit trail to track the product from receipt of raw material/ingredients, ingredient storage, through all stages of processing, packaging, labelling, warehousing, shipping and sales of the finished product.

(vi) The inspector shall conduct a sample audit review, which consists of randomly choosing a finished product(s) either from a sales invoice, a product purchased or a product seen in the warehouse. The inspector shall record the Lot Number on the finished product and follow the product back through the record keeping system.
to the receipt of incoming ingredients. The inspector shall point out the deficiencies if any in the product tracking system.

(vii) The inspector shall inspect all the subcontracted units annually.

4.3.1.7 Inspections of grower groups
The accredited Certification Bodies shall have clearly laid down policies and procedures for carrying out inspection of grower groups as per the Guidelines for Certification of Grower Groups given in chapter 5.

(i) The external inspection by the Certification Body shall be planned after internal inspections of all the farmers are carried out by the Internal Control System (ICS) twice annually

(ii) The Certification Body shall have a standardized format for sourcing the information from the grower groups which shall include list of farmers, location on an area map, year of joining in the grower group, date of internal inspections, area of cultivation, crops and yield estimates

(iii) The inspector shall verify that new farmers are included in the group only after the internal inspections are completed

(iv) The inspector shall carry out the risk assessment of the ICS

(v) The inspector shall draw a sample of farms for visiting the farmers in the ICS

(vi) The inspector shall prepare a list of farms of 4 Hectare and above 4 Hectare and shall inspect such farms separately. The 4 Hectare and above farms shall not be included in the sample of farmers drawn for re-inspection

(vii) The inspection shall include a witness audit of the internal inspector for assessing his knowledge and inspection procedures

(viii) The inspector shall verify the documentation of the ICS that adequate records of inspections are maintained

(ix) Instances of non-compliance and the active measures taken by the ICS with special reference to sanctions shall be assessed from the documentation

(x) Internal control records are in compliance with the findings of the Certification Body’s sample inspection results
(xi) The inspector shall interview the farmers, ICS manager to assess the knowledge of operator on NPOP standards

(xii) The inspector shall verify the collected information from the ICS with the submitted information by the grower group during registration/renewal.

4.3.1.8 Inspection of wild product collection

The Certification Body shall at least include the following for inspection of wild product collection:

(i) To verify that the area of collection is properly identified on appropriate maps issued by the concerned Government Authorities. The map shall be large and distinct enough to reduce the risk of mixing up with non-certified production. However, wherever community rights are recognised under Forest Rights Act, 2006, Gram Sabha letter can be considered for verification of collection area by the community.

(ii) Verification of operator records of all collectors and the quantities bought from each collector.

(iii) Visit to an appropriate portion of the certified area.

(iv) Visits and interviews of the concerned in the supply chain such as collectors, local agents, landowners and other parties (environment agencies, NGOs etc.)

In case of cultivation by the operators in the forest area recognized under Forest Rights Act 2006, the verification of compliance shall follow the crop production standards given under Appendix 1 of chapter 3 of this document.

4.3.1.9 Inspection of all stages in handling

The following applies to inspection of the whole production chain.

(i) Each step in the handling of a product shall be inspected, at least once annually (storage units, packaging, shipment etc).

(ii) Any person who sells a product (raises invoice) shall be registered and certified. This requirement applies until the product is in its final package/has its final label.
4.3.1.10 Inspection of Packed Products
The accredited Certification Bodies are not obliged to have a system for inspection of products that are further handled after being packed in the final consumer package, and/or after issuing of a transaction certificate. The accredited Certification Bodies however, are obliged to take action where there is reason to believe that the standards have been or may be violated at such later stages.

4.3.1.11 Inspection of Storage Facilities
Depending on the kind of storage, the product, packing, prevailing storage practices (i.e. fumigation) and the time of storage, inspections shall be required. Accredited Certification Bodies shall conduct a risk assessment to determine future need for inspection for all storage facilities including port facilities.

4.3.1.12 Inspection of Transport Facilities
Transport is not certified as such, but remains under the responsibility of the operator owning the product during the transport.

4.3.1.13 Inspection of Chain of Custody
Accredited Certification Body shall not issue any license to use its certification mark or issue any certificate for any products unless it is assured of the chain of custody of the product where steps in the production chain have been certified by other accredited Certification Bodies under NPOP as per the National Standards of Production.

4.3.1.14 Inspection for detection of use of Genetically Engineered Products
Accredited Certification Bodies shall implement a system of inspection for potential use of genetically engineered products. When use of such products is detected at any stage, certification shall not be granted.

When there is a risk of contamination of genetically engineered products, the following samples shall be tested in identified APEDA approved laboratories.

- seeds and planting stock
- production inputs
- livestock feed
- processing aids
- ingredients

4.4 Certification

The certification system shall be based on written agreements, with clear responsibilities of all parties involved in the chain of operations for production of a certified product.

The certified operators shall sign contract/agreement with the accredited Certification Body obliging them interalia to:

- follow the production standards and other published requirements for certification
- accept inspections
- provide accurate information
- inform the accredited Certification Body of any changes

4.4.1 Certification Procedure

The certification procedures shall interalia include:

(i) All procedural steps in processing the application, until final certification;
(ii) The certification status of all operators and their production be indicated throughout the certification process;
(iii) The procedures for extension and updating certification, including certification of individual products
(iv) The operators are required to inform the Certification Bodies of any changes in production as modification in the products list, the manufacturing process, extension of acreage etc. The Certification Bodies shall determine whether the announced changes require further investigations. In that case, the operator shall not be allowed to release certified products resulting from such changes until the Certification Bodies have notified the operator accordingly.
(v) The certification decisions be recorded and clearly communicated to the operator;
(vi) Where certification is denied, the reasons shall be clearly stated;
(vii) The certification programme shall be able to impose conditions and restrictions.
(viii) There shall be mechanisms for monitoring compliance with such conditions and restrictions shall be in place and the same are documented.
(ix) The criteria for the acceptance of applicants, formerly certified by other Certification Bodies shall be documented.
(x) The processing of inspection reports and certification decision shall be done in a timely manner within three months.
(xi) The processing of any issue related to violations shall be done with highest priority.

4.4.2 Re-certification
- Certification Bodies shall not re-certify same activity for production, processing and trading units already certified by another Certification Body under NPOP within the validity period of the certificate.
- The operators shall not have multiple certifications for the same scope of activity under different certification bodies under NPOP.

4.4.3 Certification Decisions
Certification decisions are not only limited to initial approval of operators, but also approval of products, changes in production, disciplinary measures etc.

The accredited Certification Body shall ensure that each decision on certification is taken by person(s) different from those who carried out the inspection.

Where certification decisions are delegated to a small committee or officers, the Certification Body shall review their functions.

4.4.4 Disciplinary measures and sanctions

The accredited Certification Body shall have a clear policy for sanctions in the event of non-compliances by the operators.
The accredited Certification Bodies shall have a documented range of disciplinary measures (sanctions) including measures to deal with minor and major infringements of the standards.

4.4.5 Withdrawal of certification
Where an infringement that affects the organic integrity is found, the accredited Certification Body shall ensure that the non compliant lot of production is removed from the entire lot of the production cycle which is affected by the infringement concerned.

In case of any violation by the operator, the accredited Certification Body shall withdraw certification from the operator for a specified period and inform about their decision to APEDA and shall also publish the same on their website.

4.4.6 Certification Records and Reports
4.4.6.1 Contract with operator
The accredited Certification Bodies shall have written agreements/signed contracts with their registered operators obliging them *inter alia* to:

- Follow production standard and certification standards
- Accept inspections
- Supply accurate information
- Inform and surrender the Scope Certificate to their accredited Certification Body in case they decided to withdraw from organic certification
- Notify the accredited Certification Body of any changes in their operations

4.4.6.2 Operator files
The accredited Certification Bodies shall maintain an operator file for each certified operators.

(i) The operator file shall have relevant data available for the certified production units, including any sub-contractors and members of grower groups.
(ii) Such operator files shall be up to date and contain all relevant information, including history, product specifications, maps, label approval.

(iii) Inspection reports and written documentation shall provide sufficiently comprehensive information to enable the accredited Certification Bodies to make competent and objective decisions.

(iv) This file shall demonstrate the way in which each certification procedure was applied, including inspection reports and outcome of imposed disciplinary measures.

4.4.6.3 Records
The accredited Certification Body shall maintain a record system to comply with existing regulations. The records shall demonstrate that the certification program has been effectively implemented. The records shall be identified, managed and disposed of in such a way as to ensure the integrity of the process and the confidentiality of the information. The record system shall be maintained throughout the duration of the accreditation.

The accredited Certification Bodies shall keep records of:

- Complaints
- Violations
- Precedents
- Exceptions
- Disciplinary measures

This will normally mean that such information shall be available both in the operator’s file as well in a separate record, or registered in a database system of the accredited Certification Body.

(i) Inspection reports, certification decisions, certificates and other relevant records shall be signed by the authorized person.
(ii) The record keeping system shall be transparent and enable easy retrieval of information.

(iii) The accredited Certification Body shall make the record system open for inspection by the Evaluation Committee, as and when required.

(iv) All records shall be safely stored and held secure and in confidence, for a minimum period of five years.

### 4.4.6.4 Marks and Certificates

The accredited Certification Bodies shall exercise proper control over the use of its licences, certificates and certification marks. The accredited Certification Bodies shall establish the following:

(i) Develop guidelines concerning the use of its mark, accreditation number, National Organic Logo or other reference to the certification.

(ii) Use of India Organic logo shall be permitted subject to the conditions and rules of its application referred in Chapter 6 of this document.

(iii) Incorrect references to the certification system or misleading use of licences, certificates or marks shall be dealt with by suitable disciplinary actions by the accredited Certification Body. This shall also be applicable to use of these marks, licence or certificates by any non-certified operator(s).

The accredited Certification Bodies shall have documented procedures for withdrawal and cancellation of contracts, certificates and certification marks.

### 4.4.6.5 Scope Certificate

Scope Certificate shall be issued annually by an accredited Certification Body as per the prescribed format available on APEDA website.

### 4.4.6.6 Transaction certificate

The accredited Certification Bodies shall issue Transaction Certificates for all the export consignments. Transaction Certificates are issued on Tracenet in the prescribed format after the
certified operator has provided all the required documents. The accredited Certification Body shall take reasonable measures to verify that the information provided is correct and all the documents have been submitted in original before issuance of the Transaction Certificate.

Wherever applicable, the original Transaction certificate(s) of purchased product that has been sourced and certified by another accredited Certification Body shall be verified before issuance of the Transaction Certificate.

Copies of transaction certificates and supporting documents issued to operators shall be stored in a manner that enables easy retrieval of information on each operator.

4.4.7 CERTIFIED OPERATORS
The operators certified by an accredited Certification Body shall be obliged to meet the following requirements and shall maintain necessary documents

4.4.7.1 Information to the Operators
The accredited Certification Bodies shall ensure that each certified operator shall be provided at the time of application:

- An up-to-date version of the National Standards for Organic Production.
- An adequate description of the procedure for inspection, certification and appeals.

For the existing operators

- Communication of any changes in the standards and relevant procedures
- Valid contract with the accredited Certification Body
- A valid certificate depicting the certified products

Operators shall have the right to get copies of inspection report and other documentation related to the certification of their products.
4.4.7.2 Records and Documentation Maintained by the certified operator
The accredited Certification Body is required to ensure that each certified operator has proper record keeping system adapted to the type of production that enables the accredited Certification Body to retrieve necessary information and to seek verification of the production, storage, processing, purchase and sales. The visiting inspector shall sign the verified documents.

4.4.7.3 Complaints record
The accredited Certification Body shall have policies and procedures for dealing with complaints against its operation and against certified operators. It shall keep a record of all complaints and remedial actions relating to certification. When a complaint is resolved a documented resolution shall be made and forwarded to the complainant and the party concerned.

4.4.7.4 Appeals record
The Accredited Certification Body shall have procedures for the consideration of appeals against its decisions and shall maintain the record of all appeals.

4.4.8 Input approval of off farm inputs
Accredited Certification Bodies shall approve off farm organic inputs / manufacturing units without issuing any form of license or rights to the use of India organic logo to the producer/manufacturer.

4.4.9 Approval of commercial inputs
Accredited Certification Bodies shall have documented procedures for evaluating the product’s (commercial input) compliance with the NPOP standards as mentioned in Appendix 1 of chapter 3 of this document under Annex 1, 2 and 3.

The approval procedure, shall include the following:

- Visit the units annually for verification of the necessary documents of the producer related to composition of the product manufactured;
- Period for which approval is granted;
- Requirement for the manufacturer to report changes in composition or other relevant factors; and
- A clear statement of the nature and guarantee of the approval.

4.4.10 Shifting of Operators

When an operator wants to change his Certification Body, he shall apply for the No Objection Certificate (NOC) on Tracenet to the existing Certification Body. The Certification Body shall issue the NOC resulting in on line transfer of the operator file along with the reports to the subsequent Certification Body.

The new Certification Body shall ensure that the non-conformities reported by the earlier Certification Body are closed before issuance of scope certificate.

4.4.11 Exchange of Information

(i) In case of irregularity or infringements observed by the Certification Body of its registered operator, it shall without delay inform to APEDA.

(ii) When a Certification Body finds any irregularity or infringements with regard to the products of the operator which was under the certification of the previous Certification Body, he shall inform the latter without delay.

(iii) When APEDA observes and finds any irregularity or infringement, it will inform all the Certification Bodies about such infringement. It may also reflect such infringement in its official website.
4.5 ACCREDITATION PROCEDURE

4.5.1 Application for accreditation

(i). Any organization (herein after referred to as ‘applicant body’) interested in establishing a certification program under NPOP shall make an application in prescribed format at annexure (Form 1) to APEDA.

(ii). The applicant body shall submit the duly completed Form-1 available at APEDA website along with the prescribed fee as notified from time to time. The fee shall be paid by way of a bank draft drawn in favour of APEDA, payable at New Delhi. The NAB shall have the right to revise the fee from time to time. APEDA shall acknowledge receipt of the application within seven days of receiving the same.

(iii). The application in Form-1 shall be accompanied by the following documents:

- the applicant bodies legal status, organizational structure, financial status (Audited balance sheet, Income Tax Return etc.) for the last 3 years
- the applicant bodies certification program including the manner of its implementation;
- A copy of the operating and quality manual in accordance with the accreditation criteria specified in this chapter;
- accreditation certificate, if any, obtained from another country or under any other certification program;
- document evidencing the officer to sign as authorized signatory and
- any other relevant information

(iv). On receipt of an application, APEDA shall allot an application number to the applicant body. The applicant body shall quote the application number in all its correspondence with APEDA.
4.5.2 Documentation Review

(i). On acknowledging receipt of the application, APEDA shall scrutinize the same to determine:

- whether the application has been made in the prescribed format duly accompanied by supporting documents; and
- whether the policies and procedures of the certification program are in compliance with the standards laid down in this document.

(ii). If the application is found to be incomplete or deficient, APEDA shall prepare a report on such deficiencies and forward the same to the applicant body within 30 days from date of acknowledgment of receipt of the application.

(iii). The applicant body shall submit the compliance report along with documentary evidence (where required) within a period of maximum of 3 months from the date of issue of the report on deficiencies.

(iv). APEDA shall review the compliance report/additional information/documents provided and evaluate the compliance report within 30 days time of receipt and inform the applicant body whether its application has been finally accepted.

(v). In case of some more deficiencies left out, the applicant body shall be informed in writing and given another 30 days for rectification of the deficiency(s) and resubmission of the second compliance report. In case the applicant body fails to submit second compliance report in 30 days time, his application shall be rejected.

4.5.3 Evaluation

(i) If the application is found complete, APEDA shall draw up a Committee comprising of three members from the panel of the Evaluation Committee (EC) approved by the NAB. The three member committee shall carry out the evaluation of the applicant body.
(ii) The applicant body shall be given an advance notice of 15 days for the physical evaluation by the EC. Prior to the commencement of the evaluation, APEDA shall provide a documentary review report to the EC.

(iii) During the physical evaluation, the EC shall conduct an Office Audit as well as Witness Audit.

A. The office audit shall involve visit to the applicant body’s office to verify files pertaining to its certification activities.

The evaluation shall, *inter alia*, include the following:

- evaluation of the certification program of the applicant body to determine if the same is implemented in accordance with the National Standards for Organic Production (NSOP) and the Accreditation Criteria laid down in this document;
- evaluation of the quality management system of the applicant body;
- interview with the applicant body’s personnel to assess their competence and
- any other relevant documents as required by the EC

B. Thereafter, the EC shall conduct a witness audit on a farm organized by the applicant body for assessing the audit skills of the applicant body’s inspector(s).

### 4.5.4 Conformity Report

(i). At the conclusion of the physical evaluation, the EC shall prepare a conformity report containing their observations.

(ii). Two copies of the conformity report shall be duly signed by the authorized officer of applicant body and the EC members. One copy of the conformity report shall be given to the applicant body and another copy shall be forwarded to APEDA
(iii). The team leader of the EC shall prepare a detailed evaluation report. The evaluation report shall comprise, *inter alia*, the findings of the conformity report along with supporting documents as well as the recommendations, if any, of the Committee. A copy of the evaluation report shall be submitted to APEDA within 21 days of the evaluation of the applicant body.

(iv). The applicant body, within a time period of not more than 30 days, shall take corrective actions against the non-conformities listed in the conformity report and submit the compliance report to APEDA.

### 4.5.5 Review of Evaluation Report

(i) APEDA shall review the evaluation report forwarded by the team leader of the EC and on analysis, if any additional deficiency/ non-conformity are noted, APEDA shall inform the EC of the same.

(ii) On receipt of the applicant body’s corrective action report and upon its review, if APEDA finds the said report to be in order, it shall prepare an overall assessment report of the applicant body and shall forward it with clear recommendations/observations to the NAB for its decision.

(iii). If the applicant body fails to take corrective measures within the stipulated time frame of 30 days, its application shall be rejected and application fee shall be forfeited for reasons to be recorded in writing.

### 4.5.6 Review of Assessment Report and Decision by the NAB

(i). NAB shall review the assessment report prepared by APEDA for a decision on whether accreditation to the applicant body be granted or not.

(ii). The decision of the NAB shall be communicated by APEDA to the applicant body, in writing, within 15 days from the date of such decision.
(iii). In case, if NAB directs for another evaluation for verification of additional compliance and/or compliance to the applicable requirements, the applicant body shall have to bear such charges as may be decided by the NAB from time to time.

(iv). However, if the applicant is not fully equipped with the organic inspection and certification procedures even after second NAB review, their application will stand rejected and the applicant shall be allowed to reapply only after completion of three years from the date of such rejection.

4.5.7 Grant of Accreditation

The NAB’s decision for accreditation of the applicant body as accredited Certification Body shall be granted for a period of three years and only in respect of identified categories of accreditation for which it is competent and qualified under the NPOP.

4.5.8 Accreditation contract

Such accredited Certification Body shall then sign an accreditation contract and code of conduct. The accredited Certification Body shall also submit the fee structure leviable on operators for various activities and shall also display it prominently on their website and office site.

4.5.9 Certificate of Accreditation

On receipt of the duly executed Accreditation Contract, code of conduct and tariff structure from the accredited Certification Body, APEDA, on behalf of the NAB shall issue the Certificate of Accreditation to the accredited Certification Body valid for a period of 3 years from the date of issuance of the certificate clearly mentioning the categories of accreditation.

The accredited Certification Body shall ensure to depict the accreditation number on all its certificates and approved labels.

The accreditation granted may be renewed in accordance with the procedure laid down later in this chapter.
4.5.10 Tracenet
It will be incumbent up on all accredited Certification Bodies to operate through the APEDA’s software called ‘TRACENET’ access to which shall be provided by APEDA.

4.5.11 Annual Surveillance and Review Evaluations of Accredited Certification Bodies

(i). All the Accredited Certification Bodies under the NPOP shall undergo an evaluation / assessment process by the Evaluation Committee during annual surveillance and at the time of renewal of accreditation.

(ii) The EC shall verify the implementation of the certification program as per the requirements of chapter 4 clause 4.3 and 4.4 under NPOP.

(iii). The annual surveillance report shall be submitted by the EC to APEDA for review and will be placed before the NAB for its information and further directions, if any

(iv). In addition to the annual surveillance visit, within three years of the accreditation period, two unannounced evaluation visits shall be carried out by a two member team to the accredited Certification Body’s office or to any of their operator’s premises/farms.

4.5.12 Renewal of Accreditation

(i). The accredited Certification Body shall submit an application for renewal of its NPOP accreditation along with the prescribed fee, to be received in APEDA 3 months prior to the date of expiry of the accreditation.

(ii). The extension of accreditation for a further period of 3 years shall be subject to evaluation by NAB for compliance with NPOP.

(iii). In the event of major/ repeated non-conformities in the certification programme reported by the EC, NAB shall have the power to reduce the scope of certification or reduce
validity period of accreditation or reject the renewal of accreditation for reasons to be recorded in writing.

4.5.13 Complaints

i) APEDA on receipt of complaints against the operator / Certification Body in respect of violation of NPOP shall investigate the complaint by obtaining relevant documents from the concerned stakeholder.

ii) In course of the investigation, if major irregularities/non conformities are observed, APEDA shall issue a show cause notice to the operator / Certification Body as to why sanction should not be imposed.

iii) The operator / Certification Body shall have to respond within 15 days from the date of receipt of such Show Cause Notice.

iv) Thereafter, a final investigation report shall be prepared by APEDA and placed before the NAB for its decision.

v) If the non conformities are confirmed against the operator / Certification Body, NAB shall impose appropriate sanction.

4.5.14 Sanctions

(i) If an operator/ Certification Body commits offences, the NAB may impose such sanctions as may be deemed fit, after taking into consideration the severity of offence(s) committed. The conditions for imposing sanctions is prescribed in Annex-I.

(ii) Where an offence committed by an operator/ Certification Body is of such a nature as to affect the integrity of NPOP, the NAB may provide for sanctions higher than those prescribed from time to time.
4.5.15 Categories of Offences

Under the NPOP, offences are categorized in terms of their degree of severity into major and minor. Accordingly, the sanctions to be imposed shall depend on the nature, degree and extent of such offences.

4.5.15.1 Minor Offences - Offences that do not affect the integrity of the accreditation process and are rectifiable. Examples of such minor offences include, but are not limited to, failure to submit information on time, improper document control, internal audit and management review not been carried out as per requirement, documents on conflict of interest and/or confidentiality not available, no timeframe on complaint and appeal handling etc.

4.5.15.2 Major Offences - Offences that affect the integrity of the NPOP in general and certification process in particular. Examples of such major offences include, but are not limited to, non compliance with NPOP standard, knowingly providing false information/documents, misrepresentation as to accreditation status, repetition of same non conformities, failure to rectify such offences etc.

4.5.16 Categories of Sanctions

The NAB may apply one or more of the following sanctions

(i) Imose pecuniary penalty
(ii) Suspend accreditation
(iii) Terminate accreditation
(iv) Reduce the scope of certification
(v) Impose any other additional conditions

4.5.17 Procedures to be followed for imposing sanctions

For imposing Pecuniary Penalty

The following factors shall be taken into consideration:

- The amount of undue gains or unfair advantage, wherever quantifiable, derived by the party as a result of the contravention;
- The amount of loss caused or likely to be caused wherever quantifiable to any person as a result of the contravention by the party,
- The repetitive nature of contraventions by the party,
- Whether the contravention is without the knowledge of the party,
- Any other relevant factor

4.5.18 Penalties not to interfere with other punishments
No penalty imposed under these provisions shall prevent imposition of any other punishment to which the offending party is liable under any other law for the time being in force.

The Accredited Certification Body shall be given an opportunity to rectify the non-compliance during the suspension period. In the event the Accredited Certification Body fails to remedy the non-conformities during the term of suspension and or fails to pay the fine, the accreditation shall be terminated. In such a case, the Accredited Certification Body shall be barred from re-applying for accreditation for a period of one year.

4.5.19 Appeal
The accredited Certification Body who has been found guilty of violation of provision of NPOP and has appropriately sanctioned by the NAB may have the option to file an appeal against the decision (whole or part) by the NAB within a period of 30 days from the date of issuance of communication conveying such NAB decision. Such an appeal shall be filed with the Commerce Secretary in his capacity as ‘Appellate Authority’.

The appellate authority may, after giving to the appellant a reasonable opportunity of being heard, if he so desires, and after making such further inquiries, if any, as it may consider necessary, make such orders as it thinks fit, confirming, modifying or reversing the decision or order appealed against, or may send back the case with such directions as it may think fit, for a fresh decision, as the case may be, after taking additional evidence, if necessary.
PROVIDED that an order enhancing or imposing a penalty of a greater value shall not be made under this chapter unless the appellant has been given an opportunity of making a representation, and, if he so desires, of being heard in his defense.

The order made in appeal by the appellate authority shall be final.

4.5.20 Reciprocity

4.5.20.1 National
Products certified as organic by any accredited Certification Body under the NPOP shall be accepted as being organic by other accredited Certification Bodies also.

4.5.20.2 International
Imported organic products for re-export
Organic products certified under the exporting countries organic standards are required to be re-certified as per NPOP for the purpose of re-export. The accredited Certification Bodies are required to apply to APEDA for re-certification of imported organic products.

For countries with whom there is an equivalence agreement, the re-export of value added organic products with imported ingredients will be as per the scope of such equivalence agreement.
### Conditions for Imposing Sanctions

**A. Accredited Certification Bodies**

<table>
<thead>
<tr>
<th>S. No.</th>
<th>Nature of non compliance</th>
<th>Prescribed sanction</th>
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<tbody>
<tr>
<td>1</td>
<td>Where subsequent to receiving accreditation, an Accredited Certification Body is found to have knowingly provided any false or misleading information or document</td>
<td>Punishable with a fine extending up to Rupees Five Lakhs (500,000). In addition, the accreditation granted to the Accredited Certification Body may be terminated and it may be debarred from re-applying for accreditation for a period of one year.</td>
</tr>
<tr>
<td>2</td>
<td>False information and/ or documents have been provided by an applicant body seeking accreditation</td>
<td>The application for accreditation shall be rejected</td>
</tr>
<tr>
<td>3</td>
<td>If an Accredited Certification Body fails to comply with the standards prescribed under the NPOP</td>
<td>Accreditation shall be suspended for a period extending up to one year and it shall be liable to a penalty, which may extend to Rupees Five Lakhs (500,000).</td>
</tr>
<tr>
<td>4</td>
<td>If it is found that the certification of the operator was wrongly granted by a delinquent Accredited Certification Body</td>
<td>Certification shall be withdrawn and such delinquent Accredited Certification Body shall be liable to compensate the operator for the losses suffered to the extent quantifiable. The NAB shall decide such compensation based on the facts and circumstances of each case.</td>
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<tr>
<td>No.</td>
<td>Description</td>
<td>Penalty</td>
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<td>---------------------------------------------------------------------------------------------------------------</td>
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<tr>
<td>5</td>
<td>Where an Accredited Certification Body fails to update and verify the entered data on Tracenet relating to the organic production including but not limited to the nature and quantity of the product, area of the farm and movement of the products in the chain of custody</td>
<td>Penalty may extend to Rupees Three Lakhs (300,000).</td>
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<tr>
<td>6</td>
<td>Where an Accredited Certification Body knowingly updates or enters wrong data on Tracenet relating to the organic production including but not limited to the nature and quantity of the product, area of the farm and movement of the products in the chain of custody</td>
<td>Penalty may extend to Rupees Five Lakhs (500,000).</td>
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<tr>
<td>7</td>
<td>When an Accredited Certification Body makes a misrepresentation to the scope of the certification.</td>
<td>Penalty may extend to Rupees Three Lakhs (300,000).</td>
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<td>8</td>
<td>Where a Certification Body seeking accreditation, fails to submit information and/or documents within the prescribed time period</td>
<td>Application for accreditation may be rejected</td>
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<td>9</td>
<td>If an Accredited Certification Body commits a subsequent offence, whether of the same or similar nature as the previous offence or of a different kind</td>
<td>Penalty may extend to Rupees Five Lakhs (500,000). In addition, the accreditation granted to the Accredited Certification Body shall be terminated and the Accredited Certification Body shall be barred from re-applying for accreditation for a period of two years.</td>
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### A. Accredited Certification Body

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<tr>
<td><strong>10</strong></td>
<td>If an Accredited Certification Body commits an offence for which no penalty is provided herein</td>
<td>Penalty may extend to Rupees Two Lakhs (200,000).</td>
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<td><strong>11</strong></td>
<td>Where the NAB has imposed fines on the delinquent Certification Body, in accordance with the above provisions, and the said delinquent Certification Body has failed to pay such fines</td>
<td>NAB shall have the right to initiate appropriate legal action for recovery of such fines.</td>
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<td><strong>12</strong></td>
<td>Where the delinquent Certification Body has committed an offence of a civil nature, such as breach of contract, breach of trust etc.</td>
<td>NAB shall have the right to initiate appropriate legal action.</td>
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### B. Operator

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<tr>
<td><strong>1</strong></td>
<td>If a certified operator fails to comply with the standards prescribed under the NPOP</td>
<td>Penalty may extend to Rupees Five Lakhs (500,000). In addition, the certification may be withdrawn for one year</td>
</tr>
<tr>
<td><strong>2</strong></td>
<td>If non conformities are established for the presence of residues of prohibited substances in the exported consignments</td>
<td>Penalty may extend to Rupees Two Lakhs (200,000).</td>
</tr>
<tr>
<td><strong>3</strong></td>
<td>If the presence of residues of prohibited substances is repeated in the exported consignments</td>
<td>Penalty may extend to Rupees Five Lakhs (500,000). In addition, the exporter shall be banned for one year</td>
</tr>
</tbody>
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CHAPTER 5

GUIDELINES FOR CERTIFICATION OF GROWER GROUPS

5.1 SCOPE

Grower Groups are organized group of farmers /producers who intend to produce organic products/engage in organic processes in accordance with the National Standards of Organic Production.

The grower group shall be based on the Internal Control System (ICS) and shall apply to grower groups, farmers’ cooperatives, contract production and small scale processing units. The producers in the group must apply similar production systems and the farms should be in geographical proximity. Individual farms with land holding of 4 ha (10 acres) and above can also be a part of the group but will have to be inspected separately every year by the accredited Certification Body. The total area of such farms shall be less than 50% of the total area of the group. The grower group shall consist of minimum 25 and maximum 500 farmers. Processors and exporters/traders can own/ manage the Internal Control System (ICS) but will have to be inspected annually by the external Certification Body. Separate certificates (Scope and Transaction Certificates) are required to be issued for the ICS, processors and traders to maintain the traceability of the product flow.

The Certification Body shall not certify if there is no ICS as per NPOP and 100% internal inspections are not conducted. In case the farmer group does not maintain an Internal Quality System as described in this chapter, the Certification Body shall inspect all the individual farms.
5.2 CONSTITUTION OF THE ICS

The ICS will have a registered legal identity and have a constitution of the organization and shall be presented by an organizational chart. For implementation of the procedures to maintain the internal control system, responsibilities shall be delegated to individual members / committees for carrying out specific activities.

The ICS application form is at Annex-1. In case the farmers cannot run the ICS, they may enter into a contract with an external service provider/mandator/trader to facilitate the maintenance of internal control system, training, co-ordination and marketing of certified produce and to facilitate the certification from an accredited Certification Body. The ICS contract form is at Annex 2.

5.3 INTERNAL CONTROL SYSTEM (ICS)

Group certification is based on the concept of an internal Quality Management System comprising of the following: -

- Implementation of the internal control system
- Internal standards
- Risk assessment.

An accredited Certification Body should be identified for conducting annual inspection of the individual group / unit. The accredited Certification Body shall evaluate the ICS by verifying the location of the ICS, quality manual, documentation, and its implementation, related to internal inspections, training, warehousing and purchase and sale. Thereafter the accredited Certification Body will approve the ICS and then conduct the external inspections.

All the farmers shall maintain the farm diary for noting their activities on their farms. The format of the farm diary is at Annex 3. If a farmer in a grower group defaults in following the NPOP norms, the ICS shall remove such farmer from the group and ensure
that the produce of such default units does not get mixed with the produce originating from the group. Moreover, the ICS manager must ensure that all the neighbouring farmers in the group take requisite contamination control measure. The Certification Body has the responsibility to carry out appropriate risk assessment before certifying the group.

5.4 HOW TO DEVELOP AN ICS

The following are minimum requirements for setting up an ICS for grower groups:

- Development of Internal Control System (ICS) manual containing policies and procedures
- Identification of farmers in the group
- Creation of awareness about Grower Group Certification
- Identification of qualified / experienced personnel for maintaining the Internal Control System
- Give necessary training in production and ICS development
- Implementation of the policies and procedures
- Review and improvement of the ICS document for maintaining a harmonized quality management system.

5.4.1 Internal Control System Manager (ICS Manager)

ICS manager shall develop and implement the ICS and would be responsible to organize internal inspections, coordinate between field staffs, approval staff, and the accredited Certification Body. The ICS manager shall define procedures for the following:

- for approval for inclusion of new members in the existing group
- rating of non conformities as major if found using prohibited substances and as minor in case of inadequate documentation
- for verification of implementation of corrective actions taken by the defaulting farmers
• for imposing sanctions on default members of the group (removal from the group, downgrading the organic status)

The format for imposing sanction on the farmer is at Annex 4. The responsibility of ICS manager shall be to ensure that all the requirements under NPOP are fully implemented by the group.

5.4.2 Internal inspectors

The ICS shall nominate adequate number of internal inspectors from their group and there shall be at least one internal inspector per 50-60 farmers for ensuring 100% inspection of all farmers in the group is carried out twice a year.

The inspectors shall be well versed with the standards to perform internal inspections.

The format of the internal inspection is at Annex 5.

5.4.3 Approval manager / committee

Qualified person or approval committee shall be designated from within the group to take the approval decision. The approval manager/committee shall be well versed with organic procedures of ICS, internal standards and NPOP standards.

5.4.4 Field officers

Field officers shall be identified from among the group, one at each production area. The field officer shall train the farmers by organizing field extension services.

5.4.5 Purchase officers

Purchase officers shall be identified who would be responsible for correct purchase of produce from the farmers. The purchase officer is required to be well versed with ICS.

5.4.6 Warehouse manager

If there are separate warehouses, it may be necessary to have a warehouse manager who would be responsible for handling the produce. He / she shall be well versed with the procedures of ICS for proper implementation.
5.4.7 Processing manager

If the ICS operator operates a processing unit, it may be necessary to assign a processing manager. The processing manager is required to be trained in the handling procedures. When the processing of the produce is being organized in a company, the latter needs to be inspected by the certifier and would be responsible for processing according to the internal handling rules. In such case, the processing unit shall have a formal contract with the grower group.

5.5 INTERNAL STANDARDS

The internal standards shall be prepared in local language by the ICS manager for the region of operations under the framework of NPOP standards. The format for developing the internal standards is at Annex 6. If the farmers are illiterate, the internal standards shall contain illustrations in the text for better understanding. The internal standards would contain:

- Definition of production unit
- How to deal with part conversion
- Conversion period
- Maintenance of buffer zone
- Farm production norms for the entire production unit (e.g. seeds, nutrient management, pest management, soil management, approved inputs, prevention of drifts, livestock husbandry management)
- Harvest and post harvest procedures

5.6 CONFLICT OF INTEREST

The ICS personnel shall not have any conflict of interest that might hinder the work. All possible conflicts shall be declared in a written statement. In such cases, the ICS shall ensure that alternative solutions are found.
5.7 SCOPE OF CERTIFICATION

The certification shall be granted by the accredited Certification Body to the group as per NPOP.

5.8 TRADE

The group will market the products under a single entity. For trading the products from the group of producers, the ICS shall draw up relevant procedures.

5.9 PROCEDURES FOR IMPLEMENTATION OF INTERNAL CONTROL SYSTEM

For maintaining the internal control system, the following procedures shall be adopted by the grower group.

5.9.1 Registration of members

All members of the group will be legally registered under a single entity (name) with address of its operations (location, taluka, village)

5.9.2 Provision of documents to the members of the grower group

Each member of the grower group will be supplied with docket in local languages, which will contain the following:

- Internal standards document in local language. Details and description of the various steps required for the process flow right from cultivation to harvest and sales of the products (Each member / staff shall be communicated when there is a revision in the standards.)
- Farm data sheet, to indicate last use of prohibited inputs
- Farm Diary which should indicate the main crops cultivated use of inputs, harvested quantities.
- Prevailing farming system and package of practices available for the area
- Schedule on training programmes.
5.9.3 *Provision of exit of members from grower groups*

The members in a grower group shall have the right to exit the ICS subject to payment of dues of ICS if any. The application format for exit of member farmer from Grower Group with Internal Control System is at Annex 7.

Thereafter, the ICS shall provide formal exit approval from the contract, to the exiting operator at the end of the notice period. The exit approval format for a member farmer from a grower group is at Annex 8.

The grower group accepting a new member from another ICS, shall inform the accredited Certification Body immediately.

The accredited Certification Body shall take measures to verify the credentials and documentation of the new member during the sample inspection.

The accredited Certification Bodies shall exchange the relevant information among themselves when the member exits from one group and joins another group.

To maintain the traceability, the accredited Certification Body should check the product flow, i.e. quantity produced by the individual farmer within the group, self consumption and quantity sold.

Individual farmers in the grower group shall not market their product individually as certified organic.

5.10 OPERATING DOCUMENT

The ICS manager shall prepare the operating document, which shall be followed by all the members of the group. The operating document will contain the following:

5.10.1 An overview map (village or community map) showing location of each member’s production unit. The map should indicate the crops cultivated in rotation and also
mark any farm in an area, which could be identified as high risk due to drift from non-conventional farms.

5.10.2 Farmer’s list with code and name of the farmer, total area, area under crop (or number of plants), date of registration with the group, date of last use of forbidden products, date of internal inspection, name of internal inspector, result of internal inspection (separate lists for in-conversion farmers).

5.10.3 List of farmers who have been issued sanctions with the reason and the duration of the sanction (if relevant).

5.10.4 The risk shall be assessed by ICS manager for the grower group every year. The risk assessment should be made at the farm level, processing, transporting and during trade. The ICS will take all measures to minimize the identified relevant risks.

5.10.4.1 Critical control points for risk assessment

- Measures taken by the farmers to deal with part conversion (if farmers still grow some non-organic crops).
- Conversion period
- Production rules for the whole production unit, e.g., seeds, fertilization and soil management, pest management, approved inputs, prevention of drifts, animal husbandry.
- Harvest and post harvest procedures.
- Processing and handling procedures

5.11 INTERNAL INSPECTIONS

- At least two inspections of the group (one in growing season of each crop) shall be carried out by the internal inspector and will be documented.
- The inspection will be carried out in presence of the member or his representative and must include a visit of the whole farm, storage of inputs, harvested products, post harvest handling and animal husbandry.
• The internal inspector will also verify if the internal standards have been followed and whether the conditions of the previous internal inspection have been fulfilled.
• The visit of the internal inspector will be documented in the farm inspection checklist duly signed by the inspector and counter-signed by the member or his representative.
• In case of severe non-compliance, the results will be reported immediately to the ICS manager and all measures will be taken according to the internal sanction procedures.

5.12 INTERNAL APPROVALS

The ICS manager will have a defined procedure to approve or impose sanction on the farmers in the group. All internal farm checklists are screened by internal approval staff with special focus on the critical control points of risk / difficult cases.

• The approval committee for providing internal certification status will check the assessment of the internal inspector. If necessary, conditions will be set out for achieving compliance with the NPOP.
• The next competent person or committee must confirm results of the internal inspection in an approval procedure.

5.13 EXTERNAL INSPECTIONS BY ACCREDITED CERTIFICATION BODIES

5.13.1 Sampling plan

The accredited Certification Bodies shall undertake inspections of the ICS after ensuring that 100% internal inspections by the ICS have been undertaken at least twice for all the registered members of the grower group.

The accredited Certification Body will inspect some of the farms for the evaluation of the grower group for efficient internal control system for compliance with the NPOP Standards.
The accredited Certification Body shall inspect farms of 4 Hectare and above separately in addition to the sample of farms having the area of less than 4 Hectare.

The sampling plan for inspection shall be based on the inspector’s perception of risk based on the following factors:

1. Size of holding
2. Number of the members in the group
3. Degree of similarity between the production system and crop system
4. Inter-mingling / contamination
5 Parallel production
7. Split production
8. Local hazards
9. Change in the production plan
10. Joining of new members in the group

5.13.2 Risk Assessment

A minimum sample size of the members in the grower group shall be inspected by the accredited Certification Body. The sample size shall be determined as square root of the number of members registered in the grower group. Based on the risk assessment made by the accredited Certification Body prior to the inspection visit, the number of sample inspections shall be planned. The risk assessed by the accredited Certification Body shall be documented.

The accredited Certification Body shall establish criteria for assessment risk under high, medium and low categories.

5.13.3 Sampling Pattern for verifying the ICS by the accredited Certification Body

The accredited Certification Body shall follow the given pattern below for minimum number of farmers for inspections:

- High risk : 2 X square root of number of farmers
- Medium risk: \(1.5 \times \sqrt{\text{number of farmers}}\)
- Low risk: \(\sqrt{\text{number of farmers}}\)

5.14 YIELD ESTIMATES

Yields will be estimated for each crop for individual farmer in the group by the ICS. This activity should be carried out especially during harvesting and should be counter-checked with the estimates during external inspection by the accredited Certification Body.

5.15 NON-COMPLIANCES AND SANCTIONS

In case of non-compliances, the ICS shall take corrective or mitigating measures.

- Procedures for implementation of sanctions will be defined in case of noncompliance.
- Sanctions have to be documented (list of farmers issued sanctions, documentation of identified non-conformities in the files).
- Farmers who have used prohibited inputs on their farms must undergo again the full conversion period (if they remain in the group). In such cases, it has to be checked whether the farmers have already delivered produce and whether this (now no longer certified) produce has been mingling with other produce. If this has been the case, the accredited Certification Body needs to be notified immediately and the mingled produce kept separate until further instructions.

5.16 TRAINING OF ICS PERSONNEL

1. A competent person will train each internal inspector annually.
2. The date of the training, list of participants will be documented.
3. The date of participation and content of the training of all ICS staff needs to be documented in the staff files.

5.17 TRAINING OF FARMERS

The ICS manager will organize regular training to the farmers in the group: -
1. Each farmer needs to receive at least one initial advisory visit by the extension service or in an organized training.
2. The list of participants and content of the training needs to be documented.

5.18 BUYING PROCEDURES

To ensure genuineness of the products from the group, the following minimum requirements should be followed during buying:

1. The status of the farmer in the group should be checked.
2. The supplied amount should be compared with the harvested amount and estimated yield. In case of doubt, the produce is kept apart until clarified by the ICS manager.
3. The delivered quantity of the product will be registered in the purchase record.
4. Farmer will be issued a receipt duly signed by the purchase officer stating the quantities of the product delivered with date.
5. All documents have to indicate the status of the certified product (organic or in conversion).
6. Bags should be labeled as ‘organic’ or as ‘in-conversion’.

5.19 STORAGE AND HANDLING PROCEDURES

The purchase or the warehouse manager during the handling of produce shall check the document to ensure the compliance with the NPOP standards. The following are the minimum requirement that will be followed during storage and handling:

- Identification of the product at all stages of product flow during transition.
- Segregation of organic products from in-conversion products.
- Fumigation of containers, irradiation / ionization, etc. are prohibited.
- The location in the warehouse during storage must be labeled as ‘organic’ or ‘in conversion’.

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5.20 PROCESSING

During the handling of the produce, the documentation must be checked for compliance with the NPOP standards.

- The accredited Certification Body will inspect Central Processing Units.
- Ingredients and processing aids must be used as defined in Annex-1 and 2 of Appendix 5 of Chapter 3 of NPOP standards.
- During the product flow (transition), the products should be separated from non-organic products.
- The processing steps will be documented.

***
Annex 1

**ICS APPLICATION FORM (for use by the farmer)**

To,

The ICS Manager
(Quality Manager/Service Provider/Mandator)

| Farmer name: | Farmer Code: ………………… |
| Village name: | (To be filled by ICS Office) |

**Farmer address & Contact details**

<table>
<thead>
<tr>
<th>Farm (No. of fields including conventional plots)</th>
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<tr>
<th>Khasra No. /GPS No. (similar on field map)</th>
<th>Area in Hectares</th>
<th>Main Crop (Rabi)</th>
<th>Inter Crop (Rabi)</th>
<th>Main Crop (Kharif)</th>
<th>Inter Crop (Kharif)</th>
<th>List all the inputs used for organic farming</th>
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**Notes on field situation in organic crop**

Organic holding in field with multiple owners, no clear borders

All owners are organic

Field is clearly separated from other fields by

Other: (describe)

**Declaration of the farmer**

I, the farmer, declare that the information provided above is correct and that I have understood the conditions for Organic Production and ICS rules and I agree to sign the ICS contract.

Date: Signature of farmer:

Place:

**Declaration of the ICS manager**

I, the ICS manager, confirm that the above mentioned information is correct.

Date: Signature of the ICS Manager for acceptance

Place:
Annex 2

FARMERS CONTRACT WITH ICS

Name of the ICS

and

Farmers name & Code No.

The ICS shall

1. Be responsible for co-ordinating the project and organic certification from an accredited organic certification body.
2. Advise farmers on the organic farming methods and organize farmer training programmes
3. Conduct the internal inspections and approval of organic farmers
4. Buy the organic crop at the prevailing market price plus any possible organic premium (depending on market). The ICS shall make the payments within one week of the purchase of the products from the farmer.
5. Entertain the complaints and appeals of the farmers and do justification within reasonable time.

The farmer shall:

1. Undertake organic farming as per the organic standards outlined in the Internal Organic Standard as well as the Internal Control System (ICS).
2. Not use pesticides, herbicides or synthetic fertilisers on any crop within the certified organic fields.
3. Attend all the training programmes organized by the Internal Control System.
4. Maintain the farm records in the required format.
5. Fulfil the conditions enforced by the internal control system and the accredited certification body.
6. Endeavour to maintain and improve the ecosystem by not cutting trees and burning organic material and littering plastic wastes unnecessarily
7. Sell the certified products to the Internal Control System only.
8. In case of any violation of the organic standards in the project, the same shall be reported to the ICS.
9. Accept the sanctions prescribed by the ICS in case of violations of the internal standards by the farmer.

10. Shall allow inspections by persons authorised by ICS and the inspector of the accredited Certification Body and give access to the fields, stores and documents.

<table>
<thead>
<tr>
<th>Farmer</th>
<th>For ICS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Signature</td>
<td>Signature</td>
</tr>
<tr>
<td>Name:</td>
<td>Name</td>
</tr>
<tr>
<td>Place &amp; Date</td>
<td>Date:</td>
</tr>
</tbody>
</table>
FARM DIARY (for ICS)

Year of the Current Crop:
Season: Rabi / Kharif / Annual / Others

Name of the farmer____________________ Code No.____________________
Name of the farm Unit_______________________________________________
Address of the Unit_________________________________________________
Year on which organic production was started by the farmer_____________
Date on which farmer joins the ICS __________________________________
Total land (acre)_______________________  No. of farms / plots____________
Present production technique: Fully chemical / Part organic –split / Part
                  Organic –parallel / Fully organic / Others
Crops under organic production and their area_________________________
Other crops (name and area)_________________________________________
Certification Status: Registered ICS / In conversion / Certified / Others
Name of the accredited Certification Body:______________________________

Farm-Crop-Area Details:

<table>
<thead>
<tr>
<th>Name of the crop</th>
<th>Area in Hectares</th>
<th>Year and season of production</th>
<th>Method of production (irrigated, non irrigated)</th>
<th>Remarks (organic/ in conversion/others)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Seed & Planting Material:

<table>
<thead>
<tr>
<th>SNo.</th>
<th>Name of the crop</th>
<th>Variety</th>
<th>Purchase date of seed</th>
<th>Name of Supplier &amp; Address</th>
<th>Type of seed (organic, untreated non organic, treated non organic)</th>
<th>Seed Treatment (give details)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
### Soil Conditioners & Fertility Input Records:

<table>
<thead>
<tr>
<th>SNo.</th>
<th>Name of farm / plot no</th>
<th>Area</th>
<th>Name of the crop</th>
<th>Name of the inputs</th>
<th>Source of input / brand</th>
<th>Details of application</th>
<th>Time</th>
<th>Rate</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Disease, Insects, Pests & Weed Management Record:

<table>
<thead>
<tr>
<th>SNo.</th>
<th>Name of farm / plot no.</th>
<th>Area</th>
<th>Name of the crop</th>
<th>Name of pest, disease and weed</th>
<th>Treatment used for control</th>
<th>Source /brand of input</th>
<th>Name</th>
<th>Time</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Contamination Control Records:

<table>
<thead>
<tr>
<th>SNo.</th>
<th>Chances of contamination</th>
<th>Source &amp; Details</th>
<th>Time of contamination control</th>
<th>Contamination management</th>
<th>Remarks</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Prevention Control</td>
</tr>
</tbody>
</table>

- Machinery
- Water
- Air
- Neighbour
- Drift Control & Buffer Zone
- Others
### Estimates of Production & Harvest Record:

<table>
<thead>
<tr>
<th>Name of farm / plot &amp; area</th>
<th>Name of the crop / produce</th>
<th>Time of harvest</th>
<th>Estimated production (MT)</th>
<th>Actual production (MT)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td>Estimated</td>
<td>Actual</td>
</tr>
</tbody>
</table>

### Marketing and Dispatch Record:

<table>
<thead>
<tr>
<th>Name of the produce</th>
<th>Quantity of Storage</th>
<th>Details of transport</th>
<th>Quantity Left</th>
<th>Other uses</th>
<th>Remarks</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>Date</td>
<td>Quantity</td>
<td>Mode</td>
<td></td>
</tr>
</tbody>
</table>
FORMAT FOR SANCTIONS BY ICS

(Letter Head)

To,

……(Name of Farmer)………..
……(ID Number)………………
……(Address)…………………..
……………………………………..

List of sanctions and conditions of the approval committee

The following sanctions have been listed by the approval committee based on the internal inspections on xx/xx/xxxx

i) Removal of farmer from the group
ii) Downgrading the organic status to conventional
iii) Sale of farm produce as conventional

The following conditions have to be met by the farmer for maintaining the certification status and continuing with the project

i)……………………………………………………….
ii)……………………………………………………..
iii)…………………………………………………..

You are requested to fulfill the conditions listed at S.No.-------- within xx/xx/xxxx and convey the same to the ICS office. The rest of the conditions have to be fulfilled by the next internal inspections.

You may appeal against the sanctions within a week of receiving this letter.

Date :

Place :

(For ICS) Signature

(Seal of ICS)
# INTERNAL INSPECTION CHECKLIST

<table>
<thead>
<tr>
<th>Farmer’s name</th>
<th>Farmer ID</th>
</tr>
</thead>
<tbody>
<tr>
<td>Internal Inspector:</td>
<td>Date of Inspection</td>
</tr>
<tr>
<td>Village/Taluka/Block:</td>
<td></td>
</tr>
<tr>
<td>Farmer Present during Inspection</td>
<td></td>
</tr>
</tbody>
</table>

## Farm details (all plots, incl. nonorganic plots)

<table>
<thead>
<tr>
<th>Total area</th>
<th>Ha</th>
</tr>
</thead>
<tbody>
<tr>
<td>Organic Area</td>
<td>Ha</td>
</tr>
<tr>
<td>Number of plots</td>
<td></td>
</tr>
</tbody>
</table>

## Plot details

<table>
<thead>
<tr>
<th>Plot No.</th>
<th>Area</th>
<th>Main crops</th>
<th>Intercrops</th>
<th>Use of Inputs incl. Seeds (last year)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Product, Quantity, Date</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

| Total Plots | |

## Check points

<table>
<thead>
<tr>
<th>Animal Husbandry</th>
<th>Yes/ No/ NA</th>
<th>Remarks</th>
</tr>
</thead>
<tbody>
<tr>
<td>Living condition of the animals on farm are acceptable</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Animals fed with organic or non-organic feed</td>
<td></td>
<td></td>
</tr>
<tr>
<td>No medication without veterinary prescription</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

| Farm and Farm Management | |
|---------------------------||
| Whole farm is managed organically (all crops) | |
| If also non-organic crops: conventional plots clearly separate from organic plots; storage of inputs is separate | |
| If also non-organic crops: organic crop is not grown on non-organic plots (no parallel production) | |
| Seeds and planting material used | |
| Farmer trained in organic standards | |
Farmer aware of internal organic standard

General assessment of the farm with regard to sustainability

Burning of crop residues

Border and prevention of drift

Weed control

Pest Management

Disease Management

Prevention of erosion

Cleanliness of the farm

Implementation of all required activities

General assessment of crop

Yield estimate (list the yield estimate of the current crops)

**Post Harvest Measures and Processing**

Harvesting (no chemicals used, no co-mingling of the final produce)

Processing (only allowed ingredients used, no co-mingling/contamination)

Storage (no co-mingling / contamination)

Transportation (no co-mingling / contamination)

**Risk Management**

<table>
<thead>
<tr>
<th>Risk of contamination from</th>
<th>Low/ Med / High</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>Neighbouring non-organic fields</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Non-organic activities of same farm</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Industry, motorways, wastewater, etc.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Others (specify)</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Measure taken to minimise the risk

**Approval / Recommendations of the internal inspector** (whole farm)

<table>
<thead>
<tr>
<th>Compliance with previous conditions</th>
<th>□ good</th>
<th>□ partially/acceptable</th>
<th>□ missing/not acceptable</th>
<th>□ no conditions</th>
</tr>
</thead>
<tbody>
<tr>
<td>Compliance this year</td>
<td>□ to approve without conditions</td>
<td>□ to approve with conditions</td>
<td>□ cannot be approved</td>
<td></td>
</tr>
</tbody>
</table>

Comments by internal inspector

**Declaration**

The farmer herewith confirms that he/she has complied with the internal organic standard and has declared all used inputs activities as stated in this form. The farmer has noted the set conditions.

<table>
<thead>
<tr>
<th>Date &amp; Signature Farmer</th>
<th>Date &amp; Signature Internal Inspector</th>
</tr>
</thead>
</table>

**Approval Decision**

| Compliance this year | □ approved without conditions | □ approved with conditions | □ not approved |

Additional conditions or sanctions:

<table>
<thead>
<tr>
<th>Date &amp; Signature Approval Manager</th>
</tr>
</thead>
</table>
Annex 6

FORMAT FOR DEVELOPING ICS INTERNAL STANDARDS IN LOCAL LANGUAGES

This Internal organic standard is based on the National Standard for Organic Production

Condition for admissions
• The farmer should be practicing organic farming
• The whole farm has to be converted to organic
• The farmer shall not be a member of any other farmer group certification

Conditions on seeds and planting material
• All seeds/seedlings/planting stock used must be source from organic farms. If no organic seeds and planting material are available, conventional but untreated seeds may be used only for the first year after getting permission from the Internal Control System Manager.
• The farmer shall keep all the empty packets of seeds for inspections.
• No seed treatment with un-allowed inputs shall be done.

Conditions for plant nutrition/fertilization
• Only use of farmyard manure and compost from own farm is permitted for plant fertilisation. Other organic inputs can be used only after obtaining permission of the Internal Control System Manager.
• The farmer should undertake crop rotation, green manuring, composting etc. as per the recommendations of the field officer (extension worker) to improve soil fertility

Conditions for plant protection measures
• The farmers shall undertake necessary preventative methods as per the directions of the field officer for prevention of pests and diseases, which will include choice of crop, varieties & cultural practices etc.
• For plant protection only inputs listed in the approved input list shall be used. In case of necessity, the product will be distributed by the internal control system. The farmer is not allowed to use any off-farm inputs without getting the prior permission of the Internal Control System.
• Only hand and mechanical weeding is allowed for weed control.

Other conditions
• The borders and buffer zones shall be maintained as per the recommendation of the field officer for prevention of drift of un allowed inputs from neighbouring farms
• Measures for prevention of erosion shall be undertaken by the farmers as per the recommendation of the Internal Control System. Such practices shall include measures
like cultivation according to the slopes, planting green barriers, building terraces and earth bundles, etc.

- The crop residues and weeds should not be burned and should be composted or used as mulch
- The farmer shall not store any unallowed inputs on the farm.
- The farmers shall maintain the farm records in the farmer diary supplied by the Internal Control System
- The farmer shall feed only on farm products to the animals maintained in the farm. The use of off farm products and medication shall be done only after informing the Internal Control System.
- The farm implements should be thoroughly cleaned before use if the implement is borrowed from a conventional farm. It is preferred that the implements be borrowed from an organic farmer only.
- The farmer should attend all the trainings organized for them by the Internal Control System
- The farmer shall store the harvested produce hygienically and shall use the bags given to them by the ICS for the purpose.
Annex 7
APPLICATION FORMAT FOR EXIT OF FARMER FROM ICS

From (Member of Farmer Group under certification)
Name………………………..
ID Number ………………….
Address ……………………..

To (The ICS Incharge)
……………………………….
……………………………….
……………………………….

Dear Sir,

Sub:- Request letter for exit from ICS

I am not interested to continue with the …………………………………….. (name of the
grower group) under organic certification for the following reasons
…………………………………………………………………………………
………………………………………………………………………………………………
………………………………………………………………………………………………

Hence kindly allow me to exit from the grower group during the renewal of certification
of this group.

(strike out the below paragraph if not applicable)
Also kindly forward the details of my certification status as on the date of my exit, to
………………………………………………… who are the new certification body under
which I intended to be certified.

Yours faithfully

Date                                                                                                   Signature of the farmer
Annex 8

EXIT APPROVAL FORMAT FOR A MEMBER FARMER FROM A GROWER GROUP

(Letter Head, ICS)

To,
……(Name of Farmer)…………
……(ID Number)……………..
……(Address)……………………
……………………………………..

Exit Approval

Your application for exit from the grower group has been accepted by the
……………………………. (Responsible authority) (name of Grower group).

The details of your certification status as on xx/xx/xxxx is as follows:

Name of member : 
ID number : 
Crops and Status : 
Start of Conversion : 
Validity of current certification : 

The corrective action listed by the approval committee and/or by the internal inspector (if any)

i) 
ii) 

List of products already sold to ICS and quantity

<table>
<thead>
<tr>
<th>Crop</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. xxxxx</td>
<td>xy</td>
</tr>
<tr>
<td>2. zzzzz</td>
<td>zy</td>
</tr>
</tbody>
</table>

Date :

Place : (for ICS )Signature
(Seal of Grower Group)
CHAPTER 6

ORGANIC CERTIFICATION MARK

6.1 ORGANIC LOGO

A trademark – “India Organic” will be granted on the basis of compliance with the National Standards for Organic Production (NSOP). Communicating the genuineness as well as the origin of the product, this trademark will be owned by the Government of India. Only such exporters, manufacturers and processors whose products are duly certified by the accredited Certification Bodies, will be granted the licence to use of the logo which would be governed by a set of regulations.

6.2 SPECIFICATIONS

The Indian Organic Logo must comprise of the colour specifications listed below: -

6.3 CONCEPT OF ORGANIC LOGO

Symbolizing the rhythm of cosmic and earth forces represented by the blue and brown waves of force and energy, ‘India Organic’ logo celebrates the essence of nature. These forces work in harmony upon the earth’s environment and this rhythm is reinforced and supported by the
green plant growth. The colours used have a special significance in the logo concept. The cosmic force in blue symbolizes universal purity. Richness of soil, nourished with natural ingredients in organic farming, is symbolized by the earth forces in golden brown. The plant in green uses the colour of nature and natural products untouched by chemicals. The blue background is symbolic of earth’s environment that is congenial for life to thrive in and is also free of pollution and harmful chemicals. India Organic etched over the surface authenticates the carrier as “Organic” and also establishes the Indian connection for all the carriers of the mark. Beautifully synthesizing all the elements of our environment, the logo also communicates total adherence to the National Organic Standards.

6.4 REGULATIONS GOVERNING USE OF THE CERTIFICATION TRADE MARK ‘INDIA ORGANIC LOGO’

The following regulations, which include any modifications and additions thereto, shall apply for grant of a licence for use of the Certification Trade Mark ‘INDIA ORGANIC LOGO’ only on the certified products produced, processed, packed and labeled as per the National Standards for Organic Products.

6.4.1 Short Title and Commencement— (1) These regulations may be called the Organic Products Certification Trade Mark Regulations, 2014.

6.4.2 Definitions – In these regulations, unless the context otherwise requires-

a. “Applicant” means any manufacturer, processor, exporter who applies to the Accredited Certification Body for grant of a licence to use the Certification Trade Mark.

b. “Certification Trade Mark” means the India Organic logo as shown in Exhibit ‘A’ hereto.

c. “Accredited Certification Body” shall mean an agency accredited and authorized by NAB to operate and promote the NPOP on behalf of the NAB.
d. “Licensee” shall mean an applicant who has been granted the licence to use the Certification Trade Mark.

e. “National Accreditation Body (NAB)” means a body appointed by the National Steering Committee constituted under the National Program for Organic Production by the Government of India.

f. “National Steering Committee” (NSC) is the Committee responsible for the implementation and administration of the NPOP and comprises members from APEDA, Tea Board, Spices Board, Coffee Board, Ministry of Agriculture etc. and may include any other body as may be notified from time to time.

g. National Programme for Organic Production (NPOP) refers to a Programme of the Government of India which provides for an institutional mechanism for implementation of the National Standards for Organic Production.

h. “National Standards for Organic Production” shall refer to standards contained in the National Programme for Organic Production.

i. “Regulations” shall refer to the instant Regulations governing use of the India Organic Logo, as amended from time to time by the NAB. The Regulations are open to public inspection in the same way as the Indian Register of Trade Marks is open to public inspection, any amendment of the Regulation is not effective until the amended Regulation have been accepted by the Indian Registrar of Trade Marks.

j. All other words and expressions used in the Regulations and not defined herein shall have the ordinary meanings assigned in the English language.

6.4.3 Proprietorship of the India Organic Logo; Authorized Users

6.4.3.1 A product will be allowed to be exported as “Organic Product” only if it is produced, processed and packed under the Certification Trade Mark issued by Accredited Certification Bodies authorized by the NAB, constituted under the provisions of the NPOP.
6.4.3.2 NAB is the sole, absolute, and exclusive owner of the Certification Trade Mark. The Accredited Certification Bodies are agents of the NAB. The relationship between NAB and the Accredited Certification Bodies is governed by the terms of an Agency Agreement entered into between the Parties. A sample Agency Agreement is attached hereto and marked as Exhibit B. Nothing in these Regulations modifies the terms of the Agency Agreement.

6.4.3.3 The Accredited Certification Body, while granting certification to an Applicant is merely acting as an agent of the NAB and any certification conferred on such Applicant is deemed to have been ultimately conferred and authorized by NAB.

6.4.3.4 A license to use the Certification Trade Mark may be revoked if the licensee

6.4.3.5 challenges the validity of the Certification Trade Mark; or

6.4.3.6 challenges NAB as the sole, absolute, and exclusive owner of all right, title, and interest in the Certification Trade Mark, and the goodwill associated therewith; or

6.4.3.7 takes any action, which would impair the rights of NAB in and to the Certification Trade Mark or the goodwill associated therewith.

6.4.3.8 A license granted to an Applicant to use the Certification Trade Mark in India is a privilege bestowed at will and does not constitute a legally enforceable right, title or interest. At all times this permission is subject to the rights, duties, and restrictions contained in the Regulations. By accepting Certification, the Licensee acknowledges and accepts that:

6.4.3.9 Grant of a license to use the Certification Trade Mark is not an assignment or grant of any right, title or interest in or to the Certification Trade Mark.

6.4.3.10 No right, title or interest in or to the Certification Trade Mark can be acquired or claimed by virtue of the permission granted herein or through any use of the Certification Trade Mark;
6.4.3.11 All goodwill deriving from use of the Certification Trade Mark inures to and for the benefit of NAB; and

6.4.3.12 NAB is the sole, absolute, and exclusive owner of the Certification Trade Mark.

6.4.3.13 NAB through the Accredited Certification Body(s) shall maintain a register of the licensees who are authorized to use the Certification Trade Mark

6.5. **Manner of Applying for Licence**

6.5.1 Every application for the grant of a licence to use the Certification Trade Mark shall be made to the Accredited Certification Body on Form 1 prescribed in the NPOP from time to time.

6.5.2 Every application for a licence shall be accompanied by a statement furnishing in detail any scheme of inspection and testing, which the applicant maintains or has been in use or proposes to maintain or to put into use and which is designed to regulate, during the course of manufacture or production, the quality of the product or process for which the licence is applied for.

6.5.3 Every application shall be signed in the case of an individual, by the applicant or, in the case of a firm, by the proprietor, partner or the managing director of the firm or by any other person authorized to sign any declaration on behalf of the firm. The name and designation of the person signing the application shall be recorded legibly in the space set apart for the purpose in the application form.

6.5.4 Every application for a licence shall, on receipt by the Accredited Certification Body, be numbered in the order of priority of the receipt and be acknowledged.

6.5.5 The Accredited Certification Body may call for any supplementary information or documentary evidence from any applicant in support of or to substantiate any statement made by him in his application, within such time as may be directed by the Accredited Certification Body, and non-compliance with such direction may have the effect of the application being summarily rejected by the Accredited Certification Body.
6.5.6 On receipt of an application for a licence and before granting a licence, the Accredited Certification Body may

a) require evidence to be produced that the product or process in respect of which a licence has been applied for conforms to the standards and specifications set out in the National Programme for Organic Production (hereinafter NPOP) and the National Standards for Organic Production (hereinafter NSOP);

b) require evidence to be produced that the applicant has in operation a scheme of routine inspection and testing, which will adequately ensure that all marked products or process shall conform to the standards and specifications set out in the NPOP and the NSOP;

c) require all reasonable facilities to be provided to an Inspector of the Accredited Certification Body to inspect the farms, processing units, office, workshop, testing laboratories or godowns and any other premises of the applicant and to draw and test a sample or samples for the purpose of verifying the evidence produced by the applicant under clause (a) or clause (b) or both;

d) for the purpose of clause (a), direct the applicant to submit samples to such testing authority as Accredited Certification Body may consider appropriate. The expenses for testing shall be borne by the applicant; and

e) On the basis of any report received under clause (c) or clause (d) or both, the Accredited Certification Body may, as deemed fit, require the applicant to carry out such alterations in, or in addition to, the process of manufacture or production in use by the applicant.

6.6 Grant of Licence

6.6.1 If, after having regard to requisite skill, resources, production, processing previous performance and antecedents relevant to the issuance of the licence, the Accredited Certification Body, is satisfied that the applicant is fit to use the Certification Trade Mark, the Accredited Certification Body shall grant a licence in Form 2 authorizing
the use of the Certification Trade Mark in respect of the product or class of products manufactured by the applicant in respect of the process employed in any production, manufacture or work, subject to such terms and conditions as specified in these regulations. The Accredited Certification Body shall intimate the applicant about grant of licence.

(a) The Applicant shall be entitled to use the Certification Trade Mark and restrict its use to such products or services, which will meet the norms and standard specifications of the products, set out in the NPOP. The Certification Trade Mark may be affixed to the products and/or used on packaging or promotional material or in the context of advertising activities.

(b) In the event of a withdrawal of the right to use the aforesaid Certification Trade Mark, the certificate or the Licence shall be returned to the Accredited Certification Body. The right to use the Certification Trade Mark expires at the same time without giving rise to any indemnification claim against the NAB and/or the Accredited Certification Body.

(c) The Applicant is entitled to use the aforesaid Certification Trade Mark in accordance with these Regulations governing its use.

(d) Where the application for a licence is made by a person, whose licence is cancelled by the Accredited Certification Body due to furnishing of incorrect information or use of the Certification Trade Mark in relation to any product other than that for which it has been granted license, he shall not be eligible to reapply for a period of time as determined by the Accredited Certification Body having regard to the facts and circumstances of each case. In any event, such period shall not exceed one year.

6.6.2 A licence shall be granted on Form 2 prescribed in the NPOP from time to time for a period of one year and a declaration by licensee shall be given on Form 3.
6.6.3 The Accredited Certification Body may by giving one month’s notice to a Licensee, alter any terms and conditions subject to which the licence has been granted during the validity of the licence.

6.6.4 Where the Accredited Certification Body, after a preliminary inquiry, is of the opinion that a licence should not be granted, it shall give a reasonable opportunity to the applicant of being heard, either in person or through a representative authorized by him on his behalf, and may take into consideration any fact or explanation urged on behalf of the applicant before rejecting the application.

6.6.5 A licence shall expire at the end of the period for which it is granted.

6.6.6 Particulars of all licences issued by Accredited Certification Body under these Regulations in connection with the use of the Certification Trade Mark shall be entered in a register which shall be maintained by APEDA on behalf of the NAB.

6.7 Conditions of a Licence-

6.7.1 The Certification Trade Mark shall be applied in such manner as it may be easily visible as a distinct mark on the products or the packaging or on test certificates relating to articles which cannot be labeled or covered. The Certification Trade Mark shall be applied to only such types, grades, classes, varieties, sizes of the products for which the licence has been granted. The manner in which the licensee proposes to place or use the Certification Trade Mark, must be approved by the Accredited Certification Body.

6.7.2 When a Certification Trade Mark has been specified in respect of an article or process, no person other than the licensee in possession of a valid licence shall make any public claim, through any advertisement, sales promotion leaflets, pricelists or the like, that his product conforms to the relevant Certification Trade Mark or carries the Certification Trade Mark.

6.7.3 (a) Every licensee shall institute and maintain, to the satisfaction of the Accredited Certification Body, a system of control to keep up the quality of his production or
process by means of a scheme of testing and inspection, so as to ensure that the articles or process, in respect of which the Certification Trade Mark is being used, comply with the relevant norms and procedures of the Accredited Certification Body and the NPOP.

(b) The licensee shall maintain a complete record of the tests and inspection and such other data as specified in the scheme for testing and inspection, to establish to the satisfaction of the Accredited Certification Body that the required control of production or process has been and is being satisfactorily maintained. Such records shall, on demand, be made available for inspection to the Accredited Certification Body.

6.7.4 (a) Any licence granted by the Accredited Certification Body may be suspended or cancelled by it, if it is satisfied:

i. that the products marked with the Certification Trade Mark under a licence do not comply with the related norms and procedures as prescribed in the NPOP; or

ii. that the licensee had used the Certification Trade Mark in respect of a process which does not comply with the procedures and specifications prescribed in the NPOP; or

iii. that the licensee failed to provide reasonable facilities to the Accredited Certification Body to enable them to discharge the duties imposed on them; or

iv. that the licensee has failed to comply with any of the terms and conditions of the licence.

(b) Before the Accredited Certification Body suspends or cancels any licence, it shall give the licensee not less than fourteen days notice of its intention to suspend or cancel the licence.

(c) On the receipt of such notice, the licensee may submit an explanation on its behalf to the Accredited Certification Body within fourteen days from the receipt of the notice. If an explanation is submitted, the Accredited
Certification Body may consider the explanation and give a hearing to the licensee within fourteen days from the date of receipt of such explanation or before the expiry of the notice whichever is longer.

(d) If no explanation is submitted, the Accredited Certification Body may, on the expiry of period of the notice, suspend or cancel the licence by addressing a written communication within 14 days of the expiry of the period stipulated in sub-paragraph (c) herein above.

(e) Where a licence has been suspended or cancelled, the licensee shall forthwith discontinue the use of the Certification Trade Mark notwithstanding the pendency of any proceeding before an Arbitrator and if there be, with the licensee or his agents, any articles in stock which have been improperly marked, the licensee or his agents, as the case may be, shall take steps to get the Certification Trade Mark on such articles either removed, cancelled, defaced or erased.

6.7.5 When a licence has been suspended or cancelled, the Accredited Certification Body shall so advise the licensee in writing and publish such a suspension or cancellation in a manner as found appropriate by the said Accredited Certification Body.

6.7.6

(a) If, at any time, there is some difficulty in maintaining the conformity of the product or articles to the specification or if the testing equipment goes out of order, the marking of the product shall be stopped by the licensee, under intimation to the Accredited Certification Body. The marking may be resumed as soon as the defects are removed and information regarding such resumption of marking be sent to the Accredited Certification Body, immediately thereafter.

(b) If, at any time, the Accredited Certification Body has sufficient evidence that the product carrying the Certification Trade Mark may not be conforming to designated norms and procedures, the licensee shall be directed to stop the marking of such product. The resumption of marking on the product shall be
permitted by the Accredited Certification Body after satisfying itself that the licensee has taken necessary actions to remove the deficiencies.

**6.7.7** The decision of the Accredited Certification Body for arriving at such decision shall be communicated, in writing by registered post, to the applicant or the licensee, as the case may be.

**6.7.8** An inspection, specially made at the request of an applicant or a licensee, shall be chargeable to the account of the applicant or the licensee. Charges for such special inspection or inspections shall be such as may be decided by the Accredited Certification Body.

**6.7.9** When the designated norms and procedures of the Accredited Certification Body are withdrawn and not superseded by any other norms and procedures, any licence issued in respect thereof shall be deemed to have been cancelled from the date of withdrawal of such designated norms and procedures as stated above and any such licence shall be forthwith surrendered to such Accredited Certification Body by the licensee. In the case of such cancelled licence, a part of the licence fee, if paid in advance, proportionate to the unexpired period of the licence shall be adjusted against any future fee payable by the licensee or the said part of the licence fee can be refunded depending on the decisions of the Accredited Certification Body.

**6.7.10** The following procedures shall apply in the case of inspection in respect of any product or process where a licence for the use of Certification Trade Mark in respect of that article or process has been issued, or an application has been made for a licence.

a. When the Accredited Certification Body proposes to inspect the process or product of an applicant, it shall, preferably, give reasonable notice of its visit to the applicant. However, where the Accredited Certification Body proposes to inspect the premises of a licensee, such notice is not necessary;

b. If during an inspection, the Accredited Certification Body wishes to take one or more samples of any product, material or substance, it shall do so in the
presence of the applicant or a responsible person belonging to the
establishment of the applicant, as the case may be;

c. The Accredited Certification Body may at its discretion, and shall if the
applicant or the responsible person belonging to the establishment demands it,
take duplicate samples and give one sample to the applicant or such
responsible person;

d. The Accredited Certification Body may at its discretion, and shall if the
applicant or the responsible person belonging to the establishment demands it,
place each such sample in a covering and jointly seal each sample. In the case
of samples drawn by the Accredited Certification Body which cannot be so
sealed, such samples shall be marked with certain identification to establish
their identity;

e. Impression of the seals and details of identification shall be given in the
Accredited Certification Body’s report. The samples shall be labeled giving
complete details; and

f. The Accredited Certification Body shall give a receipt for a sample or samples
taken and retain a duplicate copy of the receipt duly signed by the person in
whose presence the sample was taken.

6.7.11 The Accredited Certification Body may take samples of products marked with the
Certification Trade Mark from the godowns or any such premises of any agent of the
applicant or from the articles put up for sale in the open market by the applicant or its
agent.

6.7.12 The Accredited Certification Body shall arrange at least one inspection visit in a year
in respect of each licence granted.

6.7.13 The Accredited Certification Body shall make a detailed report of every inspection
made by it.
6.8. **Fees**

6.8.1 Every application for the grant of a licence shall be accompanied by a fee payable to the Accredited Certification Body and which shall not exceed the fee prescribed for this purpose by the NAB from time to time.

No such fee or part thereof shall, in any circumstances, be refunded, except in the event of operation of paragraph 5 (10) herein.

6.9 **Undertaking**

Prior to grant of licence, the applicant shall sign an undertaking to the effect that he will make no claim, direct or implied, that the licence to be granted relates to any products or processes other than those that will be set out in the licence.

6.10 **Surveillance and regular review** –

a. The grant of a licence shall be followed by surveillance visits. The frequency and extent of visits shall be determined by the Accredited Certification Body.

b. The surveillance visits may be without notice to the applicant to ensure that the systems and procedures already assessed are being maintained.

c. The special reassessment visit shall be necessary where an applicant fails to observe the conditions of the licence or where there have been significant changes in the organization of the applicant. The licensee shall be liable for the costs of such special visits.

6.11 **Use of Certification Trade Mark**

The licensee may use the Certification Trade Mark only as authorized by the Accredited Certification Body.

6.12 **Publicity**

a. The Accredited Certification Body shall maintain a list of licensees and make it available to APEDA;

b. The list shall be updated periodically;
c. The licensee shall inform potential customers, purchasers or purchasing authorities of the full and exact details of the licence;
d. The licensee shall display the licence in his premises;
e. The licensee shall make use of the Certification Trade Mark as authorized;
f. The licensee shall state in documentation brochures or through advertising media that the organization or location to which the licence applies have been assessed and approved by the Accredited Certification Body. In such advertisement the standards pertaining to the products or process for which a licence has been granted is to be stated and a higher level of approval than granted is not to be implied;
g. An applicant who has been granted a licence for the Certification Trade Mark shall not claim or imply that the product manufactured by him has been certified or approved by the Accredited Certification Body unless he is holding a valid licence for that product under the recognized product certification scheme of the NAB.

6.13 Obligations of the applicant

An applicant on grant of a licence to use of the Certification Trade Mark shall:

a. at all times comply with the requirements of the licence as set out therein and comply with these Regulations or any amendments thereto;
b. only claim that it is holding a licence in respect of the capability which is the subject of the licence and which relates to the products or processes in accordance with the licence requirements;
c. not use the licence in any manner to which the Accredited Certification Body may object and shall not make any statement concerning the authority of the applicant’s use of the licence which in the opinion of the Accredited Certification Body may be misleading;
d. submit to the Accredited Certification Body for approval the form in which it proposes to use its licence or proposes to make references to the licence;
e. upon suspension or termination of the licence, however determined, discontinue its use forthwith and withdraw all promotional and advertising matter which contains any reference thereto;
f. permit access to the Inspector of the Accredited Certification Body for purposes of assessment, audit or surveillance. The licensee shall give full details of all actions taken in response to field problems arising from allegations of defects in products or processes covered in the licence and allow the Inspector of the Accredited Certification Body access to all relevant records and documents for the purpose of verifying such details;

g. be required to produce evidence of continuing operations for the products or processes covered by the licence. The licensee shall notify the Accredited Certification Body in writing of discontinuance in such operations exceeding three months. Discontinuance of a licence in excess of six months or more may lead to cancellation of licence. In such cases, a new application shall be lodged with the Accredited Certification Body and an assessment visit will be necessary prior to grant of a new licence;

h. pay all financial dues to the Accredited Certification Body in the manner prescribed by it, even for the period of discontinuance or suspension of licence.

6.14 Surrender of Licence

A licence may be surrendered by the licensee at any time in writing to the Accredited Certification Body. In the case of surrender, the licensee shall return the licence with all the related documents to the Accredited Certification Body.

6.15 Powers of the Accredited Certification Body

The Accredited Certification Body may at its discretion:

a. Refuse to grant a licence or extend its scope or cancel or alter so as to reduce the scope of the licence provided that the refusal, cancellation or alteration is a recommendation of the Inspector of the Accredited Certification Body as to which a decision by the committee constituted by the Accredited Certification Body shall be conclusive. The refusal to renew or cancel a licence for failure to discharge its obligations shall be based on the report of the Inspector of the Accredited Certification Body on assessment/audit during surveillance and
regular review. Such decisions shall be communicated to the licensee in writing;

b. The Accredited Certification Body shall be entitled to suspend a licence if there are sufficient grounds of non-compliance of the following:

i) if surveillance by the Accredited Certification Body proves non-conformity to the relevant requirements, but immediate termination is not considered necessary;

ii) if improper use of the licence, related documents, is not remedied to the satisfaction of the Accredited Certification Body;

iii) if there has been any contravention of the procedures set out by the Accredited Certification Body;

iv) if the licensee fails to meet financial obligations to the Accredited Certification Body; and

v) on any other grounds specifically provided for under the procedures, rules or formally agreed between the licensee and the Accredited Certification Body.

c. Where a licence has been suspended or cancelled on the expiry of the period of its validity, the licensee shall forthwith discontinue the use of the licence notwithstanding the pendency of any Appeal in terms of para 16 hereinafter and shall return the licence and related documents to the Accredited Certification Body.

d. Where the licensee is unable, in a reasonable period of time, to rectify any deficiencies, which makes the licensee unable to comply with the requirements of this scheme, the licence may be cancelled. Cancellation of the licence in such case shall require the licensee to lodge a fresh application
followed by the procedure prescribed in these regulations for the grant of a new licence.

6.16 Misuse of licence
The licensee shall be deemed to have misused the licence, if it does not cease to display or otherwise use the licence for use of the Certification Trade Mark immediately after:

a. Surrender of licence, suspension or cancellation;

b. The licensee has failed to implement changes as advised by the Accredited Certification Body.

6.17 Appeals

Any appeal arising from any order of the Accredited Certification Body shall be finally settled through arbitration to be held only in New Delhi by a sole arbitrator in accordance with the provisions of the Indian Arbitration and Conciliation Act, 1996. The sole arbitrator shall be jointly nominated by the disputing parties and in the event the parties are unable to reach any understanding, the same shall be decided by the High Court of appropriate jurisdiction. Any award made by the arbitrator in pursuance of an arbitration as stated in this clause shall be conclusive and binding on the parties thereto.
FORM 1

APPLICATION for grant of LICENCE to use the CERTIFICATION MARK

Under the Organic Products Certification Mark Regulations 2012

*I/We carrying on business at ______________________________________

Under the style of ________________________________________________

Hereby apply for a license to use the Indian Organic Logo Certification in respect of the product/process which conforms to the National Standards for Organic Products norms and procedures listed below:

a) **Product ______________________________________________________
   Type ______________________________________________________
   Size ______________________________________________________
   Grade ______________________________________________________
   Related norms of Standards for Organic Products

b) **Process ______________________________________________________
   Related norms of Standards for Organic Products.

2. The above product is manufactured by _________________________________ process is carried out

   __________________________________________________________________ Name of location (address)

* Strike out one not applicable

** Only one of the two items under (a), (b) may be covered by one application strike out the other.

3. a) The composition of the top Management of my/our firm is as follows:

   S. No.   Name   Designation

   b) I/we undertake to intimate to the Certification Body any change in the above composition as soon as it takes place.
4. I/We hereby enclose an attested copy/photocopy of the certification of incorporation issued by the Registrar of firms or Societies/Companies/director of Industries (In case of Small Scale Units) Or similar other Documents authenticating the name of the firm and its producing location.

1. a) I/We have testing arrangements as per enclosed list and as per norms and procedures of Standards for Organic Products.

OR

b) The following testing arrangements as per norms and procedures of Standards for Organic Products are still to be made:

OR

c) Details of Accredited Laboratory

<table>
<thead>
<tr>
<th>Name</th>
<th>Job</th>
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a) Trade-Mark (s)/Brand Name (s) used by us as follows:

b) I/We intended to apply the India Organic Logo Certification with our following Trade-Mark (s)/Brand Name (s):

c) Registration No. and Date of the trade-Mark (s)/Brand Name (s) proposed to be used with the India Organic Certification Mark.

OR

In case of non-registration, I/We enclose documentary evidence in form of publicity/packing material, etc. in support of the Trade-Mark(s) Brand Name(s)

5. Production figures of the said product/process and the value thereof to the best of my/our knowledge and estimates are as follows:

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<thead>
<tr>
<th>Year</th>
<th>Production</th>
<th>Unit</th>
<th>Value Rs.</th>
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<td>Last year from</td>
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<td>(estimate)</td>
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</table>
6. In order to ensure conformity of the said product/process to the related norms and procedures of the Standard for Organic Products.

*I/We have in use/propose to use the scheme of Inspection and Testing described in the Statement attached hereto. Routine records of all the inspections and tests are being/will be kept in the form detailed in the Statement. I/We further undertake to modify, amend or alter my/our Scheme of Inspection and Testing to bring it in line with that which may be specified by you from time to time.

**I/We have at present no scheme of Inspection and Testing in operation. I/We, however, undertake to put in operation any such as recommended by the Certification Body.

7. Should any initial enquiry be made by the Certification Body, I/We agree to extend to the Certification Body all reasonable facilities at my/our command and I/We also agree to pay all expenses of the said enquiry, including charges for a testing, as and when required by the Certification Body.

I/We request that the preliminary inspection of location may be carried out by ____________________________ (indicate date)

OR

I/We shall intimate the time, date etc. suitable for carrying out the preliminary Inspection as soon as production of the product applied for is undertaken and I/We are ready for drawl of samples.

8. a) Certified that earlier I/we had applied and the application No. was

   It did not mature into a license because of ___________

b) Certified that earlier I/We held CMS/T, No. __________________ which was lapsed/cancelled because of _______________ vide letter No. __________________ dated ____________ from Certification Body.

c) I/We have never been warned/advised by the Certification Body for any of our actions violative of the norms and procedures of the Standards for Organic Products.

OR
The details of warning/advice received by me/us for violating the norms and procedures of the Standards for Organic Products are as under:

_________________________________________________________________________________

9. I/We undertake that should any of the information supplied above in the application form is found to be wrong, the application may be rejected forthwith.

10. Should the license be granted and as long as it will remain operative, I/We hereby undertake to abide by all the terms and conditions of the license and the prescribed regulations. In the event of the license being suspended or cancelled, I/we also undertake to cease with immediate effect to use the Certification Mark on any product covered by the license and to withdraw all relevant advertising matters and to take such other steps as may be necessary to fulfill the provisions of the aforesaid Regulations with immediate effect. We also undertake to comply with each and every provision contained in the aforesaid Regulations, where a license is granted to us.

Date this ______ day of ______

Signature ______________________
Name ______________________
Designation __________________
For and on behalf of ____________

________________________________________
(Name of the firm)
FORM 2

License for the Use of India Organic Logo CERTIFICATION MARK

LICENSE NO. CMS –

1. By virtue of the powers conferred on it by the Regulations pertaining to Certification Mark of India Organic Logo, the Certification Body hereby grants to

(hereinafter called ‘the licensee’) this license to use India Organic Logo Certification Mark set out in the first column of the first Schedule hereto, upon or in respect of the product/process set out in the second column of the said Schedule which is produced or processed in accordance with/conforms to the related norms and procedures of Standard for Organic Products.

2. This license carries the rights and obligations stipulated in the above mentioned Regulations.

3. This license shall be valid from to

4. This license is being granted to ____________________________ subject to the condition that _______________________________ has agreed to be subjected to the provisions contained in the Organic Products (Certification) Regulations, 2012.

Signed, Sealed and Dated this day of

For ACCREDITED CERTIFICATION BODY
THE FIRST SCHEDULE

<table>
<thead>
<tr>
<th>CERTIFICATION MARK</th>
<th>PRODUCT</th>
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<td>(2)</td>
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FORM 3

DECLARATION

To
The Chairman
NAB

I/We, .................................. of ................. declare that we have been granted license no. ................. dated ............... to use of the INDIA ORGANIC LOGO, and we undertake to be subjected to the Regulations for INDIA ORGANIC LOGO Certification Mark for Agricultural Products March 2012.

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Dated ----------------
ORGANIC ANIMAL FEED PROCESSING
AND HANDLING

Organic animal feed processing and handling includes processing of organic feed and food for all types of domesticated animals including livestock, poultry, aquaculture and pet animals for production of commercial animal feed/food products. On-farm processing and handling of feed as part of livestock or aquaculture farm for their captive consumption will continue to remain part of their livestock/aquaculture farm certification operations.

1. General Requirements
1.1 The handling and processing operator of organic animal feed/food products must set up a written organic handling plan detailing all the facilities, equipments and machines, raw materials used, processing methods and processing ingredients, storage and shipment equipments.
1.2 Necessary measures shall be put in place to minimize air, water and soil contamination during the processing and handling operations.
1.3 Description of the monitoring practices and procedures followed and maintained to verify that the plan is effectively implemented.
1.4 Description of the record keeping system implemented to comply with the requirements of NPOP.
1.5 Description of the management practices and separation measures established to prevent commingling of organic and non-organic feed products during parallel processing and handling.

1.6 Processing and handling of organic products should be done separately in time or place from handling and processing of non-organic products.

1.7 All products shall be adequately identified through the whole process.

2. Cleaning, disinfection and pest control

2.1 Preventive measures need to be put in place to protect organic feed from substances prohibited for use in production, processing, manufacture, or handling from pests, pathogens and other alien substances.

2.2 Organic feed must not come in contact with substances used for cleaning, sterilizing and disinfection of facilities and equipments.

2.3 For cleaning and disinfection of facilities and sterilization of equipments and tools substances listed in Annex 9 of Appendix 2 of NPOP can be used.

2.4 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
- Physical barriers, sound, ultra-sound, light and UV-light, traps (incl. pheromone traps and static bait traps), temperature control and controlled atmosphere.
- Pesticidal substances contained in the Appendices of the national standards
• Irradiation is prohibited.
• Persistent or carcinogenic pesticides and disinfectants are not permitted

3. Ingredients

3.1 The ingredients and supplementary feed used for production of organic feed shall be derived from following sources

• Organic crop products
• Organic livestock product
• Organic processed products
• Ingredient or supplementary feed referred to in Annex 5 and Annex 6 of Appendix 2 and in Annex 2 and 5 of Appendix 4 of NPOP.

3.2 In cases where an organic ingredient is not available in sufficient quality or quantity, non organic ingredients may be used to a minimum extent only in case of essential technological need or for particular nutritional purpose. Such non organic raw material shall not be genetically engineered. The accredited Certification Body may authorize the use of non-organic raw materials subject to periodic re-evaluation.

3.3 To fulfil the essential dietary requirements and in case of severe dietary or nutritional deficiency the use of minerals, vitamins and amino acids, derived from raw materials occurring naturally may be used. Accredited certification bodies may allow the use of nature identical synthetic amino acids and vitamins in cases where their requirement cannot be met by other permitted sources.
3.4 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.

3.5 Water and salt may be used in organic feed processing

3.6 Use of following is prohibited:

- Genetically modified organisms or ingredients originating from genetically modified organisms are prohibited
- Synthetic chemicals used for boosting metabolism is prohibited
- Synthetic nitrogen or non-protein nitrogen compounds are prohibited
- Antibiotics, synthetic antimicrobials, growth enhancing substances, parasiticides, coccidiostatics or hormones
- Other substances produced or modified through artificial synthesis
- Feed or raw material of mammalian origin including slaughter house waste for making feed for ruminant livestock

4. Processing

4.1 Processing methods should be based on mechanical, biological, smoking, extraction, precipitation and filtration.

4.2 Water, ethanol, plant and animal oils, vinegar, carbon dioxide, nitrogen or carboxylic acids may be used for extraction.

4.3 Filtration substances shall not be made of asbestos nor may they be permeated with substances which may negatively affect the product.

4.4 Irradiation is not allowed
5. Processing facilities

5.1 Processing facilities to be managed in such a way that organic integrity is maintained throughout the process without any chance for mixing or co-mingling with non-organic products or ingredients.

5.2 Organic feed production lines must be separated from non-organic feed production line. In case if the processing of organic feed is carried out in the same line processing non-organic feed also, then adequate measures to be put in place to clean the entire processing assembly after the production of non-organic feed.

5.3 Separate storage facilities must be in place and managed separately so that ingredients used for producing organic feed do not get mixed with non-organic ones.

6. Processed products

6.1 **100 percent organic** - A raw or processed animal feed sold, labeled, or represented as "100 percent organic" must contain (by weight or fluid volume, excluding water and salt) 100 percent organically produced ingredients.

6.2 **Organic** - A raw or processed animal feed sold, labeled, or represented as "organic" must contain (by weight or fluid volume, excluding water and salt) not less than 95 percent organically produced raw or processed agricultural ingredients.

6.3 **Made with organic** - Multi-ingredient animal feed sold, labeled, or represented as "made with organic (specified ingredients or food group(s))"
must contain (by weight or fluid volume, excluding water and salt) at least 70 percent organically produced ingredients.

6.4 Where less than 70% of the ingredients are of certified organic origin, the indication that an ingredient is organic may appear in the ingredients list. Such product may not be called "organic"

7. Packaging

7.1 Packaging methods and materials must protect the integrity of organic feed and have no adverse effects on the environment.

7.2 Biodegradable, recyclable, reusable systems and eco-friendly packaging materials shall be used.

7.3 Material used for packaging shall not contaminate animal feed.

7.4 Packaging materials, containers and storage containing or treated with synthetic chemicals or prohibited substances must not be used.

7.5 Recycled packaging materials or containers that had come in contact with substances that may compromise the organic integrity of organic feed must not be used.

7.6 The packages shall be closed in such a manner that substitution of the content cannot be achieved without manipulation or damaging the seal.

8. Labelling

8.1 All organic processed animal feed shall be labelled as per the requirements specified in Clause 6 (6.1 and 6.2) of Appendix 5 of NPOP.
9. Storage and transport

9.1 Storage, shipping and transportation requirements must be in compliance of Clause 7 of Appendix 5 of NPOP.

9.2 If products are transported in bulk, then vehicles intended for transporting organic feed must not carry any other non-organic product alongside the organic feed.
Appendix 7

Organic Mushroom Production

1. General
Mushroom production is although similar to crop production but with a difference that it is an indoor activity under controlled environment and without the involvement of soil as growing medium. Mushroom production standards cover all edible mushrooms intended for human consumption, whether grown on compost, raw biomass or wood.

2. Organic Management Plan
During the registration of the farm or organic mushroom production unit with the Accredited Certification Body (ACB), the operator has to submit an organic management plan, which will be verified by the ACB during inspection. The organic management plan shall be updated annually.

3. Management of production site
The operator shall maintain the entire production site including housing facilities in a way that prevents contact with prohibited substances with production site, tools and boxes/ trays, organically produced mushrooms and each and every step throughout the entire growing cycle including harvesting and post-harvesting process. Any wood or plant material used for construction of mushroom house, racks, substrate holding containers, boxes, trays etc shall be free from prohibited substance treatment.

Organic and nonorganic production units must be in separate facilities separated by space and time and have separate ventilation systems, boxes, trays, tools, substrate holding racks etc including facilities for compost production.

4. Substrate and Growing media
All substrate and growing media shall be prepared on the farm in compliance of these standards or sourced from certified organic sources certified in accordance with the standards prescribed in Appendix 1 of these rules.

In case of unavailability of certified organic raw material needed for making the substrate accredited certification bodies may allow the use of chemically untreated conventionally grown raw material up to a maximum limit of 25% for making the compost.

The composting process shall ensure that the substrate has reached a temperature of at least 65°C for about 6-7 days prior to use. All composts and growing media
used (from the commencement of the composting process) shall be audited and verified for compliance with this Standard by the accredited certification body.

Steam is allowed for final sterilisation of compost.

In cases where raw crop residue/biomass is used without composting as substrate, such as straw, hey or grains, they shall be sourced from organic operations certified as per crop production standards prescribed under Appendix 1 of these rules.

Logs, sawdust or other wood based material when used as substrate shall come from wood, trees or logs that have not been treated with prohibited substances

5. **Fungus spawn**
Organic spawn (seed) shall be used. Accredited certification bodies shall evaluate the conformance of spawn production as per the evaluation process given in Annex 3 of Appendix 1 under these rules. In case of non-availability of organic spawn accredited certification bodies may allow the use of conventionally grown spawn for limited period of time.

Use of GMO products or its derivatives or genetically modified organisms (spawn) at any stage of the production process is prohibited.

6. **Conversion**
Existing Mushroom production systems on being converted to organic management shall have to undergo a minimum period of 12 months as conversion period from the date of registration with the certification body. During the conversion period all management practices must be in compliance of these standards.

In case of new installations where the entire production system is being implemented in compliance of these standards, two or more production cycles must have been produced under organic conditions compliant with this standard prior to products being sold as organic.

7. **Pest control and sanitation**
Preventive pest and disease management shall be the preferred approach. Methodologies and measures listed at Clause 8 of Appendix 1 and at Clause 2 of Appendix 5 can be used in cases where preventive measures are not sufficient to tackle the problem.

For sanitation and disinfection of installation, equipments and facilities products listed in Annex 9 of Appendix 2 of these rules can be used.
Organic Seaweed, Aquatic Plants and Green House Crop Production

1. General
Organic seaweed, aquatic plants (including algae) and green house crop production being crop production activity, needs to comply the overall requirements, unless otherwise described under these rules as exception, of crop production rules prescribed under Appendix 1 of these rules.

Organic seaweed
Organic seaweed production includes collection of wild seaweeds and parts thereof growing naturally in the sea and cultivated in the coastal areas for use as food for human or livestock consumption or for use as raw material for processing of food or feed.

Organic aquatic plants
Organic aquatic plants includes macro and micro green plants including algae grown under aquatic environment in open natural habitat or under artificial conditions in ponds or tanks in open or under green house conditions.

Green House crops
Green house crops includes general agricultural and horticultural crops cultivated under green house conditions in permanent in-ground soil systems or in containers filled with plant and soil based growing substrate connected with soil, except nursery plants which can be grown in containers in plant based growing medium.

2. Organic Management Plan
During the registration of the farm or production site/unit with the Accredited Certification Body (ACB), the operator has to submit an organic management plan, which will be verified by the ACB during inspection. The organic management plan shall be updated annually.

3. Specific requirements for Seaweeds
3.1 Collection from wild – The collection of wild seaweeds and parts thereof shall comply with the overall requirements specified under Clause 11 of Appendix 1 as applicable under sea ecosystem. In addition the wild sea weed collection shall also be subject to following:
   i. The collection area shall be far away from human habitation and human activity and free from any external contamination source.
ii. The collection area shall be of sound ecological quality and not declared unsuitable from human health point of view.

iii. The collection shall not affect the long term sustainability of the natural habitat or the maintenance of the species growing in the area.

3.2 Cultivation in sea and inland tanks – The cultivation of sea weeds can be taken up in coastal areas under natural conditions or under inland tanks with specific purpose. Following specific rule shall be followed in sea weed cultivation:

i. Coastal area where sea weed cultivation is done must be free from any external contamination source and at a distance from human habitat.

ii. The cultivation area shall be of sound ecological quality and not declared unsuitable from human health point of view.

iii. Sustainable practices leading to natural conditions be used in all stages of production starting from collection of juvenile sea weed to harvest.

iv. Seeding of seaweeds can be done by indoor culture stocks grown under conditions specified in these rules.

v. In case of non-availability of organic seed material and/or to maintain the wide gene pool with natural vigour juvenile sea weed from the wild can be supplemented in the growing area.

vi. No fertilizers or any growth enhancing input shall be used in natural cultivation area on the coasts.

vii. In case if seaweed is cultivated in tanks or juvenile seaweeds are raised in tanks then the coastal marine water without any treatment be used and the tanks shall have bottom surface as natural soil. Cultivation of seaweed in complete cemented tanks or made of artificial material without any contact with soil is prohibited.

viii. Under inland tank conditions inputs authorised for use in crop production under Annex 1 and Annex 2 in Appendix 1 can be allowed by the certification body.

ix. Use of synthetic inputs such as fertilizers, pesticides, hormones etc and genetically modified organisms or their products are prohibited.

x. For sanitation and hygiene maintenance of tanks inputs allowed under Annex 9 of Appendix 2 can be authorised by the Certification body, but in all such cases it must be ensured that the washings of such operations are not drained to the sea.

xi. In areas where cultivation is done in sea coast the product shall be allowed to be sold as organic after a minimum period of six months after the date of first inspection by the certification body. In case of inland tanks the product shall be allowed for sale as organic only after 24 months of starting the production after the date of registration with the accredited certification body. In cases where operator can demonstrate to the satisfaction of ACB that the lad where cultivation tanks have been made has not been used for any cultivation activity then the conversion period can be reduced to 12 months after the date of first inspection.
xii. Organic and nonorganic production units must be in separate facilities separated by space and time and have separate equipments, storage, processing facilities and drying beds. Tanks used for cultivation of seaweeds with prohibited inputs shall not be used for cultivation of organic seaweeds unless have gone through the conversion period as mentioned above.

4. Aquatic plants including algae
Cultivation of aquatic plants is a crop production activity and all requirements under Appendix 1, crop production, of these rules as applicable under aquatic environment shall apply including conversion requirements.

i. Cultivation of aquatic plants in artificial tanks without any soil base or organic substrate/ media complying to the standards does not qualify for organic production under these rules.

ii. Organic and nonorganic production units must be in separate facilities separated by space and time and have separate equipments, storage, processing facilities and drying beds. Tanks used for cultivation of aquatic plants with prohibited inputs shall not be used for cultivation of organic aquatic plants unless have gone through the conversion period as mentioned above.

iii. The water used for cultivation shall be of potable quality and the soil shall be free from any contamination including heavy metals.

iv. Use of synthetic chemicals/ prohibited substances for sterilization/ sanitation of production sites is prohibited, except the ones allowed under these rules.

v. Mother culture or seeding material shall also be organic in compliance of these rules. In case of non-availability, non-organic seeding material can also be used without any chemical treatment or contamination.

vi. Use of genetically modified seeding material is prohibited

vii. Weeds shall be controlled by physical or biological prevention methods

viii. Use of chemical fertilizers (including trace elements), pesticides, hormones etc is prohibited

ix. Mineral fertilizers in their natural composition can be used. Fertilization practices shall be in conformity of practices allowed under Appendix 1 of these rules.
x. Physical and biological practices can be used for pest management. Use of synthetic chemical substances and plants extracts harmful to human health shall not be used.

xi. Inputs or substances approved under these rules in Appendix 1 can be used with the prior permission of certification body.

xii. Processing of aquatic plants and their parts thereof shall be done in accordance with the requirements specified under Appendix 5 of these rules.

5. **Green House Crop Production**

Green house crop production is a crop production activity with differences that it is done under partially controlled conditions. All the requirements specified under Appendix 1 shall also apply under greenhouse (Glass house, poly house or net house) conditions, including conversion requirements of land. In addition following requirement shall also be met:

i. Green house design and its surroundings shall be orientated towards environmentally positive outcomes and resource efficiency, including water reuse where applicable.

ii. Hydroponic and aeroponic systems where plants are fed principally through soluble fertilisers through water cannot be certified under these rules as they are not grown in healthy and complex soil ecology.

iii. Under green house conditions parallel production or split production under same green house is prohibited. In case if an operator cultivate both organic and conventional crops under green house then the two systems must be separate with adequate buffer zone and implements/equipments used must be properly cleaned before using under organic operations.

iv. During non-crop-production periods, a cover crop or green manure phase, or similar methods, shall be practised to ensure ongoing soil life protection and enhancement.

v. Media used to produce plants may include coconut fibre and other sources permitted under Annex 1 of Appendix 1 of these rule or have been evaluated for their suitability as per the procedure prescribed under Annex 3 of Appendix 1 of these rules.

vi. Media shall have contact with soil or mixed with soil and shall be incorporated or recycled during or at the end of the cropping cycle.

vii. Where containers are used, containers shall consist of non-contaminating products of plant origin. Optimally such containers shall be reusable after phytosanitary considerations are satisfied.
viii. Sterilisation of growing containers for purposes of disease management shall either utilise steam, heat or other physical means or other practices or products listed in Annex 9 of Appendix 2 of these rules.

ix. The fertility management shall be in accordance with the fertilization policy for crop production under these rules.

x. A diversity of crop species shall be chosen in any one season to ensure good rotations and general diversity.

xi. Intercrops and harbouring floral species shall be encouraged for biocontrol agents.

xii. Heating and lighting, where used, shall achieve best management practice in terms of efficiency and environmental impact, and wherever practicable shall rely upon renewable resources.