

1. SCOPE AND FIELDS OF APPLICATION

This document presents the minimum prerequisites for the certification of agri-food products (prepacked) derived from organic farming with production cycles starting and concluding within a single enterprise.

The guidelines in this document apply to all food products (fresh and processed) prepacked in single units for sale, having obtained certification as a minimum prerequisite pursuant to the provisions of Reg. (EEC) No. 2092/91.

This document also applies to the following food product categories issued on the market in single units for sale to consumers (does not apply to loose products on sale and/or not regularly placed or labeled):

1. Fresh grains, fruits and vegetables;
2. Processed products from vegetable origin (e.g. preserved products, olive oil, etc);
3. Processed products from animal origin (e.g. sausages);
4. Dairy products.

All the products obtained in conformity with this document, after having obtained certification, can be labeled with the Logo, "ORGANIC FARM" as shown in the annex.

2 . ADDED VALUE

A significant sector of consumers prefer food products obtained directly from farms that market products they themselves have processed and packaged.

The absence of middlemen or external parties involved in their productions, allow for less product handling, processing time, and prepackaging not linked to third-party transport, consequently resulting in greater freshness and nutritional qualities of the prime material processed.

3 . DEFINITIONS

1. **Farm enterprise:** a farm that handles all phases of product processing (from primary production to processing and/or seasoning, packaging and marketing of its own products).
2. **Applicant:** An organization requesting ICEA certification
3. **Licensee:** An organization to which ICEA has issued a conformity certificate.

4 . REFERENCE NORMS AND LAWS

Reference norms:

- UNI EN ISO 8402 (1995) – Quality Management and Quality Guarantee – Terms and Specifications
- UNI CEI EN 45020 (1998) – General Terms and the definition of norms and related activities
- UNI 10939:2001 "Traceability System of the Agri-food Processing Line"

Reference Laws:

All reference laws are applicable to certified products and enter into force at the time of evaluation inspections.

5 . ACCESS TO CERTIFICATION SCHEMES

Pursuant to the specifications of this document, enterprises may need to already possess a certificate pursuant to Reg. 2092/91 (or other regulation systems in force in the country commercializing the product) concerning the products that need a voluntary certification.

6 . REQUISITES FOR CERTIFICATION

1. Case 1: Fresh fruit and vegetables

- Cultivation in the applicant farm's

Note 1: the following circumstances apply:

- Seeds purchased from external companies
- Sowing is performed in the farm enterprise
- Plants for transplant purchased from external companies
- Cultivation occurs in the farm

- Harvesting and packaging of finished products in the applicant's farm

Note 1: The following circumstances apply:

- Products are exclusively produced in the farm.
- Purchasing from other farms is prohibited.
- The finished product must be placed in sales units intended for the final consumer.
- The products sold in the loose state cannot be labeled with the "Organic Farm" logo.

2. Case 2: Processed food of vegetal origin

- The prime material obtained in the farm enterprise conforms to case 1.
- Processing/packaging occurs within the applicant's farm
- Olive oil extraction in an external oil mill

Note 2: The following circumstances apply:

- The vegetable produce to be used for production of preserves/jams must be cultivated in the farm (see case no. 1).
- Purchase of vegetable produce from farm enterprises other than that of the applicant, is allowed exclusively for purchase of secondary ingredients (quantitatively minor in composition and do not make up the main characteristics of the product) not cultivated in regional territory (e.g. sugar cane or beetroot). If the secondary agricultural and livestock ingredients purchased can be cultivated in the country of residence of the applicant, these must also possess the "Organic Farm" certificate. Should these not be available initially, a derogation may be granted, for a period of not more than 24 months.
- The finished product must be packed in single sales units intended for the final consumer. Extraction in external oil mills is allowed provided that the farm enterprise controls the processing phase and on the condition that the oil mill is located in the farm enterprise's Province of residence or in a bordering Province.
- Ingredients that are not of farm origin (aromas and additives, components of the marinade, etc.) may be purchased from external suppliers.

3. Case 3: Processed food of animal origin

- Animal breeding within the applicant's farm

Note 3: The following circumstances apply:

- Birth of animals in the applicant's farm – closed cycle – This prerequisite is not mandatory. Should this be guaranteed, the conformity certificate will testify.
- Fattening phase of animals in the applicant's farm must cover at least three-fourths (3/4) of the animal's life.
- Animal feed must conform to the provisions of Reg. (EEC) No. 2092/91 with only one restriction: at least 50% of livestock feed used to breed monogastric animals must be obtained and cultivated in the applicant's farm. At least 70% of the livestock feed for polygastric breeding must be cultivated in the applicant's farm.

- Product processing in the applicant's farm

Note 4: The following circumstances apply:

- The enterprise must accept and work on the carcass (cuts are not allowed).
- Meat sectioning and preparation must occur in the facilities of the applicant's farm.
- The use of aromas, additives, spices, salt, gut, etc. from external suppliers is allowed.
- Maturation should occur in the applicant's farm.
- The finished product must be packaged in sales units intended for the final consumer.

The transformation of the product must be done in the farm enterprise. Slaughtering in external abattoirs is allowed provided that the farm enterprise controls the slaughtering phase and on the condition that the abattoir is located in the farm enterprise's Province of residence or in a bordering Province.

4. Case 4: Dairy Products and processing

- Breeding of milk-producing animals in applicant's farm

Note 5: The following circumstances apply:

- Breeding of milk-producing animals in the the applicant's farm
- Animal feeds must conform to the provisions of Reg. (EEC) No. 2092/91 with only one restriction: at least 70% of the feeds must be derived from and be cultivated in the applicant's farm.

- On-farm milk processing

Note 6: The following circumstances apply:

- Milk collection and processing must occur in the facilities of the applicant's farm
- The use of secondary ingredients from external suppliers is allowed (aromas, additives, spices, salt, coagulants, fruit, etc.). If the secondary farm and livestock ingredients can be produced in the applicant's country of residence, these must also be certified as "Organic Farm..". In the event this is not available initially on the market, a derogation of not over 24 months is allowed.
- Maturation of products must occur in the facilities of the applicant's farm.
- Portioning out and packaging must occur in the facilities of the applicant's farm.

7 . METHODOLOGY

7.1 NUMBER/FREQUENCY OF INSPECTIONS AND TESTS

During certification processes, ICEA will check on the enterprise involved on an annual basis. During the inspections the product subjected to certification must be present.

7.2 ELEMENTS SUBJECTED TO ICEA TESTS

During the inspection and test phases at the applicant's facilities, all the applicable quality systems necessary to obtain certification are tested, and summarized in the following:

1. Quality Control system correlated to the product;
2. Data and documentation check;
3. Supplies;
4. Product identification and traceability;
5. Inspections, tests, trial runs;
6. Inspection of nonconforming products;
7. Corrective and precautionary actions;
8. Transfers, storage, packing, preservation and delivery;
9. Checking quality control registers;
10. Complaints.

7.3. TESTS AND TEST METHODS

Tests of the analytical type are not applicable.

8 . CONFORMITY ATTESTATION FORMAT

The licensee is authorized under its own responsibility to declare the product's conformity to this current technical regulation by affixing the ICEA logo and the related specifications according to the formats given in the CSQA document "REGULATION FOR USE OF ICEA LOGOS AND CERTIFICATION PUBLICITY" (Annex 2, M.O.). All the labels bearing references to voluntary certifications obtained must have prior approval of ICEA and the relevant Organic "Bio" certifying Body.

The certified product is always identified by the logo: ORGANIC FARM

Colored version



Black and white version



Conformity inscriptions:

Organic Farm – Certificate ICEA N° XXX BF XXXX (www.icea.info)

BFXXX (=operator's code) XXXX (= product certification number)

The inscriptions of conformity and related ICEA certification codes are not necessary if the products already show obligatory ICEA certification pursuant to Reg. (EEC) No. 2092/91 and or other national regulations.