



EcoBioEquo

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Icea at Biofach

The latest news on aquaculture production, the entry into force of the Cosmos standard for cosmetics, the launch of the table on organic agriculture and climate change created during the recent UN conference in Copenhagen, the BIOL network linking oil, honey and also wine: these are the themes of the participation of ICEA - Institute for Ethical and Environmental Certification at Biofach in Nuremberg, scheduled from February 17th to 20th.

ICEA will be present in the Hall 4-410 (145 sqm) for Food, and in the Hall 7A-121 (96 sqm) in Vivanness for cosmetics.

Through inspections and certifications for more than 12 000 companies with strong ethical, environmental and social values, the Institute Ethical and Environmental Certification is today one of the most important European organizations in the areas of organic control and sustainable development.

ICEA (www.icea.info) gathers organizations working in organic farming, bio-architecture, ethical finance and consumer protection, including Banca Popolare Etica, Anab, ACU, CSQA. With 300 engineers and 24 regional offices in Italy and abroad, ICEA works in the areas of food (organic food and farming) and No Food (ecological cosmetics and detergents, forestry and sustainable tourism, organic textile, fair trade, ethical finance, SA8000 certification, eco-furniture, materials for eco and green building). The Institute also carries out research and development activities, training and actively operates in the international arena. With its long list of accreditations in Italy and abroad, ICEA works to provide, with independence and impartiality, a service in support of companies growing in sustainable ways and of consumers buying responsibly.

Everything under the company slogan: "Eco Bio Fair".

ICEA certified companies at BioFach

Food (Pav. 4-410)

BIOFRUIT SRL
www.biofruit.it; export@biofruit.it
Fruit and vegetables.

MOLINO CASILLO S.P.A.SOC. UNIPERSONALE
www.selezionecasillo.com; info@selezionecasillo.com
Durum wheat, semolina.

URBANI TARTUFI S.R.L.
info@urbanitartufi.it
Extra virgin olive oil, flavour oil, mushrooms, truffles and balsamic vinegar

SOC. SOOP. AGR. 8 MARZO ARL
www.caverde.com; info@caverde.com
Dairy products

NATURE MED SRL
www.naturemed.it; info@naturemed.it
Licorice

ARTIGIANA GENOVESE SRL
www.artigianagenovese.com
Canned food

SPECAL SRL
www.specal.it; info@specal.it
Bakery, almond paste

CAGER SRL
www.miaterra.it; info@miaterra.it
Extra virgin olive oil, olives in brine, canned vegetables, wine, tomato sauce.

FONTI DI POSINA SPA
www.lissa.it; lissa@lissa.it
Beverages.

OLIVETI D'ITALIA S.C.P.A.
info@oliveti.it
Extra virgin olive oil

Vivanness – Cosmesi (Pav. 7A-121)

PIERPAOLI
www.pierpaoli.com; ecobio@pierpaoli.com
Baby products

SOC.COOP.COMMERCIO ALTERNATIVO
www.equosolidale.it; info@commercioalternativo.it
Skin and body care, hair.

W.I.P. SPA
www.ecovip.com; info@ecovip.com
Body care products.

L'ERBOLARIO
www.erbolario.com; erbolario@erbolario.com
Skin and body care

ERBE E CULTURA
www.erbecultura.it; info@erbecultura.it
Body and hair products, deodorants and perfumes.

CHELAB
www.chelab.it; box@chelab.it
Laboratory analysis

The world of Olive farming meets in Puglia at the Premio Biol

The 15th international festival on organic olive farming will be held in Bari at the end of April 2010

It's the biggest global event on organic olive farming and it is held in Puglia, south of Italy, every April during the last fifteen years, with the support of ICEA for the latest editions. The Premio Biol is an international event which compares the best organic-extra virgin olive oils from various continents.

Even this year the technical organizer CiBi, is working to develop a rich program of cultural, culinary and technical events, who will complete the international competition of olive oils. All the programme has the aim to emphasize the characteristics - and related different cultural heritages- that characterize the diverse world of extra virgin organic olive. Just to give a number, the competition of the last edition has seen 370 olive oils from 18 countries, confirming Biol - created under the BiolMed project - as the world most important organic olive oil competition.

The fifteenth edition, scheduled for the last week of April in Bari and anticipated by a pre-selection of olive oils in various regions, will be promoted during Biofach.

As usual, a jury of experts from different regions of the world will award several prizes: the "Premio Biol", addressed to the best organic extra virgin olive oil bottled and ready for marketing; the "Biolpack" for the best packaging, with a par-



ticular attention to design and labelling; the "Biolblended", the award for the best blended oil, that is a product sold without producer's marks, but having anyway recognized origin and quality. Moreover other thematic and regional awards will be released. The programme includes a training course for

tasters of extra virgin olive oil, the forum on ethical olive farming, an international training course on organic agriculture and Fair Trade, a meeting of the "BiolMed" and "Cities of Olive" projects and several initiatives including exhibitions, tastings and other events. Enrollment is open: compa-

nies producing, bottling or marketing organic extra virgin olive oil can register at:

www.premiobiol.it
or contacting CiBi – Italian Consortium for Organic: Via O. Serena, 37 - 70126 Bari, tel. / fax + 39 080 5582 512; info@premiobiol.it

Fish, honey and wine: the Biol network

A network dedicated to organic products that, starting from Puglia, combines extra virgin olive oil, fish, honey, and soon wine: it is the "Biol network" ratifying the growth of the PremioBiol.

This network, that can be applied to other sectors, has been developed in Puglia: from honey with the "BiolMiel" to fish with "BiolFish". And other sectors will follow: "BiolWine" is already in the pipeline, with a format – promoted in collaboration with ICEA - combining competitions, conferences, cultural and gastronomic events.

The last two editions of BiolFish (www.biol-fish.info) took place in Monopoli, in southern Puglia, focusing on sustainable and organic fish and fishery, organized by Cispa with ICEA and a network of partners with the patronage

of the Ministry of Agriculture. The event, which will be promoted at BioFach, is the evolution of a European project focused on production, market and benefits to the community.

The second edition of "BiolMiel" took place in January 2010, in Sicily in the Etna Park, focusing on the incredible wealth of honey, with selections managed by C.R.A., the Research Unit of beekeeping of Bologna, and prizes awarded by an international jury in a competition among 110 honeys coming from various Countries including Slovenia, Croatia, Greece, Spain and Mexico.

And finally, the organic wine. On July 1st 2010, the new EU regulation on organic wine will come into force. And the Biol network is preparing to launch the latest component of the network: the "BiolWine".



COSMOS

Finalized the single European Standard for cosmetics

Has now completed the process of the Cosmos (Organic Cosmetics Standard), the single European standard for cosmetics, approved by all major certification organizations of Europe: the French Ecocert, German BDIH, British Soil Association, Belgian Bioforum and ICEA, Ethical and Environmental Certification Institute, which was among the first promoters of the entire project.

Among the cardinal principles of the Cosmos - which will also be promoted at the Biofach - the application of the principles of green

chemistry, a prerequisite for certification, while the use of nanotechnology is severely limited, at least until more precise information becomes available on possible side effects.

The new stringent European standard provides for two separate levels of certification, one for the organic product, one for the natural product. For the first requires that at least 95% organic ingredients were obtained by simple physical methods of extraction, and at least 20% of the total final product, considering the water. For a quality and guaranteed cosmetic product it is

needed to be in compliance with environmental requirements and a common language, which covers the definition of different categories of cosmetic ingredients for the calculations to quantify the different percentages of organic, natural and petrochemical residual - never higher than 2%.

"A point of great significance - Riccardo Anouchinsky stresses, head of Cosmos relations Icea, who followed the entire path of the working group - is the inclusion of criteria, materials and methods that can be defined as "green chemistry". Important both

for the nature of the product, and for the impact on the environment of the production process. There is also an effort to define the criteria for an environmentally friendly packaging, and a specific section of 'environmental management' which requires the existence of procedures of production with low environmental impact. "Meanwhile it is just online www.icea.info the final version of the standard. Regarding the structure that will run it, it will be a non-profit International Association, initially composed of the founding members Icea, Soil Association, BDIH, Ecocert, Cosmebio, Bioforum. Cosmos wants to be an open and democratic system for which the associations that share its goals (producers, consumers, dermatologists and other) may require to get full membership (full members) with the same rights and duties of the founders. Individuals or individual entities (companies, certification bodies) can become associate members with technical roles but not voting rights.

The certification bodies around the world could require to certify according to Cosmos, but must prove its expertise in cosmetics and provide a cosmetic accreditation (eg ISO 65). It will be a third party in charge (such as IOAS) that will evaluate and possibly accept applications.

Currently the wording Cosmos-Natural (I level of certification) and Cosmos-Organic (II level of certification) have been registered in Europe, United States, Japan, Korea and China.

The latest news from the standard

Compared to the version of Cosmos launched in September 2009 the final version contains some new features. The most important are:

- Only for the certification of natural ingredients you can use hexane as solvent for plants extraction for the concretes and absolutes, which are perfumes. This is important because the fragrances in cosmetics are critical, and there are not yet alternatives to the use of hexane. There is an obligation for the solvent to be totally eliminated by the scent produced and recycled.
- GMO: remains the absolute prohibition of use of plants genetically modified to produce any raw material. This is a very "hot" issue, because to date no organic certification body is required to provide proof that the plant used to achieve the particular ingredient is not GMO (for example, tocopherols used a lot as antioxidants, that are derived from sunflower). Since many enzymes or fermentation substrates such as glucose may also derive from GM raw materials while themselves are GMO-free, the Cosmos provides that at the last step of production is necessary to show that there is no use of these GMO derivatives.
- National standards will be valid for 5 years to ensure compliance with the market strategies of certified companies in different countries. From January 1, 2014 can

only be Cosmos certification and national standards can exist only if in addition to being totally Cosmos, prove to be even more restrictive (eg Icea, which requires mandatory microbiological and skin irritation tests, may continue to require them, to have its own compliance with future standards more restrictive than the Cosmos).

Finally, important news for the certification scheme: the forms and questionnaires that companies will have to fill, have to be the same for everyone. This will also allow small companies to get answers from cosmetic ingredient suppliers, because they will receive the same requests from any other company in Europe (and beyond) that want to be certified according to Cosmos, and may not, as they usually do with small producers, turn a deaf ear.





Space at the round table on organic farming and climate change

ICEA is among the promoters of the organism born at the UN conference in Copenhagen

Organic farming has made room at the UN conference in Copenhagen on climate change, including also the contribution of Icea, the Ethical and Environmental Certification Institute, one of the promoter of the newly created "Round Table on Organic Agriculture and Climate Change" (RTOACC). The roundtable, which will be promoted also at Biofach, brings together stakeholders and partners along the organic food production chain to discuss the potential of organic farming to mitigate and adapt to climate change and to initiate, support and facilitate research in these issues.

The organization currently has nine members: Icea, IFOAM - International Federation of Organic Agriculture Movements, the Rodale Institute (USA) Krav, a key player on the Swedish organic market, UK's organic sector organisation Soil Association, the International Centre of Research in Organic Farming Systems ICROFS from Denmark, the Research Institute of Organic Agriculture FiBL, OFA Organic Federation of Australia

and FAO, UN agency for food and nutrition.

To achieve these goals, the members agreed on an action plan from 2010 until 2011. During 2010, the main activity is the development of a methodology for the carbon market, which includes the synergies with general development goals and the benefit for smallholders in the global South. FiBL coordinates these activities.

"Organic agriculture has considerable potential for climate change mitigation by sequestering carbon in the soils at high rates and by reducing emissions of greenhouse gases due to avoidance

of synthetic fertilizers and optimal use of organic material. Furthermore, organic agriculture has a big potential as an adaptation strategy to climate change", said Urs Niggli, Director of FiBL and member of the round table.

Antonio Compagnoni ICEA head of International Relations, agrees that the round table is a kick-off to put organic agriculture on the agenda of the negotiations on a successor agreement to the Kyoto Protocol and that it is an effort by the global organic community to make organic agriculture the leading system of sustainable agriculture.



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Working in progress for certification outside of the EU

ICEA intensifies its dense international activities. According to Reg CE 1235/08 of 08.12.08, each control body operating in third countries wishing to issue inspection certificates valid for the entry of certified organic products in EU, must compulsorily be recognized by the European Commission. ICEA was one of the first control body to submit to the European Commission a request for approval and all related documentation. The recognition will take place in these months. Under the new situation, Icea has adopted, along with other ACBs (Accredited Certification Bodies) accredi-

ted by IOAS, an international standard (Equivalent European Union Organic Production & Processing Standard for Third Countries - 2009) fully equivalent to the existing European standards on organic farming. The text, clear and organized, becomes the precise point of reference for any company that Icea certifies in third countries wishing to export to the EU. Compared to the current situation, the Reg CE 1235/08 will streamline the practice of import. The document is downloadable in Italian, English and Spanish from the site www.icea.info.