

# WORKING DOCUMENT

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EN

## ANNEX I

### *'ANNEX I*

#### **Fertilisers, soil conditioners and nutrients referred to in Article 3(1) and Article 6d(2)**

*Note:*

A: authorised under Regulation (EEC) No 2092/91 and carried over by Article 16(3)(e) of Regulation (EC) No 834/2007

B: authorised under Regulation (EC) No 834/2007

Authorisation	Name Compound products or products containing only materials listed hereunder:	Description, compositional requirements, conditions for use
A	Farmyard manure	Product comprising a mixture of animal excrements and vegetable matter (animal bedding). Factory farming origin forbidden
A	Dried farmyard manure and dehydrated poultry manure	Factory farming origin forbidden
A	Composted animal excrements, including poultry manure and composted farmyard manure included	Factory farming origin forbidden
A	Liquid animal excrements	Use after controlled fermentation and/or appropriate dilution Factory farming origin forbidden
B	Composted or fermented mixture of household waste	Product obtained from source separated household waste, which has been submitted to composting or to anaerobic fermentation for biogas production Only vegetable and animal household waste Only when produced in a closed and monitored collection system, accepted by the Member State Maximum concentrations in mg/kg of dry matter: cadmium: 0,7; copper: 70; nickel: 25; lead: 45; zinc: 200; mercury: 0,4; chromium (total): 70; chromium (VI): not detectable
A	Peat	Use limited to horticulture (market gardening, floriculture, arboriculture, nursery)
A	Mushroom culture wastes	The initial composition of the substrate shall be limited to products of this Annex
A	Dejecta of worms (vermicompost) and insects	
A	Guano	
A	Composted or fermented mixture of vegetable matter	Product obtained from mixtures of vegetable matter, which have been submitted to composting or to anaerobic fermentation for biogas production

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B	Biogas digestate containing animal by-products co-digested with material of plant or animal origin as listed in this Annex	Animal by-products (including by-products of wild animals) of category 3 and digestive tract content of category 2 (categories 2 and 3 as defined in Regulation (EC) No 1069/2009 of the European Parliament and of the Council <sup>1</sup> must not be from factory farming origin. The Processes have to be in accordance with Commission Regulation (EU) No 142/2011 <sup>2</sup> . Not to be applied to edible parts of the crop
B	Products or by-products of animal origin as below: Blood meal Hoof meal Horn meal Bone meal or degelatinised bone meal Fish meal Meat meal Feather, hair and "chiquette" meal Wool Fur (1) Hair Dairy products Hydrolysed proteins (2)	(1) Maximum concentration in mg/kg of dry matter of chromium (VI): not detectable (2) Not to be applied to edible parts of the crop
A	Products and by-products of plant origin for fertilisers	Examples: oilseed cake meal, cocoa husks, malt culms
B	Hydrolysed proteins of plant origin	
A	Seaweeds and seaweed products	As far as directly obtained by: (i) physical processes including dehydration, freezing and grinding (ii) extraction with water or aqueous acid and/or alkaline solution (iii) fermentation
A	Sawdust and wood chips	Wood not chemically treated after felling
A	Composted bark	Wood not chemically treated after felling
A	Wood ash	From wood not chemically treated after felling

<sup>1</sup> Regulation (EC) No 1069/2009 of the European Parliament and of the Council of 21 October 2009 laying down health rules as regards animal by-products and derived products not intended for human consumption and repealing Regulation (EC) No 1774/2002 (Animal by-products Regulation) (OJ L 300, 14.11.2009, p. 1).  
<sup>2</sup> Commission Regulation (EU) No 142/2011 of 25 February 2011 implementing Regulation (EC) No 1069/2009 of the European Parliament and of the Council laying down health rules as regards animal by-products and derived products not intended for human consumption and implementing Council Directive 97/78/EC as regards certain samples and items exempt from veterinary checks at the border under that Directive (OJ L 54, 26.2.2011, p. 1).

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A	Soft ground rock phosphate	Product as specified in point 7 of Annex IA.2. to Regulation (EC) No 2003/2003 of the European Parliament and of the Council <sup>3</sup> relating to fertilisers, 7 Cadmium content less than or equal to 90 mg/kg of P2O5
A	Aluminium-calcium phosphate	Product as specified in point 6 of Annex IA.2. of Regulation 2003/2003, Cadmium content less than or equal to 90 mg/kg of P2O5 Use limited to basic soils (pH > 7,5)
A	Basic slag	Products as specified in point 1 of Annex IA.2. of Regulation 2003/2003
A	Crude potassium salt or kainit	Products as specified in point 1 of Annex IA.3. of Regulation 2003/2003
A	Potassium sulphate, possibly containing magnesium salt	Product obtained from crude potassium salt by a physical extraction process, containing possibly also magnesium salts
A	Stillage and stillage extract	Ammonium stillage excluded
A	Calcium carbonate (for instance chalk, marl, ground limestone, Breton ameliorant, (maerl), phosphate chalk)	Only of natural origin
B	(1) Mollusc waste, (2) egg shells	Not from factory farming origin
A	Magnesium and calcium carbonate	Only of natural origin e.g. magnesian chalk, ground magnesium, limestone
A	Magnesium sulphate (kieserite)	Only of natural origin
A	Calcium chloride solution	Foliar treatment of apple trees, after identification of deficit of calcium
A	Calcium sulphate (gypsum)	Products as specified in point 1 of Annex ID. of Regulation 2003/2003 Only of natural origin
A, B	Industrial lime from sugar production	By-product of sugar production from sugar beet and sugar cane
A	Industrial lime from vacuum salt production	By-product of the vacuum salt production from brine found in mountains
A	Elemental sulphur	Products as specified in Annex ID.3 of Regulation 2003/2003
A	Trace elements	Inorganic micronutrients listed in part E of Annex I to Regulation 2003/2003
A	Sodium chloride	Only mined salt
A	Stone meal and clays	

<sup>3</sup> OJ L 304, 21.11.2003, p. 1.

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B	Leonardite (Raw organic sediment rich in humic acids)	Only if obtained as a by-product of mining activities
B	Humic and fulvic acids	Only if obtained by inorganic salts/solutions excluding ammonium salts, or from drinking water purification
B	Xylite	Only if obtained as a by-product of mining activities (e.g. by-product of brown coal mining)
B	Chitin (Polysaccharide obtained from the shell of crustaceans)	Only if obtained from sustainable fisheries, as defined in Article 3(e) of Council Regulation (EC) No 2371/2002 <sup>4</sup> or organic aquaculture
B	Organic rich sediment from fresh water bodies formed under exclusion of oxygen (e.g. sapropel)	<p>Only organic sediments that are by-products of fresh water body management or extracted from former freshwater areas</p> <p>When applicable, extraction should be done in a way to cause minimal impact on the aquatic system</p> <p>Only sediments derived from sources free from contaminations of pesticides, persistent organic pollutants and petrol like substances</p> <p>Maximum concentrations in mg/kg of dry matter:</p> <p>cadmium: 0,7; copper: 70; nickel: 25; lead: 45; zinc: 200; mercury: 0,4; chromium (total): 70; chromium (VI): not detectable</p>
B	Biochar - pyrolysis product made from a wide variety of organic materials of plant or animal origin and applied as a soil conditioner	<p>(1) Only from plants materials which have not been treated after harvest; (2) Maximum value of 4 mg polycyclic aromatic hydro-carbons (PAHs) per kg dry matter (DM). This value should be evaluated every second year. (3) All relevant contaminants must be monitored. (4) The risk management should consider the amounts of biochar used per surface area, and the cumulative effects of multiple applications</p>

<sup>4</sup> Council Regulation (EC) No 2371/2002 of 20 December 2002 on the conservation and sustainable exploitation of fisheries resources under the Common Fisheries Policy (OJ L 358, 31.12.2002, p. 59).

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## ANNEX II

### ANNEX VIII

Certain products and substances for use in production of processed organic food, yeast and yeast products referred to in Article 27(1)(a) and Article 27a(a)

#### SECTION A — FOOD ADDITIVES, INCLUDING CARRIERS

For the purpose of the calculation referred to in Article 23(4)(a)(ii) of Regulation (EC) No 834/2007, food additives marked with an asterisk in the column of the code number, shall be calculated as ingredients of agricultural origin

Code	Name	Preparation of foodstuffs of		Specific conditions
		plant origin	animal origin	
E 153	Vegetable carbon		X	Ashy goat cheese Morbier cheese
E 160b*	Annatto, Bixin, Norbixin		X	Red Leicester cheese Double Gloucester cheese Cheddar Mimolette cheese
E 170	Calcium carbonate	X	X	Shall not be used for colouring or calcium enrichment of products
E 220	Sulphur dioxide	X	X (Only for mead)	In fruit wines (*) and mead with and without added sugar): 100 mg (**)
E 224	Potassium metabisulphite	X	X (Only for mead)	In fruit wines (*) and mead with and without added sugar): 100 mg (**)
				(*) In this context, 'fruit wine' is defined as wine made from fruits other than grapes (including cider and perry). (**) Maximum levels available from all sources, expressed as SO <sub>2</sub> in mg/l.
E 223	Sodium metabisulphite		X	Crustaceans (*)

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E 250 or E 252	Sodium nitrite  Potassium nitrate		X  X	For meat products <sup>(1)</sup> :  For E 250: indicative ingoing amount expressed as NaNO <sub>2</sub> : 80 mg/kg For E 252: indicative ingoing amount expressed as NaNO <sub>2</sub> : 80 mg/kg  For E 250: maximum residual amount expressed as NaNO <sub>2</sub> : 50 mg/kg For E 252: maximum residual amount expressed as NaNO <sub>2</sub> : 50 mg/kg
E 270	Lactic acid	X	X	
E 290	Carbon dioxide	X	X	
E 296	Malic acid	X		
E 300	Ascorbic acid	X	X	Meat products <sup>(2)</sup>
E 301	Sodium ascorbate		X	Meat products <sup>(2)</sup> in connection with nitrates and nitrites
E 306(*)	Tocopherol-rich extract	X	X	Anti-oxidant
E 322(*)	Lecithins	X	X	Milk products <sup>(2)</sup> Only when derived from organic <del>raw</del> <del>material</del> production! (***)
				(***) As from 1 January 2019
E 325	Sodium lactate		X	Milk-based and meat products
E 330	Citric acid	X	X	Crustaceans and molluscs <sup>(2)</sup>
E 331	Sodium citrates	X	X	
E 333	Calcium citrates	X		

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E 334	Tartaric acid (L(+H	X	X (Only for mead)	
E 335	Sodium tartrates	X		
E 336	Potassium tartrates	X		
E 341 (i)	Monocalcium phosphate	X		Raising agent for self raising flour
E 392*	Extracts of rosemary	X	X	Only when derived from organic production
E 400	Alginic acid	X	X	Milk-based products (²)
E 401	Sodium alginate	X	X	Milk-based products (²)
E 402	Potassium alginate	X	X	Milk-based products (²)
E 406	Agar	X	X	Milk-based and meat products (²)
E 407	Carrageenan	X	X	Milk-based products (²)
E 410*	Locust bean gum	X	X	Only derived from organic production
E 412*	Guar gum	X	X	Only derived from organic production
E 414*	Arabic gum	X	X	Only derived from organic production
E 415	Xanthan gum	X	X	
E 418	Gellan gum	X	X	High-acyl form only Only derived from organic production
	Tara gum powder	X	X	Thickener Only derived from organic production
E 422	Glycerol	X		Only derived from organic production. For plant extracts, flavourings, humectant in gel capsules, and as a surface coating of tablets

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E 440(i)*	Pectin	X	X	Milk-based products (*)
E 464	Hydroxypropyl methyl cellulose	X	X	Encapsulation material for capsules
E 500	Sodium carbonate	X	X	
E 501	Potassium carbonates	X		
E 503	Ammonium carbonates	X		
E 504	Magnesium carbonates	X		
E 509	Calcium chloride		X	Milk coagulation
E 516	Calcium sulphate	X		Carrier
E 524	Sodium hydroxide	X		Surface treatment of 'Laugengebäck' and regulation of acidity in organic flavourings
E 551	Silicon dioxide	X	X	For herbs and spices in dried powdered form, flavourings and propolis Products containing less than 1% of crystalline silica. Workers must be informed on the health risks which must be monitored
E 553b	Talc	X	X	Coating agent for meat products
E 901	Beeswax	X		As a glazing agent for confectionary only. Beeswax from organic production
E 903	Carnauba wax	X		As a glazing agent for confectionary only. As a mitigation method for mandatory extreme cold treatment as a quarantine measure, to be mentioned on label Only when derived from organic production



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E 938	Argon	X	X	
E 939	Helium	X	X	
E 941	Nitrogen	X	X	
E 948	Oxygen	X	X	
E 968	Erythritol	X	X	Only when derived from organic production without using ion exchange technology

- (\*) This additive can only be used, if it has been demonstrated to the satisfaction of the competent authority that no technological alternative, giving the same guarantees and/or allowing to maintain the specific features of the product, is available.
- (2) The restriction concerns only animal products.

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## SECTION B — PROCESSING AIDS AND OTHER PRODUCTS, WHICH MAY BE USED FOR PROCESSING OF INGREDIENTS OF AGRICULTURAL ORIGIN FROM ORGANIC PRODUCTION

Name	Preparation of foodstuffs of plant origin	Preparation of foodstuffs of animal origin	Specific conditions
Water	X	X	Drinking water within the meaning of Council Directive 98/83/EC
Calcium chloride	X		Coagulation agent
Calcium carbonate	X		
Calcium hydroxide	X		
Calcium sulphate	X		Coagulation agent
Magnesium chloride (or nigari)	X		Coagulation agent
Potassium carbonate	X		Drying of grapes
Sodium carbonate	M16 X	X	
Lactic acid		X	For the regulation of the pH of the brine bath in cheese production (1)
L(+)-lactic acid from fermentation	XX		For the preparation of pea protein and other plant species
Citric acid	X	X	
Sodium hydroxide	X		For sugar(s) production. For oil production excluding olive oil production For the preparation of pea protein and other plant species
Sulphuric acid	X	X	Gelatine production (1) Sugar(s) production (2)
Hydrochloric acid		X	Gelatine production For the regulation of the pH of the brine bath in the processing of Gouda-, Edam and Maasdammer cheeses, Boerenkaas, Friese and Leidse Nagelkaas
Ammonium hydroxide		X	Gelatine production

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Hydrogen peroxide		X	Gelatine production
Carbon dioxide	x	X	
Nitrogen	x	X	
Ethanol	x	X	Solvent
Tannic acid	x		Filtration aid
Egg white albumen	x		
Casein	x		
Gelatin	x		
Isinglass	x		
Vegetable oils	x	X	Greasing, releasing or anti-foaming agent. Only when derived from organic production
Silicon dioxide gel or colloidal solution	x		
Activated carbon	x		
Talc	x		In compliance with the specific purity criteria for food additive E 553b
Bentonite	x	X	For the preparation of foodstuffs of plant origin and as a sticking agent for mead II)
Cellulose	x	X	Gelatine production II)
Diatomaceous earth	x	X	Gelatine production II)
Perlite	x	X	Gelatine production II)
Hazelnut shells	x		
Rice meal	x		
Beeswax	x		Releasing agent. Beeswax from organic beekeeping

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Carnauba wax	x		Releasing agent. Only when derived from organic raw material
Acetic acid/vinegar		X	Only when derived from organic production. For fish processing, only from biotechnological source, except if produced by or from GMO
Thiamin hydrochloride	x	X	Only for use in processing of fruit wines, including cider and perry and mead
Diammonium phosphate	x	X	Only for use in processing of fruit wines, including cider and perry and mead
Wood fibre	x	X	The source of timber should be restricted to certified, sustainably harvested wood. Wood used must not contain toxic components (post-harvest treatment, naturally occurring toxins or toxins from micro-organisms)

(\*) The restriction concerns only animal products. (2) The restriction concerns only plant products.

## SECTION C — PROCESSING AIDS FOR THE PRODUCTION OF YEAST AND YEAST PRODUCTS

Name	Primary yeast	Yeast confections/ formulations	Specific conditions
Calcium chloride	X		
Carbon dioxide	X	X	
Citric acid	X		For the regulation of the pH in yeast production
Lactic acid	X		For the regulation of the pH in yeast production
Nitrogen	X	X	
Oxygen	X	X	
Potato starch	X	X	For filtering Only when derived from organic production
Sodium carbonate	X	X	For the regulation of the pH
Vegetable oils	X	X	Greasing, releasing or anti-foaming agent Only when derived from organic production

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## ANNEX III

### 'ANNEX VIIIa

Products and substances authorised for use or addition in organic products of the wine sector referred to in Article 29c

Type of treatment in accordance with Annex I A to Regulation (EC) No 606/2009	Name of products or substances	Specific conditions, restrictions within the limits and conditions set out in Regulation (EC) No 1234/2007 and Regulation (EC) No 606/2009
Point 1: Use for aeration or oxygenation	<ul style="list-style-type: none"> <li>Air</li> <li>Gaseous oxygen</li> </ul>	
Point 3: Centrifuging and filtration	<ul style="list-style-type: none"> <li>Perlite</li> <li>Cellulose</li> <li>Diatomeaceous earth</li> </ul>	Use only as an inert filtering agent
Point 4: Use in order to create an inert atmosphere and to handle the product shielded from the air	<ul style="list-style-type: none"> <li>Nitrogen</li> <li>Carbon dioxide</li> <li>Argon</li> </ul>	
Points 5, 15 and 21: Use	<ul style="list-style-type: none"> <li>Yeasts <sup>(1)</sup></li> </ul>	
Point 6: Use	<ul style="list-style-type: none"> <li>Di-ammonium phosphate</li> <li>Thiamine hydrochloride</li> <li><del>Inactivated yeast, autolysates of yeast and yeast hulls</del></li> </ul>	
Point 7: Use	<ul style="list-style-type: none"> <li>Sulphur dioxide</li> <li>Potassium bisulphite or potassium metabisulphite</li> </ul>	<p>(a) The maximum sulphur dioxide content shall not exceed 100 milligrams per litre for red wines as referred to in point 1(a) of Part A of Annex I B to Regulation (EC) No 606/ 2009 and with a residual sugar level lower than 2 grams per litre;</p> <p>(b) The maximum sulphur dioxide content shall not exceed 150 milligrams per litre for white and rosé wines as referred to in point 1(b) of Part A of Annex I B to Regulation (EC) No 606/2009 and with a residual sugar level lower than 2 grams per litre</p>
Point 9: Use		
Point 10: Clarification	<ul style="list-style-type: none"> <li>Charcoal for oenological use</li> <li>Edible gelatine <sup>(2)</sup></li> <li>Plant proteins from wheat or peas <sup>(2)</sup></li> <li>Isinglass <sup>(2)</sup></li> <li>Egg white albumin <sup>(2)</sup></li> <li>Tannins <sup>(2)</sup></li> <li>Potato proteins <sup>(2)</sup></li> <li>Yeast protein extracts<sup>(2)</sup></li> <li>Casein</li> <li>Chitosan derived from <i>Aspergillus niger</i></li> <li>Potassium caseinate</li> <li>Silicon dioxide</li> <li>Bentonite</li> <li>Pectolytic enzymes</li> </ul>	
Point 12: Use for acidification purposes	<ul style="list-style-type: none"> <li>Lactic acid</li> <li>L(+)-Tartaric acid</li> </ul>	<del>Lactic acid from organic origin</del>

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Point 13: Use for deacidification purposes	<ul style="list-style-type: none"> <li>— L-(+)-Tartaric acid</li> <li>— Calcium carbonate</li> <li>— Neutral potassium tartrate</li> <li>— Potassium bicarbonate</li> </ul>	
Point 14: Addition	<ul style="list-style-type: none"> <li>— Aleppo pine resin</li> </ul>	
Point 17: Use	<ul style="list-style-type: none"> <li>— Lactic bacteria</li> </ul>	
Point 19: Addition	<ul style="list-style-type: none"> <li>— L-Ascorbic acid</li> </ul>	
Point 22: Use for bubbling	<ul style="list-style-type: none"> <li>— Nitrogen</li> </ul>	
Point 23: Addition	<ul style="list-style-type: none"> <li>— Carbon dioxide</li> </ul>	
Point 24: Addition for wine stabilisation purposes	<ul style="list-style-type: none"> <li>— Citric acid</li> </ul>	
Point 25: Addition	<ul style="list-style-type: none"> <li>— Tannins <sup>(2)</sup></li> </ul>	
Point 27: Addition	<ul style="list-style-type: none"> <li>— Meta-tartaric acid</li> </ul>	
Point 28: Use	<ul style="list-style-type: none"> <li>— Acacia gum <sup>(2)</sup> (= gum arabic)</li> </ul>	
Point 30: Use	<ul style="list-style-type: none"> <li>— Potassium bitartrate</li> </ul>	
Point 31: Use	<ul style="list-style-type: none"> <li>— Cupric citrate</li> </ul>	
Point 31: Use	<ul style="list-style-type: none"> <li>— Copper sulphate</li> </ul>	
Point 35: Use	<ul style="list-style-type: none"> <li>— Yeast mannoproteins</li> </ul>	
Point 38: Use	<ul style="list-style-type: none"> <li>— Oak chips</li> </ul>	
Point 39: Use	<ul style="list-style-type: none"> <li>— Potassium alginate</li> </ul>	
Point 44: Use	<ul style="list-style-type: none"> <li>— Chitosan derived from <i>Aspergillus niger</i></li> </ul>	
Point 51: Use	<ul style="list-style-type: none"> <li>— Inactivated yeast</li> <li>— Calcium sulphate</li> </ul>	
Type of treatment in accordance with Annex III, point A(2)(b) to Regulation (EC) No 606/2009		Only for 'vino generoso' or 'vino generoso de licor'

<sup>(1)</sup> For the individual yeast strains: if available, derived from organic raw material. <sup>(2)</sup> Derived from organic raw material if available.