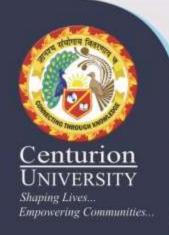
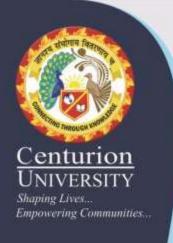


Module-3 National Standards for Organic Production



FOOD PROCESSING AND HANDLING



- Organic products shall be protected from co-mingling with non-organic products.
- All products shall be adequately identified through the whole process.

Besides storage at ambient temperature, the following special conditions of storage are permitted

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

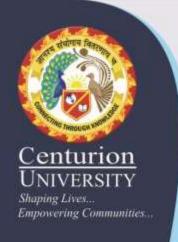
Ethylene gas is permitted for ripening.



2. Pest and Disease Control

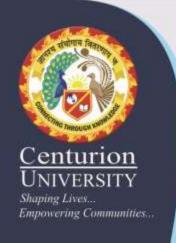
For pest management and control the following measures shall be used in order of priority:

- 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 Irradiation is prohibited.



3. Ingredients, Additives and Processing Aids

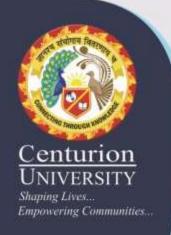
- In cases where an ingredient of organic agriculture origin is not available in sufficient quality or quantity, the certification programme may authorise use of non organic raw materials subject to periodic re-evaluation. Such non-organic raw material shall not be genetically engineered.
- The same ingredient within one product shall not be derived both from an organic and non-organic origin.
- Water and salt may be used in organic products.
- The use of additives and processing aids shall be restricted.



4. Processing Methods

The following kinds of processes are approved:

- Mechanical and physical
- Biological
- Smoking
- Extraction
- Precipitation
- Filtration
- Irradiation is not allowed.
- Filtration substances shall not be made of asbestos nor may they be permeated with substances which may negatively affect the product.



5. Packaging

The materials used must not affect the organoleptic character of the product or transmit to it any substances in quantities that may be harmful to human health