# Hong Kong Organic Resource Centre Certification Limited

## Updates of Organic Production, Aquaculture, Processing and Input Manufacturing 2024 (IFOAM and Non-IFOAM Accredited versions)

### 1. New Standard

| New Standard | Content |
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| **Chapter 2. Basic Principles of Organic Production*, Processing* and Inputs*** | 2.17.1 Operators must not violate indigenous land rights.<br><br>2.17.3 Operators must not interfere with the right of their employees, suppliers, farmers and contractors to organize and to bargain collectively, free from interference, intimidation and retaliation.<br><br>2.17.4 Operators must provide their employees and contractors equal opportunity and treatment, and shall not act in a discriminatory way.<br><br>2.17.5 Operators must have a disciplinary procedure with a system of warning before any suspension or dismissal. Workers dismissed shall be given full details of reasons for dismissal.<br><br>2.17.6 Employees should be granted the right to take at least one day off after six consecutive days of work. Operators should not require workers to work more than the contracted hours and the national or regional sectorial legislation. Overtime should be remunerated in the form of supplementary payments or time off in lieu.<br><br>2.17.8 Operators must not use child labor (under 13 children). Children are allowed to experience work on their family's farm or business or a neighboring farm provided that:<br><br>• 2.17.8.1 such work is not dangerous or hazardous to their health and safety;<br>• 2.17.8.2 it does not jeopardize the child's educational, moral, social, mental, spiritual and physical development;<br>• 2.17.8.3 children are supervised by adults or have authorization from a legal guardian.<br><br>2.17.9 Operators must pay employees wages and benefits that meet legal minimum requirements of the operation's jurisdiction or, in the absence of this minimum, the sectorial benchmark. |

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| **Chapter 2. Basic Principles of Organic Production*, Processing* and Inputs*** | 2.17.10 Operators should provide written terms and conditions of employment to both permanent and temporary employees, in a language and presentation understandable to the worker. The terms and conditions must specify at least: wages; frequency and method of payment; location, type and hours of work; recognition of workers' freedom of association; disciplinary procedure; health and safety procedure; eligibility and terms of overtime, holiday pay, sickness benefit and other benefits such as maternity and paternity leave; and worker's right to terminate employment. Operators should ensure that the workers understand the terms of their employment contract. Operators shall respect the terms of the contract in good faith, including timely payment of wages. In case where:<br>• 2.17.10.1 the operator is unable to write, or<br>• 2.17.10.2 workers are hired for periods of less than 6 days, or<br>• 2.17.10.3 emergency labor is needed to address unpredictable problems oral mutual agreements on the terms and conditions of employment are sufficient.<br>2.17.11 Operators must ensure adequate access to potable water.<br>2.17.12 Operators must provide appropriate safety training and equipment to protect workers from noise, dust, sunlight and exposure to chemicals or other hazards in all production and processing operations.<br>2.17.13 Operators should provide residential employees with habitable housing and access to potable water; to sanitary and cooking facilities and to basic medical care. If families reside on the operation, the operator shall also enable access to basic medical care for family members and to school for children.<br>2.17.16 Requirements in this section apply equally to all workers on the operation regardless of how they are employed, for example, direct employment, employment agencies, labor contractors and employment brokers. Except for subcontractors performing.<br>2.19 To produce crops in sufficient quantity and of suitable quality; to cycle nutrients; to enhance biological activity; to provide a balanced animal diet; to protect crops from pests, parasites, and diseases; to regulate growth; and to maintain and improve soil quality necessarily when input application. |
| **Chapter 3. Split Production*** | 3.7.7 Prohibited materials shall not be stored where organic products are grown and handled. |

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| **Chapter 6. Labelling of Organic Products and the use of HKORC-Cert Seals** | 6.2.3.1 Input materials that are certified by HKORC-Cert may use the "organic" seal of HKORC-Cert and can be used in organic crop production, aquaculture, food and feed processing. |
| **Chapter 7 Appendices 7.1 Definitions** | **Input**<br>Materials (including but not limited to additives, processing aids, and other substances) which are allowed for used in organic production and processing system.<br><br>**Direct Source Organism**<br>The specific plant, animal, or microbe that produces a given input or ingredient. |
| **Chapter 7 Appendices 7.2 List of Materials** | *Substances that do not appear in this standard are prohibited for use in organic production.*<br><br>*Application of Input Manufacturing Certification must comply with Appendix 7.2 List of Materials/ Appendix 7.3 Inputs other than Appendix 7.2 List of Materials.*<br><br>The following tables contain lists of the inputs, additives, processing aids, and other substances that are allowed for use in organic production and processing under this standard. These lists will be amended based on a review by HKORC Standard Committee, taking into account the criteria for evaluation of inputs. |

**Chapter 7 Appendices**
**7.2 List of Materials**

7.2.1 Materials for Soil Management and Fertilization

| | Materials | Category | Remarks |
|---|---|---|---|
| 33 | Marl, maerl, chalk, sugar beet lime, calcium chloride | I | |
| 34 | Pulverized rock, stone meal, crushed stone | I | |
| 35 | Sodium chloride | I | |
| 36 | Sulfur | I | |
| 37 | Biodynamic preparations | I | |
| 38 | Calcium lignosulfonate | I | |
| 39 | Bentonite | I | |

7.2.2 Materials for Pest, Disease and Weed Management

| | Materials | Category | Remarks |
|---|---|---|---|
| 28 | Algal preparations | I | As far as obtained by: (i) physical processes including dehydration, freezing and grinding; (ii) extraction with water or potassium hydroxide solutions, provided that the minimum amount of solvent necessary is used for extraction; (iii) fermentation. |
| 29 | Corn gluten meal | I | |
| 30 | Gelatin | I | |
| 31 | Lecithin | I | |
| 32 | Ethyl alcohol | I | |
| 33 | Homeopathic and Ayurvedic preparations | I | |
| 34 | Iron phosphates (for use as molluscicide) | I | |
| 35 | Seasalt and salty water | I | |
| 36 | Plant based repellents | I | |
| 37 | Chloride of lime (calcium chloride) | I | |

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| 38 | Lime sulfur (Calcium polysulfide) | I | |
| 39 | Silicates (e.g. sodium silicates, quartz) | I | |
| 40 | Biodynamic preparations | I | |
| 41 | Permitted use fungal preparations | I | Must comply with the requirements of local laws / regulations on the dose and ingredients |
| 42 | Permitted use viral preparations | I | Must comply with the requirements of local laws / regulations on the dose and ingredients |

7.2.3 Materials for Processing and Handling

| | INS | Materials | Category | Type | Remarks |
|---|---|---|---|---|---|
| 26 | 224 | Potassium metabisulphite | I | Food additives | Only for wine |
| 27 | 260 | Acetic acid | I | Cleansers, sanitizers and disinfectants | |
| 30 | 296 | L-malic acid | I | Food additives; processing aids | |
| 31 | 300 | Ascorbic acid | I | Food additives | |
| 32 | 306 | Tocopherols, mixed natural concentrates | I | Food additives | |
| 39 | 335 | Sodium tartrate | I | Food additives; processing aids | |
| 41 | 338 | Phosphoric acid | I | Cleansers, sanitizers and disinfectants | Only for dairy equipment |
| 43 | 342 | Ammonium phosphate | I | Food additives | Restricted to 0.3 gm/l in wine |
| 65 | 517 | Ammonium sulfate | I | Food additives | Only for wine, restricted to 0.3 mg/l |
| 72 | 558 | Bentonite | I | Processing aids | Only for fruit and vegetable products |
| 73 | 559 | Kaolin | I | Processing aids | |
| 79 | | Animal oils | I | Processing aids | For extraction only |

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| 80 | | Isopropyl alcohol (isopropanol) | I | Cleansers, sanitizers and disinfectants | |
| 81 | | Chloride of lime (calcium oxychloride, calcium chloride, and calcium hydroxide) | I | Cleansers, sanitizers and disinfectants | |
| 82 | | Formic acid | I | Cleansers, sanitizers and disinfectants | |
| 83 | | Natural essences of plants | I | Cleansers, sanitizers and disinfectants | |
| 84 | | Oxalic acid | I | Cleansers, sanitizers and disinfectants | |
| 85 | | Peracetic acid | I | Cleansers, sanitizers and disinfectants | |
| 86 | | Plant extracts | I | Cleansers, sanitizers and disinfectants | |
| 87 | | Organic certified micro-organisms | II | Food additives; processing aids | May be used as ingredient or processing aids with approval from the control body |

7.2.4 Materials for Pest and Disease Management in Aquaculture

| | Materials | Category | Remarks |
|---|---|---|---|
| 6 | Alkali carbonates | I | Cleansers, sanitizers and disinfectants: An intervening event or action must occur to eliminate risks of contamination |
| 7 | Caustic potash (potassium hydroxide) | I | Cleansers, sanitizers and disinfectants: An intervening event or action must occur to eliminate risks of contamination |
| 8 | Caustic soda (sodium hydroxide) | I | Cleansers, sanitizers and disinfectants: An intervening event or action must occur to eliminate risks of contamination |

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| | | 9 | Citric, peracetic acid, formic, lactic, oxalic and acetic acid | I | Cleansers, sanitizers and disinfectants: An intervening event or action must occur to eliminate risks of contamination |
| | | 10 | Ethanol and isopropanol | I | Cleansers, sanitizers and disinfectants: An intervening event or action must occur to eliminate risks of contamination |
| | | 11 | Hydrogen peroxide | I | Cleansers, sanitizers and disinfectants: An intervening event or action must occur to eliminate risks of contamination |
| | | 12 | Natural essences of plants | I | Cleansers, sanitizers and disinfectants: An intervening event or action must occur to eliminate risks of contamination |
| | | 13 | Potassium and sodium soap | I | Cleansers, sanitizers and disinfectants: An intervening event or action must occur to eliminate risks of contamination |

7.2.5 Materials for Nutritional Management in Aquaculture

| | Materials | Category | Remarks |
|---|---|---|---|
| 1 | Fishmeal/ fish oil | I | Must be harvested from independently verified sustainable sources; verified to have contaminants below safety limits; and feed from non-organic source shall not exceed 25% of the total feed used |
| 2 | Wheat bran/ Wheat flour from organic farms | I | |
| 3 | Rice bran from organic farms | I | |
| 4 | Corn/ corn flour from organic farms | I | |
| 5 | Soybean from organic farms | I | |
| 6 | Vegetables and fruits from organic farms | I | |
| 7 | Bloodworm | II | Must be harvested from independently verified sustainable sources; verified to have contaminants below safety limits; and feed |

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| | | | | | from non-organic source shall not exceed 25% of the total feed used |
| | | 8 | Artemia (Brine shrimp) | II | Must be harvested from independently verified sustainable sources; verified to have contaminants below safety limits; and feed from non-organic source shall not exceed 25% of the total feed used |
| | | 9 | Pomacea canaliculate (Golden apple snail) | II | Must be harvested from independently verified sustainable sources; verified to have contaminants below safety limits; and feed from non-organic source shall not exceed 25% of the total feed used |
| | | 10 | The same cultured species or its slaughter products | III | |
| | | 11 | All types of excrements including droppings, dung or other manure | III | |
| | | 12 | Feed subjected to solvent extraction | III | |
| | | 13 | Synthetic amino acids | III | |
| | | 14 | Urea and other synthetic nitrogen compounds | III | |
| | | 15 | Synthetic growth promoters or stimulants | III | |
| | | 16 | Synthetic appetizers | III | |
| | | 17 | Synthetic preservatives (preservatives based on natural products are allowed) | III | |
| | | 18 | Artificial colouring agents | III | |
| | | 19 | Genetic modified organisms or their derivatives | III | |
| | | 20 | Any antibiotics | III | |

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| **Chapter 7 Appendices 7.3 Inputs other than Appendix 7.2 List of Materials.** | 7.3 Inputs Other than Appendix 7.2 List of Materials<br><br>Criteria used to evaluate additional inputs for organic production and processing other than Appendix 7.2 List of Materials are based on the principles of necessity and alternatives, source and manufacturing process, environment, human health and social, economic, and ethical and they are stated as follows.<br><br>7.3.1 Evaluation Criteria for Crop Production Inputs<br>The following criteria are applied to inputs that are used to evaluate dossiers submitted for crop production.<br><br>7.3.1.1 Necessity and Alternatives<br>All dossiers shall document the necessity of the substance, its essential nature in organic production systems, and the availability of alternative methods, practices, and inputs.<br><br>7.3.1.1.1 The input is necessary to produce crops or livestock in sufficient quantity and of suitable quality; to cycle nutrients; to enhance biological activity; to provide a balanced animal diet; to protect crops and livestock from pests, parasites, and diseases; to regulate growth; and to maintain and improve soil quality.<br>7.3.1.1.2 A given substance shall be evaluated with reference to other available inputs or practices that may be used as alternatives to the substance.<br>7.3.1.1.3 Every input shall be evaluated in the context in which the product will be used (e.g. crop, volume, frequency of application, specific purpose).<br><br>7.3.1.2 Source and Manufacturing Process<br>All dossiers shall document sources and manufacturing processes.<br><br>7.3.1.2.1 Biological substances require a description of the source organism(s), a verifiable statement that they are not genetically engineered as defined by IFOAM-Organics International, and the processes required to breed, culture, produce, multiply, extract, or otherwise prepare the substance for use. Naturally occurring plants, animals, fungi, bacteria and other organisms are generally allowed. Substances that undergo physical transformations, such as by mechanical processing, or biological methods, like composting, fermentation, and enzymatic digestion are also generally allowed. Limitations and prohibitions may be set based on consideration of the other criteria. Substances that are modified by chemical reaction are considered synthetic and therefore subject to 7.3.1.2.3 below.<br>7.3.1.2.2 Natural non- renewable resources—such as mined minerals—require a description of the deposit or occurrence in nature. Non-renewable resources are generally restricted or limited in their use. They may be used as a supplement to renewable biological resources, provided they are extracted by physical and mechanical means, and are not rendered synthetic by chemical |

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| | reaction. Inputs with high levels of natural environmental contaminants, such as heavy metals, radioactive isotopes, and salinity, may be prohibited or further restricted.<br>7.3.1.2.3 Synthetic substances from non-renewable resources are generally prohibited. Synthetic, nature-identical products that are not available in sufficient quantities and qualities in their natural form may be allowed, provided that all other criteria are satisfied.<br>7.3.1.2.4 Inputs that are extracted, recovered, or manufactured by means that are environmentally destructive may be restricted or prohibited.<br>7.3.1.3 Environment<br>All dossiers shall document the substance's environmental impact.<br><br>7.3.1.3.1 The environmental impact of a substance includes, but is not limited to, the following parameters: Acute toxicity, persistence, degradability, areas of concentration; biological, chemical, and physical interactions with the environment, including known synergistic effects with other inputs used in organic production.<br>7.3.1.3.2 Effect of substance on the agr0-ecosystem, including soil health; the effects of the substance on soil organisms; soil fertility and structure; crops and livestock.<br>7.3.1.3.3 Substance with high salt indexes, measured toxicity to non-target organisms, and persistent adverse effects may be prohibited or restricted in their use.<br>7.3.1.3.4 Inputs used for crop production shall be considered for their impact on livestock and wildlife.<br><br>7.3.1.4 Human Health<br>All dossiers shall document the impacts of the substance on human health.<br><br>7.3.1.4.1 Documentation about human health includes, but is not limited to: acute and chronic toxicity, half-lives, degradants, and metabolites. Substances reported to have adverse effects may be prohibited or restricted in their use to reduce potential risks to human health.<br>7.3.1.4.2 Dossiers shall document any human who might be exposed by all possible pathways, at every stage: workers and farmers who extract, manufacture, apply, or otherwise use the substance; neighbors who may be exposed through its release into the environment; and consumers exposed by ingestion of food-borne residues.<br><br>7.3.1.5 Quality<br>All dossiers shall document the substance's effect on product quality. Quality includes, but is not limited to, nutrition, flavor, taste, storage, and appearance of the raw product. |

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| | 7.3.1.6.1 Social and economic implications include, but are not limited to, the impact of the substance on the communities where they are made and used, whether the use of the substance favors any economic structure and scale, and the historical use of the substance in traditional foods.<br>7.3.1.6.2 Consumer perceptions of the compatibility of inputs shall be taken into account. Inputs should not meet resistance or opposition of consumers of organic products. An input might be reasonably considered by consumers to be incompatible with organic production in situations where there is scientific uncertainty about the impact of the substance on the environment or human health. Inputs should respect the general opinion of consumers about what is natural and organic.<br>7.3.1.6.3 Inputs used for animal feed and livestock production shall be evaluated for their impact on animal health, welfare, and behavior. Medications must either alleviate or prevent animal suffering. Animal inputs that cause suffering or have a negative influence on the natural behavior or physical functioning of animals kept at the farm may be prohibited or restricted<br><br>7.3.2 Evaluation Criteria for Processing and Handling Inputs<br>These criteria apply to the evaluation of additives and processing aids. Substances used for technical, sensory, and dietary purposes are subject to these criteria. The criteria may also apply to substances in contact with the product. For processing, an input, non-organic ingredient, additive, or processing aid shall be essential to maintain or improve human health, environmental safety, animal welfare, product quality, production efficiency, consumer acceptance, ecological protection, biodiversity, or landscape. Carriers and preservatives used in the preparation of additives and processing aids must also be taken into consideration. The following aspects and criteria should be used to evaluate additives and processing aids in organic products.<br>All of the criteria below shall be fully and positively documented in a dossier and review for an input to be allowed in organic processing.<br><br>7.3.2.1 Necessity and Alternatives<br>All dossiers shall document the necessity of the substance, its essential nature in organic production systems, and the availability of alternative methods, practices, and inputs.<br><br>7.3.2.1.1 All dossiers shall take into consideration the technical feasibility of the following alternatives:<br>a) Whole products that are organically produced according to the standard.<br>b) Products that are organically produced and processed according to the standard.<br>c) Purified products of raw materials of non-agricultural origin, e.g. salt.<br>d) Purified products of raw materials of an agricultural origin that have not been organically produced and processed according to the standard but appear on Appendix 4.<br>7.3.2.1.2 If an ingredient is required to manufacture a processed product to independently established minimum technical specifications recognized by consumers, and no organic substitute is available, then a non-organic ingredient may be deemed essential. |

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| | 7.3.2.1.3 A given additive, processing aid, or carrier shall be evaluated with reference to other available ingredients or techniques that may be used as alternatives to the substance.<br>7.3.2.1.4 A substance is considered essential if a processed product requires that substance in order to meet established standards of identity, governmental regulations, or widely accepted consumer expectations.<br><br>7.3.2.2 Source and Manufacturing Process<br>All dossiers shall document sources and manufacturing processes.<br><br>7.3.2.2.1 Additives and processing aids from biological sources, such as fermentation cultures, enzymes, flavors, and gums must be derived from naturally occurring organisms by the use of biological, mechanical, and physical methods. Non-organic forms are allowed in organic products only if there are no organic sources.<br>7.3.2.2.2 Natural non-renewable resources — such as salt and mined minerals — must be obtained by physical and mechanical means, and are not rendered synthetic by chemical reaction. Dossiers must document and meet Food Chemical Codex specifications for natural contaminants, such as heavy metals, radioactive isotopes, and salinity, and may be prohibited or restricted based on unacceptable levels of contamination.<br>7.3.2.2.3 Synthetic nature-identical products that are not available in sufficient quantities and qualities in their natural form may be allowed provided all other criteria are satisfied.<br>7.3.2.2.4 Synthetic substances from non-renewable resources are generally prohibited as additives and processing aids.<br><br>7.3.2.3 Environment<br>All dossiers shall document the substance's environmental impact.<br>Documentation for environmental impact: the release of any harmful waste stream or by-products from both manufacturing and use in processing. Additives and processing aids that result in toxic by-products or polluting waste may be restricted or prohibited. This includes persistence, degradation, and areas of concentration.<br><br>7.3.2.4 Human Health<br>All dossiers shall document the impacts of the substance on human health.<br><br>7.3.2.4.1 Documentation about human health includes, but is not limited to: acute and chronic toxicity, allergenicity, half-lives, degradants, and metabolites. Substances reported to have adverse effects may be prohibited or restricted in their use to reduce potential risks to human health.<br>7.3.2.4.2 Dossiers shall document any human who might be exposed by all possible pathways: workers and farmers who manufacture, apply, or otherwise use the substance; neighbors who may be exposed through release into the environment; and consumers exposed by ingestion of food-borne residues. |

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| | 7.3.2.4.3 IFOAM-Organics International will consider only processing aids and additives evaluated by the Joint FAO/ WHO Expert Committee on Food Additives (JECFA) of the Codex Alimentarius.<br>a) A food additive shall have an Acceptable Daily Intake (ADI) level that is either 'not specified' or 'not limited' to qualify for use without limitation.<br>b) A food additive with any other status shall either be prohibited or have specific use restrictions to limit dietary exposure.<br>c) Evaluation of food additives shall also take into account known allergenicity and immunological responses.<br><br>7.3.2.5 Quality (in processed products)<br>All dossiers shall document the substance's effect on overall product quality, including, but not limited to, nutrition, flavor, taste, storage, and appearance.<br><br>7.3.2.5.1 Additives and processing aids shall not detract from the nutritional quality of the product.<br>7.3.2.5.2 A substance shall not used solely or primarily as a preservative, to create, recreate or improve characteristics such as flavors, colors, or textures, or to restore or improve nutritive value lost during processing, except where the replacement of nutrients is required by law.<br>7.3.2.5.3 Non-organic ingredients, additives, or processing aids used to process organic products shall not compromise the authenticity or overall quality of the product or deceive the consumer of the product's value.<br>7.3.2.5.4 Each additive shall be evaluated with respect to its specific uses and applications without preference for any specific techniques or equipment, and shall be added to the list only when it is demonstrated to be absolutely essential and necessary for the formulation and production of a specific product that is consistent with organic principles stated in the IFOAM Standard.<br><br>7.3.2.6 Social, Economic, and Ethical Considerations<br>All dossiers shall document the substance's social, economic, and cultural, implications.<br><br>7.3.2.6.1 Social, economic, implications include, but are not limited to, adverse impacts on communities caused by the manufacture and use of the substance, whether certain economic structures or scales are favored by the use of the processing aid; and the historical use of the additive or processing aid in traditional products.<br>7.3.2.6.2 Consumer perceptions of the compatibility of additives and processing aids shall be taken into account. An input might be reasonably considered to be incompatible with organic production in situations where there is scientific uncertainty about the impact of the substance on the environment or human health. Inputs should respect the general opinion of consumers about what is natural and organic.<br><br>* Fish Feed need to comply with both the evaluation criteria for Crop production and Processing handling |

## 2. Revised standards

| **Revised standard** | 1.1 About Hong Kong Organic Resource Centre Certification Limited | 1.1 About Hong Kong Organic Resource Centre Certification Limited |
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| **Standard** | 2017 | 2024 |
| **Content** | "Hong Kong Organic Resource Centre Certification Limited" (abbreviated as "HKORC-Cert") is an independent incorporated certification agent managed by "Hong Kong Organic Resource Centre" (abbreviated as "HKORC"). Its duties include the establishment of a local organic production and processing standard and a certification system; the development and management of "Hong Kong Organic Resource Centre Certification Limited - Hong Kong Organic Production, Aquaculture and Processing Standard" (abbreviated as "this standard"); the processing of applications for organic certification; the award of certificates to organic products that are produced and processed in accordance with this standard and the monitoring and management of the use of HKORC-Cert organic certification seals. | "Hong Kong Organic Resource Centre Certification Limited" (abbreviated as "HKORC-Cert") is an independent incorporated certification agent managed by "Hong Kong Organic Resource Centre" (abbreviated as "HKORC"). Its duties include the establishment of a local organic production and processing standard and a certification system; the development and management of "Hong Kong Organic Resource Centre Certification Limited - Hong Kong Organic Production, Aquaculture, Processing and Input Manufacturing Standard" (abbreviated as "this standard"); the processing of applications for organic certification; the award of certificates to organic products that are produced and processed in accordance with this standard and the monitoring and management of the use of HKORC-Cert organic certification seals. |

| **Revised standard** | 1.3 Organizational Structure of HKORC-Cert | 1.3 Organizational Structure of HKORC-Cert |
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| **Standard** | 2017 | 2024 |
| **Content** | The Executive Committee is made up of are presentative from each of the 3 HKORC co-organizers. It is responsible for managing HKORC-Cert staff to execute the entire system. | The Executive Committee is made up of a Centre Director and a Centre Manager. It is responsible for managing HKORC-Cert staff to execute the entire system. |

# Hong Kong Organic Resource Centre Certification Limited

## Updates of Organic Production, Aquaculture, Processing and Input Manufacturing 2024

## (IFOAM and Non-IFOAM Accredited versions)

| **Revised standard** | 1.4 About "HKORC-Cert – Organic Production, Aquaculture and Processing Standard (IFOAM Accredited Version)" | 1.4 About "HKORC-Cert – Organic Production, Aquaculture, Processing and Input Manufacturing Standard (IFOAM Accredited Version)" |
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| **Standard** | 2017 | 2024 |
| **Content** | The formulation and revision of "HKORC-Cert – Organic Production, Aquaculture and Processing Standard (IFOAM Accredited Version)" is a continuous and important duty of the Standard Board. As the number of organic producers, sellers and consumers are increasing and the market for organic products is developing, this standard provides a liable, objective, locally-produced platform which is recognized by all stakeholders in the society.<br><br>The operations of all units certified by HKORC-Cert shall meet or exceed this standard. In order to ensure that their operations comply with our standards, HKORC-Cert will arrange periodic and unannounced inspections of the applicants. The system is designed to create mutual trust between the producers and the consumers.<br><br>The following organic standards were referenced during the formulation of this standard:<br><br>1. AgriQuality Organic Standard.NewZealand.2007<br>2. Organic production and labelling of organic products and repealing Regulation(ECC) No 834/2007.European Union（歐盟）.2007.<br>3. Guidelines for The Production, Processing, Labelling and Marketing of Organically Produced Foods（GL32－1999,Rev.1－2001）.FAO/WHO Codex Alimentarius（食品法典委員會）.2001.<br>4. IFOAM Basic Standards for Organic Production and Processing. International Federation of Organic | The formulation and revision of "HKORC-Cert – Organic Production, Aquaculture, Processing and Input Manufacturing Standard (IFOAM Accredited Version)" is a continuous and important duty of the Standard Board. As the number of organic producers, sellers and consumers are increasing and the market for organic products is developing, this standard provides a liable, objective, locally-produced platform which is recognized by all stakeholders in the society.<br><br>The operations of all units certified by HKORC-Cert shall meet or exceed this standard. In order to ensure that their operations comply with our standards, HKORC-Cert will arrange periodic and unannounced inspections of the applicants. The system is designed to create mutual trust between the producers and the consumers.<br><br>The following organic standards were referenced during the formulation of this standard:<br><br>1. *AgriQuality Organic Standard*.NewZealand.2007<br>2. *Organic production and labelling of organic products and repealing Regulation(ECC) No 834/2007*.European Union（歐盟）.2007.<br>3. *Guidelines for The Production, Processing, Labelling and Marketing of Organically Produced Foods（GL32–1999,Rev.1–2001）*.FAO/WHO Codex Alimentarius（食品法典委員會）.2001. |

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| | Agriculture Movements（國際有機農業運動聯盟）.2005.<br>5. Interim Final Report of the Aquaculture Working Group. U.S. Department of Agriculture. National Organic Program. 2006.<br>6. International Certification Standards. Organic Crop Improvement Association International（國際有機作物改良協會）.2008.<br>7. Naturland Standards for Organic Aquaculture. Naturland 2007.<br>8. OMRI Generic Materials List. Organic Materials Review Institute.2009.<br>9. ACT Organic Agriculture Standards. Organic Agriculture Certification Thailand. 2009.<br>10. Standards for KRAV- certified Production. Sweden Standard. 2007.<br>11. Soil Association organic standards. Soil Association. 2006.<br>12.《有機生產標準》，香港：香港有機農業協會，2002。<br>13.《有機作物生產守則》，香港：漁農自然護理署，2000。<br>14.《有機耕種守則及有機驗證章則》，香港：幼聯大自然教育中心，2002。<br>15.《有機認證標準》，南京：中國國家環境保護總局有機食品發展中心，2007。 | 4. *IFOAM Basic Standards for Organic Production and Processing*. International Federation of Organic Agriculture Movements（國際有機農業運動聯盟）.2019.<br>5. *Interim Final Report of the Aquaculture Working Group*. U.S. Department of Agriculture. National Organic Program. 2006.<br>6. *International Certification Standards*. Organic Crop Improvement Association International（國際有機作物改良協會）.2008.<br>7. *Naturland Standards for Organic Aquaculture*. Naturland 2007.<br>8. *OMRI Generic Materials Lis*t. Organic Materials Review Institute.2009.<br>9. *ACT Organic Agriculture Standards*. Organic Agriculture Certification Thailand. 2009.<br>10. *Standards for KRAV- certified Production.* Sweden Standard. 2007.<br>11. *Soil Association organic standards.* Soil Association. 2006.<br>12.《有機生產標準》，香港：香港有機農業協會，2002。<br>13.《有機作物生產守則》，香港：漁農自然護理署，2000。<br>14.《有機耕種守則及有機驗證章則》，香港：幼聯大自然教育中心，2002。<br>15.《有機認證標準》，南京：中國國家環境保護總局有機食品發展中心，2007。 |

# Hong Kong Organic Resource Centre Certification Limited

## Updates of Organic Production, Aquaculture, Processing and Input Manufacturing 2024

## (IFOAM and Non-IFOAM Accredited versions)

| **Revised standard** | 1.5 Structure | 1.5 Structure |
|---|---|---|
| **Standard** | 2017 | 2024 |
| **Content** | This standard's chapters are presented in 2 parts, namely principles and standards:<br><br>- Principles: Principles are the instructive statements of the chapter. The standards under each principle are the specific ways to actualize that principle. The principle is formatted in *italic* in this standard, and is located between the chapter heading and the standards. In addition, a list of General Principles for Organic Production and Processing are presented in Chapter 2.<br><br>- Standards: Standards are the minimum requirements for HKORC-Cert certification. Each standard, located under the chapter heading and principle, is numbered. | This standard's chapters are presented in 2 parts, namely principles and standards:<br><br>- Principles: Principles are the instructive statements of the chapter. The standards under each principle are the specific ways to actualize that principle. The principle is formatted in *italic* in this standard, and is located between the chapter heading and the standards. In addition, a list of General Principles for Organic Production, Processing and Inputs are presented in Chapter 2.<br><br>- Standards: Standards are the minimum requirements for HKORC-Cert certification. Each standard, located under the chapter heading and principle, is numbered. |

| **Revised standard** | 1.7 Scope | 1.7 Scope |
|---|---|---|
| **Standard** | 2017 | 2024 |
| **Content** | This standard illustrates every requirement in the production, processing and handling, and labelling of organic products. The scope is as follows:<br><br>1. Unprocessed agricultural and aquacultural products;<br>2. Processed comestible products for humans that are made with one or more agricultural ingredients; and<br>3. Other products not stated in the above two items but approved by the Certification Board. | This standard illustrates every requirement in the production, processing and handling, and labelling of organic products. The scope is as follows:<br><br>1. Unprocessed agricultural and aquacultural products;<br>2. Processed comestible products for humans that are made with one or more agricultural ingredients;<br>3. Inputs for organic production and processing handling; and<br>4. Other products not stated in the above two items but approved by the Certification Board. |

# Hong Kong Organic Resource Centre Certification Limited
## Updates of Organic Production, Aquaculture, Processing and Input Manufacturing 2024
## (IFOAM and Non-IFOAM Accredited versions)

| | | |
|---|---|---|
| **Revised standard** | 2 Basic Principles of Organic Production* and Processing* | 2 Basic Principles of Organic Production*, Processing* and Inputs* |
| **Standard** | 2017 | 2024 |
| **Content** | 2.12 To prohibit the use of any genetically modified organisms* and their derivatives in the organic production and processing systems, except genetically engineered vaccines. All inputs, processing aids and ingredients must be traced back one step in biological chain to the direct source organism from which they are produced to verify that they are not derived from GMOs. | 2.12 To prohibit the use of any genetically modified organisms* and their derivatives in the organic production, processing and input manufacturing systems, except genetically engineered vaccines. All inputs, processing aids and ingredients must be traced back one step in biological chain to the direct source organism* from which they are produced to verify that they are not derived from GMOs., a description of the source organism(s), a verifiable statement that they are not genetically engineered may be required. |
| **Content** | 2.13 To prohibit the use of nanomaterials* in the organic production and processing systems. | 2.13 To prohibit the use of nanomaterials* in the organic production, processing and input manufacturing systems. |
| **Content** | 2.16 To ensure that everyone involved in the organic production and processing systems can have sufficient rewards and fulfillment under a safe, secure and healthy working environment. | 2.16 To ensure that everyone involved in the organic production, processing and input manufacturing systems can have sufficient rewards and fulfillment under a safe, secure and healthy working environment. |
| **Content** | 2.18 To foster organic production, processing and distribution systems that are ecologically responsible, socially just and economically sound. | 2.18 To foster organic production, processing, input manufacturing and distribution systems that are ecologically responsible, socially just and economically sound. |

| | | |
|---|---|---|
| **Revised standard** | 3.2 Split Production* | 3.2 Split Production* |
| **Standard** | 2017 | 2024 |

| | | |
|---|---|---|
| **Content** | 3.2.1 When managing split production, producers must clearly separate the certified organic crops from all other types of crops and products of holdings with split or parallel production, e.g. physical barriers, management practices, storage of inputs and products throughout the entire production, harvest, storage, transport, processing and packaging and sales process with complete audit trial* documentation. | When managing split production, producers must clearly separate the certified organic crops from all other types of crops and products of holdings with split or parallel production, e.g. physical barriers, management practices, storage of certified inputs and products throughout the entire production, harvest, storage, transport, processing and packaging and sales process with complete audit trial* documentation. |

| **Revised standard** | 3.6 Fertility Management | 3.6 Fertility Management |
|---|---|---|
| **Standard** | 2017 | 2024 |
| **Content** | 3.6.5 Materials of microbial, plant or animal origin shall form the basis of the fertility management program. | 3.6.5 Materials of microbial, plant or animal origin shall form the basis of the fertility management program. Maintenance of fertility may not rely solely on off-farm inputs. |
| **Content** | 3.6.6 Non-synthetic mineral fertilizers can only be used as a supplement to the soil fertility enhancement programmes based on techniques such as addition of organic matter, green manuring, crop rotation and nitrogen fixation by plants. Their use must be justified by appropriate soil and leaf analysis or diagnosed by an independent expert. | 3.6.6 Non-synthetic mineral fertilizers can only be used as a supplement to the soil fertility enhancement programmes based on techniques such as addition of organic matter, other biodegradable inputs, green manuring, crop rotation and nitrogen fixation by plants. Their use must be justified by appropriate soil and leaf analysis or diagnosed by an independent expert. |

| **Revised standard** | 4.5 Breeds and Breeding | 4.5 Breeds and Breeding |
|---|---|---|
| **Standard** | 2017 | 2024 |
| **Content** | 4.5.2 Brought-in cultured aquatic animals must come from organic sources. Before Dec 31st, 2017, if organic stock is not available, brought-in conventional stock must spend not less than two thirds of their life span in the organic system. | 4.5.2 Brought-in cultured aquatic animals must come from organic sources. For the species that may be reproduced by the farm itself, the introduction of conventional sourced animals must be replaced soonest by the organic ones bred within the farm. For the species that may not be reproduced by the farm itself, conventional animals may only be introduced with no organic animals are available in the same region. The brought- |

| | | |
|---|---|---|
| | | in conventional aquatic animals shall spend not less than two third of their life span in the organic system. |

| **Revised standard** | 6.2 Products classification | 6.2 Products classification |
|---|---|---|
| **Standard** | 2017 | 2024 |
| **Content** | 6.2.1.2 Agricultural and aquatic products that are certified by HKORC-Cert as being produced in the conversion period may be labelled as “organic in conversion” and use the “organic (in conversion)”seal of HKORC-Cert, but cannot be labelled as “organic” nor use the “organic” seal of HKORC-Cert. | 6.2.1.2 Agricultural products that are certified by HKORC-Cert as being produced in the conversion period may be labelled as “organic in conversion” and use the “organic (in conversion)”seal of HKORC-Cert, but cannot be labelled as “organic” nor use the “organic” seal of HKORC-Cert. |

| **Revised standard** | 7.2 List of Materials | 7.2 List of Materials |
|---|---|---|
| **Standard** | 2017 | 2024 |
| **Content** | 7.2.1 Materials for Soil Management and Fertilization | 7.2.1 Materials for Soil Management and Fertilization |

| | **Materials** | **Category** | **Remarks** |
|---|---|---|---|
| 25 | Hydrated lime (calcium hydroxide) | I | Use with moderate amount; |
| 28 | Mineral potassium (e.g. sulfate of potash, kainite, sylvanite, rock potash) | I | Use with moderate amount; |
| 30 | Carbon dioxide | I | Must be non-synthetic carbon dioxide; |

| | **Materials** | **Category** | **Remarks** |
|---|---|---|---|
| 25 | Hydrated lime (calcium hydroxide) | I | Use with moderate amount;<br>For application on aerial plant parts only |
| 28 | Mineral potassium (e.g. sulfate of potash, kainite, sylvanite, rock potash) | I | Use with moderate amount;<br>Shall be obtained by physical procedures but not enriched by chemical processes |
| 30 | Carbon dioxide | I | Must be non-synthetic carbon dioxide; |

<table>
<tr><td></td><td></td><td></td><td></td><td></td><td>Shall not be the result of burning fuel solely to produce carbon dioxide; allowed only as a by-product of other processes</td></tr>
<tr><td>Content</td><td>7.2.2 Materials for Pest, Disease and Weed Management<br><br><table><tr><th></th><th>Materials</th><th>Category</th><th>Remarks</th></tr><tr><td>12</td><td>Plant or natural plant extracts</td><td>I</td><td></td></tr><tr><td>23</td><td>Carbon dioxide</td><td>I</td><td>Must be non-synthetic carbon dioxide. Use as soil treatment is not allowed.</td></tr><tr><td>24</td><td>Animal and plant products (e.g. honey, milk, coffee grounds and cane sugar, but excluding tobacco and nicotine)</td><td>I</td><td></td></tr><tr><td>27</td><td>Physical methods (e.g. chromatic traps, mechanical traps)</td><td>I</td><td>Protection of non-target species shall be the first priority of consideration</td></tr></table></td><td colspan="3">7.2.2 Materials for Pest, Disease and Weed Management<br><br><table><tr><th></th><th>Materials</th><th>Category</th><th>Remarks</th></tr><tr><td>12</td><td>Native plant species or other permitted use natural plant extracts</td><td>I</td><td></td></tr><tr><td>23</td><td>Carbon dioxide</td><td>I</td><td>Must be non-synthetic carbon dioxide. Use as soil treatment is not allowed.<br>Shall not be the result of burning fuel solely to produce carbon dioxide; allowed only as a by-product of other processes.</td></tr><tr><td>24</td><td>Animal and plant products and their preparations (e.g. honey, propolis, milk, coffee<br>grounds, cane sugar and oil, but excluding tobacco and nicotine)</td><td>I</td><td></td></tr><tr><td>27</td><td>Physical methods (e.g. chromatic traps,</td><td>I</td><td>Protection of non-target species shall be the first</td></tr></table></td></tr>
</table>

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<tr><td></td><td></td><td>
<table>
<tr><td></td><td>mechanical traps, mulches, nets)</td><td></td><td>priority of consideration</td></tr>
</table>
</td></tr>
<tr><td>Content</td><td>7.2.3 Materials for Processing and Handling
<table>
<tr><th></th><th>INS</th><th>Materials</th><th>Category</th><th>Type</th><th>Remarks</th></tr>
<tr><td>4</td><td></td><td>Bleach</td><td>I</td><td></td><td>Only calcium hypochlorite, sodium hypochlorite and chlorine dioxide can be used and allowed as a sanitizer on food contact surfaces. An intervening event or action must occur to eliminate risks of contamination. Residual chlorine levels in wash water treated by bleach shall not exceed the recommendation by WHO Guidelines for Drinking-water Quality</td></tr>
</table></td><td>7.2.3 Materials for Processing and Handling
<table>
<tr><th></th><th>INS</th><th>Materials</th><th>Category</th><th>Type</th><th>Remarks</th></tr>
<tr><td>4</td><td></td><td>Bleach</td><td>I</td><td>Cleansers, sanitizers and disinfectants</td><td>Only calcium hypochlorite, sodium hypochlorite and chlorine dioxide can be used and allowed as a sanitizer on food contact surfaces. An intervening event or action must occur to eliminate risks of contamination. Residual chlorine levels in wash water treated by bleach shall not exceed the recommendation by WHO Guidelines</td></tr>
</table></td></tr>
</table>

| | | | | | |
|---|---|---|---|---|---|
| | | | | | (currently 5ppm) |
| 14 | | Sulphuric acid | I | Processing aids; cleansers, sanitizers and disinfectants | As a processing aid: For pH adjustment of water in sugar processing only; As a cleanser, sanitizer and disinfectant: For cleaning of equipments only and must be rinsed with hot water after use. |
| 56 | 524 | Sodium hydroxide | I | Food additives; processing aids | As a food additive: For cereals only; As a processing aid: For pH adjustment of water in sugar processing. Prohibited for use in peeling of fruits and vegetables |
| 58 | 526 | Calcium hydroxide | I | Food additives; proce | |

| | | | | | |
|---|---|---|---|---|---|
| | | | | | for Drinking-water Quality (currently 5ppm) |
| 55 | 460 | Cellulose | I | Processing aids | |
| 63 | 513 | Sulphuric acid | I | Food additives; Processing aids; cleansers, sanitizers and disinfectants | As a processing aid: For pH adjustment of water in sugar processing only; As a cleanser, sanitizer and disinfectant: For cleaning of equipments only and must be rinsed with hot water after use; As additive for wine and apple cider production. |

| | | | | | |
|---|---|---|---|---|---|
| | | | | ssing aids | |
| 66 | | Cellulose | I | Processing aids | |
| 68 | | Borax (or sodium tetra borate) | III | Food additives | |
| 69 | | Saccharin | III | Food additives | |

| | | | | | |
|---|---|---|---|---|---|
| 66 | 524 | Caustic soda (Sodium hydroxide) | I | Food additives; processing aids; Cleansers, sanitizers and disinfectants | As a food additive: For cereals only; As a processing aid: For pH adjustment of water in sugar processing. Prohibited for use in peeling of fruits and vegetables; Cleansers, sanitizers and disinfectants: An intervening event or action must occur to eliminate risks of contamination |
| 68 | 526 | Calcium hydroxide | I | Food additives; proce | Food additive for |

| | | | | | | | | |
|---|---|---|---|---|---|---|---|---|
| | | | | | | ssing aids | maize tortilla flour ; Processing aid for sugar | |
| | | 89 | 285 | Borax (or sodium tetraborate ) | III | Food additi ves | | |
| | | 91 | 954 | Saccharin | III | Food additi ves | 954 | |

**3. Deleted standard**

N.A.