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Introduction:

This document is intended to give interested persons or companies an overview of the OCCP standards on Organic Processing. The OCCP standards was adopted by the Philippine National Standards on Organic Agriculture and Processing in 2005 after undergoing a series of public consultations

Who needs to certified?

All handlers who process pack or label organic products after harvest needs to be certified

Minimum Requirements:

1. Methods of Processing


- The following kinds of processes are approved:
 - mechanical & physical processes
 - biological processes (e.g. fermentation)
 - smoking, drying
 - extraction
 - precipitation
 - filtration
- No type of irradiation is allowed
- Processing containers should be '*Food-grade quality* Stainless Steel, Ceramic, or Glass.

2. Origin of Raw Materials (Ingredients and Processing Aids)

- 100% of the ingredients of agricultural origin should be certified organic
- Only approved ingredients and processing aids listed in Appendix 4 can be used
- These raw materials shall not be genetically engineered.
- If organic ingredients of agricultural origin are not available in sufficient amounts, non-organic raw materials can be used to a limited extent
- The same ingredient in one product shall not be derived both from an organic and non-organic origin
- The use of additives and processing aids is restricted
- Preparations of microorganisms and enzymes normally used in food processing may be used, except for genetically engineered microorganisms and their products.

3. Identification and Separation of Organic Products

- Organic produce shall neither be mixed nor switched with non-organic produce at any stage of processing until transport or sale
- All products shall be adequately identified through the whole process until final labeling

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- Processing and handling shall be done separately in time or place from processing of non-organic products
- When equipment is not exclusively used for organic products, the machineries should be properly cleaned before processing organic products.

4. Cleaning and Sanitation

- Operators shall take all necessary precautions to protect organic food against contamination by substances prohibited in organic farming and handling pest, disease-causing organisms and foreign substances. Pollution sources shall be identified and contamination avoided
- Approved methods of cleansing are:
 - washing with clean water, abrasives, and organic soaps
 - pasteurization
- Only substances that appear in the appendix and water may be used in direct contact with organic food. Any water used in organic processing must be potable
- Operations that use cleaners, sanitizers, and disinfectants on food contacts surfaces shall use them in a way that maintains the organic integrity of the food.
- The application of synthetic substances, which are harmful to human health, must be avoided.

5. Facility Pest Control

- Fumigation with pesticides and other chemical treatment of plant and storage facilities shall be avoided
- Permitted treatments are
 - physical barriers,
 - sound/ ultrasound,
 - light/UV-light
 - traps (including Pheromone traps and static bait traps),
 - temperature control,
 - controlled atmosphere (CO₂, O₂, N₂, Ar)

6. Storage


- Besides storage at ambient temperature, the following special conditions of storage are permitted:
 - cooling or freezing in refrigerated containers equipped with temperature measurement devices
 - pure ice made from water which fulfill the WHO standards for drinking water
 - controlled atmosphere (with gasses like CO₂, O₂ NO₂) is allowed

7. Packaging

- Packaging material shall not contaminate food and shall be able to maintain the aseptic condition of the product

8. Labelling

- Only products that are produced, handled and processed according to these Standards may be labeled as " produce of organic agriculture" or similar

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- **“certified organic” or similar-** minimum of 95% of the ingredients are of certified organic origin and should carry the logo of the certification program
- **“made with organic ingredients”-** less than 95% but not less than 70% of the ingredients are of certified organic origin and there is a clear statement of the proportion of the organic ingredients. An indication that the product is covered by the certification program may be used, close to the indication of the proportion of organic ingredients
- Where less than 70% of the ingredients are of certified organic origin, the **indication that an ingredient is organic may appear in the ingredient list.** Such product may not be called “organic”.

Traceability:

He must maintain a complete audit trail for all organically processed food. The audit trail system should be complete enough to trace any product suspected of contamination from point of origin to the processor's 'customer. Processors must periodically demonstrate that sales of organically processed products match the purchase of both organic and non-organic products purchased.


Records:

Processors must maintain updated documents of the following, containing key information to allow evaluation of compliance with standards:

1. Processing flow charts and Vicinity map
2. Suppliers and Ingredients list
 - name of supplier and sources of raw material for both organic and non-organic materials, documentation of certification of ingredients
3. Processing/Production Records
 - daily/weekly and monthly production, incoming weights, processed weights and account for loss and disposal of shrinkages
4. Packing Records
5. Sales Records
6. Inventory Records
 - amount and sources of intermediate and finished products
7. Cleaning Records
 - cleaners, disinfectants and sanitizers used; concentrations applied; date and person responsible for cleaning
8. Other supporting documents- receipts, invoices, transaction certificates

These documents must be maintained for at least three years after the crops has been sold, and be available for inspection at all times.

Knowledge:

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The processor has to study and keep a copy (hard copy or electronic file) of the respective standards

The processor needs to have adequate knowledge on organic processing rules and technologies

Note:

Please be aware that this is only a selection of the essential requirements of the standards and everyone is advised to get a copy of the standards and study all the requirements of the standards. A copy of the OCCP standards may be obtained from the OCCP website www.occp.ph while the Philippine National Standards may be obtained from the DA-BAFPS website