Commission Regulation (EC) No 889/2008 of 5 September 2008 laying down detailed rules for the implementation of Council Regulation (EC) No 834/2007 on organic production and labelling of organic products with regard to organic production, labelling and control

## ANNEX I

# [<sup>F1</sup>Fertilizers, soil conditioners and nutrients referred to in Article 3(1) and Article 6d(2)]

Textual Amendments         F1       Substituted by Commission Regulation (EC) No 710/2009 of 5 August 2009 amending Regulation (EC) No 889/2008 laying down detailed rules for the implementation of Council Regulation (EC) No 834/2007, as regards laying down detailed rules on organic aquaculture animal and seaweed production.		
Note:		
	orised under Regulation (EEC) N cle 16(3)(c) of Regulation (EC) No	
B : auth	orised under Regulation (EC) No 8	334/2007
[ <sup>F1</sup> Authorisation	NameCompound products or products containing only materials listed hereunder	Description, compositional requirements, conditions for use
Α	Farmyard manure	Products 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
A	Composted or fermented 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

**a** OJ L 304, 21.11.2003, p. 1.

		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): 0
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
A	Products or by-products of animal origin as below: blood meal hoof meal horn meal bone meal or degelatinized bone meal fish meal meat meal feather, hair and 'chiquette' meal wool fur hair dairy products	[ <sup>F1</sup> For fur: maximum concentration in mg/kg of dry matter of chromium (VI): 0]
A	Products and by-products of plant origin for fertilisers	Examples: oilseed cake meal, cocoa husks, malt culms
A	Seaweeds and seaweed products	As far as directly obtained by: (i) physical processes including dehydration, freezing and grinding

		<ul> <li>(ii) extraction with water or aqueous acid and/or alkaline solution</li> <li>(iii) fermentation</li> </ul>
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
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>a</sup> relating to fertilisers, 7 Cadmium content less than or equal to 90 mg/kg of $P_2O_5$
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 $P_2O_5$ 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
Α	Stillage and stillage extract	Ammonium stillage excluded
A	Calcium carbonate (chalk, marl, ground limestone, Breton ameliorant, (maerl), phosphate chalk)	Only of natural origin
A	Magnesium and calcium carbonate	Only of natural origin
<b>a</b> OJ L 304, 21.11.2003	, p. 1.	

Status: Point in time view as at 01/08/2012.	
Changes to legislation: There are currently no known outstanding effects for the	
Commission Regulation (EC) No 889/2008. (See end of Document for details)	

		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	Industrial lime from sugar production	By-product of sugar production from sugar beet
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
А	Stone meal and clays	
<b>a</b> OJ L 304, 21.11.200	3, p. 1.	

# ANNEX II

Note:	Pesticides — pla	nt protection products referred	to in Article 5(1)
А	: authorised under Regulation (EEC) No 2092/91 and carried over by Article 16(3)(c) of Regulation (EC) No 834/2007		
В	: authorised under Regulation (EC) No 834/2007		
1. Substances of crop or animal origin			
		Description, compositional requirement, conditions for use	

		requirement, conditions for use
A	Azadirachtin extracted from Azadirachta indica (Neem tree)	Insecticide
А	Beeswax	Pruning agent

А	Gelatine	Insecticide
A	Hydrolysed proteins.	Attractant, only in authorized applications in combination with other appropriate products of this list
А	Lecithin	Fungicide
A	Plant oils (e.g. mint oil, pine oil, caraway oil).	Insecticide, acaricide, fungicide and sprout inhibitor.
A	Pyrethrins extracted from <i>Chrysanthemum</i> <i>cinerariaefolium</i>	Insecticide
A	Quassia extracted from Quassia amara	Insecticide, repellent
A	Rotenone extracted from <i>Derris</i> spp. and <i>Lonchocarpus</i> spp. and <i>Terphrosia</i> spp.	Insecticide

## 2. Micro-organisms used for biological pest and disease control

Authorisation	Name	Description, compositional requirement, conditions for use
A	Micro-organisms (bacteria, viruses and fungi)	

## 3. Substances produced by micro-organisms

Authorisation	Name	Description, compositional requirement, conditions for use
A	Spinosad	Insecticide Only where measures are taken to minimize the risk to key parasitoids and to minimize the risk of development of resistance

# 4. Substances to be used in traps and/or dispensers

Authorisation	Name	Description, compositional requirement, conditions for use
Α	Diammonium phosphate	Attractant, only in traps

A	Pheromones	Attractant; sexual behaviour disrupter; only in traps and dispensers
A	Pyrethroids (only deltamethrin or lambdacyhalothrin)	Insecticide; only in traps with specific attractants; only against <i>Bactrocera oleae</i> and <i>Ceratitis capitata</i> Wied.

## 5. Preparations to be surface-spread between cultivated plants

Authorisation	Name	Description, compositional requirement, conditions for use
Α	Ferric phosphate (iron (III) orthophosphate)	Molluscicide

## 6. Other substances from traditional use in organic farming

Authorisation	Name	Description, compositional requirement, conditions for use
A	Copper in the form of copper hydroxide, copper oxychloride, (tribasic) copper sulphate, cuprous oxide, copper octanoate	Fungicide. up to 6 kg copper per ha per year For perennial crops, Member States may, by derogation from the previous paragraph, provide that the 6 kg copper limit can be exceeded in a given year provided that the average quantity actually used over a 5-year period consisting of that year and of the four preceding years does not exceed 6 kg
A	Ethylene	Degreening bananas, kiwis and kakis; Degreening of citrus fruit only as part of a strategy for the prevention of fruit fly damage in citrus; Flower induction of pineapple; sprouting inhibition in potatoes and onions
A	Fatty acid potassium salt (soft soap)	Insecticide

A	Potassium aluminium (aluminium sulphate) (Kalinite)	Prevention of ripening of bananas
A	Lime sulphur (calcium polysulphide)	Fungicide, insecticide, acaricide
A	Paraffin oil	Insecticide, acaricide
A	Mineral oils	Insecticide, fungicide; only in fruit trees, vines, olive trees and tropical crops (e.g. bananas);
A	Potassium permanganate	Fungicide, bactericide; only in fruit trees, olive trees and vines.
A	Quartz sand	Repellent
A	Sulphur	Fungicide, acaricide, repellent

# 7. Other substances

Authorisation	Name	Description, compositional requirement, conitions for use
A	Calcium hydroxide	Fungicide Only in fruit trees, including nurseries, to control <i>Nectria</i> galligena
А	Potassium bicarbonate	Fungicide

## ANNEX III

Minimum surface areas indoors and outdoors and other characteristics of housing in the different species and types of production referred to in Article 10(4)

1	<b>D</b> ·	• •	•	•	1	•
	Bovines,	equidae	ovine	caprine	and po	orcine
	20,11100,	•••••••••	· · · · · · · · · · · · · · · · · · ·	••••	mine p	

	Indoors area(net area available to animals)		Outdoors area(exercise area, excluding pasturage)
	Live weight minimum (kg)	M <sup>2</sup> /head	M <sup>2</sup> /head
Breeding and fattening bovine and equidae	up to 100	1,5	1,1
	up to 200	2,5	1,9
	up to 350	4,0	3

	over 350	5 with a minimum of $1 \text{ m}^2/100 \text{ kg}$	3,7 with a minimum of 0,75 m <sup>2</sup> /100 kg
Dairy cows		6	4,5
Bulls for breeding		10	30
Sheep and goats		1,5 sheep/goat	2,5
		0,35 lamb/kid	0,5
Farrowing sows with piglets up to 40 days		7,5 sow	2,5
Fattening pigs	up to 50	0,8	0,6
	up to 85	1,1	0,8
	up to 110	1,3	1
	[ <sup>F2</sup> Over 110 kg	1,5	1,2]
Piglets	over 40 days and up to 30 kg	0,6	0,4
Brood pigs		2,5 female	1,9
		6 male If pens are used for natural service: 10 m <sup>2</sup> /boar	8,0

## **Textual Amendments**

**F2** Inserted by Commission Regulation (EC) No 710/2009 of 5 August 2009 amending Regulation (EC) No 889/2008 laying down detailed rules for the implementation of Council Regulation (EC) No 834/2007, as regards laying down detailed rules on organic aquaculture animal and seaweed production.

#### 2. Poultry

	Indoors area(net area available to animals)			Outdoors
	No animals/m <sup>2</sup>	cm perch/ animal	nest	area(m <sup>2</sup> of area available in rotation/ head)
Laying hens	6	18	7 laying hens per nest or in case of common nest 120 cm <sup>2</sup> /bird	4, provided that the limit of 170 kg of N/ha/year is not exceeded
Fattening poultry (in fixed housing)	10 with a maximum of 21 kg liveweight/m <sup>2</sup>	20 (for guinea fowl only)		4 broilers and guinea fowl 4,5 ducks 10 turkey

**a** Only in the case of mobile houses not exceeding  $150 \text{ m}^2$  floor space.

		15 geese In all the species mentioned above the limit of 170 kg of N/ha/year is not exceeded
Fattening poultry in mobile housing	16 <sup>a</sup> in mobile poultry houses with a maximum of 30 kg liveweight/m <sup>2</sup>	2,5, provided that the limit of 170 kg of N/ ha/year is not exceeded

**a** Only in the case of mobile houses not exceeding  $150 \text{ m}^2$  floor space.

## ANNEX IV

## Maximum number of animals per hectare referred to in Article 15 (2)

Class or species	Maximum number of animals per haequivalent to 170 kg N/ha/year
Equines over six months old	2
Calves for fattening	5
Other bovine animals less than one year old	5
Male bovine animals from one to less than two years old	3,3
Female bovine animals from one to less than two years old	3,3
Male bovine animals two years old or over	2
Breeding heifers	2,5
Heifers for fattening	2,5
Dairy cows	2
Cull dairy cows	2
Other cows	2,5
Female breeding rabbits	100
Ewes	13,3
Goats	13,3
Piglets	74
Breeding sows	6,5
Pigs for fattening	14
Other pigs	14

Table chickens	580
Laying hens	230

# [<sup>F3</sup>ANNEX V

## Feed materials as referred to in Article 22(d), Article 24(2) and Article 25m(1)

#### **Textual Amendments**

**F3** Substituted by Commission Implementing Regulation (EU) No 505/2012 of 14 June 2012 amending and correcting Regulation (EC) No 889/2008 laying down detailed rules for the implementation of Council Regulation (EC) No 834/2007 on organic production and labelling of organic products with regard to organic production, labelling and control.

#### 1. FEED MATERIALS OF MINERAL ORIGIN

А	Calcareous marine shells	
A	Maerl	
A	Lithotamn	
A	Calcium gluconate	
A	Calcium carbonate	
A	Magnesium oxide (anhydrous magnesia)	
A	Magnesium sulphate	
A	Magnesium chloride	
A	Magnesium carbonate	
A	Defluorinated phosphate	
A	Calcium magnesium phosphate	
A	Magnesium phosphate	
A	Monosodium phosphate	
A	Calcium sodium phosphate	
A	Sodium chloride	
A	Sodium bicarbonate	
A	Sodium carbonate	
A	Sodium sulphate	
A	Potassium chloride	

## 2. OTHER FEED MATERIALS

Fermentation (by-)products from microorganisms the cells of which have been inactivated or killed:

A	Saccharomyces cerevisiae	
A	Saccharomyces carlsbergiensis	

## ANNEX VI

#### Feed additives used in animal nutrition referred to in Article 22(g), Article 24(2) and Article 25m(2)

Feed additives listed in this Annex must be approved under Regulation (EC) No 1831/2003 of the European Parliament and of the Council<sup>(1)</sup>.

## 1. TECHNOLOGICAL ADDITIVES

(a)

## PRESERVATIVES

Authorisation	ID numbers		Substance	Description, conditions for use
А	1a	E 200	Sorbic acid	
A	1a	E 236	Formic acid	
В	1a	E 237	Sodium formate	
А	1a	E 260	Acetic acid	
А	1a	E 270	Lactic acid	
А	1a	E 280	Propionic acid	
A	1a	E 330	Citric acid	

## (b)

#### ANTIOXIDANTS

Authorisation	ID number		Substance	Description, conditions for use
А	1b	E 306	Tocopherol- rich extracts of natural origin	

## (c)

## EMULSIFYING AND STABILISING AGENTS, THICKENERS AND GELLING AGENTS

Authorisation	ID numbers		Substance	Description, conditions for use
A	1	E 322	Lecithin	Only if derived from organic raw material Use restricted to aquaculture animal feed

## (d)

## BINDERS, ANTI-CAKING AGENTS AND COAGULANTS

Authorisation	ID number		Substance	Description, conditions for use
В	1	E 535	Sodium ferrocyanide	Maximum dose rate of 20 mg/kg NaCl calculated as ferrocyanide anion
А	1	E 551b	Colloidal silica	
A	1	E 551c	Kieselgur (diatomaceous earth, purified)	
А	1	E 558	Bentonite- montmorillonite	
A	1	E 559	Kaolinitic clays, free of asbestos	
A	1	E 560	Natural mixtures of stearites and chlorite	
А	1	E 561	Vermiculite	
A	1	E 562	Sepiolite	
В	1	E 566	Natrolite- Phonolite	
В	1	E 568	Clinoptilolite of sedimentary origin, [Pigs for fattening; Chickens for fattening;	

			Turkeys for fattening; Bovine; Salmon]
А	1	E 599	Perlite

## (e)

## SILAGE ADDITIVES

Authorisation	ID number	Substance	Description, conditions for use
A	1k	Enzymes, yeasts and bacteria	Use restricted to production of silage when weather conditions do not allow for adequate fermentation

### 2. SENSORY ADDITIVES

Authorisation	ID number	Substance	Description, conditions for use
А	2b	Flavouring compounds	Only extracts from agricultural products

## 3. NUTRITIONAL ADDITIVES

(a)

## VITAMINS

Authorisation	ID number	Substance	iption, tions for
A	3a	Vitamins and provitamins	 Derived from agricultura products If derived synthetica only those identical to vitamins derived

from agricultural products may be used for monogastric animals and aquaculture animals. If derived synthetically, only vitamins A, D and E identical to vitamins derived from agricultural products may be used for ruminants, the use is subject to prior authorisation of the Member States based on the assessment of the possibility for organic ruminants to obtain the necessary quantities of the said vitamins



(	b)

## TRACE ELEMENTS

Authorisation	ID numbers		Substance	Description, conditions for use
A	3b	E1 Iron	<ul> <li>ferric oxide</li> <li>ferrous carbonat</li> <li>ferrous sulphate</li> <li>heptahyc</li> <li>ferrous sulphate</li> <li>monohyc</li> </ul>	Irate
A	3b	E2 Iodine	— calcium iodate, anhydror	15
A	3b	E3 Cobalt	<ul> <li>basic</li> <li>cobaltou</li> <li>carbonat</li> <li>monohya</li> <li>cobaltou</li> <li>sulphate</li> <li>monohya</li> <li>and/or</li> <li>heptahya</li> </ul>	e, drate s drate
A	3b	E4 Copper	<ul> <li>basic cupric carbonat monohyo cupric oxide</li> <li>cupric sulphate pentahyo</li> </ul>	drate
A	3b	E5 Manganese	— mangano carbonat — mangano oxide	e

			<u> </u>	manganous sulfate, monohydrate
A	3b	E6 Zinc		zinc oxide zinc sulphate monohydrate zinc sulphate heptahydrate
A	3b	E7 Molybdenum		sodium molybdate
A	3b	E8 Selenium		sodium selenate sodium selenite

## 4. ZOOTECHNICAL ADDITIVES

Authorisation	ID number	Substance	Description, conditions for use
А		Enzymes and micro- organisms	]

# [<sup>F1</sup>ANNEX VII

## Products for cleaning and disinfection

- 1. Products for cleaning and disinfection of buildings and installations for livestock production referred to in Article 23(4):
- Potassium and sodium soap
- Water and steam
- Milk of lime
- Lime
- Quicklime
- Sodium hypochlorite (e.g. as liquid bleach)
- Caustic soda
- Caustic potash
- Hydrogen peroxide
- Natural essences of plants
- Citric, peracetic acid, formic, lactic, oxalic and acetic acid
- Alcohol
- Nitric acid (dairy equipment)
- Phosporic acid (dairy equipment)

- Formaldehyde
- Cleaning and disinfection products for teats and milking facilities
- Sodium carbonate
- 2. Products for cleaning and disinfection for aquaculture animals and seaweed production referred to in Articles 6e(2), 25s(2) and 29a.
- 2.1. Substances for cleaning and disinfection of equipment and facilities, in the absence of aquaculture animals:
- ozone
- sodium chloride
- sodium hypochlorite
- calcium hypochlorite
- lime (CaO, calcium oxide)
- caustic soda
- alcohol
- hydrogen peroxide
- organic acids (acetic acid, lactic acid, citric acid)
- humic acid
- peroxyacetic acids
- iodophores
- copper sulphate: only until 31 December 2015
- potassium permanganate
- peracetic and peroctanoic acids
- tea seed cake made of natural camelia seed (use restricted to shrimp production)
- 2.2. Limited list of substances for use in the presence of aquaculture animals:
- limestone (calcium carbonate) for pH control
- dolomite for pH correction (use restricted to shrimp production)]

## ANNEX VIII

[<sup>F4</sup>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)]

Textu F4	<b>tal Amendments</b> Substituted by Commission Regulation (EC) No 1254/2008 of 15 December 2008 amending Regulation (EC) No 889/2008 laying down detailed rules for implementation of Council Regulation (EC) No 834/2007 on organic production and labelling of organic products with regard to organic production, labelling and control.
Note:	
А	: authorised under Regulation (EEC) No 2092/91 and carried over by Article 21(2) of Regulation (EC) No 834/2007

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

#### 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.

Authorisation	m Code Name	Name	Preparation of foodstuffs of		Specific conditions
		plant origin	animal origin		
A	E 153	Vegetable carbon		X	Ashy goat cheese Morbier cheese
A	E 160b*	Annatto, Bixin, Norbixin		X	Red Leicester cheese Double Gloucester cheese Cheddar Mimolette cheese
A	E 170	Calcium carbonate	X	X	Shall not be used for colouring or calcium enrichment or products
A	E 220 Or	Sulphur dioxide	X	X	In fruit wines without added sugar (including cider and perry) or in mead: 50 mg <sup>6</sup>
	E 224	Potassium metabisulphite	X	X	For cider and perry prepared with addition of sugars or juice concentrate

technological alternative, giving the same guarantees and/or allowing to maintain the specific features of the product, is available.

**b** The restriction concerns only animal products.

c 'Dulce de leche' or 'Confiture de lait' refers to a soft, luscious, brown cream, made of sweetened, thickened milk.

**d** In this context, 'fruit wine' is defined as wine made from fruits other than grapes.

e Maximum levels available from all sources, expressed as SO<sub>2</sub> in mg/l.

						after fermentation: 100 mg <sup>e</sup>
[ <sup>F2</sup> ]	3	E 223	Sodium metabisulphite		X	Crustaceans] <sup>b</sup>
A		E 250 or	Sodium nitrite		Х	For meat products <sup>a</sup> :
		E 252	Potassium nitrate		X	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>3</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 For E 252: maximum residual amount expressed as NaNO <sub>2</sub> : 50 mg/kg For E 252: maximum residual amount expressed as NaNO <sub>3</sub> : 50 mg/kg
A		E 270	Lactic acid	Х	X	
A		E 290	Carbon dioxide	Х	X	
A		E 296	Malic acid	Х		
a			has been demonstrated same guarantees and/			authority that no eatures of the product, is
b	The restriction	concerns only anima	l products.			
2	'Dulce de leche	e' or 'Confiture de la	it' refers to a soft, lusc	ious, brown crear	n, made of sweeten	ed, thickened milk.
d	In this context,	'fruit wine' is define	ed as wine made from f	fruits other than g	rapes.	

e Maximum levels available from all sources, expressed as SO<sub>2</sub> in mg/l.

А	E 300	Ascorbic acid	Х	Х	Meat products <sup>b</sup>
A	E 301	Sodium ascorbate		X	Meat products <sup>b</sup> in connection with nitrates and nitrites
A	E 306*	Tocopherol- rich extract	Х	X	Anti-oxidant for fats and oils
А	E 322*	Lecithins	Х	Х	Milk products <sup>b</sup>
A	E 325	Sodium lactate		X	Milk-based and meat products
А	E 330	Citric acid	X		
[ <sup>F2</sup> B	E 330	Citric acid		X	Crustaceans and molluscs] <sup>b</sup>
А	E 331	Sodium citrates		X	
A	E 333	Calcium citrates	Х		
А	E 334	Tartaric acid (L(+)–)	X		
А	E 335	Sodium tartrates	Х		
А	E 336	Potassium tartrates	X		
A	E 341 (i)	Monocalcium- phosphate	Х		Raising agent for self raising flour
[ <sup>F3</sup> B	E 392*	Extracts of rosemary	Х	X	Only when derived from organic production]
		it has been demonstrated he same guarantees and/			t authority that no features of the product, is
<b>b</b> The restrict	ion concerns only anir	nal products.			
c 'Dulce de le	eche' or 'Confiture de	lait' refers to a soft, lusc	ious, brown cre	am, made of sweete	ned, thickened milk.
d In this conte	ext, 'fruit wine' is defi	ined as wine made from	fruits other than	grapes.	

e Maximum levels available from all sources, expressed as SO<sub>2</sub> in mg/l.

А		E 400	Alginic acid	Х	Х	Milk-based products <sup>b</sup>
A		E 401	Sodium alginate	Х	X	Milk-based products <sup>b</sup>
A		E 402	Potassium alginate	Х	X	Milk-based products <sup>b</sup>
A		E 406	Agar	Х	X	Milk-based and meat products <sup>b</sup>
A		E 407	Carrageenan	Х	X	Milk-based products <sup>b</sup>
A		E 410*	Locust bean gum	Х	X	
А		E 412*	Guar gum	Х	X	
A		E 414*	Arabic gum	Х	X	
A		E 415	Xanthan gum	Х	X	
A		E 422	Glycerol	X		For plant extracts
A		E 440 (i)*	Pectin	Х	X	Milk-based products <sup>b</sup>
A		E 464	Hydroxypropy methyl cellulose	IX	Х	Encapsulation material for capsules
A		E 500	Sodium carbonates	X	X	'Dulce de leche' <sup>e</sup> and soured-cream butter and sour milk cheese <sup>b</sup>
A		E 501	Potassium carbonates	Х		
A		E 503	Ammonium carbonates	Х		
A		E 504	Magnesium carbonates	Х		
a			has been demonstrated same guarantees and/			thority that no atures of the product, is
b	The restriction	concerns only anima	l products.			
b c	The restriction	-	l products. it' refers to a soft, lusc	ious, brown cream	n made of sweetened	1. thickened milk.

c 'Dulce de leche' or 'Confiture de lait' refers to a soft, luscious, brown cream, made of sweetened, thickened milk.

**d** In this context, 'fruit wine' is defined as wine made from fruits other than grapes.

 $e \qquad \text{Maximum levels available from all sources, expressed as SO_2 in mg/l.}$ 

A		E 509	Calcium chloride		X	Milk coagulation
A		E 516	Calcium sulphate	X		Carrier
A		E 524	Sodium hydroxide	X		Surface treatment of 'Laugengebäck'
A		E 551	Silicon dioxide	X		Anti-caking agent for herbs and spices
A		E 553b	Talc	X	X	Coating agent for meat products
А		E 938	Argon	X	Х	
А		E 939	Helium	X	X	
А		E 941	Nitrogen	Х	Х	
A		E 948	Oxygen	X	Х	
a			if it has been demonstra the same guarantees a			nt authority that no e features of the product, is
b	The restriction concerns only animal products.					
с	'Dulce de lech	e' or 'Confiture d	e lait' refers to a soft. I	uscious. brown	cream, made of sweete	ened, thickened milk.

'Dulce de leche' or 'Confiture de lait' refers to a soft, luscious, brown cream, made of sweetened, thickened milk.

d In this context, 'fruit wine' is defined as wine made from fruits other than grapes.

Maximum levels available from all sources, expressed as SO<sub>2</sub> in mg/l. e

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

Note:

- А : authorised under Regulation (EEC) No 2092/91 and carried over by Article 21(2) of Regulation (EC) No 834/2007 : authorised under Regulation (EC) No 834/2007 В

Authorisation	Name	Preparation of foodstuffs of plant origin	Preparation of foodstuffs of animal origin	Specific conditions			
A	Water	X	X	Drinking water within the meaning of Council			
a The restriction concerns only animal products.							

b The restriction concerns only plant products.

				Directive 98/83/ EC
A	Calcium chloride	Х		Coagulation agent
A	Calcium carbonate	Х		
	Calcium hydroxide	Х		
A	Calcium sulphate	Х		Coagulation agent
A	Magnesium chloride (or nigari)	Х		Coagulation agent
А	Potassium carbonate	Х		Drying of grapes
A	Sodium carbonate	Х		Sugar(s) production
A	Lactic acid		X	For the regulation of the pH of the brine bath in cheese production <sup>a</sup>
A	Citric acid	X	X	For the regulation of the pH of the brine bath in cheese production <sup>a</sup> Oil production and hydrolysis of starch <sup>b</sup>
A	Sodium hydroxide	Х		Sugar(s) production Oil production from rape seed ( <i>Brassica</i> spp)
A	Sulphuric acid	Х	X	Gelatine production <sup>a</sup> Sugar(s) production <sup>b</sup>
A	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
А	Ammonium hydroxide		X	Gelatine production
А	Hydrogen peroxide		X	Gelatine production
А	Carbon dioxide	Х	X	
A	Nitrogen	Х	X	
A	Ethanol	Х	X	Solvent
A	Tannic acid	Х		Filtration aid
A				
A	Egg white albumen	Х		
A	Casein	Х		
A	Gelatin	Х		
A	Isinglass	Х		
A	Vegetable oils	Х	X	Greasing, releasing or anti- foaming agent
A	Silicon dioxide gel or colloidal solution	Х		
А	Activated carbon	Х		
A	Talc	X		In compliance with the specific purity criteria for food additive E 553b
A	Bentonite	X	X	Sticking agent for mead <sup>a</sup> In compliance with the specific

**b** The restriction concerns only plant products.

				purity criteria for food additive E 558
A	Kaolin	X	X	Propolis <sup>a</sup> In compliance with the specific purity criteria for food additive E 559
A	Celluose	X	Х	Gelatine production <sup>a</sup>
A	Diatomaceous earth	X	Х	Gelatine production <sup>a</sup>
A	Perlite	X	Х	Gelatine production <sup>a</sup>
A	Hazelnut shells	X		
A	Rice meal	X		
A	Beeswax	X		Releasing agent
A	Carnauba wax	X		Releasing agent
a The restrictio	n concerns only animal produc	ets.	I	I

# [<sup>F5</sup>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
Sodium carbonate	X	X	For the regulation of the pH

Vegetable oils	X		Greasing, releasing or anti-foaming agent]
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#### **Textual Amendments**

**F5** Inserted by Commission Regulation (EC) No 1254/2008 of 15 December 2008 amending Regulation (EC) No 889/2008 laying down detailed rules for implementation of Council Regulation (EC) No 834/2007 on organic production and labelling of organic products with regard to organic production, labelling and control.

## [<sup>F6</sup>ANNEX VIIIa

#### **Textual Amendments**

F6 Inserted by Commission Implementing Regulation (EU) No 203/2012 of 8 March 2012 amending Regulation (EC) No 889/2008 laying down detailed rules for the implementation of Council Regulation (EC) No 834/2007, as regards detailed rules on organic wine.

# 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><li>— Air</li><li>— Gaseous oxygen</li></ul>	
Point 3: Centrifuging and filtration	<ul> <li>Perlite</li> <li>Cellulose</li> <li>Diatomeceous 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> <li>Nitrogen</li> <li>Carbon dioxide</li> <li>Argon</li> </ul>	
Points 5, Use 15 and 21:	— Yeasts <sup>a</sup>	
<b>a</b> For the individual yeast strains: if av	vailable, derived from organic raw material.	
<b>b</b> Derived from organic raw material i	f available.]	

Point 6:	Use	<ul> <li>Di-ammonium</li> <li>phosphate</li> <li>Thiamine</li> <li>hydrochloride</li> </ul>		
Point 7:	Use	<ul> <li>Sulphur dioxide</li> <li>Potassium</li> <li>bisulphite or</li> <li>potassium</li> <li>metabisulphite</li> </ul>	(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;
			(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;
			(c)	For all other wines, the maximum sulphur dioxide content applied in accordance with Annex I B to Regulation (EC) No 606/2009 on 1 August 2010, shall be reduced by 30 milligrams per litre.
Point 9:	Use	<ul> <li>Charcoal for oenological use</li> </ul>		
Point 10:	Clarification	— Edible gelatine <sup>b</sup>		
a For the	- : di: d 1	vailable, derived from organic raw ma	torial	

#### Status: Point in time view as at 01/08/2012. Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EC) No 889/2008. (See end of Document for details) Plant proteins from wheat or peas<sup>b</sup> Isinglass<sup>b</sup> Egg white albumin<sup>b</sup> Tannins<sup>b</sup> \_\_\_\_ Casein Potassium caseinate Silicon dioxide \_\_\_\_ Bentonite Pectolytic enzymes \_\_\_\_\_ Lactic acid \_\_\_\_ Point Use for L(+)Tartaric acid 12: acidification purposes L(+)Tartaric acid Point Use for Calcium carbonate 13: deacidification Neutral potassium purposes tartrate Potassium bicarbonate Point Addition Aleppo pine resin 14: Point Use Lactic bacteria 17: Point Addition L-Ascorbic acid 19: Point Use for bubbling Nitrogen 22: Addition Carbon dioxide Point 23: Point Citric acid Addition for 24: wine stabilisation purposes Point Addition Tannins<sup>b</sup> 25: Point Addition Meta-tartaric acid 27: a For the individual yeast strains: if available, derived from organic raw material. b Derived from organic raw material if available.]

Point 28:	Use		Acacia gum <sup>b</sup> (= gum arabic)	
Point 30:	Use		Potassium bitartrate	
Point 31:	Use		Cupric citrate	
Point 31:	Use		Copper sulphate	Authorised until 31 July 2015
Point 38:	Use		Oak chips	
Point 39:	Use		Potassium alginate	
accordat point A	treatment in nce with Annex III, (2)(b) to Regulation 0 606/2009		Calcium sulphate	Only for 'vino generoso' or 'vino generoso de licor'
a For th	ne individual yeast strains: if av	ailable, deriv	ved from organic raw material.	
<b>b</b> Deriv	red from organic raw material i	f available.]		

## ANNEX IX

# Ingredients of agricultural origin which have not been produced organically referred to in Article 28

# 1. UNPROCESSED VEGETABLE PRODUCTS AS WELL AS PRODUCTS DERIVED THEREFROM BY PROCESSES

1.1. Edible fruits, nuts and seeds:

_	acorns	Quercus spp.
_	cola nuts	Cola acuminata
_	gooseberries	Ribes uva-crispa
_	maracujas (passion fruit)	Passiflora edulis
	raspberries (dried)	Rubus idaeus
_	red currants (dried)	Ribes rubrum

1.2. Edible spices and herbs:

	pepper (Peruvian)	Schinus molle L.
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_	horseradish seeds	Armoracia rusticana
_	lesser galanga	Alpinia officinarum
_	safflower flowers	Carthamus tinctorius
_	watercress herb	Nasturtium officinale

### 1.3. Miscellaneous:

Algae, including seaweed, permitted in non-organic foodstuffs preparation

## 2. VEGETABLE PRODUCTS

2.1. Fats and oils whether or not refined, but not chemically modified, derived from plants other than:

	сосоа	Theobroma cacao
_	coconut	Cocos nucifera
_	olive	Olea europaea
_	sunflower	Helianthus annuus
_	palm	Elaeis guineensis
_	rape	Brassica napus, rapa
_	safflower	Carthamus tinctorius
_	sesame	Sesamum indicum
_	soya	Glycine max
		1

2.2. The following sugars, starches and other products from cereals and tubers:

- fructose
- rice paper
- unleavened bread paper
- starch from rice and waxy maize, not chemically modified
- 2.3. Miscellaneous:
- pea protein *Pisum* spp.
- rum, only obtained from cane sugar juice
- kirsch prepared on the basis of fruits and flavourings as referred to in Article 27(1)(c).

#### 3. ANIMAL PRODUCTS

aquatic organisms, not originating from aquaculture, and permitted in no-organic foodstuffs preparation

- gelatin
- whey powder '*herasuola*'
- casings

Status: Point in time view as at 01/08/2012.

Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EC) No 889/2008. (See end of Document for details)

#### ANNEX X

Species for which organically produced seed or seed potatoes are available in sufficient quantities and for a significant number of varieties in all parts of the Community referred to in Article 45(3)

# [<sup>F7</sup>ANNEX XI

#### Textual Amendments

**F7** Substituted by Commission Regulation (EU) No 271/2010 of 24 March 2010 amending Regulation (EC) No 889/2008 laying down detailed rules for the implementation of Council Regulation (EC) No 834/2007, as regards the organic production logo of the European Union.

#### A.Organic logo of the EU, referred to in Article 57

- 1. The Organic logo of the EU shall comply with the model below:
- 2. The reference colour in Pantone is Green Pantone No 376 and Green (50 % Cyan + 100 % Yellow), when a four-colour process is used.
- 3. The Organic logo of the EU can also be used in black and white as shown, only where it is not practicable to apply it in colour:
- 4. If the background colour of the packaging or label is dark, the symbols may be used in negative format, using the background colour of the packaging or label.
- 5. If a symbol is used in colour on a coloured background, which makes it difficult to see, a delimiting outer line around the symbol can be used to improve contrast with the background colours.
- 6. In certain specific situations where there are indications in a single colour on the packaging, the Organic logo of the EU may be used in the same colour.
- 7. The Organic logo of the EU must have a height of at least 9 mm and a width of at least 13,5 mm; the proportion ratio height/width shall always be 1:1,5. Exceptionally the minimum size may be reduced to a height of 6 mm for very small packages.
- 8. The Organic logo of the EU may be associated with graphical or textual elements referring to organic farming, under the condition that they do not modify or change the nature of the Organic logo of the EU, nor any of the indications mentioned at Article 58. When associated to national or private logos using a green colour different from the reference colour mentioned in point 2, the Organic logo of the EU may be used in that non-reference colour.

#### **Textual Amendments**

**F8** Deleted by Commission Implementing Regulation (EU) No 344/2011 of 8 April 2011 amending Regulation (EC) No 889/2008 laying down detailed rules for the implementation of Council Regulation (EC) No 834/2007 on organic production and labelling of organic products with regard to organic production, labelling and control.

#### B. Code numbers referred to in Article 58

The general format of the code numbers is as follows: AB-CDE-999

Where:

- 1. 'AB' is the ISO code as specified in Article 58(1)(a) for the country where the controls take place; and
- 2. 'CDE' is a term, indicated in three letters to be decided by the Commission or each Member State, like 'bio' or 'öko' or 'org' or 'eko' establishing a link with the organic production method as specified in Article 58(1)(b); and
- 3. '999' is the reference number, indicated in maximum three digits, to be attributed, as specified in Article 58(1)(c) by:
  - (a) each Member State's competent authority to the Control Authorities or Control Bodies to which they have delegated control tasks in accordance with Article 27 of Regulation (EC) No 834/2007;
  - (b) the Commission, to:
    - the Control Authorities and Control Bodies referred to in Article 3(2)(a) of Commission Regulation (EC) No 1235/2008<sup>(2)</sup> and listed in Annex I to that Regulation;
    - (ii) the third countries' competent authorities or Control Bodies referred to in Article 7(2)(f) of Regulation (EC) No 1235/2008 and listed in Annex III to that Regulation;
    - (iii) the Control Authorities and Control Bodies referred to in Article 10(2)(a) of Regulation (EC) No 1235/2008, and listed in Annex IV to that Regulation;
  - (c) each Member State's competent authority to the Control Authority or Control Body which has been authorised until 31 December 2012 for issuing the certificate of inspection in accordance with Article 19(1) fourth subparagraph of Regulation (EC) No 1235/2008 (import authorisations), upon proposal of the Commission.

The Commission shall make the code numbers available to the public by any appropriate technical means, including publication on the Internet.]

# [<sup>F1</sup>ANNEX XII

# Model of documentary evidence to the operator according to Article 29(1) of Regulation (EC) No 834/2007 referred to in [<sup>F9</sup>Article 68(1)] of this Regulation]

#### **Textual Amendments**

**F9** Substituted by Commission Implementing Regulation (EU) No 126/2012 of 14 February 2012 amending Regulation (EC) No 889/2008 as regards documentary evidence and amending Regulation (EC) No 1235/2008 as regards the arrangements for imports of organic products from the United States of America (Text with EEA relevance).

# [<sup>F10</sup>ANNEX XIIa

# Model of complementary documentary evidence to the operator according to Article 29(1) of Regulation (EC) No 834/2007 referred to in Article 68(2) of this Regulation

#### **Textual Amendments**

F10 Inserted by Commission Implementing Regulation (EU) No 126/2012 of 14 February 2012 amending Regulation (EC) No 889/2008 as regards documentary evidence and amending Regulation (EC) No 1235/2008 as regards the arrangements for imports of organic products from the United States of America (Text with EEA relevance).

## ANNEX XIIb

Entry referred to in the second subparagraph of Article 68(2):

—In Bulgarian	:	Животински продукти, произведени без използване на антибиотици
—In Spanish	:	Productos animales producidos sin utilizar antibióticos
—In Czech	:	Živočišné produkty vyprodukované bez použití antibiotik
—In Danish	:	Animalske produkter, der er produceret uden brug af antibiotika
—In German	:	Ohne Anwendung von Antibiotika erzeugte tierische Erzeugnisse
—In Estonian	:	Loomsed tooted, mille tootmisel ei ole kasutatud antibiootikume
—In Greek	:	Ζωικά προϊόντα που παράγονται χωρίς τη χρήση αντιβιοτικών
—In English	:	Animal products produced without the use of antibiotics
—In French	:	produits animaux obtenus sans recourir aux antibiotiques
—In Italian	:	Prodotti animali ottenuti senza l'uso di antibiotici
—In Latvian	:	Dzīvnieku izcelsmes produkti, kuru ražošanā nav izmantotas antibiotikas
—In Lithuanian	:	nenaudojant antibiotikų pagaminti gyvūniniai produktai
—In Hungarian	:	Antibiotikumok alkalmazása nélkül előállított állati eredetű termékek
-In Maltese	:	Il-prodotti tal-annimali prodotti mingħajr l-użu tal-antibijotiċi
—In Dutch	:	Zonder het gebruik van antibiotica geproduceerde dierlijke producten

Status: Point in time view as at 01/08/2012.	
<b>Changes to legislation:</b> There are currently no known outstanding effects for the	
Commission Regulation (EC) No 889/2008. (See end of Document for details)	

#### ANNEX XIII

Model of a vendor declaration referred to in Article 69

#### Vendor declaration according to Article 9(3) of Council Regulation (EC) No 834/2007

Name, address of vendor:		
Identification (e.g. lot or stock number):	Product name:	
Components: (Specify all components existing in the prod	uct/used the last in the production process)	

I declare that this product was manufactured neither 'from' nor 'by' GMOs as those terms are used in Articles 2 and 9 of Council Regulation (EC) No 834/2007. I do not have any information which could suggest that this statement is inaccurate.

Thus, I declare that the above named product complies with Article 9 of Regulation (EC) No 834/2007 regarding the prohibition on the use of GMOs.

I undertake to inform our customer and its control body/authority immediately if this declaration is withdrawn or modified, or if any information comes to light which would undermine its accuracy.

I authorise the control body or control authority, as defined in Article 2 of Council Regulation (EC) No 834/2007, which supervises our customer to examine the accuracy of this declaration and if necessary to take samples for analytic proof. I also accept that this task may be carried out by an independent institution which has been appointed in writing by the control body.

The undersigned takes responsibility for the accuracy of this declaration.

Country, place, date, signature of vendor: Co	Company stamp of vendor ( <i>if appropriate</i> ):
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## [<sup>F2</sup>ANNEX XIIIa

#### Section 1

Organic production of salmonids in fresh water:

Brown trout (Salmo trutta) — Rainbow trout (Oncorhynchus mykiss) — American brook trout (Salvelinus fontinalis) — Salmon (Salmo salar) — Charr (Salvelinus alpinus) — Grayling (Thymallus thymallus) — American lake trout (or grey trout) (Salvelinus namaycush) — Huchen (Hucho hucho)

Production system	Ongrowing farm systems must be fed from open systems. The flow rate must ensure a minimum of 60 % oxygen saturation for stock and must ensure their comfort and the elimination of farming effluent.
Maximum stocking density	Salmonid species not listed below 15 kg/m <sup>3</sup> Salmon 20 kg/m <sup>3</sup> Brown trout and Rainbow trout 25 kg/m <sup>3</sup> Arctic charr 20 kg/m <sup>3</sup>

#### Section 2

Organic production of salmonids in sea water:

Salmon (Salmo salar), Brown trout (Salmo trutta) — Rainbow trout (Oncorhynchus mykiss)

Maximum stocking density	10 kg/m <sup>3</sup> in net pens
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## Section 3

Organic production of cod (Gadus morhua) and other Gadidae, sea bass (Dicentrarchus labrax), sea bream (Sparus aurata), meagre (Argyrosomus regius), turbot (Psetta maxima [= Scopthalmus maximux]), red porgy (Pagrus pagrus [= Sparus pagrus]), red drum (Sciaenops ocellatus) and other Sparidae, and spinefeet (Siganus spp.)

Production system	In open water containment systems (net pens/ cages) with minimum sea current speed to provide optimum fish welfare or in open systems on land.
Maximum stocking density	For fish other than turbot: 15 kg/m <sup>3</sup> For turbot: 25 kg/m <sup>2</sup>

## Section 4

Organic production of sea bass, sea bream, meagre, mullets (*Liza, Mugil*) and eel (*Anguilla spp.*) in earth ponds of tidal areas and costal lagoons

Containment systemTraditional salt pans transformed into aquaculture production units and similar earth ponds in tidal areas
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Production system	There shall be adequate renewal of water to ensure the welfare of the species, At least 50 % of the dikes must have plant cover Wetland based depuration ponds required
Maximum stocking density	4 kg/m <sup>3</sup>

#### Section 5

Organic production of Sturgeon in fresh water:

Species concerned: Acipenser family

Production system	Water flow in each rearing unit shall be sufficient to ensure animal welfare Effluent water to be of equivalent quality to incoming water
Maximum stocking density	30 kg/m <sup>3</sup>

## Section 6

Organic production of fish in inland waters:

Species concerned: Carp family (*Cyprinidae*) and other associated species in the context of polyculture, including perch, pike, catfish, coregonids, sturgeon.

Production system	In fishponds which shall periodically be fully
·	drained and in lakes. Lakes must be devoted
	exclusively to organic production, including
	the growing of crops on dry areas.
	The fishery capture area must be equipped
	with a clean water inlet and of a size to
	provide optimal comfort for the fish. The fish
	must be stored in clean water after harvest.
	Organic and mineral fertilisation of the
	ponds and lakes shall be carried out in
	compliance with Annex I to Regulation (EC)
	No 889/2008 with a maximum application of
	20 kg Nitrogen/ha.
	Treatments involving synthetic chemicals
	for the control of hydrophytes and plant
	coverage present in production waters are
	prohibited.
	Areas of natural vegetation shall be
	maintained around inland water units
	as a buffer zone for external land areas
	not involved in the farming operation
	in accordance with the rules of organic
	aquaculture.

	For grow-out 'polyculture' shall be used on condition that the criteria laid down in the present specifications for the other species of lakes fish are duly adhered to.
Farming yield	The total production of species is limited to 1 500 kg of fish per hectare per year.

## Section 7

Organic production of penaeid shrimps and freshwater prawns (Macrobrachium spp.):

Establishment of production unit/s	Location to be in sterile clay areas to minimise environmental impact of pond construction. Ponds to be built with the natural pre-existing clay. Mangrove destruction is not permitted.
Conversion time	Six months per pond, corresponding to the normal lifespan of a farmed shrimp.
Broodstock origin	A minimum of half the broodstock shall be domesticated after three years operating The remainder is to be pathogen free wild broodstock originating from sustainable fisheries. A compulsory screening to be implemented on the first and second generation prior to introducing to the farm.
Eyestalk ablation	Is prohibited.
Maximum on farm stocking densities and production limits	Seeding: maximum 22 post larvae/m <sup>2</sup> Maximum instantaneous biomass: 240 g/m <sup>2</sup>

#### Section 8

Molluscs and echinoderms:

Production systems	Long-lines, rafts, bottom culture, net bags,
	cages, trays, lantern nets, bouchot poles and
	other containment systems.
	For mussel cultivation on rafts the number of
	drop-ropes shall not exceed one per square
	meter of surface area. The maximum drop-
	rope length shall not exceed 20 metres.
	Thinning-out of drop-ropes shall not take
	place during the production cycle, however
	sub-division of drop ropes shall be permitted
	without increasing stocking density at the
	outset.

#### Section 9

Tropical fresh water fish: milkfish (Chanos chanos), tilapia (Oreochromis spp.), siamese catfish (Pangasius spp.):

Production systems	Ponds and net cages
Maximum stocking density	Pangasius: 10 kg/m <sup>3</sup> Oreochromis: 20 kg/m <sup>3</sup>

### Section 10

Other aquaculture animal species: none]

#### ANNEX XIV

#### Correlation Table referred to in Article 96

Regulation (EEC) No 2092/91	(1) Regulation (EC) No 207/93(2) Regulation (EC) No 223/2003(3) Regulation (EC) No 1452/2003	This Regulation
—		Article 1
		Article 2(a)
Article 4(15)		Article 2(b)
Annex III, C (first indent)		Article 2(c)
Annex III, C (second indent)		Article 2(d)
_		Article 2(e)
_		Article 2(f)
		Article 2(g)
_		Article 2(h)
Article 4(24)		Article 2(i)
		Article 3(1)
Annex I.B, 7.1 and 7.2		Article 3(2)
Annex I.B, 7.4		Article 3(3)
Annex I.A, 2.4		Article 3(4)
Annex I.A, 2.3		Article 3(5)
_		Article 4
Article 6(1), Annex I.A, 3		Article 5
Annex I.A, 5		Article 6

Annex I.B and C (titles)	Article 7
Annex I.B, 3.1	Article 8(1)
Annex I.C, 3.1	Article 8(2)
Annex I.B, 3.4, 3.8, 3.9, 3.10, 3.11	Article 9(1) to (4)
Annex I.C, 3.6	Article 9(5)
Annex I.B, 8.1.1	Article 10(1)
Annex I.B, 8.2.1	Article 10(2)
Annex I.B, 8.2.2	Article 10(3)
Annex I.B, 8.2.3	Article 10(4)
Annex I.B, 8.3.5	Article 11(1)
Annex I.B, 8.3.6	Article 11(2)
Annex I.B, 8.3.7	Article 11(3)
Annex I.B, 8.3.8	Article 11(4), (5)
Annex I.B, 6.1.9, 8.4.1 to 8.4.5	Article 12(1) to (4)
Annex I.B, 6.1.9	Article 12(5)
Annex I.C, 4, 8.1 to 8.5	Article 13
Annex I.B, 8.1.2	Article 14
Annex I.B, 7.1, 7.2	Article 15
Annex I.B, 1.2	Article 16
Annex I.B, 1.6	Article 17(1)
Annex I.B, 1.7	Article 17(2)
Annex I.B, 1.8	Article 17(3)
Annex I.B, 4.10	Article 17(4)
Annex I.B, 6.1.2	Article 18(1)
Annex I.B, 6.1.3	Article 18(2)
Annex I.C, 7.2	Article 18(3)
Annex I.B, 6.2.1	Article 18(4)
Annex I.B, 4.3	Article 19(1)
Annex I.C, 5.1, 5.2	Article 19(2) to (4)
Annex I.B, 4.1, 4.5, 4.7 and 4.11	Article 20
Annex I.B, 4.4	Article 21
Article 7	Article 22

Annex I.B, 3.13, 5.4, 8.2.5 and 8.4.6		Article 23
Annex I.B, 5.3, 5.4, 5.7 and 5.8		Article 24
Annex I.C, 6		Article 25
Annex III, E.3 and B		Article 26
Article 5(3) and Annex VI, part A and B		Article 27
Article 5(3)		Article 28
Article 5(3)	(1): Article 3	Article 29
Annex III, B.3		Article 30
Annex III.7		Article 31
Annex III, E.5		Article 32
Annex III.7a		Article 33
Annex III, C.6		Article 34
Annex III.8 and A.2.5		Article 35
Annex I.A, 1.1 to 1.4		Article 36
Annex I.B, 2.1.2		Article 37
Annex I.B, 2.1.1, 2.2.1,2.3 and Annex I.C, 2.1, 2.3		Article 38
Annex I.B, 6.1.6		Article 39
Annex III, A1.3 and b		Article 40
Annex I.C, 1.3		Article 41
Annex I.B, 3.4 (first indent and 3.6(b))		Article 42
Annex I.B, 4.8		Article 43
Annex I.C, 8.3		Article 44
Article 6(3)		Article 45
	(3): Article 1(1), (2)	Article 45(1), (2)
	(3): Article 3(a)	Article 45(1)
	(3): Article 4	Article 45(3)
	(3): Article 5(1)	Article 45(4)
	(3): Article 5(2)	Article 45(5)
	(3): Article 5(3)	Article 45(6)
	(3): Article 5(4)	Article 45(7)
	(3): Article 5(5)	Article 45(8)

Annex I.B, 8.3.4		Article 46
Annex I.B, 3.6(a)		Article 47(1)
Annex I.B, 4.9		Article 47(2)
Annex I.C, 3.5		Article 47(3)
	(3): Article 6	Article 48
	(3): Article 7	Article 49
	(3): Article 8(1)	Article 50(1)
	(3): Article 8(2)	Article 50(2)
	(3): Article 9(1)	Article 51(1)
	(3): Article 9(2), (3)	Article 51(2)
		Article 51(3)
	(3): Article 10	Article 52
	(3): Article 11	Article 53
	(3): Article 12(1)	Article 54(1)
	(3): Article 12(2)	Article 54(2)
	(3): Article 13	Article 55
	(3): Article 14	Article 56
		Article 57
		Article 58
	(2): Article 1 and Article 5	Article 59
	(2): Article 5 and 3	Article 60
	(2): Article 4	Article 61
Article 5(5)		Article 62
Annex III.3		Article 63
Annex III.4		Article 64
Annex III.5		Article 65
Annex III.6		Article 66
Annex III.10		Article 67
		Article 68
		Article 69
Annex III, A.1.		Article 70
Annex III, A.1.2.		Article 71
		Article 72
Annex III, A.1.3		Article 73

Annex III, A.2.1	Article 74
Annex III, A.2.2	Article 75
Annex III, A.2.3	Article 76
Annex I.B, 5.6	Article 77
Annex I.C, 5.5,6.7,7.7,7.8	Article 78
Annex III, A.2.4	Article 79
Annex III, B.1	Article 80
Annex III, C	Article 81
Annex III, C.1	Article 82
Annex III, C.2	Article 83
Annex III, C.3	Article 84
Annex III, C.5	Article 85
Annex III, D	Article 86
Annex III, E	Article 87
Annex III, E.1	Article 88
Annex III, E.2	Article 89
Annex III, E.4	Article 90
Annex III, 9	Article 91
Annex III, 11	Article 92
	Article 93
-	Article 94
Annex I.B, 6.1.5	Article 95(1)
Annex I.B, 8.5.1	Article 95(2)
—	Article 95(3)-(8)
-	Article 95
—	Article 96
-	Article 97
Annex II, part A	Annex I
Annex II, part B	Annex II
Annex VIII	Annex III
Annex VII	Annex IV
Annex II, part C	Annex V
Annex II, part D	Annex VI
Annex II, part E	Annex VII

Annex VI, part A and B	Annex VIII
Annex VI, part C	Annex IX
_	Annex X
	Annex XI
	Annex XIII
	Annex IX

- (1) [<sup>F3</sup>OJ L 268, 18.10.2003, p. 29.]
- (2) [<sup>F7</sup>OJ L 334, 12.12.2008, p. 25.]

#### **Textual Amendments**

- **F3** Substituted by Commission Implementing Regulation (EU) No 505/2012 of 14 June 2012 amending and correcting Regulation (EC) No 889/2008 laying down detailed rules for the implementation of Council Regulation (EC) No 834/2007 on organic production and labelling of organic products with regard to organic production, labelling and control.
- F7 Substituted by Commission Regulation (EU) No 271/2010 of 24 March 2010 amending Regulation (EC) No 889/2008 laying down detailed rules for the implementation of Council Regulation (EC) No 834/2007, as regards the organic production logo of the European Union.

## Status:

Point in time view as at 01/08/2012.

#### Changes to legislation:

There are currently no known outstanding effects for the Commission Regulation (EC) No 889/2008.