



PACIFIC ORGANIC TOURISM AND HOSPITALITY STANDARD



PACIFIC ORGANIC TOURISM AND HOSPITALITY STANDARD



Pacific
Community
Communauté
du Pacifique

Suva, Fiji, 2017

© Pacific Community (SPC) 2018

All rights for commercial/for profit reproduction or translation, in any form, reserved. SPC authorises the partial reproduction or translation of this material for scientific, educational or research purposes, provided that SPC and the source document are properly acknowledged. Permission to reproduce the document and/or translate in whole, in any form, whether for commercial/for profit or non-profit purposes, must be requested in writing. Original SPC artwork may not be altered or separately published without permission.

Original text: English
Pacific Community Cataloguing-in-publication data

Pacific organic tourism and hospitality standard: tourism and hospitality – May 2016 / prepared by The Land Resources Division of the Pacific Community

1. Agriculture – International cooperation – Standards.
2. Organic farming – Oceania.

I. Title II. Pacific Community

631.5840995
ISBN: 978-982-00-1092-5

AACR2

Publication funded under the Pacific Agriculture Policy Project with support from the International Fund for Agricultural Development

This report has been prepared by Jon Manhire of the Agribusiness Group for the Pacific Community (SPC). The report includes the views and recommendations of the consultant and does not necessarily reflect the views of SPC, or indicate a commitment to a particular policy or action. While reasonable efforts have been made to ensure the accuracy and reliability of the material in this report, SPC cannot guarantee that the information contained in the report is free from errors or omissions. SPC does not accept any liability, contractual or otherwise, for the contents of this report or for any consequences arising from its use. SPC has not edited this report.

Prepared for publication at SPC's Suva Regional Office, Private Mail Bag, Suva, Fiji, 2018

www.spc.int

Printed by Quality Print Limited, Suva, Fiji, 2018

PHOTO: Robert Oliver (Cover)

CONTENTS

1	Pacific Organic Tourism and Hospitality Standard	3
1.1	The Pacific	4
1.2	Pacific Organic Tourism and Hospitality Standard - Introduction	4
1.3	Scope Of The Standard	8
2.	Social and Cultural Protection and Enhancement	9
2.1	Social Values	9
2.2	Cultural Values	10
3.	Sustainable Development and Promotion	11
3.1	Sustainable Management	11
3.2	Food and Food Preparation	11
3.3	Consumables and Buildings	13
3.4	Promotion and Labelling	14
4.	Environmental Protection	15
4.1	Water and Soil Protection and Conservation	15
4.2	Energy	15
4.3	Biodiversity Protection and Enhancement	16
4.4	Waste and Pollution	17
4.5	Climate and Carbon	18
5.	Standard Guarantee Processes	19
5.1	Background	19
5.2	Certification Process	19
	Appendices	21
	Appendix 1 Standard Normative References	21
	Appendix 2 Terms and Definitions	21
	Appendix 3 Acronyms	23
	Appendix 4 Table 1: Crop Protectants and Growth Regulators	23
	Appendix 5 Table 2: List Of Additives and Processing Aids For Organic Food Processing	25
	Appendix 6 Table 3: Cleansers and Disinfectants In Direct Contact With Food Preparation Surfaces	27

01

PACIFIC ORGANIC TOURISM AND HOSPITALITY STANDARD



1.1 THE PACIFIC

People and Places

The Pacific Islands region is characterised by island nations with small populations scattered across an ocean area of approximately 36 million square kilometres. Less than two percent of this area is land. The region has a total population of around 8.5 million people. The 22 countries and territories of the Pacific include a mixture of continental islands, volcanic islands and low and raised coral atolls. These countries and territories have traditionally been divided into three groups – Melanesia (west), Polynesia (southeast) and Micronesia (north).

Organic farming has the potential to play a huge role in addressing many of the issues facing the Pacific. To facilitate this development in the region the Pacific Organic & Ethical Trade Community¹ (POETCom) and Secretariat of the Pacific Community (SPC) is co-ordinating the implementation of the Pacific Organic Regional Development Strategy. The vision of this strategy is:

“Organics and ethical trade: the key contributor to sustaining our cultures and communities; improving farmer livelihoods, peoples health and the environment in the Pacific”

It is anticipated that implementation of the strategy will assist in the development of organics in the Pacific and contribute to improvements in:

- Local and regional food security;
- Farmer livelihoods, by enabling farmers to trade, with access to both domestic and export markets, and by reducing their dependence on expensive, imported production inputs;
- Human health, by providing better access to high-quality, clean and nutritious food;
- The environment, by encouraging the use of environmentally friendly management practices;
- The well being of people and communities, by promoting the adoption of ethical labour and social justice principles.

1.2 PACIFIC ORGANIC TOURISM AND HOSPITALITY STANDARD - INTRODUCTION

Background

There is increasing concern globally on the potentially negative impacts of tourism on the environment, local communities in tourist destinations. Increasingly, discerning tourists want to be able to identify those tourism and hospitality providers who can provide an assurance that they are addressing these issues. A large number of programmes have been developed to provide assurance in relation to addressing sustainability concerns with those complying with the Global Sustainable Tourism Council standards being recognised for their broad scope and high level of integrity. Within many Pacific countries and territories there is however comparatively few established sustainable tourism programmes however there is well established infrastructure for organic certification. The objectives of sustainable tourism and organic production are well aligned and this standard reflects this alignment.



¹<http://www.organicpasifika.com/poetcom/>

The Pacific Organic Standard and Organics in the Pacific

The Pacific Organic Tourism and Hospitality Standard (POTHS) has been developed by POETCom through the assistance of the EU-funded Pacific Agriculture Policy Project² as an addition to the Pacific Organic Standard³ (POS) released in 2009. POETCom was established to serve as the regional peak body for the organics industry and to advocate at the international level on issues that impact on the development of organics in the Pacific and at regional and national levels for the promotion and development of organics.

The POS describes the requirements for organic production covering plant production, animal husbandry, bee keeping, collection of wild products and aquaculture, and also the processing and labeling of products derived from these activities. The POS has achieved a high level of recognition:

- The Pacific High Level Organics Group (PHLOG) consists of Pacific leaders who have shown a commitment to organics development in the region and provides high-level political support and advocacy. The POS was officially launched by the chair of the PHLOG and Prime Minister of Samoa at the Ministers' of Agriculture and Forestry Conference in Apia, Samoa, in September 2008.
- The Heads of Agriculture and Forestry Services (HOAFS) for the Pacific Islands at its 2012 biannual meeting made a resolution to "promote and mainstream organic agriculture into SPC and national agriculture strategies in recognition of its role in food and nutritional security, climate change adaptation and mitigation, enhancement of biodiversity and the livelihood opportunities it can provide."
- The POS has also been assessed through the Common Objectives and Requirements of Organic Standards (COROS) tool by International Federation of Organic Agricultural Movements (IFOAM) and accepted into the IFOAM Family of Standards⁴.



- In 2013 three selected 3rd Party Certifiers - BioAgriCert⁵, BioGro New Zealand⁶ (BioGro), National Association for Sustainable Agriculture, Australia⁷ (NASAA) signed a 3-year Memorandum of Understanding (MOU) with the SPC on behalf of POETCom with the aim of fostering the development of organic agriculture in the Pacific Region through the development of organic certification services.

As a result of this and other POETCom and sector initiatives organic farming in the Pacific has become increasingly important as illustrated in Table 1.

²PAPP is part of an EU Intra ACP program for the Caribbean and the Pacific. See www.spc.int/pafpnet

³Pacific Organic Standards http://www.ifoam.org/partners/projects/pdfs/Pacific_Organic_Standard.pdf

⁴http://www.ifoam.org/about_ifoam/standards/family_of_standards/family_of_standards.html

⁵BioAgriCert - <http://www.bioagricert.org/english/index.php>

⁶BioGro New Zealand - <http://www.biogro.co.nz/>

⁷NASAA - <http://www.nasaa.com.au/>

Table 1 Pacific Organic Production Trends

Country	2006 Area of Organic Land (Ha ⁸)	2014 Area of Organic Land (Ha)	2014 Organic Share of Agricultural Land	2014 Producers
Cook Islands	69	10	.3%	50
Fiji	100	9,218	2.2%	627
French Polynesia	NA	93	0.2%	133
Kiribati	NA	1,600	4.7%	900
New Caledonia	NA	411	0.2%	75
Niue	159	164	3.3%	52
Papua New Guinea	2,497	19,796	1.7%	13,356
Samoa	7,243	40,477	14.3	658
Solomon Islands	3,628	5,302	6.3%	1,018
Tonga	NA	1,997	6.4%	1,326
Vanuatu	NA	6,594	3.5%	1,226

Main Source FiBLI 2016⁹ and Mapusua 2009

The Pacific Organic Tourism and Hospitality Standard

Tourism is a significant industry in the Pacific driven by the great natural beauty, clean environment, friendly people and warm climate. Tourism is a significant source of revenue and employment for many Pacific countries – some of which have limited alternative economic resources. Table 2 provides a summary of recent international tourism arrivals to some Pacific Countries.

Table 2 Pacific Tourist Arrivals

Tourism Destination	International Tourist Arrivals		
	(1000)		
	2013	2014*	14*/13
American Samoa	20
Cook Is	121	121	0.3
Fiji	658	693	5.3
French Polynesia	164	181	9.9
Guam	1,334	1,342	0.6
Kiribati	6
Marshall Is	5
Micronesia FSM	42	35	-15.9
New Caledonia	108	107	-0.5
Niue	7	7	5.2
Palau	105	141	34.0
Papua New Guinea	174
Samoa	116
Solomon Is	24
Tonga	51
Tuvalu TF	1	1	8.8
Vanuatu TF	110	109	-1.3

Source¹⁰ United Nations World Tourism Organisation – Tourism Highlights 2015

⁸Mapusua, K. 2009. Organic agriculture in the Pacific Region. Willer, Helga & Kilcher (Eds.). In: The World of Organic Agriculture: Statistics and Emerging Trends. FiBL-IFOAM Report.

⁹Willer, Helga and Julia Lernoud (Eds.) (2016): The World of Organic Agriculture. Statistics and Emerging Trends 2016. Research Institute of Organic Agriculture (FiBL), Frick, and IFOAM – Organics International, Bonn

¹⁰UNWTO Tourism Highlights 2015 Edition available at <http://www.e-unwto.org/doi/pdf/10.18111/9789284416899>

Table 2 highlights the wide range in number of tourists that visit Pacific Countries. It should be noted that even in those countries with comparatively few tourists – the impact of tourism can be very significant due to the small populations and lack of other economic activities.

This Standard has been developed to help protect the character and reputation of the Pacific tourism and hospitality sector as well as provide the opportunity to continue to protect and enhance the core values that has made destinations in the Pacific so desirable. Another key driver for the development of this Standard is to develop markets for locally produced organic food. Small farmers grow much of this organic food and the establishment of local markets provides an accessible pathway for assisting them enhance their family and community livelihoods.

While organic tourism is a new development in the Pacific region already in the Loyalty Islands of New Caledonia and in Fiji there are high quality resorts located on certified organic farms as well as restaurants offering organic food on their menus. POETCom has developed this Standard and Certification system for the tourism and hospitality industry so that tourists and local residents alike will be able to have confidence in any claims made by resorts and restaurants of the organic status of their offerings.

This Pacific Organic Tourism and Hospitality Standard complements and uses the same aims and principles as the POS. It includes additional requirements to provide a standard for tourism and hospitality providers who wish to obtain organic certification for their operations. The standard has also been developed to also meet the Global Sustainable Tourism Criteria for Hotel and Tour Operators (Version 2.2 February 2012) and has used these criteria to assist with developing requirements in this Standard.

The aims of this Standard are:

- To ensure that sustainable production systems are developed and maintained.
- To protect consumers against deception and fraud in the market-place and against unsubstantiated claims.
- To protect producers of organic produce against misrepresentation of other agricultural produce as organic.
- To ensure that all stages of production, processing, storage, transport and marketing are subject to inspection and comply with this standard.
- To assist in informing consumers about the character of organic production in the Pacific.

POETCom has overall governance of this Standard and the associated certification process. They will work with local POETCom Focal Points that are located in most of the Pacific countries (see 5.2 for details on the certification process) in the delivery of this service. Both tourists and local people are encouraged to support those operators who have attained certification to this Standard. They can have confidence that the operators through their support for this initiative are assisting in addressing local environmental, social and economic issues.

Pacific Organic Principles

Organic production, whether in farming, processing, distribution, or consumption, is aimed at sustaining and enhancing the health of ecosystems and organisms, from the smallest living entity in the soil to human beings. It is guided by the following principles:

- **Health** – organic agriculture sustains and enhances the health of the soil, which enables the production of healthy plants and animals to enhance the lives of people and their environment, as one and indivisible.
- **Ecology** – organic agriculture is based on living ecological systems and cycles, works with them, emulates them and helps to sustain them.

- **Fairness** – organic agriculture builds on relationships that ensure fairness with regard to the common environment and life opportunities. The key role of farmers and rural communities are recognised and benefits shared equitably with them.
- **Care** – organic agriculture is managed in a precautionary and responsible manner to protect the health and well-being of current and future generations and the environment.
- **Culture and traditions** – Pacific organic agriculture recognises the value of contributions from traditional agriculture and Pacific cultures.

These principal pillars support the initiatives that will address some of the most important issues families and communities face such as:

- Climate change mitigation and adaptation.
- Protection of biodiversity.
- Creating livelihood opportunities.
- Providing for food and nutritional security.
- Preventing land degradation and restores degraded land.
- Providing opportunities for youth and women's empowerment.
- Providing health benefits for our people.

1.3 SCOPE OF THE STANDARD

The scope of the Standard is based on meeting the organic principles as well as the broader best practice requirements for sustainable tourism. The Standard covers:

- Cultural and social values
- Sustainable development and promotion
- Environmental protection.

The Standard also includes information on the guarantee and certification processes that will be used to provide assurance of compliance with the Standard. Three types of certification are available:

1. **Pacific Organic Tourism and Hospitality Standard – full certification**
This requires compliance with the whole standard. This is available for eligible tourism and hospitality providers including large and small operators such those operating lodges/retreats, eco/nature resorts, accommodation houses in villages, backpackers/hostels, hotels/resorts, health spa`s and cruise ships.
2. **Pacific Organic Tourism and Hospitality Standard – Certified Organic Dish.**
Individual dishes can be certified as organic if they comply with sections 3.2.1 b) 3.2.2, 3.2.3: 3.2.6 to 3.2.10 of the Standard.
3. **Pacific Organic Tourism and Hospitality Standard – Certified Organic Restaurant.**
A restaurant can be certified organic if they comply with sections 3.2.1, 3.2.2, and 3.2.3: 3.2.6 to 3.2.10 of the Standard.

A woman in a blue floral shirt is the central focus, holding a tray of sliced yellow and white fruits. In the background, a man in a grey shirt stands in a grassy area with buildings and trees. The scene is outdoors and brightly lit.

02

SOCIAL AND
CULTURAL
PROTECTION AND
ENHANCEMENT

The Pacific has a large number of societies and cultures that have evolved a wide range of social structures and values. There are however some common structures and values – including the importance of land to the people of the Pacific. It is the lifeblood for which people have a spiritual relationship that often includes recognition of many intangible values. The extended family and village and the obligations and benefits that arise with these are also a key feature of Pacific life. Family and community relationships are strengthened by a communal approach to work and life. Many traditions have been established to protect the interests of individuals and groups and this is also reflected in the significant importance of religion in the lives and community of Pacific people. The POTHs recognises this and includes requirements to ensure that social justice and rights are an integral part of hospitality and tourism in the Pacific. The standard also recognises the need for the establishment of fair and sustainable relationships that are based on trust, transparency, equity, accountability and continuity to ensure positive social and cultural impacts arise from tourism and hospitality initiatives in the Pacific.

2.1 SOCIAL VALUES

2.1.1 Equity and Gender

Operators shall provide their employees and contractors equal opportunity and treatment e.g. wages and shall not act in a discriminatory way regardless of gender, age, colour, ethnicity, religion, sexual orientation, or disability.

2.1.2 Human Rights and Fair Working Conditions

Employees and workers shall be guaranteed basic human rights and fair working conditions in accordance with national and international conventions and laws i.e. International Labour Organisation (ILO) conventions and the UN Convention for the Rights of the Child.

2.1.3 Employment/hiring practices

Operators will not use forced or involuntary labor and where this occurs or if cases where there are violations of basic human rights and/or clear cases of social injustice, then the operator cannot gain organic certification. Local residents shall be given equal opportunities for employment at all levels of the operation. An operator who hires more than ten persons for fulltime work shall have a documented policy covering their approach to meeting the social and cultural section of this standard.

2.1.4 Labour Rights

Employees and contractors of organic operations shall have the freedom to associate, the right to organize and the right to bargain collectively. Contracts shall be fair, open to negotiation, and honored in good faith.

2.1.5 Use of Child Labour

Operators shall not hire child labor. Children may work on their family's farm or a neighboring farm provided that such work is not dangerous or hazardous to their health and safety it does not jeopardize the children's educational, moral, social, and physical development. This work will be supervised by adults or have authorization from a legal guardian.

2.1.6 Health and Safety

Workers shall have adequate protection from noise, dust and light. Chemicals that provide risks to human health should be avoided. Adequate training and safety equipment shall be provided.

2.1.7 Staff Accommodation

All employees and their families who live on the property should have access to potable water, food, clean and sanitary housing, education, transportation and health services.

2.1.8 Community relationships

Operators shall actively participate in, and positively contribute towards, the society and culture of the local and wider community and families.

Examples of contributions could include:

- Training staff in organic and social awareness
- Providing additional on-site services to staff.
- Sharing profit or equity interest
- Supporting the organic movement and trade union movement
- Educating the public and providing training within the supply chain
- Organising visits and demonstrations or facilitating access to the public
- Supporting community cultural activities
- Establishing or supporting community composting and recycling programmes
- Marketing your own services locally and purchasing local goods such as farm produce and crafts.
- Providing health services
- Supporting community services such as with the establishment of community water and sanitation programmes
- Sponsorship of cultural or sporting activities.

2.1.9 Minimum and living wage

The national legal protection of employees is respected and employees are paid at least a living wage.

2.1.10 Staff training

All staff shall receive periodic guidance and training regarding their roles and responsibilities with respect to environmental, social, cultural, economic, quality, health and safety issues.

2.2 CULTURAL VALUES

2.2.1 Respect for Indigenous/local People

Operators shall respect the rights of indigenous peoples, and shall not use or exploit land whose inhabitants or farmers have been or are being impoverished, dispossessed, colonized or expelled, or which is currently in dispute regarding legal or customary local rights to its use or ownership.

2.2.2 Land title and use rights

Operators shall identify any appropriate authority that may have a landholding right, governance or oversight role over the area and obtain permission to access the area, and use or purchase any land. They shall work with a positive intent with these authorities and provide fair payments for any rights/consents provided. All land, water and other rights and property acquisition shall be legal, comply and arise from the free, prior and informed consent of the owners and not require involuntary resettlement.

2.2.3 Site protection and visitor guidelines

The operator shall contribute to the protection and preservation of local historical, archaeological, sacred, 'tabu', culturally and spiritually important properties and sites, and not impede access to them by local residents or customary/traditional owners. The operator will establish guidelines for visits by visitors to culturally or historically sensitive sites, in order to minimize negative visitor impact and maximize enjoyment.

2.2.4 Artefacts

Operators shall ensure that historical and archaeological artefacts are not sold, traded or displayed, except as permitted by local or international law. The sale of souvenirs with no or false claims of where they are produced is prohibited.

2.2.5 Presenting culture and heritage

Operators shall incorporate elements of local art, architecture, or cultural heritage in their operations, design, decoration, food, or shops; while respecting the intellectual property rights of local communities. Some options include the use of:

- Traditional welcomes and entertainment.
- Locally made art and decorations.
- Locally made food – if possible featuring traditional food.
- The sharing of local stories and customs.

2.2.6 Interpretive materials

Information about and interpretation of the natural surroundings, local culture, customs and cultural heritage is provided to customers, as well as explaining the appropriate behaviour while visiting natural areas, living cultures, and cultural heritage sites.



03

SUSTAINABLE DEVELOPMENT AND PROMOTION

Tourism and hospitality provide significant potential benefits to local Pacific communities in relation to employment as well as through demand for local goods and services. This Standard fosters these economic development opportunities. A key objective of these standards is to develop a market for locally produced organic food. This will provide direct financial benefits to the farmers and local communities and enable them to enhance their livelihoods as well as provide significant additional benefits as reflected in the values of this Standard and the POS.

3.1 SUSTAINABLE MANAGEMENT

3.1.1 Sustainable management plan

The operator has implemented a long-term sustainability management plan that addresses compliance with this Standard. The plan shall identify how operators will maintain the integrity of their operation in accordance with this Standard.

3.1.2 Local entrepreneurs

The operator shall offer the means for local small entrepreneurs to develop and sell sustainable products that are based on the area's nature, history and culture such as food and beverages, crafts, performance arts and agricultural products.

3.1.3 Customer satisfaction

Operators shall measure customer satisfaction. This shall include a survey of the customers experience in relation to sustainability aspects for example – water and energy conservation. This feedback is used to identify corrective actions and drive continuous improvements.

3.2 FOOD AND FOOD PREPARATION

Outline and General Principle

Pacific farmers have a long tradition of selecting and growing crops that are adapted to local conditions and needs, including the management of climatic and other risks. This is reflected in the large number and variety of internationally important crops that are grown by Pacific farmers, including taro, coconut, yam, sweet potato, breadfruit, banana and cassava. Foods from the sea and from freshwater sources have always been a very important component of the traditional diet of most Pacific Island people.

Pacific people are keen to share this rich food culture with visitors to the region and this Standard encourages operators to promote it. A key driver for the establishment of this Standard is to encourage the development of local markets for certified organic food for small farmers to supply. In many countries in the Pacific the volume and range of organic food currently produced locally is relatively limited which places constraints on what operators can provide their customers. The Standard recognises these constraints and establishes limited requirements for the inclusion of organic food by operators however it is anticipated that as local production increases future versions of this Standard will have increased requirements for the amount of organic food provided by certified operators. The Standard also recognises that organic food is safe, of high quality, and free of substances used to clean, disinfect, and sanitise food and food processing facilities.

To measure the impact from the use of this Standard operators are encouraged to monitor the annual value of local and organic food that it purchases and report this annually as a percentage of the total value of their food purchases. This will provide key indicators for the assessment of the impact of this and other associated initiatives.

3.2.1 Organic Food - Certified Tourism and Hospitality Operator

An operator as a minimum shall ensure that at any one time:

a) Three or more dishes, with one full course meal¹¹ from the entire menu, arise from certified organic sources and/or ingredients.

b) A minimum of 95% of the agricultural ingredients of the dish or meals shall come from certified organic sources. Non organic ingredients of agricultural origin may be used, provided that:

- They are permitted by the certifier and/or are listed in Appendix 5 Table 2;
- They are verified not genetically engineered;
- They do not exceed 5% of the content of the agricultural origin component of the dish or meal.
- Food fortification – minerals (including trace elements), vitamins, amino acids and similar additives shall not be used, unless their use is legally required.
Water and sea salt may be used as ingredients and not included in the percentage calculations.

c) Beverages should incorporate certified organic ingredients or shall be certified organic where available in commercial quantities.

d) Certified locally produced organic ingredients shall be sourced in preference to imported organic ingredients wherever they are available in commercial quantities. An exemption to this requirement may be approved where local organic food is not available due to adverse events or availability.

3.2.2. Management control shall be maintained, including effective staff knowledge of certification systems, organic production principles and handling of certified products. This shall ensure that segregation and prevention of contamination of certified products by pollutants and contaminants shall be maintained at all times.

3.2.3. An auditable trace back of all ingredients used in meals and beverages shall be made possible via the use of documents and recording systems. Purchased produce shall be accompanied by relevant labeling and documentation noting certification status, certification number and name of certification organisation. Current organic certificates for suppliers shall be kept on file at all times and updated annually. Documents required for audit by the certification organisation shall include all non-certified ingredients used within the operation.

3.2.4 Organic Food - Certified Organic Dish

Individual dishes can be certified as organic if they comply with 3.2.1 b) 3.2.2, 3.2.3: 3.2.6 to 3.2.10.

3.2.5 Organic Food – Certified Organic Restaurant

A restaurant can be certified organic if they comply with 3.2.1, 3.2.2, and 3.2.3: 3.2.6 to 3.2.10.

3.2.6 Organic food handling

Those handling organic food shall not co-mingle organic and non- organic products. All organic products shall be clearly identified as organic together with the level of certification. Products shall be handled, stored and transported in a way that prevents contact or mixing with conventional products throughout the entire process.

3.2.7 Cleaning, disinfecting and sanitising food facilities

Operators shall take all necessary precautions to protect organic food against contamination by substances prohibited in organic farming and handling, or by pests, disease-causing organisms and foreign substances. Operators shall identify potential contamination risks and prepare and implement a plan to address these, with an emphasis on using preventive approaches and physical and mechanical means to prevent microbiological contamination. All relevant food safety and hygiene regulations shall be complied with.

3.2.8 Cleaners, sanitisers and disinfectants

Only water and substances listed in the Appendix 6, Table 3, may be used after harvest as cleaners or disinfectants. Cleansers, sanitisers and disinfectants shall be used in a manner that does not compromise organic integrity. Where these substances are used on food contact surfaces, the surfaces shall be rinsed with potable water prior to use for food preparation, to prevent residual contamination of food. Any use of these substances shall include consideration of, and commitment to, minimising the environmental impacts of their disposal.

3.2.9 Design of facilities

Operators shall design facilities and plant layout appropriately, install equipment, and devise cleaning, disinfecting and sanitising systems that prevent the contamination of food and food contact surfaces by prohibited substances, non-organic ingredients, pests, disease-causing organisms or foreign substances.

3.3 CONSUMABLES AND BUILDINGS

Outline and General Principle

The relative isolation of the Pacific Islands has meant that Pacific people have developed traditions in the use of locally available materials for housing as well as for providing for all their needs. This makes good sense in relation to supporting the sustainability values of this Standard. Certified tourism and hospitality operations also need to ensure that premises are protected from pests and diseases by the use of good practices that include proper cleaning, sanitation and hygiene with a preference for preventative and natural methods.

3.3.1 Consumables

Operators shall use consumable products that are most sustainable in their manufacture, use and disposal. Preference should be given to:

- Paper products – the use of products from verified sustainable sources such as those certified by FSC, PEFC or other sustainability schemes.
- Textiles - the use of organic textiles (such as towels, bed linen) if available and if they are not then preference should be given to the use of eco-friendly or natural textiles.
- Cleaning products – the use of cleaning products that are certified organic or sustainable if they are available. When these are not available, efforts to obtain them have to be documented.
- Soap, shampoo, cosmetics – the use of organic or sustainably certified products.

The organisation shall avoid the use of:

- Non-biodegradable disposable plastic and Styrofoam products, and where possible use re-usable, recyclable or compostable containers.
- `One use' napkins, plates and glasses.

3.3.2 Environmental friendly purchasing policy

Purchasing policies favour locally appropriate and sustainable products, including those listed in 3.3.1 and, building material and capital goods

3.3.3 Impact assessment policy for new buildings

The design and construction of buildings and infrastructure respect the natural or cultural heritage surroundings in siting, design and impact assessment and land rights and acquisition.

3.4 PROMOTION AND LABELLING

Outline and General Principle

Certified Tourism and Hospitality operators clearly and accurately label their operations and services.

3.4.1 Accurate promotion

Promotional materials are accurate and complete with regard to the organization and its products and services including sustainability claims. They do not promise more than is being delivered.

3.4.2 Branding and promotion

The name and contact address of the person or company legally responsible for the operation as well as reference to the certification body shall appear in any promotion and branding of the operation where reference to its organic status is made.

3.4.3 Use of term organic

Allowance for licensing of hospitality and tourism operations for the purpose of use of the organic logo and claims for marketing by a certified operation shall be given where the following are adhered to.

1. Claims as to "organic" shall be made only in instances of verified use of ingredients or products fully in conformance with this Standard and able to be traced via effective documents and records.
2. The 'Organic Pasifka' logo may be used on the menu.
3. Certified organic meals may be specified as such on the menu.
4. Use of "In Conversion to Organic" products or ingredients shall be labeled as such.
5. Preparation of ingredients and all ingredients used in meals claiming organic status shall conform to the principles outlined in section 3 on preparation and other relevant sections of this Standard.

A close-up photograph of a woven basket, likely made of bamboo or rattan, containing several coconuts and green leaves. The basket's weave is a consistent diamond pattern. One coconut is prominently featured in the center, with its green husk and a small stem. Other coconuts and leaves are visible around it, some partially obscured. The lighting is bright, highlighting the textures of the basket and the natural elements.

04

ENVIRONMENTAL
PROTECTION

Tourism in the Pacific is undertaken in a diverse range of environments and landscapes that host high levels of biodiversity. Many Pacific Island ecosystems are however vulnerable and are under pressure from increasing population and pollution. Traditional farming and fishing practices, many based on mixed agro-forestry approaches, actively as well as intuitively acted to protect and enhance biodiversity and other environmental values as a basis for stimulating the overall performance of a farm or marine environment. These practices also protected less tangible intrinsic values reflecting the intimate relationship between people, land and sea. Pacific tourism and hospitality based on these traditional and organic principles will incorporate strategies to ensure that certified operations protect and enhance the unique Pacific environment. They reflect an understanding of the ecological links within Islands, catchments and between the land and the sea –from 'Ridge to Reef' and the need to ensure wise stewardship over these interconnected areas.

4.1 WATER AND SOIL PROTECTION AND CONSERVATION

Outline and General Principle

The Pacific Island region includes many different landscapes with a wide range of climates, soil types, slope and land uses, resulting in different risks to soil quality and quantity. Many islands have very limited water resources, often located as a thin lens under the island. Harvesting of rainwater is an important source of water, though not always a reliable one. Traditions evolved to protect these water resources from overuse and contamination. However, on many islands there is increasing pressure on water resources as a result of higher populations, intensification of farm production, and events such as sea level rise.

The approach of this Standard to soil and water conservation is to use traditional practices alongside organic and innovative methods to conserve and build up soil, maintain water quality and ensure water is efficiently and responsibly used. This approach will help ensure the protection of soil resources, and water quality and quantity. It will also contribute to the protection of sensitive downstream coastal aquatic ecosystems, such as mangroves and coral reefs.

4.1.1 Water Conservation

Operators shall not deplete or excessively exploit water resources, and shall take action to preserve water quality. Where possible they shall recycle rainwater and monitor water extraction and use. Operators shall use techniques that conserve water.

4.1.2 Protection of Soil Resources

The protection and enhancement of soil resources is an integral part of organic management. Operators shall minimise loss of topsoil and prevent erosion by taking measures that are appropriate to local climatic conditions and soil, slope and land use. They should undertake to care for the soil physical, biological and chemical properties.

4.2 ENERGY

Outline and General Principle

Optimally sustainable systems do not rely on non-renewable sources of energy and products made with help of such energy. Renewable sources of energy – whether produced by the operation itself or obtained from outside sources – are preferred over non-renewable sources. Energy is typically the second largest operating cost for hotels/resorts and so the efficient use of energy also makes good economic sense. In many parts of the Pacific accessing reliable supplies of cheap energy through external power networks is not possible

and this has led to many innovations being developed for the production of renewable energy from sources such as through wind, solar and by biofuels using a plentiful local resource-coconut oil.

4.2.1 Energy efficiency and management

Energy consumption is measured, sources are indicated and measures are adopted to minimise overall consumption. The use of renewable forms of energy, e.g. wind and solar power, biofuels shall be considered for meeting the energy supply requirements of the operation.

4.2.2 Energy Conservation

In recognition of the energy inputs and greenhouse gas emissions associated with tourist and hospitality operations, operators shall reduce, recycle or re-use resources used to increase the efficiency of resource use. Active engagement with energy conservation programmes is encouraged as well as the adoption of energy saving technologies such as energy saving light bulbs.

4.3 BIODIVERSITY PROTECTION AND ENHANCEMENT

Outline and General Principle

The maintenance and improvement of highly diverse agro-ecosystems contribute to enhancing resilience against disruption caused by climate change. The Standard encourages stewardship and restoration of a diversity of species to help achieve equilibrium and resilience over the long term. There is recognition of the importance of locally adapted varieties and their potential to provide robust supplies of local food that can become a drawcard for customers. Most of the Pacific is made up of oceans that sustain a wide range of plants, fish and animals. The protection of these from over exploitation and harm is critical to ensure that one of the most significant tourism assets are sustained for the use and enjoyment of future generations.

4.3.1 Biodiversity Conservation

Operators shall take measures to identify, maintain, protect and enhance biodiversity, which includes maintaining a significant portion of their operations to protect landscape and biodiversity values. Primary ecosystems shall not be cleared or altered. An exemption to this requirement may be considered where development impacts are mitigated and rehabilitated with by at least equivalent replacement plantings. Where possible native species should be used for landscaping.

4.3.2 Invasive species

The operator shall take measures to limit the incursion of preventable pests, diseases and weeds onto the property. Where invasive species are present actions are taken to manage or eradicate these through organic methods.

4.3.3 Wildlife protection

Wildlife species are not harvested, consumed, displayed, sold, or traded, except as part of a regulated activity that ensures that their utilization is sustainable, and in compliance with local or international laws.

4.3.4 Housing of wildlife living specimens

No captive wildlife shall be held, except for properly regulated activities, in compliance with local and international law. Living specimens of protected and wildlife species are only kept by those authorized and suitably equipped to house and care for them humanely.

4.3.5 Impacts on wildlife populations

Interactions with wildlife, taking into account cumulative impacts, do not produce adverse effects on the viability and behaviour of populations in the wild. Any disturbance of natural ecosystems is minimized, rehabilitated, and there is a compensatory contribution to conservation management.

4.4 WASTE AND POLLUTION

Outline and General Principle

In truly sustainable, regenerative systems, "waste" does not exist in that everything is used, and when that use is exhausted, the material components get transformed or absorbed into another part of the system in a beneficial way. Tourism and hospitality operations can generate large amounts of waste that can overwhelm local waste management systems. There are however exemplar operators who provide models for others in relation to reducing their waste through recycling and other strategies. The Standard encourages the reduction of demand on natural resources as well as the impact of discarding any waste. It recognises the challenges in the Pacific with the presence of sensitive environments that can easily become polluted or contaminated.

4.4.1 Waste-water

Operators shall, where relevant, install systems that permit the responsible use and recycling of water without pollution or contamination either by chemicals, or by animal or human pathogens.

4.4.2 Solid waste reduction / re-use / recycle

Operators will monitor and measure the type and volume of waste from the operation. Mechanisms are in place to reduce waste, and where reduction is not feasible, to re-use or recycle it. Any residual waste disposal has no adverse effect on the local population and the environment. Food waste is composted where appropriate.

4.4.3 Pest management

Preventive pest management measures shall be established and maintained. The following methods may be used to manage pests:

- Preventive methods such as disruption and elimination of habitats and access to facilities.
- Mechanical, physical and biological methods.

Where preventive physical, mechanical or biological methods are not effective, then operators can use substances listed in the Appendix, Table 2, and substances used in traps.

Prohibited pest control practices include, but are not limited to, the following substances and methods:

- Pesticides not contained in Appendix Table 2;

Fumigation with ethylene oxide, methyl bromide, aluminium phosphide or other substances not listed in Appendix, Table 4. (The use of alternative treatments may be approved under strict controls. However, this must first be discussed with and approved by the certifier.)

4.4.4 Other Harmful Substances

The use of harmful substances, including pesticides, paints, swimming pool disinfectants, and cleaning materials, is minimized, and substituted when available, by innocuous products or processes. All storage, use, handling, and disposal of chemicals are properly managed, and contact with organic products prevented. Any pesticides used shall comply to Appendixes 4 table 1, if other products than those listed in Appendixes 5 and 6 used, then prior approval needs to be obtained from the certifier.

4.4.5 Air quality

The operator shall implement practices to minimize pollution from noise, light, ozone-depleting compounds, and air, water and soil contaminants. The burning of plastics or Styrofoam is prohibited.



PHOTO: Robert Oliver

4.5 CLIMATE AND CARBON

Outline and General Principle

The potential effects of climate change pose a serious threat to the region and place significant pressure on local communities. Although Pacific islands produce very small amounts of greenhouse gases, in some cases they may be among the countries most affected by climate change, with whole islands under threat from sea level rise. Organic management has significant potential to avoid or reduce the production of greenhouse gases

4.5.1 Greenhouse Gases

Operators shall identify and measure sources of greenhouse gas emissions from their operations and aim to minimise these where practical. Active efforts shall be made to offset emissions.

4.5.2 Transport Greenhouse Gas emissions

The operator shall encourage its customers, staff and suppliers to reduce transportation-related greenhouse gas emissions. For example the operator should encourage the use of public transport and provide bicycles and other non-motorised transport options for guests.



KRASHA.
(FUSL)

05

STANDARD
GUARANTEE
PROCESSES

5.1 BACKGROUND

The guarantee and certification processes that will be used to provide assurance of compliance with the Standard are outlined in this section. Three types of certification are available:

1. Pacific Organic Tourism and Hospitality Standard – full certification.

This requires compliance with the whole standard. This is available for eligible tourism and hospitality providers including large and small operators such those operating lodges/retreats, eco/nature resorts, accommodation houses in villages, backpackers/hostels, hotels/resorts, health spa's and cruise ships.

2. Pacific Organic Tourism and Hospitality Standard – Certified Organic Dish.

Individual dishes can be certified as organic if they comply with sections 3.2.1 b) and d) 3.2.2, 3.2.3, and 3.2.4: 3.2.6 to 3.2.9 of the Standard.

3. Pacific Organic Tourism and Hospitality Standard – Certified Organic Restaurant.

A restaurant can be certified organic if they comply with sections 3.2.1, 3.2.2, and 3.2.3: 3.2.5 to 3.2.9 of the Standard.

5.2 CERTIFICATION PROCESS

Background

The Pacific Organic Certification programme will allow those who have been certified to use the 'Organic Pasifika Mark'.

Application process

1. **Interest** - If interested in obtaining certification under this Standard contact POETcom or the local POETCom Focal point.
2. **Application** - If wishing to obtain certification – complete the application form which requires details on your operation. The application form also includes a self-assessment checklist to establish compliance with the requirements of this Standard. Send the application documentation to POETCom.
3. **Inspection** - a local POETcom recognised inspector will carry out an inspection within three months of receipt of the application. The certification process respects the confidentiality of information of applicants
4. **Certification** – The information from the inspection and inspectors report will be evaluated by POETCom to establish the alignment with this Standard. If certification is gained then this gives permission for the use of the POETCom marketing logos and to be able to make approved marketing claims.
5. **Annual renewal** – an annual submission of a renewal application and inspection. This will require showing compliance with the Standard. In relation to the certification of an organic dish and restaurant this will require compliance with the sections of the Standard referenced in Section 5.1 above.

Rules on the use of the Organic Pasifika Mark

These are covered in section 3.4.3 of this Standard as well as in the POETCom guide available from POETCom - poetcom@spc.int.

Certification Costs

POETCOM works closely with partners throughout the Pacific to support the adoption of organic certification programmes that it has developed including the POTHs. It has a policy of minimising the direct and overall transaction costs for participation with organic certification programmes as reflected in its promotion of locally certified Participatory Guarantee Schemes (PGS) to local small farmers. The following factors will assist in minimising the costs associated with participation in this programme:

- Certification is provided by a non-government, Pacific based organisation with no reliance on expensive auditors from outside the region;
- Certification will use the existing certification systems and infrastructure developed for the certification of organic farms and other operators established already throughout many countries in the Pacific;
- There will be a continual focus on identifying more cost-effective processes to facilitate certification. One suggested option could involve the adoption of the PGS model for groups of certified Tourism and Hospitality operators to undertake certification assessments through a peer review process. This however will require further consideration and piloting to establish whether it is desirable or viable.

A list of the current costs for certification to the following assurance programmes will be provided on the POETCOM website - <http://www.organicpasifika.com>.

For further information on obtaining certification to the Pacific Organic Tourism and Hospitality Standard contact POETcom. They will provide further information and application forms to you as well as local contacts that can provide additional information.

Local POETCom Focal Points

Developments in organic agriculture are being spearheaded by the PHLOG, SPC, POETCom, and the POETCom Focal Points in each Pacific Island country, including:

- BioCaledonia, New Caledonia
- EDEN Parc, French Polynesia
- Farm Support Organisation, Vanuatu
- Fiji Organic Association, Fiji
- Kastom Garden Association, Solomon Islands
- Niue Organic Farmers Association
- Palau Organic Farmers Association, Palau
- Chamber of Agriculture Wallis and Futuna
- Titikaveka Growers Association, Cook Islands
- Tonga National Youth Congress, Tonga
- Women in Business Development Incorporated, Samoa
- Marshall Islands Organic Farming Association, Republic of the Marshall Islands

Contact details for these are available on the following website - <http://www.organicpasifika.com/poetcom/for-farmers-and-growers/members/>

06

APPENDICES

VAIMOUI ORGANIC
TOMATO



APPENDIX 1 STANDARD NORMATIVE REFERENCES

This Pacific Organic Standard incorporates provisions from other publications. Undated references refer to the latest edition of the following publications:

- Global Sustainable Tourism Council (GSTC) – Hotel and Tour Operator Criteria Version 2 February 2012 see www.gstcouncil.org for the current GSTC criteria, relevant indicators and definition of terms.
- Common Objectives and Requirements of Organic Standards (COROS)
- IFOAM for Organic Production and Processing (2014) – IFOAM Standard for Organic Production and Processing.
- Pacific Organic Standard (<http://www.spc.int/lrd/pacific-organic-standards>)

It should be noted that compliance with all relevant national, regional and international regulations takes precedence over the requirements of these organic standards.

APPENDIX 2 TERMS AND DEFINITIONS

For the purposes of this standard, the following definitions apply:

Accreditation: Procedure by which an authoritative body gives formal recognition that a body or person is competent to carry out specific tasks.

Biodiversity: Natural variety and variability of life forms and their environment; it includes genetic diversity (diversity within and among species), species diversity (number and variety of species), and ecosystem diversity (total number of ecosystem types).

Certification: Procedure by which a third party gives written assurance that a clearly identified process has been methodically assessed, such that there can be adequate confidence that specified products conform to specified requirements.

Certification body: Body that conducts certification procedures, as distinct from standard setting and inspection.

Certification mark: Sign, symbol or logo of a certification body that identifies product(s) as being certified according to the rules of a programme operated by that body.

Certification programme: System operated by a certification body with its own rules, procedures and management for carrying out certification of conformity.

Child: Person under a specific age according to the national legislation of the state she/he lives in. In cases involving employment in hazardous sectors, child denotes a person under the age of 18 years.

Child labour: Any employment that interferes with the legal rights of a child and his/her culturally appropriate educational needs.

Contamination: Pollution of organic product or land or contact with any material that would render the product unsuitable for organic production or being represented as an organic product.

Conventional: Any material, production, or processing practice that is not organic or organic 'in-conversion'.

Ecological production: A practice, policy or product tending to benefit or cause minimal damage to the environment

Exception: Permission given by a certification body that exempts an operator from the need to comply with the normal requirements of the standard. Exceptions are granted on the basis of clear criteria, with clear justification and for a limited time period only.

Extended family: Core functional family unit in the Pacific. It includes blood relatives, and relatives by marriage and adoption, extending to grandparents, aunts, uncles and cousins.

Food additive: Substance added to a processed product for technological reasons, which becomes a component of the final product and/or affects its characteristics.

Food fortification: Addition of one or more essential nutrients to a food, whether or not the nutrient is normally contained in the food, for the purpose of preventing or correcting a demonstrated deficiency of one or more nutrients in the population or specific population groups.

Genetic engineering: Set of techniques used in molecular biology by which the genetic material of plants, animals, microorganisms, cells and other biological units are altered in ways, or with results, that could not be obtained by methods of natural mating and reproduction or natural recombination. Techniques used in genetic modification include, but are not limited to, creation of recombinant DNA, cell fusion, micro and macro injection, encapsulation, and gene deletion and doubling. Genetically engineered organisms do not include organisms that result from techniques such as conjugation, transduction and natural hybridisation

Genetically modified organism (GMO): Plant, animal or microbe that has been transformed using genetic engineering techniques.

Genetic resources: Genetic material of actual or potential value.

Greenhouse gases: Gases that contribute to an increase in the temperature of the earth's surface. They include water vapour, tropospheric ozone, chlorofluorocarbons, carbon dioxide, carbon monoxide, methane and nitrous oxide.

Habitat: Area in which a plant or animal species naturally exists, or the area where a species occurs. The term is also used to indicate specific types of areas, e.g., seashore, riverbank, woodland and grassland.

Ingredient: Any substance, including a food additive, used in the manufacture or preparation of food and non-food products and present in the final product (although possibly in a modified form).

Label: Any written, printed or graphic representation that is present on a product, accompanies the product or is displayed near the product.

Natural fibre: Non-synthetic filament of plant or animal origin.

Operator: Individual or organisation responsible for ensuring that the production system and resulting products meet this standard.

Organic: Refers to the farming system and products described in the Pacific Organic Standard. Organic does not refer to organic chemistry.

Organic agriculture: Farming system that complies with this standard.

Organic product: Product that has been produced, processed and handled in compliance with this standard.

Pests: Insect, rodent, nematode, fungus, weed or other form of terrestrial or aquatic animal or plant life that is injurious to health or the environment.

Primary ecosystems: Forest or other habitat that has not been subject to any past human-induced disturbance, e.g. logging or burning.

Processing aid: Any substance (not including apparatus or utensils), not consumed as a food itself, that is used in the processing of raw materials, foods, or ingredients to achieve a technical purpose during treatment or processing and that may result in the presence of residues or derivatives in the final product.

Restaurant: A place where people pay to sit and eat meals that are cooked and served on the premises.

Sanitize: Treat produce or food-contact surfaces by a process that is effective in destroying or substantially reducing the numbers of vegetative cells of microorganisms of public health concern, and other undesirable microorganisms; the treatment must not adversely affect the product or its safety for the consumer.

Shall: Denotes required state or action.

Should: Denotes recommended, desirable or expected state or action.

Synthetic: Manufactured by chemical and industrial processes. Includes products not found in nature or simulation of products from natural sources (but not extracted from natural raw materials).

Synthetic pesticide: Synthetic product intended to prevent, eliminate or control a pest.

Tabu: Prohibition, especially in Polynesia and other South Pacific islands, that excludes something from use, approach, or mention because of its sacred and inviolable nature.

Traceability: Ability to follow the movement of a food through specified stage(s) of production, processing and distribution.

Traditional agriculture: Indigenous form of ecologically based agriculture.

APPENDIX 3 ACRONYMS

ILO – International Labour Organization
 POETCom - Pacific Organic & Ethical Trade Community
 POS - Pacific Organic Standard
 PICT – Pacific Island Countries and Territories
 SPC – Pacific Community

APPENDIX 4 TABLE 1: CROP PROTECTANTS AND GROWTH REGULATORS

Sourced from the POS Appendix 1, Table 2

Description, Compositional Requirements of Substance	Conditions for use
i) Plant and animal origin	
Algal preparations	
Animal preparations and oils	
Beeswax	
Chitin nematicides (natural origin)	
Coffee grounds	
Corn gluten meal (weed control)	
Dairy products (e.g., milk, casein)	
Gelatine	
Lecithin	
Natural acids (e.g., vinegar)	
Neem (<i>Azadirachta indica</i>)	
Plant oils (e.g., castor oil, grapefruit seed extract)	Care should be taken with the use of some of these products as they are very toxic
Plant preparations and plant teas (e.g., chilli, tithonia (Africa sunflower), <i>Tagetes</i> sp., Mexican marigold, Papain from Papaya, <i>Jatropha</i> , <i>Pongamia glabra</i>)	Care should be taken with the use of some of these products as they are very toxic
Plant-based repellents	
Propolis	
Pyrethrum (<i>Chrysanthemum cinerariaefolium</i>)	The synergist piperonyl butoxide shall not be used.
Quassia (<i>Quassia amara</i>)	
Rotenone (<i>Derris elliptica</i> , <i>Lonchocarpus</i> spp., <i>Thephrosia</i> spp.)	Studies show a link between rotenone and Parkinson's disease; therefore, any use should be limited and include precautionary measures.
Ryania (<i>Ryania speciosa</i>)	
Sabadilla	
Seaweed, seaweed meal, and seaweed extracts	
Tobacco tea (pure nicotine shall not be used)	
ii) Mineral Origin	
Chloride of lime	
Clay (e.g., bentonite, perlite, vermiculite, zeolite)	
Copper salts (e.g., sulphate, hydroxide, oxychloride, octanoate)	Max 8 kg/ha per year (on a rolling average basis)
Diatomaceous earth	Light mineral oils (paraffin)
Lime sulphur (Calcium polysulfide)	

Description, Compositional Requirements of Substance	Conditions for use
Potassium bicarbonate	
Potassium permanganate	
Quicklime	
Silicates (e.g., sodium silicates, quartz)	
Sodium bicarbonate	
Sulphur	
iii) Micro-organisms	
Fungal preparations	
Bacterial preparations (e.g., Bacillus thuringiensis)	
Release of parasites, predators, and sterilized insects	
Viral preparations (e.g., granulosis virus)	
iv) Others	
Biodynamic preparations	
Calcium hydroxide	
Carbon dioxide	
Ethyl alcohol	
Homeopathic and ayurvedic preparations	
Iron phosphates (for use as molluscicide)	
Sea salt and saltwater	
Soda	
Soft soap	
Sulphur dioxide	
v) Traps, barriers, repellents	
Physical methods (e.g., chromatic traps, mechanical traps)	
Mulches, nets eg insect proof nets	
Pheromones (in traps and dispensers only)	Traps for fruit-fly and substances as required by regulations are permitted.

The use of certified organic or verified allowable inputs, where available, is preferred.

APPENDIX 5 TABLE 2: LIST OF ADDITIVES AND PROCESSING AIDS FOR ORGANIC FOOD PROCESSING

The list is indicative, i.e. there may be other substances that may be used in organic production according to this standard as long as they follow the criteria in the IFOAM Basic Standards or CAC/GL 32. Where the substances listed in this Appendix can be found in nature, natural sources are preferred. Substances of certified organic origin are preferred.

Sourced from the POS Appendix, Table 4

International Numbering System (INS)	Product	Additive	Processing aid	Limitation/note
INS 170	Calcium carbonate		X	
INS 181	Tannin		X	Only for wine
INS 184	Tannic acid		X	Filtration aid for wine
INS 220	Sulphur dioxide	X		Only for wine
INS 224	Potassium metabisulphite	X		Only for wine
INS 270	Lactic acid	X	X	
INS 290	Carbon dioxide	X	X	
INS 296	L-malic acid	X	X	
INS 300	Ascorbic acid	X		
INS 306	Tocopherols, mixed natural concentrates	X		
INS 322	Lecithin	X	X	
INS 330	Citric acid	X	X	

International Numbering System (INS)	Product	Additive	Processing aid	Limitation/note
INS 331	Sodium citrates	X		
INS 332	Potassium citrates	X		
INS 333	Calcium citrates	X		
INS 334	Tartaric acid and salts	X	X	Only for wine
INS 335	Sodium tartrate	X	X	
INS 336	Potassium tartrate	X	X	
INS 341	Monocalcium phosphate	X		Only for "raising flour"
INS 342	Ammonium phosphate	X		Restricted to 0.3 gm/L in wine
INS 400	Alginic acid	X		
INS 401	Sodium alginate	X		
INS 402	Potassium alginate	X		
INS 406	Agar	X		
INS 407	Carrageenan	X		
INS 410	Locust bean gum	X		
INS 412	Guar gum	X		
INS 413	Tragacanth gum	X		
INS 414	Arabic gum	X		Only for milk products, fat products, confectionary, sweets, eggs
INS 415	Xanthan gum	X		Only fat, fruit and vegetable products and cakes and biscuits
INS 440	Pectin	X		Unmodified
INS 500	Sodium carbonates	X	X	
INS 501	Potassium carbonates	X	X	
INS 503	Ammonium carbonates	X		Only for cereal products, confectionery, cakes and biscuits
INS 504	Magnesium carbonates	X		
INS 508	Potassium chloride	X		
INS 509	Calcium chloride	X	X	
INS 511	Magnesium chloride	X	X	Only for soybean products
INS 513	Sulphuric acid		X	pH adjustment of water during sugar processing

International Numbering System (INS)	Product	Additive	Processing aid	Limitation/note
INS 516	Calcium sulphate	X		For soybean products, confectionery and in bakers' yeast
INS 517	Ammonium sulphate	X		Only for wine, restricted to 0.3 mg/l (check – this should be only the amount used – with nothing left in the wine)
INS 524	Sodium hydroxide	X	X	For sugar processing and for the surface treatment of traditional bakery products
INS 526	Calcium hydroxide	X	X	Food additive for maize and tortilla flour; processing aid for sugar
INS 551	Silicon dioxide (amorphous)		X	For wine, fruit and vegetable processing
INS 553	Talc		X	
INS 901	Beeswax		X	
INS 903	Carnauba wax		X	
INS 938	Argon	X		
INS 941	Nitrogen	X	X	
INS 948	Oxygen	X	X	
	Activated carbon		X	
	Bentonite		X	Only for fruit and vegetable products
	Casein		X	Only for wine
	Diatomaceous earth		X	Only for sweeteners and wine
	Egg-white albumen		X	Only for wine
	Ethanol		X	
	Gelatine		X	Only for wine, fruit, and vegetables
	Hazelnut shells		X	
	Isinglass		X	Only for wine
	Kaolin		X	
	Perlite		X	
	Preparations of bark		X	Only for Sugar
	Vegetable oil		X	Greasing or releasing agent
	Water		X	

FLAVORING AGENTS

- Organic flavoring extracts (including volatile oils)
- Volatile (essential) oils produced by means of solvents such as oil, water, ethanol, carbon dioxide and mechanical and physical processes. Hexane extraction is not permitted.
- Natural smoke flavor

Natural flavoring preparations are only to be approved based on the criteria established by the organic certifier.

Preparations of Micro-organisms and Enzymes for use in food processing

These may be used as ingredient or processing aids with approval based on the criteria established by the organic certifier.

- Organic certified micro-organisms
- Preparations of micro-organisms
- Enzymes and enzyme preparations

APPENDIX 6 TABLE 3: CLEANSERS AND DISINFECTANTS IN DIRECT CONTACT WITH FOOD PREPARATION SURFACES

Sourced from the POS Appendix, Table 5

Product	Limitation/Note
Acetic acid	
Alcohol, ethyl (ethanol)	
Alcohol, isopropyl (isopropanol)	
Calcium hydroxide (slaked lime)	
Calcium hypochlorite	
Calcium oxide (quicklime)	
Chloride of lime (calcium oxychloride, calcium chloride and calcium hydroxide)	
Chlorine dioxide	
Citric acid	
Formic acid	
Hydrogen peroxide	
Lactic acid	
Natural essences of plants	
Oxalic acid	
Ozone	
Peracetic acid	
Phosphoric acid	Only for dairy equipment
Plant extracts	
Potassium soap	
Sodium carbonate	
Sodium hydroxide (caustic soda)	
Sodium hypochlorite	Eg as a liquid bleach
Sodium soap	

UVA
L
GTI





