



NATURLAND STANDARDS

PROCESSING

Supplement for the production and provision of food and beverages in communal catering establishments

Version 05/2020

XVI. Standards for the production and provision of food and beverages in communal catering establishments

The processing standards for the production and provision of food and beverages in communal catering establishments are supplementary to the Naturland standards "Processing - General Section", including the appendices.

These are likewise binding on all processing standards for specific groups of products and consequently must be observed in the production and provision of food and beverages in communal catering establishments.

1. Area of application

These standards apply to communal catering establishments and to the food and beverages provided by these establishments.

2. Added value for communal catering establishments

By adopting certification to Naturland standards for the communal catering industry, it becomes possible to apply the Naturland logo to ingredients, components or complete dishes on menus, and use it at events and on information sheets. Certified partners of Naturland can present themselves as such with the aid of advertising media and partnership signs.

In this way, catering establishments can advertise their use of top-grade Naturland products, whether procured from agricultural sources or from a processor. Such endorsements allow the consumer to make a conscious decision to choose organic produce not only for domestic consumption but also when eating out.

3. Definitions

3.1 Communal catering establishments

Collective term for all catering establishments. These include, for example, works canteens, clinics and nursing homes, schools and student unions, hotels and restaurants, food trucks as well as franchise and chain restaurants.

3.2 Meal (also dish or course).

A "dish" is food prepared usually from several components.

Examples of what is meant are carrot soup, chocolate pudding or goulash. A set menu is a series of dishes consisting of at least three courses, i. e. appetiser, main dish and dessert.

3.3 Constituents of meals (individually prepared constituents which go to make up any dish)

A constituent is defined as any part of a dish which is prepared separately from other constituents of the same dish and is a portion distinguishable to the eye of the consumer (guest). Standard constituents are meat and fish or carbohydrate side dishes such as potatoes and rice, but also composed constituents like sauces and dressings.

3.4 Beverages (hot or cold drinks requiring preparation)

Examples of prepared cold drinks are mixed drinks such as cocktails and milk shakes. Example of prepared hot drinks are white coffee, tea and latte macchiato.

3.5 Ingredients

This term is used to describe and define a raw material or an ingredient clearly and verifiably for the consumer or guest and as a technical aspect of inspection procedures.

Ingredients can be, for example, boiled eggs, flour, potatoes or a spice mixture.

4. General requirements

Naturland partners running communal catering or managing restaurants and hotels

- always focus, whenever possible, on the fresh preparation of the meals and on using the gentlest method of preparation
- should enter into a fixed partnership with at least one Naturland producer (e. g. long term cooperation, activities/informative events for guests, etc.)

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- always offer vegetarian meals besides meals with meat
- aspire to the continuous expansion of the range of organic products and give preference to organic products (ingredients) which are certified by Naturland or the certification of which is approved as equivalent to certification by Naturland.

5. Requirements for the food and beverages provided

At least one component in Naturland quality is purchased and used all year round or in connection with a particular event.

There is no obligation to provide meals or constituents of meals consisting solely of ingredients certified by Naturland.

5.1 Requirements for meals, constituents of meals and beverages which are labelled with a reference to Naturland

5.1.1 Ingredients of agricultural and non-agricultural origin

All ingredients of agricultural origin are permissible which meet the certification requirements of the list of priorities contained in Naturland's standards (ref. Part C. VI. 4.1).

Besides this, the following regulations apply:

5.1.2 Flavourings

In addition to the flavourings listed as permissible in the processing standards applicable to specific groups of products, D.I.-XI., for each product group, the following flavourings are generally permissible for the production of meals, constituents of meals and beverages:

- Organic flavouring extracts (permission to use them must be obtained from Naturland)

5.1.3 Water and salt

- water of drinking water quality
- table salt, iodised table salt (calcium carbonate (E 170)) is permitted as anti-caking agent)

5.1.4 Cultures of micro-organisms

Besides the cultures of micro-organisms listed in the processing standards for specific groups of products, D.I.-XI., permissible for each group of products, no other cultures of micro-organisms are permissible for the production of meals, constituents of meals and beverages.

5.1.5 Enzymes

Besides the enzymes listed in the processing standards for specific groups of products, D.I.-XI., permissible for each group of products, no other enzymes are permissible for the production of meals, constituents of meals and beverages.

5.1.6 Food additives

Besides the food additives listed in the processing standards for specific groups of products, D.I.-XI., permissible for each group of products, the following food additives are generally permissible for the production of meals, constituents of meals and beverages:

- food gelatine without additives (exclusively for cream-like masses) from organic production
- pectin (E 440i), non-amidated
- agar (E 406) from organic production

5.1.7 Mineral nutrients, trace elements, vitamins

The use of mineral nutrients, trace elements and vitamins is not permissible.

5.1.8 Permissible processing additives

Besides the processing additives listed in the processing standards for specific groups of products, D.I.-XI., for each group of products, the following processing additives are generally permissible for the production of meals, constituents of meals and beverages:

- carbon dioxide (E 290)
- nitrogen (N₂) (E 941)

6. Permissible processing methods

All standard catering methods used in production, preparation and conservation. Permission to use micro-

waves must be obtained from Naturland.

7. Labelling

If iodised salt is used, this must be clearly indicated.

Besides indicating meals, components of meals and beverages certified by Naturland, it is possible to label “ingredients of one type” and “agricultural source materials”, where purchased solely in Naturland quality, as products certified by Naturland. Declaration of Naturland quality will in this case in principle be of a general nature.

Examples of declarations of the type “ingredients of one type” are:

- “We use solely spices certified by Naturland.”
- “Our couscous is solely in Naturland quality.”
- “Our boiled eggs have all been bought from Naturland farms.”
- “We use only vegetables and lettuces in Naturland quality.”
- “We only use milk certified by Naturland.”
- “All our beef comes from Naturland farms.”

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