



NATURLAND STANDARDS

PROCESSING

Supplement for vegetables and fruit
as well as spices and herbs

Version 05/2020

VIII. Processing standards for vegetables and fruit as well as spices and herbs

The processing standards for vegetables and fruit as well as spices and herbs 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 processing vegetables and fruit as well as spices and herbs.

1. Area of application

The following product groups fall under this chapter of the standards:

- vegetable and vegetable products, incl. vegetable juice
- fruit and fruit products, incl. fruit juice
- legumes and legume products
- spices and mixed herbs

2. Ingredients of agricultural and non-agricultural origin

All ingredients of agricultural origin that are selected following the list of priorities, Naturland standard (see Part C. VI. 4.1) are permitted.

Besides this, the following regulations apply:

2.1 Flavouring

Application must be made of Naturland for permission to use flavourings. Approval is granted by Naturland on the basis of a specific list of criteria.

2.2 Water and salt

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

2.3 Cultures of micro-organisms

- starter cultures (all those common in processing vegetable and fruit)
- yeast extract from organic production

2.4 Enzymes

Application must be made of Naturland in writing for permission to use enzymes. Only if pressing is difficult (e.g. berries, red grapes and the production of syrups, vegetable purees and celery juice) enzymes (amylolytic, pectolytic, proteolytic) may be used; the enzymes have to be inactivated by re-heating afterwards.

2.5 Food additives

- pectin (E 440i), non-amidated
- agar (E 406) from organic production
- locust bean gum (E 410) from organic production
- guar gum (E 412) from organic production
- ascorbic acid (E 300) (only upon approval by Naturland in justified individual cases)
- citric acid (E 330), potassium citrate (E 333) (only after approval by Naturland in justified individual cases)
- lactic acid (E 270) (only to process olives)
- rosemary extract (E 392) from organic production
- smoke from untreated native wood and twigs, with or without the addition of spices (for processing legumes)

2.6 Mineral nutrients, trace elements, vitamins

The use of mineral nutrients, trace elements and vitamins is prohibited.

2.7 Permissible processing additives

- asbestos-free filters such as paper and cotton, diatomaceous earth
- nutritional gelatine from organic production for fining.
- bentonite (E 558) to eliminate protein (only after approval upon application to Naturland)

- silica sol used as a fining agent (only after approval upon application to Naturland)
- carbon dioxide (CO₂) (E 290), nitrogen (N₂) (E 941)
- magnesium chloride (E 511/Nigari) (as a coagulant for leguminous products)
- calcium sulphate (E 516) (as a coagulant for leguminous products)
- potash (E 501) (for the drying process of sultanas)

3. Permissible processing methods

All standards procedures for processing fruit and vegetable as well as spices and herbs using the permissible primary substances and processing additives with the exceptions listed under item 4.

4. Prohibited processing methods

- Production of fruit juices from concentrated fruit juice is prohibited.¹
- Use of ion exchanger or absorbent resin.

5. Labelling

- The use of iodised table salt has to be labelled clearly.
- Vegetable and fruit as well as spices and herbs produce labelled with the Naturland logo and sold in a speciality shop as loose goods of a product range have to be labelled clearly and precisely for the customer.

6. Quality assurance

The use of strains which have been produced by protoplast or cytoplasm fusion or similar methods (at the level of the cell nucleus) is not permitted. Suitable quality assurance measures are to be applied unfailingly particularly where raw goods not certified by Naturland (in compliance with the priorities list) are used.

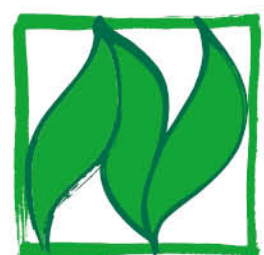
¹ Exceptions are possible after approval by Naturland if the life cycle assessment is reasonable.

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