



Advancing organic agriculture through certification, education, advocacy, and promotion.

## Guidance for Determining Whether a Handling Operation Complies with the Canadian Organic Regime (COR) Standards

This document is provided to CCOF clients and staff to provide guidance for determining whether processing/handling practices are likely to comply with the requirements for compliance certification to the COR standards. These standards apply ONLY to operations producing organic food products in Canada. Please see the CCOF Canadian Organic Regime Compliance Program Manual for more information about who needs COR Compliance certification and how to apply for COR Compliance certification with CCOF.

- ► For information on labeling requirements, see CCOF's International Market Labeling Guide available at <u>www.ccof.org/canada</u>.
- The full text of the COR standards can be found via <u>www.ccof.org/canada</u>.

## A. Processing/Handling Materials Allowed and Production Practices

- Outlined below are the areas where COR standards for organic food handling/processing differ from USDA National Organic Program Standards. If an operation complies with the NOP standards as outlined in the CCOF NOP Standards Manual, and the requirements listed below, it is likely that the operation will be in compliance with COR standards.
- Clients must be careful to avoid use of prohibited substances that are listed as allowed on the USDA National Organic Program National List, however are not allowed under the COR Compliance program. Operations seeking COR Compliance must reference the current COR Permitted Substances Lists (PSL) for allowed and restricted materials/ingredients.

Processing/ Handling Regulations		Canadian Organic Regime (COR) Requirements		
1.	Cleaning & Sanitizers <sup>1</sup>	below for specific limitations	estricted or prohibited sanitizers prior to processing organic products. See , removal and other requirements. (This section does not apply in the cases see Maple standards for specifics)	
	Food-Grade Cleaners, Disinfectants and Sanitizers Permitted Without a Mandatory Removal Event.	Common Name(s)	Origin and Usage	
		Acetic acid	Non-synthetic sources are permitted on organic products. Non-synthetic and synthetic sources may be used on organic product contact surfaces.	
		Alcohol, ethyl (ethanol)	On organic product contact surfaces.	
		Alcohol, isopropyl	Non-synthetic and synthetic sources are permitted on organic product contact surfaces.	
		Ascorbic acid (vitamin C)	No annotation.	
		Chlorine compounds	The following chlorine compounds are permitted:	
			a) calcium hypochlorite;	
			b) chlorine dioxide;	
			c) sodium hypochlorite.	
			Shall not exceed maximum levels for safe drinking water.	
			Chlorine compounds may be used:	
			<ul> <li>a) for wash water in direct contact with crops or food;</li> </ul>	
			b) in flush water from cleaning irrigation systems, equipment, and	
			storage and/or transport units—application to crops or fields is permitted.	
		Citric acid	Non-synthetic and synthetic sources are permitted.	
		Glycerol	Shall be:	
		(glycerine, glycerin)	a) sourced from vegetable or animal fats and/or oils;	
			b) produced using fermentation or by hydrolysis.	
		Hydrogen peroxide	No annotation.	
		Ozone	No annotation.	
		Peracetic (peroxyacetic)	On food and plants: peracetic acid may be used in wash or rinse water.	
		acid	Peracetic acid may also be used on food contact surfaces.	
		Potassium bicarbonate	On organic product contact surfaces.	

<sup>1</sup> CAN CGSB PSL Section 7

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	ocessing/ ndling Regulations	Canadian Organic Regime (COR) Requirements		
		Sodium bicarbonate (baking soda)	No annotation.	
		Sodium carbonate (soda ash)	Non-synthetic sources.	
		Sodium citrate	Non-synthetic sources.	
		Sodium hydroxide (lye or caustic soda)	No annotation.	
		Vinegar	No annotation.	
3.	Cleaners,	Common Name(s)	Origin and Usage	
	Disinfectants and Sanitizers Permitted on organic product contact surfaces for which a removal	Chlorine compounds	The following chlorine compounds are permitted up to maximum label rates: a) calcium hypochlorite; b) chlorine dioxide; and	
	event is mandatory	Detergente	c) sodium hypochlorite. Detergents shall be biodegradable (see Biodegradable definition in clause	
		Detergents	3 of CAN/CGSB-32.310).	
		Hydrogen peroxide	Permitted up to maximum label rates.	
		lodine	Shall be non-elemental. Shall not exceed 5% solution by volume (example iodophors).	
		Lime	All forms of lime, including calcium carbonate, calcium hydroxide and calcium oxide.	
		Phosphoric acid	On dairy equipment.	
		Potassium carbonate	Documentation shall demonstrate that effluent discharge was neutralized to minimize negative environmental impact.	
		Potassium hydroxide (caustic potash)	No annotation.	
		Potassium permanganate	Not to exceed 1% solution by volume.	
		Soaps	Soaps shall consist of fatty acids derived from animal or vegetable oils.	
		Soap-based algicide (demossers)	No annotation.	
		Sodium borate	No annotation.	
		Sodium carbonate	No annotation.	
		(soda ash), synthetic Sodium citrate	No annotation.	
		Sodium percarbonate	No annotation.	
		Sodium silicate	In detergents.	
		Surfactants	See Detergents; Soaps.	
		Wetting agents	Non-synthetic wetting agents, including saponins and microbial wetting agents. See also Detergents; Soaps.	
4.	Ingredients and processing aids	All organic ingredients in COR certified products must be produced in COR certified facilities and certified to COR standards or must be imported from countries with whom Canada has an established Equivalency arrangement. All non-organic food additives, ingredients, and/or processing aids must be included on the COR Permitted Substances List (PSL) section 6.		
5.	Parallel or Split Production	Processing inspections where certifiable and non-certifiable (non-organic) products are manufactured at the same facility must be performed when products requesting certification may be observed. As this is not practical for new operations, CCOF CS can view the facility in operation processing similar or identical non-organic products or products not seeking certification. All systems for organic production, storage, processing, and labeling must be observable and verified during initial inspections. <sup>2</sup>		

<sup>2</sup> COR Operating Manual Part C

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