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SNI 6729:2016

SNI

Indonesian National Standard

Organic Farming System

ICS 65.020.01

National Standardization Agency BSN

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Published in Jakarta

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Preface

This standard is a revision of the Indonesian National Standard (SNI) No. 6729:2013. The *organic farming system* stipulates the requirements for an organic farming system on agricultural land, handling, storage, transportation, labeling, marketing, production facilities, permitted additives, and food additives. For labeling purposes, terminology indicates that organic agricultural production methods are only limited to products produced by operators who obtain certification from an accredited Organic Certification Agency.

The revisions of SNI 6729:2013 include scope, terms and definitions, organic farming system requirements, handling, transportation, storage, processing and packaging, labeling and claims, and attachments.

This standard was formulated by the Agricultural Technical Committee 65-03 and was discussed in a technical and final meeting in a consensus meeting in Bandung on 20 November 2015, which was attended by members of the 65-03 Technical Committee and other related parties.

This standard went through a poll process from 26 February 2016 to 25 May 2016 and was approved as the Final Draft of the Indonesian National Standard (RASNI).

Introduction

The development of organic farming systems for the process of production, handling, storage, transportation, labeling, marketing, production facilities, food additives, and auxiliary materials is very rapid. The Agricultural Technical Committee 65-03 has prepared a revision of SNI 6729:2013 of organic farming systems in anticipation of these changes.

The following describes an explanation of the preparation of SNI for organic farming systems:

1. This SNI is prepared with the intention of providing a provision regarding the requirements for organic farming systems and the labeling of organic food products;
2. The objectives of this SNI are:
   (a) To protect consumers from manipulation and fraud that occurs in the market as well as untrue product claims;
   (b) To protect producers and organic food products from fraudulent other agricultural products claiming to be organic products;
   (c) To assure that all stages of production, preparation, storage, transportation, and marketing can be inspected and comply with this standard;
   (d) Harmonization in the regulation of production systems, certification, identification, and labeling of organic agricultural products;
   (e) To provide organic farming standards that apply nationally and are also recognized by the international community for export and import purposes;
   (f) To develop and maintain an organic farming system in Indonesia to play a role in environmental preservation locally and globally.
3. This SNI is a stage towards international harmonization of organic product requirements concerning production and marketing standards, inspection, and labeling requirements for organic food in Indonesia. This SNI needs to be periodically adjusted and refined to keep abreast of technological developments and experience in its application.

4. Organic is a labeling term that states that a product has been produced according to organic farming system standards and certified by accredited Organic Certification Bodies (OCBs). Organic farming is based on minimal use of external input materials and does not use synthetic fertilizers and pesticides. Organic farming practices cannot guarantee that the products produced are completely free from residues due to general environmental pollution such as air, soil, and water contamination, but several methods can be used to reduce environmental pollution. Organic food retailers must refer to this standard to maintain the integrity of organic agricultural products, operators, processors, and traders. The main goal of organic farming is to optimize the productivity of the community of organisms in the soil, plants, animals, and humans that are interdependent on one another.
5. Organic farming is one of the many ways to support environmental preservation. Organic agricultural production systems are based on specific and rigorous production standards to create optimal and sustainable agroecosystems socially, ecologically, economically, and ethically. Biology and ecology are also used to describe organic systems more clearly. The requirements for organically produced food differ from other agricultural products, where the production procedure is an integral part of identifying, labeling, and recognizing the organic product. Organic farming systems are designed to:
    1) Develop overall biodiversity in the system;
    2) Increase soil biological activity;
    3) Maintain soil fertility in the long term;
    4) Recycle plant and animal waste to return nutrients to the soil to minimize the use of non-renewable resources;
    5) Rely on renewable resources in locally managed farming systems;
    6) Promote the proper use of land, water, and air, and minimize all forms of pollution resulting from agricultural activities;
    7) Handle agricultural products with an emphasis on good processing practices at all stages to maintain the organic integrity and product quality; and

8) Be applied to agricultural land through a conversion period, the length of which is determined by site-specific factors such as the history of land use and the types of plants and animals to be produced.

6. The concept of a close relationship between consumers and producers is a practice that has existed for a long time. Greater market demands, production efficiency, and increasing distance between producers and consumers have prompted the development of external inspection and certification procedures.
7. An integral component of certification is an inspection of the organic food management system. The operator certification procedure is mainly based on the annual description of the farming business prepared by the operator and certified by the certification body. Likewise, standards are also prepared at the processing stage so that the activities and conditions of the processing site can be certified.
8. Most of the agricultural products flow to consumers through existing trade channels. In order to minimize manipulative practices in the market, special measures are needed to ensure that trading and processing companies can be audited effectively. Regulations governing the responsibilities of all parties involved in the organic product production process are further regulated by the Competent Authority in Organic Food (OKPO).
9. Import requirements must be based on the principles of equality and transparency as stipulated in the Principles for Food Import and Export Inspection and Certification (CAC GL 20-1995) and the Guidelines for Food Import and Export Control System (CAC/GL 47-2003). In accepting imports of organic products, Indonesia needs to assess inspection and certification procedures and standards applied in exporting countries. OKPO further regulates the terms and procedures for the assessment.

Organic Farming System

1. Scope

This standard specifies organic farming systems on the following products:

a) Fresh plants, plant products, and their processed products
b) b) Livestock, livestock products, and their processed products
c) Beekeeping and processed products
d) Special products (mushrooms) and processed products
e) Products that grow wild and their processed products
f) Production inputs (feed, fertilizer, pesticides, and seeds)

This standard stipulates provisions regarding production, handling, processing, storage, transportation, packaging, and product labeling, as referred to in article 1.

This standard does not apply to materials and/or products derived from genetically engineered products/genetically modified organisms/genetically modified organisms.

2. Definition

For the purposes of this document, the following terms and definitions are used:

2.1 Accreditation

A series of activities for formal recognition by a national accreditation agency, an institution/laboratory has met the requirements to carry out certain certification activities.

2.2 Audit

An independent assessment systematically and functionally to determine whether an activity and its results are in accordance with the objectives that have been planned.

2.3 Substances

All types of substances, including food additives, are used in the manufacture or preparation of food and are contained in the final product, although they may be altered.

2.4 Prohibited substances

Substances that are not allowed to be used.

2.5 Restricted substances

Substances that may be used if the permitted materials cannot be sufficient or adequately available

2.6 Allowed substances

Recommended substances to use

2.7 Auxiliary substances

Substances, excluding equipment, which is not normally consumed as food. It is also used in food processing to fulfill certain technological objectives and leaves no residue in the final product. However, if it is impossible to avoid, residues and/or their derivatives in the final product do not pose a risk to health and do not have a technological function.

2.8 Food additive

Substances added to food affect the nature or form of food.

2.9 Production inputs

In the form of seeds, fertilizers, pesticides, soil amendments, food additives, and other materials needed in organic agricultural production.

2.10 Inspection

Inspection of food or food control systems, raw materials, processing, and distribution, including testing in the process and final product, to verify that the food or system complies with requirements. For organic food, inspection includes the examination of production and processing systems.

2.11 National Accreditation Commission (NAC)

The National Accreditation Agency is responsible for providing accreditation to Organic Certification Bodies and testing/calibration laboratories.

2.12 Conversion (transition)

The process of changing an agricultural system from conventional farming to organic farming.

2.13 Organic Certification Bodies (OCBs)

Institution responsible for certifying/verifying that products sold or labeled as "organic" have been produced, processed, prepared, handled, and imported according to this Indonesian National Standard.

2.14 Veterinary drug

Drugs used explicitly for livestock such as dairy and meat-producing animals, poultry, fish, or bees. This aims to establish a diagnosis, prevent, cure, and eradicate disease, promote quality improvement and animal product production and improve animal reproduction.

2.15 Operators

Persons who produce, prepare, or import organic products (as described in subparagraph 1.1 for marketing purposes or those who market such products).

2.16 Organic

The labeling term states that a product has been produced in accordance with organic farming standards and certified by an Organic Certification Body that has been accredited by NAC.

2.17 Genetically Modified Products (GMOs)/engineered organisms

Living organisms, their parts, and/or processed products have a new genetic composition due to the application of modern biotechnology.

Note: Genetically modified techniques include DNA recombination, cell fusion, micro and macro injection, gene deletion, and duplication. Genetically modified organisms do not include organisms resulting from conjugation, encapsulation, transduction, and hybridization techniques.

2.18 Competent Authority in Organic Food (OKPO)

A competent institution in the organic field appointed based on the Decree of the Minister of Agriculture Number 380/Kpts/OT.130/10/2005.

2.19 Food

Everything originating from biological sources of the agricultural, plantation, forestry, fishery, animal husbandry, waters, and water products, both processed and unprocessed, intended as food or drink for human consumption, including food additives, food raw materials, and other materials used in the process of preparing, processing and/or making food or beverages.

2.20 Organic food

Food originating from an organic farm applying management practices aimed at maintaining the ecosystem in achieving sustainable productivity and controlling weeds, pests, and diseases, through various means such as recycling of plant and livestock remains selection and rotation of plants, water management, land management, and planting and use of biological materials. Livestock cultivation is fulfilled through a combination of providing good quality organically grown feed, regulating livestock population density, livestock cultivation systems that are in accordance with the demands of their living habits, as well as good livestock management methods that can reduce stress and seek to promote the welfare and health of livestock, prevent disease and avoid the use of veterinary drugs for pharmaceutical preparations (including antibiotics).

2.21 Organic processed food

Food or drink derived from fresh organic food processed in a certain way or method, with or without permitted additives.

2.22 Labeling

Any information regarding food in the form of pictures, writing, the combination of both, or other forms included in the food, inserted into, attached to, or part of the food packaging.

2.23 Preparing

Activities of cutting/harvesting, processing, preserving, and packaging agricultural products, as well as changes or adjustments in labeling related to presentation or notification of organic food production methods.

2.24 Conventional farming

Agricultural systems that still use synthetic fertilizers and/or pesticides.

2.25 Organic products

A product produced per organic farming system standards includes organic processed food raw materials, organic supporting materials, fresh plants and plant products, livestock and livestock products, processed plant products, and processed livestock products (including non-food and production inputs).

2.26 Agricultural products/products of agricultural origin

Any product or commodity, fresh or processed, marketed for human consumption (excluding water, salt, and additives) or animal feed.

2.27 Products for the protection of plants and livestock

All materials intended to prevent, destroy, attract, reject or control pests or diseases, including unwanted plants or animals and other disturbing organisms during the process of production, storage, transportation, distribution, and processing of food, agricultural commodities, or animal feed.

2.28 Wild product

Products grown with no or little influence from operators in product collection. Human intervention only during harvesting (collection) of products or actions to protect the natural growth potential of plants (protection from erosion, etc.).

2.29 Production

Activities of supplying agricultural products, both fresh organic food and processed organic food, including processing, packaging, and labeling.

2.30 Parallel production

Any production where the same unit grows, maintains, handles, or processes the same product with different organic statuses (organic, converted, and/or non-organic).

2.31 Separate production

Any production where the same unit grows, maintains, handles, or processes different or distinguishable products with different organic statuses (organic, converted, and/or non-organic).

2.32 Certification

The procedure in which an organic certification body accredited by NAC provides a written guarantee, or its equivalent that the food or food control system complies with the requirements. If food certification is required, it can also be based on a series of inspection activities, including continuous inspection, audit of the quality assurance system, and inspection of the final product.

2.33 Organic farming system

A holistic production management system to enhance and develop agroecosystem health, including biodiversity, biological cycles, and soil biological activity. Organic farming emphasizes the application of management practices that prioritize the use of inputs from the waste of cultivation activities on the land, taking into account the adaptability to local conditions/conditions. This can be achieved by using cultural, biological, and mechanical methods which do not use synthetic materials to meet the system's specific requirements.

2.34 Plants

Plants consisting of roots stems, and leaves cultivated in soil media (soil-based management).

2.35 Livestock

Pets whose products are intended as agricultural producers, industrial raw materials, services, and or their by-products related to agriculture.

3. Requirements for organic farming systems

3.1 Fresh plants and plant products

3.1.1 Management of plant production

3.1.1.1 Conversion

a) The principle of organic agricultural production must have been applied to land that is in the conversion period with the following conditions:
   1. Two years before sowing seeds for seasonal plants;
   2. The year before the first harvest for annual plants;

3. Without a conversion period (zero conversion) for land growing with wild plants (not cultivated) without the intake of synthetic chemicals

b) The conversion period can be shortened based on the Organic Certification Bodies (OCBS) considerations. Still, it must be at least 12 months for seasonal plants and 18 months for annual plants.

c) The conversion period is calculated from the time the land begins to be managed organically, accompanied by verifiable evidence (land history, production records, records of internal controls, etc.). Or starting from the date of receipt of the application for organic certification to OCBS.

d) In case of all agricultural land cannot be converted simultaneously, organic and non-organic land must comply with the requirements of 3.1.1.3. (split production and parallel production).

NOTE 1: The conversion period for seasonal plants is based on the land. If the conversion period has passed, the seasonal plants grown on that land can be declared as organic products perennial plant conversion period by land and plant. If the conversion period has passed, the annual plant can be declared as an organic product. However, after the conversion period, non-organic trees or seedlings from vegetative propagation are planted on the land. In that case, the conversion period must be repeated unless it is confirmed that the trees or seedlings planted are organic. This description can be illustrated in Figure 1 below:

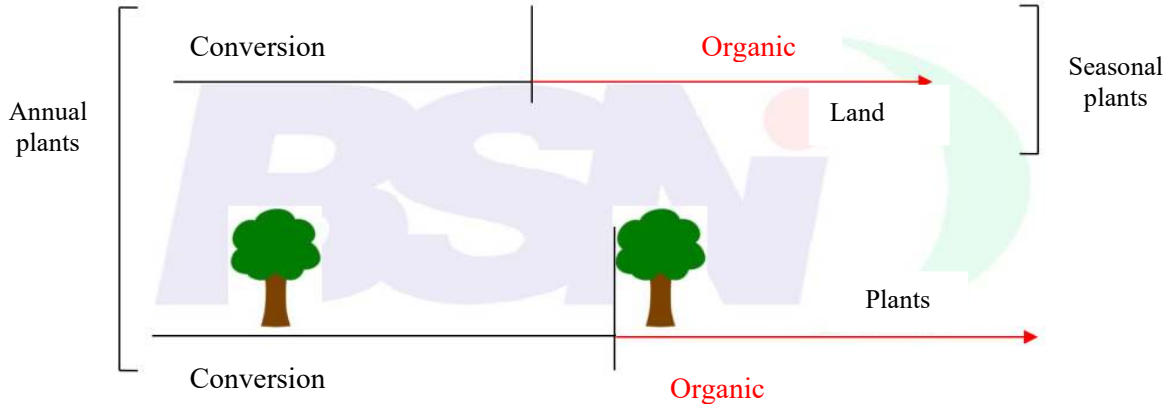

Figure 1 – Illustration of the conversion period for seasonal plants and annual plants

NOTE 2: Operators can apply for a shortened land conversion period when applying for certification accompanied by a written statement from the operator legalized by a competent and independent third party (government agency or NGO in the field of organic farming) regarding confirmation that they have not used synthetic chemicals in the last three years.

NOTE 3: The conversion period is intended to reduce the contamination or residue of prohibited substances in the soil after the conversion period.

NOTE 4: The conversion period is also meant to change the attitude of farmers/actors or a period of adaptation (adjustment) of farmers/actors from conventional farming habits to organic farming.

3.1.1.2 Maintenance of organic management

Areas during the conversion period and those converted to organic areas may be used differently between organic and conventional agricultural production methods.

NOTE: Actors are allowed to change organic land back to non-organic with good reasons, including in the event of a natural disaster (force majeure) such as floods, droughts, hurricanes, extreme attacks of pests and diseases, and others.

Products produced during the disaster period until the conversion period is over cannot be claimed as organic products. The conversion period follows the applicable regulations for disasters whose resolution uses inputs that are not permitted in organic farming. For disasters whose resolution does not use inputs that are not permitted in organic farming, the conversion period follows the provisions set by Organic Certification Bodies (OCBs) based on the results of a risk assessment.

3.1.1.3 Parallel production and separate production

Parallel production and separate production must pay attention to clear boundaries, handling, packaging, and storage so that organic and non-organic products are not mixed. In order to prevent the risk of contamination in a parallel and separate production, sub-article 3.1.1.4 must be observed.

NOTE: A parallel production is a unit of land planted with similar crops (e.g., rice), but not all of the blocks in the unit have organic status. Separate production (split production) is a unit of land planted with several types of plants (different), but not all of these types of plants have organic status.

3.1.1.4 Prevention of contamination

a) Organic farming is based on minimal use of external input materials, and does not use synthetic fertilizers and pesticides. Organic farming practices cannot guarantee that the products produced are completely free from residues due to general environmental pollution, such as:

   1) If there is contamination from the air, it must be minimized in one of the following ways:

      - for seasonal plants: planting buffer zones with a minimum width of 2 meters and managed organically. Support plants cannot be claimed as organic plants. Support plants must consist of different varieties to be distinguished from those submitted for certification. The example can be seen in Figure 2 below:

Figure 2 – Example of supporting plants on seasonal plants

      - for annual plants: a minimum of 2 rows of plants (minimum 4 meters) managed organically are considered as a buffer zone and cannot be claimed as organic.

- in the form of a buffer zone, such as ditches, roads, and the like, with a minimum width of 3 meters, as shown in Figure 3.

Figure 3 – Example of a trench-shaped buffer zone

- build a barrier in the form of a living fence that is higher than the plants submitted for certification.

b) If the source of contamination is a water source, then a filter must be made with a size of 0.1% of the total land area to minimize contamination (for example, a holding pond is dug to a minimum depth of 50 cm and planted with plants that can absorb contaminants, for example planting water hyacinth). The example can be seen in Figure 4 below:

Figure 4 – Example of a holding column for contaminant filtering

c) The activities of an organic production unit are located in the land, production areas, buildings, and storage facilities for plant and livestock products that are clearly separated from non-organic units, warehouses where preparation or packaging can be part of other units as long as their activities are limited to product packaging his own farm.
d) The use of equipment for organic production activities must take precedence over activities for non-organic products, and effective sanitation activities must be carried out. Operators are advised to make notes related to cleaning and the use of equipment.
e) A sampling of soil, water, and plants can be conducted for analysis in a testing laboratory accredited by the National Accreditation Commission (NAC) if there is suspicion of using prohibited materials in the organic farming system.

3.1.1.5 Land management, soil and water fertility

a) Land preparation by burning is prohibited.
b) Efforts must be made to prevent land degradation (erosion, salinity, etc.)
c) Fertility and soil biological activity must be maintained or increased using the following:
    1) Cultivation of legumes (*Leguminosae*), green manure, or deep root plants through a suitable annual rotation program.
    2) Mixing organic matter into the soil, either compost or fresh, from production units that comply with this standard. Livestock by-products, such as animal manure, may be used if they come from livestock carried out in accordance with **Table A.1 in Appendix A**.
    3) For compost activation, microorganisms or other suitable plant-based materials can be used.
    4) Biodynamic materials from the stone meal (dust or high-mineral coral powder) and animal or plant waste may be used for the purpose of enrichment, improvement, and soil biological activity.
d) In evaluating new materials other than those listed in Appendices A.1 and A.2 to be used as fertilizer or soil enhancers, the materials must meet the following requirements:

1) It has been proven capable of fertilizing or maintaining soil fertility, providing certain nutrients;
2) Derived from plants, animals, microbes, or minerals that are processed physically (mechanically, heating, etc.), enzymatically, or microbiologically (compost, fermentation, etc.). Chemical processes are limited to extraction processes or binders;
3) Its use does not damage the balance of the soil ecosystem, the physical properties of the soil, or the quality of water and air;
4) Its use is limited to certain conditions, regions, or commodities.

e) If commercial fertilizer and soil fertilizer products are used on the market, the product must be certified organic in accordance with applicable regulations.
f) Organic fertilizers whose manufacturing process is by artificial heating and are difficult to decompose, their application (granules) are not permitted to be used in organic farming systems.

3.1.1.6 Selection of plants and varieties

Seeds must come from plants:

a) Certified organic seeds
b) If the item (a) is not available, seeds can be used from organic cultivation.
c) If the item (b) is not available, non-organic seeds can be used for the initial stage, and then organic seeds must be used.
d) If points (a), (b), and (c) are not available, commercial seeds can be used. The seeds must then be washed to remove contaminants on the seeds.
e) For seasonal plants, it is prohibited to transplant plants grown from non-organic land or grown non-organically into organic land.

NOTE: Examples of cases received from the unavailability of organic seeds or untreated seeds/plant materials, but not limited to:

- unavailability in the local market;
- unavailability during the required time; and
- unavailability of quantity needed.

3.1.1.7 Ecosystem management and diversity in plant production

a) The organic farming system does not allow any activity that has a negative impact on conservation areas and cultural heritage areas such as protected forests and watersheds.
b) Organic farming systems maintain and/or increase biodiversity in the mainland area and plants and can be applied to non-plant habitats.
c) Organic plant production includes using various plants as an integral part of an organic farming system. For annual plants, including the use of inter-cropping and cover crops. For seasonal plants, including the use of crop rotation practices, integrated crop management, intercropping, or the production of a variety of other crops with comparable yields.
d) Organic plant products are produced from organic farming systems that use soil media (soil-based systems).
e) Support diverse ecosystems. This will vary between regions. For example, buffer zones for erosion control, agroforestry, crop rotation, and so on;

NOTE 1: plants grown in polybags and the like, greenhouses are allowed in organic farming. In the system of cultivating plants in polybags, there is no conversion period, but only being declared organic if the growth medium (e.g., soil) has been proven to have come from organic land or been treated with prohibited materials for at least three years.
NOTE 2: Hydroponic, aquatic and aeroponic crops are not included in this standard.

3.1.1.8 Management of Plant Pest Organisms (PPO)

a) The management of plant-disturbing organisms must consider the potential impacts that can disrupt the biotic and abiotic environment and consumer health.
b) The management of PPO must prioritize preventive measures before implementing curative measures. Plant Destruction Organisms (PDOs) should be managed in the following ways:
    1) Prevention
        - Selection of appropriate varieties;

- Appropriate crop rotation program;
- Intercropping planting program;
- Mechanical tillage;
- Use of trap plants;
- Mechanical controls, such as the use of traps, barriers, light, and sound;
- Preservation and utilization of natural enemies (parasitoids, predators, and insect pathogens) through releasing natural enemies and providing suitable habitats such as creating living fences and shelters for natural enemies, ecological buffer zones that maintain native vegetation for the development of populations of natural enemies for ecological support;

2) Control
   - If there is a case that endangers or seriously threatens the plant where the preventive measures in sub-article 1) above are ineffective, then the materials listed in **Table B.1 in Appendix B** can be used,
   - Weed control by heating (Flame weeding);
   - Livestock grazing (according to commodity)

c) If using commercial pesticide products on the market, the product must be certified organic in accordance with applicable regulations.

3.2 Livestock and livestock products

3.2.1 General Principles

a) Livestock kept for organic agricultural production must be an integral part of the organic farming unit and be managed according to the organic principles in this standard.

b) Livestock has a significant contribution to the organic farming system, namely by:
   1) Improving and maintaining soil fertility by providing fertilizer raw materials used in organic farming systems;
   2) Improving the management of biological resources;
   3) Increasing biodiversity and complementary interactions in farming;
   4) Increasing the diversity of farming systems

c) Livestock production is an activity related to land. Herbivores must have access to pasture while other animals must have access to open fields; OKPO can grant exceptions if the physiological conditions, weather, soil, or characteristics of traditional farming systems do not allow livestock to have access to pasture; as long as the welfare and comfort of livestock can be guaranteed.

d) The number of livestock in the livestock area must be maintained by considering feed production capacity, animal health, nutritional balance, and environmental impact.

e) Management of organic livestock must be carried out using natural breeding methods, minimizing stress, preventing disease, progressively avoiding the use of allopathic chemical chemotherapeutic (including antibiotics) veterinary drugs, and not allowing animal feed originating from similar animals (e.g., meat meal) and maintain their health and welfare.

3.2.2 Source/origin of livestock

a) The selection of nations, strains, and nursery methods must be consistent with the principles of organic farming, especially those concerning:
   1) Its adaptation to local conditions;
   2) Vitality and resistance to disease; and
   3) Free from certain diseases or health problems in certain nations and strains, such as porcine stress syndrome, spontaneous abortion, and others.

b) Livestock used for production that meets the provisions in **article 1 letter b** of this standard must come from livestock breeds (from birth or hatching) from production units that comply with this standard or come from the offspring of parents reared in the manner stipulated in this standard. These animals must be reared according to this system throughout their lives.
   1) Livestock may not be transferred between organic and non-organic units.
   2) Livestock that has not been managed in accordance with this standard can be converted to an organic system.

c) If the operator can prove to the inspection/certification agency that livestock, as desired in the previous sub-article, are not available, then it can be approved to use seeds from farms managed not according to this standard as long as they are only used for:
   1) Business expansion or for the development of new types of livestock;
   2) Renew livestock population due to disease outbreaks resulting in high mortality rates;
   3) As a stud in livestock breeding.

NOTE: OKPO can determine whether or not the special conditions for livestock from non-organic sources are permissible, considering that the cattle are brought as young as possible immediately after weaning from their mothers.

3.2.3 Conversion period

a) Conversion of land designated for grazing land or planting of fodder crops must comply with the requirements stipulated in **sub-article 3.1.1.1**
b) The conversion period for land and/or for livestock and livestock products can be shortened in the following cases:
   1) Non-herbivorous species use grasslands and training areas:
   2) For *bovine* (cow), *equine* (horse), *ovine* (sheep), and *caprine* (goat) originating from extensive farms, the first conversion is carried out;
   3) If there is the simultaneous conversion between livestock and use of land for fodder in the same unit, the conversion period for livestock, pasture, and/or use of land for fodder can be reduced to 2 (two) years if the livestock and their parents are fed with the product from that land.
c) If the farm attains organic status and livestock from non-organic sources is included. Moreover, if the product is subsequently sold as organic, then the livestock must be raised according to this standard for at least the following periods:
   1) Cows and horses
      - Meat products: 12 months and at least ¾ of their lifespan in organic system management.

- For meat production: 6 months if taken after weaning and less than 6 months of age.
- Milk production: 90 days during the implementation period and after that 6 months.

2) Sheep and goats
   - Meat products : 6 months;
   - Dairy products : 90 days during the implementation period, after that 6 months.
3) Broiler/laying poultry
   - Meat products: for life;
   - Eggs: 6 weeks.

3.2.4 Nutrition

a) All livestock systems must provide 100% of their ration from feed ingredients (including feed substances during conversion) produced according to this standard.
b) Livestock products will maintain their status as organic if 85% (based on dry weight) of ruminant animal feed comes from organic sources, or 80% of non-ruminant animal feed comes from organic sources as stipulated in this standard.
c) If for certain reasons, animal feed as stipulated in **sub-article 3.2.4 letter (a) and letter (b)** above is really unavailable, then the inspection/certification agency may allow limited use of feed that is not produced according to the method in this standard as long as it does not contain genetically engineered/genetically modified products.
d) Provision of animal feed rations must consider the following:
   1) The need for young mammals to get natural milk from their mothers;
   2) The proportion of dry matter in the herbivore's daily feed ration must consist of fresh or dried plants or silage;
   3) Polygastric animals do not have to be fed silage exclusively;
   4) Cereals are needed in the period of fattening poultry;
   5) It takes fresh or dry plants or silage in the daily ration of poultry;
e) All livestock must have access to clean water sources to maintain their health and fitness.

f) If an ingredient is used as animal feed, nutritional elements, added feed, or processing aids in the manufacture of feed, OKPO determines a list of ingredients with the following criteria:

1) General criteria:
   - The substance is allowed according to the applicable national regulations for animal feed;
   - The substance is needed to maintain the health, welfare, and vitality of the animal;
   - These substances contribute to the achievement of the physiological needs and behavior of livestock;
   - The substance does not contain genetic engineering and its products;
   - The substance is mainly derived from plants, minerals, or animal materials.
2) Special criteria:
   - Feed ingredients derived from non-organic plants can be used if they are produced or processed without the use of chemical solvents or treatment with chemicals;
   - Feed ingredients derived from minerals, vitamins, or pro-vitamins can only be used if the ingredients are obtained naturally. If this material is rare or for special reasons, synthetic chemicals can be used as long as the identity is clear;
   - Feed ingredients of animal origin, except milk and milk products, fish, and other marine products, should not be used. In all cases, feeds of mammalian or ruminant origin are not permitted except for milk and milk products;
   - Synthetic nitrogen or non-protein nitrogen compounds should not be used.
3) Specific criteria for feed additives and processing aids:
   - For feed additives and processing aids such as binders, emulsifiers, stabilizers, surfactants, coagulants, and others, only natural ones are allowed;
   - Antioxidants: only natural ones are allowed;
   - Preservatives: only natural acids are allowed;
   - Flavors and appetite stimulants: only from natural sources are permitted;
   - Probiotics, enzymes, and microorganisms are allowed;

- Antibiotics, coccidiostats, medicinal substances, growth stimulants, or other substances intended to stimulate growth or production should not be used in animal feed.

g) Silage additives and their processing aids do not come from GE/GMO products and only consist of the following:
   1) Table salt
   2) Coarse rock salt; (coarse rock salt)
   3) Yeast;
   4) Enzymes;
   5) Wheat;
   6) Sugar or sugar products such as molasses;
   7) Honey;
   8) Lactic acid, acetic, formic, and propionic bacteria, or their natural acid products, if the weather conditions do not allow for a good fermentation process, as well as with OKPO approval.

3.2.5 Health care

a) Disease prevention in organic livestock production should be based on the following principles:
   1) Selection of livestock breeds or strains as described above;
   2) Application of good husbandry practices based on the needs of each animal species raised, which promotes livestock resistance to disease and infection prevention;
   3) Use of good quality organic feed, along with regular exercise, so that it has an impact on encouraging the formation of natural immunological resistance in the livestock itself;
   4) Maintain good livestock density, thereby avoiding excess capacity (overstocking) and other problems that negatively impact the livestock's health.

b) Even with the above efforts, the animal is still sick or injured, so it must be treated as soon as possible, even if it needs to be isolated and kept in a separate cage. If treatment

with non-organic methods cannot be avoided, then this may be done even if the use of non-organic treatment methods will cause the livestock to lose its organic status.

c) The use of veterinary drug products in the pharmaceutical preparation group in organic farming must follow the following principles:
   1) If a certain disease or health problem occurs or is likely to occur, and there is no permissible alternative way of handling/medication, or in cases such as vaccination, then the use of veterinary drugs for pharmaceutical preparations of the chemotherapeutic type is permissible;
   2) Phytotherapy (excluding the use of antibiotics), homeopathic or ayurvedic products, and microelements can be used, especially veterinary drugs in the pharmaceutical group of chemotherapeutic or antibiotic types, so that the effect of the therapy is effective on the animal;
   3) If it is felt that the use of the above products will not be effective in curing a disease or wound, then veterinary drugs in the pharmaceutical preparation group or antibiotics can be used under the supervision of a veterinarian. The duration of administration is in accordance with the dose of treatment, and attention must be paid to the withdrawal time of each type of chemotherapeutic pharmaceutical preparation, a minimum of 48 hours;
d) The use of pharmaceutical veterinary drugs or antibiotics for prevention is not permitted.
e) Hormone administration can only be used for therapeutic reasons and must be supervised by a veterinarian.
f) The use of growth stimulants or materials used to stimulate growth or production is not permitted.

3.2.6 Maintenance, transportation and slaughter of livestock

a) Raising livestock must be done with an attitude of protection, responsibility, and respect for living things
b) The principles of organic farming must guide breeding methods by considering the following:

1) Breeds and lines are maintained under local conditions and with an organic system;
2) Breeding is better by natural means, although artificial insemination can be used;
3) Embryo transfer techniques and the use of reproductive hormones may not be used;
4) Breeding techniques using genetic engineering may not be carried out.

c) Attaching elastic bands to goats' tails, tail-docking, tooth-clipping, and horn or beak trimming are generally not permitted in organic farming management. However, some of these methods are permitted with exceptions by OKPO for safety reasons (e.g., trimming the horns of young animals) or if the method aims to improve the livestock's health and welfare. This should be done at the right animal age and with minimal animal suffering. The use of anesthesia needs to be done if deemed necessary. Physical castration is allowed to maintain product quality.

d) Living conditions and environmental management should take into account the specific behavioral needs of livestock and aim to:
   1) Provide adequate freedom of movement and sufficient opportunities to express their behavior;
   2) Facilitate grouping with other livestock, especially the same kind;
   3) Prevent abnormal behavior, injury, and disease;
   4) Provide sufficient space to guard against fire, damage to physical facilities, etc.

e) The transport of live livestock should be done gently and carefully to reduce stress, injury, and suffering. OKPO establishes specific conditions for meeting this objective and establishes a maximum transportation period.

   NOTE: Using electrical stimulation or allopathic tranquilizers is not permitted in transporting livestock.

f) Slaughter of livestock must be carried out in a good way to minimize stress and suffering and in accordance with the method that has been determined nationally.

3.2.7 Livestock stables

a) Provision of pens/houses for livestock is not mandatory in areas where climatic conditions allow livestock to live outdoors;

b) The condition of the livestock house/stable must meet the behavioral and biological needs, comfort, and welfare of livestock by providing the following:
   1) Easy access to feed and water;
   2) Good insulation, heating, cooling, and ventilation of buildings to obtain good air circulation, dust level, temperature, humidity, and gas concentration so as not to endanger livestock;
   3) There is adequate natural ventilation and incoming light.
c) If deemed necessary, livestock may be confined (penned up) under certain conditions, such as when there is weather that endangers their health and safety, or to maintain the quality of the plants, soil, and water around them.
d) The density of livestock in pens must:
   1) Maintain livestock comfort according to species, breed, and age;
   2) Consider behavioral needs based on group size and gender;
   3) Provide enough space for natural standing, easy sitting, turning, mating, and other natural movements such as writhing and flapping.
e) Cages and equipment used for livestock management must be cleaned and disinfected to protect against disease transmission.
f) Grazing areas in open areas should, if necessary, protect livestock from rain, wind, sun, and temperature extremes, depending on local weather conditions and livestock species.
g) Livestock density in open areas in pastures, pastures, or natural/semi-natural habitats must be according to carrying capacity to prevent soil degradation and over-grazing.

3.2.8 Mammals

a) All mammals should have access to pasture or open fields and be able to use them as long as their physiological, weather, and environmental conditions permit.
b) OKPO may provide exceptions for the following:
   1) Extreme rainy or hot season;
   2) Final fattening phase.
c) Cattle pens must have a flat floor and be smooth.

d) Cattle pens must be equipped with a rest area that is large enough, comfortable, clean, and dry.
e) Placement of calves in separate boxes and binding of livestock is not permitted without OKPO approval.
f) Keeping rabbits in cages is not permitted.

3.2.9 Poultry

a) Poultry should be left in the open air. Keeping poultry in cages is not permitted.
b) Housing for all types of poultry must provide bedding covered with materials such as straw, husks, sawdust, sand, or grass. According to the group, an adequate ground floor must be provided for laying hens to lay sufficient roosting eggs according to size, number, and type.
c) For poultry rearing, if the natural day length is extended by artificial light, OKPO may give a maximum number of hours based on species, geographic location, and livestock health.
d) For health reasons, buildings of each type of poultry must be vacated and allowed to be planted with plants.

3.2.10 Manure management

a) Management of livestock manure must be carried out in a manner that meets the following rules:
    1) Minimizing soil and water degradation;
    2) Does not significantly contribute to water contamination/pollution due to nitrates and pathogenic bacteria;
    3) Optimizing nutrient recycling;
    4) Burning or practices not in accordance with organic farming methods are not allowed.
b) All sewage storage and handling facilities, including composting facilities, shall be designed, constructed, and operated to prevent surface or groundwater contamination.

c) The application capacity of storage areas and sewage handling facilities must be at a level that does not contribute to surface water/groundwater contamination. OKPO sets the maximum application for manure or livestock density. The timing and mode of application must not increase the potential for run-off into ponds, rivers, and ditches.

3.3 Beekeeping

3.3.1 General principles

a) Beekeeping is an important activity that contributes to the environmental improvement of forestry agricultural production through the pollinating action of bees.
b) The treatment and management of bee colonies must respect the principles of organic farming.
c) Grazing areas must be large enough to produce proper and adequate nutrition and access to water sources according to organic standards.
d) Natural nectar and pollen sources come from organic plants and/or natural (wild) vegetation.
e) To maintain the health of bees, synthetic drugs/pesticides are not allowed. It is recommended to take preventive measures through breeding efforts (selection of offspring) that have superior characteristics, placing bee colonies in a conducive environment with adequate food that maintains proper management practices.
f) Beehives must be made of natural materials free from contaminants that will not cause contamination of bee products and the environment.

3.3.2 Placement of bee colonies

a) If bees are housed in natural areas, consideration should be given to the local insect population. The bee colonies must be placed in areas where the plants are starting to flower, which will spontaneously stimulate the bee colonies to produce honey products.
b) Bee colonies for animal husbandry are placed in areas where natural vegetation is planted according to organic agricultural production provisions. Bee farmers need to have a map of the area of bee food source plants.

c) Beekeepers must ensure that bee colony zones that comply with this provision are not placed in prohibited locations for reasons of sources of contamination with prohibited materials, for example, GMO (transgenic) or environmental contaminants.

3.3.3 Feed

In a famine situation, subsidy for substitute feed in colonies can be done to avoid feed shortages due to weather or other factors. Organically produced honey or sugar should be used in cases like these. Feeding should be done only between the last honey harvest and the next nectar start. The breeder must set the time limit according to local conditions. During the provision of syrup subsidies, farmers are not allowed to harvest honey products.

3.3.4 Conversion period

Conventional beekeeping that wishes to switch to an organic beekeeping system must undergo a conversion period of 1 (one) year from the time of the last harvest. During the conversion period, hive combs can be replaced with organic bee combs. Non-organic beehives must be harvested first to be replaced with organic hives by bee colonies.

3.3.5 Origin of bees

a) More non-organic colonies can be converted to organic bee colonies. If available, bee originating from organic colonies is preferred. If organic bee colonies are unavailable, they can be converted to organic colonies after being bred in an organic farming area for a minimum of 3 (three) months.
b) In selecting the type of bees, attention should be paid to the ability of bees to adapt to local conditions, their vitality, and their resistance to pests and diseases.

3.3.6 Bee health

a) The health of bee colonies must be maintained through good management practices, with an emphasis on protection against pests and diseases through the process of selection, breeding, and management of beehives. This includes, among others:
   1) Use of selected bees that can adapt well to local conditions;
   2) Queen bee update if needed;
   3) Regular cleaning of equipment;
   4) Regular replacement of beehive combs;
   5) Adequate availability of pollen and honey in beehives;
   6) Systematic inspection of beehives to detect abnormalities;
   7) Systematic control of male bees in beehives;
   8) Destruction of contaminated materials and hives.

b) For pest and disease control, the following materials may be used:
   1) Lactic, oxalic and acetic acids;
   2) Formic acid;
   3) Sulfur;
   4) Natural esteric oils (menthol, camphor, eucalyptol, and so on)
   5) Bacillus thuringiensis;
   6) Smoke and fire directly.

c) If the preventive method fails, the use of veterinary medicinal products may be permitted provided that:
   1) Preference is given to phytotherapy and homeopathic treatment;
   2) If synthetic chemical allopathy is used, honey products cannot be categorized as organic products;
   3) Every veterinary treatment must be clearly documented;
   4) Exterminating males is permitted only when the Varroa destructor is attacked.

3.3.7 Management

a) The foundation of the hive should be made of organically produced beeswax.

b) Harvesting of honey and bees (larvae and pupae) is not permitted.

c) Mutilation, such as trimming the queen bee's wings, should not be performed.
d) The use of synthetic chemicals as repellents is prohibited during honey harvesting operations.
e) Fumigation should be kept to a minimum. Materials used for smoking must be from natural materials or from materials permitted according to these guidelines.
f) The temperature is kept as low as possible during the extraction and processing of beekeeping products.
g) In harvesting honey, do not use means derived from corrosive metal materials such as iron, aluminum, copper, etc.

3.4 Collection of wild products

The collection of edible products, grown or live naturally in forest and agricultural areas, can be considered an organic food production method if:

a) The product originates from an area with clear boundaries so that certification/inspection can be carried out.
b) The area has not been treated with prohibited substances as listed in Appendix A and Appendix B for 3 (three) years before harvesting;
c) Harvesting does not disturb the stability of natural habitats or the maintenance of species in the collection area;
d) The product originates from an operator who manages the harvesting or collection of the product, whose identity is clear, and who knows the collection area;
e) Collection/harvesting of wild products must follow the applicable laws and regulations;
f) Collection areas of wild products are at a safe distance from non-organic farming areas, areas of pollution, or potential contamination.

NOTE: Wild product collection areas are delineated on maps with clear boundaries or using GPS coordinates.

3.5 Specific products (mushrooms)

Cultivation of organic agriculture for special products (mushrooms) must meet the following requirements:

a. Mushroom growing locations must be free from contamination by hazardous materials.
b. Source of water for mushroom cultivation:
    1) Derived from direct springs or other sources not contaminated by synthetic chemicals and other harmful contaminants.
    2) Water originating other than those referred to in number 1) must have undergone treatment to reduce contamination.
    3) The use of water must comply with the principle of water conservation.
c. As listed in Appendix A, it is not permitted to use prohibited growing media and fertilizers.
d. In the management of pest organisms, it is not permitted to use prohibited substances as listed in Appendix B.
e. Mushroom seeds must come from organic mushrooms.
f. If the seeds referred to in letter e are unavailable, then for the first time, the cultivation is permitted to use seeds of non-organic origin.
g. Mushroom seeds in backlog form must be provided at the mushroom cultivation site (you may not buy from other non-organic operators.

2. Handling, transport, storage, processing and packaging

4.1 Post-harvest management

a) The integrity of organic food products must be maintained throughout the stages of the food chain, from harvest to packaging. Processing using proper and careful methods by minimizing food additives and auxiliary materials.
b) Ionizing radiation for pest control, food preservation, disease eradication, or sanitation is not permitted.
c) Fumigation with methyl bromide and phosphine is prohibited except with CO2, N, and ozone.

4.2 Processing

4.2.1 General

Organic food processing must meet the requirements for food safety, quality, and nutrition, by applying Good Processed Food Production Methods (CPPOB), Good Food Distribution Methods, and Good Food Retail Methods (CRPB).

NOTE: Food safety requirements must be met during the processing and handling of organic products

4.2.2 Materials

Food additives, auxiliary materials, and other permitted and prohibited materials in the production of processed organic products refer to Appendix D.

a) Flavoring

   Flavors that can be used are natural flavorings

b) Water and salt

   The water that can be used is standard drinking water. The salt that can be used is sodium chloride or potassium chloride as the basic component, which is usually used in processing

c) Preparation of microorganisms and enzymes

   All microorganisms and enzymes that are normally used as auxiliary materials can be used, except organisms and enzymes resulting from genetic engineering/modification

d) Minerals (including trace elements)

   This group includes vitamins, amino acids, essential fatty acids, and other nitrogenous compounds.

4.2.3 Processing method

a) Processing is carried out mechanically, physically, or biologically (such as through fermentation and smoking) while minimizing the use of food additives (BTP), auxiliary materials, and other materials, according to Appendix D.

b) In carrying out the processing, operators must pay attention to the health and hygiene of personnel and the environment.

4.2.4 Packaging

Packaging materials should be selected from recycled materials or materials that can be recycled.

4.2.5 Pest control

a) Pest control is carried out in the following way:
    1) Preventive measures, such as removal of habitat/pest nests, are the first alternative in pest control;
    2) If the first alternative is considered insufficient, then mechanical/physical and biological methods are the second alternative in pest control.
    3) If the second alternative is considered insufficient, then pesticides, as listed in **Table A.2** in **Appendix A**, are the third alternative used very carefully to avoid contamination.
    4) If the above treatment is ineffective, it is permissible to use prohibited materials as long as they do not come into contact with organic products.

NOTE: non-contact control methods, e.g., use of poisoned bait, insect attractants/traps. Contact control methods, for example, fumigation, spraying, and radiation.

b) Control of plant-disturbing organisms (OPT) is carried out well (Good Agriculture Practice). Control of plant-disturbing organisms in storage or transportation areas can be carried out using physical separators or other treatments such as the use of sound, ultra-sound, lighting/ultra-violet, traps, temperature control, air control (with carbon dioxide, oxygen, nitrogen), and the use of diatomaceous earth.

4.2.6 Cleaning, disinfection and sanitation of food processing facilities

a) Storage areas and containers (containers) for the transportation of organic agricultural products must be cleaned using methods and materials permissible for organic production systems. If the storage area or container (container) to be used is not only used for organic agricultural products, precautions must be taken so that organic agricultural products are not contaminated with pesticides or prohibited substances, as listed in **Table A.3** in **Appendix A**.

b) Disinfectants and cleaning agents that may come in contact with organic products are water and the substances listed in annex D. In cases where these agents are ineffective, and another agent must be used, the other agent must not come into contact with the organic product.

NOTE: The water standard used is clean water but for products that are directly consumed must use drinking water standards.

4.2.7 Storage and transport

a) The integrity of organic products must be maintained during storage and transportation and handled using the following precautions:
   1) Organic products must be protected at all times so that they are not mixed with non-organic food products;
   2) Organic products must be protected at all times from contact with materials not permitted to be used in organic agricultural production systems and their handling.

b) If only a part of the product has been certified, the other products must be stored and handled separately, and the two types of products must be clearly identified.

c) Storage of organic products must be separated from non-organic products and must be clearly identified.

NOTE: Measures to prevent contamination do not require separating storage facilities and transport vehicles. There should be a clear separation between organic and conventional products during storage and transportation.

3. Labeling and claims

a) Organic products that have been certified must include the Indonesian Organic logo in accordance with Appendix E to be used for advertising or commercial purposes.

b) Claims for organic processed products must contain at least 95% organic food ingredients of the total weight or volume, excluding water and salt. Non-organic food ingredients used in organic processed food are as much as 5% of the total weight or volume, not including water and salt. Water and salt are referred to as water and salt

added during food processing. Materials that are 5% (non-organic) may not be similar to 95% (organic) materials.

c) It is prohibited to use "logo" and or the words "ORGANIK / ORGANIS / ORGANIC" or those with the same meaning on the packaging or other promotions for products that have not been certified organic by an LSO that has been accredited by NAC.

4. Traceability and record documentation

a) Written data or documentation shall be kept so that the certification bodies and authorities can trace the origin, nature, and quantity of all purchased materials, as well as the use of those materials.

b) Written data and documents explaining all types of goods, quantities, and recipients/buyers of goods sold must be kept. The quantities sold directly to consumers should be recorded. If the activity includes processing agricultural products, then the data must include the necessary information, such as:

   1) Origin, type, and quantity of agricultural products sent to the preparation and packaging unit;
   2) Type, quantity, and recipient of products that have been sent;
   3) Other information, such as origin, type, and quantity of materials, additives, and auxiliary materials used in the preparation and packaging units, as well as the composition of the processed product, is required by the certification body and authorities for inspection purposes.

c) The operator shall grant the certification body and authorities access to production sites and facilities, storage, and all necessary supporting documents for inspection purposes.

d) The above-recorded documents must be kept for at least five years.

5. Organic products from income

Arrangement of organic products of origin according to applicable regulations by taking into account the guarantee of organic integrity.

6. Requirements for other materials that are not contained in the appendix

a) The requirements that must be met to make changes to the list of ingredients are listed in Appendix A. The addition of new materials that have not been listed in Appendix A or the changes made by OKPO takes into account the following requirements:
   1) In accordance with the principles of organic agricultural production;
   2) The use of these materials is very necessary;
   3) The manufacture, use, and disposal of the waste material do not pollute the environment;
   4) Has the lowest negative impact on animal and human health and life;
   5) There is no alternative to the use of other materials.

b) In evaluating new materials to be used as fertilizers or soil conditioners, these materials must meet the following requirements:
   1) It has been proven to fertilize or maintain soil fertility and provide certain nutrients or processes.
   2) Derived from plants, animals, microbes, or minerals that are processed physically (mechanically, heating, etc.), enzymatically, or microbiologically (compost, fermentation, etc.). Chemical processes are limited to extraction processes or binders;
   3) Its use does not damage the balance of the soil ecosystem, the physical properties of the soil, or the quality of water and air;
   4) Its use is limited to certain conditions, regions, or commodities.

c) In evaluating new materials to be used as pest and disease controllers, the materials must meet the following requirements:
   1) It is very necessary to control plant pests caused by biological, physical, or alternative plant breeding factors and/or lack of effective management;
   2) Its use must take into account the potential impact that can disrupt the biotic and abiotic environment and the health of consumers, livestock, and bees;
   3) Must come from plants, animals, microorganisms, or mineral materials that can go through the following processes: physical/mechanical (for example, heating), microbiological/ enzymatic (for example, compost, digestion process);

4) If, under certain conditions, the materials used in catching or releasing, such as pheromones, are considered to be added to the list of permitted materials. If the substance is not naturally available in sufficient quantities, the use of the substance must not leave a residue in the product;
5) Its use is limited to certain conditions, areas, and commodities.

d) In evaluating new materials used as food additives and auxiliary materials in the production process of organic products, these materials must meet the following requirements:
   1) Only used if there is a statement that without the use of the substance, it is impossible to:
      - carry out the production process or product preservation (for food additives);
      - carry out the production process (for supporting materials);
   2) The material originates from nature and can be processed mechanically/physically (e.g., extraction, precipitation), biology/microbiology/enzymatically (e.g., fermentation);
   3) If such materials, as mentioned in points 1) and 2), cannot be produced by using certain methods and technologies in sufficient quantities, the constituent materials derived from chemicals may be considered as an exception. As far as possible, these chemicals have the status of Generally Recognized As Safe (GRAS);
   4) The use of these materials can maintain product authenticity;
   5) There is no fraud regarding authenticity, material composition, and product quality;
   6) Using these materials does not reduce the quality of the product or cover up the poor quality of raw materials or wrong handling.
   7) The use of these additives complies with the applicable provisions regarding food additives.

e) All stakeholders must be involved in evaluating new materials included in the list of materials permitted for use.

7. Certification

Implementation of organic farming system certification refers to Minister of Agriculture Number 64 of 2013 concerning Organic Agriculture Systems or its revision.

8. Inspection

Implementation of organic farming system inspection refers to the KAN Guidelines No 902 of 2006 or its revision.

Appendix A

(normative**)**

Allowed, restricted, and prohibited substances for soil fertilizer

Table A.1 Substances allowed for soil fertilizer

No.	Type of subtances	Description
1.	Green manure	Turi, lamtoro, sesbania, orok-orok and legumes/beans.
2.	Livestock manure	Derived from organically cultivated livestock. Factory farming is allowed after experiencing the composting process for at least 2 weeks
3.	Livestock urine (slurry)	Derived from organically cultivated livestock. It is used when it has undergone a fermentation process and is diluted. Factory farming is allowed after experiencing the fermentation process
4.	Compost plant residues	It is permissible if it comes from organic farming. Compost from organic plant residues, including straw and rice husks, corncobs, sawdust, peanut shells, coffee husks, and others.
5.	Straw mushroom media compost	It is permissible if the media and straw come from organic rice cultivation. The straw mushroom media is a mixture of sawdust and other organic materials such as straw. Rice straw is a source of potassium.
6.	Vegetable organic waste compost	It is permissible if it comes from organic vegetable cultivation—compost from organic vegetable waste (market and household waste), which is free of heavy metal contaminants.
7.	Green Algae	Natural nitrogen source for rice cultivation.
8.	Azolla	Natural nitrogen source and fast decomposition process. 80% of the nutrients contained are released within eight weeks after planting.
9.	Blue green algae (blue green algae)	Natural nitrogen source, symbiotic with free N2 fixing microbes.

10.	Molasses/Drops	Organic materials are added in the manufacture of solid/liquid compost as a source of food and energy for microorganisms
11.	Biofertilizers (bio-fertilizers)	Substances that contain microorganisms with certain functions increase the availability of nutrients for plants. It is better to use local microorganisms and not the results of genetic engineering (GMO).
12.	Rhizobium	Airborne N2-fixing microorganism that is symbiotic with legume plant roots.
13.	Decomposer/decomposer bacteria	Not the result of genetic engineering (GMO), decomposer bacteria mainly come from the local area.
14.	Natural Growth Regulatory Substances	Not derived from synthetic ZPT materials

Table A.2 Restricted subtances for soil fertilizer

No.	Type of subtances	Description
1)	Livestock manure	Derived from livestock cultivated non-organically or livestock fed GMO feed.
2)	Livestock urine (slurry)	Derived from non-organic cultivated livestock.
3)	Compost plant residues	Limited if derived from plant residues that are cultivated non-organically, including straw and rice husks, corncobs, sawdust, peanut shells, coffee skins, and others.
4)	Straw mushroom media compost	Limited if the media material comes from non-organic cultivation. The straw mushroom media is a mixture of sawdust and other organic materials such as straw. Rice straw is a source of potassium.
5)	Vegetable organic waste compost	Limited if originating from non-organic vegetable market waste. Compost from organic vegetable waste (market and household waste) which is free of heavy metal contaminants.
6)	Dolomites	Limited levels of heavy metals Pb, Cd, Hg and As and limited use. Applied to increase the acidity (pH) of the soil or overcoming Mg deficiency.
7)	Gypsum	Limited levels of heavy metals Pb, Cd, Hg and As and limited use. Applied to increase soil acidity (pH) or overcome Ca and Mg deficiencies.
8)	Chalk	Limited levels of heavy metals Pb, Cd, Hg and As and limited use. Applied to increase soil acidity (pH) or overcome Ca and Mg deficiencies.
9)	Chloride lime	Limited levels of heavy metals Pb, Cd, Hg and As and limited use. Applied to increase soil acidity (pH) or overcome Ca deficiency. If excessive damage to soil structure.

10)	Phosphate rock	Limited levels of heavy metals Pb, Cd <90ppm, Hg and As and limited use. Processed physically in the form of refinement or granulation Source of nutrients phosphate (P), calcium (Ca). Phosphate rock (natural phosphate) releases nutrients slowly, is difficult to dissolve in neutral-alkaline soil pH, has a residual effect, should be used on acid soils.
11)	Guano	Limited levels of heavy metals Pb, Cd, Hg and As and limited use. Processed physically in the form of refinement or granulation. Source of nutrients phosphate (P), calcium (Ca). Guano is bat droppings in caves. Guano is a phosphate rock that releases nutrients slowly, is difficult to dissolve in neutral-alkaline soil pH, has a residual effect, should be used on acid soils. Collection must obtain permission from the local government.
12)	Steel slag (basic slag)	Limited levels of heavy metals Pb, Cd, Hg and As and limited use. Processed physically in the form of refinement or granulation. Source of iron (Fe) and silicate (Si) nutrients.
13)	Rock of magnesium, calcareous magnesium	Limited levels of heavy metals Pb, Cd, Hg, As and limited use. Processed physically in the form of refinement or granulation. Source of nutrient magnesium (Mg) and as a soil enhancer.
14)	Potassium stone, mine potassium salt	Limited levels of heavy metals Pb, Cd, Hg, As and Cl and limited use. Processed physically in the form of refinement or granulation. Nutrient source of potassium (K). Potassium rocks release nutrients slowly.
15)	Potassium sulfate	Limited levels of heavy metals Pb, Cd, Hg, As and limited use. Processed physically in the form of refinement or granulation. Source of nutrients sulfur (S) and potassium (K).

16)	Epsom salt/magnesium sulfate	Limited levels of heavy metals Pb, Cd, Hg, As and limited use. Processed physically in the form of refinement or granulation. Source of nutrient magnesium (Mg) and as a soil enhancer.
17)	Sodium chloride	Limited only those derived from mine salt and limited use. Processed physically in the form of refinement or granulation. Nutrient source of Na. If excessive will damage the soil structure.
18)	Microelements (boron, copper, iron, manganese, molybdenum, zinc)	Limited only those derived from mining materials and limited use. Processed physically in the form of refinement or granulation. Sources of micronutrients B, Cu, Fe, Mn, Mo, Zn.
19)	Stone meal	Limited only those derived from mining materials and limited use. Processed physically in the form of refinement or granulation. Sources of micronutrients B, Cu, Fe, Mn, Mo, Zn, limited levels of heavy metals Pb, Cd, Hg, As and limited use.
20)	Clay/clay (bentonite, perlite, zeolite)	Limited only those derived from mining materials and limited use. Processed physically in the form of refinement or granulation. Applied as a planting medium or soil enhancer.
21)	Vermiculite	Limited only those derived from mining materials and limited use. Processed physically in the form of refinement or granulation. Applied as a planting medium or soil enhancer.
22)	Pumice	Limited only those derived from mining materials and limited use. Processed physically in the form of refinement or granulation. Applied as a planting medium or soil enhancer.
23)	Peat	Limited use as a growing medium in pots. Processed physically under conditions of natural moisture content. Excessive peat exploration will damage the peat ecosystem.

24)	Seaweed	Limited physical processing does not use synthetic chemicals. Excessive exploration of seaweed will damage the aquatic ecosystem. Nutrient source of potassium (K).
25)	By-products of the sugar industry (vinasse)	Limited way of processing does not use synthetic chemicals. Source of organic carbon, nitrogen.
26)	By-products of the processing industry for palm oil, coconut, cocoa, coffee (including empty palm fruit bunches, palm sludge, cocoa bark and coffee)	Limited way of processing does not use synthetic chemicals. Source of organic carbon, nitrogen, potassium.
27)	Sodium nitrate (chilean)	
28)	Plastic mulch	

Table A.3 Prohibited substances for soil fertilizer

No.	Type of subtances	Description
1.	Urea;	Synthetic
2.	Single/double/triple super phosphate;	Synthetic
3.	Ammonium sulfate;	Synthetic
4.	Potassium chloride;	Synthetic
5.	Potassium nitrate;	Synthetic
6.	Calcium nitrate;	Synthetic
7.	Other synthetic chemical fertilizers;	Synthetic
8.	EDTA chelates;	Synthetic
9.	Synthetic growth regulators (ZPT);	Synthetic
10.	Microbial culture using synthetic chemical media;	Synthetic
11.	Human waste	
12.	Pig dung	
13.	Sodium nitrate (chilean)	Synthetic

Appendix B

(normative)

Allowed and prohibited substances for the control of Plant Destruction Organisms (PDO)

Table B.1 - Allowed substances for the control of Plant Destruction Organisms (PDO)

No.	Type of subtances
1.	Botanical pesticides (except nicotine isolated from tobacco)
2.	Propolis
3.	Plant and animal oils
4.	Seaweed, seaweed powder/agar, seaweed extract, sea salt and sea water
5.	Gelatin
6.	Lecithin
7.	Casein
8.	Natural acids (vinegar)
9.	Fermented products of aspergillus
10.	Mushroom extract (shitake mushroom)
11.	Chlorella extract;
12.	Tobacco tea (except pure nicotine)
13.	Inorganic compounds (bordeaux mixture, copper hydroxide, copper oxychloride);
14.	Burgundy mix;
15.	Copper salt;
16.	Natural sulfur;
17.	Mineral powders (stone meal, silicates);
18.	Diatom-rich earth (diatomaceous earth);
19.	Silicate, clay (bentonite);
20.	Sodium silicate;
21.	Sodium bicarbonate;
22.	Potassium permanganate;
23.	Paraffin oil;
24.	Microorganisms (bacteria, viruses, fungi) eg Bacillus thuringiensis;
25.	Carbon dioxide and nitrogen gas;
26.	Potassium soap (gentle soap);
27.	Ethyl alcohol;

28.	Sterilized male insects;
29.	Pheromone preparations and vegetable attractants;
30.	Drugs of the metaldehyde type which contain an antidote for large animal species and as far as they can be used for trapping.

Table B.2 - Prohibited substances for the control of Plant Destruction Organisms (PDO)

No.	Type of subtances
1.	All synthetic chemical pesticides
2.	All ingredients derived from GMO products
3.	Antibiotics

Appendix C

(normative)

Allowed substances for livestock health

Table C.1- Allowed substances for livestock health

No.	Type of subtances
1.	Medicinal herbs and spices
2.	Natural vitamins
3.	Natural homeopathic medicines
4.	By-product of the organic feed industry
5.	Natural growth stimulant
6.	Organic animal feed
7.	Organic pasture

Appendix D

(normative)

Food additives and other permitted subtances for use in organic processed food production as well as permitted cleaning and disinfecting agents

Table D1 - Food Additives including co-compounds

No.	Ins	Name of Subtances	Function	Maximum Limit (mg/kg)
1.	170	Calcium carbonate	**In accordance with Regulation of the Minister of Health 722/Menkes/Per/IX/88 and SNI 01-0222-1995 or its revision**	**In accordance with Regulation of the Minister of Health 722/Menkes/Per/IX/88 and SNI 01-0222-1995 or its revision**
2.	270	Lactic acid		
3.	296	Malic acid[a]		
4.	300	Ascorbic acid		
5.	306	Tocopherols, a blend of natural concentrates		
6.	322	lecithin		
7.	327	Calcium Lactate[b]		
8.	330	Citric Acid		
9.	332	Potassium Citrate[b]		
10.	333	Calcium Citrate		
11.	334	Tartric Acid		
12.	341i	Mono calcium orthophosphate		
13.	400	Alginic acid		
14.	401	Sodium alginate		
15.	402	Potassium alginate		
16.	406	So that		
17.	407	carrageenan		
18.	412	Guar gum		
19.	413	Tragacanth gum		
20.	414	Arabic gum		
21.	415	Xanthan gum[a]		
22.	416	Karaya gum[a]		
23.	440	Pectin		
24.	500	Sodium carbonate (non modified)		

25.	500ii	Sodium hydrogen carbonate		
26.	500iii	Sesquicarbonate sodium		
27.	501i	Potash[a]		
28.	503	Ammonium carbonate[a]		
29.	504	Magnesium carbonate[a]		
30.	508	Potassium chloride[a]		
31.	509	Calcium chloride		
32.	516	Calcium sulfate[a]		
33.	524	Sodium hydroxide[a]		
34.	551	Silicon dioxide (amorphous)[a]		
[a]Not permitted for food of animal origin [b]Not permitted for food of plant origin				

Table D.2 - Auxiliary subtances for plant products

No.	Type of subtances	Use
1.	Water	All functions
2.	Calcium chloride	Coagulant
3.	Calcium carbonate	All functions
4.	Calcium hydroxide	All functions
5.	Calcium sulfate	Coagulant
6.	Magnesium chloride	Coagulant
7.	Potash	Drying grapes
8.	Carbon dioxide	All functions
9.	Nitrogen	All functions
10.	Ethanol	Solvent
11.	Tannic acid	Filter helper
12.	Egg white albumin	All functions
13.	Casein	All functions
14.	Gelatin	All functions
15.	Isinglass	All functions
16.	Vegetable oil	Lubricants or lubricants
17.	Silicon dioxide	Gel or colloidal solutions
18.	Activated carbon	All functions
19.	Talkum	All functions
20.	Bentonite	All functions
21.	Kaolin	All functions
22.	Diatomaceous earth	All functions
23.	Perlite	All functions
24.	Hazelnut shells (hazelnut shells)	All functions
25.	Beeswax	Slipper
26.	Carnauba wax	Slipper
27.	Sulfuric acid	Water extraction pH regulator in sugar production
28.	Sodium hydroxide	pH regulator in sugar production
29.	Tartaric acid and its salts	All functions
30.	Natrium carbonate	Sugar production
31.	Bark component preparations	All functions
32.	Potassium hydroxide	pH regulator in sugar production
33.	Citric acid	pH regulator

Table D.3 - Auxiliary subtances for livestock and bee products

No.	Type of subtances	Use
1.	Calcium carbonate	All functions
2.	Calcium chloride	Hardening, coagulant in cheese making
3.	kaolin	Propolis extraction
4.	Lactic acid	Dairy products: coagulants, pH regulators in cheese pickling
5.	Natrium carbonate	Dairy products: neutralizer
6.	Water	All functions

Table D.4 - List of cleaning agents and disinfectants permitted for direct contact with food in organic food production

Subtances in direct contact with food	Use
Acetic acid	Cleaning agent
Alcohol, Ethyl (Ethanol)	Washing
Alcohol, Isopropyl (Isopropanol)	
Calcium Hydroxide (slaked lime)	Washing, maximum residue limit 0.4% Cleaning agent
Calcium Oxide (lime)	
Lime collide (Calcium oxychloride, calcium chloride and calcium hydroxide)	Washing does not exceed the disinfection limit of safe drinking water Washing does not exceed the disinfection limit of safe drinking water
Citric acid	
Cyclohexylamine (BWA) Diethylaminoethanol (BWA)	Only used in addition to hot water in package sterilization Only used in addition to hot water in package sterilization
Formic acid	Only used in addition to hot water in package sterilization
Hydrogen peroxide	Washing
Lactic acid	
Natural plant essences	Only used in addition to hot water in package sterilization
Octadecylamine (BWA)	
Oxalic acid	Used as a cleaner in contact with food surfaces. Use according to FDA limits. For milk production equipment only for cleaning agents.
Ozone	
Paracetic acid	
Phosphoric acid	
Plant extracts	

Appendix E

(normative)

Organic product logo labeling

E.1 The organic logo is listed after writing the name of the product type. The writing must be proportional and not larger than the name of the type of product;

Example:

E.2 The organic logo is as follows:

a. Shape, Color and Size of Organic Product Logo

The shape of the organic product logo is stated with a “circle” image, which consists of two parts that read “Organik Indonesia” accompanied by a picture of a leaf attached to the letter “G” in the form of a root nodule.

b. Meaning

1) National identity

a) Nodules number five, the basis of the 5 precepts of Pancasila.

b) The red and white colors of the Indonesian flag symbol.

2) Organic food system

a) The circle represents a sustainable organic food system.

b) The two dominant colors mean that organic is economical.

3) Picture/color:

a) Describe harmony.

b) Represent all sectors of organic products.

c) Green describes environmentally friendly, fertile and sustainable.

4) Overall view of labels

Simple, clear and easy to remember

c. Color

Description	Green	Red	Yellow	Black
The word "organik"	40 %	100 %	100 %	10 %
The bottom base, Leaves	100 %	0	100 %	0

d. Size (comparison)

a	b	C	d	e	F
= b	= a	85 mm	= f	11 mm	= d

E.3 Organic logos from other countries can be listed adjacent to the Indonesian Organic logo;

E.4 The inclusion of the logo is done in such a way that it is not easily separated from the packaging, is not easily faded and damaged, and is located on the main part of the label;

E.5 The main part of the label must be placed on the side of the product packaging that is most easily seen, observed, and/or read by the public in general;

E.6 Information and or statements regarding organic products on the label must be true and not misleading, whether in terms of writing, pictures, and or any other form;

E.7 Information on organic may include:

a. On direct products/commodities;
b. On product packaging.

E.8 In addition to the rules stipulated in this regulation, provisions regarding other labeling must refer to the applicable laws and regulations.

Appendix F

(informative)

Examples of carrying out an inspection of an organic farming system

F.1 Types of inspection

Several types of organic food inspections based on the activities inspected are:

a) Farm Inspection, namely inspection of organic plants to be certified. Examples of vegetable and fruit plants, plantation crops, herbs, medicinal plants, cereals, and others.

b) Inspection of farmer groups (grower groups), namely inspection of farmer groups that grow the same crop, use the same input, the same production method and market under one label/together.

c) Inspection of harvesting wild plants (wild harvest), namely inspection of plants that are not cultivated but harvested and sold as organic food products. Wild plants develop naturally without intensive maintenance and grow in non-planting areas.

d) Livestock Inspection (livestock): inspection of livestock and/or livestock products submitted for organic food certification. Examples of these inspections include dairy livestock (cows, goats, sheep, buffalo), meat-producing livestock (cows, sheep, poultry), egg-producing livestock, honey bee livestock, etc.

   These crops must be inspected if animal feed ingredients are cultivated in livestock areas.

   If livestock activities are integrated with the processing of livestock products inside or outside the livestock area, the processing activities must also be inspected unless the processing activities are certified separately. For example, organic goat's milk is processed into various organic cheeses.

e) Inspection of processing on agricultural land (on-farm processing), namely inspection, to verify that organic integrity is maintained in the entire processing process.

f) Inspection of processing and handling processes outside the agricultural area, namely inspections aimed at organic products that are processed in various ways. Processing includes cooking, heating, cutting, blending, canning, fermenting, packaging and others.

In addition to the activity processes mentioned above, the types of inspections carried out by the Organic Food Certification Agency can be differentiated according to the purpose or inspection period, such as:

1. Preliminary inspection, which is an inspection carried out during the conversion period (transition period). When a plant cannot be certified, the conversion period refers to the conversion provisions in this standard. This inspection activity is carried out the same way as the initial inspection.
2. Initial inspection (initial inspection) is carried out after the conversion period at the first harvest and/or processing.
3. Periodic inspections (routine inspections) are carried out periodically during the certification period.
4. Targeted inspections are inspections carried out for special purposes.

F.2 Methods of inspection

Organic food inspection can be carried out by:

1. Interviews with various parties concerned with organic food production and administration systems. As a tool used, a questionnaire that refers to standard requirements.
2. Direct observation of the land, organic plants/animals, methods, and equipment used.
3. Tracing records (track record/audit trail) on traceability and conformity between records of organic food produced, inputs used, number and period of plants/animals produced, and actions and maintenance carried out.
4. A sampling of materials, plants, and land suspected of being contaminated/containing materials prohibited in organic food production for laboratory testing.

The use of the selected inspection method depends on the situation at hand, but does not rule out the possibility of being combined.

F.3 Stages of inspection

F.3.1 Inspection planning

1. The organic food certification body must establish an inspection program, including planning the types of quantities and inspection methods to be used and identifying and providing the necessary resources depending on the inspected organization's size, nature, and complexity.
2. The organic food certification agency must appoint a person with the authority and responsibility to: a. Make an inspection program including the purpose and scope of the inspection, b. Determine the person in charge, resources, and procedures used, c. Guarantee the implementation of the inspection program, d. Monitor, review and improve the inspection program, and e. Maintain inspection records.
3. The organic food certification body must assign personnel with appropriate qualifications to carry out certain inspection tasks. Personnel should not be assigned if they are involved with or employed by agencies involved in organic food system design, suppliers, or subcontracting for a period that could affect their neutrality.
4. The organic food certification body must provide inspectors with sufficient information to prepare for the inspection properly. This information includes, at a minimum, the application form, findings of previous inspections, activity/process description, map/layout, type of product and input used, previous conditions, and sanctions. To ensure that inspections are carried out completely and correctly, the personnel involved must be provided with the necessary working documents.
5. If the organic food certification body subcontracts inspection activities, the subcontracted inspection body shall assign appropriately qualified personnel to perform tasks for specific inspections.
6. The assignment of inspectors must consider the possibility of conflict of interest and guarantee that the same inspector is not assigned to one operator for more than three consecutive years. Assignments can be made again after the 4th year.
7. The organic food certification body must inform about the schedule and identity of the inspector before the inspection visit, and the operator has the right to raise objections

regarding potential conflicts of interest. However, this does not apply to unannounced inspections. The operator does not have the right to select or recommend inspectors.

F.3.2 Review of documents before inspection

1. Before carrying out an inspection, the organic food certification agency must have a procedure for conducting a document review to verify the data and documents provided by the applicant against the fulfillment of the requirements in this standard. Documents that are verified include:
   a. Application and initial application questionnaire that has been filled out by the applicant
   b. Organic Food Production Management System or Organic Control Point System
   c. Land history/history and land map
   d. Map of facilities and types of equipment used
   e. Types and doses of inputs used, such as fertilizers, pesticides, antibiotics, and packaging materials used
   f. Production process flowchart and/or post-harvest process g. Crop rotation/rotation program
   g. Data and type of production that has been done.
2. Inspection, including review of documents, must include non-organic units carried out, including the reasons for this to be done.

F.3.3 Execution of inspections

1. The inspector must inspect the operator's organic food quality system according to the standards stipulated in the scope described in the application, based on all the certification criteria specified in the system rules. The organic food certification body must verify the conformity of the application of this standard during the stipulated period. The adoption of the standard as a whole is a requirement for management.
2. Inspectors carry out inspections based on the inspection scheme reference determined by the organic food certification agency according to the conditions of the inspected activity, as referred to in point F.1.

3. Required inspection procedures must be documented and must include, as a minimum:
    a. Inspection of production or processing systems from operators through visits to facilities, areas, and storage units;
    b. Identification and investigation of risk areas;
    c. Review of records and reports;
    d. Production/sales reconciliation at production sites and input/output reconciliation, and traceability audits in processing and handling;
    e. Interviews with responsible persons, including interviews with relevant external parties;
    f. Verification that the changes that have been made in the standards and rules of the organic food certification body have been implemented effectively by the operator;
    g. Sampling of residues in accordance with the organic food certification agency's sampling policy;
    h. Verify corrective action against non-conformities.
4. Organic food certification bodies must have documented policies and procedures regarding:
    a. residue testing, genetic testing and other analyzes which should at least include;
    b. an indication of the case where the sample was taken;
    c. requirements where the use of compounds prohibited by the standard is suspected to be present in the sample, an analysis must be carried out;
    d. requirements where standards set limits on residues or contamination in products, inputs or soils, analysis should be made if necessary;
    e. instructions to inspectors on requirements and sampling methods;
    f. handling procedures after sampling;
    g. responsibility for the sampling fee.
5. If laboratory testing is carried out in inspection activities, the organic food certification agency must document the following:
    a. sampling protocol;
    b. testing procedures;
    c. competence of the laboratory conducting the analysis

6. Organic food certification bodies must require inspectors to record what happened during inspection visits. The record shall at least include the following:
    a. inspection date and duration;
    b. the person being interviewed;
    c. areas and facilities visited;
    d. type of document audit performed (input/output; sales results; traceability etc.).

F.3.4 Inspection report

1. The inspection report and written documentation must provide sufficient comprehensive information for the organic food certification body to make a competent and objective decision.
2. The inspection report must follow the format determined by the organic food certification agency to facilitate the analysis of the production system in a non-discriminatory, objective, and comprehensive manner. Report formats should be developed to allow for more in-depth analysis by the inspector in the case of partial compliance or lack of clarity about a standard.
3. The inspector's recommendation report must contain potential contamination risks and also the inspector's observations regarding compliance with the standard. The inspector must be able to make recommendations regarding non-conformities but does not need to make an overall determination as to whether an operator should be certified.
4. The organic food certification body must have the right to determine follow-up conditions. Mechanisms for monitoring compliance with conditions and restrictions should be established.

F.4 Additional requirements and inspections for special standards

F.4.1 Conversion period inspection

1. An inspection shall be carried out during the conversion period to verify compliance with the standard.

2. Exceptions to number 1 above must have a documented evidence base that a complete application to the standard has been made. This should be verified by inspection.

F.4.2 Inspection of organic food production is separate and/or parallel to conventional production

1. Organic food certification bodies must have additional requirements for inspecting organic food products that are produced separately from conventional products to protect the products from being mixed or contaminated. Organic food certification bodies must require and verify through inspection that:
   a. materials that are prohibited from being stored in a separate location from the organic production area;
   b. documentation related to production or processing and sales is properly regulated, and clear distinctions are made between certified and non-certified organic food products;
   c. the steps taken to protect against risks to the organic entity are understood at all levels of operations.
2. If organic food products are produced in parallel with conventional products, the organic food certification agency must require point F.4.2 (1) and the following additional requirements:
   a. non-organic (or conversion) farming, animal husbandry, and produce and organic farming are distinct and visually distinguishable varieties. Exceptions should only be granted on a case-by-case basis based on the requirements in F.4.2(3)
   b. accurate production estimates are recorded and must be checked against sales records;
   c. inspections include visits to non-organic sections and/or processing units.
3. Exceptions have been granted for manufacturer requirements F.4.2(2) namely for cases:
   a. Inspections must occur at critical times. This should usually include inspection at harvest or during processing.

b. Inspections should occur more frequently than once a year either unscheduled or unannounced.

F.4.3 Genetic Modified Organism (GMO) System Inspection

1. The organic food certification agency must implement a system to inspect and verify that genetically organisms and their products or their derivatives are not used in the production and/or processing of certified organics as required by SNI 6729:2016 and its revisions.
2. Organic food certification bodies must provide information on products, varieties, species, and other ingredients at risk of GMOs to operators.
3. Organic food certification bodies must adopt one or more GMO verification methods for each risk area with the following steps:
   a. review of signed statements to verify that the product is not genetically modified/engineered;
   b. and/or testing for set limits;
   c. and/or supplier inspection;
   d. and/or other steps determined by the appropriate organic food certification body and as stipulated in the policies and procedures of the organic food certification body, consistent with this criterion.
4. If the organic food certification body identifies a risk of GMO contamination, the organic food certification body must require measures to reduce this risk.

F.5 Inspection and certification for special conditions and scopes

F.5.1 Criteria for wild product certification

1. If the organic food certification body includes wild products within the scope of its certification, the organic food certification body must have documented requirements and inspection rules that at least require that:
   a. Operators who organize the harvesting or collection of products must be clearly identified;

b. Operators issue instructions to collectors and intermediary traders, which as a minimum, define collection areas and inform them of standards and other certification requirements;
c. Collectors and intermediary traders sign a statement that they followed the instructions;
d. The operator has records of all collectors and intermediaries and the amount (quantity) purchased from each of the collectors and intermediaries;
e. Collectors and intermediary traders are under contract with the operator.
f. Production areas are correctly identified according to large enough maps and clearly marked with boundaries to reduce the risk of mixing with non-certified production.

2. The organic food certification body shall require that the operator responsible for the certification of wild plants be subject to all the requirements for normal certification.
3. Inspection rules on wild plant products should at least include:
   a. Interviews with collectors and brokers or a representative sample;
   b. Visits to certified areas;
   c. Visits and interviews with collectors and intermediary traders;
   d. Collection of information related to the collection area through interviews with landowners and other parties.

F.5.2 Inspection for farmer groups

1. An organic food certification agency that does not require annual inspections for individual farmers in farmer groups must have policies and procedures to verify compliance with these groups and individual farmers. These policies and procedures must at least meet criterion 11.2.
2. Organic food certification bodies must limit the scope of the system to farmer groups that meet the following criteria:
   a. Farmer groups must have a similar production system;
   b. Large farm units, processing units, and traders may not be included in the inspection arrangements for this group and must be inspected once a year by an organic food

certification body and certified individually. Simple processing and storage units may be included;

c. Farmers' groups must be large enough and have sufficient resources to support a functioning internal control system that ensures the compliance of each member with production standards in an objective manner;
d. Farmer groups must have coordinated marketing to deal with errors in product flow.

3. General policies and procedures for farmer group certification must require at least:
   a. Certified farmer groups must be a single entity. This means that individual smallholders cannot use certification independently;
   b. An effective and documented internal control system must be in place for all operators to meet production standards at least once a year.
4. Organic food certification bodies must require farmer group management to sign a written contract specifying group responsibilities and internal control systems. This should include a requirement that management obtain a signed obligation for all operators to comply with the standards and to permit inspections to be carried out.
5. The organic food certification body must ensure that all operators have access to a copy of the standard or the relevant part of the standard adapted to their language and knowledge.
6. The organic food certification body must conduct an inspection once a year (or more) for farmer groups.
7. Inspection visits should include compliance with standards and evaluation of the effectiveness of the internal control system.
8. To prove compliance with the standards and evaluate the effectiveness of the internal control system, the organic food certification body must inspect a sample of operators in the group.
9. The percentage of samples in inspection should consider the number of members involved and their size and degree of uniformity, production system, and management structure. The organic food certification body must determine how to determine the number of farmers to be inspected. If the group has less than 1000 members, the inspection rate can be at least 5% or 6, whichever is higher. In case the group has more

than 1000 operators, then the inspection rate shall not be less than 5 % or 100, whichever is lower.

10. In evaluating the internal control system, the organic food certification agency must guarantee that:
    a. Internal inspections for all members have been carried out at least once a year. New members are only covered after an internal inspection, according to procedures agreed upon with the organic food certification body;
    b. Inspection samples (see F.5.2(9)) shall be carried out with the relevant documents derived from internal control, and the internal control methods and results shall be compared with the inspection results to determine whether the inspection of the internal control system has complied with the operator's compliance sufficiently;
    c. Non-compliance has been handled appropriately by internal controls and in accordance with a documented sanction system;
    d. The internal control system must maintain complete inspection records;
    e. Internal records must comply with the inspection findings of the organic food certification body;
    f. Operators understand the standard.
11. The evaluation must include a witness audit where the inspector must witness several inspections in the context of internal control.

Records of farmer groups

1. In addition to records of certification of the entire batch, the organic food certification body shall maintain baseline data on all operators.
2. The organic food certification agency must have a standardized form completed and updated by the farmer group management. The form should include identification, name, location (at least a map of the area), year of entry into the certification system, date of last internal and external inspection, land area, the estimated yield for trade, and profit.

Group responsibility and sanctions

1. The organic food certification agency must assume that the farmer group as a whole (one certified unit) is responsible for the fulfillment of all members.
2. An organic food certification agency must have a clear sanctions policy regarding non-compliance by groups and/or members. Failure of the internal control system to detect and act on non-compliance should result in sanctions for the group. The policy should also include provisions for withdrawing certification from the group if the internal control system is found to be ineffective.

PERNYATAAN PENERJEMAH TERSUMPAH

Saya, **ANANG FAHKCRUDIN**, Penerjemah Tersumpah di Republik Indonesia berdasarkan peraturan perundang-undangan yang berlaku di Republik Indonesia, dengan ini menerangkan dan menyatakan, sesuai dengan sumpah jabatan saya, bahwa dokumen ini merupakan terjemahan yang benar, setia dan lengkap dari dokumen sumber yang diberikan kepada saya.

*I, **ANANG FAHKCRUDIN**, a Sworn Translator in the Republic of Indonesia by virtue of the applicable laws and regulations in the Republic of Indonesia, hereby state and declare, under my oath of office, that the foregoing document is a true, faithful and correct English translation of the source document in Indonesian presented to me.*

Jakarta, 15 Desember 2022

ANANG FAHKCRUDIN
Penerjemah Tersumpah [Bahasa Indonesia ke Bahasa Inggris dan Bahasa Inggris ke Bahasa Indonesia]
Surat Keputusan Menteri Hukum dan Hak Asasi Manusia Republik Indonesia
No. AHU-18 AH.03.07.2022 tanggal 5 Oktober 2022