

ARISE Plus Thailand

Organic Food Processing

make by :

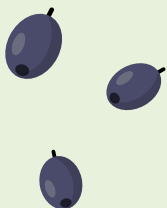
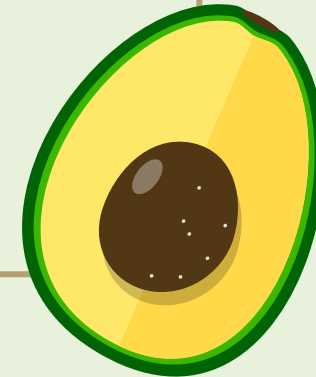
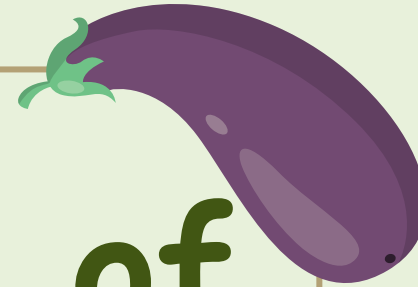


Basic instructions on how to process organic food to meet organic standards

According to

- Thailand's Organic Standards 9000 - 2021,
- Regulation (EU) 2018/848 the European Parliament and the Council
- Organic production and labeling of organic products and repealing Council Regulation (EC) No 834/2007
- Organic Foods Production Act Provisions, The Code of Federal Regulations (CFR)

The Process of Organic Food Processing





- ❖ It must be traceable and transparent.
- ❖ Must have a good documentation system
- ❖ Good post-harvest management is required so that contamination does not occur to organic products.



B1



- ❖ Limit the use of processing aids and do not allow the use of genetic modified technology for any purpose.
- ❖ No use of raw materials or foods containing and/or containing engineering nanomaterials and ionizing radiation is not permitted.



B1

Who needs to be certified as a processor of Organic food?



Anyone who needs to process, dry, freeze, clean, mix, package or label all organic products need to be certified according to standards.

Packing and labeling are not counted as "processing" but are considered "preparation" operators.

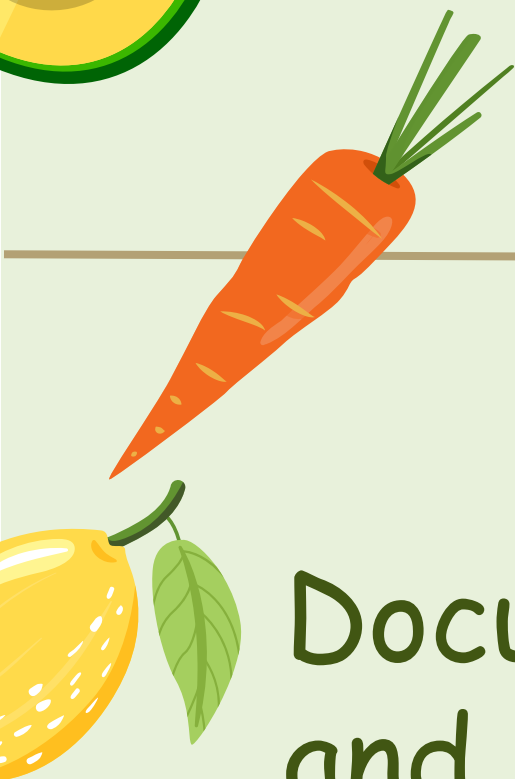
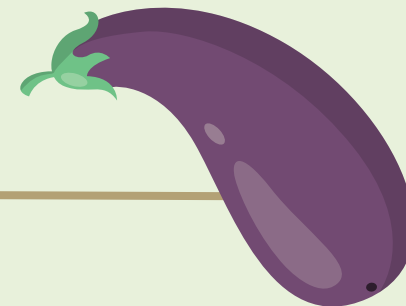


Source of
raw materials

Traceability



Summary of
Organic Product
Processing
Procedures



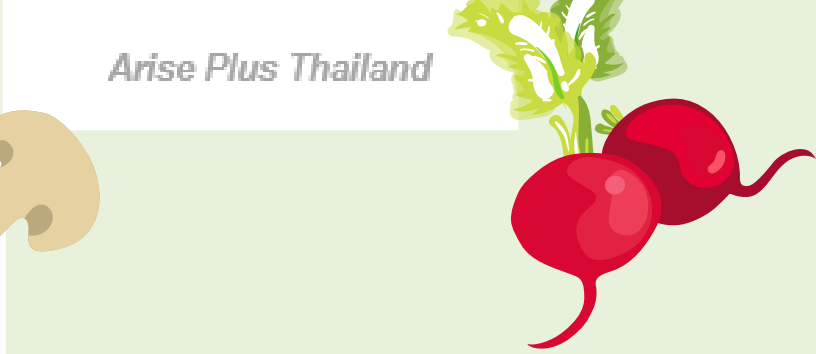
Documentation
and labeling

Separation



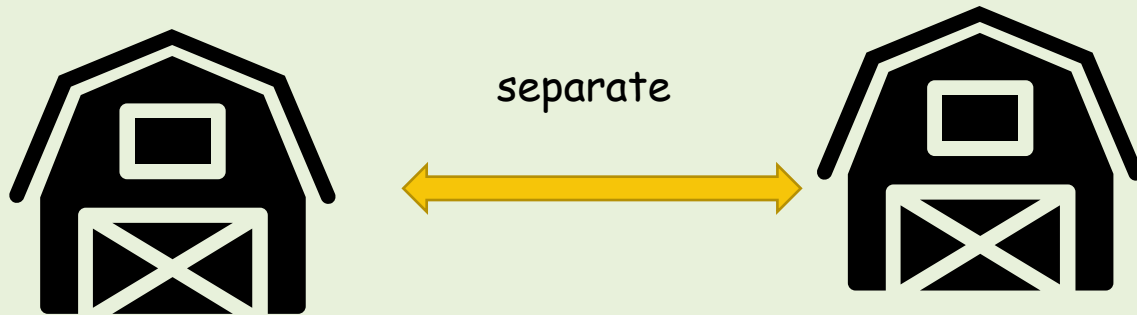
Source of raw materials





Separation

The important key to organic processing



Organic products

Conventional products

The system clearly separates organic products from conventional products at every stage related to those products, from raw material receipt, storage, processing, and distribution.

Processors processing both organic and conventional products must use a clear separation system.

The best separation



The best separation is
"space separation".
It is separated between a storage
unit and a production line
dedicated to organic products.

If it cannot be separated by the production line.



https://sites.google.com/site/phuphlitlaeaphubriphokh/_/rsrc/1535561758821/1-bthbath-khxng-phu-phlit/GMP.JPG



Different production times



Cleaned production lines before organic products are processed



In the case of continuous production, the processor must arrange a certain of organic products to clean the production line and take notes.



Labeling to differentiate between organic and conventional products, packaging, and ingredients



Keep a reasonable distance from each other for storing organic and conventional products

Documentation and labeling



Organic product processors must prepare "**Organic Product Management Plan**" and "**Organic Product Management Guide**" to all stakeholders at all levels.

Recommendations for **the preparation of quality manuals** on organic agricultural products.

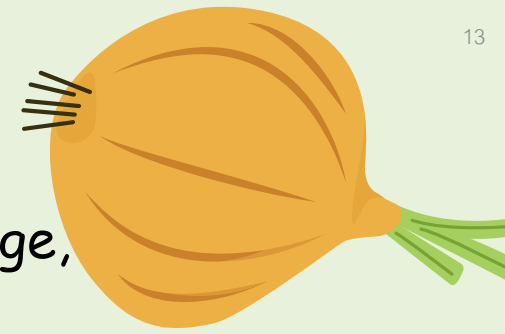
Processors who are certified for processing plants according to other standards such as GMP, HACCP, BRC can use those documents as a basis for preparing various documents related to organic raw material products.

There is no need to create a separate quality manual for organic raw materials.

But there must be a document code that is specific to the organic raw material product.

As well as documents related to "organic" must clearly identify the "status" or distinguish it from conventional.

Documentation and labeling



The organic product label must be displayed on the bag, package, box or otherwise at every step in the processing plant.



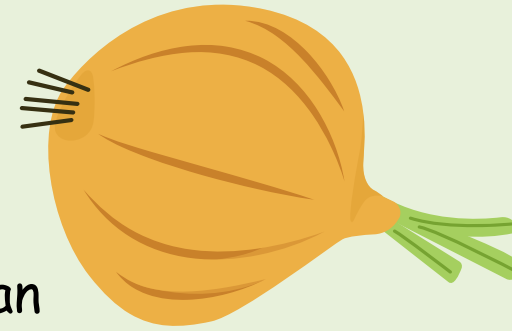
The processors must keep a copy of the raw material supplier's certificate and related documents such as receipts, receipts, processing records, stock keeping records, etc., must be referenced or labeled as "organic" on such documents.



In the case of European standard products, the inspection unit code must be specified on the label, delivery note, invoice and other documents related to the sale of organic products.



Documentation and labeling



Processors must establish a good accounting system that can assess the quantity of raw materials used or purchased in accordance with the quantity of final product sold.



If the material is not in proper packaging and there is no valid label on it, the processor must return the material to the supplier. Except in the case of raw materials sent directly from the farm.



Traceability

The organic market can continue to improve consumer confidence.

Processors must be able to trace their products to farmers' farms.

Traceability of products with various processing steps, e.g. dairy products, oils or noodle factories

It is not easy to do compared to the traceability of fresh products. (It's not difficult to go back to the farm.)

However, traceability should be possible at all stages.



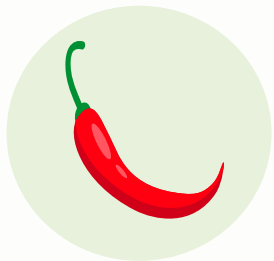
One step back ⬅️ 🎯 ➡️ One step forward

General Principles of Traceability

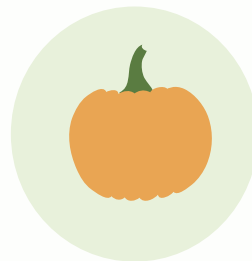
Each unit must be able to be inspected at least sequentially before and after every step.

Organic products and raw materials are required to verify the origin of the product every time that it is “Organic”.

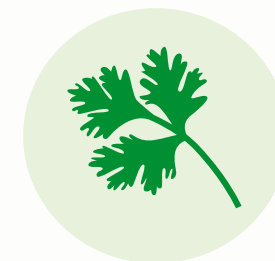
And the **quantity produced** corresponds to the **quantity sold**.



Processing report indicating the processing date, specifying the raw material lot, the amount of organic rice used to clean the machine. (If produced from general products), the amount of products obtained



List of procurement/receipt of raw materials specified in the purchasing lot, date, list of farmers who purchased organic rice, quantity, status



Distribution Report specify buyer name, date, type of goods sold, lot of goods, status, quantity, invoice,

Practical Guidelines

Prepare documents to control the movement of goods.



All reports must be linked through a code, such as an item lot number.

Examples of document links for traceability



Receipts

Record the
amount of
rice in the
storage



Record the
cleaning of
production line



Record 1 stage
of product
processing



Record 2
stage of
product
Processing



Record
product
packaging



Record the
quantity of
product in the
storage



1. A production report must be prepared for each lot that includes the source of raw materials, produced lots, time and quantity control methods, such as from the number of raw materials to the number of final products, and attached documents for requesting inspection certificates.

In the case of products with complex production

2. The European Union strengthens the traceability of organic products by considering "summary documents related to each batch of production".

Ingredients, additives, processing agents

In general, organic processed products
At least raw materials **95%** must be certified as
"organic"

Additives and processing aids can be used in the processing of organic products, but are limited to those permitted by each standard, see the following documents.



[TAS 9000-2564](#) Appendix A Table A.6




[\(EU\) 2021/1165 \(Annex V\)](#)



§ [205.605](#), [205.606](#)

Summary labeling requirements according to organic agriculture standards

Organic	Made from organic food ingredients.	Product or products during adjustment phase to organic.
At least 95%* of raw materials come from organic farming.	At least 70%* of raw materials come from organic farming	Produce or products that have been inspected by the inspection unit to be certified as organic production according to this standard and contain ingredients consistent with organic products
The remaining 5%* must not come from GMOs or irradiation or use substances not specified in TAS 9000-2021 Annex A Table A.6	The remaining must not come from GMOs or irradiation or use substances not specified in TAS 9000-2021 Annex A Table A.6	
It must not contain the same non-organic raw materials as certified raw materials.		
Use logo  Also, specify the name and/or code of the certification body.	Do not use logos	

*% of components excluding water and salt



Organic	With organic ingredients Raw materials from organic farming.
<ul style="list-style-type: none"> At least 95%* of raw materials come from organic farming. Use only natural flavors that come from such ingredients. Such as: "natural lemon seasoning". It means that such seasoning is obtained from at least 95% lemon. 	<ul style="list-style-type: none"> In accordance with (EU) 2018/848. There is no minimum % of ingredients from organic farming. Processed foods must comply with the production regulations in Articles 1.5, 2.1(a), 2.1(b) and 2.2.1 of Annex II part IV (EU) 2018/848
<p>The remaining 5%* are non-organic raw materials, as specified in Annex V part B of (EU) 2021/1165</p>	<p>There is no requirement for non-organic ingredients, but they must not be genetically modified.</p>
<p>Non-agricultural raw materials and processing aids must comply with Annex V part A of (EU) 2021/1165</p>	
<p>Only refer to organic things in the list of ingredients and do not refer (display) them to the general label.</p>	
<p>Use logo and must always include the code of the certification body are underneath. Always logo</p>	<p>Do not use logos</p>



TH-BIO-140
Thailand Agriculture

*% of components excluding water and salt

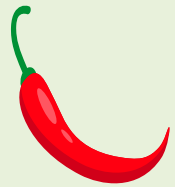
NOP USA

100% organic	Organic	Made with organic	Refer to organic components.
Only organic ingredients no processing aids are used.	<p>At least 95%* of raw materials come from organic farming.</p> <ul style="list-style-type: none"> All non-organic raw materials must not be produced by unauthorized means. Uncertified agricultural raw materials may be used only as specified in the appendix. <u>205.606</u> Non-agricultural raw materials and processing aids shall be used only as specified in Annex <u>205.605</u> 	At least 75%* of raw materials come from organic farming.	Less than 70% of ingredients come from organic farming*
<p>Use logo</p>  <p>and indicate on the label. "100% Organic"</p>	<p>Use logo</p>  <p>and indicate on the label. "Organic"</p>	Do not use logos	

*% of components excluding water and salt



The detection of residual chlorine in the water is in accordance with the laws of the destination country where the product is to be sold.



Hygiene Management Water

Use water of the same quality as "**drinking water**" for water that comes into contact with organic raw material products, water used as food ingredients, water used for cleaning raw materials, and production lines



"Show annual water analysis results" of the factory



NOP requires notification of any substances or substances used for cleaning and disinfection and procedures to prevent exposure of organic produce to such substances.

Hygiene Management Cleaning

The cleaning and disinfection of equipment, tools, production lines and storage rooms is not explicitly stated in the legislation related to organic farming.



Hygiene Management

Cleaning

Substances to be used for cleaning and disinfection shall comply with the regulations.



❖ [TAS 9000-2021](#) Appendix A Table A.8



❖ [\(EU\) 2021/1165 \(Annex IV\)](#)



❖ [The National List of Allowed and Prohibited Substances](#)

Any device exposed to the organic product, after applying the chemical that meets the requirements, must be thoroughly rinsed with water.

Insect and Contamination Control

1. The factory operates to control insects and pests using the first prevention method.



❖ [TAS 9000-2564](#) Appendix A Table A.3

❖ [\(EU\) 2021/1165 \(Annex II\)](#)



❖ § [205.271](#)



2. In case of preventive control measures are not effective, the factory permits the use of chemicals according to the regulations.
3. In cases where the controls in Section 2 are not effective, the factory allows the use of pesticides that are permitted in accordance with the requirements applicable to general food factories, with precautions against contamination of the pesticides. These chemicals can be transferred to raw materials, organic products.

Certification Of Organic Standards and Standards Related to Good Food Hygiene

GHPs

Good Hygiene Practices

- Guidelines for good methods in food production
- It is the basic criteria or requirements necessary for production and control for manufacturers to comply with the requirements.
- Can produce food safely
- Emphasis on prevention and elimination of potential food hazards.

GHPs

The principles of GHPs cover:

- Building structure
- Production process
- Storage
- Quality control
- Transportation to consumers



GHPs

The principles of GHPs cover from

- Data recording system for inspection and product quality monitoring.
- Good management system in terms of hygiene, maintenance, sanitation and personal hygiene.
- Training for those involved

Hazard Analysis and Critical Control Point (HACCP)

Hazard analysis and critical control points in food production.

Where

HA	analyzes or assesses food hazards from raw materials, production processes until transportation to consumers.
CCP	defines critical control points to establish a control system to eliminate or reduce hazardous causes.

The 7 Principles of HACCP



01

Conduct hazard analysis



02

Find critical points that
need to be controlled



03

Determine critical value



04

Establish a system to monitor
and assess the control of
critical control points



B1



05

Determine corrective measures, upon inspection, it was found that one of the critical points that need to be controlled is not under control



06

Determine the verification method to confirm the operational performance of HACCP system



07

Determine appropriate document-keeping measures related to practices and records based on these principles and their application

The process of setting up the HACCP system



Set up HACCP team



Describe the details of the product



Identify the purpose for which the product is used.



Make a chart of the production process



The process of setting up the HACCP system



Verify the production chart at the actual point of production.



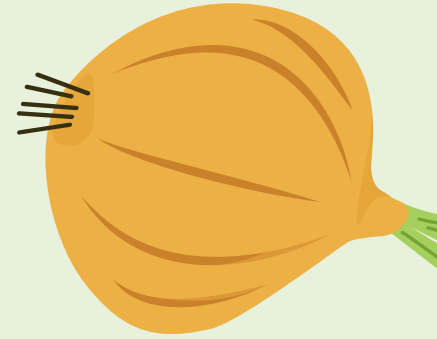
Identify all kinds of hazards that may occur, analyze hazards, and consider control measures.



Determine critical control points (CCP)



Configure the critical value of each CCP that needs to be controlled.



The process of setting up the HACCP system

- ✓ Define a surveillance system for each CCP
- ✓ Define corrective actions
- ✓ Determine the verification method
- ✓ Determine how to document and keep records.



Organic Control Critical Point

- Developed from the principles of HACCP.
- Not only by analyzing critical points to control food safety.
- Instead, it analyzes potential critical points at every step during processing, improper cleaning of equipment before using organic products.
- This results in mixing with non-organic products left on the device.
- Or using prohibited pesticides when it comes to organic products.
- Resulting in contamination from prohibited substances, etc.



For more information



Trainer's Guide to Organic Rice Production and Processing in Thailand

Chapter 5 Organic Food Processing



https://www.freepik.com/free-vector/rice-products-set-with-isolated-icons-flat-images-seed-bread-milk-sushi-rolls-vector-illustration_37420576.htm#query=rice%20cartoon&position=12&from_view=keyword&track=ais