# Soil Association Organic Standards

# Health and beauty care products

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## Who do these standards apply to?

These standards apply to Health and Beauty Care products intended to be produced and sold as Soil Association Organic.
For example, they apply to:

- Health & Beauty care manufacturers, processors, and packers,
- Wholesalers,
- Retailers who process, pack, or label their products.

# 1 Processes in the chain between farm and consumer

## 1.1 Do you need to be certified?

**1.1.1**
If you want the Health and Beauty Care products that you make or sell to be labelled as Soil Association organic, you must hold a certificate of registration for that product.

## 1.2 Record keeping

**1.2.1**
You must have paper or electronic records that prove the organic status of your products. Your records must cover all production stages, from goods received through to goods dispatched.

**1.2.2**
You must have a system in place that allows retrospective traceability for all raw material and finished goods.

Note - this could include the following documents:

- goods in records
- batch codes for goods in records
- invoices for goods purchased
- delivery notes for goods received
- production records
- packing records
- batch numbers for goods produced
- dispatch notes
- remittance advice documents.

**1.2.3**
Your records must show that you:

- process organic and non-organic products separately, and
- clean according to these standards before production.

**1.2.4**
Your financial records must show, as a minimum:

- the organic products' sale value
- annual stock take records, and
- quantities sold on a daily basis to the final consumer if applicable.

**1.2.5**
You must keep a complaints register for your business. This must record:
- all complaints you make or receive, and
- any response to the complaint and the action taken.

**1.2.6**
You must:
- have a system to keep track of procedures and records to ensure they are correct, up to date and effective
- keep a Product Information File (PIF) for at least 10 years after the last batch was made available on the market.

## 1.3 Residue testing

**1.3.1**
If you or a third party carry out any residue testing on organic products and receive a positive result for any residue, you must inform us of that result immediately.

**1.3.2**
You must keep copies of negative results, as our inspector may need to see them.

## 1.4 Genetic engineering

**1.4.1**
You must **not** use genetically modified organisms (GMOs) in organic processing. They do not fit with the principles of organic agriculture as they pose potential risks to the environment and human health. Also, once they have been released into the environment they cannot be recalled.

**1.4.2**
You must produce organic products without using GMOs or their derivatives.

**1.4.3**
You must **not** use any ingredients containing GMOs or their derivatives in organic products including:
- organic ingredients
- additives
- processing aids
- ingredients of fragrances
- micro-organisms, or
- enzymes.

**1.4.4**
You must get a signed GMO declaration form, if we ask you, from your suppliers of non-organic ingredients to show that they do not contain any GMOs or their derivatives. Depending on the risk of contamination, we may ask you to provide analysis or identity preservation certificates to support this.

Note – you must use our GMO declaration form. Please see our website or contact us for copies.

## 1.5 Contamination

**1.5.1**
Organic products must be free of contamination from GMOs, their derivatives and other contaminants. You must make sure you prevent contamination during production, processing, storage and transport.

**1.5.2**
If contamination occurs, or there is a risk of contamination, we may decide to withdraw certification from your products, and suspend your licence while we investigate. We will decide if we can reinstate your licence on a case-by-case basis.

## 1.6 GM testing

**1.6.1**
If we feel there is a risk that organic products have been contaminated, we may need samples of products or ingredients to test for the presence of GMOs.

**1.6.2**
Analysis must be by the PCR method at 0.1% limit of detection.

Note – we will only use analysis when we consider the risks justify it. You may have to pay for these tests.

**1.6.3**
If you or a third-party tests any of your organic products and gets a positive result, you must inform us of that result as soon as possible.

## 1.7 Nanotechnology

**1.7.1**
Nanotechnology involves the manipulation of materials and the creation of structures and systems at the scale of atoms and molecules. This can be either through simple physical processes or by specific engineering. Nanoparticles are commonly defined as measuring less than 100nm – one hundred millionths of a millimetre. Nanomaterials include:

- Nanoparticles and nanoemulsions, and
- Nanostructures including nanocapsules, nanotubes, fullerenes (buckyballs), quantom dots and nano wires.

The properties of nanomaterials can differ significantly from those at larger scales because quantum effects start to occur at the nanoscale. These differences may be in chemical reactivity and biological activity, solubility and mobility, colour and transparency, among others. Nanomaterials may therefore introduce new or heightened risks of toxicity, which are currently little understood. The possible effects of these nanomaterials on the environment, human and animal health are currently unknown.

These are examples of known and developing uses of nanotechnology:

- food additives, such as for flavouring, enhanced absorption of nutrients or modifying texture
- health and beauty, such as in transparent mineral sunscreens and make-up products
- packaging, including quantum dots for traceability, UV light filters, nanoclays as gas barriers and carbon nanotubes to alter strength-to-weight ratio

- medicinal, such as drug delivery, DNA vaccines and advanced therapies
- industrial, such as fuel additives and window coatings
- environmental, such as soil remediation
- electronic, such as nanocomponents in electronic circuits
- pesticides, such as pesticide delivery in nanoemulsions, and
- textiles, such as stain and water resistant coatings.

Manufactured nanoparticles include:

- engineered nanoparticles that are intentionally produced to have a specific novel property, such as for the uses listed above, and
- other manufactured nanoparticles that are produced incidentally by industrial processes, particularly modern high-energy processes such as those using high pressure (for example, some types of homogenisation).

There are many cases of naturally occurring nanoparticles, for example from volcanic eruptions or in wood smoke; these fall outside the scope of this standard.

**1.7.2**

You must **not** use ingredients containing manufactured nanoparticles, where:

- the mean particle size is 200 nm or smaller, and
- the minimum particle size is 125 nm or smaller.

Note – we recognise that this standard will have implications for some established manufacturing processes that produce nanoparticles incidentally. Until we research these more fully, we will not apply this standard to them. The standard applies to engineered nanoparticles.

## 1.8 Composition

**1.8.1**

When you make organic products and develop new lines you should:

- use local ingredients wherever possible (to reduce energy use and to support local communities)
- use as high a proportion of organic materials as possible
- keep processing to a minimum
- use as few additives and processing aids as possible, and
- use organic additives and fragrances if they are available.

## 1.9 Legislation

**1.9.1**

You must make sure your organic products meet all statutory requirements. This includes requirements concerning:

- grade
- composition
- quality
- quantity and
- product descriptions.

## 1.10 Organic ingredients

### 1.10.1

You must use organic ingredients if they are available in sufficient quantity and quality.

### 1.10.2

You must **not** use organic and non-organic versions of the same ingredient in the same product.

You may only use the following additives. Additives marked with an asterisk must be included in the calculation of agricultural ingredients (to determine the organic percentage of a product).

| E number | Name |
|---|---|
| E153 | Vegetable carbon |
| E160 b | Annatto*, bixin* & norbixin* |
| E170 | Calcium Carbonate |
| E220 | Sulphur dioxide |
| E224 | Potassium metabisulphite |
| E223 | Sodium metabisulphite |
| E250 | Sodium nitrite |
| E252 | Potassium nitrate (saltpetre) |
| E270 | Lactic acid |
| E290 | Carbon dioxide |
| E296 | Malic acid |
| E300 | Ascorbic acid |
| E301 | Sodium ascorbate |
| E306 | Tocopherol rich extract (Vit E)* |
| E322 | Lecithins* |
| E325 | Sodium lactate |
| E330 | Citric acid |
| E331 | Sodium citrates |
| E333 | Calcium citrates |
| E334 | Tartaric acid (L(+)-) |
| E335 | Sodium tartrates |
| E336 | Potassium tartrates |
| E341(i) | Monocalcium Phosphate |
| E392 | Extracts of rosemary* |
| E400 | Alginic acid |
| E401 | Sodium alginate |
| E402 | Potassium alginate |
| E406 | Agar |
| E407 | Carrageenan |
| E410 | Locust bean gum* |
| E412 | Guar gum* |
| E414 | Arabic gum* |
| E415 | Xanthan gum |
| E418 | Gellan gum |
| E422 | Glycerol |
| E440 (i) | Pectin* (non amidated) |
| E464 | Hydroxyproplmetyl cellulose |
| E500 | Sodium carbonate |

| | |
|---|---|
| E501 | Potassium Carbonates |
| E503 | Ammonium Carbonates |
| E504 | Magnesium carbonates |
| E509 | Calcium chloride |
| E516 | Calcium Sulphate |
| E524 | Sodium hydroxide |
| E551 | Silicon dioxide gel or colloidal solution |
| E553b | Talc |
| E938 | Argon |
| E939 | Helium |
| E941 | Nitrogen |
| E948 | Oxygen |
| E901 | Beeswax |
| E903 | Carnauba wax |
| E968 | Erythritol |

## 1.11 Flavourings

**1.11.1**

You may use natural flavouring substances and natural flavouring preparation only if:

- they are natural flavours as defined in regulation (EC) No 1334/2008
- they are not made from GMOs
- they do not contain anything made from GMOs
- for liquid flavours, water, glycerol, vegetable oil and ethanol are the only carrier solvents used, and
- for extraction, water, glycerol, vegetable oil, ethanol and carbon dioxide are the only solvents used.

**1.11.2**

For each flavour you must submit our GMO and natural flavouring declaration forms for us to approve.

**1.11.3**

You must use flavours made from organic ingredients if you want to use the name of the flavour in the name of the product.

Note - for example, you must use an organic strawberry flavour in organic strawberry flavoured ice cream.

## 1.12 Water

**1.12.1**

Water that you use as an ingredient, for rinsing equipment or for washing produce, must be potable (fit for drinking). You must tell us:

- where the water comes from, and
- how you treat the water and what you add to it.

## 1.13 Salt

**1.13.1**

You may use salt, either as sodium chloride or potassium chloride, in organic products.

## 1.14 Micro-organisms

**1.14.1**

To make organic products, you may add micro-organisms that:

- are **not** genetically modified
- do not contain detectable GM DNA from the substrates used to grow the micro-organisms, and
- preferably, are grown on organic substrates.

## 1.15 Processing aids

**1.15.1**

You may only use the following processing aids:

| | | |
|---|---|---|
| Water | Sodium carbonate | Carbon dioxide |
| Calcium chloride | Lactic acid | nitrogen |
| Calcium carbonate | Citric acid | Ethanol |
| Calcium hydroxide | Sodium hydroxide | Tannic acid |
| Calcium sulphate | Sulphuric acid | Egg white albumen |
| Magnesium chloride (or nigari) | Hydrochloric acid | Casein |
| Potassium carbonate | Ammonium hydroxide | Gelatin |
| Sodium carbonate | Hydrogen peroxide | Isinglass |
| Vegetable oils | Perlite | Acetic acid /vinegar |
| Cellulose | Diatomaceous earth | Thiamid hydrochloride |
| Talc | Hazelnut shells | Diammonium phosphate |
| Activated carbon | Rice meal | Wood fibre |
| Bentonite | Beeswax | Carnauba wax |
| Silicon dioxide gel or colloidal solution | | |

## 1.16 Approved Products

**1.16.1**

Before you market your products with any reference to Soil Association organic, we must have approved them and listed them on your trading schedule. Any changes to your products must be approved by us before you market them.

## 1.17 Labelling

**1.17.1**

You must comply with these labelling standards for:

- raw materials
- retail and bulk products
- processed and unprocessed products, and any
- promotional material, catalogues and websites.

**1.17.2**

Your labels must:

- clearly and accurately describe the product, and
- comply with all relevant legislation.

**1.17.3**
Your label should list:
- reconstituted ingredients, labelled as dried or reconstituted

**1.17.4**
If you produce organic and non-organic lines in the same range, you must ensure that the packaging is sufficiently distinguished (for example by colour, design or wording) to prevent confusion.

**1.17.5**
Your labels/packaging must display a traceability code, such as batch or date code.

## 1.18 Labelling claims

**1.18.1**
If you make a claim on your label then you must be able to substantiate it.

**1.18.2**
Your sales description and product name must accurately describe the product.

Note – for example if:
- you label your product as 'organic mint body wash', it must contain organic mint
- your product does not contain organic mint, you can only label it as 'organic body wash with mint'

**1.18.3**
You must not use phrases such as 'GMO free' unless you can prove this, if challenged.

Note – we suggest you use:
- 'organic standards prohibit the use of GM materials', or
- 'non-GM'.

**1.18.4**
You must **not** use phrases such as 'pesticide free' unless you can prove this, if challenged.

**1.18.5**
We do **not** endorse any particular product. You must not use phrases such as 'endorsed by the Soil Association' on labelling or other advertising material.

**1.18.6**
If you sell loose organic products, you must label them clearly and separate them from any non-organic product to prevent confusion (or contamination).

## 1.19 Labelling of bulk and wholesale products

**1.19.1**
If you are selling a bulk product, the ingredient information must be either on the label, or on a document with the product.

**1.19.2**
If you send an organic product to another company, including retailers, wholesalers and other licensees for further processing, packing or re-labelling then you must label it:
- so that the recipient can easily identify the product and status, the seller or owner, traceability code and % organic (if less that 95%).
- with the words 'Soil Association Organic' or the Soil Association symbol.

**1.19.3**
For bulk transport you must include this information on separate documentation and include the name of the transporter. You must be able to link the documents with the container or vehicle

## 1.20 Dispatch documentation

**1.20.1**
You must send delivery notes and/or invoices with goods out. They must include the word 'organic' in the product description. It must be clear which products are organic and which not.
Note - if your company name includes the word organic, this is not enough to indicate that the product is organic.

## 1.21 Using the Soil Association symbol on products

### 1.21.1

1. You can only use the Soil Association symbol on organic products that meet the Soil Association standards.
2. You must reproduce the symbol from original artwork and it must appear:
   a) complete and upright
   b) in proportion to the product description
   c) at least 10mm in diameter (example 'A')
   d) in black or white (examples 'B' and 'C')
   e) clearly visible
   f) clear and legible over the whole of a background, for example if used over a photograph (example 'D')


If you wish to use the symbol at a smaller size than 10mm in diameter (for example on very small packaging) or in a colour other than black and white, you must seek permission first.

3. The symbol must not appear:
   a) against a background that affects the legibility of the symbol (example 'E')
   b) incomplete
   c) at an angle
   d) within an extra circle either of an outline or solid colour (example 'F')
   e) in more than one colour (example 'G')
   f) with a different font or typeface (example 'H')

Examples of how not to use the symbol are shown below.


You can download the symbol pack directly from our website. We also have the symbol available for use in Welsh and Gaelic.

# 2 Manufacturing

**Standards you must read with this chapter:**

- Chapter 1: Processes in the chain between farm and consumer.

From Soil Association Food and Drink standards:

- Chapter 5.2 Principles,
- Chapter 5.3 Becoming Soil Association certified,

Chapter 5.2, 5.3, 5.13 and 5.16 can be found in the organic standards document here.

## 2.1 General Requirements

### 2.1.1 Organic integrity

**2.1.1.1**

You must:

- have procedures to maintain the organic integrity of your products, from buying raw materials to goods out
- always work to good practice guidelines for your sector
- operate high standards of hygiene in the premises make sure that staff operate high standards of personal hygiene, and
- make sure that organic product is not contaminated

**2.1.1.2**

You must only use agricultural ingredients that comply with these standards

**2.1.1.3**

You should follow ISO 9000 procedures or equivalent in your paperwork, quality control and work processes

### 2.1.2 Training and staffing

**2.1.2.1**

You must ensure that those involved in processing organic product:

- are fully trained for the tasks they are carrying out
- are aware of the relevant standards, and
- understand the importance of maintaining organic integrity throughout the production cycle.

### 2.1.3 Complying with legislation

**2.1.3.1**

You must make sure your organic business meets all relevant statutory requirements.

## 2.2 Processing

### 2.2.1 Processing methods

**2.2.1.1**

You should:

- minimise processing
- minimise energy use and waste

**2.2.1.2**

When you make an organic product you must use only the following methods:

- mechanical, physical and biological methods
- washing as we allow in these standards

- cleaning as we allow in these standards, and
- heating and cooling.

**2.2.1.3**
You may use ultra violet (UV) light for water treatment and surface sterilisation of products.

### 2.2.2 Separation

**2.2.2.1**
You must keep organic products and non-organic products separate at all stages.

**2.2.2.2**
If you process or store organic and non-organic products either using the same equipment or at the same site, you must minimise the risk of contamination.

You must:

- Assess the risk of contamination and accidental substitution and put in place controls to avoid those risks
- Process organic products separately from non-organic products
- Clean, only in ways we allow, the plant and equipment you use to make organic products before you start processing, and
- Finish the whole run of organic products before you start to process non-organic products

## 2.3 Plant and equipment

**2.3.1**
You should use buildings and machinery for your organic processes that:

- are energy efficient
- minimise waste, and
- are easy to clean and are hygienic.

## 2.4 Incoming goods

**2.4.1**
You must:

- book all goods into storage
- check the organic status and make a record of this check, and
- check that the supplier is on the list of suppliers that we have approved.

**2.4.2**
If you find any problems with checks on incoming goods, such as missing or incorrect information, you must not sell the product as organic or use it as an ingredient in an organic product until you have made sure that the delivery is correct.

**2.4.3**
If you cannot be sure about the organic status of the delivery you must either:

- get written confirmation from the supplier
- send it back
- sell it as non-organic, or
- use it in non-organic products.

## 2.5 Storage and warehousing

### 2.5.1

You must:

- label the room, area, or racking with the word 'organic' to show that it is for storing
- organic products
- label all organic materials clearly to avoid accidental contamination
- have sufficient space or barriers around the organic storage area to stop accidental contamination
- only use stores, bins and containers that are suitable for use
- dedicate and label bins and containers as organic
- prevent contamination by birds, insects and vermin, and
- clean the stores regularly so that there are no residues which could contaminate organic products or encourage pests.

### 2.5.2

You should keep storage records including:

- stock records
- traceability records, and
- records showing that the store was cleaned regularly during use and before holding organic products.

## 2.6 Packaging

| Standards | Guidance |
|---|---|
| SA GB 2.6.1 Scope<br>These standards apply to packaging of products that you introduce into the supply chain.<br><br>We define packaging as all primary (retail), secondary (grouping, display) and tertiary (transport) materials used for:<br>• containing<br>• protecting<br>• preserving<br>• handling<br>• storage<br>• delivery<br>• labelling<br>• marketing, and<br>• presentation of your products.<br><br>Note - we include bulk bins but not transport pallets in this definition. | **Packaging legislation**<br><br>This standard applies to products you process, pack or label, (including on farm), or have contract made for you, (including if you're a contracted symbol user). This standard does not apply if you purchase an already certified product (for example, a wholesaler buying an already certified product). In this case you do not have to supply information on the packaging of that purchased product.<br><br>You must make sure your packaging meets all relevant legislation relating to packaging, packaging waste and materials in contact with food.<br><br>For example, for products sold in the UK and EU such legislation would include, but is not limited to:<br>1. the Defra regulations on extended producer responsibility for packaging products.<br>2. the *European Parliament and Council Directive on Packaging and Packaging Waste (94/62/EC)*<br>3. the *European Standard for Compostable Packaging (EN13432)* – if you are using compostable packaging.<br>4. applicable legality legislation for cellulose based materials, this means the UK Timber Regulations, in GB, and the EU Deforestation Regulations, in Northern Ireland and the EU. |

| | |
|---|---|
| | Environmental information claims and symbols on your packaging need to be clear, truthful and accurate. In the UK, you will need to make sure your packaging conforms to the Defra Green Claims code.<br><br>These standards do not apply to outer packaging used to deliver the product to consumers via postal/courier service, such as postal bags/envelopes, boxes and other packaging materials used to protect contents.<br><br>These standards do not apply to retail bags used by licensed operators, for example, bags for loose fruit and veg used by a retailer or farmers' market.<br><br>For further information on what constitutes primary, secondary and tertiary packaging please refer to the Defra definitions of packaging class data.<br><br>To ensure that your packaging products are as widely recycled as possible we recommend using the OPRL guidelines on labelling to communicate whether products are recyclable at kerbside across the UK. |
| SA GB 2.6.2 Chlorine bleached paper or cardboard<br>If you use corrugate, bleached paper or cardboard, it must be totally chlorine free (TCF) or elemental chlorine free (ECF). Recycled paper must be process chlorine free (PCF).<br><br>*Soil Association higher standard* | Demonstrate that you have not used chlorine-based processes in manufacture, for example with a packaging specification for all materials used kept on file. |

| | |
|---|---|
| SA GB 2.6.3 Paper, card and wood-pulp packaging products*<br>Any paper, card and pulp packaging materials from forest ecosystems must be sourced responsibly.<br><br>*Soil Association higher standard*<br><br>*This standard comes into effect from **September 2026** | Adequate evidence of compliance with this standard is demonstration that packaging products carry certification from Forest Stewardship Council (FSC) or the Programme for the Endorsement of Forest Certification (PEFC).<br><br>This can be done with an invoice for the products including a valid chain of custody claim from FSC or PEFC. Licensees can:<br>• source products which carry source FSC or PEFC certification from suppliers,<br>• obtain an independent FSC or PEFC chain of custody certificate,<br>• establish FSC or PEFC group certification with other businesses (suitable for small businesses).<br><br>See the FSC website and/or the PEFC website for more information on the certification process and to obtain approved materials. |

| | |
|---|---|
| | When using recycled paper/card material your packaging must be compliant with the approved certification schemes from PEFC or FSC, for example for FSC these include 'FSC Mix' and 'FSC Recycled' labels, more information on FSC labelling is available here.<br><br>This requirement does not apply when paper/card is derived from outside of forest ecosystems, this can include from agricultural wastes and grasses such as miscanthus. Non-timber forest products (e.g. bamboo or cork) are not within the scope of this standard but we recommend FSC/PEFC certification is sought where applicable for these products.<br><br>Any packaging purchased from September 2026 must be compliant. Packaging purchased prior to September 2026 may be used until stocks are exhausted. |
| SA GB 2.6.4 Plastic materials, coatings, dyes or inks containing phthalates*<br>You must **not** use plastic materials, coatings, dyes or inks that contain phthalates.<br><br>*Soil Association higher standard*<br><br>*The changes to this standard comes into effect from **September 2026**. | Demonstrate that you have not used these materials, for example with a packaging specification for all materials used kept on file.<br><br>This restriction applies to all packaging products in scope and is not restricted to plastic materials. However, for plastic materials, coatings, dyes, or inks in contact with foodstuffs the restriction applies from September 2026. For those specific products, any packaging purchased from September 2026 must be compliant and packaging purchased prior to September 2026 may be used until stocks are exhausted.<br><br>To avoid phthalates in packaging materials we recommend:<br>a. avoid PVC and use plastics that do not require plasticizers for flexibility, such as polyethylene, e.g., PET, HDPE, and LDPE.<br>b. using non-phthalate-based plasticizers which are widely available on the market, see the ChemSec marketplace for more options.<br>c. consider whether packaging is necessary or if there are non-plastic alternatives. |
| SA GB 2.6.5 PVC and other chlorinated plastics*<br>You must **not** use polyvinyl chloride (PVC) or any other chlorinated plastics unless alternative materials are not available or are functionally unsuitable, as listed in the guidance section of this standard.<br><br>*Soil Association higher standard* | Demonstrate that you have not used these materials, for example with a packaging specification for all materials used kept on file.<br><br>This **restriction applies to all chlorinated plastics** which includes:<br>• polyvinyl chloride (PVC)<br>• polyvinylidene chloride (PVdC) *(applied from September 2026)*<br>• vinyl chloride |

| | |
|---|---|
| * The changes to this standard come into effect from **September 2026**. | The restriction on PVdC applies from September 2026. For products containing PVdC, any packaging purchased from September 2026 must be compliant and packaging purchased prior to September 2026 may be used until stocks are exhausted<br><br>There are some specific circumstances where we are aware that no functional alternatives to PVC currently exist, for example, to have adequate barrier properties to comply with food safety in transport standards requirements.<br><br>As a result, you are permitted to use PVC in the following applications:<br>• metal jar lids or caps (e.g. for jams, sauces and baby food), and<br>• tamper evident seals on jar lids or caps.<br><br>We will keep these exceptions under review on an annual basis as innovation for functional alternatives develops. |
| SA GB 2.6.6 Non-GM packaging<br>You must **not** use packaging materials or substances that contain, have been derived from, or manufactured using genetically modified organisms or genetically engineered enzymes, unless alternative materials are not available, or not possible to verify as indicated in the guidance section of this standard.<br><br>*Soil Association higher standard* | You must seek non-GM sources of packaging materials. This applies to all materials derived from plant-based sources, including:<br>• polylactic acid (PLA)<br>• polyhydroxyalkanoates (PHA)<br>• polybutylene succinate (PBS)<br>• different starch blends.<br><br>To mitigate the risk of GM source material in packaging products we recommend you request product specification lists for any compostable or biodegradable packaging products. Biopolymers are often made from natural sugar sources derived from crops such as maize and sugarcane, which are both considered GM risk crops. When sourcing materials it is important to request confirmation from your supplier of the source crop material and whether it is from a country where GM crops are permitted.<br><br>Adequate demonstration of non-GM for packaging materials includes:<br>• Raw materials from certified organic production<br>• Non-GMO Project certification (more info here)<br>• IP or PCR testing results for the raw materials<br><br>It is not technically possible to verify the non-GM status of certain components at different stages of the packaging manufacturing process. As a result, such components are exempt from the requirements of these standards. The exempt components are:<br>• glues,<br>• labels, |

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| | • inks and dyes applied to packaging products,<br>• biodegradable coatings,<br>• lids containing epoxydised soybean oil (ESBO),<br>• starch used in paperboard manufacture, and,<br>• enzymes used in the packaging manufacturing process.<br><br>This standard also applies to cotton teabag strings. Using organic teabag strings means you automatically meet the requirements of this standard. If your tea bag strings are non-organic you will need to provide details of the country of origin of the cotton used in them, and/or an IP certificate to prove they are not made with genetically modified cotton. |

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| SA GB 2.6.7 BPA and other bisphenols in food-contact materials<br>You must not intentionally use Bisphenol A (BPA) or other bisphenols in materials that will be in direct contact with foodstuffs.<br><br>*Soil Association higher standard* | Demonstrate that you have not used BPA or other bisphenols in your food contact materials, for example with a packaging specification for all materials used kept on file.<br><br>Bisphenol A (BPA) is a chemical found in some plastics and used in the manufacture of epoxy resins. It is commonly found in the linings of some food and beverage cans. Alternatives to BPA include epoxy-phenolic, modified polyester and acrylic.<br><br>The wording 'intentionally use' refers to the fact that some materials are classified as BPA-NI, where "NI" stands for 'non-intentional'. This classification means that although there is no BPA added as a constituent of a lacquer, BPA may be present in the pipework, raw material packaging, processing equipment etc. and small amounts may be picked up by the finished product during production. Although you should avoid them where possible, you can still use BPA-NI materials for the time being. We will monitor the situation with BPA-NI materials with a view to totally eradicating BPA from all food contact materials in due course.<br><br>Type 7 plastics may be made from BPA. Type 3 plastics (PVC) could also contain BPA, but only in the case of flexible PVC which is prohibited under standard 5.16.5 of these standards. |
| SA GB 2.6.8 Oxo-degradable Plastics*<br>You must **not** use oxo-degradable plastics.<br><br>*Soil Association higher standard*<br><br>*This standard comes into effect from **September 2026.** | Demonstrate that you have not used these materials, for example with a packaging specification for all materials used kept on file.<br><br>Oxo-degradable plastics are not bio-based or compostable plastics; they are conventional plastics with 'pro-degradant' additives that accelerate the fragmentation process. To avoid oxo-degradable packaging products we recommend:<br>• use of recyclable plastic formats such as LDPE, or,<br>• use of certified compostable plastics (see '*Packaging Scope*' for more guidance) |

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| | For more information and evidence on oxo-degradable plastics see this statement from the New Plastics Economy Initiative.<br><br>Any packaging purchased from September 2026 must be compliant. Packaging purchased prior to September 2026 may be used until stocks are exhausted. |
| SA GB 2.6.9 Polystyrene*<br>You must **not** use polystyrene plastics in primary packaging materials<br><br>*Soil Association higher standard*<br><br>*This standard comes into effect from **September 2026.** | Demonstrate that you have not used these materials, for example with a packaging specification for all materials used kept on file.<br><br>This restriction includes all types of polystyrene plastics, these include Expanded Polystyrene (EPS) and Extruded polystyrene (XPS). They are defined as Type 6 plastics (PS) and can be in rigid or film forms as well as the more common expanded foam.<br><br>This **restriction is limited to primary product packaging**, that is packaging contained in a single sales unit to customers. It does not apply to polystyrene used in a business-to-business supply chain where there is greater opportunity for reuse and recycling. For more information on what constitutes primary packaging see Defra definitions of packaging class data.<br><br>We will keep the scope of this restriction under review on an annual basis.<br><br>To allow licensees to source compliant products, this standard will be enforced from September 2026, but licensees should look to source compliant products at the earliest opportunity. |
| SA GB 2.6.10 PFAS (Per- and polyfluoroalkyl substances) *<br>You must not use per- and polyfluoroalkyl (PFAS) chemical substances in your packaging products.<br><br>*Soil Association higher standard*<br><br>*This standard comes into effect from **September 2026.** | Demonstrate that your products have not used PFAS chemicals in their manufacture, for example with a packaging specification for all materials used kept on file, if you use the following materials:<br>• greaseproof or water-resistant paper packaging (e.g., bread / pastry bags),<br>• baking paper or cake cases,<br>• takeaway pizza boxes and card clamshells,<br>• butter and cheese papers,<br><br>There are PFAS-free market ready alternatives to all these applications and/or opportunities to consider reusable or removal options. For alternatives, please review the ChemSec marketplace.<br><br>Any packaging purchased from September 2026 must be compliant. Packaging purchased prior to September 2026 may be used until stocks are exhausted. |

## 2.7 Transport

**2.7.1**

To prevent contamination, mixing or substitution of organic with non-organic products you must:

- transport organic goods in closed packaging or containers
- transport organic goods in vehicles that are suitable for them
- transport organic goods with appropriate labels which include the name and address of the operator shipping the product and, where different, of the owner or seller of the product.
- make sure the loading equipment and the vehicles are clean and have been cleaned only in ways we allow in these standards, and
- record details of all collection runs and record results of all the checks you make.

## 2.8 Cleaning and Hygiene

**2.8.1**

You must, as a priority, avoid the contamination of organic products by pathogenic or spoilage micro-organisms

**2.8.2**

You may use:

- all detergents, disinfectants, sterilants and terminal sanitisers allowed for use in the industry, according to manufacturers' instructions
- dry cleaning methods where they will not risk organic integrity, or

**2.8.3**

You must:

- clean all surfaces that may be in contact with organic products before the start of production
- clean throughout the production process to prevent build-up of residues or micro- organisms that could contaminate the product
- always rinse off remaining disinfectants and sanitisers with potable water to prevent residues left on the surface contaminating the organic product, and
- only use alcohol wipes that do not leave any residue after the alcohol has evaporated.

**2.8.4**

You must **not**:

- leave sanitisers in contact with the equipment before you make organic products
- use substances on contact surfaces that could taint or contaminate organic products, or
- use ionising radiation on equipment for organic products.

**2.8.5**

You may use a cleaning in place (CIP) system for equipment that you cannot take apart.

## 2.9 Bleed runs

**2.9.1**

If you process organic product on equipment that you cannot fully clean by taking apart or CIP, you may, with our approval, use a bleed run or purge to remove residues of non-organic product.

**2.9.2**

Before you use bleed runs to clean equipment for an organic production run, you must:

- work out how much organic product you need to put through to remove all residue of non-organic product
- write a procedure for how you will do the purge, including how much organic product you will use and showing how this will remove all non-organic material

- show this at your inspection so that we can approve the procedure if we think the precautions are adequate, and
- keep full records of all your bleed runs, including the quantities of purge material you have used.

Note - you may only use the bleed/purge material for one bleed run/purge.

## 2.10 Storing cleaning materials

### 2.10.1

You must:

- label all detergents and sanitisers correctly with the name of the product and safety information
- store bulk stocks of detergents and sanitisers safely in a marked store to reduce the risk of contamination, and
- store stocks of detergents and sanitisers in closed containers.

## 2.11 Cleaning Schedule

### 2.11.1

You must keep a cleaning schedule that includes:

- what will be cleaned
- how and how often
- what chemicals and equipment you will use, and
- the final rinse of food contact surfaces with potable water before processing organic products.

### 2.11.2

You must keep records of cleaning which a responsible person must sign and which show that:

- you cleaned all equipment before organic production
- the clean was done according to the schedule, and
- you complete a final rinse of all surfaces rinsed with potable water.

## 2.12 Preventing infestations

### 2.12.1

To stop birds, rodents and insects coming into the buildings you should use barriers such as:

- mechanical screens, nets, doors and shutters
- sound barriers, and
- light barriers.

### 2.12.2

To prevent infestations in organic areas you may use:

- desiccant dusts such as diatomaceous earth and amorphous silica, preferably from naturally occurring sources
- electric flying insect control units, with shatterproof tubes that are changed at least annually
- tamper resistant bait stations that contain legally approved pesticides
- sticky boards for insects, and
- pheromones in traps and dispensers, for monitoring pest levels or as attractants and sexual behaviour disrupters.

## 2.13 Infestation in organic products

**2.13.1**
If you find infestation in organic products, on sacks and containers or in areas handling organic products, the only control methods you may use are:

- carbon dioxide or nitrogen
- freezing and heating
- vacuum treatment, or
- desiccant dusts, such as diatomaceous earth or amorphous silica.

**2.13.2**
If you use desiccant dusts on organic products you must remove them by vacuuming or sieving.

**2.13.3**
If you use any other pest control method on organic products we will **not** certify them as organic - and you must **not** sell them as organic.

## 2.14 Infestations in areas used for organic products

**2.14.1**
You must **not** use organo-phosphorous, carbamate or organo-chlorine compounds anywhere on the site, unless we have approved the safeguards that you would take to prevent migration.

**2.14.2**
You may use natural insecticides that we have approved. You must check we have approved the product before use.

**2.14.3**
You may use pyrethrum, that is, natural pyrethrins extracted from plants only, under the specific conditions below. They may be synergised only with piperonyl butoxide (PBO) from a natural source, such as oil of sassafras:

- you may use pyrethrum as a spray or fog only to control insects
- before using pyrethrum, you must remove all organic products from the area to be treated
- you must not put organic products back into the treated area for at least 24 hours after the treatment
- if product is in sealed packaging it can remain, but additionally wrap the product with impermeable layer and not remove the wrapping for at least 24 hours after the treatment.
- you must clean all product contact surfaces in the area, using methods that we allow, after the treatment and before you process or store organic product there again, and
- you must contact us before you want to spray if you cannot remove organic products from the area. In some cases, we may allow you to cover organic products with impermeable sheeting to prevent contact with the spray.

**2.14.4**
With our permission, you may use synthetic pyrethroids, but only in sealed units such as electric motor housings, electronic panel cupboards, pipe ducts and ductwork.

**2.14.5**
Be aware that the use of glue boards is prohibited or severely restricted by legislation in England, Wales and Scotland.

With our prior approval and where permitted by legislation, you may use glue boards for rodents. You must:

- provide evidence to show that other methods of trapping have failed or are not appropriate, before you use the glue boards, and

- use them according to the British Pest Control Association code of practice;
- check rodent glue boards at least once every 12 hours including at weekends and Bank Holidays, as required by the British Pest Control Association code of practice
- keep a record of each check.

## 2.15 Infestations in areas not used for organic products

**2.15.1**

You must **not** use organo-phosphorous, carbamate or organo-chlorine compounds anywhere on the site, unless we have approved the safeguards that you would take to prevent migration.

**2.15.2**

You may use insecticides and rodenticides other than organo-phosphorous, carbamate or organo-chlorine compounds in non-organic areas, providing they are **not** near an area where you process organic products. Many such products are volatile and may migrate. This includes areas such as:

- non-organic preparation areas
- stores only used for non-organic product
- loading bays, and
- offices, toilets and canteens.

## 2.16 Getting our permission

**2.16.1**

Where you require our permission to use a substance, you must contact us in writing, with the following information:

- the products you intend to use and the active ingredients of those products
- where the infestation is and where organic products and production areas are (preferably by marking the areas on a plan)
- how you will comply with the specific conditions that are shown for each of the chemicals
- why your existing precautions failed to prevent this infestation and what precautions you will take to stop the infestation coming back, and
- what precautions you will take to prevent contamination of organic products with the pest control product.

In emergencies, if you cannot contact us before the treatment, you must send us all the details above, within two working days.

**2.16.2**

You must keep copies of permissions so that our inspector can see them.

**2.16.3**

A nominated employee or registered contractor must do regular checks of hygiene, proofing and pest levels.

**2.16.4**

You must keep records of:

- what pests you have found
- what chemicals, methods and equipment you used on them
- who did the treatment, when and which area or equipment was treated, and
- what precautions you took to prevent contamination of organic products.

# 3 Health and Beauty care products

## Standards you must read with this chapter:

- Chapter 5.2 Principles, and
- Chapter 5.3 Becoming Soil Association certified.

Chapter 5.2 and 5.3 can be found in the Food and Drink standards.

## 3.1 What these standards apply to

### 3.1.1

These standards cover health and beauty care products that are made from organic ingredients, including:

- herbal products
- natural and herbal medicine-like products
- toiletries
- body care products, and
- cosmetics and perfumery. Note - toiletries include:
- foaming products
- blended oils
- emulsified products
- pastes
- salves
- gels
- toilet soaps
- aqueous products, and
- fragrances.

Note - a 'cosmetic product' and 'cosmetic ingredient' is defined in EU Cosmetics Regulation (EC) No. 1223/2009.

### 3.1.2

These standards define the criteria, treatments and practices of organic health and beauty care products. They cover:

- processing of the raw materials
- manufacture
- labelling, and
- composition.

### 3.1.3

. These standards are evolutionary and may change as technology evolves and more organic ingredients become available.

Currently, GB 'organic' regulation does not include health and beauty care products. This means there are no legal controls over the term organic for these products. However, if you wish to use the Soil Association symbol, then you must follow these standards.

**3.1.4**
These standards do not conflict with or attempt to replace the range of statutory requirements and industry codes of practice. We expect you to work to any other relevant codes as a matter of course. You must make sure your products meet all other relevant statutory regulations relating to:

- safety
- manufacturing and composition
- grade, quality and quantity
- product descriptions/labelling, and
- any other national, European and international legislation for food, medicines and/or cosmetics (as appropriate).

## 3.2 Principles

**3.2.1**
In addition to the principles for organic production and processing in chapter 5.2, here we have defined more detailed principles for organic health and beauty care products.

**3.2.2**
Organic health and beauty care products should:

- be fit for their purpose
- have as high as possible proportion of organic ingredients
- be clearly identified, traceable and separate from non-organic products at all stages of manufacturing
- not be tested on animals
- not be harmful to human health and the environment in manufacture and use, and
- be labelled to give clear and accurate information to the consumer.

## 3.3 Raw materials and ingredients

**3.3.1**
You must only use ingredients, additives and processing aids that we allow in these standards.

**3.3.2**
You must **not** use ingredients produced using nanoscale processes where:

- the mean particle size is 200nm or smaller, and
- the minimum particle size is 125nm or smaller.

Note – please see standards 1.4 and 1.7 on nanotechnology.

**3.3.3**
You must **not** test raw materials, ingredients or products on animals except where required by law.

## 3.4 Agricultural ingredients

**3.4.1**
You should use agricultural raw materials that are fresh or minimally processed.

**3.4.2**
Your ingredients must be organic if available.

**3.4.3**
You must show us that the ingredient is not available as organic in sufficient quantity or quality for your product.

### 3.4.4
You must not use any ingredient derived from a species identified on the IUCN red list as Critically Endangered, Endangered or Vulnerable (http://www.iucnredlist.org/).

### 3.4.5
With our permission you may use non-organic fragrance ingredients providing:

- the fragrance ingredient is not available in organic form
- the fragrance does not contain any synthetic ingredients
- the non-organic fragrance is not prepared using solvents other than those we allow for extraction of organic products
- the fragrance does not contain the same ingredient in organic and non-organic form
- the final product in which a fragrance is used does not contain the same ingredient in organic and non-organic form, and
- the final product labelling must show that the fragrance is non-organic

## 3.5 Water

### 3.5.1
You must use water that is potable (fit for drinking). You must tell us:

- Where the water comes from, and
- How you treat it.

## 3.6 Minerals

### 3.6.1
You may use these minerals:

- montmorillonite and kaolin clays
- chalks
- sand
- salt
- pumice, and
- diatomaceous earth.

## 3.7 Ingredients of mineral origin

### 3.7.1
You may use ingredients of mineral origin only if they are listed below and if they comply with relevant legislation. These substances are allowed:

- within the limitations of use listed, or
- for general purposes if no limitation of use is listed.

Phosphate ingredients of mineral origin are allowed other than those listed below, but only for buffering , chelating and anti-caking properties, if no other alternative is available.

The mono-, di-, tri- or poly- etc. salts of the listed 'ingredients of mineral origin' are also permitted.

| INCI Name | Chemical name | Limitation of use | Examples of occurrence in nature | |
|---|---|---|---|---|
| Aluminium hydroxide | Aluminium hydroxide | | Bauxite (Gibbsite, Hydrargillite) | |
| Aluminium iron silicates | Silica aluminium Silicates ceramics | | Ceramics obtained by heating of silicate minerals | |
| Alumina | Aluminium oxide | | Corundum, clay | |
| Aluminium sulphate | Aluminium sulphate | | Alunogen, naturally occurring in volcanoes | |
| Barium sulfate | Barium sulphate | Only as coating agent | | |
| Calcium Aluminium Borosilicate | Calcium Aluminium Borosilicate | | Tourmalines | |
| Calcium carbonate CI 77220 | Calcium carbonate | | Sediment rocks, calcite, aragonite, vaterite. Main component in marble, chalk, dolomite | |
| Calcium chloride | Calcium chloride | | | |
| Calcium fluoride | Calcium fluoride | Only in oral cavity hygiene product | Fluorite or fluorspar, frequently occurring mineral from the mineral group of the simple halides | |
| Calcium hydroxide | Calcium hydroxide | | | |
| Calcium Sodium Borosilicate | Calcium Sodium Borosilicate | | | |
| Calcium sulphate | Calcium sulphate | | Gypsum | |
| Cerium oxide | Cerium oxide | | Cerit | |
| Cl 77163 | Bismuth oxychloride | | Bismoclite | |
| Cl77288 | Chromic oxide | | | |
| Cl77289 | Chromic oxide hydrated | | Guyanait, Grimaldiit, bracewellit, eskolaite | |
| Cl 77489 | Iron oxides | | Bernalit, Feroxygit Ferrihydrite, Goethite Lepidocrocit | |
| Cl 77491 | | | | |
| Cl 77492 | | | | |
| Cl 77499 | | | | |

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|---|---|---|---|---|
| Cl 77510 | Prussian Blue | | Kafehydrocyanite | |
| Cl 77742 | Manganese Violet | | Derived from the breakdown of bat guano | |
| Cl 77745 | Trimanganese Bis(orthophosphate) | | | |
| Copper | Copper<br>Copper oxide | | | |
| Copper sulphate | Copper sulphate | | Weathering product, sulphidic copper ore, chalcanthite | |
| Diatomaceous Earth | Diatomaceous Earth Calcined | | | |
| Dicalcium phosphate dihydrate | Calcium hydrogen-orthophosphate | Only in oral cavity hygiene product | | |
| Ferrous sulfate | Iron sulphate | | | |
| Gold | Gold | | | |
| Hydrated silica | Silica acid | | Quartz sand | |
| Hydroxyapatite | Hydroxyapatite | Only in oral cavity hygiene product | Constituent of teeth enamel | |
| Iron hydroxide | Iron hydroxide oxide | | | |
| Magnesium aluminium silicate | Silicic acid, aluminium magnesium salt | | | |
| Magnesium carbonate Cl 77713 | Magnesium carbonate | | Magnesite, Dolomite | |
| Magnesium carbonate hydroxide | Magnesium carbonate hydroxide | | Artinite, hydromagnesite and dypingite | |
| Magnesium chloride | Magnesium chloride | | | |
| Magnesium hydroxide | Magnesium hydroxide | | | |
| Magnesium oxide | Magnesium oxide CI 77711 | | | |
| Magnesium phosphate | Magnesium phosphate | Only in association with zinc oxide | | |
| Magnesium silicate | Silicic acid, magnesium salt | | Talc, sepiolite, minerals of the serpentine group | |
| Magnesium sulphate | Magnesium sulphate | | | |
| Manganese Sulfate | Manganese Sulphate | | | |

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|---|---|---|---|---|
| Mica | Mica, Cl 77019 | | Annite, phlogopite, muscovite | |
| Potassium alum | Alum | | | |
| Potassium carbonate | Potassium carbonate | | In ash, in inland water (Dead Sea, Lop Nor desert) | |
| Potassium chloride | Potassium chloride | | Sylvite, carnallite, kainite | |
| Potassium hydroxide | Potassium hydroxide | | | |
| Potassium iodide | Potassium iodide | | | |
| Potassium sulfate | Potassium sulphate | | | |
| Potassium thiocyanate | Potassium thiocyanate | Only as additive for preservative /anti-oxidant systems, maximum concentration 1% | | |
| Silica | Silica | | Quartz sand | |
| Silver | Silver | | | |
| Silver chloride | Silver chloride | | Silver ores, often together with lead-copper and zinc ores as sulphides, sulphates or oxides | |
| Silver oxide | Silver oxide | | | |
| Silver sulfate | Silver sulphate | | | |
| Sodium bicarbonate | Sodium bicarbonate | | Natron, mineral nahcolith | |
| Sodium borate | Sodium borate | | Borax | |
| Sodium carbonate | Sodium carbonate | | Soda (various crystal forms), in soda lakes | |
| Sodium chloride | Sodium chloride | | | |
| Sodium fluoride | Sodium fluoride | Only in oral cavity hygiene product | Sea water, spring water | |
| Sodium hydroxide | Sodium hydroxide | | | |
| Sodium magnesium silicate | | | | |
| Sodium metasilicate | Disodium metasilicate | | | |
| Sodium monofluorophosphate | Disodium fluorophosphate | Only in oral cavity hygiene product | | |
| Sodium silicate | Silicid acid, sodium salt | | | |

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| Sodium sulfate | Sodium sulphate | | Glauber salt, in mineral waters, mineral thenardite. | |
| Sodium Thiosulfate | Sodium Thiosulfate | Only in soaps | | |
| Titanium dioxide CI 77891 | Titanium dioxide | | Anatas, brookite, rutile | |
| Tin oxide | Tin oxide CI 77861 | | Cassiterite in alluvial deposits | |
| Ultramarines, CI 77007 | Ultramarines | | Gemstones (lapis lazuli) | |
| Zinc carbonate | Zinc carbonate CI 77950 | | Smithsonite | |
| Zinc oxide, CI 77947 | Zinc oxide | | Wulfingit, sweetit, ashoverit | |
| Zinc sulfate | Zinc sulphate | | Goslarite | |

**3.7.2**
You should only use minerals from environmentally sound extraction processes

**3.7.3**
The minerals may be treated by:

- washing
- steam cleaning
- ultra heat treatment
- other mechanical cleaning methods, and
- drying.

## 3.8 Viscosity modifiers, thickeners, anti-oxidants and other additives

**3.8.1**
You may use:

- viscosity modifiers, thickeners and anti-oxidants in standards 1.10.2
- processing aids listed in standard 1.15.1
- other plant gums
- other plant-derived anti-oxidants
- sodium hydroxide and potassium hydroxide as pH adjusters, and
- phytic acid as a chelating agent.

**3.8.2**
With our approval you may use other viscosity modifiers, thickeners and anti-oxidants, also fillers and binders not listed in 1.10.2. You must tell us why you need to use that particular ingredient and why those listed are not suitable for your product.

**3.8.3**
You must not use chelating agents based on ethylene diamine tetra acetic acid (EDTA) and its salts.

## 3.9 Anti-microbial agents

**3.9.1**
You may use the following anti-microbial agents:

- benzyl alcohol

- benzoic acid and its salts
- sorbic acid and its salts
- dehydroacetic acid
- sodium dehydro acetate
- agricultural raw materials or extracts, which may be modified by simple physical or chemical processes that do not change the active ingredients

**3.9.2**

With our approval you may use:

- phenoxyethanol
- lactoperoxidase
- phenylethyl alcohol
- any other anti-microbial agent that meet the criteria in standard 3.16.14.

For us to give permission, you will need to show us why you need to use these anti-microbials instead of the ones we allow.

Note - we understand that cosmetic products may support the growth of micro-organisms. Anti-microbials can protect products from contamination, especially after purchase and during use. We also appreciate that using them in combination can be more effective due to them working synergistically. We have considered issues such as toxicity, biodegradability, origin of source material and allergic potential when we developed these lists. We also incorporated some of the principles of 'green chemistry'. However, unlike surfactants, we found it very difficult to screen antimicrobials through any established and accepted criteria. We have therefore assessed them on the principles and criteria in these and other related standards.

## 3.10 Extracting and preserving raw materials

**3.10.1**

You should:

- extract as much of the herb as possible, and
- use extraction methods that extract the biologically active parts of the plant material while retaining maximum activity.

**3.10.2**

You must:

- use extraction ratios (solvent to plant) to recognised standards, where they exist
- tell us which standards you are using
- justify the extraction ratio you use, where there are no recognised standards.

**3.10.3**

You may only use the following substances for extraction

- solvents of organic origin (for example, alcohol, glycerol, lactose, sugar, vinegar)
- potable (fit for drinking) water (see standard 1.12, and
- carbon dioxide, either as liquid CO2 or in supercritical fluid extraction (SCFE).

**3.10.4**

For alcohol extraction you must:

- use denaturants for alcohol where they are legally required
- tell us which denaturant you are using.

**3.10.5**
For alcohol extraction you must not use denatured alcohol for tinctures.

**3.10.6**
With our approval you may use:

- non-organic glycerol providing it is not from animals and organic glycerol is not available,
- non-organic herbs extracted in an organic solvent if the herb is not available in organic form.

You must indicate that these are non-organic in the ingredients/INCI list.

**3.10.7**
To extract components from organic ingredients, you may use:

- maceration (hot or cold)
- expression
- percolation
- juicing
- solar extraction (for example of flower remedies)
- cold extraction
- pressing
- pressure
- vacuum
- distillation using water or steam at low pressure
- decoction
- infusion (hot or cold), and
- microbial digestion/fermentation

## 3.11 Post extraction

**3.11.1**
After extraction, you may use:

- filtration with non-bleached filtering papers
- micro filters
- depth filters
- concentration by evaporating, vacuum distilling or spray drying
- nitrogen flushing, and
- clarifying and precipitating agents listed in standard 1.15.1.

**3.11.2**
With our approval you may use:

- ultrasound
- rectification
- post packaging sterilisation (for example: UV irradiation)
- pasteurization
- standardisation.

Note - we understand that it is important to guarantee the percentage of an active ingredient for the quality of a product. Plant chemistry is so complex that it may not always be best to standardise the concentration of one ingredient without considering the others. Therefore, you must justify why you need to standardize

**3.11.3**
You must **not** use:

- aroma enhancers

- ionising radiation, or
- electron beaming.

## 3.12 Preserving

**3.12.1**

You may prepare and preserve ingredients by:

- air drying with natural hot air or heated air
- freezing/individually quick freezing, and
- storing with modified atmosphere, for example using nitrogen.

**3.12.2**

With our approval you may use other ways to preserve ingredients, such as freeze-drying. You must send us an explanation of why you wish to use a particular method and how it will affect the product.

## 3.13 Physical and chemical processing of ingredients

**3.13.1**

You should only process an organic ingredient if this is needed for it to work.

**3.13.2**

For processing organic ingredients, you may use:

- physical methods (including heating and cooling)
- mechanical techniques
- biological processes, such as fermentation, but not using GMOs or their derivatives, and
- saponification of organic materials using sodium hydroxide or potassium hydroxide.

**3.13.3**

You may chemically process agricultural ingredients using:

- the additives and processing aids listed in standards 1.10.2 and 1.15.1.
- petrochemical and synthesised chemicals as reagents, if the resulting substance complies with the toxicity and biodegradability criteria in standard 3.15.4.

Note - chemically processed ingredients that meet these criteria include:

| Ingredient | Examples |
|---|---|
| Soaps | sodium palm kernelate<br>sodium olivate |
| Glyceryl esters of fatty acids | glyceryl mono stearate<br>glyceryl mono stearate SE<br>glyceryl di stearate |
| Alkylpolyglucosides | decyl glucoside<br>lauryl glucoside |
| Fatty acids and alcohols<br>esters of fatty acids and alcohols<br>alkylbetaines | cetyl alcohol<br>cetearyl olivate<br>coco betaine |
| | cocamidopropyl betaine |

## 3.14 Chemical processes allowed for processing agro-ingredients

### 3.14.1

You may use any agricultural ingredients made using the following chemical processes:

- alkylation
- amidation
- biotechnology processes
- calcination of plant residues
- carbonisation (resins, fatty organic oils)
- condensation/addition
- esterification/trans-esterification/inter-esterification
- etherification
- hydration
- hydrogenation
- hydrolysis
- ionic exchange
- neutralisation
- oxidation/reduction
- phosphorylation (only for ingredients for leave-on products)
- saponification
- sulphation/sulphatation

## 3.15 Use of petrochemical solvents

### 3.15.1

Petrochemical solvents may only be used providing there are no effective natural alternatives and they are recycled and eliminated at the end of the process. However, you must not use aromatic, alkoxylated, halogenated, nitrogen or sulphur based (except DMSO) solvents with any chemical processing of agro-ingredients. The use of formaldehyde is not allowed, even if the solvent is completely removed.

### 3.15.2

For the chemical processing of organic agro-ingredients you must not use:

- petrochemical solvents and/or petrochemical auxiliaries (including catalysts, anti- foaming, etc), even if removed.
- the halogenation process (even as an activating step).

### 3.15.3

At any step of the manufacturing process:

- Aqueous solutions of mineral acids (hydrochloric acid, sulphuric acid, phosphoric acid, etc.) are allowed as manufacturing auxiliaries for neutralization, purification and extraction. They are not allowed as reactants (raw material or ingredient)
- Manufacturing auxiliaries are therefore not listed in the INCI list of the ingredient or cosmetic finished product
- There are exemptions for sulphuric acid which is allowed for sulphation/sulphatation reactions, and for phosphoric agents which are allowed to produce phosphorylated ingredients, for leave on products only.

### 3.15.4

Maximum levels for impurities in both organic and non-organic alkyl betaines are:

- monochloroacetic acid =<5 ppm
- dichloroacetic acid =<10 ppm

- free amidoamine =<0.3%
- 3-aminopropyldimethylamine (DMAPA) =<15ppm

The levels must be measured in the betaine ingredient 'as used' to formulate the end product.

**3.15.5**

With our approval you may use processed ingredients other than those listed in standard 3.13.3. You must show us that:

- you need to use that ingredient in your product, and
- the ingredient meets our requirements for toxicity and biodegradability in standard 3.16.1.

Note - you must send us test results for the ingredient to prove that it meets these requirements.

**3.15.6**

You must ensure that side reactions do not cause unwanted by-products, such as nitrosamines, when you make ingredients from raw materials and reagents.

**3.15.7**

You must **not** use:

- sulphonation (as the main reaction)
- alkoxylation using alkylene oxides (which includes ethoxylation and propoxylation),
- bleaching for deodourisaion (on a support of animal origin)
- deterpenation (other than with steam)
- halogenation
- ionising radiation
- treatments with ethylene oxide
- treatments with mercury

**3.15.8**

You must **not** use:

| Ingredients | Examples |
|---|---|
| Alkyl ether sulphates | sodium laureth sulphate<br>ammonium laureth sulphate |
| Polysorbates | polysorbate 20 |
| Ethanolamides | cocamide DEA<br>cocamide MEA |

## 3.16 Requirements for toxicity and biodegradability

**3.16.1**

You must be able to demonstrate that each chemically processed ingredient meets all of the following requirements:

- aquatic toxicity - the EC50 and LC50 for algae, crustaceans and fish must be at least 1mg/kg
- aerobic bio-degradability - must be 'easily degradable', as defined in OECD document 301A-F
- anaerobic bio-degradability - must be 'easily degradable' as defined in ISO 11734
- bio-accumulation - the log Pow value must be no more than 3.

Note – we have used information from the Nordic Ecolabeling Scheme for personal care products to draw up these requirements primarily group C2.

## 3.17 Labelling and composition

### 3.17.1
You should label your products:
- clearly and accurately to give information to the consumer so they can make informed buying decisions, and
- with a list of English, as well as International Nomenclature on Cosmetic Ingredients (INCI) names.

### 3.17.2
You must use the Soil Association organic symbol on your retail label and it must be visible at point of sale.

### 3.17.3
Your labels must indicate:
- the full ingredient breakdown in descending order by weight – down to 1%. (We may give you permission to use a reduced ingredient listing in the case of complex fragrances).
- The percentage of minerals (if used in the product).
- For products with 70% - < 95% organic ingredients, the percentage of organic ingredient "XX% organic".

Please note:
- the calculation is of the finished product
- you must exclude any added water from the calculation, including floral waters
- for an ingredient that itself includes water, you must exclude the water part from the calculation, and
- for an ingredient of mixed organic and non-organic origin, either as a mixture or arising from a chemical reaction, you must use the relative proportions in the calculation.

### 3.17.4
You must label ingredients as 'organic' when the whole of that ingredient is of organic origin. Organic ingredients must be shown as "from organic agriculture", "organically grown", "organically produced", "organic ingredient", "organic" or similar in the INCI list.

### 3.17.5
Organic ingredients transformed by chemical processes (chemically made), must be indicated on your labels as, for example 'made with' organic ingredient', 'glycerine/lavender/rose from organic origin' or similar, not 'organic glycerine/lavender/rose'.

You may indicate this by using an asterisk or similar mark following the name of the ingredient which then refers to a statement elsewhere on the label.

### 3.17.6
If organic is in brand name, the percentage of organic ingredients must be displayed in same panel

### 3.17.7
You may label your product as 'organic' if 95% or more of the ingredients are organically produced. You must calculate the organic percentage as follows:
- the calculation is of the finished product
- you must exclude any added water from the calculation, including floral waters
- for an ingredient that itself includes water, you must exclude the water part from the calculation, and
- for an ingredient of mixed organic and non-organic origin, either as a mixture or arising from a chemical reaction, you must use the relative proportions in the calculation.

Please contact your Certification Officer for assistance with calculations.

**3.17.8**
You must **not** label a product 'organic' if less than 95% of the ingredients are organic.

## 3.18 Inspection and certification

**3.18.1**
If you want to label the products that you produce, make or sell with our symbol, you must hold a valid certificate of registration from us for that product.

**3.18.2**
You must allow us to:

- inspect your operation and premises (normally each year)
- carry out unannounced inspections, and
- take samples for residue testing if we or our inspector think there may be a risk of contamination or as a back up to the certification process.

# 4 Specific health and beauty care products

**Standards you must read with this chapter:**

- Chapter 1 Processes in the chain between farm and consumer
- Chapter 2 Manufacturing
- Chapter 3 Health and beauty care products
- Chapter 5.2 Principles
- Chapter 5.3 Becoming Soil Association certified
-

Chapter 5.2 and 5.3 can be found in the Food and Drink standards.

## 4.1 Supplements and medicine

**4.1.1**
Capsules and tablets containing organic herbs and other substances are foods and must therefore comply with our standards for processed food (see chapter 1 and 2).

**4.1.2**
You may label homeopathic tablets or pillules as organic if:

- they are made from organic ingredients, and
- these have been extracted and diluted according to these standards

**4.1.3**
You must use organic carriers such as lactose, sucrose and other excipients that comply with these standards.

**4.1.4**
For herbal medicines you must:

- comply with the registration and other requirements of the MHRA
- comply with our standards for processed foods, where relevant, and you may in addition use:
  - hydroxypropyl methyl cellulose as a coating in tablets
  - microcrystalline cellulose as a binding agent in tablets

**4.1.5**
For herbal medicines you must not use our symbol on product labels but you can, subject to our approval, use it in advertising and other publicity material. You must not use the symbol on a range containing both certified and non-certified products.

**4.1.6**
For herbal medicines where 95% or more of the agricultural ingredients (by weight) are organic you may only refer to 'organic':

- in the product name
- in the contents panel to identify the organic ingredients
- elsewhere on the label and/or patient information leaflet as 'certified organic to Soil Association standards'. This wording must be subordinate in placement and prominence to the statutory information.

Example: *Organic herbal blend*
*Ingredients: Ingredient A*, Ingredient B*, Ingredient C*, Ingredient D.*

**Organically produced agricultural ingredient certified to Soil Association organic standards.*

**4.1.7**
For herbal medicines where less than 95% of the agricultural ingredients (by weight) are organic, you may only refer to 'organic':

- in the contents panel to identify the organic ingredients
- elsewhere on the label and/or patient information leaflet as 'certified organic to Soil Association standards'. This wording must be subordinate in placement and prominence to the statutory information.

Example: *Herbal blend*
*Ingredients: Ingredient A*, Ingredient B*, Ingredient C*, Ingredient D.*

**Organically produced agricultural ingredient made with X% organic ingredients.*

## 4.2 Products with a mineral content above 30%

**4.2.1**
Some products need a high proportion of minerals. With our approval, you may label these products in the same way as a product with 70 – 95% organic ingredients if:

- you can justify to us that the minerals are essential for the product, and
- your label states the organic percentage in the product title.

Please contact your Certification Officer for assistance with calculations.

## 4.3 Propellant products

**4.3.1**
You may use as propellants:

- carbon dioxide
- air, and
- nitrogen.

## 4.4 Skin creams

**4.4.1**

You may use:

- titanium dioxide
- zinc oxide
- silicon dioxide (as a surface treatment to aid dispersion)
- caprylic diglyceride (as a dispersant) )

These ingredients may be chemically purified, others may not.

**4.4.2**

You must **not** use chemically synthesised sunscreens.

## 4.5 Wet wipes

**4.5.1**

You must use materials and liquid components made from organic ingredients that comply with these standards.

**4.5.2**

You must calculate the percentage of organic ingredients based on the combined total weight of the tissue and liquid components (less any water).

## 4.6 Water based products

**4.6.1**

Where the product is over 90% water (for example toners, spritzers and flower waters), you may consider the water-based organic ingredients as organic in the percentage calculations.

Note – the standards require you to justify the ratio of plant material to water (standard 3.10.2).

**4.6.2**

You must **not** sell flower waters as organic unless they have been produced using distillation

**4.6.3**

You should use the following formulation to establish the percentage of organic ingredients in water extracts of herbs:

$$\frac{\text{Weight of herb}}{\text{Weight of herb + weight of water}} \times 100$$

Example:

$$\frac{20g\ herb}{20g\ herb + 80g\ water} \times 100 = 0.2 \times 100 = 20$$

*This means that 20% of the extract, when used as an ingredient, can count towards the organic percentage of your product.*

## 4.7 Household products and candles

### 4.7.1

We can certify household products and candles if they fully comply with these health and beauty care product standards. Please contact us for more information.