CCOF

Organic Certification Education & Outreach Political Advocacy Promotion

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

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

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

A. PROCESSING/HANDLING MATERIALS ALLOWED AND PRODUCTION PRACTICES

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

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

[1] CAN CGSB PSL Section 7

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

[2] CAN QMS 9.2.2.c